

UML

UMASS LOWELL MAGAZINE

SPRING 2018

THE FOOD ISSUE

- *What students eat today*
- *Waging war on student hunger*
- *The Market Basket effect*
- *The Lowell food scene*
- *Alumni foodies*



KICKSTARTING SPRING

"If we had no winter, the spring would not be so pleasant; if we did not sometimes taste of adversity, prosperity would not be so welcome." —Anne Bradstreet

Students enjoy the season's first blast of warm weather on the lawn behind Allen House, overlooking the Merrimack River.

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A message from
Chancellor Jacqueline F. Moloney '75, '92

In 1970, students here revolted over the campus meal plan. They demonstrated their frustration over the lack of choices and variety with a planned food fight in the Smith Hall dining hall. Unfortunately, the main course that evening was beef stew.

I have to assume the students of the '70s (I am one!) would be astonished by the amount of food choices today's students have. Our dining halls, which are on track to serve 2 million meals this year, feature everything from traditional pizza and burgers to gluten-free and vegan fare. Read more on Page 14.

The increasing focus on food here at UMass Lowell mirrors what's happening across the country. The U.S. food and beverage industry is growing at a steady pace even as the population growth rate has slowed.

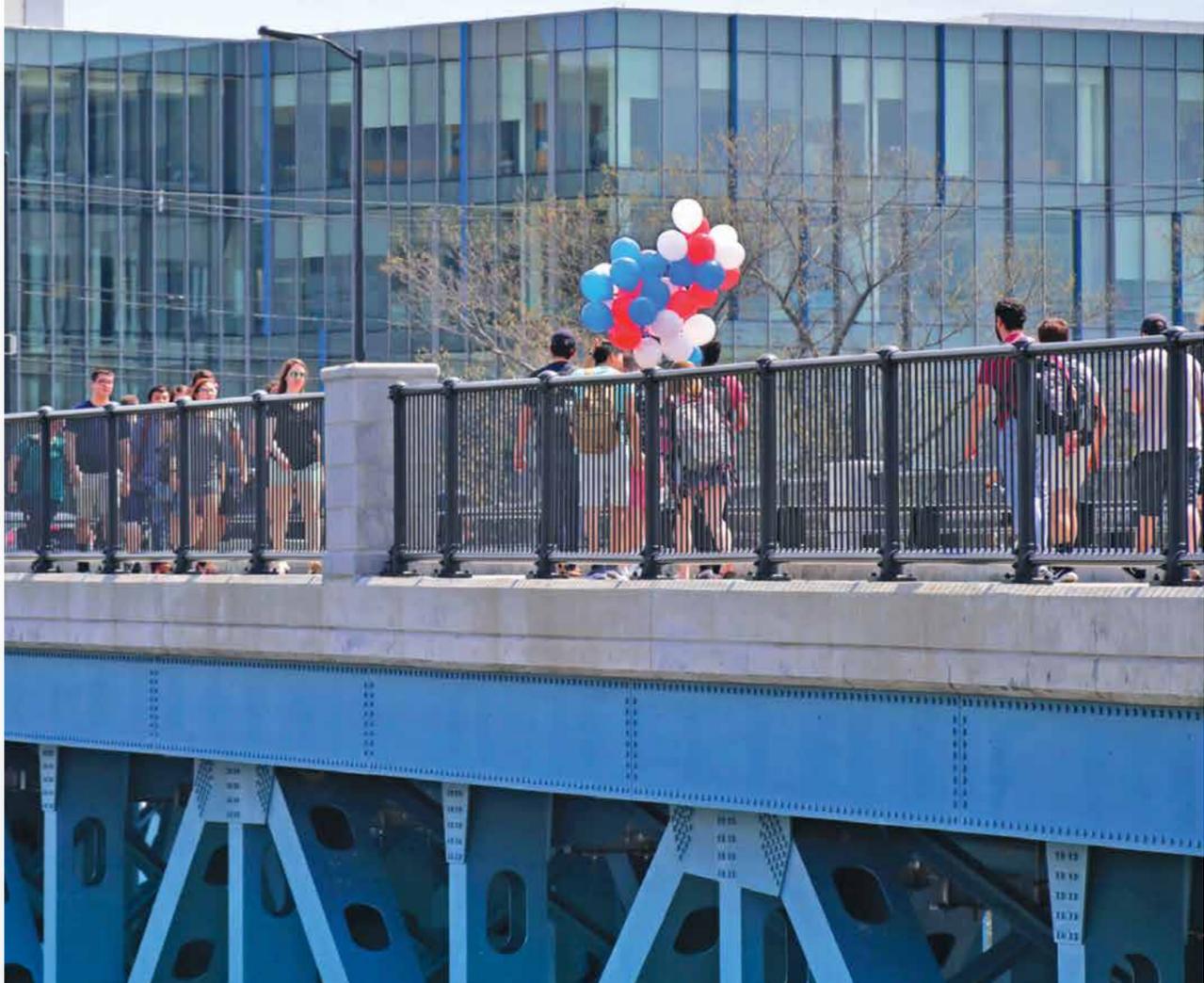
Our alumni and faculty are right in the middle of today's food culture—whether they're researching food safety or its societal impact, designing restaurants or growing and serving organic produce. Our students, meanwhile, are doing much more than eating in our newly renovated dining halls. In particular, I'm very proud of the work they've done to fight food insecurity among college students (Page 28).

But that's just an appetizer. This edition of UML Magazine is packed with stories about how the UML community is impacting the food we all eat. Please turn the page and enjoy our spring Food Issue—maybe while nibbling on a delicious snack.

Bon appétit!

Sincerely,

Jacquie Moloney '75, '92



ON THE COVER

Spaghetti and Meatballs

Serves: 4

Ingredients

Pesto:

- 1 cup pine nuts
- 1 large bunch basil, leaves only, washed
- 2/3 cup parmesan, grated
- 10 tbsp extra-virgin olive oil
- 2 tbsp lemon juice
- salt
- freshly ground black pepper

Sauce:

- 2 tbsp olive oil
- 1 garlic clove, finely chopped
- 3 cups cherry tomatoes, halved
- 1 cup passata (or pureed tomatoes)
- 1 pinch sugar

Meatballs:

- 4 cups ground beef
- 1 tsp dried basil
- 1 tsp dried oregano

- 1 lb spaghetti
- 1 handful purple mint leaves

1. For the pesto: Place the pine nuts in a dry frying pan set over medium heat. Toast until golden and aromatic before tipping half of them into a food processor. Reserve the remainder for serving.
2. Add basil, parmesan and half of the olive oil. Pulse until broken down and coarse.
3. Blend on high, pouring in the remaining olive oil, until the pesto comes together. Season to taste with salt, pepper and some lemon juice. Cover and chill until needed.
4. For the sauce: Preheat the oven to 375.
5. Heat the olive oil in an ovenproof frying pan set over medium heat until hot. Add the garlic and sauté for 30 seconds until just starting to color.
6. Stir in the cherry tomatoes, passata, a splash of water, a pinch of sugar and some salt and pepper to taste. Bring to the simmer before transferring the pan to the oven.
7. Roast for 20-25 minutes until the sauce is thickened and the cherry tomatoes have collapsed.
8. For the meatballs: While sauce cooks, combine beef with the dried herbs, 1 tsp salt and ½ tsp freshly ground black pepper in a mixing bowl.
9. Divide and shape into golf ball-sized meatballs. Arrange on a roasting tray and bake alongside the sauce for 25 minutes, turning once halfway through cooking, until golden-brown.
10. Remove the sauce and meatballs from the oven when ready. Cover meatballs loosely with aluminium foil. Adjust seasoning of sauce with salt and pepper, as needed.
11. To serve: Cook the spaghetti in a large saucepan of salted, boiling water until "al dente," 8-10 minutes.
12. Drain and transfer to a serving pan or dish. Top with the sauce, meatballs, prepared pesto and a garnish of mint leaves before serving.



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UML Magazine has been honored with multiple awards, including nods from APEX Awards for Publication Excellence, Bell Ringer Awards, CASE Excellence Awards, Collegiate Advertising Awards, Hermes Creative Awards, Higher Ed Marketing Awards, PR Daily Awards and PR Daily Nonprofit PR Awards.



EDITOR'S NOTE: Please send comments to Editor Sarah McAdams Corbett at Sarah_Corbett@uml.edu. Submit class notes at www.uml.edu/advancement/classnotes.

CAMPUS LIFE



TRENDING @UML

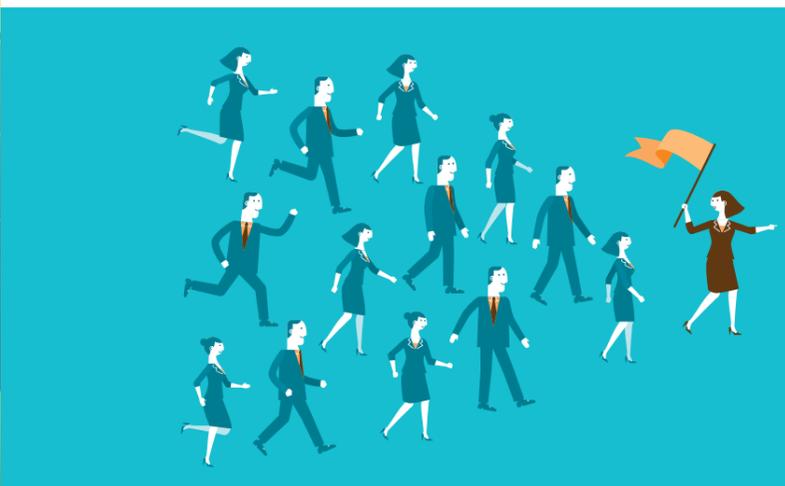


SEEDS OF HOPE.

Hurricane Maria devastated Puerto Rico just as it was experiencing an agricultural renaissance. Maria wiped out 80 percent of the island's crops—and UML is doing its part to reverse that. The university launched a seed drive on campus in February, in partnership with the Puerto Rican Resiliency Fund. The organization is distributing the seeds—which will give root to beans, cucumbers, squash, radishes, turnips and more—to Puerto Rico's small-scale farms, communities and schools.

MOBILE SAUNAS.

Thanks to a New England Foundation for the Arts grant, Asst. Art Prof. Misha Rabinovich is helping bring a mobile sauna to Boston. The goal? Let ppeople at odds find common ground. His project, called Sweat It Out, will move a handmade mobile sauna to Boston's artist-friendly Fort Point district in fall 2018. The wood-fired sauna was crowdfunded and built by the DS Institute, a think tank/art group that includes adjunct faculty member Caitlin Foley and Rabinovich. The pair plans to hire conflict-resolution specialists to help people resolve their issues while taking a sauna.



WOMEN IN POWER.

And, more specifically, women leaders. UMass Lowell was named No. 4 among the 2017 Top 100 Women-Led Businesses in Massachusetts in a ranking by The Commonwealth Institute and The Boston Globe Magazine. UML beat Harvard U, Bentley U—even Fidelity Investments—based on a series of criteria that included revenue, diversity and innovation.

THE WYCLEF JEAN JAM.

Singer-rapper Wyclef Jean recently turned to his tour manager and asked, "Hey Rachel, why don't we go to your school?" Jean had a March show booked in Boston and knew Rachel Driscoll, who graduated from UMass Lowell in May with a bachelor's degree in music business, had gone to school in the area. A week later, there was the former Fugee and three-time Grammy winner sitting in Durgin Hall listening with rapt attention to songs by three groups of student music majors. After offering an hour's worth of advice, Jean grabbed his guitar, plucked a lead guitarist, bassist and drummer from the students in the crowd, and led them in a jam.

Jean showered students with praise, but saved some for his tour manager: "I've got to say, if that's what UMass Lowell does, provides people like Rachel, then I might have to camp out there for a month."



CONNOR HELLEBUYCK.

It feels good to check (and double-check) the spelling of that name again—and sportswriters across the country know what we mean. The former UML hockey All-American goaltender, now with the Winnipeg Jets, was named to the NHL All-Star Game in January. Only the third alumnus to be selected to play in the game (joining Craig MacTavish and Dwayne Roloson), Hellebuyck has proven himself one of the best goalies in the Western Conference this season. At press time, the Jets were hovering near the top of their division standings.



➔ **CHECK OUT MORE TRENDING**
UMass Lowell news at uml.edu/news.

5 QUESTIONS on The Olympics

Associate professor of physical therapy **Alex Lopes** was one of a handful of international experts studying the performance of the athletes in PyeongChang on behalf of the International Olympic Committee. This was Lopes' sixth stint at the Olympic Games; he conducted similar research in 2016 at the Summer Olympics in Rio de Janeiro and served as a physical therapist for Olympians representing his home country of Brazil at four other Games.

WHAT WERE YOU DOING IN PYEONGCHANG?

We are conducting an epidemiological study employing the International Olympic Committee injury and illness surveillance system for multisport events, aiming to describe the pattern of injuries and illnesses sustained during the 2018 Winter Games.

WHAT DO YOU HOPE TO LEARN?

The most rewarding part of being a collaborator of this amazing research team is the feeling that you are helping athletes to prevent injuries. After many years helping and treating athletes as a physical therapist, I do not have any doubt that the most efficient treatment is prevention. This study will contribute to better planning and provision of athlete health care and, importantly, inform the development of measures to prevent injury and illness. That could include things like improving how venues are constructed or upgrading equipment used in competition.

HOW IMPORTANT IS DIET IN AVOIDING AND RECOVERING FROM INJURIES?

There is a lack of consensus about this topic. As a physical therapist working with injured athletes, I am looking forward to seeing new research about this essential topic. Recently, a review published by a Scottish researcher in one of the main journals of sport science mentioned that there are claims for the efficacy of many nutrients, yet direct evidence is sorely lacking. He also suggested that the basis of nutritional strategy for an injured exerciser should be a well-balanced diet based on whole foods from nature that are minimally processed.

HOW WAS THE FOOD IN PYEONGCHANG?

During the Olympics, the organization of the Games provides international and local foods. There is a great variety of food. As I am an Asian food lover, I am very happy to have a opportunity to try new Asian foods almost every day.

BEST MOMENTS FROM THE GAMES?

The opening ceremonies were amazing. It was thrilling to see the two Koreas marching together. In general, it's an incredible experience to see the best athletes around the world compete, overcome obstacles and experience victory.



Researchers Awarded \$1.4M to Address Infrastructure Disrepair

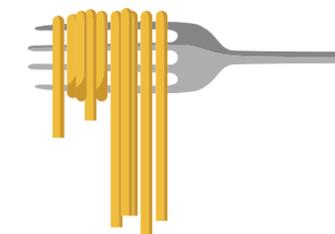
In 2016, the American Society of Civil Engineers gave America's infrastructures an overall grade of D+, indicating that they urgently need major repairs and improvements to make them safe and enduring. The ASCE estimates that a \$2 trillion investment over the next decade is needed for the necessary repairs and upgrades of structures such as bridges, tunnels and dams.

A team of researchers at UMass Lowell hopes to ease that burden. Assoc. Prof. Tzuyang Yu and Prof. Pradeep Kurup of the Department of Civil and Environmental Engineering, along with Prof. Xingwei Wang of the Department of Electrical and Computer Engineering, are collaborating with researchers from Saint-Gobain, a multinational corporation with an R&D center based in Northborough, to develop fabrics integrated with optical fibers and sensors. These "sensing fabrics" can be applied to existing structures to monitor strain or detect cracks in their early stages, thereby minimizing maintenance costs, environmental impacts and disruptions to people's lives and businesses.

The project is supported by an \$853,000 grant from the Advanced Functional Fabrics of America and a \$550,000 grant through the Massachusetts Manufacturing Innovation Initiative.—EA

UML BY THE NUMBERS

Pounds of pasta students consume per semester:
15,000



Number of cups of Starbucks coffee served on campus annually:
50,000



Tons of campus food waste composted in a year:
165



Number of recipes in Dining Services digital recipe box:
7,485



VIRTUAL CHILD TO AID IN AUTISM TREATMENT TRAINING

Nearly one in 50 children in the United States is diagnosed with autism spectrum disorder, usually before age 3, according to the U.S. Centers for Disease Control and Prevention. But the number of people trained to help them isn't keeping pace with the demand. Richard Serna, an associate professor of psychology, is developing a solution to the problem—a "virtual child," immersive, interactive software that helps professionals learn key treatment techniques.

Serna won a \$250,000 grant from the National Institute of Mental Health to address the acute need for training. Early treatment is critical in addressing intellectual delays and disabilities, as well as in heading off behavioral problems.

Serna is collaborating with fellow psychologist and Associate Prof. Charles Hamad of UMass Medical School to develop the training tool. The software will feature a virtual child, who will interact with people who are training in behavioral intervention techniques.

PROF NAMED TO NATIONAL ACADEMY OF INVENTORS

Prof. Oliver C. Ibe of the Department of Electrical and Computer Engineering has been named a fellow of the National Academy of Inventors for having "demonstrated a prolific spirit of innovation in creating or facilitating outstanding inventions that have made a tangible impact on quality of life, economic development and welfare of society."

Ibe's research has led to improvements in cellular phone networks, particularly in making roaming calls between local and cellular carriers possible and managing network resources more efficiently. He currently holds 10 patents, all of which have been licensed.



Sticking with It

The biggest comeback story of the season for the women's lacrosse team took place before its season even began. In September, Noelle Lambert returned to the practice field with the River Hawks, 13 months after losing her left leg in a moped accident on Martha's Vineyard. The junior attack from Londonderry, N.H., is aiming to return to game action this spring, but to play with a prosthetic leg, she had to petition the NCAA for approval. The River Hawks, who opened their season on Feb. 21 at home against Boston University, learned at press time that Lambert was cleared to play.

As a freshman in 2016, Lambert led the River Hawks in scoring, netting 15 goals and six assists and earning a spot on the America East All-Rookie Team. But that summer, while vacationing with teammate Kelly Moran, Lambert's life changed forever. The friends rented a moped and, with Lambert driving, lost control and hit an oncoming dump truck. Lambert lost part of her left leg below the knee at the scene, and Moran also sustained serious leg injuries. Thanks to the heroic actions of two passers-by, they were both stabilized before EMTs arrived. Lambert was airlifted to Boston Medical Center, where the rest of her leg was amputated above the knee. Last November, Lambert returned to the Vineyard to thank first responders with T-shirts that read "Thank you for saving my life."

A criminal justice major, Lambert got a running prosthesis last April and began her lacrosse comeback. In September, she was able to complete the team's running test—something Coach Carissa Medeiros said Lambert hadn't been able to do with two legs her freshman year. "I would go to every practice, every game (last season). I was wishing that I could have been out there with my team. I was thinking, I'm gonna do everything I can to get back out on the field," Lambert said in a first-person account of her story called "What It Was Like to Lose My Leg at 19" that appeared in Teen Vogue last fall. "I really want to do this—prove to people that I can do this. Everyone said, 'If someone were to do it, it would be you.'"—EB

GLOBAL ENTREPRENEURSHIP PROGRAM GARNERS NATIONAL RECOGNITION

What started as a pilot program in 2014 with nine Manning School of Business students visiting India over winter break to learn about entrepreneurship and innovation has grown into a nationally recognized model of international education.

The Institute of International Education named the university's Global Entrepreneurship Exchange program as the winner of a 2018 IIE Andrew Heiskell Award for Innovation in International Education.

Led by Senior Lecturer Ashwin Mehta, the program has brought nearly 700 students from 12 countries together to experience multidisciplinary and multicultural immersion in entrepreneurship, complete with project-based activities and field visits to businesses in the region.

UMass Lowell students earn three credits as they study abroad for two weeks in India (winter or summer) or China (summer). They can also take part in a three-credit summer course on campus with students visiting from India, China, Thailand, Myanmar, Laos, Pakistan, Vietnam, Guyana, Haiti and Nigeria. The program is open to both undergraduate and graduate students and has included students majoring not only in business, but also engineering, science and nursing.

BREAKTHROUGH MAY PREVENT DEATHS FROM TOXIC PAINT STRIPPERS

UMass Lowell researchers have developed a paint-stripping solvent that they say provides a safer alternative to the toxic, potentially deadly products currently on the market. A team led by Toxics Use Reduction Institute research manager Greg Morose, which included public health, chemistry and engineering students, developed a new paint remover that performs as well as products that contain the toxic chemical methylene chloride.

