



PRINCETON ALUMNI WEEKLY

MARCH 2024

THE FOOD ISSUE

Hoagie Haven, coffee culture, a berry boss, and more

VENTURE FORWARD



At Princeton, we're making audacious bets — by building entirely new forms of technology and discovering uncharted domains of science.

Andrew Houck '00, co-director of the Princeton Quantum Initiative and the Anthony H.P. Lee '79 P11 P14 Professor of Electrical and Computer Engineering, is making quantum leaps in the understanding of strange subatomic behaviors that can reimagine the limits of what's possible.

FORWARD THE CONVERSATION:

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Venture Forward is a mission-driven engagement and fundraising campaign focused on Princeton's strengths in the liberal arts, pushing the boundaries of knowledge across disciplines, and collaborating to champion inclusion, science, public policy, the humanities and technology.

Photo: Tori Repp/Fotobuddy

THE PRINCETON CAMPAIGN

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An editorially independent magazine by alumni for alumni since 1900



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Photograph by John Emerson

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Speak Up for Princeton and for Higher Education

Seven years ago, I began writing annual letters on the state of the University, its progress toward strategic goals, and major issues relevant to our mission and higher education more broadly. You can read this year's letter in its entirety on the princeton.edu home page and University social media channels. This excerpt is adapted from the introduction.

When I talk with Princetonians today, one of the most frequent questions I hear is, "what can I do to help the University?" Here is my answer: be an ambassador for Princeton and for higher education. Tell the story of how Princeton mattered in your life, about the excellence that you see, and about the shared and distinctive mission of colleges and universities in our republic.

As you know, Princeton and its peers confront a challenging political landscape that demands the attention of anyone who cares about higher education. During the past year, we have seen increasingly virulent threats to academic freedom and institutional autonomy, two core principles that have made America's universities the envy of the world.

Antagonism toward higher education has been especially intense in recent months. In the days immediately after October 7, 2023, some students and faculty members on some campuses made awful statements excusing or endorsing Hamas's brutal and indefensible terrorist attacks on Israeli civilians. The public outrage was understandable and intense.

The campus climate at Princeton has been healthier than at many of our peers. That is a credit to faculty, students, and staff who have searched for ways to communicate civilly about sensitive issues, to support one another, and to comply fully with Princeton's policies that facilitate free speech in ways consistent with the functioning of the University. I am grateful to all of them.

People are right to insist that colleges and universities stand firmly against antisemitism. Antisemitism is an ugly and vicious form of hatred that has produced horrific suffering and injustice throughout history. It is always unacceptable. So too are anti-Arab and Islamophobic hatred, which get less attention from the public or Congress even though they are as deplorable as antisemitism and are also rising rapidly.

Attacks on Diversity, Equity, and Inclusion

Some people, however, have seized upon public outrage about antisemitism as a stalking horse for other agendas, including, most notably, attacks upon the efforts that we and others make to ensure that colleges and universities are places where students, faculty, researchers, and staff from all backgrounds can thrive.

These attacks are wrong. America's leading universities are driven by a dedication to scholarly excellence, and our commitment to inclusivity is essential to that excellence. Of course, scholars, students, journalists, and citizens can and, indeed, should raise questions about how best to pursue excellence and inclusivity. Disagreements are natural and essential to improving scholarly and civic communities.

In this crucial moment, however, when our colleges and universities are being wrongly and sometimes dishonestly



attacked, those of us who care deeply about higher education must also transcend our differences. We must speak up for what we do and for our extraordinary institutions, which are so valuable to learning, to research, and to the future of our nation and the world.

"At a Slight Angle to the World"

My predecessor William G. Bowen described research universities as existing "at a slight angle to the world." A great university will inevitably generate ideas that agitate the society around it. It will challenge orthodoxies. It will call out gaps between our aspirations and our achievements. It is a place for radical ideas, ideas that can change the world.

American universities are engines of creativity, and their contributions have been essential to our nation's prosperity, security, culture, and growth. They have for generations attracted talented people from around the globe. Sustaining these extraordinary institutions requires a nation that is confident and strong.

At Princeton, fortunately, the culture required to support a great university remains healthy and intact, both on our campus and beyond it. That is very much a tribute to the good work of faculty members, students, and staff who work diligently to build strong relationships across differences of background and viewpoint, as well as to the trustees and alumni who support the University.

I look forward to working with all of you to tell that story and pursue this University's mission energetically and affirmatively in these troubled and turbulent times.

With warmest best wishes,
Christopher L. Eisgruber

INBOX

YOUR THOUGHTS ON THE LATEST ISSUES

INDEX INVESTING

While Mellody Hobson '91 and John W. Rogers Jr. '80, the subjects of the article "Facing Down Financial Inequity" (January issue), have clearly



JACK BOGLE '51

led many admirable initiatives, the article overlooks one of the most important facts of financial literacy: Studies have consistently shown that very few actively managed funds can reliably beat the market. Ariel's own website shows its

flagship fund is not one of these outliers, with a 10.67% cumulative return since inception vs. 10.72% for the S&P 500 over the same period.

These returns illustrate a second key fact. For most, the primary result of investing in actively managed funds is enrichment of fund managers/owners, while the humble investor is no better (and often worse) off. Consider instead the advice of one of Princeton's greatest alumni, Jack Bogle '51: "Don't look for the needle in the haystack. Just buy the haystack!" Sharing his visionary investment philosophy, centered not around stock-picking but instead around low-cost index funds, is itself a powerful tool to reduce financial inequity.

PAUL OHNO '14
Auburn, Ala.

DIVERSITY PAYS OFF

The article on the fabulous work and impressive success of John Rogers Jr. '80 and Mellody Hobson '91 provided a stunning example of what Princetonians can do to make their communities, countries, and world a better place.

By illustrating their success in promoting diversity and inclusion in all aspects of their business and charitable work, Rogers and Hobson set a high standard for all of us.

While PAW described those efforts in superb detail, it failed to highlight one fact both Rogers and Hobson know — studies by companies such as McKinsey, Deloitte, or the Boston Consulting Group

consistently show diversity and inclusion are profitable. American capitalists know having a board of directors, executive leadership, and a workforce that has diversity in experience, knowledge, expertise, and opinion creates more options and leads to more profitable outcomes.

It's important to emphasize that Rogers and Hobson's promotion of diversity is not simply an act of charity; rather, it's also a sophisticated financial strategy that harnesses wasted talent in a manner that "increases the size of the pie" so everyone comes out ahead.

AARON HARBER '75
Lafayette, Colo.

ROUTES FOR PH.D.S

Thank you for the PAW article "Ph.D.s Branching Out" (On the Campus, January issue). When I was a graduate student the only acceptable career choice was a tenure-track academic appointment at a high-quality research-based university. One of my professors told me that if I pursued a different career choice it would waste the valuable effort he had invested in training me.

Hopefully attitudes at Princeton have changed since 1978. I had a career outside of the academy, and I was pleased to read that this is now common. "Princeton in the nation's service" does not have to mean that every graduate student must end up becoming a professor.

DONALD R. KIRSCH '78
New York, N.Y.

Attributing the shrinking of the tenure-track market between the years 2000 and 2020 to a superabundance of doctorates inaccurately omits that the demand for quality college teaching has exploded, as university enrollments have grown by millions, due in large part to the exciting influx of first-generation and nontraditional college students. American universities across disciplines have met the growth of first-generation and nontraditional college students with educators paid poverty wages, which render them largely inaccessible to their students, as they are understandably consumed by their own fight against food and housing insecurity.

Advising newly minted doctorates to abjure teaching, in effect, means remaining silent in the face of the millions of college students subjected to educators living in the conditions of poverty that obstruct and interfere in every aspect of campus life.

DIANA C. SILVERMAN '87
New York, N.Y.

STUDENTS' MENTAL HEALTH

A quick note of thanks for your thoughtful work and for bringing attention to undergrad mental health ("PAWcast:

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Students Discuss Mental Health at Princeton,” posted online Dec. 20). This is an issue my husband and I care a lot about. In working on an open letter published by *The Daily Princetonian* last year (which Brooke Shields '87 kindly joined), we were grateful to fellow alums (and a few brave current faculty members) for being generous with their insights and stories of their experiences. Nearly everyone had a story of their own or of a close friend or family member to share.

I fear the countrywide mental health crisis is felt ever greater at Princeton, a highly pressured environment. I'm hopeful alums will continue to come forward in various ways to show support for the undergrad community, and I'm sure your recent work will inspire such support.

JACLYN LASARACINA '06

Summit, N.J.

With respect to “Discussing Mental Health” (On the Campus, January issue), there is a tendency to confuse “wellness” with “well-being.” The psychologist Martin Seligman '64 distinguishes these two concepts in his book *Flourish*. Wellness is akin to happiness; it is often transient and can be easily disrupted. Well-being is based on accomplishment, achieving difficult tasks, and finding meaning in one's work. Well-being is much more enduring. As a professor at Harvard Medical School, I have frequently seen students weaponize wellness; when there is something difficult or challenging, a respite is often demanded to ensure wellness. I wonder if Princeton students need time-management training. The average student probably spends 12-15 hours per week in class, depending on lab courses. That leaves 25 hours for studying, based on a 40-hour workweek; assuming some extracurricular activities, some of the studying will be in the evening.

As a first-generation college student, I viewed college like a job. Classes and related work were a privilege and took priority. I was still a member of the band and an eating club and majored in politics while doing premedical requirements as electives. I never had to miss a meal or pull an all-nighter.

Frankly, if students are having difficulty managing their work in college, they may wish to avoid professional school. Our students at Harvard Medical School spend 28 hours per week in class in the first year and are expected to do significant preparatory work. The feeling of a job well done sustains us all.

RICHARD M. SCHWARTZSTEIN '75, M.D.

Brookline, Mass.

NADER'S 2000 CAMPAIGN

I'd love to avoid coming off as a grumpy old alum. I love Princeton with all its warts. Class officer, leader in Annual Giving, co-chair of the '66 Reunions. And I admire that PAW tries to write stories with balance.

But I just have to say that Ralph Nader '55's claptrap about what he did is laughable (“Spoiler Alert,” January issue). He cost Al Gore the presidency, and thus deserves indirect blame for George W. Bush's invasion of Iraq, which changed the international landscape forever. For years he tried to say that all his voters were “new voters” and thus he didn't take anything away from anyone. Having been exposed for that nonsense, he has come up with new explanations as to how the Democrats are to blame for having lost.

This otherwise great Princetonian, who deserves much praise for a lot of his work over the years, damaged the country terribly to satisfy his own ego. Shameful.

JON HOLMAN '66

San Francisco, Calif.

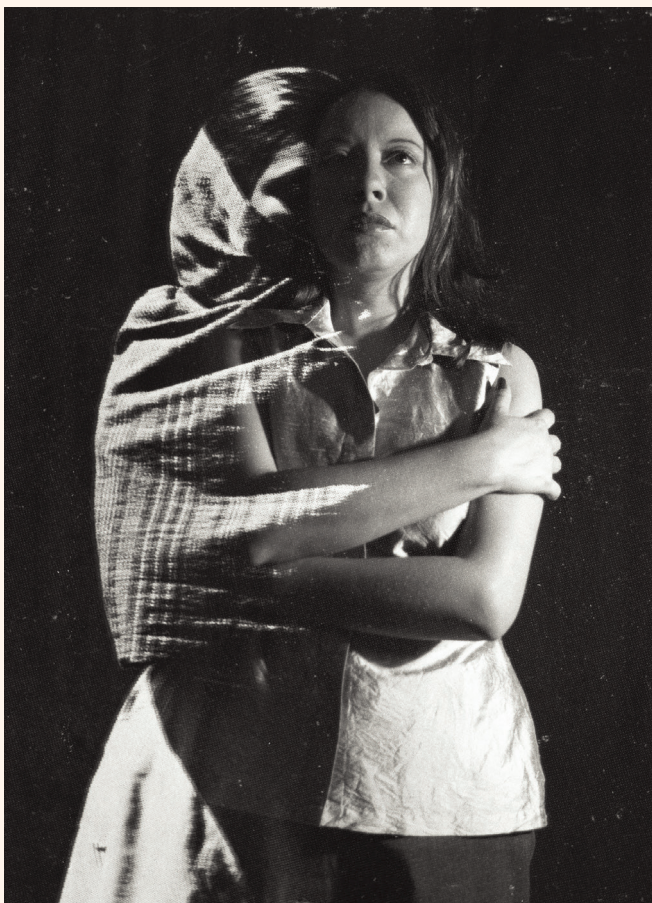
LIMITS TO FREE SPEECH

President Eisgruber '83 asserts, “I have never heard calls for genocide, or calls for murder, on this campus ...” (“Eisgruber: Princeton ‘Would Respond Forcefully’ to Calls for Genocide,” published online Dec. 13). He elides the rampant calls at Princeton (such as for “intifada”) that are euphemism for these very ends. But President Eisgruber would have us believe that he is simply unaware of calls at Princeton for genocide of Jews.

The University's Statement on Freedom of Expression explicitly recognizes the existence and need for important limits as to what, when, where, and how speech can be conducted.

PRINCETON UNIVERSITY ART MUSEUM

ART *on* HULFISH



Christina Fernandez Multiple Exposures

February 10–April 28, 2024

ART @ BAINBRIDGE



Reciting Women Alia Bensliman & Khalilah Sabree

January 20–March 31, 2024

The exhibitions and programs at Art on Hulfish and Art@Bainbridge are made possible by Annette Merle-Smith; Princeton University; William S. Fisher, Class of 1979, and Sakurako Fisher; J. Bryan King, Class of 1993; John Diekman, Class of 1965, and Susan Diekman; Julie and Kevin Callaghan, Class of 1983; Annie Robinson Woods, Class of 1988; Barbara and Gerald Essig; Rachelle Belfer Malkin, Class of 1986, and Anthony E. Malkin; the New Jersey State Council on the Arts, a partner agency of the National Endowment for the Arts; and other generous benefactors.

LEFT: Christina Fernandez, *Untitled Multiple Exposure #4 (Bravo)*, from the series *Untitled Multiple Exposures*, 1999. Courtesy of AltaMed Art Collection, AltaMed Health Services.
© Christina Fernandez, courtesy of Gallery Luisotti, Los Angeles. RIGHT: Khalilah Sabree, *When Things Fall Apart*, 2016–17. Collection of the artist. © Khalilah Sabree

President Eisgruber should provide the University community explication of how his administration identifies and enforces these limits. The problem of harassment would be a good place to start, including Princeton's rules against "harassing" content on University IT resources.

BILL HEWITT '74
London, Ky.

LEADERSHIP LESSONS

Many academics were dismayed at the performance of the presidents of Harvard, MIT, and Penn before Congress in December. This, and other recent events, prompted me to read *The Human Nature of a University* (1969) by Robert F. Goheen '40 *48 and *Lessons Learned: Reflections of a University President* (2010) by William G. Bowen *58.

Referring to the challenges facing a university, the classicist Goheen recalls, "Heraclitus' favorite images were the

bow and the lyre. The tension of the bow, the strain put on its opposite ends gives the arrow force to carry firmly to a mark. In the playing of a lyre, harmony results only where there is contrast — where there is interplay among tones at variance with one another." Goheen concludes by reminding the reader that "born as it is of our society, the American university must not surrender its role as foregazer and critic — as searching mind and probing conscience — of that society."

With similar insight, Bowen recalls E.M. Forster, who applied the Greek poet Cavafy's words to describe the role of a university "at a slight angle to the universe." Bowen analyzes the challenges he faced as Princeton president and concludes, "Failings and shortcomings notwithstanding, we do well to protect and strengthen these venerable institutions that have nurtured and inspired us over the centuries."

As Princetonians, we are the beneficiaries of Goheen, Bowen, and others who have led our university so successfully through turbulent times and continue to ensure it remains "the best damn place of all."

KEVIN R. LOUGHLIN '71
Boston, Mass.

MEMORIES OF ANNA WHEELER

Your Princeton Portrait about Emmy Noether and Anna Wheeler in the January issue was unexpectedly personal.

After her retirement from Bryn Mawr, Professor Wheeler maintained contact with students, hosting them for tea at her house and as guests at her cabin in the Adirondacks. This included Bryn Mawr class of 1961 physics majors Jean Hebb and Melinda Flory (my future wife), as well as Clara McKee. Clara was an English major, but her mother, Ruth Stauffer McKee, had gotten her Ph.D. at Bryn Mawr

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ANNA WHEELER

under the supervision of Emmy Noether. Noether died unexpectedly after surgery in 1935 at age 53, before the doctorate was awarded. We understand that the work was completed under Professor Wheeler.

This photo of Professor Wheeler is from a garden party to celebrate Clara, Jean, and Melinda's graduation. I obtained it from Jean Hebb Swank, who tells me it was taken by math student Carol Duddy. The slightly cut figure on the left is Melinda's father, Paul Flory, who would win the Nobel Prize in chemistry in 1974. The cut figure on the right is Melinda's sister Susan, Bryn Mawr '59 (mathematics).

Melinda somehow inherited Anna Wheeler's teapot, which we eventually returned to Bryn Mawr. My own memories from Melinda were supplemented by Susan Flory Springer and Jean Hebb Swank.

DONALD GROOM '56
Corvallis, Ore.

YOUR PERSPECTIVE

Let us know what you think



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Letters should not exceed 250 words and may be edited for length, accuracy, clarity, and civility. Due to space limitations, we are unable to publish all letters received in the print magazine.

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ONLINE Exclusives

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CONTINUING THE CONVERSATION STUDENT MENTAL HEALTH

After speaking on the PAWcast about mental health at Princeton with three students, PAW invited **Jess Deutsch '91** and director of Counseling and Psychological Services **Calvin Chin** to add their perspective on the issue. Addressing points the students raised, they discussed the pressure Princeton students feel to achieve, what services the University offers and what messages it tries to project, and what alumni can do to help.



JESS DEUTSCH '91 AND CALVIN CHIN

Here's an edited excerpt from the podcast, which you can listen to at paw.princeton.edu or on Apple, Google, Spotify, and SoundCloud.

Jess Deutsch '91: "There's a really exciting opportunity for alumni to be part of this conversation, so that alumni can tell the stories of their own struggles and their successes and the ways in which their attendance to their own well-being has been a factor in the achievements that they're able to accomplish and the contributions that they're able to make. This is a long haul, and I think there are a lot of alumni who have stories of struggle and success, and telling all of that will continue to have students think in new ways about what it means if they're struggling, and what it will look like to have successful lives."

Calvin Chin: "That I think is the gift that alumni can provide because they've been through the Princeton experience, they came out from the other side. They've had their failures, they've had their disappointments, and yet they persisted and they are where they are."

"Oftentimes my wish when I'm in the office with a student who's struggling with depression or who just failed a class or who is having to take a medical leave and they feel like their world is over, my wish is for them to just be able to have that insight [that] this is survivable. There are always second chances."

"And so that's my hope. I think that the more that those stories are shared, the more students can see examples of being able to survive adversity and come out from the other side, the more that they can be exposed to the fact that there isn't just one path to a successful life. That, I think, can be incredibly powerful."

Deutsch has begun writing a monthly column about student mental health for PAW, called The Whole Student. Find it at paw.princeton.edu, and reach her with your suggestions at jessica.d.deutsch@gmail.com.

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ON THE CAMPUS

NEWS, SPORTS, AND STUDENT LIFE



LUNCH RUSH

Students choose from a selection of entrees at the Yeh College-New College West dining hall in early February. The shared servery, located in Grousbeck Hall, opened in 2022.





SUSTAINABILITY

Let's Talk Trash

Princeton's Scrappy composting facility processes tons of food waste — and makes room for research

BY JULIE BONETTE

THE MORE YOU WORK at the S.C.R.A.P. Lab, the more you get used to the composting facility's rather pungent smell, according to Emery Jones-Flores '26. Once or twice a week, before her classes begin for the day, Jones-Flores heads down Washington Road to the other side of Lake Carnegie to weigh and process food waste at the lab, which is named for "Sustainable Composting Research at Princeton."

"Being in the academic bubble of Princeton made me want to do something ... more hands-on," said Jones-Flores. "I would say it's kind of therapeutic."

Jones-Flores is one of nine students who are working with Gina Talt '15, food systems project manager at Princeton and de facto leader of the lab, processing raw scraps and uneaten cooked food from Frist Campus Center and campus cafés this semester. Scrappy, Talt's nickname for the lab, shreds, aerates, and mixes the material, which is used on campus grounds once it reaches maturity and helps to reduce the use of pesticides.

In 2023, Talt said Scrappy processed 43 tons of food waste, and in 2019 — the lab's most consistent, full-year operation

— 62 tons were processed.

Though Scrappy opened in 2018 as a three-year pilot project, that timeframe was lengthened due to the pandemic and the relocation of the facility.

"We're trying to work with building services to gradually expand this program and what that would look like if we put more staff and resourcing" into the lab as it transitions out of the pilot phase this summer, according to Talt.

In addition to producing compost, the S.C.R.A.P. Lab acts as, well, a lab. The pandemic disrupted one experiment with Daniel Rubenstein, professor of zoology, emeritus, that sought to examine the role of compost in remediating and increasing soil fertility.

Currently, Talt — who earned her bachelor's degree in economics and a certificate in environmental studies before returning to Princeton for a post-baccalaureate fellowship with the Office of Sustainability, eventually leading to her current position — is expanding collection locations, starting with spent coffee grounds from the student-run Coffee Club.

She is also working with Xinning Zhang, an assistant professor of geosciences

CIRCLE OF LIFE

The S.C.R.A.P. Lab processed 43 tons of food waste in 2023, providing compost for campus grounds.

at the High Meadows Environmental Institute, whose lab focuses on natural and human-influenced microbial processes, on a grant from New Jersey's Department of Environmental Protection to study how dining-sourced bioplastics and fiberware — compostable silverware, plates, and cups — affect Scrappy's compost quality.

Zhang and the intrepid students in her freshman seminar course analyzed data collected during the fall semester that suggests the addition of compostable serviceware increases the amount of nitrate in the compost and also makes it less stable and mature, meaning the compost is still in the process of breaking down. Zhang will run the class again this fall to collect more data and hopefully come up with "a solid answer to this question of what's the effect of compostables" on composting quality.

Zhang said Scrappy is "a nice mechanism to do research," and empowers students who are passionate about environmental sustainability to be "able to go learn the science, but also help answer a question, an important question, for sustainability, and learn all these lab methods."

One of Talt's biggest sustainability goals doesn't involve Scrappy at all; she says Princeton's initiatives need to "integrate education" because about 10% of the waste disposed in compostable bins by Frist diners is contaminated with noncompostable items like glass bottles. "It really slows things down. And I think being more conscious about the effort also ties it back to the why" behind composting, Talt said.

