

KENT STATE

MAGAZINE

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Brand New Day

With the launch of the university's new brand, we're showing the world what makes us "Undeniably Kent State."

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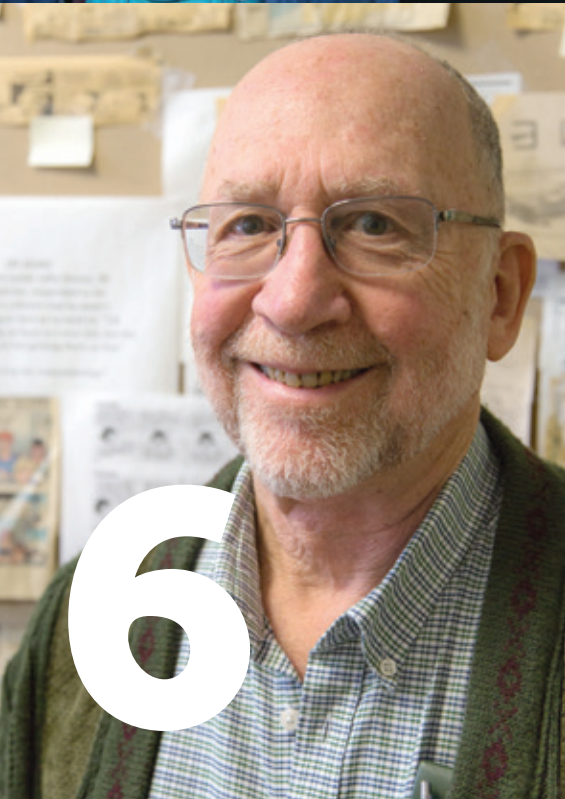
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Just for Kicks

In September, senior April Goss kicked the extra point in Kent State's win against Delaware State—and made history. As only the second female ever to score a point in a Division One game, Goss landed a spot in every local media outlet, as well as national coverage on the “Today Show” and a story in *Shape* magazine.



Left: April Goss rings the Victory Bell with her teammates after kicking her first extra point in a game.

After the media frenzy died down, we asked Goss (who grew up in Pennsylvania and became Kent State's first female football player as a freshman walk-on in 2012) to reflect upon her time on the team.

I grew up watching football and told my dad I wanted to try out. Playing soccer in high school helped me understand most of the techniques.

I thought kicking a football would be super easy. But I came to realize how technical it is. It's somewhat like golf: Follow through (with your kicking leg) and keep your head down. It's tempting to look where the ball is going, but someone once told me, “The crowd will let you know if it went through or not.”

It's also a mental challenge. When performing the same motion continuously, it's easy to psyche yourself out or let the emotions of a game get to you.

Being the first female on the team meant figuring it out for myself. My teammates made it easy, though, to adjust to the higher level of competition. They welcomed me with open arms; they treat me like their little sister.

At first, it was hard for me to put on weight and be okay with it. The coaches wanted me at a healthy performance weight, so I met with a nutritionist. Because I was so busy, I had to snack a lot during classes—and I gained about 15 pounds.

I constantly worked on my technique, staying after practices to make sure I was ready if the moment ever came.

I could think of a million reasons why I wasn't going to achieve my goal, but I had to put those thoughts aside and stay positive as I waited for my chance to kick in a game. I took a step back and realized what I'd already accomplished. I didn't think I would make the team, but here I am.

After I made the kick, it was a huge rush of joy and excitement. Getting to share it with my teammates was incredible. Team goals are just as important as individual goals—and truly satisfying.

It's hard to think about what's next; I've had this goal for so long. Right now I am trying to focus on my future. I'm looking at grad schools to study mental health counseling.—*Lauren Rathmell '17*



Caffeinated KSU

We love coffee! Kent State University was named one of the most caffeinated colleges in the United States by the online food delivery service GrubHub. According to Time.com, the service analyzed orders that included caffeinated beverages received from .edu email addresses during the 2014-2015 school year. Kent State ranked 36 out of more than 100 colleges in 47 states.

Fact and Fiction

Three new student clubs help fans of fiction have fun and focus on real-world issues.



Foam Fighting Society

Purpose: Members participate in Dagorhir, a sport/battle game that combines full-contact combat simulation (using foam-padded weapons) with live action role playing, inspired by medieval history and J.R.R. Tolkien's *The Lord of the Rings* trilogy

Getting real: “Our fighting not only relieves stress, but also builds relationships through mutual respect. Our rules enforce discipline, which everyone can benefit from,” says freshman Todd Stipe, club president.



Golden Flash Fiction Club

Purpose: Writing club that focuses on flash fiction—1,000 words or less—so that aspiring novelists and writers can unwind during the week, enhance their imagination and improve their writing skills

Getting real: “Fiction writing is cathartic: It allows us to deal with problems in a healthy way—by putting feelings into a physical form so we can analyze them objectively,” says junior Corinne Engber, club vice president.



MELISSA OLSON

Lumos Flashes

Purpose: Local chapter of the Harry Potter Alliance, a nonprofit organization run primarily by Harry Potter fans to fight social injustice in areas such as mental health, labor rights, immigration reform and climate change

Getting real: “We did a fundraiser for This Star Won't Go Out, a nonprofit foundation that gives financial aid to families who have children with cancer,” says senior Carolyn Matovina, chapter president.

Happy Anniversary!

Three cheers for some of the milestones Kent State celebrated in 2015:

Years	Celebrant	Known For
10	NYC Studio	Paving the way for successful careers in the fashion industry
10	The Piano Institute	Taking talented piano students in grades 7-12 to the next level
30	Wick Poetry Center	Enriching lives through poetry
40	Jewish Studies Program	Offering programs in Jewish life and history
50	Liquid Crystal Institute	Leading liquid crystal research and discovery
50	The Kent State University Press	Advancing knowledge through publishing
50	Kent State at East Liverpool	Providing quality higher education to students from the tri-state area
50	Kent State Trumbull Theatre	Introducing the art of theatre to students

The Right Bite

As part of Kent State's goal to become one of the healthiest campuses in the nation, Dining Services has been introducing more varied and nutritious meal choices at its dining locations.

A new Culinary Passport program encourages students to go on a culinary adventure by attending themed events where they can enjoy special entrées created by the executive chefs.

In addition to vegan and vegetarian menus, a “mindful” dining option meets criteria based on the Dietary Guidelines for Americans and offers limited calories and restricted cholesterol and sodium. Labels (with icons for mindful, vegan, vegetarian, organic, local and gluten free) allow diners to quickly identify the contents of menu items in the dining halls and markets.

Dining Services also has responded to the needs of an increasing number of people with food allergies who are coming to Kent State. Its chefs and managers are certified to

handle food allergies on a campus setting through the national program AllerTrain U. A food station called Simple Servings opened in 2015 at the Eastway Café to offer meals free of seven common food allergens—wheat, soy, egg, dairy, shellfish, peanuts and tree nuts—as well as gluten.

“Chef Andrew does a great job of coming up with different recipes,” says Megan Cascaldo, campus nutritionist at the Kent Campus. “The meal option has two entrées, a starch and a vegetable selection, and the menu changes with lunch and dinner.” Originally open five days a week, Simple Servings is now available on weekends too, at students' request.

“We encourage students with special food needs to reach out so we can help them,” Cascaldo says. “College is stressful enough without having to struggle to find something you can eat.” —*Lauren Rathmell '17*
Visit www.kent.edu/dining for more information.



No Place Like Home

Harriett Bynum, program director of the Occupational Therapy Assistant program at Kent State University at East Liverpool, stands in the kitchen of the recently renovated Locke House—home to the program's learning laboratory—observing her first-year students in action. The first class to train in the new facility, the students are practicing how to prepare patients with physical challenges to function as independently as possible in their homes.

The room appears to be an average kitchen, but a closer look into cupboards and drawers reveals specially adapted plates, bowls, cups and utensils, such as a weighted swivel spoon that helps people with hand tremors eat without spilling food.



"We no longer have to simulate home situations in our classrooms," says Bynum. "Now we have an actual house where students get real hands-on experience."

Located in historic downtown East Liverpool, the home previously belonged to James and Margaret Locke, who owned a nearby jewelry store for 45 years and were generous supporters of Kent State East Liverpool. After they died, their two sons, James and Keith, donated the home to the university.

Today the home's main resident is a 55-pound medical mannequin named Randy, which students use to practice basic techniques such as bathing, dressing and transferring between wheelchair and bed. The program is occupation based—using everyday activities a person will complete as the means for training occupational therapy assistants.

Says Bynum, "We can say to students, 'Here's the house, here's your patient, here's your scenario—what are you going to do with them?'" —Lauren Rathmell '17



Clockwise from top left: The Locke House sits on the edge of downtown East Liverpool. • Associate lecturer Kathy Swoboda oversees a student practicing the transfer of a patient from a wheelchair to a couch. • In one bedroom, students use a Hoyer lift to practice transferring a patient from a wheelchair to a bed. Another bedroom simulates a hospital room so students can learn to work around cords and tubing.

Opposite page, counter-clockwise from top right: Centofanti Hall's simulated hospital settings, such as this neonatal unit, enable students to practice dealing with medical emergencies. • A light-filled atrium connects the two floors and serves as a gathering place. • Assistant professor Louise Steele shows students a model in the new biology lab.



Twice As Nice

What was once an underutilized gymnasium at Kent State University at Salem has been transformed into a state-of-the-art health and sciences wing, now known as Centofanti Hall.

The first-floor renovation (including more than 16,000 square feet of classroom and lab space, as well as new offices and a bookstore) was completed in September 2011.

But the second floor remained unfinished until a generous donation from the James and Coralie Centofanti Foundation helped convert the 9,000 square-foot shell into hands-on laboratories for biology and chemistry, classrooms for science-related studies, two research rooms and two prep rooms, as well as restrooms—all completed in September 2015.

Before Centofanti Hall's completion, faculty members at Kent State Salem had to conduct research at the Kent Campus; now they have their own space for research. Students and faculty also enjoy new labs that have windows and are twice as large as the old, with plenty of space for models and equipment.

Louise Steele, assistant professor of biological sciences, says a committee of biology and chemistry faculty members worked with staff from the Office of the University Architect to make sure each room's layout and furnishings met everyone's needs.

"In the biology lab, we angled the tables so everyone could face the center where we lecture and hold demonstrations," says Steele. "And we have special projectors, TV screens and speakers, so if we show a video everyone can see and hear it better."

The chemistry lab seats more than twice as many students as the old, and it has updated safety equipment, including a new eyewash station, safety shower and four vented fume hoods for working with smelly or dangerous chemicals.

"This expanded space and access to the latest technology makes a tremendous difference," says Steele. "Most of the students here are in health majors and take biology and chemistry. They needed this." —Lauren Rathmell '17

To explore how your gift can make an impact on Kent State students, contact Matt Butts, executive director of advancement, at 330-672-1435 or mbutts@kent.edu.

Visit psychology professor Dave Riccio's office, and you'll find it's filled with papers and files (not pictured) from 51 years of teaching and research—he's Kent State's longest-teaching professor—as well as awards, mementos, gifts and things he finds interesting or funny.

"I thought it was a starter job," says Riccio, who came to Kent State in 1969, after receiving his Ph.D. in experimental psychology from Princeton and serving three years in the military. "But I discovered that the department is both productive and collegial—two things that don't often go together. It's a great place to work."

1. David Riccio: Currently teaching an undergraduate course on basic learning and memory and a special topics course on memory functions and dysfunctions, Riccio often shares clippings on current events to keep his classes topical. His research focuses on learning and memory processes in animals, and he's maintained an active research program by virtue of his undergraduate and graduate students—more than 40 of whom have earned their Ph.D.s while working in the Riccio Lab.

2. Cows: "Vermont is my favorite state—and it has a lot of cows," says Riccio. "Cows aren't very smart, but they're peaceful and nice to look at. I get a cow calendar every year, and people give me cow-related things." One of his sons gave him the large cow cutout for his birthday one year.

3. Awards: Among his many awards and honors, Riccio has received Kent State's Distinguished Teaching Award (1979) and the Distinguished Scholar Award (1997).