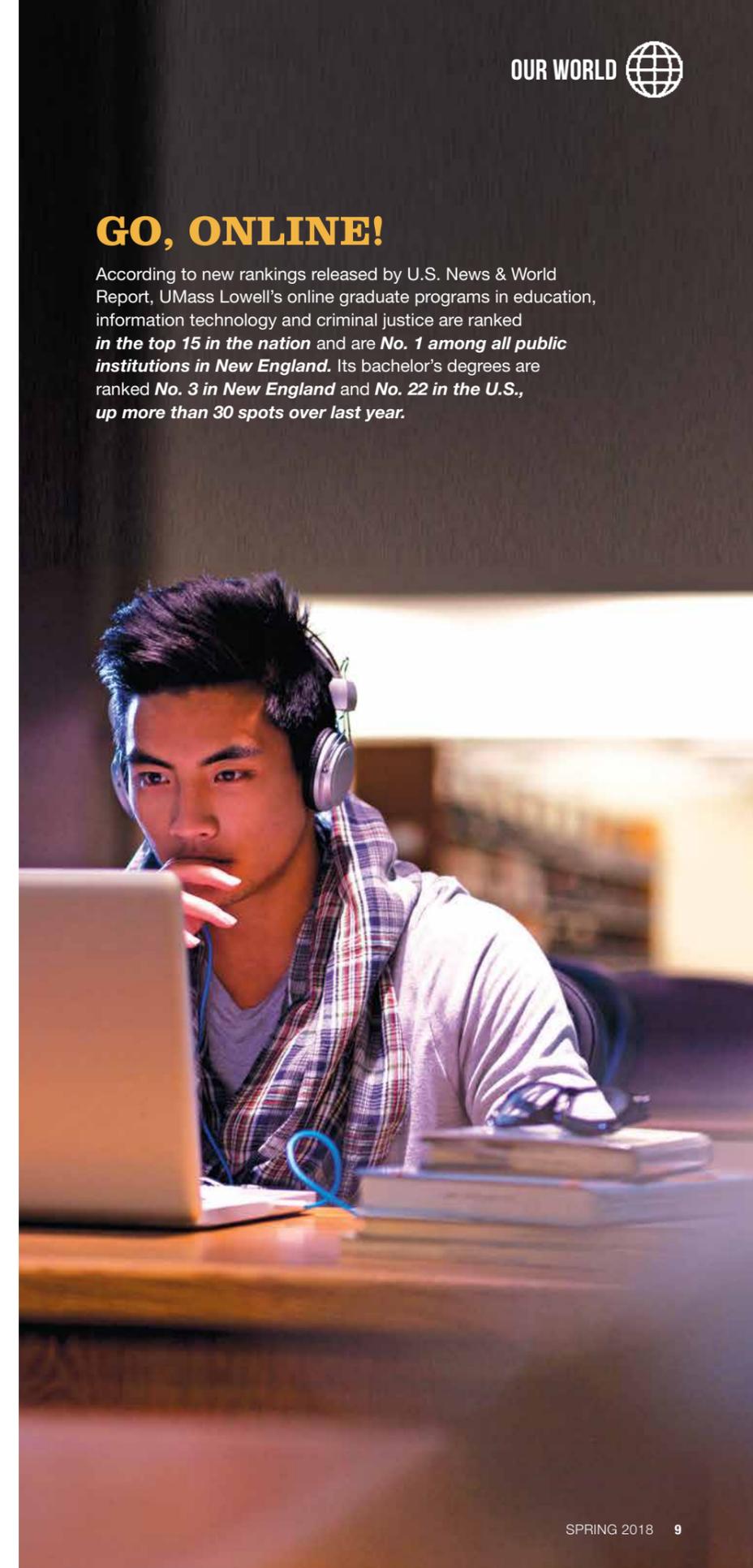
The dangers of methylene chloride are widely documented. At least 14 workers have died since 2000 while using products containing the compound to refinish bathtubs, according to the National Institute of Occupational Safety and Health. The vapors from methylene chloride can stop breathing and trigger heart attacks in less than one hour, according to public health officials.

The university, which funded the research along with TURI and the U.S. Environmental Protection Agency, recently applied for a patent for the paint-stripping solution and is seeking companies interested in licensing it.



GO, ONLINE!

According to new rankings released by U.S. News & World Report, UMass Lowell's online graduate programs in education, information technology and criminal justice are ranked **in the top 15 in the nation** and are **No. 1 among all public institutions in New England**. Its bachelor's degrees are ranked **No. 3 in New England** and **No. 22 in the U.S., up more than 30 spots over last year**.

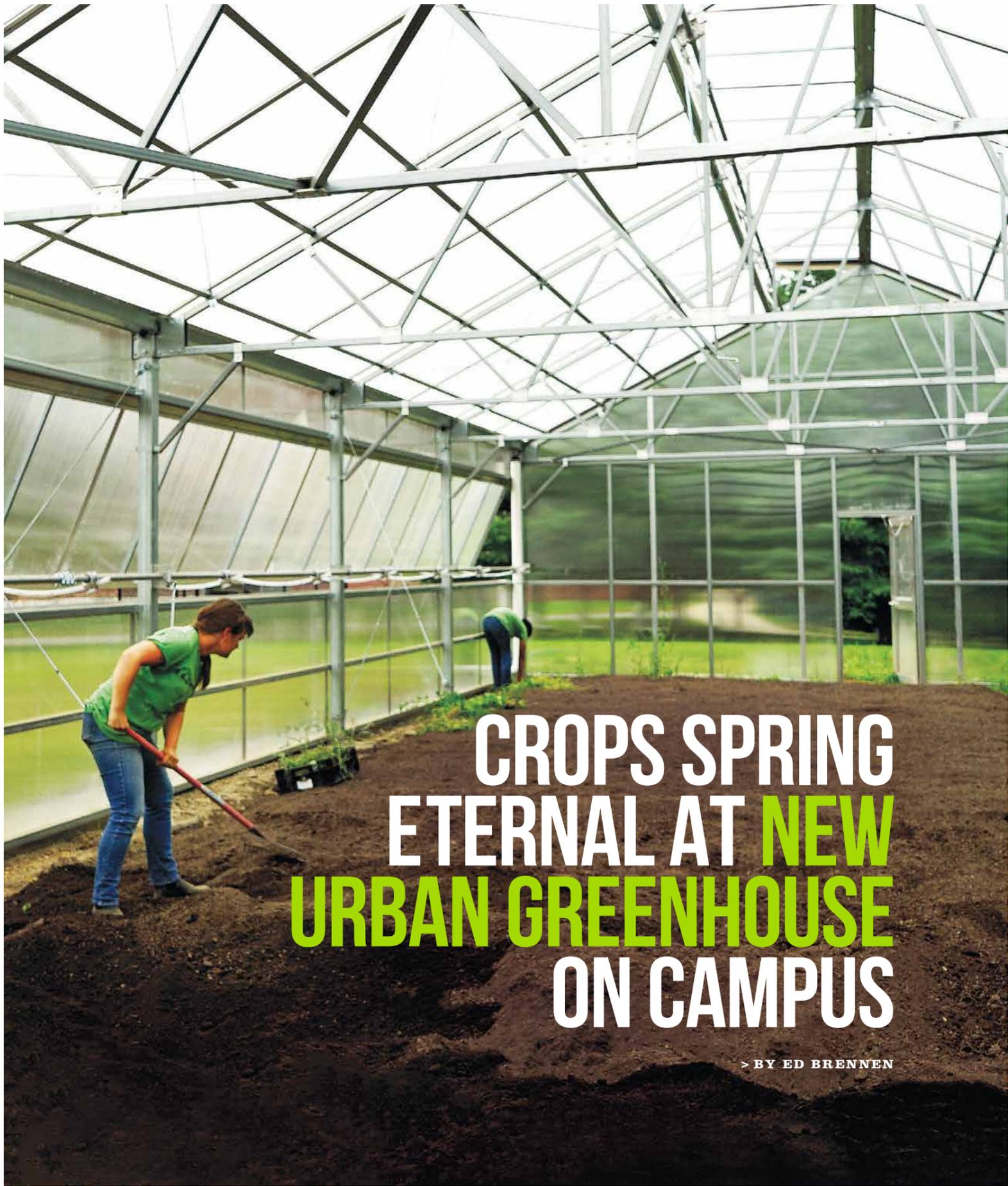


DELICIOSO!

In a recent global survey, San Sebastián, Spain, was crowned the best food city in the world. A group of the best honors students in the world is lucky enough to experience it for three weeks every year, as part of a faculty-led study abroad course on cultural immersion. The most recent trip featured cooking lessons with a popular chef in the city and “pintxos-crawls,” in which students tasted a variety of the tapas-like snacks usually served on toothpicks or skewers. They sampled the “world’s best tortilla” (according to The New York Times) at Bar Nestor. They ate plenty of gelato, and drank their share of café cortados. “We ate our way through San Sebastián,” says Visiting Prof. Julian Zabalbeascoa, adding that the course also examined other areas of the country’s history, including its politics, literature and art. “If only every class could be like this, and we had four stomachs.” [UML](#)



“To love something so much and know it’ll never happen again in the same fashion is heartbreaking. But like I told Aislinn after she had finished her last bite of the world’s best tortilla, ‘Don’t be sad it’s over, be glad that it happened.’”
 — Nursing student
 Corrina Quaglietta



CROPS SPRING ETERNAL AT NEW URBAN GREENHOUSE ON CAMPUS

> BY ED BRENNEN

“THE GREENHOUSE VEGETABLES WILL BE GROWING IN COMPOST GENERATED, IN PART, FROM THE UNIVERSITY’S DINING FACILITIES.”

One of the first crops planted at the university's new Urban Agriculture Greenhouse will never be eaten. To decompact and enrich the soil surrounding the new greenhouse on East Campus—an area that was once used as a parking lot—the greenhouse team planted daikon radishes last summer. As the deep-growing radishes died in the ground this winter, they provided nutrients to the soil while serving as a natural means of aeration. In the spring, the ground will be ready for planting.

This (literal) groundbreaking technique is just one small example of the innovative agriculture approaches already being used at the greenhouse site, where university researchers and students are working with community members to find new and sustainable ways to grow organic produce in an urban setting—in this case, on an acre of land between Donahue Hall and the Merrimack River.

“We’ll be growing a lot of produce at the site in the coming years, but from our perspective, the long-term value is going to be solving issues that are pertinent to sustainable agriculture,” says Director of Sustainability Ruairi O’Mahony, who worked to secure \$145,000 in grants from the Massachusetts Department of Agricultural Resources to fund the greenhouse project.

The Office of Sustainability is managing the site in a unique partnership with Mill City Grows, a Lowell-based urban farming nonprofit co-founded by alumna Lydia Sisson ’12 (see Page 37).

“We’ve never had a greenhouse like this, so we’re thrilled to be able to grow year-round,” says Sisson, who earned her master’s degree in economic and social development of regions. “It’s a huge benefit for us to be able to start our growing seasons early and extend our season.”

Mill City Grows volunteers will tend to rows and rows of spinach, kale, Brussels sprouts, tomatoes and snap peas inside the 30-foot-by-60-foot polycarbonate structure, as well as the crops that will be planted in the outdoor garden area beginning this summer.

Twenty percent of the produce will be donated to nonprofit organizations in the city—including the student-run Navigators Food Pantry (see Page 24). Mill City Grows, which runs two other urban farms and several community gardens in Lowell, will sell the remainder of the produce back to the community. Its mission is to foster “food justice” in a city where the majority of neighborhoods are classified as low-income with low food access by the U.S. Department of Agriculture.

“If you’re trying to solve urban food issues, what better place to go than the university that’s embedded in the same community?” says O’Mahony, who adds that UML benefits from the symbiotic relationship. “You can’t put a dollar value on what Mill City Grows brings to the table.

They’re in elementary schools; they provide food education to immigrant families. Having that tie-in with them is important.”

In addition to being a full-scale agricultural production site, the greenhouse serves as a hands-on living laboratory for sustainability and nutrition studies. Faculty and students from the university’s energy engineering program, led by Prof. Christopher Niezrecki and Asst. Prof. Juan Pablo Trelles, are already conducting research at the greenhouse, focusing on the food/water/energy nexus. And nutritional science students who previously visited a Mill City Grows farm in Dracut can now learn about vegetables right in their own backyard.

“Our planet needs this greenhouse,” said Chancellor Jacquie Moloney during the November ribbon-cutting ceremony. “It needs us to think about the future and how we change the way that we feed ourselves and our communities.”

The greenhouse is powered completely off-grid, with a concentration on passive solar energy from direct sunlight. Solar panels were installed on power heating mats and germination boxes over the winter. And to maximize water efficiency, rooftop rainfall is collected in a 1,300-gallon subterranean tank and used to irrigate the crops. Plans also call for a rain garden to be planted on the north side of the greenhouse to filter any runoff before it reaches the Merrimack River.

“We’ve got to figure out how energy load requirements relate to produce that will be grown in there,” O’Mahony says. That means they will study which crops can grow most efficiently in colder weather (like potatoes and carrots), thereby reducing energy consumption.

The soil inside the greenhouse is also sustainable: It comes from compost generated from the university’s award-winning food waste diversion program. So it’s possible that the greenhouse vegetables will be growing in compost generated, in part, from the university’s dining facilities.

As part of the greenhouse project, the community garden previously located at the site was moved to a university-owned parcel of land on Dane Street, near University Crossing. The new community garden, also run in partnership with Mill City Grows, features a half-dozen raised beds available to students, faculty and staff, as well as members of the Acre neighborhood.

“We’re very excited to practice what we’re preaching here,” O’Mahony says, “and establish our campus as innovation space for urban sustainability issues.” **UML**



> BY ED BRENNEN

Eat Your Heart Out



Students today have more dining choices than ever. But they also want health and sustainability on the menu.

The white salad bowl hangs frozen in midair, orbited by bits of iceberg lettuce, a fork and a stray slice of bread. Elsewhere in the photo, two plastic cups go tumbling, their contents spewing like paint toward a Jackson Pollock canvas.

The image, under the headline “Residents Revolt Over Meal Plan,” dominates the cover of the Nov. 2, 1970 issue of *The Text*, the student newspaper of the Lowell Technological Institute. The front-page editorial below the photo declares that student residents were fed up with the limited choices of the school’s mandatory meal plan, so they staged a demonstration in the Smith Hall cafeteria to get the administration’s attention.

“Their tempers overcame their good senses and the beef stew started flying.”

What would the grinning student in the photo, the one with the muttonchop sideburns, think of the university’s dining options today? Meal plans are still mandatory for students living in residence halls, but most would agree that the choices—not to mention the quality of the food and the dining facilities themselves—have never been better.

“We are always thinking about the health of our students as well as their educational experience, and there’s nothing more important to students’ health than the diet that they maintain,” says Chancellor Jacquie Moloney, who leads not only a major public research institution, but also one of the busiest eateries in the state. University Dining is projected to serve a record 2 million meals in 2018 (about 50,000 each week), up from 1.7 million in 2015. Most of those meals are served to the university’s 5,000 residential students, but plenty of commuter students, faculty and staff also take advantage of the value and convenience of campus dining.

Today’s students are greeted with a daily smorgasboard of all-you-care-to-eat breakfast, lunch and dinner at the three main “Dining Commons”—Fox Hall on East Campus, the McGauvran Center on South and the UMass Lowell Inn & Conference Center downtown. Hungry students can fill their plates with traditional favorites like pizza, pasta and burgers or go for something healthier like a vegan spinach salad or Moroccan vegetable stew. Students can also nosh at a dozen retail locations across campus. Using their meal plan’s “River Hawk Dollars” (or cash), they can grab breakfast at Einstein Bros. Bagels, lunch at Subway or Sal’s Pizza and an afternoon latte at Starbucks.

Continued



Executive Sous Chef Mike Petit gives students in the Food and Nutrition Management course a tour of the South Campus Dining Commons.



The Smith Hall dining hall in the '50's.

“Forget 30 years ago. I would say not even students from 15 years ago would recognize the dining experience here today.”

“Forget 30 years ago. I would say not even students from 15 years ago would recognize the dining experience here today,” says Assoc. Vice Chancellor for Student Affairs and University Events Larry Siegel, who joined the university in 1986. He remembers when the only retail dining option on campus—something of particular importance to commuter students not on a meal plan—was a Pizza Hut kiosk tucked in a basement corner of Southwick Hall.

“Food brings people together, and it can really enhance the student experience,” says Siegel, who sees two important milestones in the evolution of the campus dining scene. The first was when the university hired national food service provider Aramark to manage its dining program in 1989. “They were a big corporation with large-scale purchasing power, so the price of the meal plan went down and the offerings went up,” he says.

The second milestone was when Marty Meehan became chancellor, and Moloney executive vice chancellor, in 2007. “We knew we had to step up our game,” Siegel says. Across the country, campus dining halls were no longer being seen as drab cafeterias where students had to go for no-frills sustenance. Instead, they were being viewed as admissions recruiting tools for prospective students. As such, they were redesigned to feel more like stylish, modern restaurants, complete with comfortable booths, flat-screen TVs, flickering fireplaces and designer lighting.

“It starts with the environment. In some cases, the same food just tastes better in a nice place,” says Siegel, who notes that Aramark has invested more than \$18 million into the university’s dining facilities over the past decade, with another \$8.5 million planned in the next few years.

This spring, the university is opening another East Campus dining facility at University Suites (a \$1 million renovation and expansion of the Hawk’s Nest Cafe) to help feed the 800 students living in the new River Hawk Village. On North Campus, meanwhile, the Cumnock Hall auditorium is being transformed into the Cumnock Marketplace, a \$5 million project that will provide students with another retail dining option (and hangout/study space) when it opens this fall.

IS YOUR PLATE INSTA-WORTHY?

Moloney has a unique perspective on the University Dining program. As a University of Lowell undergrad in the mid-'70s, she worked part-time in the now-demolished South Campus dining facility. Living in an off-campus apartment at the time, Moloney appreciated the employee discount she received for flipping burgers behind the grill. “It was great. We could grab a grilled cheese sandwich or hamburger, or maybe some American chop suey,” Moloney recalls before pausing to reflect on those dietary choices. “Students today are much more health-conscious, certainly more than we were back then.”

Indeed, the eating habits and dietary restrictions of today’s students have been major drivers in the evolution of the campus dining halls.

“The consumer is so much more informed now,” says Rachel DiGregorio, marketing manager for University Dining. She says students absorb the healthy eating messages they see on Food Network—and by following celebrities and athletes on social media who espouse vegan and vegetarian lifestyles. “We like to say, ‘Is your plate Instagram-worthy?’” says DiGregorio, whose team is active on social media promoting special meals and events like free cooking classes for students.

To help students make smart dining choices, Aramark posts color-coded icons at food stations to denote whether something is low-fat, low-calorie or whole grain as part of its “Healthy for Life” program. Executive Chef Frank Hurlley and Executive Sous Chef Mike Petit also use the program as a guideline to reduce unhealthy things like trans fats and sodium when creating their menus.

The university’s move to Division I athletics has also influenced what’s served in the dining halls. University Dining provides nutritious meals and snacks to help student-athletes fuel up for practices and games and to recover afterward. “There are a lot of clean proteins like chicken and pork, along with veggies and vinegar dressings on the salad bar,” says Bruce Perry, district manager for University Dining. Many of those items, like nonfat Greek yogurt, almond milk, granola, barley and quinoa, have been integrated into the everyday dining hall menus.

International dishes are also growing in popularity. “Quesadillas are No. 1 in the dining hall,” says DiGregorio, who adds that burritos and grain bowls are also top choices. This year, University Dining unveiled “Passport to Flavor,” a visiting chef series at the Southwick Food Court featuring a new international dish each week, like chicken bibimbap and gnocchi cauliflower alfredo. “It’s been really popular. We take the pizza station down once a week and run that program in its place, and we’ve seen almost double the orders,” says DiGregorio, who adds that pizza—long a staple of college diets—is actually seeing a decline in popularity throughout the dining halls.

For the university’s growing international student population, the ethnic food choices can also provide a comforting taste of home. “One of the nicest comments we’ve received came from an international student at the ICC,” Perry says. “He had been feeling homesick, and he said the meal felt like he was home. He sent a note to all of us, and it was great to hear.”

While everyone has food preferences, some have strict food requirements. Aaron Bennos, director of operations for University Dining, says more and more students are coming to campus each year with food allergies or religious restrictions (like halal diets). Aramark recently hired a registered nutritionist who can meet with students and parents during orientation to develop menus that will work for them during the academic year. The nutritionist is also available to students looking to lose weight or adjust their diet to increase their energy.

SUSTAINABLE SUSTENANCE

One other concept that wasn’t considered much in the university’s cafeterias 40 or 50 years ago is sustainability. Today, however, it’s baked into every aspect of the dining halls, from how the food is grown to how it’s prepared and how it’s disposed of.

Twice a year, University Dining features a “Farm to Table” menu that showcases locally grown and locally sourced ingredients. It also uses FarmLogix, a technology platform that connects local farmers to large institutional kitchens, to find as many locally grown fruits and vegetables as possible. And someday, produce grown in the university’s new Urban Agriculture Greenhouse will likely be served in the University Dining Commons across the street. “Everyone likes to know where their food is coming from, and we always try to promote what’s local,” DiGregorio says.