"For us, it's not just that quantitative benefit of number of pounds of material [diverted] from landfill, but we see the value of the connection to the core mission of the University," said Talt.

Jones-Flores also sees the bigger picture: "Learning how to compost and learning how to maintain a healthy and sustainable environment — we don't necessarily have a choice. That's something we have to work towards." **P**

ADMINISTRATION

Princeton Names Gordin Next Dean of the College

HISTORIAN MICHAEL D. GORDIN, a member of Princeton's faculty since 2003, has been selected to become the next dean of the college in July, the University announced Jan. 29. Gordin will succeed Dean Jill Dolan, who has been in the role since 2015.

"As one of the world's leading historians of science, Michael Gordin combines scholarly distinction, a deep commitment to undergraduate teaching, and an appreciation for liberal arts education that transcends disciplinary boundaries and reaches every field at this University," President Christopher Eisgruber '83 said in a University announcement. "He is just the right person to lead the undergraduate college at Princeton, and I look forward to working with him to make an outstanding educational program even better."

In September, Dolan announced her plans to step down at the end of the academic year, and the University began a search for her successor.



GORDIN

Provost Jennifer Rexford '91, who led the search, said in the announcement that Gordin "impressed the committee with his infectious curiosity and compelling vision for what a Princeton undergraduate education can and should be, both within and across disciplines."

The dean of the college reports to the provost and oversees the undergraduate curriculum, the residential college system, the admission and financial aid offices, and other academic services and

resources for undergraduates, according to the University announcement. Gordin will be the 13th person to fill the role since it was established in 1909.

Gordin, in the University announcement, acknowledged the "many challenges that face college students, including mental health and the aftereffects of the COVID lockdowns on learning." He also noted challenges specific to Princeton, "like keeping the parts of our pedagogical approach — focused, individualized learning that emphasizes original research and creativity — as the University continues to evolve. The dean of the college's role is to develop solutions to those challenges, preserving the parts we most value while adapting to where our students now are, and where they will be in the future."

At Princeton, Gordin has filled a series of leadership roles: director of Princeton's Society of Fellows in the Liberal Arts (2017-23), inaugural director of the Fung Global Fellows Program (2012-13), director of the Program in Russian, East European and Eurasian Studies (2009-12), and director of graduate studies for the Program in History of Science (2010-11 and 2016-17). **■ By B.T.**

ART MUSEUM

Records Show More Almagià Artifacts in Collection

PROVENANCE RECORDS published by the Princeton University Art Museum (PUAM) since August included connections between several objects in its collection and art dealer and suspected looter Edoardo Almagià '73.

The Daily Princetonian reported Jan. 24 that the museum had published information about 16 objects with links to Almagià. In September, PAW reported that four Almagià items remained in Princeton's collection. A search of the museum website in February returned a total of 18 items that include Almagià's name in the provenance listing or credit line.

In a statement to PAW, University spokesman Michael Hotchkiss said that the information "is being drawn from existing Princeton University Art Museum

object records" and the museum "is ensuring that the provenance information that exists in the museum's files and records is examined and made publicly accessible."

"As part of an ongoing collections-wide provenance effort, the museum regularly adds collecting histories to its searchable online records," Hotchkiss said in January. "Since August 2023, the museum has published an additional 14,000 records. As a result, 19,000 objects now have publicly available provenance records on the museum's

website, and that number will continue to rise." According to the museum's website, its collections hold more than 112,000 objects.

Almagià, who has been accused of trafficking looted antiquities for decades, has been the subject of an investigation by the Manhattan district attorney's office, which has been working with the Italian government. More than 200 items, valued at \$7 million, that are suspected to have been trafficked by Almagià have been repatriated.

In 2011, the University returned six Almagià items to Italy, and in 2023, the Manhattan district attorney's office seized an additional six pieces from the Princeton museum collection on loan from Almagià. **■ By J.B. and B.T.**



PUBLIC PROVENANCE
A museum listing says it purchased this Tyrrhenian amphora from Edoardo Almagià '73 in 2001.



SHARING RECIPES

Students cook dishes connected to their culture and heritage.

CLASS CLOSE-UP

Serving Up Culture and Justice with Food

ON THE FIRST DAY of the spring semester, as students walked into the American studies course Food Culture and Food Justice, they were greeted not with introductions, but globs of pasta dough. While pots of broccoli rabe and sausage simmered on the stove of the long counter in the New College West test kitchen, Michael Peterson, an Anschutz Distinguished Fellow, offered a quick rundown on how to shape orecchiette, meaning “little ears.”

As more people arrived, Peterson walked around and offered simple instructions and critiques — “this looks good” and “even smaller than that” —

but mostly left the students on their own to form ropes of dough and then use knives or their thumbs to make six sheet pans worth of orecchiette. As they worked, students asked each other about their majors, hometowns, and favorite sports teams.

“It was definitely a good way to start to talk to people in the class and break the ice, and everyone was not really sure what they were doing, so it was really fun,” said history major Maggie Liebich ’24.

Peterson and co-instructor Laurie Beth Clark, also an Anschutz Distinguished Fellow, are professors at the University of Wisconsin-Madison, and since 2008, have regularly collaborated on what they

call “social practice art,” traveling the world intertwining art and food under the moniker Spatula&Barcode.

“We often make events that look like other things. You might mistake it for a dinner party or a banquet or a parade,” said Peterson, rather than interactive artwork and scholarship. “We don’t make a real strong distinction between making our art projects and making a class that’s organized around food.”

Every Monday afternoon, the class, which is new to Princeton, cooks and then eats while discussing the landscape and meaning of food in America and around the world, as well as food justice and activism.

Clark hopes students gain “an understanding about the way that food culture and food justice are tied up with each other — it’s intricate and multifaceted,” and Peterson emphasizes the connections “between the food that’s on our plate and broader political issues, social structures, and so on.”

Throughout the semester, students will be sharing and cooking recipes connected to their culture, heritage, or family.

Liebich shared her grandmother’s shrimp canape recipe, which her family eats “every single holiday” and is “a big part of the predinner experience.”

Students are also expected to write two papers and a final reflection, make two presentations, and participate in at least one “food justice action,” which Clark said could take many forms, such as working at a food bank or performing a play. **■** By J.B.

Student’s Death Ruled a Suicide

Editor’s note: If you or someone you know may have suicidal thoughts, you can call the 988 Suicide and Crisis Lifeline or chat online at 988lifeline.org.

SOPHIA JONES ’27 died by suicide on the night of Nov. 29, according to an autopsy report released by the Middlesex County Medical Examiner’s Office in February.

Jones, a member of Yeh College, was originally from Chicago. At Princeton, she



JONES

planned to major in molecular biology with a certificate in global health and health policy, was a member of the Princeton University Ballet, and tutored middle school students with the University’s Science

Outreach program.

Following the release of the autopsy

report, Jones’ parents, Juliet Sorensen ’95 and Benjamin Jones ’95, wrote in a statement to PAW: “Sophia loved everyone around her. She lifted people up and could carry her friends, her family — maybe the whole world — on her shoulders. But no matter how strong you are, know that depression can descend without rhyme or reason. We must never let it be a private battle. Sophia would say — ‘let me help you!’ As we remember Sophia, and how she looked out for us, remember we must all seek the help that we need.” **■** By J.B.

FREE SPEECH

University Again Revises Rules For Contact, Communication

BY JULIE BONETTE

FOR THE SECOND TIME in two years, Princeton's no contact and no communication order (NCO) policy has been updated following criticism from students and advocacy groups, most recently after student journalist Alexandra Orbuch '25 said she received an NCO from another student after reporting on a pro-Palestinian walkout on campus.

In a statement, University spokesman Michael Hotchkiss said, "The University reviewed its process for no contact and no communication orders in the summer of 2022 and December 2023, in response to concerns expressed by community members. As a result, the University has narrowed the circumstances under which such orders can be issued."

In posts on X, formerly known as Twitter, Orbuch said protesters at the Nov. 9 event "stalk[ed] and harassed me," and that, eventually, she was pushed and had her foot stepped on. A student from the protest group sought an NCO against her after the event, and the order was granted.

PAW did not hear back from the student who Orbuch said on X clashed with her at the protest and could not confirm details of the interaction.

The incident caused the Foundation for Individual Rights and Expression (FIRE) and the Anti-Defamation League (ADL) to address a Jan. 25 open letter to President Christopher Eisgruber '83 that questioned the legality of Princeton's NCO policy at the time.

"This censorship is utterly inconsistent with Princeton's unequivocal promises that students have the right to engage in even the most challenging conversations," the letter states.

FIRE claimed victory after Princeton announced policy changes a day after the letter was published; the University now cites two circumstances that could warrant NCOs: temporary NCOs that last until roughly the next business day may be issued while a situation is reviewed and/or adjudicated, and NCOs may also be issued as part of a penalty "if an individual has been found responsible for a disciplinary infraction," according to the new policy.

"It is unfortunate that it took the censorship of a student journalist for the University to revise this policy, but the new version is a manageable policy that sets necessary limits."

— JONATHAN GASTON-FALK

Staff attorney at the
Student Press Law Center (SPLC)

"Better late than never," said Alex Morey, FIRE's director of campus rights advocacy, in an email to PAW. "Hopefully this signals Princeton is taking all free speech matters more seriously this year."

Jonathan Gaston-Falk, staff attorney at the Student Press Law Center (SPLC), said in an email that "it is unfortunate that it took the censorship of a student journalist for the University to revise this policy, but the new version is a manageable policy that sets necessary limits."

Orbuch said it took two months for Princeton to confirm that her NCO, which was lifted in February, did not prevent her from conducting her regular journalistic duties with *The Princeton Tory*. "Given the policy change, the University should have

done the right thing and removed my NCO, yet it only did so after I pressed for its removal," she said.

Hotchkiss clarified that "no communication and no contact orders at Princeton do not curtail journalistic activity. Even if one is subject to such an order, referring to or reporting about someone in a journalistic forum would not generally be prohibited."

At other colleges such as Harvard and Columbia, pro-Palestinian protesters have faced doxxing attempts after participating in public events related to the Israel-Hamas war, leading some to take extra precautions like wearing a face mask.

Jasmine McNealy, an associate professor in the College of Journalism and Communications at the University of Florida, extensively studied doxxing in her research on emerging media technology.

McNealy said that harm and potential harm to those identified in an article should be "a consideration with regard to reporting. ... Looking at the context of the situation, the heatedness of the background, that needs to be taken into account when journalists are publishing information."

McNealy also noted that it's unusual for restraining orders to be granted against mainstream news media conducting work in the normal course of their job.

Princeton previously changed its NCO policy in 2022 after *Tory* reporter Danielle Shapiro '25 received an NCO while contacting sources for an article about a pro-Palestinian protest. Shapiro wrote a *Wall Street Journal* op-ed condemning Princeton's policy, and FIRE openly expressed concern. At the time, Hotchkiss told PAW the changes meant that community members would have to communicate a desire in writing to cease contact before an NCO could be granted, but FIRE and the ADL's recent open letter claimed this did not happen in Orbuch's case. That requirement is no longer mentioned in Princeton's policies. ■

CAMPUS LIFE

Grad Student Groups Bounce Back

THOUGH THE NUMBER OF graduate student groups at Princeton dropped during the pandemic, many have rebounded, thanks in part to a funding incentive led by the Graduate Student Government (GSG) events board. There are now more clubs and activities than before the lockdown.

During the 2019-20 school year, there were 70 graduate groups, according to Lily Secora, associate dean for student affairs at the graduate school, and the following year, during the height of the pandemic, that number dipped to 62.

Anna Jacobson, GSG president and a fifth-year quantitative and computational biology student, said even post-pandemic, some returning groups had “very minimal activity.”

“Every year, we have some clubs that go under and some clubs that are revived, but I think overall before [the pandemic] we had a relatively stable number of student groups,” said Jacobson.

A November 2023 story in *The Chronicle of Higher Education* makes clear the problem wasn’t unique to Princeton: “More than a dozen administrators and experts told *The Chronicle* that student organizations have been slow to recover.”

According to economics graduate student Jan Ertl, who is GSG treasurer, a role that includes leading the GSG events board, the number of event applications dipped from around 40 per year leading up to the pandemic to just 10 during 2020-21, but that resulted in one unanticipated benefit: unused funds.

In December 2022, the GSG events board, which is funded by GSG, the graduate school, and the Office of the Vice President for Campus Life, agreed to publicize a special

“These graduate student groups fulfill a very important function in terms of providing social venues for people to get to know others outside their departments and pursue hobbies in Princeton.”

— JAN ERTL

Graduate Student Government treasurer

incentive: At least \$500 would be reimbursed in both spring and fall 2023 to the first 10 new and newly revived groups that applied for events funding, so long as the events met the board’s funding guidelines, mainly that they must be open to all graduate students.

And it worked. Since fall 2022, “we have around 15 or more new organizations,” said Ertl. “So yeah, we were quite excited about that.”

In January, Ertl said they had already received almost as many funding requests this academic year as was typical for the entirety of prepandemic years.

According to Secora, there were 79 graduate student groups in 2022-23 and 82 this academic year. Revived groups include the Graduate Muslim Student Association and Tigers with Cubs, for those with kids, and new clubs include the Princeton Science Fiction Society, the Princeton Graduate Pet Owner Club, and the Graduate Muay Thai Club.

“At a place like Princeton that’s maybe a bit more remote from the city, I think these graduate student groups fulfill a very important function in terms of providing social venues for people to get to know others outside their departments and pursue hobbies in Princeton,” said Ertl. **■ By J.B.**

ALUMNI 101

Princeton Life, After Princeton

WHEN DOES AN UNDERGRADUATE

officially become a Princeton alumna or alumnus? How does the University manage to assign alumni interviewers to nearly every Princeton applicant? And at the end of “Old Nassau,” what exactly is that thing we do with our arms?

Alumni Association President Monica Moore Thompson ’89 and a group of alumni volunteers and staff members answered these questions and more at “Ready For It? Your Princeton Alumni Journey,” a seminar-style gathering for students during Wintersession Jan. 18.

Undergrads who have enrolled at



THE “OLD NASSAU” WAVE

Princeton become alumni when their entering class graduates, regardless of where life has taken them. Hence, John F. Kennedy became an alumnus in June 1939, even though he’d long since

disembarked for Harvard.

The 98% alumni interview rate for applicants is a product of the very devoted (and very organized) Alumni Schools Committee, which has more than 7,500 members worldwide. In total, the University has about 25,000 alumni volunteers.

And that wave in “Old Nassau” — yes, a wave, not a salute, said Jean Hendry ’80 of the Princetoniana Committee — was initiated by a student, Alexander Moffat 1884, who led his peers in extending their hats in reverent praise. At the end of the session, students received Princeton baseball caps and sang the alma mater together, demonstrating that while fedoras may have fallen out of fashion, the wave endures. **■ By B.T.**



STUDENT DISPATCH

Exploring Princeton's Coffee Scene, One Cup at a Time

BY SOPHIE STEIDLE '25



ARRIVING BACK TO A BARREN and student-less campus in early January for practices as a member of the women's track and field team, I found the coffee shops of Nassau summoning me each morning, drawing me away from the comforts of my upperclass dorm or the bustling post-practice locker room. With the looming presence of internship applications and junior papers (not to mention a PAW column assigned for March's special food issue), I fully embraced being a Princeton coffee groupie over winter break. Here's what I found.

Princetonians take their coffee seriously, and they have plenty of vendors to choose from, including the iconic Small World, Starbucks on Nassau Street, stylish corner shop Sakrid, and other café storefronts scattered not far from campus. They also enjoy the

student-run Coffee Club on Prospect Avenue and now in a New College West location. Founded in 2019, Coffee Club employs 60-plus student baristas and offers a wide selection of specialty drinks and pastries.

Kelly Park, a junior barista from Oregon, said Coffee Club has always been her primary place to go (and not just for the employee discount). It provides high-quality coffee beans with a focus on sustainability. "We are still working on trying to incorporate more sustainability-oriented practices into our packaging, but in terms of sourcing materials, we do a good job," Park said.

I am typically a very basic Starbucks or Small World gal. The ability to accumulate many gift cards over the holidays makes Starbucks both an affordable and practical option, and its mobile ordering adds efficiency. Especially during the semester, when you only have time for a 10-minute coffee run, Starbucks is reliable for students — though it's far from unique and has limited seating. Small World, another well-known option, is celebrating its 30th anniversary in Princeton. Radiating cozy coffee shop energy and a louder atmosphere that makes group study sessions accessible,

Small World has always been my go-to for off-campus studying (when there's an available outlet to plug in my laptop).

During the break, I broke my routine and ventured to Earth's End, an Illy café on Spring Street, and Sakrid Coffee Roasters, toward the western end of Nassau Street. Earth's End offered a range of options, like Small World, and its location away from the strip of storefronts along Nassau made it seem like you were in an entirely different section of town. Sakrid's atmosphere made for an efficient workplace for extended periods. And for someone who likes their coffee on the stronger side, the brew didn't disappoint. At Earth's End I ordered a regular drip coffee and found it to be very bold in flavor and less watery than at other cafés off campus. At Sakrid, I ordered a regular latte with whole milk and found it also strong, with just the right amount of frothed and steamed milk.

What do students look for when making their coffee selections? Angie Challman, a junior from Naples, Florida, said, "Quality plays a huge role. Some places on campus serve coffee that is not up to Coffee Club or Small World standard, and I usually avoid ordering from these places." Challman makes lattes with the machine at her eating club, Charter, which saves on cost. "However, I still enjoy the environment coffee shops offer," she said.

Park, a member of Tiger Inn, said her club has its own coffee chair, who "has been especially hardworking and has even brought in a wide variety of fancy syrups to customize our drinks."

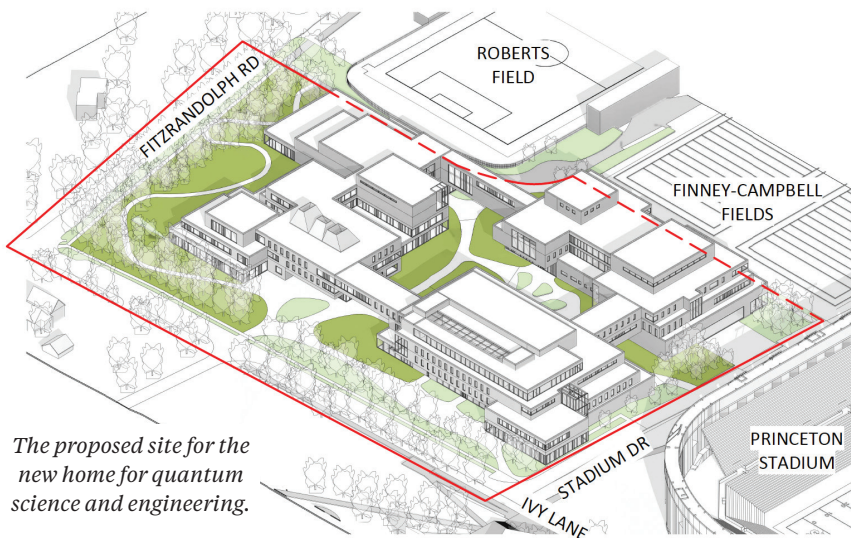
Daphne Banino, a sophomore from Sleepy Hollow, New York, is a fan of Sakrid but noted that the most affordable option for undergraduates is right in their dining halls, where the quality of coffee ranges from OK to "just murky water."

Taking into account atmosphere, taste, and cost, my coffee exploration showed plenty of room for debate among Princeton's connoisseurs. And with students' enduring love of coffee (or caffeine addiction), those debates seem destined to continue. **P**

IN SHORT

Princeton intends to expand its science facilities south of Ivy Lane with a **new home for quantum science and engineering** across the street from the forthcoming Environmental Studies and School of Engineering and Applied Science (ES and SEAS) complex. The University submitted an application to the Municipality of Princeton in December and was scheduled to present its concept plan for the project to the planning board on Feb. 15, after this issue of PAW went to press.

The proposed “Quantum Institute for Quantum Science & Engineering” would include teaching and research facilities on the property between Princeton Stadium and FitzRandolph Road, which includes Clarke and Strubing fields, where the baseball and softball teams play. Both teams will relocate to the Meadows Neighborhood, on the other side of Lake Carnegie, according to project documents.



The proposed site for the new home for quantum science and engineering.

Quantum science and engineering has been identified as a University priority in recent years, with the creation of the Princeton Quantum Initiative, directed by electrical and computer engineering professor Andrew Houck '00, and the addition of a Ph.D. program in quantum science and engineering.

Over the next five years, the University will make **\$50 million in voluntary payments**




to the Municipality of Princeton and local community organizations, according to a Jan. 30 announcement. The contributions will be used for improvements and repairs to sewers, a local shuttle bus service, fire-department vehicles, and other initiatives. The University also will support programs that address housing and homelessness and fund college scholarships for low-income graduates of Princeton High School. **P**



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ESSAY

Princeton Must Lead in Making DEI Reforms

BY LESLIE SPENCER '79

O N JAN. 18, President Christopher Eisgruber '83 released his "State of the University" in which he defends the



SPENCER

course that Princeton has steered in pursuit of excellence and ever-increasing inclusivity through many decades and into these turbulent times.

"America's leading universities are more dedicated to scholarly excellence today than at any previous point in their history, and our commitment to inclusivity is essential to that excellence," Eisgruber asserted.

He added a telling admission: "Promoting both free speech and inclusivity is a challenging task. There are, to be sure, times when we or others will make mistakes. When we do, we should strive to correct them and become better." He continued: "Some critics instead seize on those examples as ammunition for an ideological assault."

Was Eisgruber hinting at mistakes Princeton has made and a desire to find ways to have honest conversations about how to get this right?

A critic of higher education who featured prominently in Eisgruber's letter is the columnist and political commentator Fareed Zakaria, and specifically Zakaria's six-minute video essay that aired in December on CNN.

Zakaria argues that Americans have lost faith in elite institutions as universities shifted from "centers of excellence to institutions pushing political agendas." The original diversity mission — to provide young people of all backgrounds access to higher education in a setting free of discriminatory harassment — "ha[s] morphed into a dogmatic ideology and turned universities into places where the



pervasive goals are political and social engineering, not academic merit," he said.

The highly publicized December hearing in which House members questioned the presidents of Harvard, MIT, and the University of Pennsylvania, Zakaria said, was "the inevitable result of decades of the politicization of universities."

In his letter, Eisgruber unequivocally rejects Zakaria's critique and disparages those who share his concerns: "[O]nly dewey-eyed nostalgia, baleful ignorance, or an ideologically-driven determination to erase history" could imagine that the pursuit of excellence is in decline.