4. Print of Middlebury's campus: Riccio graduated from Middlebury College in 1959, and this colorful print of the campus is by well-known Vermont artist/printmaker Sabra Field, who also attended Middlebury. "I'm very fond of the place," says Riccio. "I've gone to my 50th and 55th Reunion and all that."

5. Rocking chair: Early in his career, Riccio was invited to join a Midwestern group of researchers whose German name translates as *The Society of Unending Research*. "We'd critique one another's papers. Once you reach age 40, they throw you out and give you this miniature rocking chair."

6. Legal pads: Before he got comfortable with typing on a computer, Riccio handwrote all his manuscripts on legal pads, and he still keeps a supply on hand. He has served as consulting editor and reviewer for many journals and has published more than 200 papers in refereed journals, including two in *Science*. "They reject about 95 percent of what they get."

7. CDs: Riccio keeps an eclectic mix of CDs in his office. He plays "You've Got to be Carefully Taught" from the musical *South Pacific* for students in his basic learning class when he teaches about the roots of prejudice. "I use it to get a point across: Most of what we know comes through learning."

8. Group photo: This photo, taken outside the psychology building at Princeton, is from his mentor Byron Campbell's Festschrift—a celebration of scholarship, usually upon retirement. It includes Riccio and a number of his former students who did post-docs with Campbell and are part of his academic family tree.



9. Jar of Opportunities: To encourage students to read the papers he assigns, Riccio puts their names in this "jar," draws one at random each class and has that person present on the paper. "It could also be called the Jar of Terror, but it's an opportunity to show us what you've learned."

10. Rats and mice: Riccio's lab uses rats and mice to examine cognitive issues (long viewed as the exclusive realm of human research), and he's received many rat and mouse toys and figures from students. His amnesia research with rats has generated substantial evidence that trauma does not erase memory (as some hypothesize), but affects its retrieval.

11. Textbook: Riccio co-authored the textbook *Memory: Phenomena and Principles*, Spear and Riccio (1994), which demonstrates the potential for animal studies of cognition to increase understanding of human cognition. "I think I've received \$50 in royalties over the years."

12. Bag of bocce balls: "We used to play bocce in front of Kent Hall around noon, but we haven't done it for a couple years. People say, 'We should start doing that again.' We will."

13. Cartoons: Riccio collects cartoons (many from *The New Yorker*) on various topics—including dogs (he has two), meetings, academia and aging—and posts them on his door and the bulletin board outside his office. "They're fun to look at." 🦋

Beauty of Data

A new MuseLab exhibit explores how beauty is defined by Kent State researchers from different academic backgrounds who use various forms of data visualization. Here's a glimpse at some of the submissions.

We don't often think about words, numbers, measurements or any of the other pieces of information that we consider "data" as beautiful. Yet, look around you. Our entire world is built using data—and it's beautiful.

Is it possible to compile those data and transform them into something beautiful?

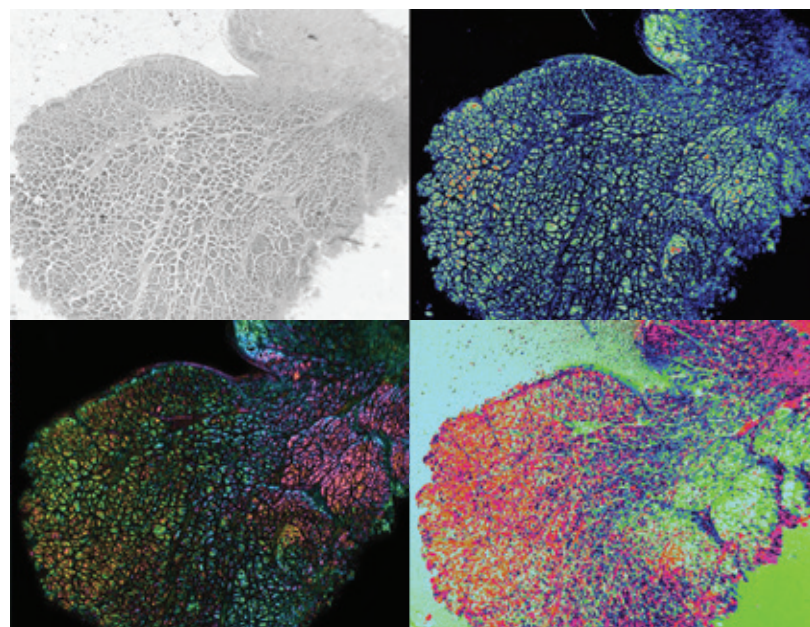
Can the data themselves be considered beautiful?

For this exhibit, we set out to find the answers to these questions by asking Kent State University researchers from all fields of study to submit visuals created from data gathered during their own work or research.

Such work is often referred to as a "data visualization," broadly defined as "a term that describes any effort to help people understand the significance of data by placing it in a visual context" (Nabler Digital Analytics Company, 2014). The focus of this exhibit is influenced by Nabler's definition.

Open your mind and eyes to the various forms of data visualization and discover the ways researchers from different academic backgrounds define beauty.

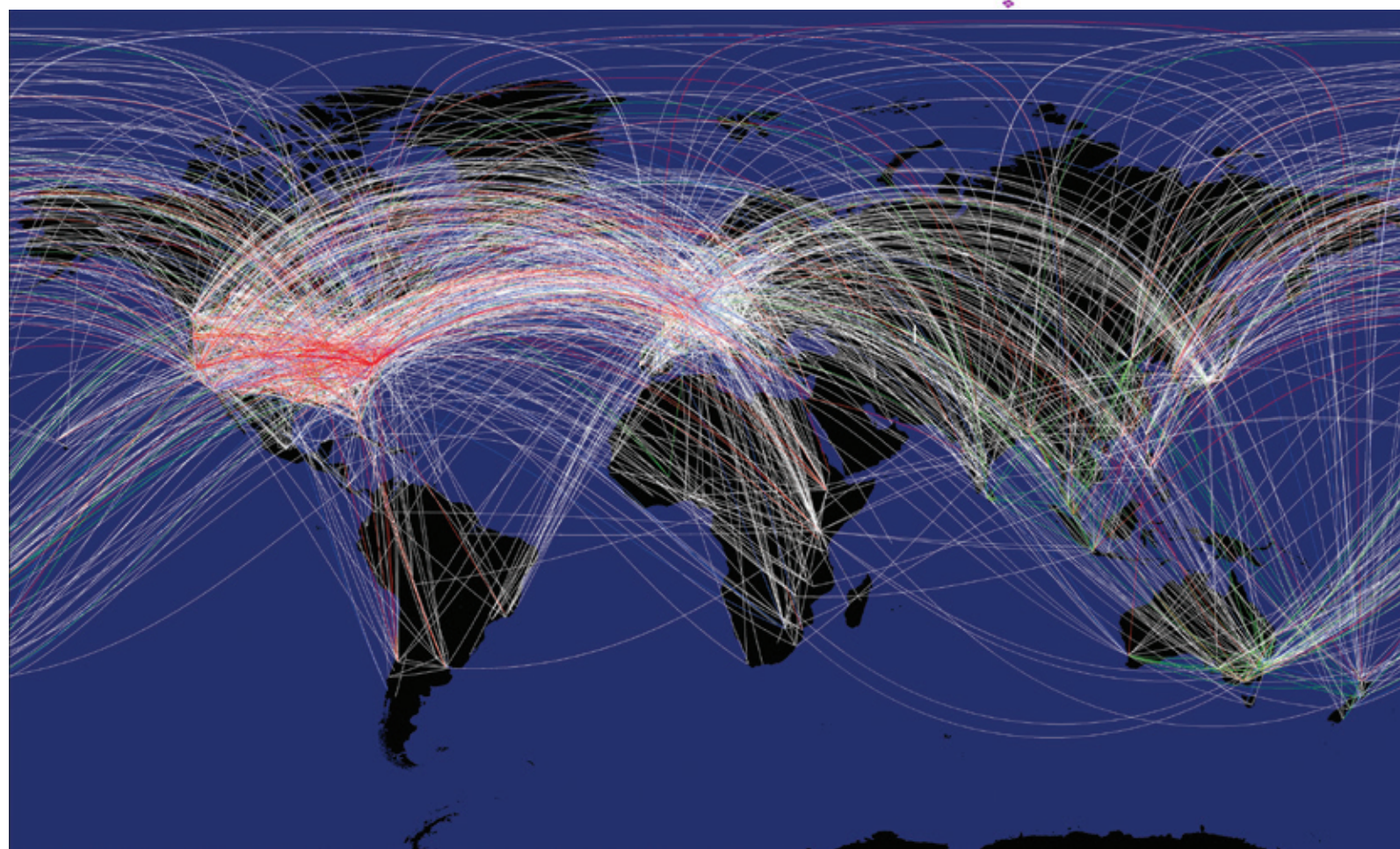
Curated by museum studies graduate students Corina Iannaggi and Mitch Sumner; under the direction of MuseLab director and School of Library and Information Science assistant professor Kiersten F. Latham, Ph.D.



Collagen Fiber Orientation of the ACL

Aidan Ruth, Ph.D. Candidate,
Anthropology/Biomedical Sciences

These images demonstrate collagen orientation in the anterior cruciate ligament (ACL) of a bonobo [pygmy chimpanzee]. We use a polarizing filter to bend light through our tissue sample, and then we separate the resulting light into different components that tell us about its makeup and orientation. These data are then given to us as a false-color image, depicting the direction of each fiber. We use these data to learn more about the evolution of the knee.



Vociferous or Influential? Analysis of political discussion during Iran's presidential election

Emad Khazraee, Ph.D.,
School of Library and Information Science

In this project, we studied the flow of information and social influence among Iranian Twitter users during Iran's 2013 presidential election. Our goal was to understand the difference between the most influential users (defined by network centrality) in information diffusion network and the most vociferous users (those who tweet the most). This visualization nicely reveals the difference between influential and vociferous. Node size represents the importance of users in an information diffusion network. But the users with the highest number of tweets are located in the pink tightly clustered group on bottom left of the core, which is an isolated clique.

Visualization of Academic Collaboration in Environmental and Resource Economics

Serhiy Polyakov, Ph.D.,
School of Library and Information Science

This is a visualization of international collaboration among scholars in the research field of environmental and resource economics. The addresses of the researchers' institutions were extracted from affiliations data of 9,000 articles published in 20 journals between 2001 and 2010. Red, green and blue lines show collaboration in the top three journals in the field. White lines show collaboration in the rest of the journals. The ArcGIS software was used to visualize the relationships. ⚡

Beauty of Data is on exhibit at the MuseLab wall gallery, Kent State University School of Library and Information Science, 3rd floor of the University Library, through fall semester 2016.

Visit www.themuselab.org/blog to read posts about the making of the exhibit and view visualizations from Kent State researchers in anthropology, art, biological sciences, fashion, geography, geology, library and information science, and visual communication design.

Learn more about MuseLab at www.kent.edu/slis/muselab.

Our Future is **BRIGHT**

President Beverly Warren unveiled Kent State's new brand on the first of February, during a celebration that started in the student center with storytelling and viewing the anthem video, then continued on Manchester Field with a bonfire, s'mores, giveaways and a group photo.

Here's an excerpt of the president's remarks and a peek at what you'll be seeing in the months ahead as the university sets out to show the world what makes Kent State such a special community.

The journey to creating a new Kent State brand began last year, when I traveled across the country to meet with alumni and friends and when I met internally with many of you here today.

As I asked them, and you within the Kent State community, to describe the “heart of Kent State,” I heard many common themes.

I learned firsthand about a strong sense of community, as many described Kent State as feeling like “home”—as a place where a strong support system welcomes you and pushes you to become more than you ever imagined was possible.

I learned of an appreciation for our commitment to teaching and learning *and* research and scholarship, where we are known for modeling an optimum balance of excellence in teaching, research and creativity—and for being home to outstanding scholars who are as likely to teach an introductory first-year course as they are to direct a doctoral seminar.

It was a universal belief that we should move from what many described as one of higher education's best-kept secrets to being acknowledged as one of America's best public research universities.

So we set out to achieve just that.

We committed to defining our Kent State brand more effectively through engagement with a national consulting firm, 160over90. Over the last twelve months, we have partnered with 160over90 to truly describe the heart of Kent

State. Among the key takeaways from listening throughout my first year is that we must “Be Bold.”