On the flipside, the university’s food waste reduction efforts have been recognized by the U.S. Environmental Protection Agency for three consecutive years through its “Food Recovery Challenge.” The university began working with its solid waste contractor, Casella Waste Systems, to compost dining hall food scraps in 2013, almost a full year ahead of a statewide ban on commercial food waste disposal. Since then, the university has seen a steady

increase in the amount of compost it’s generated, from 164 tons in fiscal year 2014 to 212 tons in FY15 and 247 tons in FY16.

But even trucking all those tons of food scraps from the dining halls to a farm’s compost pile isn’t exactly environmentally friendly. That’s why the university has started to install special holding tanks, made by a company called Grind2Energy, that convert food scraps into a liquid that can then be pumped into a truck, much like a home septic system. “It’s a sustainable solution to composting,” says Director of Sustainability Ruairi O’Mahony, who notes that the first three tanks will be at the ICC, the Tsongas Center and the new Cumnock Marketplace.

Thanks to all those efforts, two of the university’s dining facilities—the South Campus Dining Commons and Crossroads Cafe at University Crossing—have been recognized as “3 Star Certified Green Restaurants” by the Green Restaurant Association, a national nonprofit that provides benchmarks for restaurants to become more environmentally responsible. O’Mahony expects the Cumnock Marketplace and University Suites dining facility to also be certified when they’re complete.

Of course, no matter how fresh and tasty the food is or how nice the decor, people will always have an opinion about the meal for which they’re paying. Moloney welcomes the feedback she gets on the dining halls from students at her twice-annual Chancellor Open Forums, as well as from her monthly meetings with Student Government Association leaders. But, as Siegel notes, “Even if you went to a restaurant that you really like and you were able to order anything off the full menu, after a year, you’d be tired of going there.”

“That’s why it’s our job now,” Perry says, “to keep up with the trends and to keep things fresh.”

Thankfully, they don’t have to worry about flying beef stew anymore. [UML](#)



MILLIONS OF MEALS

University Dining provides nearly 50,000 meals each week across campus, as well as many more through catering and Tsongas Center events.

TOTAL MEALS SERVED

- 2015: 1.7 million
- 2016: 1.8 million
- 2017: 1.9 million
- 2018: 2 million*

*projected

TONS OF WASTE SAVED

For the past three years, the U.S. Environmental Protection Agency has recognized the university’s efforts in reducing food waste through the Food Recovery Challenge. Working with its solid waste contractor, Casella Waste Systems, the university has seen a considerable rise in the amount of food waste it composts, as well as an improved overall waste diversion rate.

- FY2014: 164 tons 38.0%
- FY2015: 212 tons 41.4%
- FY2016: 247 tons 40.4%
- FY2017: 268 tons* 42.4%*

*projected

Farm-to-table fare is touted at the entrance to Southwick Dining.

THE WORLD ON YOUR PLATE

LOWELL'S POPULATION IS A RICH ETHNIC STEW—AND SO ARE ITS EATERIES. IN THE MILL CITY, BRIGHT AND FRAGRANT LEMON GRASS LIVES ALONGSIDE RICH, POTATO-PACKED PIEROGIS, AND THE POWERFUL SPICES OF INDIAN CURRIES. SIMMER A FEW BLOCKS FROM MIDDLE EASTERN FALAFEL. WITH EACH NEW ETHNIC GROUP CALLING LOWELL HOME, THE PALETTE BROADENS. HERE IS JUST A SMALL SAMPLE OF LOWELL'S CROSS-CULTURAL CULINARY DELIGHTS.



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PHOTOS: TORY WESNOFSKE



5.



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5.



8.

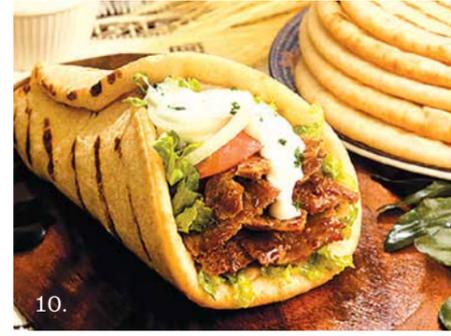


7.

- 1) **SIZZLING KITCHEN, MERRIMACK STREET**
Asian fusion. Try this: Bibimbap (sautéed vegetables with meat or shrimp served over a bed of rice baked in a stone bowl).
- 2) **VIET-THAI, MERRIMACK STREET**
Vietnamese and Thai. Try this: Pho beef noodle soup, served with bean sprouts, basil and lime.
- 3) **UDUPI BHAVAN, MIDDLESEX STREET**
Indian. Try this: Paav bhaji (spiced, mashed vegetables mixed with potato, onion and garlic).
- 4) **CREPES IN THE CITY, MERRIMACK STREET**
French. Try this: D-Nice Special (savory chicken crêpe with caramelized onions, roasted red peppers and spinach).
- 5) **EMPANADA DADA, TRAVELING: CUBAN FOOD TRUCK**
Try this: Guava and creamcheese empanada
- 6) **EL POTRO MEXICAN BAR & GRILL, MERRIMACK STREET**
Mexican and Central American. Try this: Carne asada (grilled steak with tortillas, garnished with pico de gallo, guacamole and scallions).
- 7) **EGYPTIAN FOOD TRUCK, RIVERSIDE STREET**
Egyptian. Try this: Lamb and chicken mixed plate over rice with extra white sauce.
- 8) **SIMPLY KHMER, LINCOLN STREET**
Cambodian. Try this: P'set-Kop (pork with lemon grass, kaffir lime leaves, red chilies and vegetables).
- 9) **BLUE TALEH, KEARNEY SQUARE**
Thai and Japanese. Try this: Volcano Maki sushi (spicy tuna, tempura crumb, spicy mayo topped with scallop, crabstick, tobiko and mushroom, then lightly torched).
- 10) **THE OLYMPIA RESTAURANT, MARKET STREET**
Greek. Try this: Grape leaves stuffed with rice, meat and spices and served with lemon sauce.
- 11) **EGG ROLL CAFÉ, UNIVERSITY AVENUE**
Chinese, Korean and Japanese. Try this: A bubble tea with Crab Rangoon and steak-and-cheese egg rolls.



9.



10.



11.



9.



11.

OUR LEGACY, OUR PLACE

> BY BETH BROSNAN

Our Legacy, Our Place
Our Stories

Looking for a smart investment? Look no further than the **River Hawk New Venture Fund**, which enables UML to take an agile, entrepreneurial approach to increasing revenues. When you invest in the fund, you help move UML research more quickly to market, and you make a lasting difference in the lives of our students. Go to www.uml.edu/ourlegacy-ourplace to invest in success today.

>\$116M

You've contributed \$116.6 million to *Our Legacy, Our Place: The Campaign for UMass Lowell*.

93%

You've put us 93 percent of the way toward our \$125 million goal, supporting student scholarships, our first-rate faculty, campus improvements and Division I athletics.

>\$500K

The River Hawk New Venture Fund has already raised more than half a million dollars to invest in UML-affiliated startups.

732

Hundreds of students received endowed scholarships this year—and many of them got more than one.



OUR LEGACY
OUR PLACE
THE CAMPAIGN FOR UMASS LOWELL

Off to the Races

The River Hawk New Venture Fund is backing UML-affiliated startups like Horsepower Technologies, with an eye on long-term payoffs for the university

According to the traditional Chinese zodiac, 2018 is the Year of the Dog. But according to Mouli Ramani of the Lowell startup Horsepower Technologies, "2018 is actually the Year of the Horse."

Partially funded by the River Hawk New Venture Fund and based at UML's Innovation Hub, Horsepower Technologies has developed the world's first orthotic designed to help horses recover more quickly from lameness. FastTrack, as the lightweight device is known, was introduced to considerable buzz in late 2017, and hits the market later this year.

A veteran business executive and consultant from Andover, Ramani describes himself as "a serial entrepreneur. I love introducing new technology to the market." In 2015, he rented office space at the iHub, UML's co-working space located at 110 Canal St. in downtown Lowell. There, he was approached to put together a business plan for Horsepower, a fledgling startup founded by a team of equine advocates, veterinarians and product designers. Their goal: Find a better way to treat lameness, which afflicts an estimated 1.6 million sport horses every year.

"This wasn't a technology looking for a problem," Ramani says. "I've seen those, and they generally don't succeed." In Horsepower Technologies, he saw an urgent problem and a company poised to solve it by adapting existing medical device technology for horses. He signed on as president and CEO.

One of Ramani's first decisions was to keep the startup's offices in Lowell. "I came here just for workspace," he says, "and connected with an entire community." Without leaving the building, he could network with UML faculty at the Massachusetts Medical Device Development Center (M2D2), whose biotech lab facility is located one flight up, and—when it opens later this year—with researchers at the Fabric Discovery Center, which will develop consumer and commercial fabrics blended with flexible electronics.

Horsepower also produced early prototypes at the iHub's makerspace, and found its digital marketing firm, Tomo360, right down the hallway. Over the course of two years, Ramani raised \$5 million from investors, including an equity investment from the River Hawk New Venture Fund.

"This is a company that doesn't need to be in Boston or Cambridge to succeed," says Nancy Saucier who, as UML's director of New Venture

Development, oversees the River Hawk Fund. "Mouli intentionally selected Lowell because it gives the company the space to grow, to do light manufacturing and distribution. He made a smart decision for his company, and allowed us to make a smart investment for the university."

ENCOURAGING ENTREPRENEURSHIP

A past executive director of the New England Venture Capital Association, Saucier joined UML in 2012, just as the university made innovative research and entrepreneurship pillars of its strategic plan. Her charge: Identify entrepreneurial opportunities for the university and then help develop them. And one of the first rules of entrepreneurship, she says, is that "you can't encourage innovation by doing things the way they've always been done. You have to try new things and establish new pathways."

Donald LaTorre '59, '07 (H), president of L&G Management Consultants, couldn't agree more. "I believe entrepreneurs are the future of our country, not General Motors or General Electric," says LaTorre, one of several influential alumni who urged the university to take a more entrepreneurial approach to increasing revenue.

"These alumni were already giving generously to the university, but they wanted to do more—they wanted to contribute their expertise as well as their resources," says Jack Wilson, university distinguished professor of higher education, emerging technologies and innovation, as well as the president emeritus of UMass.

That group included John Kennedy '70, '16 (H), the retired president and chief financial officer of Nova Ventures Corp. (and namesake of the Kennedy College of Sciences). "I thought then, and continue to think, that the university was creating some wonderful technology that could be exploited for financial gain," says Kennedy. To move that technology to market more swiftly, he advocated creating an investment fund to back university-affiliated startups—an approach that has been adopted with success by other U.S. research universities.

Saucier designed a pilot venture fund that began operations in 2014 with a \$130,000 seed in UML licensing revenue. She then set up an advisory council made up of alumni and other friends of the university, each of whom contributed \$50,000 to the River Hawk New Venture Fund—with the expectation, not of financial

returns, but of "helping to establish an entrepreneurial culture and growing long-term wealth for the university," she says.

To date, the River Hawk New Venture Fund has raised more than \$500,000 and invested in five companies. "We have a relatively broad mandate," says Saucier, meaning the fund focuses not only on inventions, products and services developed by UML faculty, but also on iHub and M2D2 startups, UML alumni companies and businesses that utilize UML research. Tasty as it is, "we don't want to eat only our own pudding," Saucier says. "We need a balanced portfolio that encourages all kinds of entrepreneurship at the university."

Chaired by LaTorre and Wilson, the eight-member advisory council meets twice yearly to review prospective investments. "We've seen what a difference we can make using that combination of experience and investment resources—and we do it for the good of our university, our students and our community," says Wilson. "Besides, it's also a lot of fun."

One pitch that caught their attention was developed by James Biggins '03, a plastics engineer. After working for a series of medical device companies (and earning an MBA from Babson), Biggins "saw an opportunity to innovate with a new material" and seized it. He founded Access Vascular in 2015 to produce catheters and other venous access devices using a hydrophilic biomaterial that reduces the rate of blood clots.

With a \$50,000 investment from the River Hawk Fund and more than \$2 million from other investors ("they closed one of the fastest followup rounds I've ever seen," Saucier says), Biggins relocated his headquarters and lab to a 7,000-square-foot facility in Bedford in 2017 and, following FDA approval, will move toward a commercial launch.

Growth is tops on Saucier's agenda as well. By 2020, she intends to increase alumni participation by establishing an investor network, growing the size of the advisory council to 12 and increasing the fund's value to \$2.7 million. "This next phase is really about scaling up," she says. "We want to make the River Hawk Fund big enough so that it can start to have a real impact on everything we do that is entrepreneurial at the university." **UML**

To learn how you can support the River Hawk New Ventures Fund, contact Nancy Saucier, director of New Venture Development, at nancy_saucier@uml.edu or 978-934-3212.

OfficeHours

A peek into some of the most interesting faculty and staff offices on campus

>WHO: The man who puts the food on students' plates, Frank Hurley, executive chef for University Dining Services. He's a 1994 graduate of Johnson & Wales University's Culinary Arts program. A stint as executive chef at New York University convinced him higher education would be his calling, and he worked at John Carroll University and Cleveland State University before coming to UML in 2014.

>WHERE: He formally hangs his toque in an office at the Inn & Conference Center, but he's there by 6 a.m. to organize, sift through email and confer with team leaders from the university's three dining halls. Then, well before lunch, he's off. It might be to the bowels of McGauvran's storage and prep areas, or to wow the Tuesday lunch crowd at Southwick's food court with fresh dishes from around the globe.

>WHY: Wherever he is, he seems to know everyone's name. Hurley, 42, says his job is only about 20 percent cooking; rather, his main work is to "accommodate every single customer that we encounter," be they vegan, gluten-intolerant or adherent to religious restrictions.

>HOW MANY: One recent Thursday, he oversaw a campuswide operation of nearly 500 employees. They served 6,553 meals in the dining halls. Fox Hall is the largest, with 4,260 meals served. [UML](#)



THE BEST-SELLING FOOD ON CAMPUS?

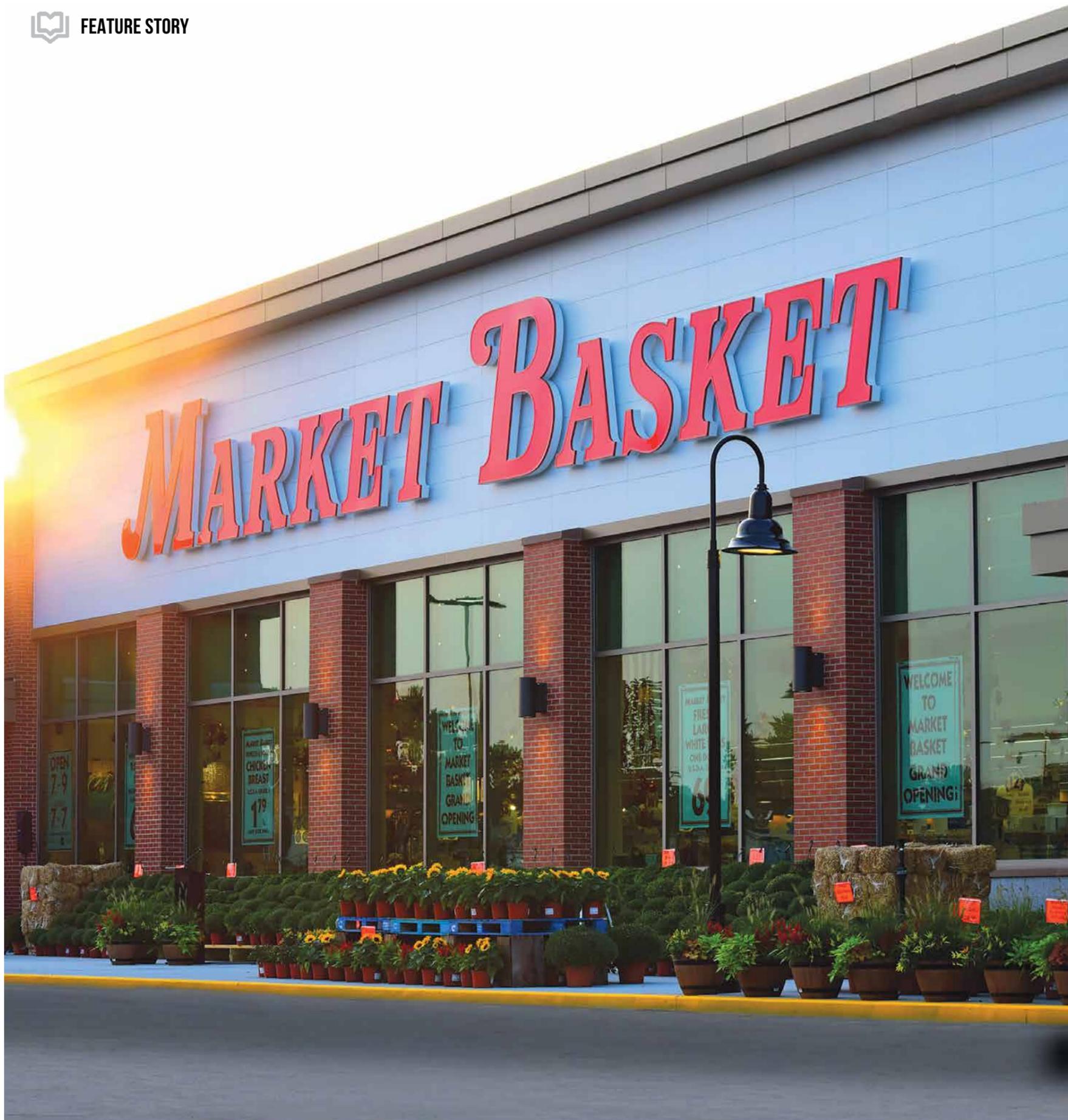
"Chicken parm, hands-down. The students love it."

FEATURES



FRUIT OF HER LABOR

Lecturer Regina Milan, UML's graphic design program coordinator, started painting natural science and botanical subjects like this pineapple in college. "Now, I tend to paint what I grow or find," she says. "I am part of an organic community garden, and this is a natural resource for some of my paintings. There isn't much in nature that I don't find magical enough to paint." Milan has exhibited and won awards for her work all over the world. Read about other faculty work related to food on Page 32.



> BY GEOFFREY DOUGLAS

MARKET BASKET:

BUILDING LOYALTY THE OLD-FASHIONED WAY

You may remember the story. It was nightly news for weeks four years ago, on TV screens across the region: the customers, vendors and associates of the DeMoulas Market Basket chain—the employment destination over the years for countless hundreds of UML graduates—rising up, thousands strong, in defiance of a corporate takeover. For 64 days, the protests dragged on: customers waving signs, vendors boycotting, associates resigning in droves, some after decades of service—all to protect the culture of a company.

And they won. Arthur T. Demoulas, son of T.A. Demoulas and grandson of the Greek immigrant couple who founded the first store in Lowell's Acre neighborhood 100 years ago last year, beloved by nearly everyone in the company, remained at his post as president. And the company survived. David had slew Goliath. The "99 percent" had exacted their revenge. It was the feel-good story of the year.

Still, there were many who predicted a gloomy future. To reach a majority holding of the company's stock—the only condition that had allowed him to stay—Arthur T. took on more than \$1.5 billion in debt. Many said the load would be too great, that the company would have to abandon its notoriously low price structure to service the debt, cut back on its employee profit-sharing or even close some stores.

The opposite has happened. In 2015, the first full year following the protests, DeMoulas took in more than \$4.6 billion in revenues—at the time, the most in company history—and opened five new stores. And the pace of growth has continued since. The chain had 70 stores that summer of the walkouts; it has 79 today.

The secret to the company's ongoing success is customers' fierce loyalty, says David McLean '82, Market Basket's operations manager.

"The customers were as involved [in the walkout] as the associates were," says McLean, who has been with the company for 42 years and was one of those who resigned their jobs in protest. "It was their company as much as ours. That's the real story of that summer."

It is not a simple story. But if there's a common theme, it revolves around what the longtimers like to call the company's "front end" culture.

"Most of our people start the same way, as kids, at the front end of the store bagging groceries," says McLean, a graduate of UML's Kennedy School of Sciences who began his own Market Basket career at age 15, as a bagger in the Billerica store, and has never worked anywhere else. "You ask any of our top managers where they started, they'll all tell you the same story: 'Oh, Lowell in '82' or 'Billerica in '76' or whatever. That's just the culture here. I'd say a majority of our full-time people started at the front end."

In the room next to him on this day are two more of the company's longtimers. Michael King '80, a Manning School alumnus, is the Market Basket comptroller, with 30 years' service; next to him

is the company's operations supervisor, Joseph Schmidt, with 31 years—which brings the total tenure of the three to a little more than a century. And that's without including the fourth among them, Madeline Demoulas, daughter of Arthur T., in her late 20s and working today in the family business, who smiles at the question of years: "Fortunately, most of my life."

With this kind of longevity, company loyalties are apt to run deep—and often are passed down. "Kids start here as young as 14, because maybe their mother worked for us, or their older brother," says McLean. "We have whole generations of families working here."