The 26 paragraphs devoted to free speech were no doubt intended to assure the Princeton community that Eisgruber is committed to Princeton's principles that provide the foundation of free speech and academic freedom guarantees, even when such speech is unpopular, offensive, and hateful.

Princetonians for Free Speech, for which I am an executive committee member, collaborates with faculty, students, and alumni at Princeton and at other universities to foster dialogue around these

issues, and many of those people on the ground report the reality is often different than what Eisgruber espouses.

A fundamental problem is the way DEI bureaucracies can flout free speech and academic freedom principles. Prominent individuals and institutions who represent a wide range of political positions have offered thoughtful suggestions for how to change course.

Harvard Professor Steven Pinker has proposed a much-referenced five-point plan to save Harvard from itself. The "Princeton Principles for a Campus Culture of Free Inquiry" was created by faculty from Princeton and elsewhere. "A Vision for a New Future of the University of Pennsylvania" has been signed by more than 2,000 faculty, alumni, parents, and others. The University of Chicago's new center, the Forum for Free Inquiry and Expression, was founded last year to address these disturbing trends. Heterodox Academy's membership includes 5,662 faculty, 24 of whom are from Princeton.

Two prominent Black voices directly tackle ways to reconstitute the diversity and inclusion mission. One is Danielle Allen '93, a political theorist at Harvard. In "We've lost our way on campus. Here's how we can find our way back," published Dec. 10 by *The Washington Post*, Allen rejects the inflammatory rhetoric of "institutionalized racism" and "white supremacy" and suggests ways to "protect intellectual freedom and establish a culture of mutual respect at the same time." And there is renowned Harvard economist Roland Fryer, in "DEI Is Worth Saving from Its Excesses," published Jan. 22 by *The Wall Street Journal*. His data-driven work on education, inequality, and race jettisons objectionable DEI practices such as divisive training sessions and unequal treatment based on group identity, and defends those aspects of DEI that focus on developing and optimizing talent among disadvantaged people.

DEI as currently practiced is under intense scrutiny from many quarters. A course correction is underway. Can Princeton become part of the solution? **P**

LESLIE SPENCER '79 is vice chair of *Princetonians for Free Speech*.



MICHAEL GIANFORCARO '24

MEN'S LACROSSE

Quarterback in the Cage

Returning goalie Michael Gianforcaro '24 looks to lead Princeton back to the NCAA Tournament

BY DAVID MARCUS '92

MICHAEL GIANFORCARO '24 began last season by splitting time in goal for the Princeton men's lacrosse team but finished it as the most valuable player of the Ivy League Tournament. This year, Gianforcaro, a co-captain along with Pace Billings '24 and Bear Lockshin '24, hopes to lead the team deep into the NCAA Tournament in May.

In the first five games of the 2023 season, head coach Matt Madalon played Griffen Rakower '23 in the first half and Gianforcaro in the second. "It was a unique situation," Madalon said. "As much as you want one guy to step up and be great, we had two great guys."

Goalies are used to playing the entire game and, Gianforcaro said, "Splitting time was really tough. In practice, I was always looking over my shoulder. I felt like everything I did was under intense scrutiny. I never knew what my last game was going to be. I had to be able to compartmentalize all of those stressors and focus on the task at hand."

After winning its first two games last

year, Princeton lost the next three, and Madalon tapped Gianforcaro to start against Penn. "As we were figuring ourselves out," Madalon said, "we felt solidifying that position would help us move forward. He took that and ran with it."

Gianforcaro saved 17 shots in a 9-8 overtime loss to the Quakers and went on to be the Ivy League's leader in both save percentage and goals-against average. (Rakower finished second and fifth, respectively.)

Gianforcaro made 15 saves in a 9-8 win against Penn in the Ivy Tournament semifinal and notched 17 more in a 19-10 win over Yale in the final that sent Princeton to the NCAA Tournament,

**"We can be really good.
We can be a special team
and make a run on
Memorial Day weekend."**

— MICHAEL GIANFORCARO '24

where the Tigers fell to Penn State 13-12 in the first round.

Gianforcaro, a graduate of Culver Military Academy in Indiana, was one of the top goalie recruits in his class, and he came to Princeton in part to play for Madalon, who was a goalie at Roanoke College and on two Major League Lacrosse teams. The two spend considerable time working on Gianforcaro's positioning in the cage and his clearing game.

Madalon emphasizes efficiency of motion in the goal. "I like to stay in one place in the net. If you have any extra movement, the ball is going to be past you," Gianforcaro said. His coach, he added, can see "what looks like a great save and say, 'You're going to make that save less often than you might think because you're moving a ton.'"

Madalon also stresses the importance of catching the ball cleanly and throwing a clearing pass as soon as possible after a save. "If I make a good decision on the clear, we can have a fast break," Gianforcaro said, adding that Princeton's team film sessions before practice on Mondays focus on transitioning from defense to offense and vice versa.

A football quarterback in grade school and high school, Gianforcaro analogizes the process of deciding where to throw a pass after a save to that of a quarterback going through his progressions.

His first look is to his teammate who was guarding the opposing player who shot the ball because the defensive player will be able to start sprinting up the field after a shot. "If that's not open," Gianforcaro said, "we'll have one guy flying upfield, and if that doesn't work, we have clearing routes that are like step-down routes in football."

The goalie is enthusiastic about his team's prospects for 2024. The Tigers defeated Notre Dame, the defending national champion, 18-5 in a fall scrimmage, though the Fighting Irish were missing several of their best offensive players that day.

Still, the contest gave Princeton "a better gauge for how good we can be," Gianforcaro said. "We can be really good. We can be a special team and make a run on Memorial Day weekend." **P**



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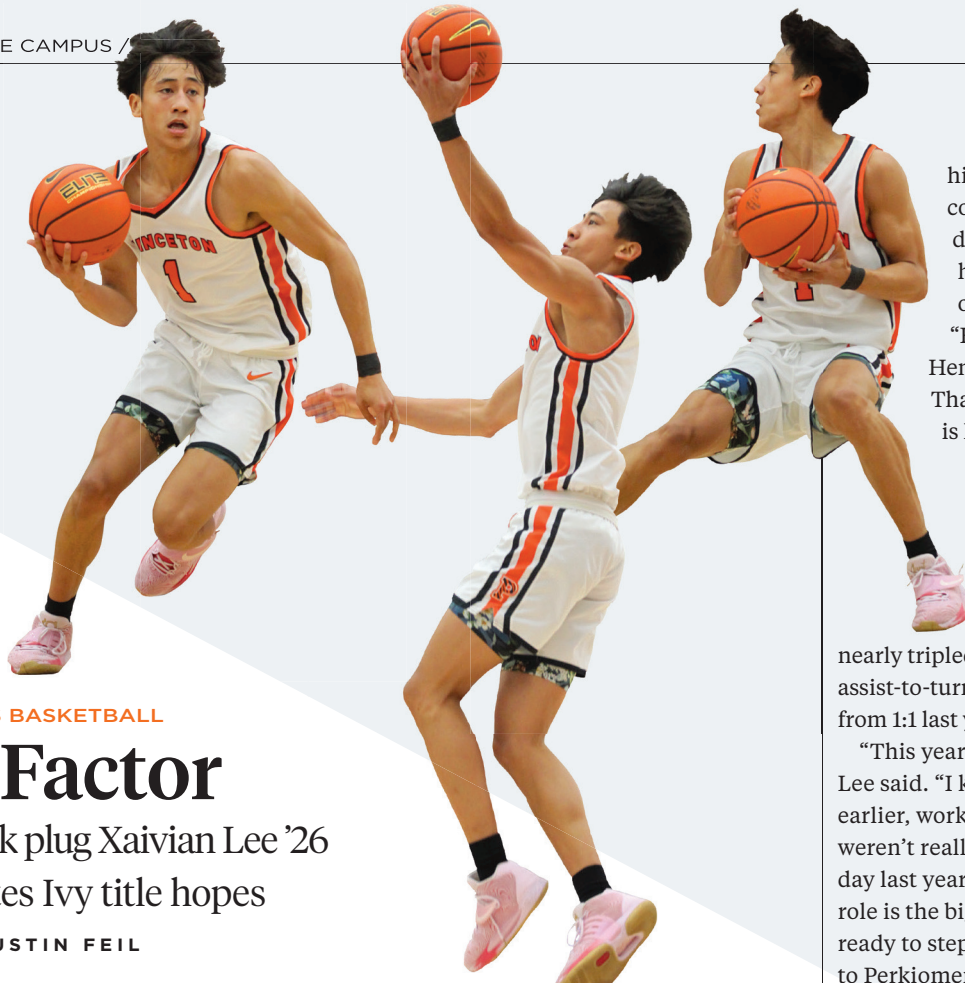
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MEN'S BASKETBALL

X Factor

Spark plug Xaivian Lee '26 ignites Ivy title hopes

BY JUSTIN FEIL

XAIVIAN LEE '26 HAS BEEN A revelation for the Princeton men's basketball team this season, the latest step in his explosive emergence over barely two and a half years.

Lee scored 4.8 points per game in 32 games off the bench last year as Princeton reached the Sweet 16. After 20 starts this season, he was third in Ivy League scoring at 18.1 points per game for a Tigers team that was 17-3 overall, 5-2 in the league.

"The word 'revelation' makes sense," said Princeton coach Mitch Henderson '98. "He plays in a splendid way, an extraordinary way that's fun to watch. It stands out to people, it stands out to us."

Lee's scoring jump is the greatest by a Princeton player who played significant minutes in back-to-back seasons since Kevin "Moon" Mullin '84 went from 3.7 in 1982-83 to 17 points per game in 1983-84, from his junior to senior year. Lee is only a sophomore.

"All of these things were present a year ago if anybody was watching," Henderson said. "We had an NBA-level player in Tosan that really commanded the ball. Tosan and Xaivian are quite

different, but they're very similar in their ability to create."

Tosan Evbuomwan '23 is a versatile 6-foot-7 forward who made his NBA debut with the Memphis Grizzlies in early February. Lee is a 6-foot-3 guard, a flash of energy who has beefed up to 171 pounds after playing at 145 in high school.

Lee was long overlooked in high school. He looked tiny on tape, and Division I schools weren't interested. Princeton was the only school to recruit him, after the father of fellow Canadian Jaelin Llewellyn '22 alerted coaches to Lee's potential. COVID restrictions had cost Lee the summer after his sophomore year and his junior year of high school in Canada.

"Because he's skinny or smaller framed, people think he's not tough," said Thomas Baudinet, his coach at the Perkiomen School in Pennsylvania. "But he's very tough, he's very competitive. You have to be at that size to do what he's doing."

Lee can start in an instant and slice through defenses. He can stop on a spot, too, to pull up for a shot, and he's crafty with a variety of finishes in the lane. Give

him a little space and he's a confident jump shooter. Lee does it all with a broad smile, his head bobbing, tongue occasionally wagging.

"He plays with such joy,"

Henderson said. "We want that. That's what I want to encourage is him to be himself."

Scoring isn't the only elevated statistic for Lee.

He's shooting 10% higher from the field and 14% better from 3-point range, his rebounds have

nearly tripled (5.3 per game), and his assist-to-turnover ratio stands out, rising from 1:1 last year to 2:1 this season.

"This year, I came in with a plan," Lee said. "I knew I needed to wake up earlier, work out every day — those weren't really things I was doing every day last year. And then having a bigger role is the biggest thing and being ready to step into it." Lee transferred to Perkiomen with the intention of playing there two years, but Princeton asked him to reclassify and start college in 2022. Since then, his rise has been meteoric. After playing in every game of his freshman year, he was invited for the first time to try out for Canada Basketball. His 14.1 scoring average in seven games led Canada at the FIBA Under-19 World Cup last summer.

"It's definitely good to see the world around me start to take notice," Lee said. "But I don't think it's really changed anything that I do personally."

Lee is pleased with his progress, but said, "I'm not near where I should be, but I'm definitely getting there." He is adjusting to new challenges, like having opposing teams design their game plans to stop him, and new possibilities, as NBA scouts track his progress.

"We knew he had the ability to be there a few years from now," Baudinet said. "I just didn't expect it to be the next year necessarily. It's been a quicker jump than I expected." **P**



FOLLOW Princeton basketball in the Ivy League Tournaments March 15-17 at paw.princeton.edu.



Photo: Andrea Kane

From left: John Poggi '68, Valerie Poggi, Hannah Bartges, John Bartges '73, David Carroll '73, Douglas Grover '73, Stephanie Wishnack and Marshall Wishnack '68

New 1746 Society Members CARRY OUR BANNER FORWARD

A hearty welcome to the newest 1746 Society members who have added Princeton as a beneficiary in their estate plans with one of the many options available, from bequest intentions to pledging an Annual Giving Legacy gift for a 50th Reunion or beyond.

Thank you for linking your future intentions with Princeton's mission!

Jacqueline L. Archer '84
Owen M. Ayers '19
Hannah Bartges S73
John D. Bartges '73
Robin Holliday Barton S73
Russell R. Barton '73
Ralph C. Bohlin *70
Michael L. Cohen *73
Kathleen K. Cromley '84
Lois Dallow W62
Dominique Duong S06
David H. Emmert '90
Gary Forlini
Barbara Glazerman S57

Michael J. Glazerman '57
Douglas S. Grover '73
Pamela Bottrell Hamill W55
Katherine M. Helgersen '93
Jonathan H. Hines '74
Dani Houchin '90
George A. Housley Jr. '73
Rachel Volusher Kellerman S93
Gerald A. Kunze Jr. '77
Jai-Lue L. Lai *69
Winifred Y. Lai S*69
Cato T. Laurencin '80
Peter S. Liebert '57
John T. Lindquist II '72

John P. Lockwood *66
David W. Lyon '71
Eric N. Macey '73
Stephen A. Miller '93
Anita J. Murray
Christopher H. Murray
May Y. Ng *97
Christopher J. Rodzewicz '95
Dr. Yaoping Ruan *05
Ned R. Sauthoff *75
Adrienne Scerbak S73
Walter Schreiner
Daniel C. Shively '59
Joanne T. Shively S59

Sheng G. Tan S*05
Nancy L. Teaff '73
Scott Duncan Tremaine *75
Scott H. Williamson '73
Marshall B. Wishnack '68
Stephanie B. Wishnack S68
Peter Y.P. Wong '06
Carl R. Yudell '75
Suzanne DeGrave Yudell S75
Charles T. Zahn Jr. '59
Anonymous (13)

Class designations are based on primary affiliations: S/spouse; W/widow, widower



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RESEARCH

ADVANCING THE FRONTIERS OF KNOWLEDGE

PERFECT PERSIMMONS

Yasaman Ghasempour, assistant professor of electrical and computer engineering, specializes in developing wireless communication. Her lab, in partnership with Microsoft Research, developed a way to detect fruit ripeness using wireless signals. Read more about the research on page 24.

SAMEER A. KHAN '21, FOTOBUDDY / PRINCETON UNIVERSITY



FOCUS ON FRUIT

Yasaman Ghasempour, left, and graduate student Atsutse Kludze in the lab working on testing and data collection as part of their research into fruit ripeness.

ELECTRICAL AND COMPUTER ENGINEERING

Using Wireless Signals to Pinpoint Fruit Ripening

BY YAAKOV ZINBERG '23

ACCORDING TO the United Nations, nearly half the fruits and vegetables harvested worldwide each year are wasted somewhere on their journey from farm to consumer. A major hurdle in lowering this number is determining at a large scale when produce is or will become ripe, so that only perfectly ripe foods end up on grocery store shelves. Quality control processes used at distribution centers and retailers can be random and inaccurate, leading good produce to be discarded with the bad. But scrutinizing fruits and vegetables individually would require too much time and labor.

“The food waste problem is huge,” says Yasaman Ghasempour, assistant professor of electrical and computer engineering at Princeton. “Billions of dollars go to waste, and the amount of carbon emissions that went into producing those foods is insanely large.”

Ghasempour specializes in developing communication and sensing systems that use untapped wireless frequencies. In the summer of 2022, she invited into her research group a graduate student

who had begun considering applications of wireless technology to food waste as a Microsoft intern. In partnership with the student, Sayed Saad Afzal, and Microsoft Research, Ghasempour’s team developed a system that captures ripeness information from inside fruit using wireless signals that penetrate fruit peels without physically touching or damaging the fruit. Named AgriTera, the technology aims to “reduce the waste, and then, in parallel, try to optimize the agriculture sector,” she says.

Ripening occurs when chemical reactions inside the fruit lead to a gradual loss of water and increase in sugar. Though the peel’s color and texture may also change predictably as a fruit ripens, they’re not reliable indicators for the precise inner contents of the fruit. Ghasempour found that sub-terahertz electromagnetic waves, a type of wireless signal, could be used to accurately measure a fruit’s water and sugar content. These invisible waves are highly sensitive to water and sugar concentration and are similar to those that carry Wi-Fi and 5G but have slightly

higher frequencies. Because current technology hardly uses these frequencies, there is greater range, or bandwidth, available for AgriTera to use. This wider bandwidth allows AgriTera to capture a wealth of information at high speeds.

In AgriTera, sub-terahertz waves are transmitted into the fruit and bounce off the inner pulp. Different frequencies are absorbed to varying degrees based on the water and sugar concentration, and a receiver measures the power of the reflected signals, which are used to determine ripeness. They used avocados, green apples, and persimmons in the experiment.

Ghasempour and her group are currently researching how to upgrade AgriTera so that large quantities of fruit, like those that stream down conveyor belts at large distribution centers, can be analyzed simultaneously. They’re also thinking about how to give consumers access to the technology. Experts predict that sometime around the start of the next decade, the 5G networks many smartphones currently use will be replaced by 6G, which will incorporate sub-terahertz waves. Using AgriTera could be as easy as snapping a picture of a fruit in the produce aisle.

“You click a button, it sends a wireless signal, and there’s an app interface that tells you, ‘This is the amount of dry matter in the fruit,’” Ghasempour says of the idea. She notes that this mobile version could benefit people with diabetes and other dietary restrictions by allowing consumers to see the exact sugar content of produce and decide in real time what best meets their needs.

Her study, which won Best Paper at the 2023 International Conference on Mobile Computing and Networking, generated excitement across the world of agriculture. One exciting application for the technology is in the wine industry, where precise data on the ripeness of grapes, and the sugar content of the wines they become, could be used to consistently maintain taste and quality. Ghasempour is optimistic that AgriTera and its ability to reduce food waste worldwide are ripe with potential.

“There is a need for a technology like this,” she says, “and our study can definitely be expanded.” **P**

ANTHROPOLOGY

Understanding Food Insecurity

Assistant professor Hanna Garth on food justice

BY CARLETT SPIKE

THE FOOD JUSTICE MOVEMENT has been around for decades. In the 1960s, the Black Panthers implemented free breakfast programs for school children, while food banks and pantries took root during the same time. Despite these and other efforts, food insecurity persists.

A report from the U.S. Department of Agriculture released in November showed increases in hunger in the U.S. in 2022. Among the findings: 44.2 million people lived in households that had difficulty getting enough food, including 13 million children. The data represents about a 45% jump from 2021 and marks a significant increase in food insecurity, reversing a decade-long decline.

Princeton assistant professor Hanna Garth, who focuses on the anthropology of food, spoke with PAW about the work she does, the impact of food insecurity, and ways individuals can help the food justice movement.



GARTH

How do you define food justice?

That's a great question because one of the things that I have found in my work is that people use the term to mean very different things.

Most broadly as I understand it, food justice is about ensuring that everyone has equal access to healthy, affordable, and culturally appropriate food at a reasonable distance or reasonable difficulty in accessing it from their homes or work. People have also interpreted it to mean an equal distribution of the benefits and the burdens of our food system. It's about righting the inequities that exist in our current global industrial food system.



Can you give an example?

The most obvious example is SNAP (Supplemental Nutrition Assistance

Program), formerly known as food stamps. The fact that we have a government-based entitlement system that allows low-income people to have access to food is one of the ways that the injustices of distribution are corrected in our system. Other examples related to what I actually study include nonprofits and community-based organizations that create all different kinds of programming to increase access to healthy food among low-income communities.

Why should individuals who believe they are not impacted by food insecurities care about food justice?

So let's take Princeton, for example. There are two grocery stores in town and many other options on Route 1. People who come from middle-class or upper-class backgrounds likely take for granted that they can easily hop in their cars and go to a store. But there are people who live in this town who don't have access to a car and are limited to whatever is within walking distance which can be more expensive for low-income households. They can turn to a local food bank or other food distribution program but might not because they are either unaware of them, ashamed, or assume they are not low-income enough to qualify. My point is that food injustices are happening all around us and impact every community.

What advice would you offer to individuals who want to do something to help?

I get this question a lot. My advice is to not just quickly and hastily do something that you think is helpful, but instead to spend time understanding the problem, understanding what's already out there, and with the people who are impacted. I have found in the food justice movement many organizations and people just start programs based on news or what they see online, but they never actually talk to the people affected. **P**

Interview conducted and condensed by C.S.



READ an extended version of this story at paw.princeton.edu.



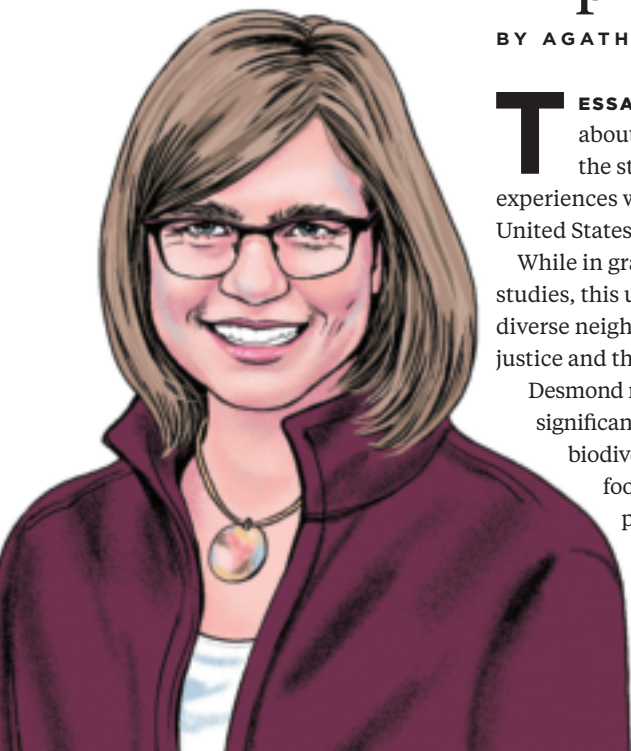
FOOD FAIRNESS

Garth defines food justice as ensuring all people have equal access to healthy, affordable, and culturally appropriate food.