As you recall from our discussions at the Forums for the Future, our brand is not a tagline, logo or glitzy website. Rather, it is what people think and feel when they hear the name “Kent State.” It is about the big idea. In essence, it is about defining and sharing the heart of Kent State.

And a brand must be authentic and compelling. It must tell the story of the Kent State we all know and love—where, as a student, you are accepted upon admittance, then urged to become an even better version of yourself. It highlights our students and faculty as agents of change, and it speaks to our welcoming atmosphere as a hard-working, inclusive community. But a brand also articulates our aspirations and elevates us to where we want to be—a distinguished and thriving research university, full of remarkable scholars, students and staff.

It sets the tone for our next chapter, one where we are proud to tell the world who we are in a bold and engaging way. And it gives us momentum to ask alumni and partners to give back to our university, to help us with our ambitious goal of increasing support for the talent that abounds here at Kent State and for attracting future talent to our community—new students, new faculty, new staff and new supporters who believe in our work that is focused on “bettering our society.”

“A brand articulates our aspirations and elevates us to where we want to be—a distinguished and thriving research university, full of remarkable scholars, students and staff.”

—PRESIDENT BEVERLY WARREN



Our brand message:

- We are one of the largest university systems in the nation, but one of the closest families in the world.
- We welcome you with open arms but push you out with an open mind.
- We give you the strength to stand for what matters and take meaningful action for change.
- Our vastly different culture full of visionary ideas and ambitious people makes us undeniably Kent State.



Parts of the campaign will be rolling out over the next few months, starting with the new pole banners across all of our campuses and a video narrative that captures many of the reasons why we refer to Kent State as “home.”

That video resides on our website and is being used to craft 15 and 30 second feature ads for key parts of the country in both TV and digital formats. It tells our story, shares the heart of Kent State and explains what it means to be “undeniably Kent State.” It is our anthem—it is why we do what we do.

You will see phrases like “The future should prepare for you” and “Unknow your boundaries” and “Own the unknown”—because we are a community committed to making a difference.

We are running television ads in broader markets during the next few months as well as posting ads on billboards and in professional and trade journals.

We are on a mission to no longer be higher education’s best kept secret.

A strong brand is part of that. A strong brand attracts new students, faculty and staff to Kent State and helps us sustain the type of community that is welcoming, inclusive and on the rise to a bright tomorrow. It allows us to ask others for their support and donations, and it empowers us to continue setting the bar higher and higher.

I believe that our new vision statement and the impact of our campaign will serve as outstanding exemplars for expressing our institutional “why”—the desire to be a community that comes together to create new knowledge, meaningful change and purposeful graduates who make a difference in the world.

A strong brand is its people—a strong Kent State University brand is *you*.

You have already done so much in helping us create a thriving Kent State community—and now we need your help in telling our story to the world.

By adopting our new brand as your own, you become storytelling ambassadors for the university. A brand ambassador. Being a brand ambassador can be as easy as sharing our new anthem video on your social media channels or telling your students and the community about some of the things that make us undeniably Kent State.

Each of you has an “undeniably Kent State” story to tell. I encourage you to visit the campaign landing site (undeniable.kent.edu) and share those personal stories.

We are on a mission to realize our vision of becoming a distinguished university—one that many individuals across the globe will come to understand is a place where magical connections occur, where a sense of community remains important to all.

Let’s do this together. Let’s set our sights on an illuminated future.

When we say we are undeniably Kent State, let’s demonstrate what that means in everything we do! ⚡



On the brand landing page at undeniable.kent.edu, view the anthem video and read stories about the Kent State community.

“We are on a mission to no longer be higher education’s best kept secret.”

—PRESIDENT BEVERLY WARREN

On Compassion

First-year student Elizabeth Schmidt is *YES! Magazine's* online "Justice For All" University Winner for her essay about a mindful response to injustice.

Elizabeth Schmidt, a student of Professor Karen Cunningham at Kent State University in Kent, Ohio, read and responded to the online YES! Magazine article "I Can't Breathe Until Everyone Can Breathe," by Gerald Mitchell. In that story, author and entrepreneur Gerald Mitchell wrestles with the enormity of the situation in Ferguson and the unjust deaths of so many unarmed Black Americans by police. He takes an honest look at himself to see how he's part of the problem, and commits to joining others in building a better world of justice for all.

Compassionate Communities: Where Mindfulness Starts, Injustice Ends

After I read "I Can't Breathe Until Everyone Can Breathe," I heard on NPR that there was a mass shooting in Roseburg, Oregon, killing or injuring 16 students and a teacher. I stopped for a second, took a breath, and started my homework.

The disregard for others that Mitchell identifies as the source of prejudice and exploitation in "I Can't Breathe Until Everyone Can Breathe" rears its head with enmity in cases like the Oregon shooting, but more often it's a beast that kills with a casual eye towards injustice and a shrug of dismissal. Although it is not always clear how, we all contribute to that dismissal.

I gave the beast the opportunity to strike when I turned the radio off and continued my daily business like nothing had happened. My insecurities encouraged this brush-off when I heard a friend say that lax gun control isn't a significant factor in shootings. I held my tongue in disagreement because I was afraid to offend him, plus I didn't have any concrete evidence to destroy his argument. The end of injustice starts with ending our tolerance to it, by caring more about what happens to other people than our personal fears.

"Realizing that there is always an actual human being on the other side of our actions," as Mitchell advocates for, is easier said than done, but if we are the perpetrators of injustice, then we are the ones with the power to stop it.

In the case of violent shootings, our first step should be to grieve. J.I. Cruz, a Frederick Douglass Scholar at American University and 2015 Global Citizen Year Fellow, encourages us to take a moment of silence. He writes in "On Oregon and On Feeling," "Maybe, in those small moments of silence [that] allow us to feel, we will understand...To feel, if only for one second, may help us [be] more connected, and maybe that will make all the difference."

If we are going to treat each other justly, we must regain the depth in our feelings. That means embracing loss and using our anger to speak out against injustice. It also means being present to the richness we have available to us: the smell after rain, the sound of children's chatter at the park, the warm relief of coming home to the embrace of a loved one. We can't preserve others' humanity when we're losing our own by living on autopilot.

If we recognize the beauty around us, we will also recognize the sting when that beauty is threatened. If we get our eyes out of our devices and into the eyes of our family, friends, neighbors, coworkers, teachers, even strangers... If we come out of autopilot for just a moment to be a little more alive, we can't help but connect to others; when we feel connected to the rest of the world, we take responsibility for it.

For me, taking responsibility means confronting situations that feel unjust. It means paying a couple extra dollars for locally grown organic products at Kent Natural Foods Co-op and the Countryside Conservancy Farmers' Market, or from farmers with fair labor practices, rather than the supermarket. Taking responsibility means stopping when I've wronged someone and making amends. It means putting aside stereotypes that I unconsciously impose on others; it means recognizing individuality. It means listening to others with respect and attention and responding with kindness and sensitivity.

None of this will happen simply because it's the right thing to do. Compassionate acts will happen when we're invested in the world we're creating and recognize that they're necessary for building communities where people can support themselves and each other, where healthy food and fresh air are available for everyone. They must be done so that people aren't harmed by systems our money supports or by messages we propagate; everyone has the chance to thrive. Everyone has something to contribute if he or she is given a chance. Speaking up against injustice must be done to hold everyone accountable for spreading kind, or at least truthful, ideas. I want to be a part of these actions because they're the building materials for the type of world that I want to live in.

Perhaps I overestimate the impacts of my individual actions, but, at the very least, living connectedly may allow people around me to live with more vitality or may help them see their own power and value. Maybe those actions can entice others to act similarly—even change the mind of whoever might be the next shooter. If we all live with awareness of our impacts and drive our actions with feeling, maybe we can stop trying to right injustice with justice and start preventing it with compassion. ⚡

Elizabeth Schmidt is a first-year student at Kent State University, where she intends to major in conflict management. Schmidt grew up on an organic farm in Ohio with her mother. Currently, she interns at the International Institute of Akron in the Refugee Resettlement Program. She loves hiking, learning about culture and language, and singing in epic places.

Elizabeth Schmidt, *YES! Magazine*, www.yesmagazine.org; reprinted under a Creative Commons Attribution-Non-Commercial 4.0 license.



“When we feel **connected** to the rest of the world, we take **responsibility** for it.”





As inch by inch the train pulled out
with me inside alone,
I saw my mother in her Fifties skirt
and black-rimmed glasses and dark coat
watching still,
and then, as if to race the train,
my father running after me
not as an athlete would
or fathers of my friends at school,
but stroking, pressing down the air
with the heels of his hands and then with his palms
like some great cat with padded paws.

And all that afternoon through hours of fields
and towns whose names lodge with me still,
I saw him in my mind's eye running thus
beyond the platform's end and then beside the rails
on stony ground, on straggling grass,
outdistanced, and outdistanced further still.

—Roger Craik, *Down Stranger Roads*, BlazeVOX, 2014

TRAVEL ING / STAN ZAS

POET: Roger Craik, Ph.D.

PLACE OF RESIDENCE: Ashtabula, Ohio

When Roger Craik was eight years old, he was put on a train in Leicester, England, where he lived with his parents (both academics) and sent to visit his grandparents in London—traveling about a quarter of the length of England.

“It seemed rather strange at the time,” recalls Craik, an associate professor of English who has taught at Kent State University at Ashtabula since 1991. “It was my first train ride alone.”

His memory of that trip gave rise to the poem on the opposite page, and that “First Journey” was the beginning of many sojourns for Craik. He has worked as a journalist, TV critic and chess columnist, and he taught at Turkish universities before being awarded a Beineke Fellowship to Yale University and then settling in Ohio—but still traveling far from home.

Craik has visited Austria, Croatia, Egypt, Japan, Nepal, North Yemen, Poland, South Africa and Tibet. He has also taught (twice as a Fulbright Scholar) in Bulgaria, the United Arab Emirates and Romania.

Poetry is his passion. His poems have appeared in several national and international poetry journals, and he has written six books of poetry, most recently *Down Stranger Roads* (BlazeVOX, 2014), in which “First Journey” appears. Inspirations for other poems in that collection include a fire hydrant, an anthologist and Syd Barrett, a founder of the band Pink Floyd.

“I write about anything that strikes me,” says Craik, who writes every morning—first making a pot of coffee, then taking his seat at the desk in his home with a view of Lake Erie. Before working on a poem, he doodles on a sheet of blue paper, holding the crayons or pencils in his (nondominant) left hand—a practice he adapted from that of famed British painter Frank Auerbach. “It takes me back to childhood somehow and helps me loosen up.”

Craik records each line of a poem to capture its rhythm, then plays it back—“the next line will often come into your mind when you hear it”—and he also gets up and walks around. “If you stay seated and stare at the page, you get rooted into it, but if you walk around, it changes things.”

Just like any form of travel.



MELISSA OLSON

Traveling Stanzas—an award-winning collaboration between the Wick Poetry Center and the School of Visual Communication Design—aims to facilitate a global conversation through the intimate and inclusive voice of poetry. Featured poems are curated from global submissions and illustrated by Kent State students and alumni.

Share Your Voice!

In partnership with Traveling Stanzas, *Kent State Magazine* will feature a poem by one of our readers in each future issue. If your poem is selected by the Wick Poetry Center, it will be illustrated and appear in print and online versions of the magazine, as well as on the Traveling Stanzas homepage.

To submit your poem, visit travelingstanzas.com, click “Submit,” and label it “Magazine Entry.” For more information, call Wick Poetry Center at 330-672-2067. ⚡

View a video of Roger Craik reading his poem at travelingstanzas.com.
Illustration by Kara Wellman '16



Waste Not, Want Not

Up to 40 percent of food in the United States today goes uneaten. Yet approximately 49 million Americans lack sufficient food. That's just wrong.

by Jenni Laidman '77 and Jan Senn | Illustrations by Melissa Olson

Thirty-two million pounds of food. As Kent State nutrition graduate Chris Vogliano, M.S. '12, thought about the mountain of food donated to the Greater Cleveland Food Bank every year, he realized how much more was out there—and what all that surplus food could mean to those who struggle to get enough to eat.

The Food Bank, where Vogliano worked as the regional nutrition manager, received only a fraction of the groceries that supermarkets, restaurants and other professional kitchens couldn't use. The rest went straight to the landfill.