Brianna Trainor's family is one of these. A 2015 graduate of UMass Lowell, Trainor began working at Market Basket at 15 (following the example of her father, who is a longtime associate in the company) and has since worked in several departments. She's currently completing her master's degree in public health at UML, with a minor in dietetics; her goal is to be a Market Basket dietitian.

The Pieslaks are another Market Basket family. Julie Pieslak, a UML honors student and chemistry major, is now in her sixth year with the company, where she works part time as a cashier. Both of her parents started as baggers at age 16, and both are still with the company.

Many companies offer internships to attract young workers. Market Basket doesn't, and doesn't need to. "We cultivate them at the store level," says McLean. "They begin young, then move up; many stay with us. That's our internship."

But they do offer help. As of January, 139 UML students were benefiting from Market Basket scholarships—which, over the past three years, have amounted to \$370,000 in aid. According to McLean, himself the beneficiary of a \$500 scholarship, the company has hired more graduates from UML than from any other school. "They're everywhere you look," he says. "Our IT area is practically dominated by them."

It isn't hard to see how Market Basket managed to prevail through its 2014 crisis. Unlike most, the company doesn't rely on want ads or job fairs to fill its spots, or on online sales to win its customers (it didn't even have a website before last October). Instead, it invests in its people "at the front end," builds loyalty through the region and keeps its prices low.

Having a CEO who is known to track the weddings, new babies and health problems of his workers probably doesn't hurt either.

"We're not an island, and we know it," says McLean.

"Our company is about people first, the food business second. That's the culture we teach. The rest will take care of itself." **UML**

AS OF JANUARY, 139 UML STUDENTS WERE BENEFITING FROM MARKET BASKET SCHOLARSHIPS—WHICH, OVER THE PAST THREE YEARS, HAVE AMOUNTED TO \$370,000 IN AID.

> BY KATHARINE WEBSTER

Ashley Cochran '16 paid her way through UMass Lowell with the help of financial aid, a work-study job and a second job on weekends as a food runner at Lowell Beer Works. All her earnings went to pay for campus housing, a required meal plan and books. Her family, who lived in Haverhill, helped out with an occasional meal or toiletries but were unable to assist her financially. When they moved to Nevada her sophomore year, she lost her safety net.

The public health major moved to Riverview Suites her junior year so she could drop the campus meal plan and save money. Friends who also cooked for themselves fed her when they could, but sometimes she had nothing to eat. Then she heard about the Navigators Food Pantry on campus.

"I used it as often as I could," she says. "I remember feeling ashamed and embarrassed that I couldn't manage to feed myself. I knew there were other students in my situation, but I didn't know them personally. I always felt like I was the only one."

She wasn't.

Nationally, nearly half of college students report going hungry or not knowing where their next meal will come from, and 20 percent of those attending four-year colleges report very low food security, according to the National Student Campaign Against Hunger and Homelessness. Students of color and first-generation college students like Cochran are especially vulnerable.

The College and University Food Bank Alliance lists 582 member campuses, including Syracuse University, Georgetown University and Cornell University. Closer to home, MIT, Tufts University and Emerson College have started food pantries or other aid programs.

At UMass Lowell, a recent survey of undergraduates by the Student Government Association found 16 percent have struggled with food insecurity.

"We have students who have aged out of foster care and students who are single parents. We have students who are dealing with homelessness. We have students who are veterans, students with disabilities and students whose families also face food insecurity," says Larry Siegel, associate vice chancellor of student affairs and university events. "We're not alone: Food insecurity is an issue at every college and university, whether public or private. It's been a problem for the 30 years I've been here."

For most of those 30 years, faculty and staff addressed the problem on a case-by-case basis. As the numbers of needy students grew, administrators looked for a long-term, sustainable solution that wouldn't drain university resources, Siegel says.

Ultimately, the best and most enduring answers—the Navigators Food Pantry and Support Our Students (S.O.S.)—came from the students themselves.

When psychology Asst. Prof. Stephanie Block arrived on campus in fall 2011, she knew some of her students might need extra support. Block, who researches child maltreatment, was proved right when students who were aging out of foster care began finding their way to her office—and each other.

Soon they formed a club, The Navigators, with Block and Assoc. Prof. Doreen Arcus as advisors. One of the biggest problems the students shared was hunger. "Many of our students have no financial cushion. They're one crisis away from having to choose between

Continued



FOOD FIGHT

STUDENTS WAGE WAR AGAINST HUNGER ON CAMPUS

“We have students who have aged out of foster care and students who are single parents. We have students who are dealing with homelessness.”

buying food and buying a textbook,” Block says. The Navigators held food and clothing drives to help each other and other needy students.

Meanwhile, Block and business lecturer Deborah Finch '03, '06, '12 started keeping granola bars and other food in their desks. This loose network soon became the Harbormasters, a formal group of faculty, staff and alumni who worked alongside the Navigators to support students in straitened circumstances. They found an ally in Julie Nash, then associate dean of the College of Fine Arts, Humanities and Social Sciences and now vice provost for student success, who gave money to Block for groceries. “But it was a piecemeal response to each crisis,” Block says.

Even as donations grew, distribution—getting food to the students who needed it most—remained a problem, says Michelle Wojcik '15, who served as the Navigators’ president for two years. The Navigators pushed the university administration to provide space for a food pantry. Siegel and Annie Ciaraldi, associate dean of student affairs, championed their cause.

In fall 2014, Ciaraldi offered the Navigators a pair of locked cabinets in the mailroom at Fox Hall. The fixed location was welcome, but it was embarrassingly public. “Students didn’t have the freedom or privacy to take what they needed, because the mailroom workers were there and other students came to the front counter,” Wojcik says.

When University Crossing opened as a hub for student clubs and services, Erika Nadile '16, a

first-generation college student who succeeded Wojcik as Navigators president, asked Ciaraldi for a dedicated space. With help from Facilities Management, shelving donated by Aramark (the campus food vendor) and a \$3,000 startup budget from Siegel, Ciaraldi oversaw the transformation of an office near the loading dock, with a private entrance. The new Navigators Food Pantry opened in September 2016.

At the same time, the Navigators were realizing that their volunteers and resources were stretched to the breaking point. Again, Ciaraldi and her team stepped in, building on the Harbormasters team to create a “neighborhood food project”—a group of 50-plus faculty and staff across campus who collect donations of food, toiletries and school supplies every month. Staff in Student Affairs also trained work-study students to help out in the pantry so it could hold regular hours.

Now, about 150 people visit the pantry each month. Although it’s open to any member of the campus community, 90 percent of visitors are students. Most are suffering a temporary setback. “When they’re back on their feet, they want to give back by donating or volunteering,” Nadile says.

Support Our Students—S.O.S.—began with three graduate students in community social psychology. Through the university’s DifferenceMaker program, they teamed up with three undergraduate business and computer science majors to develop

an online meal donation system. S.O.S. allows students with meal plans to donate a swipe each semester to students who need meal plan scholarships, and it also allows anyone to donate money. Aramark donates 1,000 swipes each year.

S.O.S. won first prize in the 2014 DifferenceMaker competition. “It’s students helping students, which is fantastic—and with dining hall meals, you get fresh food, which we can’t offer through the pantry,” says Nadile, who is pursuing her master’s degree in chemistry. Now S.O.S. and the Navigators work together on food drives and meal swipe donation campaigns.

Through sponsorship by the nonprofit UMass Foundation, the Navigators Food Pantry can now shop at the Merrimack Valley Food Bank—where everything is 16 cents a pound—and also receive free peanut butter, tuna fish and shelf-stable milk through a federal program.

UMass Lowell hopes to become a model for how to provide social services to students through cooperative relationships. Ciaraldi, who serves as the single point of contact for homeless and hungry students at UML, chairs a committee of her peers from every Massachusetts public two-year, four-year and university campus that advises the Massachusetts Post-Secondary Homeless Students Network.

Meanwhile, ending student hunger has become a cause for the entire campus. Faculty and staff donate to the Navigators Food Pantry through payroll deductions. Residence Life staff organized a silent auction last fall that raised \$3,500. Chancellor Jacquie Moloney turned her annual holiday party into a benefit for the food pantry, collecting 6,000 pounds of food, feminine hygiene products and toiletries. And Athletics and student athletes help out through events like River Hawks Against Hunger and the America East Food Frenzy Challenge.

“The people here are so generous—and they’re willing to do anything for our students,” Ciaraldi says.

Those who once benefited are the first to repay the favor. Cochran spent the summer after graduation researching and writing a resource guide for students that lists food pantries, soup kitchens and other social service programs in Lowell. Even when she was struggling and using the campus food pantry, she sometimes donated meal scholarships through S.O.S.

“If I’d had a really good weekend at work with a lot of tips, I’d donate a meal—because I knew it really sucked to be in that situation,” she says. [UML](#)

“Many of our students have no financial cushion. They’re one crisis away from having to choose between buying food and buying a textbook.”



During the winter holidays last year, faculty and staff donated 6,000 pounds of food and toiletries.

> BY GEOFFREY DOUGLAS

Faculty on Food:

The Properties, Perils and Politics of What We Eat

“When you lack the resources to buy healthy foods, you buy the cheapest foods you can—which often means they’re processed and have a longer shelf life, but lack the vitamins, minerals and phytonutrients we need for health.”

Food. It used to be that there wasn’t much you could say about it—you killed it or planted it, cooked it, picked it from a tree or dug it up from the ground. Then you ate it. And that, for many centuries, was pretty much the end of things. No more. Now there is fast food, slow-cooked food, comfort food, organic food, processed food, food chains, food pyramids, foods blessed (or not) by the FDA. There is food science and food engineering. The government keeps a registry of Food Adulteration Incidents. It puts out a reference source called the World Factbook of Food.

Food is big, and getting bigger—and UMass Lowell researchers are at the center of much of what’s going on.

And it’s not all about what happens in the lab or on the farm. For Zuckerman College of Health Sciences **Prof. Katherine Tucker**, the focus is on food’s societal impact. Now in the final stage of a 15-year research project, Tucker was recently awarded a \$2.5 million grant by the National Institutes of Health to study the effects of diet on cognitive decline and dementia. (The initial two stages focused on its effects on aging and heart disease.) The current study’s cohort, she says, includes roughly 700 Puerto Rican Boston-area residents, those still remaining from the original group of 1,500.

“In the U.S. today,” she says, “there is a general deficiency of nutrients—like magnesium, potassium, vitamin B6—in the food most of us eat. Without them, there’s a far higher risk of problems like obesity, diabetes and sometimes dementia, all of which are symptoms of too much low-quality processed food.”

Such problems, says Tucker, are far more prevalent among lower-income populations, such as the cohort she is studying: “When you lack the resources to buy healthy foods, you buy the

cheapest foods you can—which often means they’re processed and have a longer shelf life, but lack the vitamins, minerals and phytonutrients we need for health.”

Tucker, who heads the UMass Lowell Center for Population Health, came by her interest in nutrition early as an undergraduate at the University of Connecticut, where she took part in a study of the diet practices of teenage African-American girls. Later, as a Peace Corps volunteer in the Philippines, she witnessed close-up the effects of severe malnutrition: blindness in children with vitamin A deficiencies, goiters in women who lacked sufficient iodine.

“Nutrition is an endlessly fascinating field,” she says. “It touches everyone; it intersects with just about everything.”

THE POLITICS OF FOOD

Chris Wilkinson comes at things from a wholly different angle. Wilkinson ’09, ’11, winner of the university’s 2016 Haskell Award for Distinguished Teaching, is an adjunct professor of political science whose course, *The Politics of Food*, aims to “break down the misconceptions our society has surrounding this most necessary commodity,” he says. In doing so, it offers a withering look at what he calls the “gross manipulation” of the system through which food is processed, distributed and sold.

“In a single lifetime, just since World War II, there’s been a fundamental change in our relationship with food,” Wilkinson says. “What started as a system of locally sourced farming has now become a process of large-scale, monocrop farming, through which a few huge, multinational companies”—Dow Chemical, Monsanto and others—are able to control the production of most of what we eat and drink.

These conglomerates, he explains, manage

Continued



this through the production of genetically engineered crop seeds, which they then contract with farmers to cultivate. Because the seeds are cheap to produce—being government-subsidized—and often contain properties that organic seeds do not (such as an engineered resistance to herbicides), competition becomes all but impossible. In Mexico alone, he says, since the sales of seeds that followed the introduction of the North American Free Trade Agreement, “there are thousands of farmers out of work.”



The net effect of all this, in his view, is “we are robbed of access, of our history and of agency over what’s at the end of our fork.”

Not to mention the issue of the food companies themselves. “You’re talking about just six or seven names,” Wilkinson says, pointing to Kraft, General Mills, Nestlé, Tyson Foods and a few others, “that are behind literally hundreds of brands.”

A brief online search of bottled-water brands alone bears him out. Just about any brand you could name—Perrier, Poland Spring, S.Pellegrino, Dasani, smartwater, Aquafina, Evian, Fiji—are all the properties of PepsiCo, Coca-Cola or Nestlé.

“There’s the illusion of choice,” says Wilkinson, “but really there’s no choice at all.”

FOOD SAFETY

For **Asst. Prof. Boce Zhang**, the big issue is safety—not from the predations of the food industry, but from the dangers of food itself. Zhang, a member of the faculty in the Zuckerberg College of Health Sciences, is a teacher and researcher who came to the realization years ago—while still working with nanotechnology in his native China—that, as he puts it, with public awareness growing, “food safety was going to be the next big thing.”

That brought him to the U.S., where he earned his doctorate in nutrition and food science from the University of Maryland, then worked as a postdoctoral fellow with the U.S. Department of Agriculture. At UMass Lowell today, he teaches courses in food science and safety; his principal research focus is on the detection and prevention of the various pathogens that contaminate our food.

The biggest challenge, he says, comes with fresh produce: lettuce, spinach and other vegetables and fruits that, in the course of shipping and handling, are sometimes exposed to bacteria-tainted water or laid on unclean surfaces.

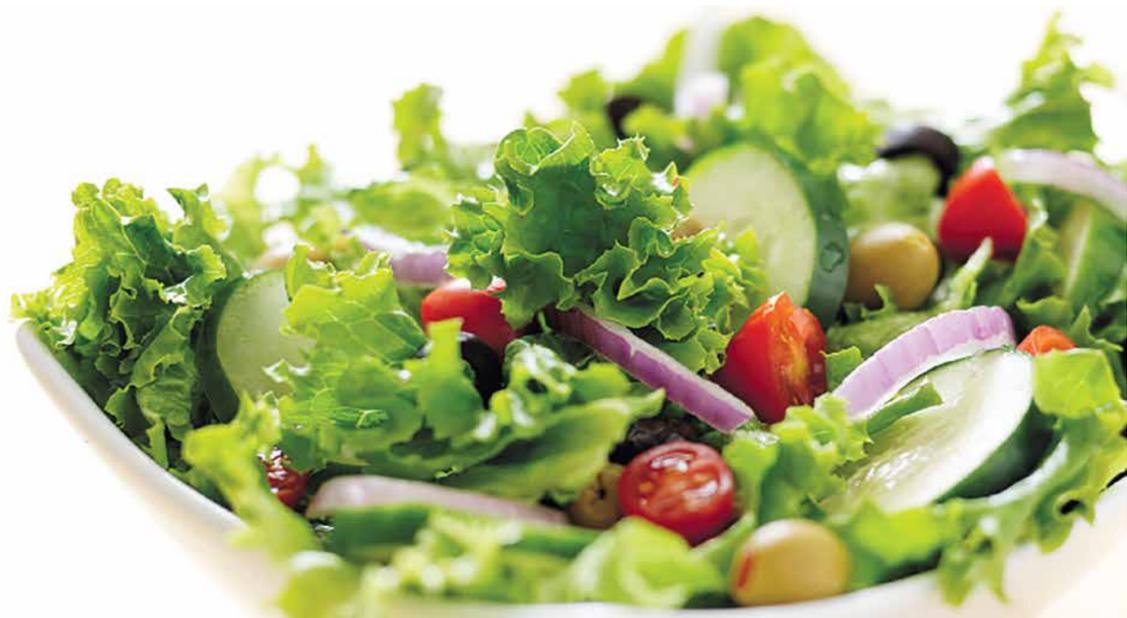
Much of Zhang’s research has been devoted to the development of low-cost sensors to detect this; a dye-treated paper he developed is now in the disclosure phase that precedes the awarding of a patent. On the prevention end of things, he is at work to create minimum sanitation levels for water and also, in cooperation with the university’s Toxic Use Reduction Institute (TURI), to develop a process to improve the safety of the chemicals used in handling.

“In China, the main threats come from herbicides and pesticides,” he says, while in the U.S., “the bigger problems are biohazards, the bacteria and viruses that can contaminate our food.”

“There is an increased public awareness. The consumer wants his fresh salads—and that’s a healthy thing. But it means we have to stay careful.”

FOOD AND HEALTH

While the doctor treating a sick patient will have a thorough knowledge of the most effective pharmaceuticals with which to treat him, she will probably not be as well versed on what diet the patient should follow—and the diet may be as critical to treatment as the drugs.



“There is an increased public awareness. The consumer wants his fresh salads—and that’s a healthy thing. But it means we have to stay careful.”

“A typical student in medical school will take, at most, one or two courses on nutrition,” says nutritional sciences **Adjunct Prof. Michelle Palladino ’11, ’17**, who earned a master’s degree in public health from the university last year while also working for three years in the bone marrow transplant unit at UMass Memorial Medical Center in Worcester. Most of her job there, she says, was to “work with the doctors and nurses to develop the dietary formulas that were best for each patient.”

There needs to be more awareness and more training in the field of nutrition, says Palladino: “Doctors today have way too much on their plates already to be able to keep up with diet requirements.”

Palladino is in her first year teaching a course in medical nutritional therapy—loosely defined, the science of matching diet with disease. Most of her UMass Lowell students, she says, will begin their careers as dietitians in the same way she did—with jobs in the medical field, where they will work side-by-side with doctors and nurses on patients’ dietary needs at the same time as they educate the patients themselves on their nutritional requirements.

“I tell my students all the time, ‘You are the lead person. As far as diet and nutrition, you are the one. You have to be confident in your knowledge.’”

FOOD PACKAGING

The MRE, or Meal Ready to Eat, has long been the staple of our soldiers in the field. They carry it with them in a cardboard container—which, once the meal has been eaten, they either add to a bonfire or stow in their packs to carry out. But burning can be a hazard, and a soldier’s pack is already more than full enough. And all those dead cartons are just more drag on the environment.

Jo Ann Ratto Ross ’88, ’93, an investigator for the Army’s Natick Soldier Research, Development and Engineering Center, told researchers nearly 10 years ago that annually “there are more than 40 million MREs procured by the military, with about 14,000 tons of MRE packaging waste each year.” And the problem has no doubt gotten worse.

Might there be another way?

This was the focus of plastics engineering **Prof. Margaret Sobkowicz-Kline**, a former field engineer in the oilfield industry, whose Army-funded research project, completed last year, offers a packaging solution to all these problems at once.

The proposed new container, a biodegradable, moisture-resistant package developed as a joint project with the Army’s Natick Center, combines the Center’s

expertise in biodegradability testing with the experience of Sobkowicz-Kline’s department in plastics synthesis and formulation. Her Army colleague on the project was none other than Ratto Ross, a 1993 alumna of the UML plastics engineering doctoral program.

“What we developed was a product that’s both compostable and biodegradable,” says Sobkowicz-Kline, whose research over the past 12 years has focused heavily on sustainable polymers and, more recently, on recycling. “It can be discarded safely on either water or land. That could save a lot of waste.”

THE HISTORY OF FOOD

History **Prof. Chad Montrie**, like most history professors, tends to take the long view. To his way of thinking, both food and alcohol “are all wrapped up in the history of this country.”

Montrie, who teaches a course called Alcohol and American History, cites examples as far back as the 17th century, when the early settlers traded liquor to the Cherokees “as a way to get their skins and furs without using cash.” More recently, he says, the late 18th- and 19th-century temperance movement was used by many as a way to contain immigrant groups, while the Women’s Christian Temperance Union of the late 19th century was “among the first groups in this country to empower women politically.”

Montrie hopes soon to supplement his alcohol course with a course on food in American history, which has been proposed and is now pending review. Food, he says, is at least as central as alcohol to the history of our country. One idea he would like to try in the course is to “get hold of, say, a 19th-century cookbook, pick a recipe and research what it might have to say about class, race or gender. Like okra, for instance: How did it get here, and what does it have to tell us about slavery? Or Aunt Jemima pancake mix: Aunt Jemima was originally derived from a 19th-century minstrel show character. What might she have to say about pancakes, or about race?”

There is no shortage of modern-day applications, Montrie notes. “Remember that line, ‘A taco truck on every corner,’ that was supposed to be [according to presidential candidate Donald Trump] an argument against Mexican immigration? And right now, in Chicago and other cities, there are ethnic kitchens being closed down by U.S. Immigration and Customs every day.