BEHIND THE RESEARCH: TESSA DESMOND

Exploring the Stories of Seeds

BY AGATHA BORDONARO '04



TESSA DESMOND'S EARLY MEMORIES AROUND FOOD include hearing stories about the Minnesota farm her grandparents owned through the 1960s, as well as the stigma her mother faced using food stamps at the grocery store. "Those sets of experiences were just seeds in my understanding of the really varied food landscape in the United States," Desmond says.

While in graduate school at the University of Wisconsin pursuing a Ph.D. in literary studies, this understanding blossomed. Desmond served as a community farmer in the diverse neighborhood of South Madison. The experience led her to create a course on food justice and the cultural impact of food at Harvard. She never looked back.

Desmond moved from literature to food studies. Her research focuses on culturally significant seeds, histories of agrarian thought, agro-

biodiversity, sustainable and regenerative agriculture, and food sovereignty — with an emphasis on community partnership. She directs The Seed Farm at Princeton, which brings together students, scholars, and community partners to grow rare and culturally meaningful crops at the Stony Ford Research Station (part of the Department of Ecology and Evolutionary Biology). She co-leads the Princeton Food Project, a collective of scholars who focus on food from interdisciplinary perspectives.

Quick Facts

TITLE

Research specialist
in SPIA

TIME AT PRINCETON

7 years

RECENT CLASS

Saving Seeds

DESMOND'S RESEARCH A SAMPLING



PLANTING STORIES

In 2020, when the Maryland-based Ujamaa Cooperative Farming Alliance (UCFA) was first forming, Desmond was struck by stories that members frequently shared about their generations-old family gardens and the important plants they cultivated. "They recalled the medicines, herbs, and foods that came from the garden to help provide for the family in everything from healing to holidays," she says. "Those conversations were an attempt to reclaim the knowledge that previous

generations had about medicines and foods that were culturally meaningful." She helped the UCFA partner with Princeton and Spelman College to establish the Heirloom Gardens Oral History Project, which documents these efforts to preserve Black and Indigenous seeds and foodways across the southeastern U.S. and Appalachia.



A SIGNIFICANT SQUASH

In its traditional form, the Nanticoke tribe's hearty Maycock squash was a landrace

varietal, meaning it was cultivated over generations to adapt to its environment, resulting in great diversity in shape and color. "They don't all look the same. And they're not supposed to: It's that biodiversity that makes this squash really resilient," Desmond says. However, modern plant-breeding standards emphasize uniformity, and small-scale growing projects ended up promoting more homogeneity in the squash. She is working with seed conservationists to cross-pollinate modern versions of the squash "to move the variety back to this really diverse, resilient landrace that was selected by Nanticoke elders over generations and generations to be."

WORTH THE SQUEEZE

Popular crops like corn, cotton, and soy require extensive equipment, resources, and money to grow. A plant like okra, meanwhile, is low input, climate friendly, and potentially high value — every part of



the plant is either edible or otherwise usable. Chris Smith, founder of the Utopian Seed Project and a James Beard Award-winning author, found that okra oil, used as an artisanal food oil, would provide the greatest economic incentive for farmers to consider growing the plant, as long as the oil content of the seeds was 30% or higher. Through The Seed Farm and Conway Lab, Desmond collaborated with Smith to cultivate just such a varietal. The team is leveraging University resources, like nuclear magnetic resonance technology, to measure and analyze the oil content in the okra line that Smith has developed. **P**

ILLUSTRATIONS: AGATA NOWICKA (TOP); MIKEL CASAL (BOTTOM)

JOIN THE FIGHT TO RESTORE FREE SPEECH AT PRINCETON

76%

of Princeton students say it is ok to shout down a speaker on campus in some instances.

70%

say they would feel uncomfortable disagreeing with a professor about a controversial political topic.

41%

say that some Princeton administrators and faculty try to indoctrinate students with their personal political beliefs.

"I am pro-Israel and I wanted to hang an Israeli flag in one of the student groups in which I'm involved, but felt scared to express that."

- Class of 2024*

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Roll Call

For 50 years, Hoagie Haven has been

BY WAYNE COFFEY



overstuffing students with quirky combos and a carb-loaded menu

PHOTOGRAPHS BY JOHN EMERSON

IT WAS LUNCHTIME ON FRIDAY OF REUNIONS LAST MAY,

and Ryan McDonough '93 was an alum on a mission. He and a group of classmates had just finished singing at the University Chapel in memory of friends who had died, and now McDonough was in pursuit of something more uplifting, so he decided to take his 10-year-old son, Wylie, to visit one of his old haunts. The McDonoughs crossed Nassau Street and turned right. They walked a couple of blocks, passed Princeton Violin, and there it was, in all its storefront glory, the humble, self-styled sandwich shop that has never met a combination it wouldn't try on its 14-inch rolls, and that has been overstuffing Princeton students' bellies for half a century.

Hoagie Haven.

It may not have the cachet of Nassau Hall or Blair Arch, but for generations of Princeton students, Hoagie Haven has been a destination in its own right, especially back in the day, when you could go there at 2 or 3 in the morning and find a line in front of you. The bars were closed by then, and the eating clubs were no longer serving. If you were hungry, you headed for the place students knew — and still know — as The Haven, which would often be as crowded post-midnight as it was during the lunch rush.

"It felt like I was back home," McDonough said, smiling. "They do an amazing job. I wanted to have my son experience it for himself."

Hoagie Haven opened its doors in 1974, the year that brought us *The Towering Inferno* in movie theaters and the tumbling presidency of Richard Nixon in Washington. It still has the same orange sign out front, the same slogan ("We Serve the BEST HOAGIES on Earth OR Any Place Else"), and the same extended Greek family operating it. Some things have changed, certainly; the old, hand-cranked cash register is gone, as is the wall of photos of customers wearing their Hoagie Haven T-shirts at the Great Wall of China, the Grand Canyon, and other notable locations, and it takes credit cards now. The famously long lines have been shortened by online orders and an ordering kiosk out front.

But the soul of the place — huge sandwiches with, uh, an unusual mix of ingredients and a caloric count that could break your calculator — remains intact. The griddle sizzles. The deep fryer bubbles. The stomach awaits.

Let the creations begin.

After all, where else can you get a Sanchez, Hoagie Haven's top seller? Chicken cutlet, American cheese, mozzarella sticks, fries, and special sauce.

Or The Phat Lady? Cheesesteak topped with mozzarella sticks, fries, ketchup, and hot sauce.

And let's not forget the Mac Daddy. Two bisected bacon cheeseburgers with macaroni-and-cheese wedges, fries, honey mustard, and hot sauce.

Or The Bloch, which pushes the gastronomic limits even by Hoagie Haven standards. Chicken parmigiana, bacon, and eggs.

The Bloch deserves special mention, not least because it was created by Sam Loch '06, a standout Princeton rower who went on to be a two-time Olympian for his native Australia.

Now a life counselor and wellness coach Down Under, Loch went into Hoagie Haven late one night after having a few drinks. He asked if they could make him a chicken parm, with the bacon and eggs folded in.

"I have no idea [how I came up with it]," Loch tells PAW via email. "I would normally have ordered a meatball hoagie. I assume my body was requesting dense nutrition and this was the result."

Next time Loch was in the shop, he spotted a small sign adjacent to the menu.

"Rower's Special — The Bloch," it said. Nobody has any idea where the "B" came from.

"It's a better name for a hoagie in the end," Loch writes.

The McDonoughs, father and son, went slightly more mainstream with their lunch choices. Ryan ordered veal parmigiana. Wylie went with the cheeseburger hoagie. They dined together on a wooden

bench in front of Hoagie Haven at 242 Nassau St. The bench had a small plaque affixed to the back in memory of Peter Craig Alderman, a Hoagie Haven regular who died in the 9/11 attacks on the World Trade Center.

Almost from the outset, Hoagie Haven was created to offer jumbo portions at reasonable prices in a town where restaurants skewed toward high end. Its first owner/

AND LET'S NOT FORGET THE MAC DADDY.

TWO BISECTED BACON CHEESEBURGERS

WITH MACARONI-AND-CHEESE WEDGES,

FRIES, HONEY MUSTARD, AND HOT SAUCE.





THE GRILL DEAL

The grill at Hoagie Haven sees a little bit of everything, including cheesesteaks, peppers and onions, bacon, eggs, and hash browns.

operator was George Mandarakas, a Greek immigrant who had learned the food business working in A&S Deli, a Princeton shop that was operated by Mandarakas' cousin, George Maltabes, who helped with the startup. When Mandarakas decided he wanted to return to Greece, he sold it to another cousin, George Roussos. (That's three Georges if you're scoring at home, and there was another to come. "It's a Greek thing," said Mike Maltabes, George Maltabes' son, who is the current owner with his brother, Niko.)

With more than 10 years of experience in various New York coffee shops, Roussos and his wife, Emily, bought the business in 1975, and then purchased the whole building. They saw the possibilities of a robust college-town business and went after it, taking out ads in Princeton publications and promoting Hoagie Haven at St. Paul Catholic Church down the street, but mostly the marketing was by word of mouth, students discovering that they could get an overstuffed hoagie — don't call it a sub or grinder or hero around The Haven — with any imaginable combination of items, at almost any hour of the day. The Haven had two official shifts — 9 a.m. to 5 p.m., and 5 p.m. to 1 a.m.

***"IT MAY NOT BE THE HEALTHIEST STUFF TO EAT,
BUT KIDS DON'T MIND THAT. IT'S A CULT-LIKE FOLLOWING.***

PEOPLE LOVE US. I AM HAPPY TO BE A PART OF IT."



FAMILY BUSINESS
Niko, left, and Mike Maltabes took over ownership of Hoagie Haven from their cousin, George Roussos, in 2005.

— but would often stay open for hours longer, cementing its legendary stature among late-night studiers and revelers alike.

"George Roussos is the one who made Hoagie Haven what it is today," Mike Maltabes says. As a thank-you, Princeton students bestowed a Master's-in-Hoagiemaking degree and orange jacket on Roussos, an honorary member of the Class of '88. Mike Maltabes received the same honor in 2009, the graduating class giving him a yearbook as well.

Now 81, Roussos is still The Haven's landlord.

"Those ideas I had for a long time," he says. "I worked with the kids and created these sandwiches, and little by little people found out about it. Hoagie Haven was the right idea at the right time, [but] the main thing was the students. They would come and get their hoagies and then tell their friends and do the advertising for me."

For almost 15 years, the Roussoses were fixtures at 242 Nassau, raising their three kids in the apartment over the store and spending long hours behind the counter, assembling such Haven classics as the Body Bag (capicola, ham, salami,

provolone with cheesesteak, hash browns, eggs, ketchup, and hot sauce) and Heart Stop (cheesesteak, bacon, eggs, ketchup, and hot sauce). Sometimes Roussos would even make a plain old Italian combo, but it was The Haven specialty sandwiches that became their trademark.

"Everybody knows my name, it's George," Roussos says. "That's all my life, that store over there. I make a lot of sandwiches all those years."

Before deciding to pursue a new venture and open George's Roasters & Ribs two doors down, the Roussoses signed a 15-year lease deal with George Angeletopolous and Konstantinos Liras, local businessmen who ran Hoagie Haven until the early 2000s, when Roussos said he declined to renew the agreement because the Princeton Regional Health Department was on the verge of shutting Hoagie Haven down for code violations. Roussos closed the shop for about a month in the summer of 2003, doing a complete renovation.

"I put in everything new," he says. "The only thing I kept was the grill."

When it reopened, George and Emily were back behind the counter, and by the start of the school year, the students — not just from Princeton University but area high schools as well — were back in droves. The Roussoses stayed two more years, until 2005, when they sold Hoagie Haven to cousins Mike and Niko Maltabes. (A third cousin, Costa Maltabes, is no longer involved in the business.) They kept the sandwiches big and the menu playful. One of their newer sandwiches is the Middle Finger (grilled cheese with chicken cutlet, pepperoni, and honey mustard). Irreverence is as much a part of The Haven's DNA as the portion size.

"Bringing smiles to the people and keeping them well fed, it's a pretty positive feeling for us and for them," Mike Maltabes says.



CLOSING TIME

Students have to get their Hoagie Haven fix earlier in the evening with closing time on weekends moved to midnight several years ago.

A typical day at Hoagie Haven begins with the delivery of 400 or more rolls from Italian Peoples Bakery in Trenton. On busy days they will make as many as 600 hoagies, and on the busiest days — Reunions Saturday and Super Bowl Sunday — Mike Maltabes says it can go up from there. With only five employees on most shifts, it makes for a fast-paced work environment, and nobody knows it better than Noor Mohammed, 47, a manager who has been working at Hoagie Haven since 2001. He was not surprised when a Subway opened up down the street about 10 years ago and lasted only three years.

“All the time we have customers coming in from New York or Pennsylvania and other places, and say, ‘It’s good you are still here,’” Mohammed says. “When they come to Princeton, they have to stop at Hoagie Haven.”

Sitting in his basement office beneath the shop — “The dungeon,” he calls it — Niko Maltabes pointed to a wall of photos of customers in orange Hoagie Haven T-shirts — the one that used to be next to the cash register — and talked about The Haven’s profound customer loyalty. The prices have crept up, of course — a half Sanchez will cost you \$8.25 and the full 14-incher goes for \$15.50 — but then, these are sandwiches you could do curls with. When the Princeton men’s basketball team advanced to the second round of the NCAA Tournament last March, the TV broadcast showed students in the stands wearing orange Hoagie Haven T-shirts.

“Everybody went nuts,” Niko Maltabes says. “It may not be the healthiest stuff to eat, but kids don’t mind that. It’s a cult-like following. People love us. I am happy to be a part of it.”

Like virtually every other business, Hoagie Haven underwent

significant operational changes because of the pandemic. It started accepting credit cards, encouraged online orders, set up the kiosk out front, and shuttered a second Hoagie Haven the Maltabes brothers opened on the site of George’s Roasters & Ribs. Closing time became 10 p.m. during the week and midnight on weekends.

“I think people miss the craziness [of the late nights and long lines],” Niko Maltabes says. “But it works really good and is much more efficient.”

Certainly, Ryan and Wylie McDonough were registering no complaints during their visit last Reunions. An education program manager for Google, McDonough, 52, of Long Beach, California, is a man with an eclectic professional background. He wrote a screenplay and produced an independent film called *Last Night in Rozzie* in 2021 and previously worked as a party catalyst for the tequila company Jose Cuervo and other brands, entertaining and engaging fans and customers at such events as the Super Bowl and the NBA All-Star Game. (In one of McDonough’s bits, he would put a toilet plunger on his bald head and encourage people to toss rings onto the stick, but that’s another story.) His entire focus at the moment was lunch with his son, sharing a special place from his past over very large sandwiches and waffle fries. When lunch was over, father and son tossed their wrappers in a garbage can and headed down Nassau Street, arm in arm.

“It was all I remembered it being,” McDonough said. **P**

WAYNE COFFEY is a freelance journalist and the author of more than 30 books who used to work in a Long Island hero shop in high school called *The Sub Base*. He lives in Sleepy Hollow, New York.

Strawberry

Fields

Forever

*Miles Reiter '71 has
devoted his career to
growing better berries
and turning Driscoll's
into a leader in
sustainability*

BY MARK F. BERNSTEIN '83



PHOTOGRAPHS BY **DRISCOLL'S**

*“One must ask children and birds
how cherries and strawberries taste.”*

— JOHANN WOLFGANG VON GOETHE

Or one could ask Miles Reiter ’71. A fourth-generation farmer, he is the longtime head of Driscoll’s, the country’s largest seller of fresh strawberries — as well as raspberries and blackberries — and a growing player in the blueberry market. Reiter stepped down as CEO of the family-owned company on Jan. 1 after 23 years at that post in two separate stints but will continue to serve as executive board chair. He has a businessman’s eye for the bottom line, but he also knows what he likes on his cereal in the morning.

“It’s hard to care about the consumer experience if you’re not one yourself,” he reasons.

Given its market share, few have done more than Driscoll’s, and to a certain extent Reiter personally, to determine the availability, flavor, and even appearance of berries that end up in America’s fruit bowls. Working with growers in 22 countries, they sell berries on every continent except Antarctica. According to a study prepared for a Purdue University food and agribusiness summit in 2017, Driscoll’s transports more than a billion pounds of berries annually to more than 400 customer locations. And although they may not notice it, Reiter says that U.S. consumers who buy their strawberries year-round probably consume 15 varieties over a 12-month period, and five varieties of raspberries, as the supply shifts with the seasons.

Thanks in large part to Driscoll’s, which is headquartered in Watsonville, California, between Santa Cruz and Monterey, berries are booming. According to the U.S. Department of Agriculture, per capita consumption of strawberries and blueberries has more than doubled over the past two decades, while raspberry consumption has risen nearly threefold. Although Driscoll’s keeps information about its market share close to the vest, Reiter estimates that strawberries account for about 37% of its American sales, while raspberries account for about 30%, blackberries 20%, and blueberries 13%. Driscoll’s has more than \$3 billion in annual revenue, according to *Forbes*, and is one of the top 25 American food brands in terms of sales.

Inevitably, any story about agriculture these days must address climate change. Warming temperatures and greater climate volatility are shaping how Driscoll’s grows and where, and how it packages its fruit. As one of the largest agricultural entities in California, it has advocated for new ways to conserve and reuse groundwater, also pledging to make its plastic packaging fully recyclable.

“Our mission is to continually delight our customers through alignment with our customers and growers,” Reiter says, reciting the company mission statement. One hears the same phrase from other Driscoll’s employees. It’s ingrained in them. What they mean is, the business is a three-legged stool composed of the people who develop the berries, the people who grow them, and the people

who eat them — us. But the word that jumps out is “delight.” Ultimately, none of it matters unless the berries taste good.

To an older generation of Americans, there are few sadder words than “January strawberries,” conjuring memories of hard, pale, tasteless orbs. As for January raspberries or blackberries, they were just as bland — if they could be found at all. Reiter, who grew up in Watsonville in the 1950s and ’60s, speculates that he never had a fresh blueberry before he got to college because they simply weren’t commonly available in California. But thanks to the development of new varieties, wider sourcing, and an extensive distribution network, Driscoll’s can now ship berries anywhere in the country, and indeed across most of the world.

Beyond year-round availability, today’s berries differ from those a generation or two ago in other ways. “The older varieties were definitely smaller,” Reiter says, taking the strawberry as an example. “They probably had more random shapes. They would almost for sure have been softer.” Suggest that they were tastier, though, and Reiter pushes back, dismissing that as a trick of memory. “People say they were better back then, but a lot of that is going way back when there were still a lot of local berries.”

Farmstand berries may indeed be sweet, but they are smaller than the varieties Driscoll’s sells in supermarkets, have a shorter growing season, a shorter shelf life, are more prone to disease, and would turn to mush if shipped in volume over long distances. Driscoll’s has developed berries that are more uniform in appearance, higher yielding, more disease resistant, and easier to pick, saving time and money. Still, a hardy berry is not necessarily a tasty berry. To ensure that they are also delicious, Driscoll’s uses near-infrared sensors to measure the sweetness of its berries, known as the Brix level, but also relies on customer feedback and a volunteer advisory panel.

Consumer expectations have changed over the years. The blueberries increasingly found in supermarkets now, for example, are more oblong than round, full of flavor but with thicker skins that make them more durable. Strawberries are also firmer, almost crunchy at first bite. In consumer surveys, Reiter says, older buyers were less enthusiastic about firmer strawberries, but younger ones preferred them because that’s what they had become used to.

Different markets, in other words, different palates. Europeans prefer their strawberries softer, while Asians want them sweeter — a little too sweet for Reiter’s taste, though the company is working to develop a variety that meets that demand. The process works both ways, though. Raspberries and blackberries were all but unknown in China when Driscoll’s



began selling there a decade ago, so the company has helped define an entire nation's expectation of how they should taste.

Watsonville, and the surrounding Pajaro Valley, offer almost perfect conditions for growing strawberries: sandy soil, warm, sunny days, cool nights, and the right amount of rainfall. Most of Driscoll's strawberries and raspberries are grown in Watsonville, Santa Maria, and Oxnard, California, as well as in Florida and Mexico. Blueberry and blackberry production is less centralized. Though much of it occurs in California, there are also large growing areas in locations ranging from the Pacific Northwest to Georgia, North Carolina, and South America.

Unlike bananas, berries don't continue to ripen after picking; they're as sweet as they're going to be when they come off the plant. Getting them into stores quickly is important, so most are shipped by truck or air. Only blueberries are tough enough to go by boat. Reiter estimates that a container of Driscoll's strawberries bought in Princeton would probably have been picked no more than a week ago.

According to lore, Driscoll's traces its roots to the 1880s and a single strawberry plant found on a ranch in the Sacramento Valley, about 100 miles north of Watsonville. The strawberries it produced were so large, uniform, and sweet that the rancher, Thomas Loftus, dug it up and kept it alive in a barrel over the winter, eventually breeding about a quarter acre of plants. In 1900, two other farmers, Joseph Reiter (Miles' grandfather) and Dick Driscoll, learned about Loftus' berries and went into business with him. With an eye toward branding from the outset, they wrapped each crate with blue paper banner

A BERRY GOOD LIFE

Miles Reiter '71 has devoted his life to growing berries, starting in the fields in California and making it into the Driscoll's board room.

stamped with a red strawberry. Sales were so brisk that the strawberries became known as Banner berries because of the packaging.

In 1904, Reiter and Driscoll began growing Banner berries on their own in Watsonville, forming a partnership at Cassin Ranch, which still houses Driscoll's research and development

facility. Strawberry production fell on hard times during World War II. The Banner berry succumbed to disease, and many Japanese berry farmers in the area were taken to internment camps, leaving the Reiters and Driscolls among the few remaining growers in the market. In 1944, the two families established The Strawberry Institute to develop new varieties of strawberries and, when the war ended, rehired many of the Japanese growers. "I think very few people know about the Driscoll family," World War II veteran Lawson Sakai told the Japanese American newspaper *Nikkei West*. "They were lifesavers."

Driscoll Strawberry Associates was founded in 1950 as an independent cooperative, later introducing the Z5A, a patented variety that had a longer growing season and could be shipped to distant markets. It merged with The Strawberry Institute in the 1960s, and shipments were united under the Driscoll's label beginning in 1970.