In the United States, 133 billion tons of food—or 31 percent of the available food supply at the retail and consumer levels in 2010—went in the trash, according to the U.S. Department of Agriculture (USDA). And that's just the food consumers, retailers and restaurateurs throw away. (See chart on page 20.) It doesn't include losses at the front of the food supply chain, which occur during production, postharvest and processing.

Today as a nation, we waste up to 40 percent of the food we produce, says the Natural Resources Defense Council (NRDC) in a 2012 landmark study on food waste in the United States. "That's almost like eating a pizza and, every time, throwing a second one away," Vogliano says.

The study notes that if we wasted just 15 percent less food, it would be enough to feed 25 million Americans. Meanwhile, the USDA reports that 14 percent of American households, approximately one in seven, did not have sufficient food in 2014.

Squandered resources

Besides the lost opportunity to feed hungry people, this waste of our food resources causes other harm. "It's economically taxing," Vogliano says. "We're throwing away money—and it's contributing to climate change."

The amount of economic loss is difficult to get your arms around. According to the NRDC, every year American consumers and retailers discard \$165 billion worth of food—more than \$40 billion from households. The average American family of four loses roughly \$2,225 a year on food they don't eat.

Not factored into the \$165 billion in discarded food are the lost resources that went into its creation. It requires 38 times more water to grow the food we throw away than is used by every American household combined. Also lost: chemicals, fertilizer, labor, and the energy it took to grow, transport, and store the crops before their disposal. Then, we spend another \$750 million just throwing it away.

As all this trashed food rots in landfills, it creates methane, a greenhouse gas roughly 25 times more damaging to the climate than carbon dioxide, says Vogliano. Food is the single largest contributor to methane emissions.

Recovered food, renewed lives

As a graduate student at Kent State, Vogliano learned firsthand about the implications of food waste at a second-floor kitchen in Beall Hall. There, at the Campus Kitchen at Kent State University, student volunteers turn donated food

into weekly meals for more than 300 people who receive assistance from local service agencies, including Kent Social Services, Center of Hope, Upper Room Ministries and Springtime of Hope. (Ohio ranks third in the nation for families who are food insecure, reports the USDA.)

**The average
American family loses
roughly \$2,225 a year
on food they don't eat.**

—NATURAL RESOURCES DEFENSE COUNCIL



Vogliano was one of a group of students who traveled to Washington, D.C. on an Alternative Spring Break trip in 2010 with Ann Gosky, now director of Kent State's Office of Experiential Education and Civic Engagement. During the visit, they volunteered at DC Central Kitchen, a community kitchen engaged in food recycling and distribution programs.

There they met Robert Egger, the man who founded DC Central Kitchen in 1989 and the Campus Kitchens Project in 2001, which now includes some 50 universities and high schools across the country.

Egger's newest venture, L.A. Kitchen, launched in 2013. All his projects work on the same model: donated food transformed into meals for the hungry. While Campus Kitchens use student volunteers to make the system work, DC Central Kitchen and L.A. Kitchen operate as culinary training programs. In D.C., the program trains homeless shelter residents and has helped some 1,500 people find jobs. In California, the organization focuses on training young people aging out of the foster care system and older people coming out of prison.

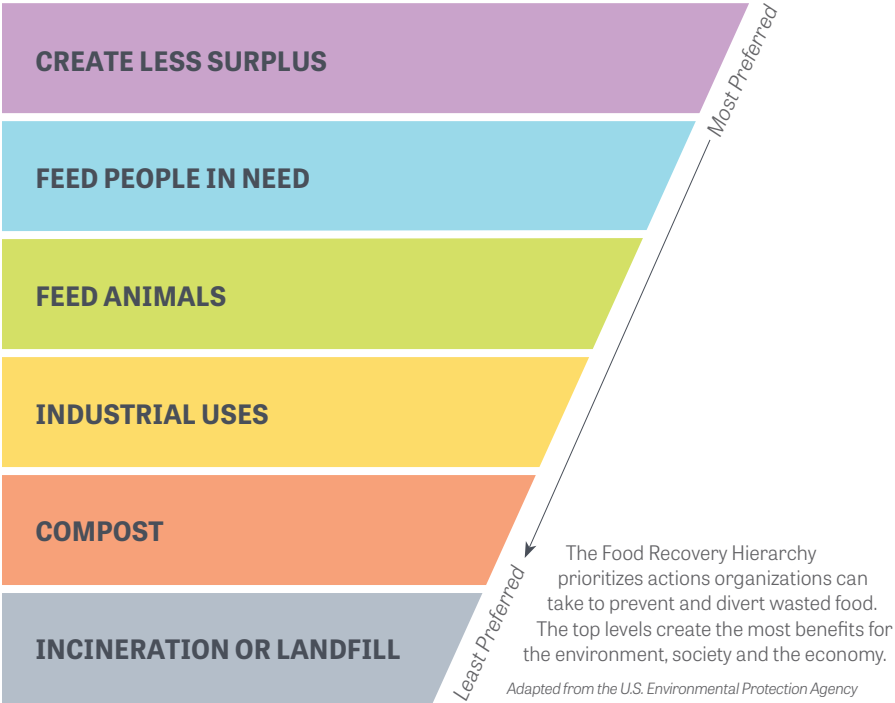
The inspiration for all this, Egger says, was a conversation he had one day in 1989 when he volunteered to help hand out food to the homeless. "I asked where the food came from and found it was being purchased from one of the most expensive stores in D.C." At the time, Egger was the manager of a nightclub and a veteran of the restaurant industry. "That really struck me. I knew how much food we threw away, and not just food, but really good food."

Getting to "yes"

Vogliano and the other students in Gosky's group were eager to start a Campus Kitchen at Kent State. Edward Hoegler, chef instructor for the hospitality management program, agreed to allow the student volunteers into his kitchen at Beall Hall, where he teaches classes in food production.

But concerns about liability issues stalled their progress until they went to see Greg Jarvie, then vice president for Enrollment Management and Student Affairs. "Greg cut through the red tape for us," Gosky recalls. "He said it was the right thing to do, and we did it. Greg and Chef Ed were

Food Recovery Hierarchy



the two significant yeses we needed to make this happen.”

As student managers with the Campus Kitchen, nutrition major Vogliano and hospitality management major Christine Sweeney ’12 approached specialty grocery store Trader Joe’s in Beachwood, Ohio, and asked if they would donate their surplus food to Kent State’s Campus Kitchen. They said yes.

Encouraging businesses to donate food isn’t simple, however. Although Kent State’s Campus Kitchen receives 500–700 pounds of food from Trader Joe’s every week, another 100 pounds weekly from the Kent Panera and occasional donations from Kent Campus dining halls, many business owners fret about their liability if food goes bad. But most states have long limited donor liability, Egger says.

In 1996, President Clinton signed the Bill Emerson Good Samaritan Food Donation Act, which encourages food donations to nonprofits nationwide by protecting donors from liability. If products donated to a nonprofit should later cause harm, the only liability occurs in cases of gross negligence or intentional misconduct.

It hasn’t made the problem disappear, says Gosky. “We make businesses aware of the Emerson Food Act, but their response is, “That doesn’t stop someone from trying to sue us.””

In September 2015, the Obama administration, along with the USDA and the EPA, set a goal to cut United States food waste in half by 2030, and the United Nations extended that timeline to countries across the globe.

Federal legislation might provide greater support for food recovery via a bill proposed in December by Maine Congresswoman Chellie Pingree. The Food Recovery Act would strengthen the food donation act, expand tax credits for farmers, retailers and restaurants that donate food, invest in storage and distribution programs to help food banks take advantage of donations, and clarify some of the confusing label dates that land food in the garbage while it’s still edible.

Several states are also taking measures to keep food out of the landfill. Gosky is watching what happens as California institutes a new law in April that prohibits restaurants and groceries from simply throwing food away.

WastED

Like Robert Egger, Vogliano came to the issue of food waste through a concern about people who didn’t have enough to eat. Natalie Caine-Bish, associate professor in the College of Education, Health and Human Services, was Vogliano’s academic adviser at Kent State. “Hunger wasn’t one of my initial interests,” says Caine-Bish, who has a Ph.D. in exercise physiology. “That stemmed from my students.”

Vogliano and the cohort of students who went through the graduate nutrition program with him told her they were interested in food insecurity and environmental nutrition.

“My teaching philosophy is that students should be allowed to explore their interests,” Caine-Bish says. “One of the first things we realized was that you can’t just hand out food. You have to teach people what to do with it and give them the tools they need to prepare it. Otherwise, the donated food is just wasted in a different place.”

Caine-Bish is a faculty coordinator for Kent State’s Center of Nutrition Outreach, which partnered with the Campus Kitchen to provide the education piece that was missing from the project. Nutrition graduate student, Erin Powell, M.S. ’13, focused her master’s project on creating the Mighty Pack Program, an ongoing food backpack program that provides weekend food for children K–12 who

are enrolled in Portage County’s National School Lunch Program.

Kent State nutrition and dietetic students volunteer weekly to pick up donated food from the Campus Kitchen food pantry and take it back to Nixon Hall, where they prepare backpacks for the children to take home over the weekend. Each Mighty Pack includes enough food for six meals for each child, as well as educational handouts and kitchen tools like cutting boards, measuring cups and spoons that the children use to prepare the food, with help from their parents when needed.

Funding for the cooking supplies and handout materials comes from the Ohio Department of Health, says Caine-Bish, who runs the pediatric nutrition programming that’s available for Portage County through the grant. “It’s a win-win,” she says. “The students get the experience and can put it on their résumés, and we can run more programs and reach more kids because we don’t have to pay for personnel.”

Other students volunteer at the Haymaker Farmers’ Market in Kent every Saturday from 10 a.m. to 1 p.m., where they give cooking demonstrations using donated food with free samples, recipe cards and nutrition information. “It’s been a nice connection with the community

Ways Kent State reduces food waste

We asked Jackie Parsons, Kent State’s executive director of Dining Services, to walk us through some of Dining Service’s strategies to prevent and divert wasted food from the landfill, using categories from the EPA’s Food Recovery Hierarchy (see chart on opposite page).

CREATE LESS SURPLUS “Since Kent State’s board plan is à la carte, the university doesn’t have as much waste as institutions with traditional buffet plans,” says Parsons. However, last summer Kent State started a LeanPath pilot program at one of its 24 food units across the Kent Campus. LeanPath, a Portland, Oregon, company with a system to monitor food waste, turns waste monitoring into a science.

Using a scale and a monitor with a touch screen, staff weigh anything that isn’t used, enter information about what it is and why they’re throwing it out, and the LeanPath program creates reports analyzing the waste, including a dollar amount for the trashed food.

“We will continue the program until the end of spring semester, then decide where else we will roll it out,” Parsons says. “With this program, we prepare food differently and think about what else we can do with the waste.”

To increase the efficiency of food production, last summer all the full-time Dining Services staff went through knife skills training so they can use as much of the food as possible.

FEED PEOPLE IN NEED Kent State’s Dining Services sends some of its overflow to Campus Kitchen, as well as to Kent Social Services and the Center of Hope. “If we have sandwiches left over, we give them directly to the agencies,” Parsons says. “Campus Kitchen isn’t going to take them apart for ingredients.”

FEED ANIMALS The university has begun a pilot program with a local farm and a smaller food unit on campus to make sure both parties can handle the volume. “Right now it’s fruit and vegetable scraps going to feed pigs,” Parsons says. “We’re running it until the end of spring semester, and then my hope is that we can expand to other farms.”

INDUSTRIAL USES The university sells its frying oil to Griffin Industries, a company that buys oil and repurposes it.

Recently Parsons met with Kelvin Berry, director of Economic Development and Community Relations at Kent State, who is working with the City of Kent and Rui Liu, Ph.D., an assistant professor in the College of Architecture and Environmental Design, to investigate the possibility of converting food waste to energy through anaerobic digestion, using one of the two anaerobic digesters at the Kent Water Treatment Plant.

“It’s still very early in the process,” Parsons says. “But we are happy to begin this conversation.”