“Food is everywhere. You don’t have to look very far.” [UML](#)



Faculty photos on right, top to bottom: Prof. Katherine Tucker, Adjunct Prof. Chris Wilkinson, Asst. Prof. Boce Zhang, Adjunct Prof. Michelle Palladino ’11, ’17, Prof. Margaret Sobkowicz-Kline and Prof. Chad Montrie

> BY GEOFFREY DOUGLAS

Couple Looks Back on a 'Real Gem' of an Education

Tom O'Connor '77, '80 is a retired board chairman and former CEO who climbs 20,000-foot mountains in his spare time. His wife, Diane Lamprey O'Connor '84, a former hospice volunteer with a master's degree in religious studies, is happiest painting watercolor landscapes and abstracts. They've been married 34 years—since not long after they met at a two-for-one night at an Irish pub in downtown Lawrence. As Tom is fond of saying today, "I got both a beer and a bride."

He was 26, from Lawrence, two years past earning his master's degree at UMass Lowell. She was 23, from North Andover, working for a Boston nonprofit and two courses short of her ULowell bachelor's degree, which she would complete the same year they were married.

Their memories share a common thread. Both recall the tuition rates the year they enrolled—\$100 a semester for Tom, \$300 for business student Diane four years later—and their pride in being the first in their families to graduate from a four-year college. Tom remembers the "blessing" of a \$500 state scholarship; Diane tells the stories of the little apartment she lived in next to the sub shop at the end of the University Avenue bridge, and of the jobs she worked at to keep herself afloat. "Almost everyone in those days," she says, "worked at DeMoulas." (See related story, page 26.)

The paths they've followed since then have widened their worlds. Tom is the retired chairman of the board and CEO of Colorado-based DCP Midstream, among the nation's largest natural gas gathering and processing companies, and has over three decades of experience at all levels of the energy field. At one point during his 20 years with Duke Energy, where he finished as group vice president of commercial businesses, he was CEO of a division overseeing more than 18,000 miles of pipeline to 1.2 million customers.

Over the course of his career, he says, "the whole conversation about energy has changed. We've gone from worrying all the time about not having enough, being 'energy poor,' to having this huge abundance—solar, wind, natural gas—most of it homegrown and home-developed, definitely to the benefit of the country. It's been a fascinating trend to be a part of."

Diane, meanwhile, has pursued her own path. Following her years as a young mother to three children through the 1990s, she endured a painful time witnessing her father's last months in hospice care. Determined to turn the experience into some public gain, she trained as a respite volunteer in Houston and continued in this role in Colorado—where the couple have lived since Tom took the job with DCP in 2007—while also organizing training for new staff and volunteers. She later earned a master's degree in religious studies from Regis University in Denver, with a focus on aging and end-of-life studies.

"She's a very nurturing person," says Tom, interrupting his wife's description of her work and studies. "That's just her makeup; that's just the way she is."

Lately, painting watercolors has opened a new dimension in her life.

"I've become a painter," Diane says, almost as though surprised at the discovery. "And I've come to love it."

Tom is more the risk-seeker type. Drawn to the challenge of mountains for as long as he can remember, his weekend climbs while at ULowell were pretty much limited to the Whites—"because they were there, and they were all we could afford." These days, though, his forays are farther afield and more ambitious: The day after Christmas last year, he set off to climb Aconcagua in the Andes—at 22,841 feet, the highest mountain in the world outside the Himalayas. Due to an illness, he failed to make the summit, as did nine of the 10 on his team—but, he says, "we all learned a lot about ourselves and the mountain." He plans to be back this December to try again.

As much as the O'Connors' world has widened and prospered since those days of the two-for-one beers, their memories haven't dimmed, and their loyalties remain fixedly in place.

"ULowell was a huge opportunity for a lot of us," says Tom, who earned a bachelor's degree in biological science and a master's degree in environmental studies. "There were some large personal challenges involved, but the school was small enough so there was always help if you needed it, kind of like climbing a mountain with a quality team you can count on. We got a high-quality, affordable education—a real gem—though most of us were too young to recognize it at the time."

The O'Connors have been recognizing it now, actively, for the past 15 years—through both the O'Connor Family Endowed Scholarship Fund, which benefits students in the Kennedy College of Sciences, and the many alumni events they continue to host at their homes in Colorado and on Cape Cod. In addition, says Bob Tamarin, emeritus dean of the Kennedy College of Sciences, Tom was the founding co-chair of the College's Board of Advisors, a group of successful alumni dedicated to helping both students and faculty.

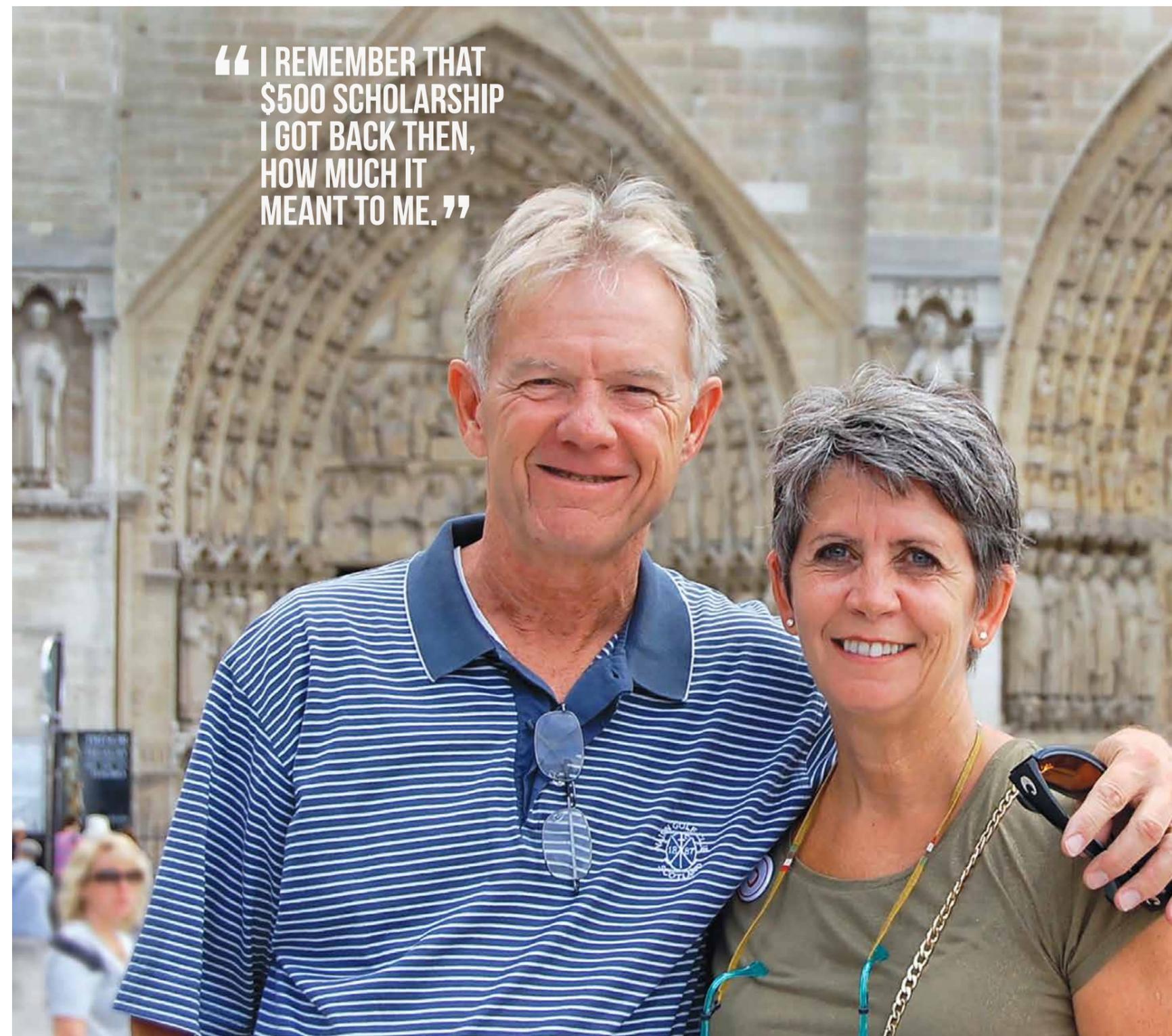
"His personal generosity and leadership were extraordinary," says Tamarin. "Both he and Diane are absolutely wonderful people, dedicated to their family and to UMass Lowell. I've never worked with a finer couple."

For Tom, recipient of the University's Distinguished Alumni Award in 2008, it all goes back to those scrape-by early days.

"I remember that \$500 scholarship I got back then, how much it meant to me," he says. "It's a real honor, for both of us, to be able to help these kids today."

"You wouldn't believe some of the letters we get from these kids, thanking us," says Diane, whose degree was in management information systems. "They're pretty awesome. I read them, and I can see that we're achieving exactly what we'd hoped to. It feels so good to know that."

As for the alumni hosting, she says, "We've developed some very warm personal relationships, both with staff and other alumni. We're not big-time socialites, not by a long shot. But this is important to us, and we really enjoy the people." [UML](#)



THE FOODIES

ALUMNI
WHO GROW, COOK,
SERVE AND THINK
ABOUT FOOD



The U.S. food and beverage industry is growing at a steady pace even as the population growth rate has slowed, according to industry analysts. Consumers have more money to spend on food and are more concerned than ever about health. There are a growing number of food companies and products on the market in response to these trends—and our alumni are in the thick of it. Meet some of them on the following pages.



THE RESTAURATEUR

His roots are in the food business, says **Mike Covino '93,'95**: "My father was a beer distributor at Logan Airport, my mother was a bartender and my grandfather was a chef." But Covino's master's degree was in physical therapy, and so was his first job after school. For several years after earning his degree, he "dual-careered" between his PT day job and his night work in restaurants and bars.

In 2005, the contest was settled. With his opening of Block Five, an upscale burger restaurant on Green Street in Worcester, just as that neighborhood was enjoying a rebirth, Covino announced his arrival in the city. He opened a second restaurant in the city a year later, the tapas bar Bocado.

Today there are 10—eight in Worcester, one each in Leominster and Wellesley—and they range across the food-and-drink spectrum: pizza, burgers, seafood, steaks, tapas, Mexican, health food. There is a wine bar and a sports bar; there is pricey and down-home. They are all part of the Niche Hospitality Group.

Covino has had several partners over the years, as well as a staff of employees that grows with every new opening. But none among them has been more critical than his wife, Deb Covino '95, who also put aside a UML degree in physical therapy to focus on the restaurant trade. In addition to her role in raising the couple's three children, she oversees private events for all 10 restaurants and is "a major key to our success," Mike says.

The Covinos, meanwhile, have been key to the transformation of downtown Worcester. "Mike and the Niche group illustrated a vision for a Worcester market that hadn't quite existed yet," Tim McGourthy, then Worcester's chief development officer, told the Worcester Business Journal two years ago.

"We've been part of some pretty cool changes," Covino says. "That's all. We were never trying to change the world."—GD



FAVORITE FOOD? "I find myself always sampling the fresh guacamole at our Mezcal location. I love the creamy texture from perfectly ripened avocados smashed with fresh lime, cilantro, onion, tomato, salt and some fresh jalapeño."



THE ICE QUEEN

Business alumna **Jennifer Heng '13** opened Snowdaes on Westford Street in Lowell after falling in love with shaved snow in Southern California. Working with her then-fiancé Nyden Heng and sister Julie Ho '13, they opened Snowdaes in 2014. Customers have been flocking to the shop for matcha, Thai tea and other flavors of shaved snow (a mix of ice cream and shaved ice) topped with everything from rainbow mochi to marshmallow.

"Business is great!" says Heng, who just had her third child, a daughter, with husband Nyden. "Life is hectic but never boring."

It's about to get even more hectic: The couple is currently searching for locations in which to open more branches of Snowdaes.—DP



FAVORITE FOOD-RELATED MEMORY? "The Korean BBQ in Los Angeles. All kinds of meat and sides, all placed in front of you. You get the opportunity to cook the meats however you like and the smells are amazing. The colors of all the dishes and the aroma of sizzling meats ... I'm pretty sure heaven has a Korean BBQ restaurant."



THE WINE ENGINEER

Turning to the grapevines strung across his 40-acre Broken Creek Vineyard and Winery in Shrewsbury, Mass., **Eric Preusse '83** couldn't be further removed from his first job out of the Francis College of Engineering, working on missile guidance systems at Raytheon.

The electrical engineering alumnus from Westborough started Broken Creek with his wife, Peggy, in 2011. What began as a hobby with seven rows of grapes has ripened into a full-time business, with 250 rows of 2,500 plants spread across nearly six acres of the rolling property, a former cow pasture and dairy farm.

Preusse, who produces 300 cases (3,600 bottles) of reds and whites each year, plans to double that production after a recent expansion. The Preusses also run a tasting room and event space at the winery, which is open to the public from early spring until late December.

"The coolest part is when people come here and say they really love the wine," says Preusse, a self-taught winemaker with no formal training in viticulture. "That's why I'm out here working 15-hour days, doing all the pruning, harvesting, crushing and getting the fermentation going. That appreciation really makes the difference."

Vineyard owner is actually Preusse's third career turn. In 1989, he transitioned from engineering to a position with the staffing agency Kforce after seeing a need for recruiters who can speak engineers' language. He was vice president of the New England region when he started Broken Creek in

2011, juggling both roles before stepping down from Kforce in 2017 to focus full-time on his vineyard.

While Massachusetts will never be confused with Napa Valley or Tuscany, there are more than two dozen wineries across the state. Preusse enjoys the scientific challenge of finding just the right varieties of grapes that can grow in the hot-and-cold Northeast climate.

"I meet a lot of winemakers who are engineers. We like to make stuff," says Preusse, whose brother David Preusse '85 is a mechanical engineering alumnus.

"And it goes back to my ULowell education. You come out of there with confidence. There's a foundation they give you that I've been able to apply across a broad spectrum of business."—EB



FAVORITE THING TO EAT WHILE A STUDENT HERE?

"I'd have to say the hamburgers. I think I had a couple hamburgers for lunch every single day, regardless of whether I was eating at the North or South campus."

THE URBAN FARMER

Lydia Sisson '12 grew up in the rural South, where her family had a vegetable garden and kept chickens. She fell in love with farming as a student at Vassar College, where she got a work-study job with a nonprofit farm that rented college land, and then went to Brazil to study the Landless Workers Movement. "That really changed my perspective on what equity is about, and the incredible disparity in access to food and land and capacity for people to have self-sustaining lives," she says.

After graduating, she moved to Lowell and worked on farming projects at the United Teen Equality Center, then apprenticed at several farms before starting her own CSA (Community-Supported Agriculture) farm in North Reading in 2008.

But just one farm wasn't enough. Everywhere she looked, Sisson saw signs of food disparity—and city land that was unproductive. So she signed up to earn a master's degree in economic and social development of regions at UMass Lowell, where she made community connections through internships at local nonprofits and studied the city's food system and needs. For her master's thesis, Sisson—working with garden educator Francey Slater—developed a business plan for a sustainable nonprofit that increases access for city residents to fresh, healthy food.

Since its founding six years ago, Mill City Grows has developed six community gardens, 14 school gardens and three urban farms—including a new greenhouse and garden space behind the residence halls on East Campus. It also runs a mobile farmers market and gardener education programs. "We really do create lasting change in the community through transforming spaces into urban food production hubs," Sisson says. "And I love that we are building these new green spaces in the city that change the entire landscape."—KW



MOST VIVID MEMORY RELATED TO FOOD? "When I was little, we had chickens, and my job was to feed them and collect the eggs. We had a garter snake that was getting into the chicken house and eating the eggs, and one time I caught him in the nest box with an egg that he'd swallowed. I got my dad, and he used a hoe to pin the snake down and make it regurgitate the egg. My dad, who's a pacifist, put the snake in a pillowcase so we could let it go in the forest. So I'm driving with my dad to relocate the snake and it pops out of the pillowcase and gets loose in the car, and my dad pulls over and flings it out the window."



THE MIX MASTER

Have you ever wondered how tomatoes make it into your ketchup without leaving it lumpy? Or how the egg whites get into mayo—or mustard seeds into mustard? It's all done with machinery, of course. But there are different machines for different products. There are high-shear mixers, high-torque mixers, high-shear emulsifiers, low-speed agitators—even one called the mayo mill.

The majority of them are manufactured at a single plant in Londonderry, N.H., by a company called Admix, whose founder, **Louis Beaudette '74**, came to the field by a most unlikely route.

As a biology major at Lowell Tech, he wrote his senior thesis on the treatment of groundwater pollution. This led to his first job, at Kenics Corp. in Andover, where he spent 15 years designing mixing and blending equipment—initially for water treatments, and later for food.

"I became fascinated with the food-processing business," he says. "It's a constantly changing environment—one day it's all about low-fat, then it's high-protein, the next day it's gluten-free. I came to love it and wanted to stay involved."

And he saw his chance: "The machines that companies were using to mix food were really slow. I felt the process could be more efficient."

So in 1989, he founded Admix. Today, it is the largest supplier of mixing equipment for canned and packaged, prepared foods. He was right about the speed thing: Admix can now do in just 30 minutes a mixing job that used to take up to eight hours, Beaudette says.

It's demanding work that never seems to slow down. A few years ago, he says, when the media began writing about the evils of fructose corn syrup, "The phones were ringing off the hook. Kraft, Campbell's, M&M—they all wanted new machines, so they could get off fructose and mix with solid sugar instead. It was a crazy time."—GD



FAVORITE FOOD MEMORY: "My dad had a bakery in Lowell, so I grew up around food. Pies, cakes, fresh bread—that's what I remember best."

THE FOOD HISTORIAN

History grad **Kathleen Curtin '86** may just know more about the first Thanksgiving than anyone. A former food historian at Plimoth Plantation, she is co-author of "Giving Thanks: Thanksgiving Recipes and History, from Pilgrims to Pumpkin Pie."

The book is full of both history and recipes, which she collected from historic documents and cookbooks and contemporary home cooks across the country. The recipes run the gamut from authentic English colonial fare to regional specialties like Southern sweet potato pie and adaptations by newer immigrants, including Cuban stuffed turkey and Lebanese rice and meat stuffing.

"Thanksgiving is a uniquely American holiday," Curtin says. "It's the only holiday that we all share. We all sit down at that communal table and we all eat very much the same foods. Historically, it had very religious connotations, but it's become an extremely secular holiday when it doesn't matter what religion you are."

A few years ago, Curtin left Plimoth Plantation and earned her teaching degree at the University of New Hampshire. She's now a U.S. history teacher at Portsmouth (N.H.) Middle School, where she uses Spam to teach her curious eighth-graders about World War II rationing.

But Curtin still keeps a finger in the pumpkin pie. She volunteers at the Museums of Old York in York, Maine, helping well-known chefs put on hearth-cooking demonstrations. An accomplished chef herself, she also cooks for Ethel Kennedy and her family in Hyannis, Mass., for a week every summer when the regular chef, a friend, is on vacation.—KW



THE ORGANIC GROCER

Renée Elliott '86 earned a degree in English, but a book she read for a nutrition class made all the difference in her life. "Diet for a Small Planet," a 1971 bestseller that detailed the environmental impact of the meat industry and advocated for healthy eating, changed her life.

"That was pivotal for me. I read it and could no longer eat meat. I became a vegetarian at age 19," she says. "That book made me question convention."

Elliott went on to found Planet Organic, a successful health-food grocer based in London, where she moved after graduating from UML. Established in 1995, the company has since grown to a seven-store chain. She's a sought-after speaker on nutrition and wellness and teaches healthy baking at the College of Naturopathic Medicine in London. She's written three cookbooks, most recently "What to Eat and How to Eat It," a guide to incorporating healthy ingredients like quinoa or maca into everyday meals.

"It covers all the ingredients people know they should be eating but don't know how," she says. "It's a guide through the maze of voices."

A mother of three, Elliott spends time mentoring women entrepreneurs, especially those who are trying to start food- or wellness-related ventures. Last year, she and a partner launched Beluga Bean, which offers life and business coaching to women. Next, she's exploring a project that's part cookbook, part family history, based on the recipes and stories of her mother, a New Orleans native and outstanding home cook who died in 2015.

"I have done the preliminary work—what a joy. But I think I will have to live in New Orleans for six months to finish it," she says.—JG



FOOD THAT SHOULD BE BANNED? "Sugar is the obvious one. And junk food. By junk food I mean food that gives you nothing. My motto is, kill Coke!"



WHAT DOES FOOD MEAN TO YOU? "Food means connections with people, with the past and with the future. I talk to the kids in my social studies classes about immigration, and I've noticed that other stuff falls away quickly as immigrants adapt to a new country. Traditional dress falls away, language falls away, but food sticks—food is the piece of our immigrant culture that hangs on the longest."