Growing up, it was always assumed that Reiter would join the family business, but both he and his parents first wanted him to get a well-rounded education. As he recalls it, he wrote to several eastern colleges, and Princeton replied first. He majored in history and wrote his senior thesis on Spanish fiestas. Few other Princeton students, then or now, came from a

similar background. “Being a farmer was an anomaly, for sure,” Reiter says. In fact, he recalls knowing only one other student, in a different class, who came from a farm family. (His sister teasingly suggested that they band together and call themselves the Princeton Farming Society.) Upon graduation, while most of his classmates headed for graduate school or the corporate world, Reiter returned to Watsonville.

Although his father ran the company, Reiter began at the bottom, hauling berries, running spray rigs, and driving tractors. He developed a talent for laying out strawberry fields, where the rows needed to be absolutely level for a hundred yards or more lest they flood when irrigated. “Those first four to five years were really valuable,” he says. Tragedy accelerated Reiter’s advancement in the company when both his parents were killed in a plane crash in the late 1970s. At the age of 38, he took over Driscoll’s operations in central California, while his younger brother, Garland, ran them in Southern California.

When Reiter became board chair in 1988, he faced a crossroads. Three of Driscoll’s largest competitors in the strawberry market offered to buy the company out. Rather than sell, Reiter decided that Driscoll’s needed to expand to survive. He added raspberries, blackberries, and blueberries to their product line, making Driscoll’s the only major American fruit grower to sell all four berries, and in order to have a supply

of fruit year-round, he found new growers in Mexico and South America. Driscoll’s has since expanded into Europe, Australia, and Asia, as well. Reiter became CEO in 2000 and, after stepping aside in 2015, returned to that post in 2018.

One curiosity about Driscoll’s is that the company handles every step of berry cultivation, from seed to shelf, except actually growing them.

Company agronomists study the berry genome, developing varieties that are then bred at a nearby nursery. Once the seedlings have enough of a root structure to survive, they are shipped to licensed, independent growers, who plant them, weed them, water them, and pick them.

For nonorganic fruit, Driscoll’s says that its growers abide by all guidelines from the Environmental Protection Agency and the Food and Drug Administration. It adds that growers rely on an Integrated Pest Management approach, which the EPA calls “an effective and environmentally sensitive approach” that

seeks “to manage pest damage by the most economical means, and with the least possible hazard to people, property, and the environment.”

All four types of berries are picked by hand and placed in plastic containers, known as clamshells, which Driscoll’s supplies. It is a point of pride that every berry one finds in the supermarket was last touched by the person who picked it. Driscoll’s contracts with nearly 1,000 growers worldwide who collectively employ well over 100,000 people. Although growers are responsible for hiring their farm labor, Driscoll’s requires everyone it works with to adhere to fair labor standards and says that all fruit coming from Mexico is Fair Trade Certified.

Once clamshells are loaded in the field, Driscoll’s collects and distributes them, but there is one more intermediate step. Berries are very sensitive to heat and are likely to degrade if they encounter sharp temperature swings in transit. To fortify them, the company sends all of its berries to cooling plants

where they are chilled to just above freezing for 24 hours. Only then are they sent to buyers around the country.

Berries are a delicate fruit, and so are particularly susceptible to climate change.

Although rising temperatures are not likely to threaten production in California, at least in the near term, Driscoll’s has begun to explore new areas for

growing, such as Ontario and Quebec. A related concern is that the weather has become less predictable. It doesn’t rain when it should or rains too much when it shouldn’t, which raises

costs and sometimes forces the company to scramble to ensure a steady supply.

“Climate volatility is driving us crazy,” Reiter says. “If we breed [plants] for more tolerance for heat or rain resistance, what you lose is the likelihood of getting the other traits you really value, like flavor.”

Driscoll’s has responded with an initiative called More Berries With Less Resources. By that they mean reducing the use of all kinds of resources, including fertilizer and labor. But the greatest concern is water.

“We have water issues almost everywhere we farm, even Florida,” Reiter says.

Driscoll’s has focused on curbing water use and maintaining water quality in all its growing regions, joining the AgWater Challenge, a collaborative effort by the sustainability nonprofit Ceres and the World Wildlife Fund that required participating



FIELD TO MARKET

Raspberries are packaged in clamshells, the last time they will be touched by a person before arriving in stores.

companies to meet water use standards by 2020. In Oxnard, nearly two-thirds of growers now use micro sprinklers, which can deliver smaller amounts of water efficiently, while soil moisture sensors ensure that plants are watered only when necessary. Strawberry beds have protections built in to minimize runoff, while raspberries and blackberries are largely grown in pots rather than directly in the ground, also to save water.

In 2014, California enacted a series of laws known collectively as the Sustainable Groundwater Management Act (SGMA), requiring localities around the state to form agencies and develop plans to manage water use. Among the provisions that have been enacted in the Pajaro Valley, companies now pay a hefty fee for groundwater, up to \$400 per acre-foot, making it “essentially a tax on water,” according to a 2023 article in *The New York Times*. Reiter was an early proponent of the SGMA, in part because Driscoll’s was already part of the Pajaro Valley Community Water Dialogue, a group of growers, landowners, and government officials who meet to coordinate conservation efforts. Independently, Driscoll’s has also joined with researchers at the University of California, Santa Cruz in a project to capture and divert stormwater to the aquifer.

“I do think they have been pioneering in understanding that the future of their company depends upon sustainable groundwater management,” says Jay Famiglietti ’92, a

professor at Arizona State University who has studied aquifer depletion in California and around the world. (See “In A Dry Country,” PAW March 16, 2016.) “Driscoll’s has exactly the perspective that all agriculture companies and farmers should have, that there is no way to sustain groundwater if it’s free.”

Reiter, who has also advocated for a carbon tax to address climate change, agrees that water conservation efforts will likely lead to higher food prices. “A low percentage of income goes to food in the United States, and that number will have to go up,” he believes. “When it’s unreliable, it’s more expensive.”

On a pilot basis, Driscoll’s has even begun to look at growing berries indoors. This winter, it began working with a startup called Plenty Unlimited Inc. that grows lettuce, spinach, and other produce without natural sunlight or even natural soil, a practice known as vertical farming. These and other innovations have been featured by the Environmental Defense Fund, which called Driscoll’s “a leader in water conservation.”

Another large environmental concern is reducing the use of plastic packaging. That strikes a particular chord at Driscoll’s because the company helped invent plastic packaging for its berries. Back in the 1980s, it began selling them in distinctive yellow plastic baskets to promote brand recognition. The clear plastic clamshell, which Driscoll’s introduced in 1994, was revolutionary at the time because it protected the berries while

allowing airflow that reduced mold. Because Driscoll’s berries are packed in the field, the green paper containers one often sees at farmstands are impractical because they don’t have tight lids and fall apart if they get wet. Sturdier paperboard containers, which the company recently began using in Europe, have not yet been introduced widely in U.S. markets.

In addition to being a member of the Sustainable Packaging Coalition, which requires companies to put recycling instructions on all packaging, Driscoll’s became the first American produce company to join the New Plastics Economy Global Commitment, a partnership between the Ellen MacArthur Foundation and the U.N.’s environmental agency, to reduce its use of plastics. Reiter says Driscoll’s remains committed to having fully recyclable packaging, including labels, by the end of next year.

Across the country, family farming has been under threat, but at Driscoll’s, the next generation is already in place.

Reiter’s daughter, Brie Reiter Smith, spent several years

growing blueberries for Driscoll’s in Chile and is now back in the U.S. as vice president of product leadership. His three other children, as well as several nephews, are also involved with the company in various capacities.

Though he has

handed off responsibility for day-to-day operations, Reiter intends to remain involved with the business, possibly focusing on new markets and growing areas. In semiretirement, he also hopes to travel, fly fish, and give more attention to his garden at home. “You learn things in the vegetable garden,” he observes, one of which is that while strawberries may love the cool temperatures around Watsonville, his backyard tomato plants do not.

In his early years with Driscoll’s, straight out of college, Reiter drove a tractor and was out in the fields every day, experiences that continue to shape his outlook. One thing he has preached throughout his career is that growers should not set their plants too close together. Crowded fields may yield a slightly larger crop, but the berries will receive less sunlight and won’t be as sweet.

“I still have pretty strong points of view about how these plants should be grown,” he says, driving across the valley outside Watsonville. In mid-January, the strawberry plants are still only green, but in a few weeks, spring will come, and they will be dotted with almost unimaginable numbers of sweet red berries for as far as the eye can see.

“Lots of things have changed,” Reiter says of his years in the berry fields, “but you still have to get it right.” ■

MARK F. BERNSTEIN ’83 is PAW’s senior writer.

*“I do think they have been pioneering
in understanding that the future
of their company depends upon
sustainable groundwater management.”*

JAY FAMIGLIETTI ’92
PROFESSOR AT ARIZONA STATE UNIVERSITY



The Pies That Bind

Since Pete Carril's heyday, Princeton coaches and athletes have been heading to Conte's Pizza for some slices and camaraderie

BY JAKE CADDEAU '20

PHOTOGRAPHS BY JOHN EMERSON



TEAMWORK

Men's basketball coach Mitch Henderson '98, center, and players, from left, Dalen Davis '27, Jackson Hicke '27, Ryan Duncan '27, and Jacob Huggins '27 dig in after practice.

On Dec. 1, 1958, the Princeton Township Committee met to discuss a newly passed ordinance that allowed restaurants to sell alcohol on Sundays. There was just one caveat: The booze had to be served with bona fide meals. The debate that ensued that night was covered in a *Daily Princetonian* article under the headline, “What Is a Meal? Pizza Man, Fairman Disagree.”

“One entree is not a meal. The basis of a meal is several courses of differing types. A bar or tavern which exists primarily to sell alcoholic beverages cannot be confused with a restaurant which primarily sells food,” said R. Kenneth Fairman ’34, a member of the committee. Fairman earned eight varsity letters in basketball, football, and lacrosse, and became the head coach of the men’s basketball team one year after graduating. He went on to serve as the athletics director for 32 years and mayor of Princeton from 1959-63.

Also in attendance was Sebastiano Conte, an immigrant from the Italian island of Ischia and the owner of Conte’s Tavern, which he opened at 339 Witherspoon St. in 1936. “Spaghetti,” said Conte, “is not a meal, unless it is served with meatballs or sausage Pizza is a meal no matter how it is served. I [invite] the members of the committee down to my place and if they eat one of my pizzas with mozzarella and anchovies, they will admit it’s a meal.”

The committee members didn’t take Conte up on the offer. They sided with Fairman, and it wasn’t until 1979 that the township deemed the meal clause discriminatory.

By the 1980s, Conte’s had become a second home for Princeton athletics. After nearly every game, coaching staff from the men’s basketball and soccer teams would trek down Witherspoon Street to feast on pies. How did the Conte’s ritual become such a vital part of Princeton athletics? Into the game for the Tigers, Coach Pete Carril.

Born in Bethlehem, Pennsylvania, to a Spanish immigrant and steel mill worker who raised him as a single father, Carril stood just 5-foot-7, but his impact on Princeton basketball was colossal. He coached the Tigers from

1967-96 and holds the Princeton record for career victories with a record of 514-261. He coached the team to 13 Ivy League championships and 11 NCAA Tournament appearances. He died in August 2022 at the age of 92.

Carril started going to Conte’s in the ’70s as he was piling up



TOWN TOPICS

SAY MOZZARELLA
Sebastiano Conte, left, is shown with his brother Mario in 1938, two years after opening the Witherspoon Bar, which would become Conte’s Pizza and Bar.





victories on the basketball court. “Conte’s was his place with the guys,” says his daughter, Lisa Carril. “Everyone loved their pizza and he loved going down there. They made him feel like family. He could be himself. It had a special place in his heart.”

As the years passed, Carril started bringing other coaches to the restaurant. One of them, Bob Bradley ’80, would go on to coach the U.S. men’s national soccer team in the 2010 World Cup.

“When I came back to Princeton as a coach [in 1984], Conte’s was a spot some of us would go after Princeton basketball games,” remembers Bradley. “It was a spot where, as a young coach, I learned a lot from being around Pete Carril. Pete would hold court. You knew if you went down there there would be other coaches talking about the game.”

In the ’80s, most major cable networks in the U.S. didn’t broadcast European sports. Conte’s made sure to subscribe to the right channels. “You couldn’t always get games easily back then,” says Bradley. “Whether it was Serie A, or the Italian National Team, or the European Cup as [the UEFA Champions League] was called back then, Conte’s was a place you knew they’d always have the game on.”

When Bradley held a training camp for the U.S. national team on campus leading up to the 2010 World Cup, he made sure to stop in for a pie. “I brought the coaching staff of the national team down to Conte’s so we could all enjoy,” he says. A photo of Bradley and the Conte’s pizza chefs is proudly displayed on the wall of the restaurant to this day.

Howard Levy ’85, who played center on the basketball team and was an assistant coach for the Tigers for 11 years, was another member of Carril’s entourage. Levy is 6-foot-10. In physical stature, he and Carril couldn’t have been more different. In terms of pizza and basketball, they saw eye to eye. “Coach Carril and Conte’s are synonymous in a lot of ways,” he says with a smile. “We’d go after every game. The game wasn’t really over until we finished rehashing it at Conte’s.”

Over time, professors who were fans of the team started joining the coaches for pizza. They included Marvin Bressler, chair of the sociology department; Gene Grossman, chair of the economics department; and Hal Feiveson, professor emeritus in public and international affairs.

“I always got a kick out of the fact that these guys were the top of their field in real important subjects, and they’d be hanging on every word we said about the game,” says Levy. “We had a lot of important conversations. It wasn’t only basketball. You got over the game and you started talking about life. There were a lot of great times spent there and it’s still continuing to this day.”

Current men’s basketball coach Mitch Henderson ’98 came to Conte’s with Carril on his recruiting visit as a high-schooler. “I remember exactly what table we were at,” says Henderson. “That’s when Coach would get direct with you about all the things you needed to do better if you wanted to come to Princeton. He’d say ‘We think we like you, but you could dribble better with your left hand and you’re just an OK shooter.’ That honesty was in the fabric of who he was and who we are.”

“We had a lot of important conversations. It wasn’t only basketball. You got over the game and you started talking about life. There were a lot of great times spent there and it’s still continuing to this day.”

— HOWARD LEVY ’85

Henderson recalls that when the pizza would arrive, Carril would hold the first slice out in front of his nose to see if the bottom was crisped. “He liked to have it perfectly toasted on the bottom, which Conte’s does so well,” says Henderson. “If it sagged a little bit, he’d get this wry smile.”

Leading up to the Tigers’ NCAA Tournament run to the Sweet 16 last spring, Henderson took the team to Conte’s several Wednesdays in a row. “We started going at the end of the season, which was when we were playing our best basketball too,” says guard Matt Allocco ’24. “Spending that time together really helped our chemistry and continued to build our friendships.”

Allocco, who is known for his relentless work ethic on the court, was impressed by the hustle displayed by the Conte’s staff. “We had a huge group of above-average-size guys so we ate a lot of food. I appreciate them. We worked them hard.”

While the rest of the town has seen restaurants come and go over the years, little has changed at Conte’s. Enter through the door in the back parking lot — never the front, of course — and you’ll find the same gold walls, dim lighting, brown trim, multi-colored speckled floors, and rug-wrapped pillars they’ve had since the 1950s.

The bar, built with red tiles spelling out Conte’s, is the longest in Princeton at 58 feet. On a Friday, Saturday, or Sunday night you’ll wait 30 minutes to an hour for a table as the servers, always members of the family or close friends, carry steaming thin crust pies past the noses and eyes of customers waiting to be seated.

Richard Rein ’69 wrote an article published in *Town Topics* in 1982 titled, “Conte’s Changing Hands, But Little Else, New Owners Promise,” a promise he confirms they’ve kept.

“They haven’t tried to change,” Rein says. “They could’ve tried gimmicks to try and compete with the more upscale-type establishments, but they’ve stayed true to who they are. ... I think a big part of that is that they’ve kept it in the family.”

Ciro Baldino, the “new owner” from Rein’s article, still owns the restaurant. He is the nephew of Lou Lucullo, who married Sebastiano Conte’s daughter and ran the restaurant for 15 years. Lucullo was born in Italy and came to Princeton when his father got a job as a groundskeeper for the baseball fields



HIGH BAR *The longest bar in Princeton, measuring 58 feet, is a good place to watch sports or appreciate local memorabilia.*



HALF AND HALF

Conte's has not strayed from its original menu, and that means offering the same eight toppings, including onions, mushrooms, and sausage, as shown here.

on campus. “You don’t kill the chicken who lays the egg,” says Baldino. “Why change anything when we were doing good to begin with?”

For the family, embracing sports culture, and soccer especially, was natural. “My family is pretty crazy about soccer from our roots in Italy,” says Salvy Baldino, Ciro’s nephew, who played at Princeton High School and went on to coach there. Ciro was also a standout on the Princeton High team in the early ’70s. “We knew Ciro was a good player,” says Bradley. “We knew the Baldinos were soccer people.”

Julie Shackford, who coached the Princeton women’s soccer team from 1995-2014, was a regular at Conte’s. When she gave birth to her first daughter, Kayleigh, in 2001, Ciro Baldino

arrived at Princeton Medical Center with a pizza. When twins Cameron and Keegan were born a year later, Baldino showed up with two pies.

“Walking into Conte’s was always like walking home,” she says. “Our staff would sit at the bar dissecting games and eating way too much pizza.”

Bryce Chase ’63, who is in his sixth decade as a coach with the men’s lacrosse program, has been going to Conte’s since his youth growing up in Princeton. “My first pizza was in June or July of 1952,” he says, “It hasn’t changed. There’ve been efforts. People have said, ‘Jesus, move the bar back! Get more tables! Get a broader menu.’ But they haven’t. And thank God for that.”

WHAT'S YOUR CONTE'S ORDER?

"I get sausage, peppers, onions, and garlic."



RICK GILES '83

President of the Gazelle Group



"My go-to is the garlic pizza with sausage."

EMMA DAVIS '22

Strategy analyst at Deloitte

"I get a plain cheese pizza with garlic on the side."



ADAM AINSLIE '17 *20

Associate at Bld.us and lecturer at the University of Maryland



JERRY PRICE

Senior writer/historian for Princeton athletics

"I like the peppers and onions. I like the sausage. Any combination of that. Pretty much anything. Mushroom is good."

"Plain. Used to be pepperoni, but I try not to eat mammals anymore."



CHRISTOPHER EISGRUBER '83

Princeton University president



TED DEUTSCH '91

CEO of Taft Communications

"We get one plain, one mushroom pie, and a house salad."

"After a while they get to know you. At a certain point you walk in and as you're walking up to the bar they've already popped the Rolling Rock." Through the years, Rolling Rock has remained the signature beer at Conte's.

When reached for comment about Chase's storied pizza eating capabilities, John McPhee '53, referred to Chase as an "esophageal incinerator."

Every year, Chase takes the freshman lacrosse players to the restaurant. "I discovered a number of years ago that most of the students weren't aware it exists," he says. "The issue was magnified because they don't deliver. I thought my duty to the freshmen would be to introduce them to Conte's as part of their welcome to Princeton."

As Chase notes, Conte's is off the radar for most Princeton undergraduates. Despite the distance from campus, some undergrads always find their way to the restaurant.

Mo Abdelhamid '20 was a goalkeeper on the soccer team and remembers visiting Conte's with four or five teammates from the New York-New Jersey area. "We were what you would call 'pizza aficionados' or 'pizza men,'" he says. "We tried all the places in the area, but our favorite was Conte's."

One of those pizza men was Kevin O'Toole '22, a soccer star for the Tigers who now plays forward in MLS for New York City FC. O'Toole says he went to Conte's with his girlfriend, Emma Davis '22, for their first Valentine's Day date. Davis played for the women's soccer team at Princeton. "That's a really special memory. Conte's is a special place," says O'Toole.

The pizzas at Conte's haven't changed, but everyone seems to have a different Conte's order. "I like sausage and red peppers. Well-done. Crispy," says Chase. Bradley adds onions but agrees with Chase on the sausage and peppers. Levy, who raised three children, Lior, Mia, and Noa, in Princeton with his wife, Riva, says the matter is out of his hands. "It's whatever Lior wants," he says. "He'll order 'the number of people-plus one' pizzas. We always have way too much."

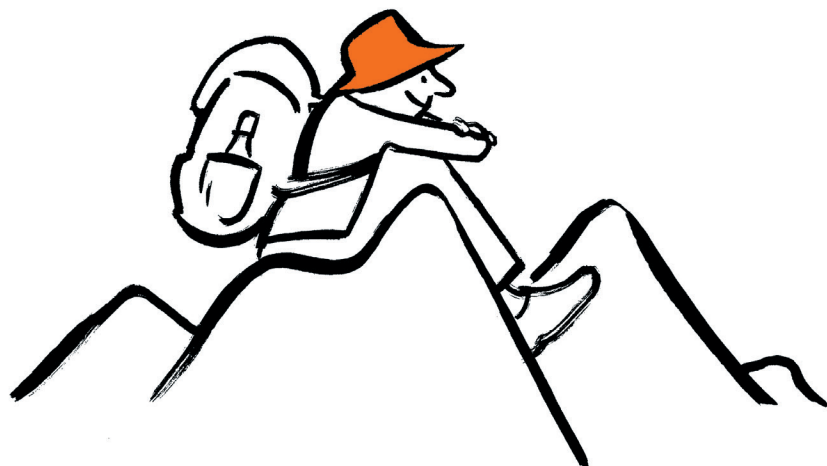
On the other hand, Scott Bechler '17, a Princeton native who introduced his college friends to Conte's, can't get enough. "There's just something about those pepperonis," says Bechler. "Those are the crispiest pepperonis I've ever had. You can quote me on that."

In an age when corporate restaurant chains are popping up faster than the public can scarf down their salad bowls, Conte's is a rarity: A privately owned local establishment firmly grounded in its character and history. The Princeton athletics staff fell in love with the authenticity and the hospitality, and Conte's grew to be their home.

Let the record show that Sebastiano Conte was right. For the Princeton athletics community and many others, Conte's is a meal and much more. ■

JAKE CADDEAU '20 is a freelance writer and screenwriter. His current project, *Ludlow*, is based on the true story of the *Ludlow Massacre and Colorado Coalfield War of 1913-14*, the deadliest labor strike in U.S. history.

Where to Go.
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RANCHING REIMAGINED

Caroline Nelson '14 and her husband, Justin, run the Montana-based ranching operation Little Creek. With sustainability top of mind, they lease or rent land and practice regenerative agriculture. It's a different way of farming. Read more about Nelson's business on page 50.