Berry, who came to Kent State in 2013, has been researching this concept for some time. “The manager of Kent’s water treatment plant agreed to partner with us during this preliminary phase,” Berry says. “Dr. Liu’s graduate students will do a feasibility study of food waste generated by the university and try to gain the support of restaurants and grocery stores. We want to see if we could collect that food waste and add it to the anaerobic digester, which studies show allows it to function more efficiently.”

Food waste generates more methane gas than solid waste does, says Berry. “If we could capture enough methane gas from the anaerobic digestion process, it could be directed into power turbines that create electricity—which could be used to power the water treatment plant and perhaps other buildings. We already have a strong partnership with the City of Kent, and this just expands our efforts to help each other accomplish great things.”

COMPOST When it comes to post-consumer waste, “We don’t have control over all the food on campus,” Parsons says. “People bring in their own food, so what do they do with their pizza crusts or orange peels? That’s a bigger issue.”

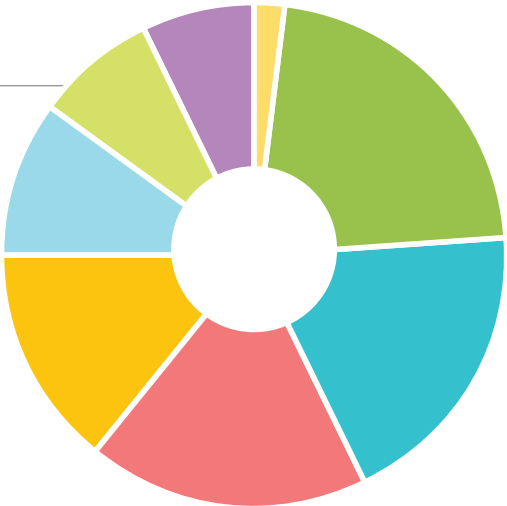
Parsons is looking for a resource for composting, but says that would also require changes in the kitchen. “When we finish trimming that pineapple, what do we do with the rind? We have to separate it from things that can’t be recycled.

“If we’re going to do all that sorting, there needs to be a place for it to go. Right now, we don’t have an end user.”

Total Food Loss from Retail, Food Service and Households

(Breakdown as a percentage of total food loss)

- EGGS 2%
- FATS/OILS 7%
- PROCESSED FRUITS & VEGETABLES 8%
- CALORIC SWEETENERS 10%
- GRAIN PRODUCTS 14%
- MEAT, POULTRY & FISH 18%
- DAIRY 19%
- FRESH FRUITS & VEGETABLES 22%



Journal of Consumer Affairs, Fall 2011: 492-515

and also with the local growers,” Gosky says. “After the farmers’ market ends, we recover food that they might have thrown away.”

Fuel for change

Today, Alex Drungil, a senior nutrition major from Cuyahoga Falls, is one of the student managers at Kent State’s Campus Kitchen, along with Mike Brown, a junior hospitality management major from Kent. “It’s a lot of fun,” Drungil says. “A majority of the volunteers are fellow students.”

But talking to the people who need the food has changed his plans for the future. “Hearing their stories gave me a very different perspective,” Drungil says. “At first I just wanted to be a dietitian. As of right now, I’ll probably go to graduate school in public health, and I’d like to be the director of a social service agency some day.”

One of his predecessors at Campus Kitchen, Chris Vogliano, has taken the issue of food waste as his mission. In 2014, he was awarded a fellowship from the Academy of Nutrition and Dietetics Foundation, and he focused on food waste, developing the framework for a program in which dietitian interns will assess food waste at operations all over the country. After receiving the fellowship, he moved to Seattle, and he continues to work for the foundation, speaking to dietitians on food waste.

For Vogliano, the Campus Kitchen experience was the place where all the pieces came together: food insecurity, wasted food, nutrition.

“That’s when it started linking up for me,” he says. “I remember going to Kent Social Services and seeing people from a wide spectrum of life who didn’t have enough to eat. These were people who lived in my community, right next to me, and they were struggling to put food on the table.”

That changed everything. ⚡

Waste Wise

You won’t be able to stop all your food waste tomorrow, but try some of these ideas today to help preserve natural resources, reduce greenhouse gases and put more money in your pocket at the end of the month.



PLANNING

Study your trash: For a week, inventory what you’re putting into the trash and what you’re sending down the garbage disposal. What could you do differently to prevent these disposals?

Make a plan: Decide what your family will eat during the next few days, and use your plan to create your shopping list. Note how many meals you’ll make with each item to avoid overbuying. Include at least one Plan B meal you can whip up with the same ingredients if you get too busy to execute the more elaborate dish.

Shop your refrigerator: Cook or eat what you already have before buying more. Check your fridge, cupboards and pantry to see what’s in them and to avoid buying duplicates. Note what needs to be used and plan upcoming meals around it.

SHOPPING

Buy with blinders: Eat before you go to the store, and stick to your list to avoid impulse buys.

Shop more often: Buying in volume only saves money if you can use the food before it spoils. Make a couple small trips each week to restock produce.

Go large to get small: Hit the bulk food bins to buy smaller amounts. Do you need a big box of sunflower seeds? Or would you be better off bagging a half-scoop full?

Look for local: In-season and local produce will last longer than something that’s been shipped a long distance.

Don’t demand perfection: Many fruits and vegetables are thrown out by retailers because they aren’t the “right” size, shape or color. Buying imperfect produce at a farmers’ market or elsewhere helps keep it from going to waste.

STORING

Cool it: Keep your fridge at 39 degrees and the freezer at zero to maximize food life.

Organize your fridge: Clean your refrigerator weekly, organize food so it faces front, and keep the most perishable ingredients in sight so you’ll remember to use them.

Watch your settings: Set your fridge drawers’ humidity controls at high for things that wilt (leafy greens, lettuces, herbs, etc.) and low for things that rot (apples, pears, figs, etc.).

Know how to stow: Separate apples, bananas, citrus and tomatoes from the rest of your food—they emit ethylene gas that makes nearby produce ripen faster. Stick fresh basil into a jar of water on your counter, but chill most other herbs. Rinse berries just before you’re ready to eat them to avoid mold. For more food storage advice, download the A-Z Food Storage Guide from www.makedirtnotwaste.org.

Check the shelves: Where you place food in the fridge can lengthen freshness: Top shelf (most consistent temperature) for cheese, yogurt, butter; middle shelf for cooked meat and leftovers; bottom shelf (coldest) for milk, eggs, raw meats; doors (warmest) for condiments and preserves. Don’t keep wine or bread on top of the refrigerator; heat from running the fridge will spoil it.



PREPPING

Take some time: When you get home from the store, chop, slice and place fresh food items in clear containers so they’re ready for snacks and cooking.



Sharpen your knife and skills: Keep your knife sharpened to make food prep easier and safer. Learn how to slice and chop to get the most out of your ingredients.

Befriend your freezer: Prepare and freeze meals or ingredients ahead of time, then use throughout the month. Pour leftover broth or wine into ice cube trays, freeze, transfer to freezer bags and use in sauces, soups and stews.

Relearn basic food skills: Take a lesson from your elders and can, freeze, pickle or dehydrate foods from the garden or grocery so you can enjoy home-grown produce and in-season specials all year long.

CONSUMING

Practice portion control: Putting less on the plate means less in the trash. Or try using a smaller plate. You can go back for seconds. At restaurants, ask about portion sizes and sides included with entrees, and order only what you can finish. Take home leftovers, and use in or for your next meal.

Eat your leftovers: Plan an “eat the leftovers” night each week. Freeze leftovers as individual servings if you won’t eat them soon. The website www.lovefoodhatewaste.com provides plenty of tips for what to do with leftovers.

Repurpose your produce: Even if it’s past its prime, safe produce can still be satisfying in baked goods, casseroles, frittatas, sauces, smoothies, soups and stir-fries.

Crack the codes: “Sell by,” “use by” and “best by” do not equal “pitch by.” Generally, a “sell by” date tells the store how long to display a product. A “best if used by (or before)” date is a recommendation

Food Recovery Hierarchy for Home Kitchens

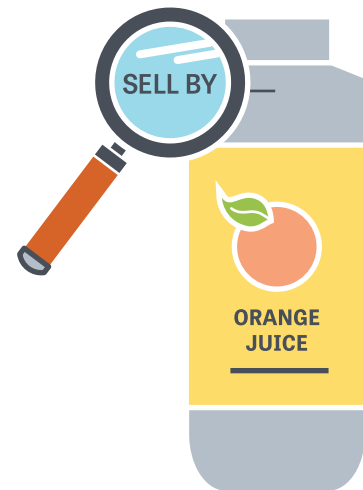


The same principles that apply to organizations (see chart on page 20) can help us establish a waste-less mindset for our homes.

Adapted from the Waste-Free Kitchen Handbook by Dana Gunders (Chronicle Books, 2015)

for best flavor or quality—not for safety. A “use by” date indicates peak quality as determined by the product manufacturer. Such dates aren’t federally regulated and the meanings are not standardized. Only infant formula has federal law behind it—and should not be used or sold after the “use by” date.

Use your senses: Canned, packaged and boxed goods will last well past their sell-by dates if not opened. For most items, take a sniff or taste to see if it’s good. Still uncertain? Check out www.stilltasty.com, billed as, “Your ultimate shelf life guide.” The site also provides information on food storage.



DISPOSING

Remember your neighbors: Putting on an event, moving across country or cleaning out a pantry? Donate nutritious, safe and untouched food to your local food pantry, food bank or food rescue program.

Treat your pets: Check with your vet and be discerning; only 5 percent of a dog or cat’s diet should be food scraps. Avoid giving them anything too oily, saucy or spicy and be aware of allergies, but many pets can occasionally enjoy cooked meat and eggs, fruits and vegetables (except avocados, grapes, raisins, macadamia nuts and large amounts of onions and garlic), oatmeal, peanut butter, rice, and salmon.

Start a compost pile: Even if you turn your broccoli stems into tasty broccoli slaw, you probably still won’t find a use for all your kitchen scraps. Compost food scraps rather than throwing them away. Visit www.epa.gov/recycle/composting-home to find out what you can and cannot compost. Your garden will thank you for it. ⚡

For a comprehensive guide to reduce food waste in your home, download helpful charts and order a copy of the Waste-Free Kitchen Handbook (Chronicle Books, 2015) at www.nrdc.org/food/wastefreekitchen/.



Mother of Invention

By Laura Billings Coleman
Photographs by Brian Rozman

With a hard-to-get beauty patent, alumna Gwen Jimmere is taking her line of natural hair products from the kitchen sink to the global market.

Gwen Jimmere '03, MA '08, recently became the first African-American woman in history to patent a natural hair care product—and she owes some of the credit to Chris Rock.

Catching a rewind of the comedian's 2009 documentary "Good Hair," a reflection on the love-hate relationship behind the \$9 billion Black hair care industry, Jimmere was shocked by a scene in which Rock and a chemist dunk an aluminum can into a vat of hair relaxing ingredients, only to see it disintegrate in a matter of minutes.

"I'd been relaxing my hair since the third grade, so that really freaked me out," recalls Jimmere, who decided to swear off the harsh chemicals while she was pregnant with her son in 2011. "I grew up in a household where my mom could make nearly anything she wanted by mixing oils and other ingredients to do different jobs," so Jimmere began experimenting in her own kitchen sink, looking for natural ingredients that could do the work of the dozen or more products she once relied on.

Curious about the conditioning effects of natural clays—a cosmetic ingredient used for centuries—she found a source for rhassoul clay, a mineral-rich clay found only in Morocco's Atlas Mountains. "The formulation was trial and error, but when I started working with the rhassoul clay, I was able to cut the time I spent on my wash day down from three hours to seven minutes, and my hair felt great. It was like I'd hit pay dirt."

Similar rave reviews from friends and family inspired Jimmere, a global digital marketing director for Ford Motor Company and later their agency of record Uniworld Group, to set up a website to sell the four-step hair care line she'd named "Naturalicious" in 2012. Word of mouth spread so far that one day she got a call asking her permission to include her line of products in the gift bags to be handed out at President Obama's second inauguration in January 2013. "When you hear the White House is calling you think, 'Who's playing with my phone?' I thought it had to be a joke."

But just a few months later, Jimmere got very serious about the side business in her kitchen sink when she got the news that her corporate gig had been eliminated in a restructuring—the same month she was finalizing her divorce. "If I'd had more warning, I might have been looking for other jobs, but instead I went right into survival mode," she says, e-mailing her way into a pitch meeting with the management team of Whole Foods, which was just preparing to open their first location in downtown Detroit.