THE CHICKEN KING

Lowell native **Rob Parsons '95** knows New Englanders prefer their local sub shops, pizza joints and clam shacks to big restaurant chains.

But Parsons, who earned a business degree in finance and has built a successful career in real estate development, says Popeyes Louisiana Kitchen is different. The fresh chicken is cooked in small batches throughout the day and does not sit under heating lamps for hours. The sides are prepared from scratch. "And I've always liked spicy food," says Parsons, who until recently owned seven Popeyes franchises in the Boston region. He now owns one, in Nashua, N.H.

Parsons learned about the restaurant industry while working as director of development for Popeyes and Denny's Restaurants. He developed franchise markets in 42 states, and even took Denny's into Central and South America. In 2009, Parsons shifted gears, founding Synergy Dining Group and developing his Popeyes franchises, including the Kenmore Square location that was a well-known favorite of several Red Sox players.

"Jonathan Papelbon and David Ortiz used to come in there quite a bit," he says.

In 2015, Parsons sold his Popeyes to focus on a new franchise venture: developer and owner of Primrose Schools, a national private preschool chain. He had no intention of getting back into the restaurant business. But when he saw a Wendy's go out of business near his family's home in Nashua, he had a craving. He bought the property and opened a new Popeyes in May 2017. "Popeyes was still fresh in my memory, so I ventured back in," says Parsons. "I've always loved the brand. I love the food."—EB



FAVORITE THING TO EAT WHILE YOU WERE A STUDENT HERE?

"There used to be a place called Lena's Sub Shop on North Campus. They had a teriyaki steak and cheese sub that I still think about to this day. I was there just about every day."



THE RENAISSANCE MAN

When **Ben Williams '05** was 15, his father, an Air Force major serving as a dentist, was posted to Aviano Air Force Base near Venice, Italy. Williams quickly tired of the American high school for “Air Force brats” and applied to an Italian school that taught culinary arts in addition to the traditional academic subjects. His parents were perplexed: Williams spoke no Italian. “You watch me. I’ll learn,” he told them. For the next few years, he studied and apprenticed in restaurants around Northern Italy.

When his mother was diagnosed with cancer, his family returned to Bloomington, Ill., where Williams helped start the first Biaggi’s Ristorante Italiano, which has since become a small restaurant chain. After his mother died, Williams went back to Italy at age 21.

With a friend, Marco Mazzocco, he won a contract to operate a Greek food stand at Aviano AFB. At Marko’s Mediterranean Grill, they delivered “Greek with a twist,” adding Italian and Lebanese spices and ingredients.

After their 10-year military contract expired in 2011, Williams and Mazzocco opened a second Marko’s in the United States, building a food trailer and stationing it near Eglin AFB in Florida. They soon moved it to Lowell, where Williams was living—and it’s been parked in a lot between Appleton and Summer streets ever since.

Williams isn’t only a chef: He completed his undergraduate degree in political science at UML and earned a law degree at New England School of Law. Now, in addition to working at Marko’s every weekday at lunchtime, Williams teaches political science classes as an adjunct professor, including Foundations of Law.—KW

FOOD YOU CAN’T LIVE WITHOUT? “Really good olive oil and aged balsamic vinegar, the kind that costs \$400 a bottle.”



THE DESIGNER

Taniya Nayak '97 says trying a new restaurant is like going on a first date. “You want to be attracted to the person, and you hope they have substance,” she says. “And when you walk into a restaurant, it has to have a little of everything, but there can also be some give-and-take. If the food is stellar, you’ll be more forgiving of the design. Or, if the service is outstanding and the design is over the top, but the food is just so-so, you’d go back again.”

As an A-list interior designer well-known for her work with Ellen DeGeneres, Rachel Ray, HGTV and Food Network’s “Restaurant: Impossible,” Nayak knows of what she speaks. Working with her husband, restaurateur Brian O’Donnell, Nayak has helped develop eight eateries in the Boston area over the past decade, most recently the Yellow Door Taqueria in Dorchester.

She’s currently sinking her teeth into her most ambitious project yet: renovating Ruth’s Chris Steak Houses all over the country. Nayak has been friends with the president and chief operating officer of the upscale steakhouse chain, Cheryl Henry '95, since their UML days, when they were neighbors in Fox Hall and both studying marketing in the Manning School of Business.

“Cheryl read a story in the alumni magazine about me doing ‘Restaurant: Impossible’ and asked if I’d be interested in working with them on a big brand refresh and expansion,” says Nayak.

Nayak also takes on high-end residential projects for clients such as Bruins star Patrice Bergeron, Bruins president Cam Neely and former Red Sox star Jason Varitek. She also emcees Taste of the Nation, an annual Boston summer fundraiser that raises awareness about child hunger.

“I can’t even tell you how giddy I get about it,” says Nayak. “I am starstruck by our Boston chefs. I’m a geek around them.”—EB

MOST VIVID FOOD-RELATED MEMORY? “I’m from India, and my mom cooked Indian food every single night of the week. It was usually a vegetable, a rice, a lentil—we didn’t eat a whole lot of meat growing up, which is ironic since I design steakhouses now. But I remember always smelling like garlic and onion—my mom’s cooking. I’d be sneaking out to go on a date, because I was not allowed to date, and my clothes would stink.”

THE FAMILY FARMER

After his mother suffered a massive heart attack, **Christopher Horne '14** says he “started going to farmer’s markets and learning about healthy eating.” In the process, he met Mill City Grows founders Lydia Sisson '12 and Francey Slater and went on to work for them, first as a volunteer and later as their first full-time employee. After attending the Farm School in Athol for a year, he developed a business plan for his own farm, Horne Family Farms. Last summer, he provided microgreens—sprouts and baby lettuces, kale and Asian greens—to several local restaurants, and he plans to sell about two dozen shares in a CSA this summer.—KW



FAVORITE THING TO EAT WHILE A UML STUDENT? “Simply Khmer was a big meeting spot for me and my friends. But if I had to pick one food, it would be bánh mì, the Vietnamese sandwiches. They’re the perfect lunch between classes—with a combination of head cheese, pork and even ham sometimes.”



THE VINTNER

During his years at UML—where he majored in environmental science while also flying combat search-and-rescue HC-130s out of Hanscom Field in Bedford, Mass., for the Air Force—**Mark Proden '03** was dating a woman whose family invited him to their home for Sunday dinners. “We would sit down to these really good meals of her mom’s and drink her dad’s homemade wine,” he says. “It’s a nice memory. I think maybe, unconsciously, it planted a seed.”

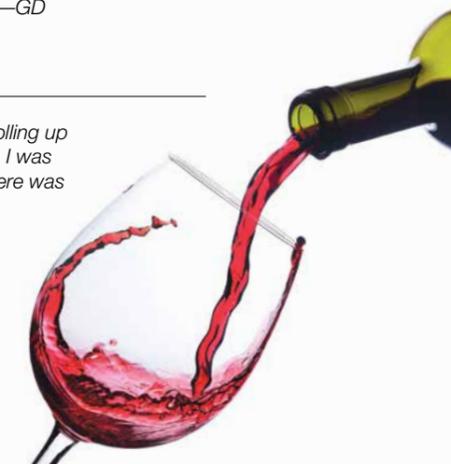
The seed bore fruit a few years after graduating, when Proden was in Los Angeles finishing up his Air Force tour. He began making day trips to vineyards in the Napa and Sonoma valleys, sampling the wines, learning about the harvests.

In 2008, he enrolled at the Northwest Viticulture Center in Salem, Ore., at the same time apprenticing with local wineries. Within a year, he had developed his own wine from local Oregon grapes, which he made by hand in small batches. By the time another year had passed, he was in Hawaii, on the island of Kauai, working as an engineer and developing a second line of wines, this one from local tropical fruits.

In 2012, Proden made the leap from maker to seller, opening the Hawaiian-themed Portland Wine Bar and Winery in southwest Portland. The winery, which features his labels and those of other small makers, is today regularly listed among the downtown’s prime tourist destinations.

And it now has a sister on the coast: The Winery at Manzanita, which opened late last summer along an uninterrupted seven-mile beach 90 minutes west of Portland, likewise specializes in small-batch area wines.—GD

MOST VIVID FOOD MEMORY? “Rolling up dough for cookies with my mom when I was a kid. It was such an intimate thing; there was such a feeling of connection.”





THE BUSINESS WOMAN OF FOOD

Cheryl Henry '96 says her love of food and cooking came from her grandmother, Vita Antoinette Puopolo Ricardo. "All my memories of her take place in a kitchen," she says. "She came to the United States from Italy as a child speaking no English. She became a from-scratch cook, and the way she communicated with people was through her food."

When Henry was a child growing up in Medford, her grandparents bought a small home in New Hampshire and her grandmother, she says, "transformed its unfinished basement—with cold, cement floors and walls, and a tiny wood-burning stove in the corner—into a pasta-making factory. That is where she taught me how to make pasta. She had two sawhorses that she stole from my grandfather, a piece of plywood she would lay across the top, and she would spread out her flour and, together, we would roll out our pasta dough with a sawed-off broom handle. And when we were finished, we would hang it on a wooden clothes rack to dry."

Today, Henry is president and COO of Ruth's Hospitality Group, a fine-dining company with more than 150 Ruth's Chris Steak House restaurants worldwide. "I oversee everything to do with food," she says, adding that she also runs the real estate division, HR, brand marketing and IT.

But she hasn't forgotten where she came from. Her grandmother, she says, cooked not for herself, "but to bring joy to every person who sat around her table. And when I walk into our restaurants to this day, whether I'm in the front of the house, or in the heart of the house in the kitchen, I look for that glimpse of Vita Antoinette Puopolo Ricardo."—SC

BEST FOOD-RELATED MEMORY: "One of my fondest memories is of when grandmother decided that I had earned the right to roll the cavatelli. My hands were so small, it took every finger I had to get them to roll."

THE FRANCHISEE

"In the food business today, it's all about competition," says **George Zografos '76**, who just sold off the last of the 13 Dunkin' Donuts franchises he spent 30 years collecting on Cape Cod. You can see the trend just by what's happening with coffee, he says.

"Cumberland Farms is giving it away now. McDonald's is selling it for a dollar," he says. "It's about competition. And to be able to compete, you have to be able to do less—less labor, lower prices, a lower learning curve."

Dunkin' Donuts, among other companies, is responding by streamlining its own operations, says Zografos, who started in the business 40 years ago in 1978, when he took a job as store manager at a Dunkin' franchise in Connecticut.

"They're going to be selling fewer kinds of donuts, not selling cookies anymore, cutting out some other things too. It's the 80-20 thing—you focus on the 80 percent you sell the most of, let the other 20 percent go. That's how you streamline. That's what it takes now to compete."

Still, it's not the competition that's driving Zografos out. He's seen his share of that over the years and has prevailed at least as often as not. "Competition is a good thing," he says. "It forces you to stay current; it keeps you relevant."

But he's 64 now. His three sons are doing well. He has family and friends he wants to spend time with; there are other things in life.

"I've had a good run. You never know how many more years you've got left, and you want to use it well. So it's time."—GD



WHAT DOES FOOD MEAN TO YOU? "Food brings people together—especially coffee and tea. It's our common denominator."



THE FRUIT LABORER

Mark Parlee '80 caught the farming bug at a young age. When he was 12, he started working on his uncle's farm in Chelmsford. Parlee, who studied biology before switching majors and earning a degree in chemical engineering, continued to work on the farm on weekends.

After earning his degree, he went to work in Boston at the engineering firm Stone & Webster, where he spent 10 years and met his wife, Ellen. But when some farmland along the Merrimack River in Tyngsboro became available, Parlee couldn't resist. He gave up his chemical engineering career to pursue his true calling.

"It had always been in the back of my mind that it wouldn't be a bad way to make a living," says Parlee, who started with two acres of pick-your-own strawberries in 1988 and now manages 93 acres of apples, strawberries, blueberries, cherries, peaches, sweet corn and pumpkins. His chemistry background is useful, he says, when it comes to choosing the least-toxic methods for growing crops.

The business has flourished through the years and now features a spacious retail shop (The Farmstand) that sells fresh fruits, vegetables and flowers, as well as Mary's Country Kitchen and Bakery, where visitors can enjoy strawberry shortcake in the summer and warm apple crisp and cider donuts in the fall.

"Everything we grow is sold on the farm," says Parlee, who adds that he can't compete on the wholesale level with the 3,000-acre farms of the industrial agriculture industry. "We're at the end of the food chain. Our fertilizer costs and labor costs are high, so we pretty much retail everything directly to the public."—EB

FOOD YOU CAN'T LIVE WITHOUT? "My favorite food is ice cream, and I'm not too shameless to say that one of my favorite meals is a strawberry shortcake with ice cream that we offer here at the farm."





THE GAP-FILLER

Her first job in the early '70s in Laconia, N.H., was as a waitress at Hart's Turkey Farm in nearby Meredith. She was about 14 at the time, and recalls having to lie about her age to get it, says **Sandy Green '86**.

Over time, Green moved up the food chain to better jobs in fancier restaurants. By the time she was in college at Salem State, she was serving Bananas Foster and specialty coffees at the Andover Inn.

Green took a long break from the restaurant business, spending more than 25 years in IT—a natural progression from the M.S. she earned in electrical engineering at UML—before selling the IT services firm she founded, n-Link Corp., to its employees in 2009. By then, she had moved with her husband from Washington state to Bend, Ore.—where, during house-hunting, she says today, “We could never find a place where we both liked to eat.”

Most of the dining options in Bend at the time, she recalls, “were either granola, redneck or hoity-toity. There wasn’t much in between. It was a real gap in the market.”

In 2010 she filled that gap with The Phoenix restaurant. Designed from the start as a “restaurant for everyone,” it targets its menu and its layout across the demographic spectrum.

“Top service, and quality ingredients. And something for every taste.”—GD



FOOD YOU CAN'T LIVE WITHOUT? “Scallops sautéed in fresh butter with parmesan. That’s heaven to me.”

THE PIZZA GUY

Even in middle school, **Al Contarino '92** was thinking of ways to turn food into a business.

“I would walk to the five-and-dime store in downtown Andover and get all those different 10-cent candies—the boxes of Mike and Ikes and the Jolly Rancher sticks—and then sell them for a quarter at school. My whole locker was full of candy,” recalls Contarino, who even kept track of his sales on his family’s Apple computer by learning to use VisiCalc, the first-ever spreadsheet program.

Contarino, who earned his bachelor’s degree in industrial technology from the Francis College of Engineering, has channeled that same entrepreneurial spirit as president and co-founder of KettlePizza, an innovative line of products that turns charcoal and gas grills into backyard pizza ovens.

“I’ve always been a grill guy, but I found it really hard to cook pizza on the grill because you lose all the heat when you lift up the lid,” says Contarino. “The trick to pizza is hot and fast. We get the grill up to 900 degrees so you’re cooking a pizza in three minutes. It’s a great alternative to spending thousands of dollars on a pizza oven.”

Working out of the barn at his home in Boxford, Mass., Contarino started KettlePizza in 2010 with co-founder George Peters. Business has heated up through the years (most of their sales are online, but they’re also found in Crate & Barrel and local hardware stores) and they’re now headquartered in North Andover, where they have a showroom and warehouse.

“It’s a challenging market, but I love having my own business,” says Contarino, who takes pride in the fact that all KettlePizza products are made locally. In fact, some of the metal parts are machined at Sparton Technology Corp. in Hudson, N.H., where Contarino’s friend and fellow industrial technology alumnus, Scott Breton '92, is vice president.—EB



MOST VIVID FOOD-RELATED MEMORY? “I have one memory of the dining hall my freshman year. It was a snow day, and everybody decided to go eat at Fox Hall. It was packed in there. All of a sudden, somebody threw a piece of food and it landed on our table. One of my buddies said, ‘It’s on,’ and threw it back. And it started a food fight, just like you see in the movies. I was horrified. I don’t remember how it ended, but it was pretty funny.”

ALUMNI LIFE

PIPE DREAMS

Jonathan Cheever, who studied mechanical engineering at UML between 2003 and 2005, now spends his days engineering big air in the halfpipe. A member of the U.S. Olympic Snowboarding team, Cheever is ranked the seventh best snowboarder in the world—with nine X Games appearances, two World Championship appearances and many World Cup starts. Cheever—a Saugus native who got his start on the slopes of Nashoba Valley Ski Area in Westford—finished 28th in the men’s snowboardcross event in PyeongChang. When he’s not on his board, Cheever works as a plumber.



BARRY BURBANK '72 is the region's longest-tenured morning meteorologist, having launched his career with WBZ-TV in Boston in 1978. Currently the meteorologist for WBZ-TV weekend news, Burbank also makes it a priority to visit area schools and teach schoolchildren about how weather works. [3]

'39 Mary D. LaBay celebrated her 100th birthday in October.

'59 Gertrude (Long) Kelleher was featured on Education Post, a national website focused on public education. She recounted her stories of being one of a handful of women in Lowell Tech, where she broke barriers in athletics and hiring, and enjoyed campus life in her engineering sorority Phi Sigma Rho and Tech Players, the theatrical society. [1]

'63 Judith A. Wilhelmy was named president of the New Hampshire Justice of the Peace Association and was honored at a Community Teamwork luncheon.

'64 Ann F. Chandonnet was honored with the 2017 Albert Nelson Marquis Lifetime Achievement Award, given to those who have been listed in "Who's Who" for more than 20 consecutive years and who have accrued more than 30 years in a particular career field. She has been a published poet since her teenage years.

'65 Sue L. McHendry and Walt J. McHendry '64 celebrated their 50th wedding anniversary in September.

'68 Arnold J. Piellucci is enjoying life after retirement and is looking forward to celebrating his 50th reunion in May.

'71 Lt. Col. Robert D. Carlson retired from the Defense Acquisition University in January 2016 after 23 years teaching courses in program, funds and earned value management. Currently a DAU intermittent professor, Bob teaches several online courses and consults.



Robert S. Ward was elected to the newest class of The National Academy of Engineering, among the highest professional distinctions accorded to an engineer. There are only 2,292 other members in the United States. Membership in the Academy honors those who

have made outstanding contributions in engineering. Ward, president and CEO of ExThera Medical Corp. in Martinez, Calif., was included for his work engineering and commercializing biomedical devices and prosthetic implants.

'72 Michael S. Kaplan recently retired and relocated with his wife of 45 years to the San Diego area to be near their two sons and their families. He spent 40 years working in various positions, including the fields of purchasing, war fighter logistics, material support, industrial engineering and salvage sales.

Celeste T. Tremblay '72, '10 retired from UMass Lowell in January 2017 as a clinical associate professor of nursing. She received both bachelor's and doctoral degrees at UML and worked at the university for 15 years.

'73 Marilyn L. Byron was named one of the top-eight teachers in New Hampshire for 2017 in December by Parenting New Hampshire Magazine. She has been teaching for 36 years, with the last 30 at St. Joseph Regional Catholic School in Salem, N.H.

Nobuyuki Fujita successfully ascended the north face of the Eiger via the 1938 route on Nov. 1, after several attempts over the past 20 years. Poor climbing conditions and/or bad weather had prevented this in the past, but he says he is thrilled that his lifelong dream finally came true.

'77 Prof. Emeritus Kay Doyle '77, '86, Ph.D., former program director of Medical Laboratory Sciences at UML, received the 2017 Member Lifetime Achievement Award from the America Society for Clinical Pathology. In the early 1990s, Kay served on and was chair of the ASCP's Joint Generalist Examination Committee for the Board of Certification and was a member of and chaired their R & D Committee. She has been a dedicated volunteer ever since. [4]

'79 Robert S. Squires continues to play guitar as he approaches retirement. [2]

Continued

> CLOSE-UP CLASS OF 1954

He Came of Age with the Plastics Industry

When Mel Ettenson '54 went to work at his first job with Owens-Corning Fiberglass more than 60 years ago, the plastics industry was barely an infant. One of the company's projects at the time, designing a plastic body for the Chevy Corvette, was, he remembers, "the first exposure I'd ever had" to the new material.

It would be the first of many. After Owens-Corning came a job with Uniglass Industries—a manufacturer of plastics for boats—then one as senior vice president of Dayco Corp.'s Cadillac Plastics Division, and finally his last, as president of AIN Plastics Michigan, from which he retired more than 20 years ago.

But he wasn't done yet with the industry. Not even close.

As far back as the 1950s at Lowell Tech, as editor of the university's student newspaper *The Text*, he had always had "sort of a thing" about writing. And now, finally, as a retired executive with a vast knowledge of his industry, he was determined to resurrect his editing career.

So it was that, in January 1999, the *Global Plastics Newsletter* was born.