MADYLINE BRAUGHT PHOTOGRAPHY



CAROLINE NELSON '14

A Rancher With an Unconventional Model

BY JEN A. MILLER

CAROLINE NELSON '14 FELL IN love with Montana even before coming to Princeton. After graduating from high school in New Jersey, she took a gap year there to work as a ranch hand on Battle Creek Ranch. The experience “was an acceleration of me getting into ranching and becoming really passionate about it,” she says.

Nelson and her husband, Justin, run Little Creek, a Townsend, Montana-based ranching operation with a business model that focuses on sustainability, which allowed them to get into the industry without already owning or taking out big loans to buy land.

She studied anthropology at Princeton, which “just undermines your baseline assumptions about life,” she says. That was especially true for how she viewed her relationship with nature. “We talked about the idea that we think nature is this thing that is separate from us. It’s out there and we look at it through a window, and we study it as if we’re not part of it,”

she says. This idea has informed how she thinks about her role in ranching.

“I try to see this whole ranch and enterprise as an ecosystem, and my job as manager of it is to fundamentally work within the system that’s already happening and surrounding me,” she says.

After graduating from Princeton,



she toured as part of the band Caroline Reese and the Drifting Fifth (Reese is her maiden name), which opened for singers including Chris Stapleton and Ben Folds. But after three years, she was tired of the monotony of that kind of music life.

In 2017, she packed up her car and drove to Montana to work as a ranch hand. While there, she saw an ad on Craigslist for four free Icelandic sheep and picked them up just weeks before they began lambing. She’s been adding to the flock ever since. “Now we have a full-fledged ranch,” she says, which sells various cuts of beef and lamb and other ranch-related products, like honey and sheep’s milk soap, directly to customers all over the country.

They practice regenerative agriculture, where livestock don’t graze in one spot all the time, but rotate so that they can find tall fresh grass, while fields they’ve already grazed through can rest and recover. This leads to healthier animals and soil, encourages biodiversity, and builds drought resilience.

The difference between Little Creek and most ranches is that the Nelsons don’t

IT’S WHAT’S FOR DINNER

Little Creek produces many products including dry-aged beef and grass-fed lamb, as well as sheep’s milk soap, honey, soy candles, and other goods.

MADYLINE BRAUGHT PHOTOGRAPHY



own land. Instead, their livestock runs on leased or rented ground, or as part of larger herds that other ranchers maintain. They also take care of the whole herd in exchange for pasture and feed.

Nelson thinks of Little Creek as a scrappy small business because it's running on a new kind of operating style. "Because we don't have land debt, we've tested a business model where we've been able to avoid the pitfalls of conventional ranching like needing big, expensive financing and operating loans," she says.

Little Creek has also found business opportunities in introducing people to the Western and ranching lifestyle, like through their annual Cowgirl Camps. Ranging from \$2,400 to \$2,700, these are retreats for women who are interested in learning more about what it's like to live this way. Little Creek partners with other ranches that provide the facilities and space. In exchange, Little Creek does the marketing and event planning, which includes bringing in experts who can teach attendees things like rope lessons, native plant education, and natural horsemanship.

CAROLINE HAD A LITTLE LAMB

The Montana-based ranching operation focuses on sustainability. As part of those efforts, it practices regenerative agriculture, where livestock rotate grazing locations to allow the grass to recover.

The last time Little Creek ran Cowgirl Camp, it got 400 applications for 80 spots within 48 hours. "We try to create an atmosphere where we're all learning and here's how to do it and we can all suck at this together," she jokes. They'll also plan private Cowgirl Camps for groups of women who book together.

"I try to see this whole ranch and enterprise as an ecosystem, and my job as manager of it is to fundamentally work within the system that's already happening and surrounding me."

— CAROLINE NELSON '14

In March 2023, Nelson started the Chews Wisely podcast, where she and guests discuss issues around food and sustainability. "I'm exhausted with unnuanced food hot takes," she says. In its first season, the podcast tackled everything from pantry cooking to the lives of honeybees to the wonders of wool. She plans to launch a second season this March.

Nelson credits her time at Princeton with helping her be successful in this new kind of ranching life, not just in the lessons she took from studying anthropology, but also through her time in what became more than just an extracurricular activity. She was a member of and business manager for the Shere Khan a cappella group. "It's a small business," she says, adding that she loved planning tours, booking gigs, and handling the financial aspects of making the group successful — which is similar to what she does today.

Princeton also "taught me to do my homework," she says. "Getting through Princeton was so rigorous and hard that it prepared me so well for ranching. I knew I could do this." ■



CITY GUIDE

A Relaxing Weekend in Philly's Germantown

BY VALERIE ERWIN '79



I'VE LIVED IN PHILADELPHIA'S Germantown neighborhood for more than 40 years, so I know the area. I also know food. I learned to cook at 8 years old and spent most of my career in the kitchen — from working as a line cook to owning my own restaurant, Geechee Girl, for 12 years. For those unfamiliar with Philly, leafy Germantown serves as a buffer between hardscrabble Nicetown, to the south, and upscale Mount Airy, to the north. Farther north lies even tonier Chestnut Hill. The entire distance is about four miles, but in Philadelphia, that's a

whole lot of neighborhood. Outside of the usual touristy spots like the Liberty Bell, here are a few unusual stops I'd recommend for alums who visit the City of Brotherly Love.

Material Culture

4700 Wissahickon Ave.
materialculture.com

Material Culture sits on the Nicetown/Germantown border in a former industrial complex. Owner George Jevremovic began by importing and then commissioning rugs from Turkey. He soon realized that there were other artisan crafts that he loved, and an entire world to buy them from. The result is this international emporium that I visit when I want a museum experience without admission fees and all the rules. The vast warehouse is filled with paintings, furniture, crafts, and, of course, rugs. Material Culture also has small wares that allow me to indulge my desire to buy.



CIDER HOUSE RULES

Young American Hard Cider & Tasting Room opened in 2020 and serves a selection of (alcoholic and nonalcoholic) drinks, and food from a small menu. It has a cozy indoor dining room that pays homage to historic Germantown and also an open-air pavilion.

Uncle Bobbie's Coffee & Books

5445 Germantown Ave.
unclebobbies.com

Uncle Bobbie's exemplifies the warmest — and coolest — parts of Germantown. The store was started in 2017 by professor Marc Lamont Hill with the intention of creating a community hub. Community hub it certainly is. Uncle Bobbie's lives up to its motto of "Cool People. Dope Books. Great Coffee." It's the place that made me break my resolution to stop buying new books. In addition to delicious coffee and an impressive inventory of books, Uncle Bobbie's has a nice selection of local pastries, including a killer sweet potato pie.

Wyck Historic House, Garden, and Farm

6026 Germantown Ave.
wyck.org

As a friend says, you can't swing a dead cat in Germantown without hitting a historic house. Wyck is the best of the lot. The house, built in 1690, has remained virtually unchanged since 1824. Wyck was added to the National Register of Historic Places in 1971 and soon thereafter became a house museum.

What sets Wyck apart from similar sites is that all of the 10,000-plus objects

REBECCA MCALPIN; COURTESY OF YOUNG AMERICAN



belonged to the original owners, the Haines/Wistar family. Wyck's beautiful grounds include the country's oldest rose garden, containing over 50 rose cultivars. You can visit the house with its centuries of possessions from the notoriously thrifty Quaker family, see the exquisite rose garden, and observe — and even work in — Wyck's revitalized community farm. Full disclosure: I sit on Wyck's board, but joined it because I love Wyck, and not the other way around.

Young American Hard Cider & Tasting Room

6350 Germantown Ave.
youngamericancider.com

Sculptor Kate Kaman wanted to add a community-minded use to the 19th century building that houses her studio. She enlisted fellow artist Stephanie Cole and farmer and beverage maker Jesse Bilger to open Young American Hard Cider & Tasting Room. The 2020 opening was unfortunate timing for the partners, but a boon to nearby neighbors like me.

Young American offers a selection of alcoholic and nonalcoholic beverages and a small but carefully executed food menu. Kate creates the hard cider, Jesse makes rotating flavors of kombucha (it



SLOW DOWN AND SMELL THE ROSES

Clockwise from top left: Material Culture offers a wide variety of paintings, crafts, and rugs. The country's oldest rose garden is located at Wyck Historic House. A shot of the miniature railroad, with a track that's a third of a mile long and located at Morris Arboretum & Gardens.

will change your mind about kombucha), and Stephanie bakes the hand pies. I haven't eaten a cheesesteak in more than 40 years, but even I eat Young American's Route 23 beef and cheese hand pie. There's a cozy indoor tasting room plus a lovely roofed patio. If you're lucky, you can hear one of Young American's revolving slate of local musicians.

Morris Arboretum & Gardens

100 E. Northwestern Ave.
morrisarboretum.org

Philadelphia's founder William Penn envisioned the city as a "greene country

towne." Chestnut Hill's Morris Arboretum was probably what he had in mind. Morris lies within the city but has a definite country feel. The \$10 to \$20 admission gains you access to this 92-acre arboretum and garden. There are trails that go throughout the grounds and several discrete gardens. Much of the arboretum is accessible, and mobility scooters are available for use. If trees, plants, and flowers don't float your boat, there is a miniature (G gauge) railroad, complete with buildings, signposts, and curiosities. Morris hosts various public events through the entire year. 📍



TIGER TRAVELS

Editor's note: This is a preview of a new feature called "Tiger Travels" in which PAW calls on Princetonians to share their experiences and expertise with food, travel, and adventures. Keep an eye on PAW and paw.princeton.edu for the launch this summer.



CRISTINA TORRES '10

Mother-Daughter Duo Shifting the Winery Business

BY CONSTANCE HALE '79

I T WAS WHEN SHE WAS a freshman in high school that Cristina Torres '10 first realized her upbringing might be called different. Or really different. When she told friends that her mother's winery had just released the Cristina Pinot Noir, they exchanged looks. One blurted out, incredulously, "You drink wine?"

"I was very studious, a box-checker, a little meek," Torres says, a smile spreading from her blue eyes as she recounts the memory. "They clearly thought it was a little weird to have a wine named after you."

Of course, when you grow up with your family's last name on millions of bottles of wine sold around the world, and your mother's business carries her own first name, and the vineyards in that business are named after your grandparents, and winemaking has been the family enterprise since the 17th century, a bottle with your name on it makes sense.

Cristina Torres is nothing if not to the manner born.

Last year, at 34, Torres was promoted by her mother, Marimar Torres, from director of sales and marketing to general manager of Marimar Estate Vineyards & Winery. The estate covers 81 acres in Sonoma County, California, with a winery that looks like a Catalan



CRISTINA AND MARIMAR TORRES

farmhouse and a story that is built on small dramas and big dreams.

Although Marimar Torres is the daughter of a third-generation winemaker, her father only planned for his two sons to follow in his footsteps. She ultimately had to carve her own way — eventually planting her first rootstock in 1986 to begin her vineyard. The work was grueling, and Marimar Torres was relentless. She never expected her daughter to covet the almost impossible job of running a financially successful winery.

But Cristina had her own plans. Outside of her childhood dream to become a grocery clerk, Cristina always intended to join the family business. Throughout her life, she has felt the pull of her heritage,

believing that wine is in her blood. "When I was younger, I was obsessed with our family tree, going back centuries, and seeing all those winemakers. I felt part of something."

She got strategic. At Princeton she earned a bachelor's in economics, on her way to picking up an MBA from the Wharton School. She worked briefly in the fashion industry, then headed to London for two years at John E. Fells (the U.K.'s leading fine-wine distributors) before returning to California and a job as associate brand manager at Jackson Family Wines.

Then she joined the family firm.

"The wine industry combines so much — farming, chemistry in the lab and in the cellar, financials, branding, sales, marketing, leadership," Cristina Torres says. "I'm fascinated by how people make decisions, what makes someone tick."

Mother and daughter make an impressive duo. Marimar is elegant, dynamic, passionately expressive — a glamorous hard-charger. Cristina is quiet, deliberate, sweetly dutiful — an athletic woman with a cascade of auburn hair and an ability to soften her marketing speak with a graceful smile.

Cristina calls herself "more of a structure" person, with the discipline to apply the lessons of business school and add ideas like sustainability into the mix. She plans the events, puts them on social media, and quietly circulates in the crowd.

Cristina's own passions have also led her to enlist new technologies and approaches. In addition to getting all the winery's systems in the cloud, she has targeted a younger consumer, especially through events. "Before the first Summer Happy Hour, I worried about whether there would be turnout," she remembers. "And then I watched: The weather was perfect, there was live music, the patio was full, I saw wine club members and people my age talking and lingering."

The female legacy is part of the brand, and both Torres women are proud of that. Cristina adds, "I'm so close to my mom, and I've wanted to embody what she and women of her generation created." **P**



FIND an extended version of this story which includes a recipe, plus a wine pairing, at paw.princeton.edu.

COURTESY OF MARIMAR ESTATE VINEYARDS & WINERY

CLASS NOTES

Online Class Notes are password protected. To access, alumni must use their TigerNet ID and password. [Click here to log in: http://paw.princeton.edu/class-notes](http://paw.princeton.edu/class-notes)



MEMORIALS

PAW posts a list of recent alumni deaths at paw.princeton.edu. Go to Reader Services on PAW's home page and click on the link "Recent Alumni Deaths." The list is updated with each new issue.

THE CLASS OF 1948

FREDERICK EBERSTADT '48

Fred died July 29, 2023, in Manhattan just days after his 97th birthday.



A graduate of Phillips Exeter Academy, Fred entered Princeton in June 1944. After serving in the Navy Reserve from 1945 to 1947, he left Princeton to travel the world. He earned an undergraduate degree in psychology from New York University in June 1950 and subsequently a master's of social work from Columbia University.

Fred had a renowned career as a photojournalist during which, in 30 years behind the lens, he shot for *Vogue*, *Life*, *Look*, and *Women's Wear Daily*, among other publications. His subjects ranged from the Duke and Duchess of Windsor to Peter Fonda and Dennis Hopper. Known for bringing an insider's perspective to whatever he was shooting, Fred's fashion and society work was described by journalist Barbara Goldsmith as "velvet and supersleek."

He was married to Isabel Nash, a daughter of the poet Ogden Nash, until her death in 2006. For Fred's obituary in *The New York Times*, writer Bob Colacello said: "He and Isabel stood out among their Park Avenue social set. They were hipper, cooler, more open minded, curious, and adventurous. Eternally young."

Fred later became a psychotherapist and practiced with the Cognitive Therapy Center of New York. He would continue to practice beyond the age of 90.

He is survived by children Nicholas, and Fernanda, and six grandchildren. The Class of 1948 sends its sympathies on the loss of one of our most distinctive and distinguished classmates.

THOMAS O. PELZEL '48 *68

Tom died July 3, 2022, at age 94.

Born and raised in Charleston, W.Va., Tom graduated from Stonewall Jackson High School before entering Princeton in July 1944. He served in the Army in 1946-47. Tom graduated in 1949, majoring in English with a focus in the American Civilization Program, and took his meals at Cloister Inn.



After a brief stint in insurance. Tom used his remaining GI Bill entitlement to go to Europe in May 1951, enrolling at the University of Heidelberg to study German literature and history. He fell "irrevocably under the spell of Alt-Europa," inspired by his love of the German language and a developing interest in art history.

Tom returned to Princeton in 1959 to study in the department of art history, finding that "studying under new professors in a totally different field rendered the experience fresh and stimulating." He wrote his dissertation under Professor Robert Rosenblum.

Tom's career was centered at the University of California, Riverside, as a professor of art history, including a brief period as department chair. His focus was on European art and theory of the neoclassical period. He also gave numerous lectures on Bavarian and Austrian rococo churches.

Tom was an avid follower of the history of California, a collector of Stickley furniture, and a collector of both European prints and art nouveau ceramics.

Tom and his wife Suzanne (now deceased), who also taught at UCR, retired to Ashland, Ore. Still, when Tom retired, students organized a petition to ask him to continue teaching.

THE CLASS OF 1952

WILLIAM JANNEN '52

Bill came to us from Brooklyn Technical High School. At Princeton, he played both JV



and varsity football, studied at SPIA, and wrote for the *Tiger*. He roomed with Jack Smith and Roger McLean.

Bill earned a law degree at Columbia and practiced with Cahill, Gordon & Reindel before going back for a Ph.D. in history at Columbia and teaching at Brooklyn College. After retirement, he wrote a book, *The Lions of July*, on the origins of World War I.

Bill died Oct. 1, 2023. He is survived by his daughters, Katrina and Leland. To them the class offers its good wishes, with thanks to Bill for his service to our country.

FREDERICK L. JONES JR. '52

Fred came to us from the Episcopal Academy in Philadelphia. At Princeton,



he majored in history, ate at Charter, and served on the Student Christian Association. He was a member of the Orange Key and the Pre-Med Society. His

roommates were Henry Sherck, John Geer, and Bill Service.

Fred earned a medical degree from Penn, then served as an Air Force physician with the rank of major. His medical career was successful and marked by numerous research publications, and he was widely known in Pennsylvania.

Fred died April 23, 2023. He is survived by his children, Frederick III, Lawrence '81, and Andrew. The class sends its best wishes and appreciation for his life of service to others and to our nation.

DONALD L. UDAVCHAK '52

Don was valedictorian at Turtle Creek (Pa.) High School. At Princeton, he joined



Quadrangle, studied mechanical engineering, and was an officer in engineering societies. He roomed with Hugh Burns and Tom Vincent.

After Army service, Don earned an MBA from Duquesne University. He had a long career at Westinghouse in East Pittsburgh and in Orlando.

Don died Oct. 3, 2023. He is survived by his wife, Doris; daughter Kathleen '81; and son Michael. To them the class sends our condolences.

THE CLASS OF 1955

RICHARD H. CASTELLANE '55

Dick, whose interests touched on an astonishing array of subjects, died June 18, 2023.



He was born April 17, 1933, in Newark and attended Newark Academy. At Princeton, he majored in art and archaeology and

joined Cloister Inn, where he lived senior year. After Princeton he earned a law degree at Columbia and practiced law for several years. Then his life took off.

He had a cutting-edge art gallery in Manhattan that was an early supporter of pop art; lived on 110 acres in Munnsville, N.Y. (pop. 473); owned two homes in northern Maine; wrote children's books, including one about the romance of a little hippo and a little rhino; and self-financed two of his screenplays as films, one of them, *Hail Mary!* about the Portland, Maine, Lobsters football team that buys a Japanese sumo school and brings it to the U.S. to provide protection for its beleaguered quarterback. He adopted young immigrants, wrote and filmed a drama about the meaning of life, and had his

art collection exhibited in several museums, including Princeton's. Friends said he was "a jolly guy who loved to laugh and tell jokes." This good nature had one notable exception: an obsessive distaste for Donald Trump. Dick wrote letters railing against Trump to the *Utica Observer-Dispatch* almost weekly and compiled them into a self-published book, *The I Hate Trump Book*, available on Amazon.

His ashes were spread into the River of Genghis Khan by his Mongolian foster son, Batah, as per his wishes.

EDWARD D. GLADSTONE '55

Ed, whose commercial insurance work evolved into a second career making fine furniture and classic wooden toys, died Oct. 3, 2023, at his home in West Hartford, Conn. He was born May 3, 1933, in the Bronx and graduated from Peekskill Military Academy.



At Princeton, he joined Elm Club and majored in history and the American Civilization Program. He was involved with Whig-Clio, Theatre Intime, and the Christian Science Organization. His senior-year roommates were Ben Zelenko and Frank Horowitz. Ed was married June 7, 1955, immediately after graduation. He was drafted shortly afterward and served in the Army for four years.

In 1959, he began 36 years of work with The Travelers Insurance Co. He also learned to make fine furniture and classic wooden toys, often with his wife, Elaine, helping hand finish intricately turned pieces. Ed was a member of the Woodworkers Guild of Connecticut and sold his work at craft centers and small galleries in Connecticut and Florida.

He loved creating great clouds of sawdust in his basement workshop; spending time with his family; serving as a tireless volunteer at his church, local schools, and a land trust; and assisting incarcerated men.

Ed was predeceased by his wife of 53 years, Elaine. He is survived by sons Richard '81 '87 and David.

FREDERICK H. JONES '55

Frick died July 21, 2023, at his home in East Chop, Martha's Vineyard. He was born Sept. 12, 1932, in Sewickley, Pa., the son of Benjamin Franklin Jones III 1919.



Frick attended Sewickley Academy and then Brooks School in North Andover, Mass., where he participated in hockey, tennis, and golf.

At Princeton, Frick joined Colonial Club and majored in history. He was married before senior year and lived off campus. After graduation he served in the Army,

stationed in Germany. He then returned to New York City and became a stockbroker with Legg Mason Global Assets. He moved back to Sewickley, continuing his career, and in 1990 retired and moved to Boston.

In 1992, he married Karen Austin and they lived happily ever after (they really did) for 31 years. He was known to his friends "as one of a kind, always a gentleman thinking of others and never saying no to giving a helping hand."

Frick was predeceased by his older brother, Benjamin; and his son, Michael Brown. He is survived by his wife, Karen; stepchildren Anthony, Alexander, and Lacy; two grandchildren; two stepgrandchildren; and his brother, Peter.

GARRETT B. WALL III '55

Garrett, who switched his life's work from engineering to human resources, died Sept. 16, 2023, in Vero Beach, Fla.



He was born Nov. 25, 1932, in Richmond, Va., to Mary and Garrett Wall Jr. 1925. Garrett attended Woodberry Forest School in Orange, Va., where he was involved in football, wrestling, publications, and track. At Princeton, he joined Cottage Club and majored in electrical engineering. He participated in bridge, hunting, skiing, computers, golf, windsurfing, and tennis.

His senior-year roommates were Charlie Coker, Art Bond, and Bill Glockner.

Garrett began his career as an engineer with ITT, became involved in recruiting engineers, and decided he preferred human resources to engineering. So, he made human resources his life's work and ended his career working for Siemens Corp. In 1963, he married Elizabeth Taylor and they later retired to Florida, where Garrett loved playing golf and bridge and building homes for Habitat for Humanity.

He is survived by Elizabeth, sons Garrett and Chris, and three grandchildren.

THE CLASS OF 1957

ROBERT G. COX '57

Having spent most of his life in or near Fairfax, Va., Bob moved to Utah in 2001 and died there Oct. 3, 2023.



He came to Princeton from Fairfax High School, where he was class president. At Princeton, he majored in philosophy, joined Key & Seal Club, and spent many weekends in Outing Club activities. He roomed senior year with Dennis Delafield.

Holder of a Naval ROTC scholarship, Bob spent five years after graduation as a naval officer, serving both at sea and at the Pentagon, and rising to the rank of lieutenant. He then started studying to

be a doctor, but changed career goals and earned a master's degree at American University and Ph.D. at Penn State, both in philosophy.