“When I started working with the rhassoul clay, I was able to cut the time I spent on my wash day, and my hair felt great. It was like I'd hit pay dirt.”

Fifteen minutes after making her case ("I came up with a four-step system that does the work of 13 products, so as you can imagine it saves you 80 percent of the time and 60 percent of the money that you would normally spend..."), she walked out with her first retail contract.

"When they said yes, in my mind I just collapsed on the floor," Jimmere says. "With everything that was going on at the time, I only had \$32 in the bank and my mortgage was due in 15 days. So I pitched them like my life depended on it. I didn't have the luxury of doubting myself or being afraid to approach a huge retailer."

As Jimmere's business began to scale out of her kitchen, into her basement and on toward shipping fulfillment centers, she knew she didn't want to take on additional debt—a mistake many small businesses make. Instead, she took to the stage, winning the top \$10,000 prize at the 2014 Black Enterprise Elevator Pitch Contest, which was held in Columbus, Ohio. It's one of several "Shark Tank"-like competitions she's used to build up her bottom line.

"I've been thrilled to watch Gwen and her business grow and mature," says author and entrepreneur Lauren Maillian, a venture capital investor and co-host on Oxygen's new startup-focused TV show "Quit Your Day Job," who met and coached Jimmere at that first pitch event. "She's doing everything on a bootstrap budget, but she's found some very inexpensive ways to get the things that are important to her done, and she gets them done well."



Gwen Jimmire once made all of her Naturalicious line by hand, with packaging she designed herself. But her business was able to take off when she hired more help. “The best advice I ever got from one of my mentors was, ‘Get out of the basement.’”

That D.I.Y. approach drove Jimmire to secure a patent for one part of her haircare line, a business move prompted by frequent encouragement from her mother. “She kept telling me, ‘You’ve invented something incredible, but someone is going to do what you’ve done and make millions off your idea if you don’t patent it. You’ll see other people on TV, making all this money, and the only thing you’ll be able to do is be upset because you didn’t protect your invention.’ Finally I thought, ‘Wow, she’s right.’”

Though Jimmire had secured several trademarks on her own, she knew hiring a patent attorney was out of her price range. Instead, she took advantage of Detroit’s new regional United States Patent and Trademark Office that opened in 2012, a first-of-its kind entrepreneurial incubator made possible by Obama’s America Invents Act.

“It was like going back to Kent State,” she says. “I spent nine months making friends with librarians and learning everything I could about how to properly draw the design and

research prior art, which is anything that resembles or has the same utility as what you’re trying to patent. In 2015, it’s extremely hard to invent something unlike anything that’s ever been invented before. But I did invent something brand new and was able to prove it, which resulted in the patent being issued to me.”

Now with a five-year-old son and a haircare line finding its way into global markets from South Africa to the Bahamas, Jimmire has launched another sideline, Pitch Proof, a consulting firm aimed at teaching other aspiring entrepreneurs some of her secrets.

“So many people talk themselves out of their dreams by thinking, ‘What if people don’t like me, or my product, or my idea?’” says Jimmire. “It’s fear of rejection that makes people only imagine the negative, but we hardly ever ask ourselves, ‘What if everybody loves it?’ I figure, if I try and fail, the worse that will happen is I’m in the same spot that I was before I tried. So why not try?” ⚡

Laura Billings Coleman is a writer and editor based in St. Paul, Minnesota.

Gwen Jimmire’s **TOP TIPS** for **Inventors** and **Entrepreneurs**

“Waiting is **not** a wealth strategy.”

Start before you’re ready

“Whatever the reason you haven’t started your business yet—you need to save up more money, you need to get the kids out of the house—there’s never going to be a perfect time,” says Jimmire. “Instead, start where you are, work with what you’ve got and just get it going—maybe testing the market with two products instead of 50. I call it ‘investing in your greatness,’ and if you’re scared to invest in your plan, you can’t complain when you’re still in the same place next year. Waiting is not a wealth strategy.”

Hire the help you need

Though Jimmire once made all of her Naturalicious line by hand, with packaging she designed herself, “At one point I realized I was spending six hours a day filling orders and keeping up,” she says. “The best advice I ever got from one of my mentors was, ‘Get out of the basement.’ My business couldn’t grow if I had my hands in everything.”

Though she still manages her business day-to-day, Jimmire also depends on a fulfillment center to ship orders and a call center to answer customer questions. “I’m still bootstrapping, but getting extra help allows your business to scale.”

Know your numbers

Reality TV shows may spotlight the inventors with compelling personal stories, but in real-life pitch competitions, investors are more interested in the bottom line. “Judges want to know how they’re going to make ten to twenty times their money back, so my strategy is to answer all of those questions before they even have a chance to ask,” Jimmire says. By the time you’ve led the judges through their return on investment, you’ll be able to hit a softball question like “How’d you come up with this idea?” right out of the park.

Don’t take on too much debt

“Studies have shown that women and minority-owned businesses take on personal debt to grow their business far more than other businesses,” Jimmire says. “We’re taking out loans, home equity lines of credit, credit card debt, because we’re in the daily grind and not thinking about other ways to get it done.”

Instead of hiring expensive PR firms to get the word out about her product, Jimmire has relied on social media and her own storytelling savvy to get publicity in several online publications, including Fast Company, Entrepreneur and the Huffington Post. “Exhaust all the alternatives before you spend money you don’t have.”

Own your ideas

Securing a patent is a high hurdle for any inventor, but Jimmire believes it’s important to protect your intellectual property. “It’s easy to be on the hamster wheel of running your business day to day, without thinking about the future,” she says.

Securing a patent gives her the leverage to sell her business someday, but hang on to her invention. “Owning a patent or a strong brand trademark can set you and your family up for wealth for generations to come,” she says. “Just think how much Nike could make with the swoosh alone? It’s crazy.”

Listen to your customers

Businesses that ignore customer complaints do so at their peril. “You need to respond not just to the person, but to everyone else who is looking to see how you’re going to handle it,” says Jimmire, who’s had two complaints since Naturalicious hit the shelves at Whole Foods in June 2013.

“I turned the complaints around so well that one of those customers invited me to her wedding in July, and the other is now a huge fan of the company. A basic human need is to feel appreciated—show your customers that their business matters to you.”

—Laura Billings Coleman

“Exhaust all the alternatives **before** you spend money you don’t have.”



Kent State alumni volunteers paint a house for Hammer & Nails, Inc., a Canton-based nonprofit dedicated to helping disadvantaged area homeowners with home and property repairs.

Good Neighbors

Since the first Alumni Day of Service in 2009, Kent State University alumni and friends have given back on behalf of their alma mater by helping build homes, clean rivers and beaches, prepare meals for families, clean hospice centers, churches, shelters, historical societies and much more.

Karen Schofield, MEd '77, has volunteered over the years at different service sites, such as Habitat for Humanity where she helped build a home. “A big motivator for me is knowing a family will benefit from my work,” she says. “I also get to meet folks from different age groups, graduation dates and majors. It’s always enjoyable.”

The Kent State Alumni Association continues the tradition on April 16, with volunteer projects planned in the following Ohio cities: Akron, Ashtabula, Canton, Chardon, Cincinnati, Cleveland,

Columbus, Kent, Lorain, Medina, Painesville, Ravenna, Wooster and Youngstown—as well as in Los Angeles, New York, Phoenix, Pittsburgh, Raleigh and Washington, D.C.

“We hope to add even more cities this year,” says Lisa Mascellino '94, assistant director of outreach for alumni relations. “We are proud of how well alumni have responded to this event, and it is exciting to hear about new alumni volunteers.” ⚡

To volunteer for the Alumni Day of Service on April 16, contact alumni@kent.edu, call 888-320-5368 or visit www.ksualumni.org/dayofservice2016.

Alumni Day of Service

8 States
19 Cities
1,096 Volunteers
3,862 Hours Volunteered



Bruce King, BBA '79, Strongsville, Ohio, has been named national sales director for La Maison LeGrand, Quebec, Canada, and he will be responsible for the company expansion in the United States. He and his wife, Cindy, volunteer as mission team leaders in Peru and the Amazon rainforest.

D. Scott Schmid, BA, Grayson, Ga., joined the Centers for Disease Control and Prevention in January, 1986, where he leads a team of 10 scientists conducting research on human herpesviruses and directs the national reference laboratory for varicella-zoster virus (chickenpox and shingles), which helps monitor the impact of varicella and shingles vaccination in the United States. He has published more than 160 peer-reviewed publications related to herpesviruses, basic immunology and molecular biology.

Guy Trinetti Sr., BS, Willowick, Ohio, has been a wrestling official in the state of Ohio for the past 30 years. He has worked at 12 Ohio State Wrestling Championships and was inducted this past season into the Ohio Wrestling Officials Hall of Fame.

76 Lawrence Cariglio, BBA, Amherst, Ohio, founded Lorenzo's Pizzeria in Oberlin, Ohio,

69 Thomas Allan, BS, MEd '76, Vernon-Rockville, Conn., retired as the director of health, physical education & athletics from Vernon Public Schools in 2004 after a 35-year career. He is presently serving as a site administrator of adult education for the Vernon Regional Adult Education program.

70 Mark Levin, MPA, Bloomington, Ind., retired as city administrator of Maryland Heights, Mo., a position he had held since that city was incorporated in 1985. Mark is now a clinical associate professor in the School of Public & Environmental Affairs at Indiana University in Bloomington, where he is teaching graduate courses in urban management and government budgeting.

71 Jeff Fair, BS, MS '76, MEd '87, Arnold, Md., was inducted into the Oklahoma State University College of Education Hall of Fame May 15, 2015. He was selected as an honorary member of the U.S. Naval Academy Class of 2015, commissioned on May 22, 2015. Fair retired as associate athletic director for sports medicine from the Naval Academy in April 2015.

⚡ **Linda Janosko, BS, MA '81**, Mentor, Ohio, retired from the theater department at Indiana State University in May 2015 and moved back to the Cleveland area to pursue other artistic endeavors.

74 Gary Fincke, PhD, Selinsgrove, Pa., has been awarded two 2015 national book awards, the Elixir Press Fiction Prize for *The Killer's Dog* (stories) and the Jacar Press Poetry Prize for *After the Three-Moon Era*. Both books are to be published in 2016. *Bringing Back the Bones: New and Selected Poems* was published in late 2015 by Stephen F. Austin University.

Class Notes

⚡ The little sunburst denotes an Alumni Association member. For a list of life members, visit www.ksualumni.org/lifemembers.

55 ⚡ Robert Lape, BS, Olmsted Twp., Ohio, was named to 2016's "Who's Who in the World" and "Who's Who in America." A founding member of Eyewitness News at WABCV-TV in New York, his daily radio feature, "Dining Diary," has passed the 7,500 episode mark and is in its 31st year at WCBS Newsradio in New York. Lape has been a wide-ranging reporter for 65 years.

57 ⚡ Arch McDonnell, BS, Akron, Ohio, wrote, "I was inducted into the Hudson High School Distinguished Alumni Hall of Fame. In 1987 I retired as Hudson High School principal after serving the school system for 27 years as teacher, coach, assistant principal and then 14 years as principal—the longest-serving principal in the history of the Hudson Schools. I graduated with my wife of 58 years, **Eleanor Bland '57.**"

68 ⚡ Sanford Hinkes, BBA, Homestead, Fla., wrote, "After working as a marketing coordinator in Pittsburgh, I was promoted to product manager at Chicago Printed String Company [makers of tying tape for bakery and candy boxes]. While working there from 1971 to 1981, I introduced new products that accounted for more than 25 percent of the total product line, and I developed several private label Christmas programs for mass merchandisers. When I first started, the company was doing only \$10,000 a year in sales; within a few years my gross sales topped \$8 million."



Lori Anderson, MSN '91, Clayton, N.C., received a PhD in nursing from East Carolina University, Greenville, N.C., on May 8, 2015. Her doctoral dissertation focused on the impact of simulation experiences in new graduate registered nurses.

in 1982 and earned a certificate from Verace Pizza Napoletana-Americas, the official Italian government association for the traditional craft of Neapolitan pizza making. He travels to Italy, New York and Los Angeles to study with top artisans in the field.