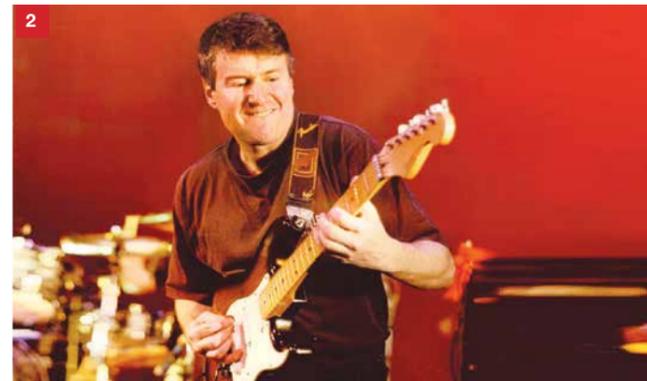
"During my 40-plus years in the plastics business, I have always wondered why there wasn't a single, concise, reliable source of information about our industry," Ettenson says.

He changed that. His newsletter today is a bimonthly, subscription-only source of all manner of plastics news: marketing updates, corporate changes, resource and technology breakthroughs, previews of new and upcoming products. Unlike similar publications, he says, the paper contains no advertising.

"That makes it possible for us to deliver the news objectively, without distractions, which in today's world I think is important."



Mel Ettenson in October 2017 at the yearly conference of the International Association of Plastics Distribution



1. GERTRUDE (LONG) KELLEHER '59
2. ROBERT S. SQUIRES '79
3. BARRY BURBANK '79
4. KAY DOYLE '77, '86
5. RICK T. '81 AND BRENDA '82 REESE



CLASS REUNION This year, we are recognizing alumni with class years ending in 3 or 8—from five-year reunions to 45! Learn more about how we're celebrating all year long by visiting alumni.uml.edu/Reunion2018.

'81 **Lawrence A. Acquarulo's** article on preventing microbial infections in medical plastics was featured on MedicalPlasticsNews.com.

Rick T. Reese founded the National Society of Black Engineers in 1978. The association celebrated its seventh Annual Soiree Elegance last year. [5]

'82 **Joan Hatem-Roy** was named chief executive officer of Elder Services of the Merrimack Valley.

'83 Finance grad **Doug Reader**, chief operating officer and chief financial officer at Slimfast and HNS, headquartered in Palm Beach Gardens, Fla., was a finalist in South Florida Business Journal's 2018 CFO Awards. Doug has been recognized six times as the "most valuable player" in the organization.

'84 Civil engineering alumnus **Jim Driscoll** joined Elaine Construction Co. as a project executive. Previously he served in a variety of capacities from field to office for Gilbane Building Co., most recently as a senior project executive.

'85 **Craig E. Schermerhorn** was appointed vice president of commercial lending at Centreville Bank in West Warwick, R.I.

Suresh D. Shah won the 2017 Lifetime Achievement Award from the Society of Plastics Engineers, Automotive Division. He is a technical specialist, with over 30 years of experience and more than 45 intellectual properties, including patents and trade secrets. Over 40 percent of these patents are in production, far above the 4 percent industrial average.

'86 **Lorna A. Boucher** won the 2017 Women in Finance Award for excellence in marketing from Markets Media in New York City. She is chief marketing officer at Instinet Corp.

'87 **Thomas A. Fondoulis** attended the AP Computer Science reading in Kansas City, Mo., which involved correcting the free response section of the Advanced Placement Computer Science exam. He enjoyed that the experience allowed him to be around like-minded computer teachers, he says.

Morris G. Porter traveled to Iceland with his family last summer. He says he still remembers the Scott Brown and Elizabeth Warren debate hosted at UML a few years ago.



'88 **Paul M. Cohan** relocated back to Boston after 20 years in the Bay Area of California.



'89 **Eric W. Abelquist '89,** '91 was named president of the National Health Physics Society.

'91 **Jonathan M. Soucy** was named president of Molding Business Services. He has worked in the plastics industry for over 25 years.



'92 **Peter G. Furlong** celebrated the release of Mahler's rare piano version of "Das Lied von der Erde" with a recording on the Thorofon label. Peter is a tenor soloist, and performed with Alexandra von Roepke (mezzo-soprano) and the producer/pianist Christian Kälberer.

Richard M. Keenan worked at Honeywell in Massachusetts for 18 years. He truly appreciates the company's tuition reimbursement as he was able to attend UML night school for 10 years, eventually earning a bachelor of science degree.

'94 Sociology grad **Kathleen McCloskey** was appointed to head the Nevada Guardianship Compliance Office. Formally with the Nevada Aging and Disability Services Division, Kathleen will make it her focus to hire an investigator and a forensic financial specialist to support Nevada's district courts in the administration of guardianship cases. She has spent the past 20 years developing comprehensive compliance systems in both the fields of intellectual disability and aging service systems in the states of Maine and Nevada.

Continued

> CLOSE-UP CLASS OF 1958

> BY BETH BROSNAN

GOOD CHEMISTRY

A good teacher's influence takes many forms.

The late **Donald McQuarrie '58** was, by his own account, an indifferent student at Lowell High School—that is, until he fell under the spell of a wonderful chemistry teacher, recalls his widow, **Carole (Harper) McQuarrie '59**.

At Lowell Tech, chemistry professors Ernie James and Allen Scattergood fanned that small spark into a flame. Scattergood, in particular, recognized just how bright McQuarrie was—and so quick to grasp complex theory, notes his fraternity brother **Bob Munroe '58**, that his professors stopped grading on a curve, to the despair of his classmates.

"Dr. Scattergood encouraged and mentored Don, and gave him the confidence to pursue his studies," says Carole, adding that the professor also instilled in him an appreciation for the finer things, including "a lifelong love of martinis and classical music."

Good teachers beget good teachers, and McQuarrie soon became one. After swiftly earning his M.S. from Johns Hopkins and a Ph.D. from the University of Oregon (and working as a research scientist at the North American Aviation Science Center), McQuarrie was hired by the chemistry department of Indiana University. Not yet 30, he was the youngest full professor on the entire campus.

There, and at the University of California Davis, where he moved in 1978, McQuarrie was known as a "scholar's scholar." If he wasn't particularly warm and fuzzy, "students respected his high standards, and his deep knowledge of his subject and enthusiasm for it," says Carole. "They gravitated to him, especially graduate students." By the time he retired in 1994, McQuarrie had taught and mentored thousands of chemists.

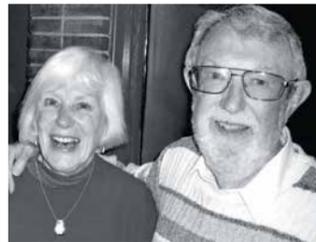
Although McQuarrie passed away in 2009, his students now number in the hundreds of thousands. In 1972, while still at Indiana University, he wrote "Statistical Mechanics"—the first of 10 textbooks he authored over the next three-plus decades, works hailed for the clarity of their writing and originality of thought. More remarkable still, all 10 remain in print today, a small herd of publishing unicorns. "Rather than diminishing over time," says his publisher, Jane Ellis, of University Science Books, "their fame continues to grow."

McQuarrie's most influential textbook may be "Physical Chemistry: A Molecular Approach," affectionately known as "Big Red" for its crimson cover (and sometimes the "Red Brick" for its daunting 1,300-page length). "Don was not afraid to innovate," says his editor, Bruce Armbruster. "Most traditional textbooks start with thermodynamics, but Don felt it was essential to begin with quantum theory. He redefined the way physical chemistry is taught in North America." Now in its 12th printing, Big Red has been translated into four languages.

UML chemistry professor James Whitten first encountered McQuarrie's "Quantum Chemistry" as a grad student at Ohio State, where he was struck not only by the author's elegant prose, but by the historical context he provided. "There's no clearer treatment of quantum chemistry," he says. "His textbooks are used all over the world, and my students are proud to know he studied here."

The secret to all that good writing? Extensive rewriting, says Armbruster, undertaken in close consultation with Carole McQuarrie, who read his manuscripts and flagged sections where she thought students would have questions. Carole grew up in Chelmsford, the daughter of a mill worker and, like her future husband, the first member of her family to attend college—and one of just 13 women enrolled at Lowell Tech in the late 1950s. She loved her studies, and went on to teach high school chemistry and math before eventually earning her own Ph.D. in biochemistry from Indiana University, while also raising their two children.

Although his "General Chemistry" textbook alone paid for the McQuarries' retirement home on the California coast, Don wasn't in it for the money, says Armbruster. "He lived for writing. He wanted to influence how young people think and feel about chemistry." **UML**



> CLOSE-UP CLASS OF 2004

'Breaking with Tradition': One Man's Approach to Education

As a math teacher at Andover High School in the early 2000s, **Brian Stack '04** was struck by what high school teachers have been lamenting for generations: "The kids were playing the 'game' of school. They knew what they needed to do to pass. There was no real learning going on."

Today, he is on his way to flipping the system on its head. As headmaster since 2010 of Sanborn Regional High School in Kingston, N.H., Stack has been credited as a leader in the effort to transform the traditional academic system to one that rewards a student's competence rather than her hours or years of study. In recognition of this, he was named last February by the New Hampshire Association of School Principals as the state's Secondary School Principal of the Year.

"The traditional system is based largely on time spent," says Stack. "This or that number of hours per year in the classroom—that's what's supposed to determine how much you've learned, whether or not you move to the next grade level. It's as if they gave you your driver's license just for spending so many hours in the car, whether or not you've learned to park."

The structure he has implemented at Sanborn, he says, "turns the whole thing upside down. Instead of rewarding you for time spent, we say to you, 'Here are the things you need to know. When you know them, you're judged to be competent and you get to move on.'"

The students are tested regularly, Stack says, to determine their competency levels. With everyone moving at their own pace, there will be some who advance more quickly than others. Rather than holding these students back, the Sanborn model creates opportunities for them: internships, community work, a partnership with Northern Essex Community College that allows professors to work with advanced students to earn college credits.

"Each student works with an advisor to develop his own individual program," says Stack. "Whether it's earning college credits or working with a doctor or dentist or auto mechanic, the idea is for each student to find his own way."

It's a system that's increasingly taking hold in New Hampshire, and in the country at large. As of 2015, 42 states had granted schools the flexibility to develop what's become widely known as "competency-based learning." In New Hampshire, the state Department of Education moved more than 10 years ago to eliminate the century-old system of "seat time" and transition toward a competency-based approach.

Stack and his school have been at the forefront of this movement. Sanborn High in 2012 was recognized with the Magna Award for School Excellence, conferred by the National School Board Association, and Stack's first book on the subject, "Breaking With Tradition: The Shift to Competency-Based Learning," was released in September.

"It really shouldn't matter how long or short a time it takes you to learn something," he says. "It's like with the driving test: When you show us you can drive and park, you get your license."—GD

> BY BETH BROSAN

> CLOSE-UP CLASS OF 2015

Giving Peace—and Dental Care—a Chance

In 2010, Donna Hackley '15 looked up from her busy life—a successful pediatric dental practice, a loving husband, two active adolescent daughters—and realized something was not right.

"I couldn't figure it out," Hackley says now. "I had all the blessings in the world. But something was missing."

So Hackley set out to find it.

Her journey began with a four-day church retreat and led ultimately to UMass Lowell's Peace and Conflict Studies Program, where she went on to earn a master's degree in the program's organizational leadership track.

This summer, it will culminate in Africa, when the University of Rwanda School of Dentistry graduates its very first class—a program that Hackley, together with dental medicine faculty from Harvard and the University of Maryland, helped launch.

Hackley, who hated to fly and had rarely traveled farther than Canada, has now made 15 trips to Rwanda, where she spends about six months of the year living in the capital city of Kigali, working alongside Rwandan dental professionals as they rebuild the country's health care infrastructure, which had been devastated during the 1994 genocide against the Tutsi.

When people tell her she's making such a sacrifice, Hackley is quick to set the record straight. "This," she says with a grin, "is completely selfish."

Whatever was missing from her life has been filled to overflowing by meaningful work, the warmth of her Rwandan colleagues and the opportunity to bear witness to a country working for peace in the aftermath of unimaginable conflict.

"I've learned so much," she says. "And I'm sure I get far more than I give."

MORE EDUCATION, MORE IMPACT

Hackley's road to Rwanda actually began in Doylestown, Pa., where she grew up. Her parents both made community service a priority, and she followed their example, doing volunteer work with her church and school.

Her interest in health care also began at home: her mother is a nurse, her father a dentist and Hackley worked in his office during summer vacations. She went on to graduate at the top of her class from BU's School of Dental Medicine, and after completing a pediatric dentistry program at Boston Children's Hospital/Harvard School of Dental Medicine, she opened a practice in Westford with two of her instructors. Along the way, she married her high school sweetheart Steve Hackley, now a senior vice president at Comcast, and had two daughters, Hannah and Cara.

Yet even as she sank her roots in Massachusetts and became active with her local parish, Hackley felt "called" by Africa, particularly by the escalating humanitarian crisis in Darfur. Together with her best friend, she collected two tons of donated school and first-aid supplies and shipped them to Darfur—a process that took over a year. "To have more impact," she says, "I needed more education."

In 2011, she found it. While attending a lecture by UML's Greeley Peace scholar, Leymah Gbowee—the Liberian peace activist who would win the Nobel Peace Prize that same year—she learned the university had launched its Peace and Conflict Studies Program. She pored over course listings and decided to take a class called "Gender, Work and Peace," even if it meant being "a mom in a room full of teenagers."

She needn't have worried. Taught by then-program director Prof. Paula Rayman, the class was, she says, a portrait of diversity, as well as a conversion experience. "No one was like anyone else—they were different ages, from different countries and different walks of life. I fit right in."

Hackley's classmates included Gordon Halm, a Ghanaian-American who founded the African Community Center of Lowell, as well as students from Colombia, Nigeria and Syria. Many of them, she says, "carry unbelievable burdens. Yet instead of being vengeful, they're working to change society for the better. They're such a source of education and inspiration for me."

She enrolled at UML as a part-time student and, with professors like Jim Nehring and David Turcotte, studied various peace-building efforts, focusing on Rwanda, which offered powerful lessons about how a country recovers from internal conflict. From the start, Rayman proved to be a knowledgeable and encouraging mentor, assuring Hackley that if she felt a strong calling, her path would emerge.

It did, almost by chance, at a fundraiser where one of the auction items was a football jersey belonging to famed Pittsburgh Steelers wide receiver Lynn Swann—a sort of holy relic to Pennsylvania native Hackley. When the host learned she was a Steelers fan, she introduced her to Lynn's brother, Brian Swann, who happened to be part of a Harvard team helping Rwanda open its first school of dentistry.

"The next thing you know, I'm on a plane to Rwanda," marvels Hackley, who joined the Harvard team, led by Assoc. Dean Jane Barrow, as a part-time instructor in oral health policy and epidemiology at the Cambridge university. Faith—with a little help from football—had found a way.



Benoit Nyirinkwaya (left), a fifth-year dental student at the University of Rwanda, consults with Donna Hackley, who helped launch the university's School of Dentistry.

“ I NEVER EXPECTED THIS CHAPTER IN MY LIFE, AND SO MUCH OF IT GROWS OUT OF WHAT I LEARNED IN PEACE AND CONFLICT STUDIES AT UMASS LOWELL. ”

MORE EDUCATION, MORE HEALTH CARE

She arrived in Rwanda not quite 20 years after the genocide, in which an estimated 800,000 people, most of them ethnic Tutsis, were killed and nearly 250,000 women were raped in the space of 100 days. Conflict doesn't come much starker than that—which makes the country's subsequent efforts for peace and reconciliation all the more moving to Hackley.

"Rwandans know who's who, and they still have to live side by side with the people they were fighting," she says. "Yet they're putting that aside to help their country heal, move forward and grow."

To rebuild the country's health care system, the government launched an ambitious seven-year program called Human Resources for Health (HRH) in partnership with more than 20 U.S. academic institutions and foundations. U.S. medical professionals like Hackley work alongside Rwandan colleagues to develop a curriculum and strengthen the faculty capacity and infrastructure of the country's College of Medicine and Health Sciences—including the newly formed School of Dentistry. Hackley also co-led a team that conducted the country's very first national oral health survey and observed a number of faith-based reconciliation programs.

From the start, she says, she was warmly welcomed, not only into the medical school, but also people's homes—shown the best seat, served the largest portion at dinner, even comforted with traditional mourning rituals following the death of a relative. Again and again, she was struck by Rwandans' emphasis on community and their resilience.

"The students want so much to learn, often in the face of challenges that would overwhelm many of us," she says. "They want to serve the people in their country who need their care."

This summer, 14 of those students will become the very first dentists to graduate from the University of Rwanda School of Dentistry. The following year, when the HRH partnership concludes, the Rwandan faculty will assume full control of the school's operations. Observes Hackley: "This collaborative project really speaks to the talent and dignity of Rwandans who want to run their school as a center of excellence in a Rwandan-driven, self-sustainable way."

What won't end is Hackley's relationship with a country she has come to love. Her family has now joined her on several trips to Kigali, and together with a Rwandan friend, Marcellin Kanimba, she has founded a beekeeping business called K+H Hilltop Honey. In addition to producing honey, the business has brought electricity and water lines to a rural neighborhood and provided jobs for local residents, including a group of deaf students who build Hilltop's hives.

"I never expected this chapter in my life, and so much of it grows out of what I learned in Peace and Conflict Studies at UMass Lowell," says Hackley. "I hope the work we do has a positive impact. I know it's had an amazing impact on me." UML

> CLOSE-UP CLASS OF 1991

Engineering a Fun Life

As a coach and mentor to UML engineering students, Cynthia Conde often finds herself addressing their uncertainties about the direction their futures might take. One useful approach to this, she has found, is “just to use my own story.”



Cindy Conde with her husband, Russ, on a recent trip to the White Mountains

It's not hard to see why. Conde '91, '97, a member of the advisory boards to both the Francis College of Engineering and the Society of Women Engineers, has tracked a path across the engineering spectrum—from consumer products to biotech to IT, from a mom-and-pop business to a global behemoth—that any serious student would envy.

Growing up in Lawrence as the seventh of nine children, she was an early believer, she says, in the power of education to “take you places you otherwise would never imagine.” Her journey began with a B.S. in industrial engineering, followed by a master's in management science, both from UMass Lowell. Then came the professional groundwork: an early job with Polaroid as a manufacturing engineer, then three years with C.R. Bard overseeing the manufacture of packaging and medical devices.

At that point, in the spring of 1994, barely 30 years old and only five years out of school, Conde embarked on her first brush with entrepreneurship: a family-owned business, Hawkeye Software Systems, that provided case management software to the legal profession. For much of the two years the job lasted (before the company was sold in 1996), “I was going door to door between law offices, showing demos, convincing lawyers of a new way to manage their cases,” she says. “It was challenging work, for sure.”

The next job became a building block for most of what followed. As director of operations for diagnostic products at Genzyme Corp. in Cambridge, she found herself closer than ever to the center of things. “It was an exciting time,” she says. “Genzyme was growing fast, it was all very entrepreneurial—lots of mission-driven people doing important things for patients.”

Over the next 20 years, until well after its 2011 acquisition by multinational pharmaceutical firm Sanofi-Aventis, Conde ascended through the ranks at Sanofi and Genzyme. When she left in November 2016, she was chief information officer for North America and global head of IT services at Sanofi Genzyme.

Throughout it all, Conde says, she had a single priority: “to connect the dots between the business needs and IT, across all functions, to get life-changing drugs to patients faster. That's the real value of technology—the improvement of patients' lives.”

Today, as business consultant for her own company, as well as chair for the biotech arm of the New Hampshire High Tech Council, she is called upon often to coach or mentor students, some as young as high school teens, about the advantages of a STEM education and the possible career opportunities.

“A lot of them are unsure of how to go about it, or even of what exactly they want to pursue,” she says. “So sometimes I just tell my own story—to give them a sense of how fun, rewarding and adventurous that life can be.” —GD

'97 Christian L. Doherty was featured in *Banker & Tradesman* in a piece that discussed his path working for then-U.S. Rep Marty Meehan, attending law school and then becoming a prosecutor for the Middlesex District Attorney's office.

'98 Sean Osborne, who received a master's degree in civil engineering at UML, is chair of the Human Rights Committee in Lexington, Mass., and founder and president of the Association of Black Citizens of Lexington. After five years of active duty in the Air Force, Osborne worked for a large civil engineering consulting firm in Cambridge before opening his own firm, OSD LLC, in Lexington.

'99 Brian S. Dempsey is senior vice president and chief operating officer for Mintz Levin Strategies in Boston.



'01 Carolyn Rolfe '01 and **Todd Brooks** recently welcomed their first daughter, Georgia Anne Brooks, in June. Carolyn is currently the director of development for the College of Fine Arts, Humanities and Social Sciences at UMass Lowell. She, Todd and Georgia make their home in Westford.

'02 Krista A. Kostiew became a partner at Cantor Colburn effective Jan. 1. In October, she was recognized by Connecticut Super Lawyers as a rising star in intellectual property for the second time.

'03 Kimberly A. (Zande) Gardner '03, '06, '07 married Kenneth Gardner on Sept. 15.