After teaching for five years, Bob joined the U.S. government, working in the economic development and civil rights areas, followed by a stint in the Commerce Department as an international trade analyst. During this period he married Patricia A. Howard, and they had two daughters, Jennifer and Allison.

Following a divorce, Bob married Eileen Bartscher, and they retired to Providence, Utah. Eileen died in 2020. He is survived by his former wife, their two daughters, and their families.

THOMAS R. JUSTICE '57

Recently we learned that Tom died Oct. 15, 2021, in Kittery, Maine.

Tom came to Princeton from Niagara Falls (N.Y.) High School, where he was an outstanding athlete. Continuing to show his athleticism at college, he was a well-performing member of the freshman football team. He left Princeton after freshman year and transferred to the College of Wooster in Ohio, where he became a member of its Athletic Hall of Fame.

After college, Tom attended Augustana Theological Seminary and earned an M.A. in English literature from Boston University. He then embarked on a career in education, teaching and coaching at a Wolfeboro, N.H., high school, studying in England at the Education Development Center, and then teaching elementary school in Waltham, Mass. He married his high school sweetheart, Marilyn Brown, and they had four children, David, Ann, Jane, and Ian. After a divorce he married Carol Justice and settled in Dunstable, Mass., and eventually Damariscotta, Maine. Later he had a long relationship with a Wooster classmate, Alice "Kris" Cunningham.

He was a lover of nature, owned a landscaping company, and continued his athletic career by playing pickup basketball, running in the Boston Marathon, and skiing, sailing, and canoeing in various parts of New England. He is survived by his four children and their families.

HARRY H. LACEY III '57

A devotee of classical Greek and Roman language and history, Harry died Jan. 6, 2021.



He came to Princeton from Highland Park High School in Dallas. He majored in classics, was a technical director in Theatre Intime, and was a Naval ROTC contract student. He took his meals at Prospect Club and roomed senior

year with Tom van der Voort.

Following military service, Harry became a teacher at various secondary schools, including Taft in Connecticut and Casady in Oklahoma City. He and Linda Ann Harsch were married in Dallas in 1961, and she also pursued a teaching career. In 1969, Harry and his family moved to Wisconsin, where he obtained a master's of divinity at Nashotah House Theological Seminary.

Harry served as an Episcopal priest for many years. He and Linda were separated, and he converted to Catholicism in the late 1970s. In 1981, he became a professor of Greek, Latin, and classical literature at St. Thomas More College, where Linda rejoined him and taught there.

Linda died in 2007. Harry retired and moved back to Dallas in 2019. He especially enjoyed taking care of his cats, listening to jazz and country music, and participating in family events. He is survived by his son Jonathan and grandson Ethan.

JOHN M. NEVIN '57

John died Aug. 30, 2023, of the effects of dementia. Our class president from 2012 to 2017, he was vibrant, kind, and caring.



At Princeton, John was a member of Quadrangle Club, president of the Cleveland Club, won letters as a varsity baseball player, and majored in basic engineering. His thesis was on the development of the International Paper Co., which (after three years as an Air Force officer) he joined. He spent 30 years managing paper mills all over this country and Canada.

John's wife of 66 years, Joy Johnson Nevin, wrote a book on the lessons learned by the young family of five after frequent and untimely moves as John climbed the IP corporate ladder. After early retirement in 1990, John took senior management positions at James River and Fieldcrest Cannon. At final retirement at age 62, John and Joy settled near Richmond, Va., where he was a member of the Richmond Symphony Board, the Kinloch Golf Club, the Commonwealth Club, and a lay leader of Presbyterian churches they attended.

John summed up his ethos on life in a recent class yearbook with these words: "I was richly blessed to have lived in a time when our generation was taught the value of integrity, honor, and hard work."

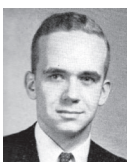
He is survived by Joy, four children, nine grandchildren, and two great-grandchildren.

THE CLASS OF 1958

H. BARTLETT BROWN '58

Bart died Oct. 14, 2023, in Glen Ridge, N.J. He was 87.

He came to Princeton from Glen Ridge



High School, where he was active in student government, band, orchestra, and was editor of the school yearbook.

At Princeton, Bart was president of the Chapel Choir and the Glee Club and a member of the Band. His major was the Special Program in European Civilization. He roomed with Charlie Puttkammer and Martin Lodge and was a member of Terrace Club.

After graduation, he earned an MBA from Harvard Business School in 1960 and became a CPA in 1964. Bart joined Arthur Young & Co. and eventually became a partner specializing in international taxation. In 1977, he moved to the Brussels office and was put in charge of the company's tax practice throughout Europe.

Music was his greatest love — he was born with perfect pitch and played string bass and sousaphone, and at Princeton he learned to play the organ in the Princeton Episcopal church. In 1984, he joined the Cecilia Chorus of New York, and was a member for 30 years.

Bart is survived by his sister-in-law, three nieces, and several grand and great nieces and nephews. The class extends its deepest sympathy to them all.

CHARLES W. DISBROW II '58

Diz died Sept. 23, 2023, in St. Louis. He was 87.

He came to Princeton from St. Louis Country Day, where he was active in football, basketball, and student government. At Princeton, Diz played football and was president of the Right Wing Club and a member of Cottage Club.

After graduation, he served in the Army and then worked at the family business, Servomation Corp., until it was sold. In 1963, Diz married Patricia Fabrick and soon joined John Fabick Tractor Co., an international pipe-laying business. After retirement, he and Patti spent winters in Gulf Stream, Fla., along with several classmates.

Diz is survived by Patti, daughters Suzanne and Victoria, and seven grandchildren. The class extends its deepest sympathy to them all.

SAMUEL C.O. HOLT '58

Sam died Oct. 11, 2023, in Washington, D.C. He was 87.



He came to Princeton from Episcopal High School in Birmingham, Ala. At Princeton, he majored in history, played 150-pound football, and was a member of Cottage Club. After junior year he took a year off and worked with CBS News.

After graduation, Sam was a Rhodes

scholar; he received a bachelor of philosophy degree in 1960 from Oxford and completed non-thesis doctoral work in military history in 1961. In 1967, he began teaching at Harvard and was hired by the Corporation for Public Broadcasting to be project director of the Public Radio Study and principal author of the program's 1969 report that "outlined a course of action followed by CPB in developing a national system of public radio." When PBS was launched, Sam served as its coordinator of programming and helped develop *Masterpiece Theatre*, *Morning Edition*, and *Wall Street Week*; he also hired Julia Child and Fred Rogers. Among many honors, Sam received the Edward R. Murrow Award (Corporation for Public Broadcasting) in 1983.

Sam is survived by his three daughters, Elliott, Elizabeth, and Katharine. The class extends its deepest sympathy to them all.

THE CLASS OF 1959

GEORGE M. DAWSON '59

George was one of the few transfer students into Princeton during the 1950s, coming



to us as a junior from Rice Institute and following his brother, Frank '57. He had done his secondary work at Archbishop Stepinac High School in White Plains, N.Y.,

where he edited the yearbook, worked on the school paper, and belonged to the physics and German clubs. At Princeton, he majored in SPEC, concentrating in the German department, ate at Key and Seal, and roomed with Mike Grogan. He married Marilyn Fiddler in 1960, completed a Harvard MBA in 1961, and set forth on a career in banking, landing in Houston at the time of our 25th reunion.

In 1992, pursuant to a career change as a business consultant, he published *Borrowing for Your Business: Winning the Battle for the Banker's "Yes"* to wide acclaim. In 2000, he found still a new pursuit, joining the volunteer docent program at Mission Concepcion in San Antonio, Texas, contributing more than 5,000 hours of service and historical research. His independent research is credited with identifying the solar illuminations at Mission Concepcion in the modern era.

George died July 31, 2023, preceded by his wife, Marilyn, and his brother, Frank. He is survived by his sons Scott, Buck, and Burke, and grandson Eric.

THE CLASS OF 1961

JAMES CHAPMAN GIESKE '61

Jim died Aug. 10, 2023, at the University of Maryland Shore Medical Center (formerly Memorial Hospital) in Easton, Md., where he had worked for many years.



The son of Edward Gieske '29 and born in Baltimore, Jim came to us from Gilman School. At Princeton, he majored in biology, was in the Savoyards and the Pre-Med Society, and took his meals at Charter. He roomed with Skip Kestler and Gilman classmates Gus Lewis, Bill Woodward, and Warren Hills.

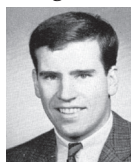
Following Princeton, Jim earned a medical degree at Johns Hopkins, where he met and married fellow student Judith Porter. After training in Boston, he joined the Navy and served as a medical officer at sea on a spy ship during the Vietnam War.

In 1973, he moved to Easton, where he was preceded by four generations of Chapmans, and he opened a pediatric thoracic surgical practice while Judi practiced pediatrics. He was a co-founder of the Delmarva Foundation for Medical Care (now Qlarant). In retirement he and Judi traveled widely in the Caribbean (a two-year sailing trip), and visited the Arctic and Antarctica, the Galapagos, and the canals of France by barge.

Jim is survived by Judi; sons Chapman, Hardy, and Porter; and four grandchildren.

JOHN C. MACMURRAY '61

We lost Mac Sept. 4, 2023, when he died after a long bout with prostate cancer.



Born in Harrisburg, Pa., he came to us from Camp Hill High School. At Princeton, he majored in philosophy, took his meals at Ivy, was in the Pre-Law Society, and as a football wingback caught the game-winning pass against Dartmouth his senior year. He roomed with Stan Baldwin, Bob Craft, Don Kornrumpf, George Waters, and Clark Woolley.

After Princeton he earned a law degree at Columbia. In 1973, Mac co-founded Reboul, MacMurray, Hewitt, Maynard and Kristol, where he helped build and run a successful practice for 30 years before merging it with Ropes & Gray in 2003. He was a member of the Downtown Association, Anglers Club, Racquet & Tennis Club, and the Knickerbocker Club. He was a board member of Brick Church, St. Bernard's School, the Princeton University Press, and Legal Outreach, which serves low-income urban youth in New York City. In 2019, he received Legal Outreach's first lifetime service award. He was an avid fly fisherman, hunter, and bicyclist.

Mac is survived by two sons, John '98 and Grant; their mother Ann; two grandchildren; and his longtime companion Linda Donn.

RICHARD T. NINER '61

Dick died July 10, 2023, in Jackson, Wyo., after a long struggle with Alzheimer's.



Born in Berkeley Springs, W.Va., he came to us from Montgomery Blair High School. At Princeton, he was in the then-Woodrow Wilson School, served as business manager of Triangle, and was an Orange Key Keyceptor and a member of the Aquinas Foundation. He took his meals at Cap and Gown and roomed with George Gray, Jim Lane, Hunter Platt, Frank Alexander, Bill Rudell, Justin Kimball, John McConnell, and Paul Rubincam.

Following an MBA at Harvard, he spent his career in venture capital, first in Chicago, rooming with Paul Earle, then in New York, and finally at Wind River Partners, a private investment firm in Connecticut. Dick and his wife, Pam, raised their family in Greenwich, Conn. In 2001, they relocated to Wyoming and in 2008 he founded Niner Wine Estates in Paso Robles, Calif., now managed by his son Andy.

Dick is survived by his wife of 51 years, Pam; children Andrew and Katy '03; and grandchildren Cora and Callan.

THE CLASS OF 1963

WILLIAM J. HILL '63

Bill died Oct. 13, 2023. He was predeceased by Barbara, his childhood sweetheart and



wife of 58 years, whom he married at the beginning of senior year. The newlyweds lived on Nassau Street.

Born in Ontario, Bill attended St. Catharines Collegiate and played minor-league hockey. At Princeton, he majored in chemical engineering, ate at Cap, and started at goalie for three years, winning the Blackwell Trophy for spirit and inspiration: "As a goalie, I didn't make the spectacular glove saves, but I did have the knack of being on the right side of the puck most of the time."

"Billy Hill was a very good goaltender and very hard to score on," said John Cook, who played alongside him and held Princeton's career goals record for 56 years with 68. "Much to the chagrin of our varsity hockey team in 1959, we freshmen tied them 5-5 in a real game with Billy rejecting plenty of rubber. He went on to keep us in many varsity games in his next three years."

"As an engineering major, he got ones (maybe now known as A's) across the board," John said. "Billy was as nice and kind as any person in our class and was an important contributor to it in so many ways."

After Princeton, Bill earned both a master's and a Ph.D. in statistics from the University of Wisconsin and then joined Allied Signal (now Honeywell) in Buffalo. During a long and successful career there, he became a Six Sigma Master Black Belt, training work groups on quality

improvement. He won corporate awards, authored many professional articles, and served on boards of national organizations.

Surviving are daughters Cathi Mehnert and Cheryl Call, their spouses, and four grandchildren.

KENNETH B. SAMPSON '63

Ken, who had a long career in information technology, died Sept. 25, 2023, at home in



Belmont, Mass., where he lived for more than 40 years.

At Princeton, Ken majored in math, marched with the Band, managed the fencing team, and ate at Cloister Inn. "I really appreciate the exposure my time at Princeton gave me to the arts, architecture, and history," he wrote in our 50th-reunion book.

Ken earned an MBA at Columbia and served as an officer in the Navy via OCS. In Supply Corps School he had computer training, which led to three years at the Pentagon as a staffer in the office of special assistant to the secretary of the Navy. "I never did see the deck of a ship," he said.

He joined New England Gas & Electric Association, later renamed Com/Energy Services Co., managing application development of commercial business systems. In 1998, he retired but stayed on a year as a consultant on the Y2K project to identify and remediate all computer systems affected by the change to the 21st century.

Ken joined the IT staff at Harvard, where he spent 10 years supporting systems for centralized human resources. He also served a decade as volunteer treasurer of Friends of Matenwa, a not-for-profit supporting children's education in rural Haiti.

Ken enjoyed holiday celebrations and yearly birthday gatherings on the Cape. He loved the ocean and spent much of his life on the water. He worked out five days a week and was a water skier and downhill skier until late in life.

Ken is survived by his wife of nearly 40 years, Shirley; daughter Joanna Sampson and her husband Robert Whitehouse; two grandchildren; sister Deborah Edwards; and brother Thomas.

THE CLASS OF 1964

JOHN C. COCHRAN '64

John, who died Aug. 7, 2023, at his home in San Diego, was born and raised in Baltimore,



where he attended the Gilman School. At Princeton, he majored in economics and wrote a thesis on "Unionization of White-Collar Workers." He dined at

Elm Club, where he was known as Starchy because of his love for bread. He was also captain of the Tube Team, a coterie of avid TV watchers.

Soon after getting an MBA at Columbia, John moved to San Diego, where he held several positions, notably for 10 years with San Diego County, before taking early retirement to attend to a number of personal real-estate investments. He also was an avid volunteer: as a docent at the San Diego Opera, where he appeared as a supernumerary in 39 operas; as a docent at the USS *Midway* Museum; and as a devoted advocate for the San Diego Zoo's fundraising.

In 1981, at a Sierra Club gathering, John met Sue Lasbury, with whom he had a 14-year courtship before they married. Together they made biannual trips to New York to see plays, operas, and ballets as well as exhibits at numerous museums.

Continuing his floury nicknames, he was known as Kuplek in his beloved family, which included two sons and two grandchildren. We offer our condolences to them all,

CHRISTIAN J.B. ENDEMANN '64

Chris, who died in Toronto after a long illness June 8, 2019, came to Princeton from South Africa. His father was that country's consul general at the United Nations. According to Ken Alonso '64, who was one of Chris' roommates and described him as "a well-bred individual," Chris left Princeton in the second semester of freshman year when his father was reassigned to a position in South Africa. Thereafter the University lost contact with him.

An obituary that appeared in *The Globe and Mail* of Toronto indicated that Chris lived for many years in Canada, where he worked mostly as a communications professional in government. He had a deep interest in sports, especially in pro tennis. As a journalist, he covered all the major tournaments and edited *Racket Canada's* magazine. He also was enamored of rugby and served as tour director for the Eastern Ontario Rugby Union.

At the time of his death, he was survived by his former wife, Helene.

JOHN G. HARTNETT '64

John died April 18, 2023, after a long battle with bipolar disorder.



John came to Princeton from Andover, where he sang, played soccer, and captained the track team.

At Princeton, he joined Tiger Inn and earned highest honors in aeronautical engineering. For fun, he rocked for two years with Ivory Jim's Band, returning for a 30th-reunion reprise. All four years, he was on the track team, being elected captain senior year and co-winning the William R. Bonthron Trophy for sportsmanship, play, and influence in track along with classmate Lew Hitzrot, who

had coincidentally been co-captain of rival Exeter's track team.

By the end of freshman year, John had raised the freshman high jump record to 6 feet 6 inches; committing to a rigorous strength-building and training regimen, he lifted the University record to 6 feet 10 inches by the end of senior year. John had hoped to continue high jumping after graduation, but the Fosbury Flop soon became a more effective approach. (The University record is now about 6 inches higher than his.)

After graduation, John earned a master's degree at Caltech and then, changing fields, earned a law degree from Harvard in 1968. During the 1970s he was practicing personal injury law in Massachusetts. At some point later, he shifted his practice to California and contact with him was lost, with no information about work or family.

HUGH M. LYNCH III '64

Hugh died Sept. 8, 2023, after an extended battle with Alzheimer's.



At Georgetown Preparatory School in Bethesda, Md., Hugh captained the football and tennis teams while also playing basketball in the winter and occasionally

running track in the spring. At the start of his senior year, he upset the up-and-coming Arthur Ashe to win the Eastern Junior Tennis Championship at Queens' West Side Tennis Club, and in 1961 he and his father, Hugh '34, won the national father-son tennis title. At Princeton, Hugh joined Tiger Inn and majored in politics, presciently doing his thesis on the effect of television on the 1960 presidential election. Playing both singles and doubles, he contributed to the men's tennis team's extraordinary winning streak of 45 consecutive team matches.

After graduation, Hugh began a 40-plus year career as a secondary school teacher and coach in Montgomery County, Md. He took pride in his ability to teach almost any subject, early on teaching mainly history and later mostly physics. In the classroom, students looked forward to his entertaining style, which balanced wit and self-deprecation with expertise. Outside the classroom, Hugh coached numerous Maryland state tennis champions, including his three sons.

Hugh is survived by his wife of 38 years, Linda, and their children, Brendan and Reagan '11; by his first wife, Katy, and their children, Jennifer and Hugh IV '90; and by five grandchildren, including Liam '21.

THE CLASS OF 1966

DANIEL P. FRENCH '66

Dan died Oct. 13, 2023.

A lifelong resident of Piqua, Ohio, he came to Princeton from Exeter. At Princeton, he majored in sociology, served as a cadet



colonel in Air Force ROTC, belonged to Charter Club and the Flying Club, and was involved in WPRB operations, including an on-air role as disc jockey "Big Daddy Dan."

After Princeton, Dan served in the Air Force, including a tour in Vietnam. He retired as a lieutenant colonel after five years of active duty and 23 years in the Air Force Reserve, having earned a chest full of medals and awards.

Dan spent his entire business career with the French Oil Mill Machinery Co., founded by his grandfather, rising to chairman and chief executive officer. He was on the boards of several community organizations, including Piqua Memorial Hospital, the YMCA, and Piqua Community Foundation. The Piqua Area Chamber of Commerce honored him with its highest award, the Order of George.

A loyal Princetonian, Dan served as the Class of '66 Midwest regional chairman.

He is survived by wife Margaret Loomis French, son Peter, daughter Tayte, five grandchildren, and sister Susan Muirhead. The class extends its heartfelt condolences to them all.

ROBERT M. TOBIN '66

Bob died March 25, 2023.

Born in Newark, N.J., he graduated from Irvington High School, where he played football, served on the yearbook staff, and was a member of the radio and math clubs.



At Princeton, he roomed with Doug Greene and Dave Pierce '67, majored in electrical engineering, belonged to Dial Lodge, and participated in IAA sports.

Following Princeton, Bob received a doctorate at UCLA. Unhappy with electrical engineering, he earned a medical degree at the University of Miami. After completing his residency in New Jersey, he returned to California, where he worked as an anesthesiologist and senior physician scientist with Zynx Health. He resided in Woodbridge, N.J., at the time of his death.

Health concerns prevented him from attending our 50th reunion but he recalled as one of his "most memorable Princeton experiences" his telephone conversations with classmates who called from the event.

Bob is survived by his daughter, Kimberly Wilson, as well as several grandchildren, to whom the class extends its heartfelt condolences.

THE CLASS OF 1967

JOHN N. BEIDLER '67

John died Aug. 25, 2023, in Chapel Hill, N.C., where he moved in 2022 after residing in



Princeton for 65 years. He was 78.

John attended Princeton Middle School and Princeton High School. At the University, he belonged to Ivy, participated in the Campus Fund Drive and the 21 Club, was coxswain on freshman crew, and worked at the student center. He roomed at 313 Lockhart with Blair Lee and Tom Pepler.

After graduation John enlisted in the Army, serving at Fort Dix as a private and then completing officer school. He served three years, including 12 months in Vietnam. He was awarded a Bronze Star, Army Commendation Medal, Air Medal, and Vietnam Service Medal.

John then attended Rutgers Law School, graduating in 1973. He began practice with the New Jersey-based firm of Smith, Stratton, Wise & Heber, becoming partner in 1978. His work specialized in product liability law, mostly for Johnson & Johnson. In 1983, he was asked to join the J&J legal department and he spent 23 years there, retiring in 2004.

In 1974, John married Marsha Wolf, a fellow Rutgers law alum. The couple adopted two children from Bulgaria — Dora, age 5, and Evan, age 3. Marsha died Nov. 6, 2023. John was an avid reader, mostly novels in youth and nonfiction after our graduation. Retirement permitted time to pursue his hobbies playing bridge and gardening.

Some of John's ashes were buried in Princeton Cemetery, and the balance was to be buried in North Carolina. The Class of 1967 mourns the loss of a highly respected member and the longest resident of our alma mater community.

BARRY A. EBERT '67

Barry died Nov. 17, 2021, in Melbourne, Fla., due to complications of Alzheimer's disease.



Barry grew up near Philadelphia, graduating from Springfield High School in Montgomery County. At Princeton, he majored in economics. He served as

treasurer of Cannon Club and roomed at the club senior year with Des Barry, Dan Webb, and Bob Casey. He played freshman and JV baseball and was a member of Orange Key, Pre-Law Society, Whig-Clio, the Grinder Agency, and ROTC.