77 Gregory Schmutte, MA, PhD '79, Wilbraham, Mass., wrote, "After leaving Kent in 1979, I joined the psychology faculty at American International College in Springfield, Massachusetts, where I am now serving as vice president for institutional effectiveness."

79 ⚡ Alanna Welling-Arnold, BA, MA '80, Medina, Ohio, was recognized as volunteer attorney of the year for Medina County by the Community Legal Aid of Northeast Ohio.

82 Deane Nettles, BA, Baltimore, Md., received an MFA in integrated design (print, web and video) from the University of Baltimore.

84 Gregory Tomei, BBA, Tallmadge, Ohio, wrote, "I served as editor-in-chief and project manager for The Babcock & Wilcox Company's 42nd edition of *Steam: Its generation and use*, the longest continually published engineering textbook in the world. This edition marks the 140th anniversary of its first publication in 1875. It has evolved to become a highly technical and comprehensive reference for advanced steam generation and emissions control technologies, steam fundamentals and related subjects."

85 Deborah Defer, BBA, Kent, Ohio, business services and outsourcing senior manager for BDO USA, a professional services firm, was recognized as Insightful Accountant's 2015 Top Business Process Outsourcing ProAdvisor, as well as a Top 100 ProAdvisor.

⚡ **Sandra Halman Ranck, BSN**, Ashtabula, Ohio, was appointed by Governor John Kasich in March 2015 to serve on the Ohio Board of Nursing for a four-year term. She currently is the program administrator at the Auburn Practical Nursing Program in Concord Twp., Ohio.

⚡ **Linda Turner, BSN**, North Ridgeville, Ohio, a registered nurse in cardiovascular services at Cleveland Clinic's Fairview Hospital, was recently honored with a Health Care Hero nomination by *Crain's Cleveland Business*. She was recognized for her exceptional service and dedication to Northeast Ohio's health care.

87 Linda (Arvin) Caldwell, BS, Longwood, Fla., was promoted to director of marketing and development for the Office of Catholic Schools for the Diocese of Orlando. Previously, she was the writer/photographer for *The Florida Catholic*.

Vanessa Candow, BBA, Crystal Lake, Ill., expanded her IT leadership role at Nokia to include Nokia's services business as well as R&D. She now leads an internal and external organization of 850 colleagues who deliver IT solutions and support for Nokia worldwide.

91 Jan Jumet, BBA, Darlington, Pa., opened an office in Boston for Allocated Financial Planning, the investment management and advisory firm that he co-founded. It now has offices in Boston; Scottsdale, Ariz.; Darlington, Pa. and Golden, Colo., with clients in 25 states.

⚡ **Michael Lanstrum, BS**, Middleburg Heights, Ohio, received the 2014 Dr. Idahlynn Karre Exemplary Leadership Award from The Chair Academy. In 2015 he published "Review of Mathematics for Equity" in *Mathematics Teacher*, a publication for the National Council of Teachers of Mathematics, and he presented "Historical Women in Mathematics" in Broadview Heights and Berea, Ohio. He also served on the geometry rangefinding committee with PARCC, the Partnership for Assessment of Readiness for College and Careers.

92 Scott Gainer, BBA, Cleveland, Ohio, chief financial officer of the Cleveland Heights–University Heights City School District, has been named a *Crain's Cleveland Business* 2014 CFO of the Year in the government category.

John Koski, AA, Ashtabula, Ohio, has retired from law enforcement at the rank of lieutenant/uniform division commander, after 30 years of service. He was selected by his peers as officer of the year four times, and he received many other awards and commendations with his K-9 partner, Adrian.

94 Jeffery Botzenhart, BA, Girard, Ohio, is a published author of several romance novels, including *Clockwork Heart* (2014), and he is an artist who has displayed his drawings and paintings publicly. He also coaches soccer for autistic and special needs children.

95 Rebecca Stoneman-Washee, BA, MA '97, Blanding, Utah, wrote, "I am delighted to have the opportunity to coordinate development of Navajo language curriculum materials and the creation of bilingual books for the San Juan School District. Our Navajo language materials are used in classrooms across the Southwest (see media.sjsd.org)."

96 Bernard Smith, MEd, Cuyahoga Falls, Ohio, has joined the Rehabilitation Counseling & Mental Health Counseling group in Ohio. He has worked with homeless veterans and battered women, and he also volunteers for Paralyzed Veterans of America, Volunteers of America, Community Outreach programs, as well as with churches and community groups for veterans and the homeless. He received the 2013 State of Ohio Volunteer Services Award for the highest number of volunteer hours (30k+).

98 ⚡ Mark Fink, BGS, Las Vegas, Nev., associate vice provost of online education at the University of Nevada, Las Vegas, received

the Center of Excellence award from the New Media Consortium for demonstrating excellence and outstanding achievement in the application of technology to teaching, learning or creative inquiry. Dr. Fink also was recognized among the "Distinguished Women & Men in Nevada" for his commitment to higher education.

⚡ **Jen (Anderson) Thames, BBA**, Cuyahoga Falls, Ohio, was accepted into the 2015/16 Class XXI of the Child & Family Leadership Exchange Program. She volunteered for Summit County Children's Services for 6 years before joining their Women's Auxiliary Board in 2010.

00 Ellen (Freiberg) Clarke, BA, Saint Petersburg, Fla., was named editor of *tbt**, a free daily newspaper published by the Tampa Bay Times. It has a daily circulation of 80,000 Monday–Thursday and 113,000 on Friday. She's been with Times Publishing Co. for 15 years.

⚡ **Lisa (Schifano) Dunick, BA**, Fairfax, Va., is releasing her second young adult novel, *Gathering Deep* (Flux), in October 2015 and her third, *The Stars Turned Away* (Simon Pulse/Simon & Schuster), in February 2016.



When **Yvette Mendoza, BA '09**, married **David Pittman, BA '08**, on September 12, 2015, instead of wedding gifts the couple asked for donations to their newly launched Mendoza-Pittman scholarship fund for students who complete Kent State's Pre-College TRIO Upward Bound program. The program provides educational opportunities and assistance for first-generation, low-income students and families.

As a GED Scholar and graduate student at Kent State, Mendoza has benefited from scholarships herself. To pay it forward, the newlyweds have raised more than \$3,000, with the goal of reaching \$25,000 through donations and upcoming fundraisers.

View an interview with Yvette Mendoza at <http://bit.ly/1IKyIHn>.

To help low-income students succeed, donate at ksu.convio.net/Mendoza-Pittman and visit www.kent.edu/upwardboundprogram.



Kent State alumni in Shanghai, China, got together on October 11, 2015, at their club's kick-off event at Movie Coffee, a small movie-themed coffee shop near the Shanghai Film Art Center.

Global Get-Togethers

When he met up with the group of Kent State alumni in Kuwait City, Ahmad Alawadhi, MBA '07, had no idea that Kent State grads lived so close to him. "I enjoyed my time at Kent State, and it was great meeting with other alumni," Alawadhi says. "I'm looking forward to more alumni events in Kuwait and to help new students."

Class Notes

☀️ **Alan Weston II, BS, MA '03**, Gordon, Ga., was promoted to assistant athletic director for communications at the Georgia College Department of Athletics. He has served Georgia College for nine years as the school's sports information director and was named 2014-15 Sports Information Staff of the Year by the Peach Belt Conference.

01 Carrie Lewis, BSN, Windermere, Fla., received a Master of Science in Nursing degree from the University of Central Florida in May and transferred into a new role at Florida Hospital as a clinical documentation specialist.

04 ☀️ Sara Sampson, MLIS, Columbus, Ohio, has co-authored *Ohio Legal Research*, which provides a concise introduction to Ohio-specific primary authorities and research tools for readers new to legal research or Ohio law. She is the assistant dean for information services and director of the law library at The Ohio State University Moritz College of Law.

06 Marling Engle, BS, Cuyahoga Falls, Ohio, is the founder and CEO of Metisentry, a web development firm in Akron, Ohio, which was named a 2015 Cascade Capital Corp. Business

In addition, 10 alumni ambassadors from Russia to El Salvador represent Kent State in their respective countries.

More than 226,000 Kent State alumni from 104 countries are part of today's global society. "No matter where you are in the world, Golden Flashes are near you," says Carrie Circosta, associate director of international alumni relations. "International student enrollment has grown over the past 10 years and many of our domestic graduates travel the world. With this initiative, we are excited to better serve and connect these alumni."

Club benefits include personal and professional networking, promoting Kent State University pride through activities and events, as well as mentoring new and current students. International alumni who serve as alumni ambassadors become key contacts for alumni who relocate to their areas and for visiting faculty, staff and students. ⚡

To join or help start a club, contact Carrie Circosta, ccircost@kent.edu.



president of development and donor relations since October 2014, and she previously worked as a staff member and field representative in Congressman John Boehner's office from 2007 to 2014.

Rebecca McMenamin, BA, Saint Louis, Mo., graduated from Youngstown State University with her MEd in counseling/student affairs in August 2015. She is employed at the University of Missouri, St. Louis, as the manager of veteran and military services.

09 ☀️ Gregg McCullough, MLIS, Seaford, Del., became adult services librarian at Laurel Public Library, Laurel, Del., on June 1, 2015.

10 Jill Miller, AAS, Wadsworth, Ohio, and her husband, Matt Carpenter, proudly announce the birth of their son, Lucas James Carpenter, on February 27, 2015.

13 Michael Collier, BA, Sagamore Hills, Ohio, has recently accepted a position with the office of Marcia L. Fudge, the U.S. Representative for Ohio's 11th congressional district. He serves as the economic development liaison, working with agency partners and private industry within the district to recognize and facilitate growth opportunities. He also handles constituent casework in the areas of government oversight, housing, transportation and small business.

14 Rick Hadley, MA, Dallas, began his new job as executive director of communications for the Grapevine-Colleyville school district on July 20, 2015, just eight months after completing Kent State's online master's program in journalism and mass communication with a public relations concentration. Hadley, a 30-year broadcast news veteran, was news director at WBAP/KLIF Radio in Dallas.

In Memory

☀️ *The little sunburst denotes an Alumni Association member. For a list of life members, visit www.ksualumni.org/lifemembers.*

Oscar Dobkin '36, November 5, 2014
Ruth Hannum '36, April 19, 2015
☀️ **Maxine Horning '40**, February 13, 2015
Dona Athey '42, January 1, 2015
Elizabeth Baird '42, January 7, 2015
Margaret Gephart '42, June 10, 2015
Robert Fry '43, February 4, 2015
Joyce Cain '49, July 3, 2015
Elliott Anderson '50, September 13, 2014
Agnes Gabrielsen '50, September 27, 2014
Robert Kennard '50, March 5, 2015
Robert West '50, June 20, 2015
Howard Baxter '51, July 3, 2015
Robert Higgs '51, December 11, 2014
Sam Leles '51, May 5, 2014
Alan Silver '51, July 22, 2015
John McGraw '52, June 15, 2015
Mary Ritz '52, June 2, 2015
☀️ **Hildreth Stevenson '52**, July 2, 2015
Elizabeth Hillick '53, June 2, 2015
Alfred Sprague '53, May 14, 2015



Nicholas DiSabatino, BA '09, Somerville, Mass., (at right) married Joshua Garstka of Richmond, Va., on May 29, 2015, in Boston. They met each other at Emerson College's publishing and writing graduate program and now reside in Somerville, Mass., with their cat, Roxie. DiSabatino works as an associate publicist at Beacon Press.

08 Erin (Satzger) Clemons, BA, West Chester, Ohio, has been selected new president and CEO of the Community Foundation of West Chester/Liberty. She had served as the foundation's vice



The Kent State University Alumni Association, KSU Foundation and Institutional Advancement offices are now under one roof. The new Center for Philanthropy & Alumni Engagement is located at 350 S. Lincoln St. in Kent, so the next time you're in the area, come visit your new home on campus!



Caitlin Saniga, BS '09, got engaged to Joel Hawksley on October 10, 2015 in Eagle Bay, NY. "Since Joel is a photographer, he always takes pictures of us at the end of our hikes. This time he surprised me and proposed as the camera timer counted down."

Send Us Your Class Note

We'd love to hear from you!

To share your news, complete the form at www.ksualumni.org/classnotes (you may include an image in JPEG, GIF or PNG format) or write Kent State University Alumni Association, Center for Philanthropy & Alumni Engagement, P.O. Box 5190, Kent, OH 44242.

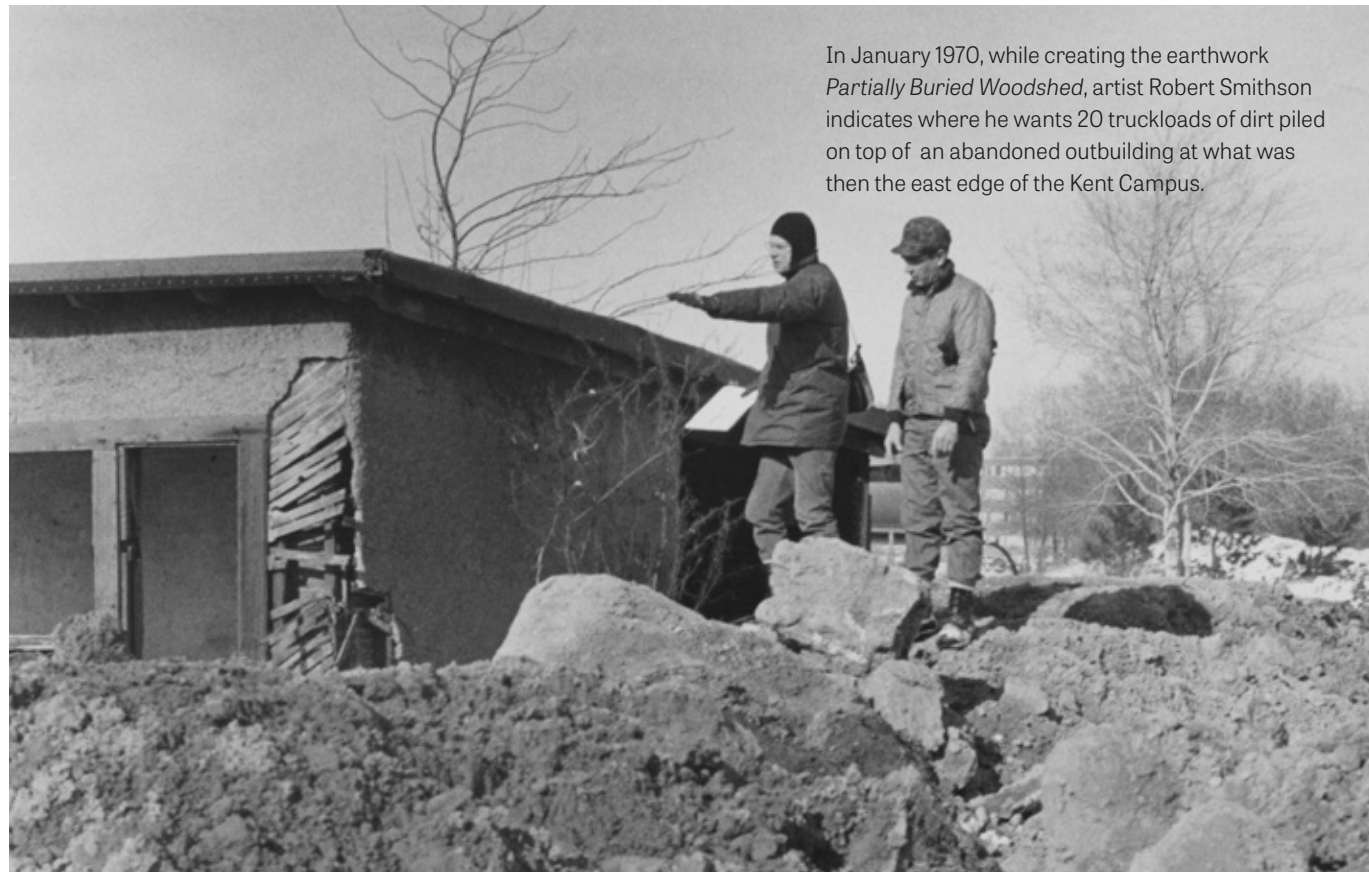
Limit your notes to 100 words or less and include your class year, city, state and degree(s). Notes may be edited for length or clarity and published as space allows.

Issue:	Deadline for submissions:
Fall	May 30
Spring	September 30
Summer	January 31

Jack Frankenburger '53, December 16, 2015
Thomas Bartych '54, May 10, 2015
Anne Buck '54, April 8, 2014
Leonard Wilkes '54, February 11, 2014
Joseph Kainrad '55, August 5, 2015
Gerald Hart '56, July 30, 2015
Annabelle Henry '56, July 17, 2015
Ina Federman '57, April 20, 2014
James Thompson '57, May 25, 2015
Jerome Butchko '58, July 10, 2015
Clifford Hurst '58, April 7, 2015
Donald Paxton '58, August 2, 2014
Michael Perrone '58, September 14, 2015
Arlene Simpkins '58, July 26, 2015
James Biliuris '60, November 25, 2014
Daniel Lee '60, May 13, 2015
Michael Corbissiero '61, July 15, 2015
Eugene Hatch '61, February 17, 2015
Joseph Bachna '62, May 16, 2015
Charles Nicholson '62, April 4, 2014
Marilyn Rothkin '62, August 3, 2015
☀️ **Thomas Korllos '64**, June 16, 2015
Rosalyn Sasala '64, August 28, 2014
Mary Fenton '65, August 17, 2015
Ruth Gretsinger '65, May 31, 2015
Robert Hemenway '65, July 27, 2015
Robert Kastelic '65, November 12, 2014

Michael Lapides '65, June 4, 2015
Robert Richard '65, August 7, 2015
James Brown '66, July 29, 2015
John Harman '67, January 6, 2015
Anna Parker '68, June 15, 2014
Karen Spies '68, July 15, 2015
Peggy Mainwaring '70, March 14, 2015
☀️ **Janie Tarr-Wittmer '70**, July 2, 2015
☀️ **Anita Isler '71**, February 16, 2015
Jackie Rowe '71, April 27, 2015
☀️ **Kenneth Harth '72**, September 2, 2015
John Pawlak '72, July 23, 2014
Robert Steffens '72, June 13, 2015
Stephen Dzuray '73, June 1, 2014
James Sinn '73, March 5, 2015
Susan Corrigan '74, September 10, 2015
Nancy Brown '75, September 4, 2014
Vaughna Moine '75, May 23, 2015
Antoinette Oliverio '76, December 9, 2014
Valerie Smith '76, May 12, 2015
Patrick Killen '77, August 8, 2015
Henry Nickerson '77, November 14, 2014
Shirley Schuster '78, December 16, 2014
Stephen Walzer '78, August 11, 2015
John Whiteside '78, October 30, 2014
Mary Clark '79, December 2, 2014
☀️ **Oscar Damron '80**, July 14, 2015

Verner Mock '80, June 7, 2015
Keith Weir '80, December 25, 2014
☀️ **Shirley Doane '83**, July 29, 2015
Nancy Warzecha '84, November 17, 2014
Bill Stainer '86, January 1, 2015
Kevin Lyons '88, April 16, 2015
Shari Wiesler '88, August 13, 2015
Sharon Crifasi '89, August 14, 2015
Lilian Lampa '89, August 3, 2014
John Castellani '90, March 25, 2015
John Perkins '90, March 22, 2014
Joseph Teknipp '90, July 4, 2015
John Abdoo '91, December 7, 2014
James Berry '93, May 1, 2015
Mark Hays '93, July 29, 2015
Donald Oglesby '93, June 30, 2014
Virginia Curtis '94, May 30, 2015
Ann Marie Young '94, July 31, 2015
Theresa Conway '97, August 9, 2015
Jennifer Phipps '98, August 15, 2015
John Mazi '99, May 18, 2014
Nancy Schwartz '99, May 26, 2015
Melissa Belser '01, April 21, 2015
Paul Eisenzimmer Jr. '02, June 12, 2015
Christy Robertson '05, July 6, 2015
Elizabeth Lontor '07, August 10, 2015
Dawn Pechman '13, April 4, 2015



Buried Treasure

Behind Kent State's Liquid Crystal Institute, a recently installed plaque marks the spot of a stone foundation, all that remains of an acclaimed—and controversial—work of art.

In January 1970, earthworks artist Robert Smithson came to Kent State to participate in a student-funded arts festival. His plan to create an earth sculpture on campus—a mud pour that would illustrate the law of gravity—fell through because of frigid weather. Smithson proposed another idea: to allow a building to exemplify entropy, the eventual exhaustion and collapse of any given system over time.

He chose an abandoned woodshed on a farm the university had acquired at the east edge of campus, and he and a group of students rented a backhoe to pile 20 truckloads of dirt up to and over part of its wooden roof until the center beam cracked—signaling the beginning of its collapse.

In a one-page handwritten document, the artist donated the work of art—which he named *Partially Buried Woodshed* and valued at \$10,000—to the university, and he requested that nothing be altered or removed and any weathering be considered part of the work.

Kent State Professor Emeritus of Art Brinsley Tyrrell says Smithson told him he wanted the art “to acquire its own history.” Just months later, after the events of May 4, someone painted “May 4 Kent 70” on the shed's lintel—linking the collapsing structure to that turbulent time.

The second of several large earthworks Smithson completed before he died in a private airplane crash in 1973, the *Partially Buried Woodshed* was both respected and scorned locally; some called it art, others an eyesore. An arsonist set it on fire in 1975, destroying the left side. As the campus expanded eastward, university administrators screened the shed from view with a grove of trees, but that didn't deter the many art enthusiasts who came to see it.

Smithson's artwork gained a wider audience. In 1980, museums around the world exhibited *Robert Smithson Sculpture*, which included large photographs of the *Partially Buried Woodshed*. (And his work still is exhibited internationally.)

By accident or intent, the *Partially Buried Shed* was torn down to its foundation in 1984. The School of Art Galleries mounted exhibitions to commemorate its creation in 1990 (20th anniversary) and in 2005 (35th anniversary); the latter included works others had created in response to it.

In his earthworks, Smithson questioned the idea that a work of art is frozen in time at the moment of completion. Today, although the physical remains of the *Partially Buried Woodshed* have almost vanished on campus, its concept continues to intrigue, inspire—and invite controversy. ⚡

View a video about the *Partially Buried Woodshed* at www.kent.edu/magazine/shed, and learn more about Smithson's work at www.robertsmithson.com.



High Fiber

The Kent State University Museum is hosting *Focus: Fiber 2016*, a juried exhibition of contemporary fiber art established in 1970 by the Textile Art Alliance, an affiliate group of the Cleveland Museum of Art. The alliance is an active organization of artists, designers, craftspeople, educators and collectors with a common interest in textile and fiber arts.

For this year's exhibit, forty-seven artists have provided fifty-six works of contemporary fiber art, including weaving, basketry, quilts, tapestry, felting, embroidery and much more. The juror was Jane Sauer, renowned artist and former gallery owner of Jane Sauer Gallery, Santa Fe, New Mexico.

“The field is continuously evolving and expanding,” notes Sauer. “I was delighted to be able to create an exhibit that expands our perspective of just what fiber art is today and suggests directions for the future.” ⚡



1 *No Stone Unturned: Rosary to Peace*
Saberah Malik, Warwick, RI
60 x 16 x 6"
Polyester fabrics, steel cord, thread

2 *Enigma*
Peggy Wyman, Macomb, MO
15 x 15 x 13.5"
Long-leaf pine needles, Irish waxed linen, pearl cotton and wire, using the techniques of coiled basketry

3 *Corduroy 2*
Michael Radyk, Kutztown, PA
32 x 36 x 7"
Mixed media woven sculpture, woven corduroy, vinyl coated recycled polyester, feathers, repurposed plastic tape and paillettes cut and manipulated

Focus: Fiber 2016 is on exhibit from Friday, February 12, 2016 through Sunday, July 3, 2016 at the Stager and Blum Gallery, Kent State University Museum, Kent, Ohio. For more information visit kent.edu/museum or call 330-672-3450.

What a Waste

Did you know the average American family loses roughly \$2,225 a year on food they don't eat?

See page 18 for more on food waste, plus tips on how you can save your cash from going out with the trash.



MELISSA OLSON