Following graduation Barry went to business school at Wharton, where he met and married Gail Agerton. They had two daughters: Gretchen, born in 1972 and Stefanie, born in 1974. After his MBA in 1969 he began a career in the Philadelphia area in finance and real estate, first as president of Ebert Associates and then as executive vice president of Dominion Holdings, a

real-estate development corporation. He also served six years in the Army Reserve near Philadelphia.

In 1992, Barry moved to Melbourne. Working through his company Optima Realty, he specialized in business brokerage, commercial properties, and small-business consulting and became a respected business broker in Melbourne before retiring in 2018.

After moving to Florida, Barry married Susan Boulware Ebert, gaining three stepsons, Drew Smith, Schuyler Boulware, and Jonathan Boulware — in addition to the daughters from his first marriage. All survived him, along with four grandchildren.

DONALD J. MALETZ '67

Don died Aug. 31, 2023, in Penn Lake Park in Pennsylvania's Pocono mountains. He was 78.



He came to us from Parkland High School in Orefield, Pa. At Princeton, Don was a University Scholar.

He wrote his thesis on Søren Kierkegaard for Professor Malcolm Diamond in the religion department. A Woodrow Wilson Society member, Don roomed at 111 Walker Hall, was research assistant to Professor Faulkner, and a member of the Student Christian Association. In August 1968, Don married Maryanne (*71 Cornell *80 Boston College).

After graduation, Don worked for a newspaper then began a Ph.D. in government at Cornell, graduating in 1976. He spent a post-doctoral year at the University of Heidelberg. He later spent a teaching semester at Berlin's Technical University. Upon his return to the States, Don's academic career began at Boston College before he moved to the University of Oklahoma, where he taught for 37 years.

For many years Don taught ethics courses as part of an Air Force program contracted with the University of Oklahoma that took him to Japan, Korea, Hawaii, Europe, and U.S. bases. He retired in 2016 and sold his Norman, Okla., home to move back to Pennsylvania, where both he and Maryanne had grown up and where his adult children lived in nearby states.

Don enjoyed classical music, travel in Europe, and OU athletic events. He is survived by Maryanne, daughter Elizabeth, sons Christopher and Andrew, and eight grandchildren.

CONRAD J. TRENDOWSKI '67

Conrad died April 1, 2020.

He came to Princeton from Detroit, where he graduated from the Edwin Denby School, a special school for talented arts and music students. Conrad was a member of the orchestra, and a lead in two school dramas, participated in the book and Spanish clubs,



and won a National English Award, and a National Merit Scholarship.

At Princeton, Conrad majored in physics, was a member of Key and Seal, and worked on Theater Intime freshman year and WPRB sophomore year. He played intramural football, basketball, and baseball for Key and Seal.

After graduation Conrad returned to Michigan and earned an MBA from the University of Michigan. He served in the Army during the Vietnam War. He spent his entire career with IBM as a systems analyst working out of its Southfield offices, a location for Ford Motor Co. and other major Michigan corporate businesses.

He lived in suburban Troy most of his professional career and is survived by brothers Gregory and Mark; nephew Nikolas; and niece Jennifer Theisen. Conrad's '67 classmates and Detroit area colleagues lost an honorable and generous friend.

THE CLASS OF 1968

HENRY B. BENOIT III '68

Ben died Nov. 22, 2021, in Charlotte, N.C., of cancer.



He came to us from Myers Park High School in Charlotte, N.C., where he was active on the swim team and student council. At Princeton, Ben majored in economics while being active on the sailing team, Orange Key, and the Undergraduate Schools Committee. He was a member of Campus Club and roomed with Jim Boon and Bruce Hoffman at 66 Little Hall his senior year.

Following graduation, Ben joined the Naval Reserve and was commissioned an ensign out of Officer Candidate School. He served in the Mediterranean, Iceland, and California before mustering out as a lieutenant.

Following military service, Ben received an M.Ed. from UNC-Chapel Hill and pursued a career in teaching and school administration for the Department of Defense Dependent Schools. He worked at multiple schools in Japan, Germany, the Netherlands, and England until he retired in 2002. In retirement, Ben settled in Charlotte and was very active in hiking, sailing, swimming, yoga, and volunteering at his church and with several environmental organizations.

The class extends its deepest sympathies to his wife, Susan; children Laura and Michael; granddaughter Emily Rose; and his extended family and friends.

PETER B. LYON '68

Peter died July 25, 2023, in Portland, Ore., from injuries suffered in a fall.



He came to us from Woodberry Forest School in Virginia, where he was a prefect and participated in soccer, lacrosse, and the book club. At Princeton, he majored in history and was active in the rugby club, Campus Fund Drive, the 21 Club, Right Wing Club, and freshman soccer and lacrosse. He was a member of Cottage Club and lived at 134 Henry Hall his senior year with Regan Kerney, Bloxom Baker, E. Hildreth Bayard '69, J. Sacret Young '69, and David Skeen. He was preceded at Princeton by his father Charles '41 and brother Randolph '65.

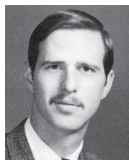
Following graduation, Peter entered Navy OCS and was assigned to fleet oiler USS *Mattaponi*, serving two tours off the coast of Vietnam. After mustering out, Peter was accepted at Johns Hopkins University School of Medicine, where he earned a medical degree. He spent his entire career practicing internal medicine in Portland.

In retirement, Peter volunteered as the medical director for End of Life Choices Oregon. He also was active as a mentor for St. Mary's Home for Boys. In his spare time, he loved art, music, reading, traveling, working out, golf, skiing, and biking.

The class extends its deepest sympathies to his wife of 50 years, Elisabeth; son Baker; daughter Makely; daughter-in-law Fiona; and granddaughter Esme, who was born the day he died, as well as to his extended family and friends.

MARTIN A. MANSFIELD JR. '68

Marty died July 29, 2022, of inclusion body myopathy at home in Sarasota, Fla.



He came to us from Thomas Jefferson High School in Denver, where he was active in class council and track. At Princeton, Marty majored in politics, ate at Cap and Gown, and lived at 334 Foulke Hall his senior year. Upon graduation, he attended Columbia Law School, where he earned a law degree.

Marty spent his postgraduate years practicing corporate law, specializing in franchising back in Denver as a sole practitioner. He was selected as the youngest-ever president of the Arapahoe County Bar Association during his time in Denver. He continued his legal practice in Sarasota right up until the day before he died. In his spare time, he was fascinated by the art and history of antiques and ran a pop-up antiques booth. Marty was also a devoted numismatist with a somewhat offbeat sense of humor. He and his wife did Pilates together, walked two miles every evening, and made sure to swim in the sea at least once every month. He was devoted

to June (whom he proposed to three weeks after meeting her), and almost more so to his baby granddaughter, Juliana.

The class extends its deepest sympathies to June, his two stepchildren Jacqueline and Brandon, and his extended family and friends.

THE CLASS OF 1971

JUANITA RAY CRANE '71

We lost our most valued classmate, Juanita, Oct. 15, 2021, in Baltimore.

Born Dec. 28, 1950, Juanita graduated from Brooklyn's Fort Hamilton High School and enrolled at City University of New York. She was one of the four Black women joining the Class of '71 at Princeton in the fall of 1969. Juanita matriculated for one year before finishing her undergraduate degree at the City University of New York in 1971. At Princeton, Juanita was remembered for her gentle and kind spirit. She settled in the Crown Heights section of Brooklyn, married Ernest Crane, and was devoted to her three children, Candace, Makeda, and Malcolm, and later her four grandchildren.

Juanita ran an educational consulting service and acquired grant money to increase parent involvement in schools in Brooklyn's Bedford-Stuyvesant and East New York sections. She co-founded Soulmates, a nationally recognized chess team that taught the game to elementary and middle school students, participated in tournaments, and enabled some to receive chess scholarships to college.

After the passing of her husband, Juanita moved from Brooklyn to Maryland, where her son and daughter were based. She was one of the "Trailblazing 12" Black coeds celebrated during 1973's 50th reunion.

Juanita is survived by her three children, four grandchildren, and sister Ernestine Ray. The class extends heartfelt condolences to them all.

THE CLASS OF 1972

STEPHEN T. MCLEAN '72

Steve died Sept. 1, 2023, surrounded by his family at home in Charlottesville, Va.



At Princeton, Steve roomed with Cline, Elliott, and Hoopes. His senior year — as an officer of Cap and Gown — Steve lived at the club with: Benner, Caldwell, Collier, Merrifield, and Schroder. Steve majored in biology, was a three-year, letter-winning pitcher on the varsity baseball team, and was active in other activities, including quarterbacking Cap's intramural football team, where he got the nickname "Hopper."

Steve resettled in Charlottesville in 1974 to begin a career in real estate. At age 30, he co-founded the brokerage firm McLean-Faulconer. As the firm's president until just

before his death, Steve grew it into a leading firm in central Virginia. In parallel, Steve was a huge Charlottesville civic leader.

As a loyal alum, Steve attended all our major Reunions, and he and his wife, Caroline, hosted a dinner for the Jim McPherson h'72 Civil War class trip in 2015.

Steve is survived by his wife of 44 years; three children; six grandchildren; his mother; and five siblings including W.C. (Lee) McLean '71. Nearly 500 people attended Steve's celebration of life including 15 Tigers from near and far: a life well-lived that ended too soon.

GRADUATE ALUMNI

EVAR DARE NERING *48

Evar died July 6, 2023, in Scottsdale, Ariz., 12 days before his 102nd birthday.

Born July 18, 1921, in Gary, Ind., Evar graduated from Indiana University. Before resuming his studies, he had roles in the development and configuration of systems during World War II. He was among the earliest of his generation to receive a doctorate in mathematics from Princeton, which he did in 1948.

Evar taught at the University of Minnesota, the University of Arizona, and Arizona State University until his retirement in 1990. He worked as a mathematician with Goodyear Aircraft Corp. from 1953 to 1954.

Evar's publications included *Linear Algebra and Matrix Theory*. Influenced by Princeton professor Albert Tucker *32, Evar produced his most notable work in mathematics: *Linear Programs and Related Problems*. Throughout his life he continued exploring many topics on his own, which included the all-important exponential function, a patent in linear programming (optimization) methods, and solutions for the Rubik's cube of various dimensions.

Evar's favorite types of exploration included traveling the Western outdoors, summers at the University of Colorado, and summiting the 14ers (peaks) of Colorado.

Evar is survived by his youngest daughter, Nancy Wood; and oldest son, Douglas Nering.

EUGENIO CALABI *50

At age 100, Gene died Sept. 25, 2023, of frailty syndrome in Bryn Mawr, Pa.

Gene was born May 11, 1923, in Milan, Italy. His family fled Italy when he was 15, spent a year in France, and arrived in the United States in 1939. He was drafted into the Army in 1943 and spent two and a half years as a translator and interpreter in France and Germany.

He earned a bachelor's degree in chemical engineering from MIT in 1946, a master's degree in mathematics at the University of Illinois-Urbana in 1947, and a doctorate in mathematics at Princeton in 1950. He

worked at Louisiana State University, the California Institute of Technology, and the University of Minnesota before joining the University of Pennsylvania in 1964, retiring in 1994.

Gene was known for his pioneering work in differential geometry, geometric flow, string-theory research, and other complex mathematical concepts. His name is attached to several theorems, conjectures, characterizations, and principles, most notably the Calabi-Yau manifolds. He won the Leroy Steele Prize for his “fundamental work on global differential geometry,” and received Italy’s highest honor, the Order of Merit.

Gene is survived by his wife of 71 years, Giuliana; and children Nora and Joseph.

GEORGE BARLOW *53

At the age of 96, George died Oct. 8, 2023, in Dublin, Ohio.

Born in Springfield, Mass., after high school George joined the Navy in 1944 and became a hospital corpsman pharmacist. He participated in the first two Pacific Ocean atomic bomb tests at Bikini, performing hundreds of laboratory tests before and after each bomb explosion.

In 1950, George graduated with majors in biology and chemistry from the newly created Utica College of Syracuse University, then earned a Ph.D. in biology from Princeton in 1953. He began his teaching career at the University of Tennessee College of Medicine, teaching physiology and researching the effects of whole-body radiation using radioactive isotopes. The Rockefeller Foundation sponsored George for 14 months to teach and conduct research in the Departamento de Fisiologia of the Universidad del Valle in Cali, Colombia, while advising clinicians in the teaching hospital on the proper use of radioactive isotopes.

In 1964, George left graduate teaching and research and joined the biology department at Heidelberg University. He taught introductory to advanced undergraduate courses in physiology and anatomy, retiring in 1978.

George is survived by his wife of 72 years, Marilyn; daughters Deborah and Suzanne; and six grandchildren.

CHARLES W. MISNER *57

Charles died in Maryland July 24, 2023.

Born June 13, 1932, he earned a bachelor of science degree from the University of Notre Dame in 1953. Working under John Archibald Wheeler, Charles earned a Ph.D. in physics at Princeton in 1957. A Sloan Fellowship enabled him to study at Niels Bohr’s Institute for Theoretical Physics in Copenhagen. He joined the University of Maryland faculty in 1963, retiring in 2000.

Charles focused on general relativity,

devising with Richard Arnowitt and Stanley Deser the ADM formalism, which earned them the American Physical Society Dannie Heineman Prize for Mathematical Physics in 1994. He received the Einstein Medal in 2015. When Rainer Weiss, Kip Thorne *65, and Barry Barish received the 2017 Nobel Prize for LIGO, Charles was quoted in *Nature’s* write-up.

In 1973, Charles was a co-author, with Wheeler and Thorne, of the textbook, *Gravitation*. Considered an authoritative opus, the book was updated and republished in 2017.

The Charles W. Misner Award, recognizing outstanding Ph.D. thesis work in gravitation and cosmology by a UMD graduate student, was established in his honor.

Predeceased by his wife, Susanne, Charles is survived by children Benedicte, Francis, Timothy, and Christopher *87, and five grandchildren.

WILLIAM HIRST CURRY III *60

Skip died in Casper, Wyo., Oct. 16, 2023.

Born in San Antonio, Texas, Feb. 3, 1932, Skip earned a bachelor’s degree in geology at Cornell in 1954, then earned his Ph.D. in geology at Princeton in 1960.

After graduating from Cornell, Skip served as an Air Force second lieutenant at Westover Air Force Base near Springfield, Mass. His security clearance as a military officer influenced his selection as a graduate assistant to Professor Harry Hess *32 at Princeton, a pioneer in mapping seafloor spreading to explain plate tectonics. Skip’s fieldwork in central Wyoming was the basis of his doctoral dissertation.

He returned to Casper in January 1960 to work as a geologist for Marathon Oil. In 1967, Skip left Marathon to forge a career as an independent geologist. He and his father were active in the Wyoming Geological Association (WGA) and the American Association of Petroleum Geologists. Skip received the distinguished service award from the WGA in 1977. He and three fellow geologists constructed an office building, Overland Plaza, near the Platte River.

Predeceased by his wife, Hi, Skip is survived by daughters Tam Bryfogle *78, Cathleen Touns, Carol Westbrook, and Donna Curry; six grandchildren; and 12 great-grandchildren.

EDWARD P. STABLER *61

On Aug. 16, 2023, Ed died in Camillus, N.Y., at the age of 94.

Ed was born in Scarsdale, N.Y. He graduated from Swarthmore in 1951 and earned his Ph.D. in electrical engineering from Princeton in 1961.

Ed spent his career as a professor of electrical and then computer engineering at Syracuse University. He especially

enjoyed his sabbaticals at NASA, Yale, and Cambridge. Among many interesting projects Ed undertook was a collaboration in the mid-1970s with the Romanian ballet, for which he designed the program used for the first polytempic ballet. He went to Romania and then to Paris for the ballet’s premiere at the Pompidou Centre.

An avid long-distance runner, Ed ran and volunteered for many years with the Syracuse Chargers. He placed silver at the World Association of Veteran Athletes Masters Championship in 1989. In 1998, he was also honored by the establishment of the Ed Stabler Syracuse Chargers National Distance Running Library at Syracuse.

For decades Ed was a prison volunteer at Auburn Correctional Facility, where he led workshops in Alternatives to Violence.

Predeceased by his wife, Helen, Ed is survived by his children Edward Jr., Elizabeth, Caroline, and Catherine; seven grandchildren, and three great-grandchildren.

LINDA C. BURMAN-HALL *74

Linda died Aug. 21, 2023, while traveling in Malaysia. She was 78.

Born in Los Angeles in 1945, she moved to Santa Cruz in 1970, where she hosted a radio show. She received her bachelor of arts degree in music composition at UCLA in 1966 and a Ph.D. in music theory from Princeton in 1974.

Linda was a music theory lecturer at UCLA from 1973 to 1974 before moving to UC Santa Cruz, where she taught courses in early music, Balinese gamelan, research skills, theory, and musicianship.

After retiring from teaching in 2014, Linda became a research professor at UC Santa Cruz. Her research centered on performance practices and improvisation in Western and non-Western music and specialized in Baroque and classical literature for early keyboards. She was an ethnomusicologist of traditional Euro-American and Indonesian music and published articles on South American folk fiddling, traditional and contemporary Balinese and Sudanese gamelans, and Ottoman music performances.

Linda founded the Santa Cruz Baroque Festival to present classical compositions from the 16th to 18th centuries. In addition to performing the works of Vivaldi and Bach, she chose inventive themes for each concert, such as music written for Shakespeare’s plays.

Linda is survived by her husband, Tim, and daughter Sarina.

Graduate memorials are prepared by the APGA.

*An undergraduate memorial appears for Thomas O. Pelzel ’48 *68.*

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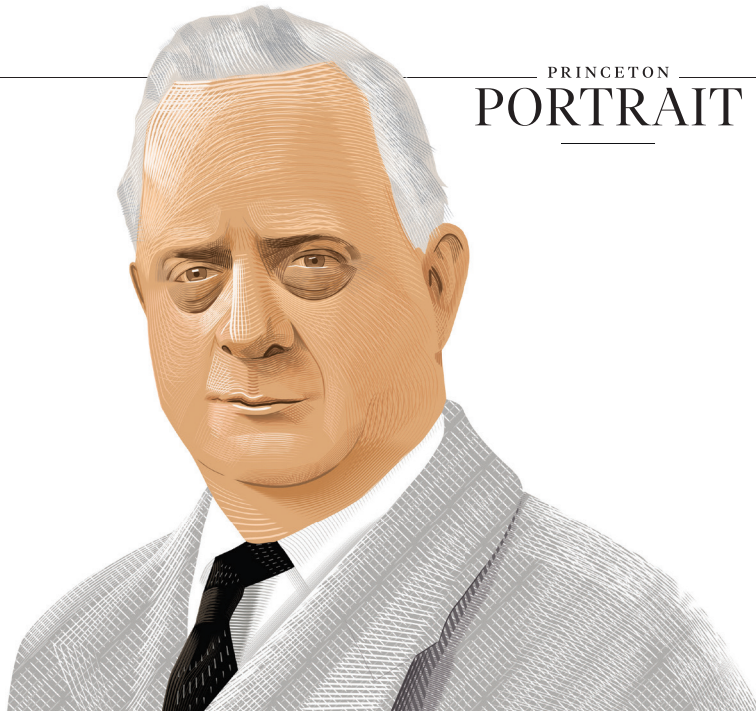
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CHARLES BROWNE 1896 *1899 (1875-1947)

Author of a Cookbook for Those Best at Making Reservations

BY ELYSE GRAHAM '07

WHAT CAN A COOKBOOK tell us about the divide, in the world of haute cuisine, between those who cook and those who eat?

The word “amateur” was once a badge of class: It meant lover, and it described someone who studied, say, art history because he loved the subject, not because he needed to make money from it. A “connoisseur,” by contrast — a knower — needed the money, and he was paid to know, to help amateurs acquire what they loved, say by authenticating paintings, in exchange for a wage. An amateur was considered better, purer, than a connoisseur.

Which brings us to *The Gun Club Cook Book*, a collection of recipes and culinary advice that Charles Browne 1896 *1899 published in 1930. Browne was a pillar of Princeton’s elite. He served four terms as Princeton’s mayor and one as a congressman for New Jersey, and he helped to found the Princeton Inn, now Forbes College. He also helped to found the Nassau Gun Club, a club for the gentleman’s sport of clay pigeon shooting. The members dined in the Nassau Club, sometimes eating food

prepared by professional chefs and sometimes using the kitchen to scratch up their own grub, and the book contains their collective wisdom on matters culinary.

“This book is written by amateurs for amateurs,” Browne writes, and what he means by *amateur* is someone who knows his oyster shells. European oysters are finer, more expensive, than American oysters, and so the discerning gourmand must recognize the shells of different oyster varieties.

More, one finds the best sirloin steaks at the Waldorf, the best club cheese at the Manhattan Club, and the best *arroz à la valenciana* at the Habana Yacht Club. One should know what drinks and dishes are expected at clam bakes, luncheons, picnics, tiffins, smokers, and teas. Lunch

“If the crust gets out of hand it can be thrown away and the remaining baked fruit is not so bad in itself.”

— *THE GUN CLUB COOK BOOK*
RECIPE FOR APPLE PIE

will be three courses, dinner rarely more than six. Breakfast is a hurried affair because the dawdler will be rushing to get ahead of the sound of the chauffeur beeping the car’s horn.

An *omelet aux confitures* may be eaten only with jam, unless one wishes to have it splashed with rum and set on fire. Caviar may be eaten only with toast and sweet butter. At breakfast, one may serve coffee with both sugar and cream, but at dinner, one may serve coffee only with sugar, not cream.

There are Princetonians for whom a Princeton education is, in part, an education in signs of belonging. Browne belonged to a different group, one that already has the signs of belonging, and his book is an ironic and assured rehearsal of those signs. He wrote it to amuse readers who could name-check Oscar at the Waldorf. A cookbook for those who are best at making reservations.

This correspondent believes it is very much possible to tell which dishes in the cookbook represent intelligence from the club members’ chefs, and which represent the best efforts of the club members themselves. Consider, for example, the book’s recipe for apple pie. The Gun Club advises that you don’t need a bottom crust for your pie, because those are hard to get right; instead, just make a top crust. (“If the crust gets out of hand it can be thrown away and the remaining baked fruit is not so bad in itself.”)

Fill a pie dish with layers of chopped tart apples, alternated with layers of sugar, butter, pie spices, and a little lemon rind. For the top crust, combine a pound of flour with half a pound of butter, chop to the consistency of cornmeal, then add water to soften. Cut in another half a pound of butter. Roll out the crust and lay it on top of the filling. During baking, the crust will definitely droop into the filling, so to prevent this, you should use a whiskey glass to prop up the middle of the crust. Bake for about half an hour, then remove the whiskey glass. When serving, pour a shot of rum into the hole where the whiskey glass was. *Bon appétit.* ■

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