'04 Bryce C. Anderson and his family were contestants on an episode of the iconic game show “Family Feud,” which aired in October. [6]

Keri Vadala launched Kronos' first-ever summer internship program and technology, education and development program. She was recognized by Workforce Magazine as a 2017 Game Changer.

'05 Sarah B. Wroblewski passed the American Meteorologist Society (AMS) Certified Broadcast Meteorologist Program. [7]

'06 East Cambridge Savings Bank appointed **Craig J. MacKenzie** senior operations officer and chief information systems officer. An experienced banking professional with over 19 years of experience in operations and information technology, MacKenzie received his MBA at UMass Lowell.

Michael Penta '06, '12, a computer and information sciences assistant professor at Northern Essex Community College, received the National Institute for Staff and Organizational Development Award for Excellence, a national honor that recognizes outstanding faculty and staff in the country's community colleges. He received bachelor's and master's degrees in computer science from UMass Lowell.

'08 Edgar Valdez is the new coach of the Chelmsford High School boys volleyball program. He was most recently assistant coach of boys volleyball and head coach of girls volleyball at Lowell Catholic High School. He will continue coaching the girls team at Lowell Catholic. While at UML, Valdez was a player-coach for the volleyball club.

'09 Natalie Jones Evans, who earned a certificate in behavior intervention in autism at UML, aims to make cutting-edge speech and language therapy resources more accessible to parents and children through her “Connecting Kids with Communication” program. A pediatric speech-language pathologist, Evans is a certified member of the American Speech-Language-Hearing Association, a certified autism specialist and a board-certified cognitive specialist. She is the CEO of Puzzle Piece Kids, a private speech and language therapy agency for pediatric patients in Mesquite and Duncanville, Texas.

'10 Nicholas M. Dragoni was named technical assistant in noise and vibration at Acentech in Cambridge, Mass.

Chicopee, Mass., police officer **Eric Watson** was promoted to captain. He joined the Chicopee force in 1999, was promoted to sergeant in 2009 and became a lieutenant in 2014. He received a master's degree in criminal justice from UML, as well as a graduate certificate in forensic criminology.

Continued



- 6. **BRYCE C. ANDERSON '04**
- 7. **SARAH B. WROBLEWSKI '05**
- 8. **CONSTANCE M. SCHERE '11**
- 9. **DAN MACKAY '12**
- 10. **RAJIA ABDELAZIZ '16 AND RAY HAMILTON '17**



CLASS REUNION This year, we are recognizing alumni with class years ending in 3 or 8—from five-year reunions to 45! Learn more about how we're celebrating all year long by visiting alumni.uml.edu/Reunion2018.

> CLOSE-UP CLASS OF 1995

WHEN HE TWEETS, PEOPLE LISTEN



> BY ED BRENNEN

Electrical engineering alumnus Vala Afshar '95, didn't join Twitter until 2011. And even then, he didn't create his own account.

"The CIO of my company created it without even asking me," recalls Afshar, who was vice president of global services at Enterasys Networks in Andover at the time. "He used my badge ID photo and wrote my bio."

But Afshar's identity wasn't being stolen, nor was he falling victim to some catfishing scheme. The company used Chatter, an in-house social media platform that was part of its Salesforce customer relationship

management system. The chief information officer noticed that Afshar had the most Chatter followers in the company—but the content he was sharing wasn't being seen by the outside world.

So Afshar agreed to try tweeting for one month.

Seven years and 336,000 tweets later, Afshar is up to 251,000 Twitter followers. Forbes has named him the top social media influencer of chief marketing officers for two years running. He is now chief digital evangelist at Salesforce, a position he applied for in 2015 via a direct message on Twitter. It's his job to understand the forces behind the digital business revolution and to share his insights with the world.

"I didn't go to UMass Lowell thinking I was going to become a storyteller for one of the fastest-growing, most successful companies in the world right now," says Afshar, who returned to campus in September for a "Salesforce Day" hosted by the Manning School of Business. "What I discovered is that if you take that small step of sharing things that you find interesting on social media, over time people will find you interesting. So now, when I read an article or watch a TED Talk, or I'm at a conference and someone is doing something that inspires me, I share that. Social changed my career."

Afshar's family emigrated from Iran to the United States when he was 10. He didn't speak English, but he was strong in math, which led him to pursue engineering. After a decade in industry as a software developer and test engineer, Afshar realized he was better at talking to customers than writing code. A marketing career was born.

"The teachers I have fond memories of are great storytellers," he says. "They could explain not just the 'what' and the 'how,' but the 'why.' And when you understand the thing that you're building, how it can advance society, whether in health care, education, whatever industry you end up serving, that's important."

Afshar's Twitter timeline, much like his 90-minute talk to students at Alumni Hall, is packed with facts and figures about technology megatrends like artificial intelligence, the internet of things, blockchain and augmented reality. He tweets and retweets lists ("Didn't exist 15 years ago: Facebook, Twitter, iPhone, Uber, Airbnb"), cool videos ("Check out this 3-D-printed house") and words of inspiration ("How to stay teachable").

"The most important skill in a digital economy is your ability to stay teachable," Afshar told students, noting that some of what will be the biggest companies in 2030 don't yet exist. "The velocity of innovation is incredible. But everything that I remember about UMass Lowell 20 years ago still exists today. We're producing talent that's going to reinvent the future of this country, industries and companies. I'm just happy to come back and be a part of it." [UML](#)

'11 Music business grad **Tim Crowley** was named marketing director at The DCU Center. Previously he worked with Live Nation as marketing manager of the NYCB Theatre at Westbury in Westbury, N.Y. Before that, he held similar roles at Barclays Center in Brooklyn, N.Y., Lowell Memorial Auditorium and with VEE Corp. in Minneapolis, where he managed marketing for over 40 Sesame Street Live engagements annually across the United States and Canada.

Laura Degelmann was selected by WGBH as "a teacher advisor" for Bringing the Universe to America's Classrooms, an initiative that aims to create new instructional models and digital media tools for STEM learning.

Constance M. Schere spent three years of working as an environmental consultant for two major French companies. She is now pursuing a second master's degree, this one in ecology and geography at the Sorbonne in Paris. [\[8\]](#)

Alex DeFronzo is executive director of the nonprofit Piers Park Sailing Center in East Boston, which aims to make sailing and marine science accessible to all, regardless of age or ability. The center served 1,100 children last year, including 300 with a physical or cognitive disability. DeFronzo, who grew up sailing in the Inclusive Youth Development Program at Piers Park, took over as executive director last year, after managing several group homes and working in development for the Northeastern Family Institute of Massachusetts, a nonprofit human services agency.

'12 **John S. "Boch" Corbacio** is the assistant video coordinator for The Toronto Raptors. He was their assistant coach for the D-League team and helped win the championship in fall 2016.

Amanda R. Landers is the environmental health and safety leader at Advanced Filtration Systems Inc. (a joint venture of Caterpillar and Donaldson) in Champaign, Ill.

Environmental science grad **Dan Mackay** spent two years with the Peace Corps in Ethiopia, where he was an agriculture and environmental volunteer in the town of Edaga Arbi, in the northern province of Tigray. He created youth development programs and also helped provide training to the surrounding subsistence farming communities, "some of which were high in the mountains, with no roads, and whose inhabitants have never left the village."

The best part of the experience, he says, was the friendships he made. "During the first few months, there were times I wanted to just go home. During the last few months, this was my home, and I didn't want to leave. Coming back to the states was a huge readjustment, but I was able to use my Peace Corps experience to get a job in the federal government with the Social Security Administration. Not a day goes by when I don't think about my time in Edaga Arbi." [\[9\]](#)

Elise M. Miles began working at New England Rehab Hospital in Lowell as a registered nurse after graduation. She later obtained a master's degree in nursing as a family nurse practitioner and currently works at Riverside Medical Group in Lowell.



Maria E. Price received a master's degree in music education at The Boston Conservatory and later became an adjunct faculty member there, teaching a music theory and ear training course. She worked at various touring companies while performing with local orchestras and musical theater companies in Greater Boston. She is currently living in Kenya, teaching lessons in violin, viola and cello, and coaching orchestras at Mount Kenya Academy.

Amanda J. (Brian) Teixeira and **Christopher J. Teixeira '13** married in August 2016 in Georgetown, Mass. Chris is a firefighter for the Town of Tewksbury. Amanda graduated from Merrimack College with an M.Ed. in May 2015 and currently works in the Career Development Center at Saint Anselm College in Manchester, N.H.

Continued

> CLOSE-UP CLASS OF 2007

The War Hero

> BY DAVID PERRY

The UMass Lowell band eases into the "Star Spangled Banner." The Air Force ROTC 354's honor guard plants flags at either side of the stage.

Nick Lavery snaps to attention. His arms are at his side, hands balled into fists. His gaze is forward. The hardware on his chest glistens: A Silver Star. A Bronze Star with Valor. Three Bronze Stars. Three Purple Hearts. The Defense Meritorious Service Medal. The Joint Commendation Medal. The Army Commendation Medal. The Special Operations Command's Excalibur Award.

Every eye and camera lens of the 150 or so gathered in University Crossing is on him. The photographers love the Army sergeant first class, standing before the unfurled 36-foot-by-20-foot garrison flag draped from the third-floor railing.

Lavery has returned to UMass Lowell for the first time since his 2007 graduation with a criminal justice degree. He played football here—outside linebacker—and his gridiron career ended here with the program's finale in 2004.

His 6-foot-5-inch, 250-pound body is V-shaped, swathed in dress blues. He dwarfs the other people on the stage, who include some pretty impressive names, such as U.S. Air Force veteran Ed "Skip" Kittredge '67, founder of the General Pershing Fund, provider of scholarships to UML student-veterans.

Pomp. Recognition. Homecoming. There is just one thing missing—most of his right leg. It was blown away during a firefight on March 11, 2013, when the Afghan troops who Lavery's Green Beret unit was training suddenly turned on the Americans. A private from Lavery's company froze. Lavery moved quickly to straddle him, just yards from the shooter.

Lavery felt the bullets tear into him. One wound was the worst. Blood gushed from the severed femoral artery in his right leg, sliced in two. His buddies loaded him onto the first copter to an area base. He took six units of blood. Then he was taken to Bagram Air Force Base. He was failing. It turned out that his blood type had been misidentified.

"I shouldn't be alive," Lavery says the day after the ceremony, sitting in the lobby of the UMass Lowell Inn & Conference Center. "I flatlined. They called ahead to the hospital and told them to be prepared to receive a body. Not wounded. A body. I mean ... I was dead."

Not quite, as it turned out. He later scoffed at a military retirement offer. After nearly a year at Walter Reed National Military Medical Center, a prosthetic, dozens of surgeries and extensive training, he was deployed to Afghanistan in the summer of 2015. He became the first Special Forces above-the-knee amputee to return to combat.

NOT HIS FIRST TOUR

The leg wasn't Lavery's first wound. In 2012, a rocket-propelled grenade blew a "lemon-sized" hole in his shoulder, he says. A month later, a bullet grazed and scarred his face while he rescued his commanding officer, Army Capt. Seth Nieman, from a vehicle struck by a roadside bomb near Kabul, Afghanistan.

Nieman later described Lavery to a newspaper reporter, saying he was the only one who could have pulled him from the burning vehicle. He called Lavery "the closest thing to an actual monster I've ever seen ... he's a freak."

Fate has also smiled upon him. Lavery and his wife, Army Master Sgt. Toni Lavery, welcomed a son, Dominic, last March. During his time in Lowell, his wife was deployed overseas. Lavery deployed at the beginning of this year.

"I love what I do, and my job is far from finished," he says.

He had known his wife five years before losing his leg, but they "took things to the next level" during his recovery.

"I'll see her about three months out of the year, if I'm lucky," he says.

'EVERY DAY'S A GIFT'

The day after the flag ceremony on campus, Lavery wears a Metallica T-shirt, camo shorts and a backwards baseball cap. Both bulging arms are sleeved with tattoos. He could pass for a student. (And indeed he is: Lavery is studying for a master's degree through online classes at the Chicago School of Professional Psychology.)

But his life today is quite different than his years as an undergrad.

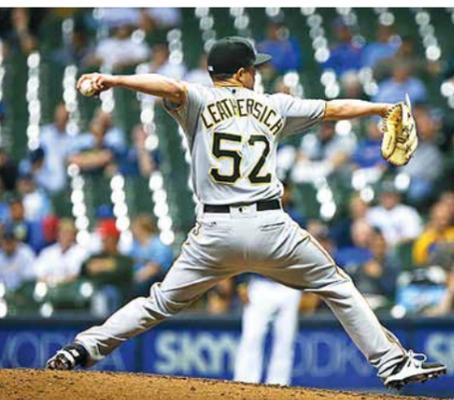
"There's no way around that," he says, patting his leg. "Everything I do is different. I still get up, work out. The funny thing is, you don't forget what it's like to have two real legs.

"Mentally, this almost sounds ridiculous, but it didn't change me. Every day's a gift. I'm not just saying that—I was literally dead for a while. I literally died that day, for real." [UML](#)



> CLOSE-UP CLASS OF 2014

Playing catch(up) with Jack Leathersich



It's been seven years since former River Hawks ace Jack Leathersich was selected by the New York Mets in the fifth round of the 2011 Major League Baseball draft.

Since then, the hard-throwing left-handed relief pitcher's pro career has included a little bit of everything. He's paid his dues in minor-league outposts like Kodak, Tenn., Binghamton, N.Y., and Des Moines, Iowa. He's had Tommy John surgery (elbow ligament replacement) on his prized left arm. And, most importantly, he's taken the mound for three big league ball clubs: the Mets, the Chicago Cubs and the Pittsburgh Pirates.

"It's been unbelievable so far, the stuff

I've been able to do and the people I've gotten to meet," says Leathersich, who was back on campus in January throwing bullpen sessions with his former UML baseball coach, Ken Haring, and working out with his younger brother, Ted, a sophomore outfielder with the River Hawks. "I'm 27 years old, and I've already played in the big leagues for three teams. It's something I've always dreamed about and worked for."

Leathersich headed into 2018 spring training with one goal: to make the Pirates' big-league roster. "And if I don't make the team for some reason, then I want to be the first guy called up," he says. "When I get up there, I want to stay there."

The Pirates claimed Leathersich off waivers in September after he was released by the Cubs. He made six appearances out of the bullpen for Pittsburgh, striking out six and not allowing a run in 4-1/3 innings of work. He got the final batter he faced last season, Washington Nationals star Bryce Harper, to ground out to short to help preserve a Pirates win.

"I had a good year last year," says Leathersich, who feels completely recovered from his 2015 surgery. "I feel the best I've ever felt. I was back pitching 10 months after the surgery, but it was probably 18 months before I finally started feeling like my old self."

Now he's excited to play in Pittsburgh, where his mom, Leslie, has family roots.

"I knew a lot about the city before I even got there, which was great," he says. "It's a great sports city. The energy they have for their sports teams is awesome."

But no matter where his baseball career takes him, Leathersich will always be a New Englander. He bought a house in his hometown of Beverly last summer, just a 10-minute drive from his offseason workout facility, North Shore Sports Performance in Danvers.

"When I come home, I don't want to leave. I love New England," says Leathersich, who gets in a few rounds of golf with Haring each fall. "I can hang out with my dog and get ready for the season. I get to see my friends and family, which I don't get to do for seven or eight months out of the year."

The 6-foot, 205-pound Leathersich, who was drafted by the Mets following a stellar junior year with the River Hawks, has endured a few bumps along his career, but he's never lost his fastball when it comes to confidence.

"I know how good I am. I just need an opportunity where I can get to the big leagues and stay there," he says. "This year coming up is the biggest for me yet. I want to solidify myself as a bullpen guy for the Pittsburgh Pirates. It's been a great career so far, but I'm hungry to keep going for the next chapter." —EB

*** Editor's note:** At press time, Leathersich was optioned to the Triple-A Indianapolis minor league, but UML is pulling for his return to the big leagues later this season.

Jacqueline M. Wolfgang '12, '14 worked as a paralegal for two years and is currently starting a new role in a large residential cable company.

Amy Desmond is the new laboratory manager at Alice Peck Day Memorial Hospital in Lebanon, N.H. She was previously a laboratory section manager at Dartmouth-Hitchcock Medical Center, and will continue to work with Dartmouth one day each week. She received a master's degree in clinical laboratory science from UML.

'13 Jonathan Caldwell married Kristen Leigh Cate in September in Helena, Mt. Jonathan, who works in hospital administration, received an MBA at UMass Lowell.



Erin E. Keaney '13, '14, '17 and **Jonathan M. de Alderete '13, '14** founded Nonspec, which designs, develops and delivers affordable and durable prosthetics to patients in developing nations.

Criminal justice alumnus and Lawrence resident **Aneuris Alberto Javier** was named the top TSA officer of 2017 by the Transportation Security Administration. A TSA officer at Logan International Airport since 2015, he was selected from more than 40,000 TSA officers nationwide. Javier, who helped lead the pilot phase of a new screening program that began in 2016, was singled out for his mentoring skills, leadership ability and positive attitude. The traveling public, said a TSA release, "repeatedly comment on his helpful and kind nature." He traveled to Washington, D.C., recently to receive the award.

'14 Meteorology grad and aviation meteorology consultant **Greg Porter** is part of the "Capital Weather Gang," which has its own website and contributes weather updates to The Washington Post. Greg is based in Washington, D.C.



'15 Manning School alumnus **Philippe Candido '15, '17** is engaged to marry Courtney Brown in August. He is a procurement manager in Boston.

Arthur Lauretano, M.D. was named chief medical officer of Circle Health. A board-certified otolaryngologist, Arthur has practiced at Massachusetts ENT Associates Inc. in Chelmsford, Mass., since 1997, and has been a member of Lowell General Hospital's medical staff for over 20 years. He received a master of science degree in healthcare management and clinical informatics from UML.

Mike A. Leo was named a "Rising Star" by Plastics News. He is a senior plastics engineer at Newell Brands in Huntsville, N.C.

Michael Xavier was promoted to senior director of employee engagement as Comcast.



'16 **Rajia Abdelaziz** and **Ray Hamilton '17** started a company called inVisaWear, which features smart jewelry and accessories that allow users to instantly contact friends, family and police during an emergency. Over the last year, the two have built prototypes, set up manufacturing partnerships, been featured in multiple media outlets, have competed in about 10 competitions and took home prizes in nine of them, were accepted into MassChallenge (one of the top accelerators in the world), and have more than tripled the size of their team. Their company was named one of the "Top 10 Startups to Watch in 2017" and one of Tech.Co's "Top 100 Startups of the Year." Rajia and Ray officially launched their product in February. [10] UML



> CLOSE-UP CLASSES OF 2010-12

BEARSTRONAUT: FROM DURGIN TO KIMMEL

They met, formed and ascended from here, and all but one member of Bearstronaut are UMass Lowell alumni. Paul Lamontagne '12, David Martineau '10 and Philip Boisvert '10 proudly carry their River Hawk roots (the fourth member is Nate Marsden). Even their manager, music business alumnus Morgan Milardo '11, has a history here.

These days, on the heels of its 2016 album "Telecoast," the band continues taking its electronic-based pop sound to some big places, including, in September, "Jimmy Kimmel Live!"

Milardo says the Kimmel gig came when they won the national Get Out of the Garage contest (sponsored by Converse and Guitar Center), which drew more than 8,000 submissions. A little more than a month after "Kimmel," they returned to UML to play an hourlong set during Homecoming weekend.

Bearstronaut also snagged honors as Best Electronic Artist at the Boston Music Awards in December and is preparing to record a new album. We caught up with lead singer Martineau for a Q&A. —DP

UML: HOW DID YOU ALL MEET?

DM: Phil and I met at UMass Lowell our freshman year. Paul joined the UML force a year later—he and Phil grew up together, so it was sort of a natural progression from there. We started making music together that year in the fall of 2007 and never really slowed down.

UML: HOW MUCH OF A ROLE DID UMASS LOWELL PLAY IN LAUNCHING YOU?

DM: UML was a huge launching pad for us. Without the use of Durgin Hall after hours, we would have really struggled with a place to practice and write. The recording studio and SRT program was our first shot at real recording sessions, which we all learned a ton from. In addition to the physical support that UML's campus brought us, the support from our peers and classmates was instrumental in encouraging us to continue exploring the songwriting process together, networking with bands from other colleges in the area and just continuing to grow and develop ourselves as a band.

UML: BEST MEMORIES OF UML?

DM: We feel so fortunate to have made such powerful and lasting friendships while at UML. We have so many really amazing memories of our college days. One notable memory is having to lug our gear up and down the stairs of Durgin Hall for late-night rehearsals, especially during those extra cold winters. I think that really helped establish a solid work ethic as a group, while also teaching us to not take things for granted.

UML: WHAT WAS IT LIKE TO PLAY HOMECOMING IN THE FALL?

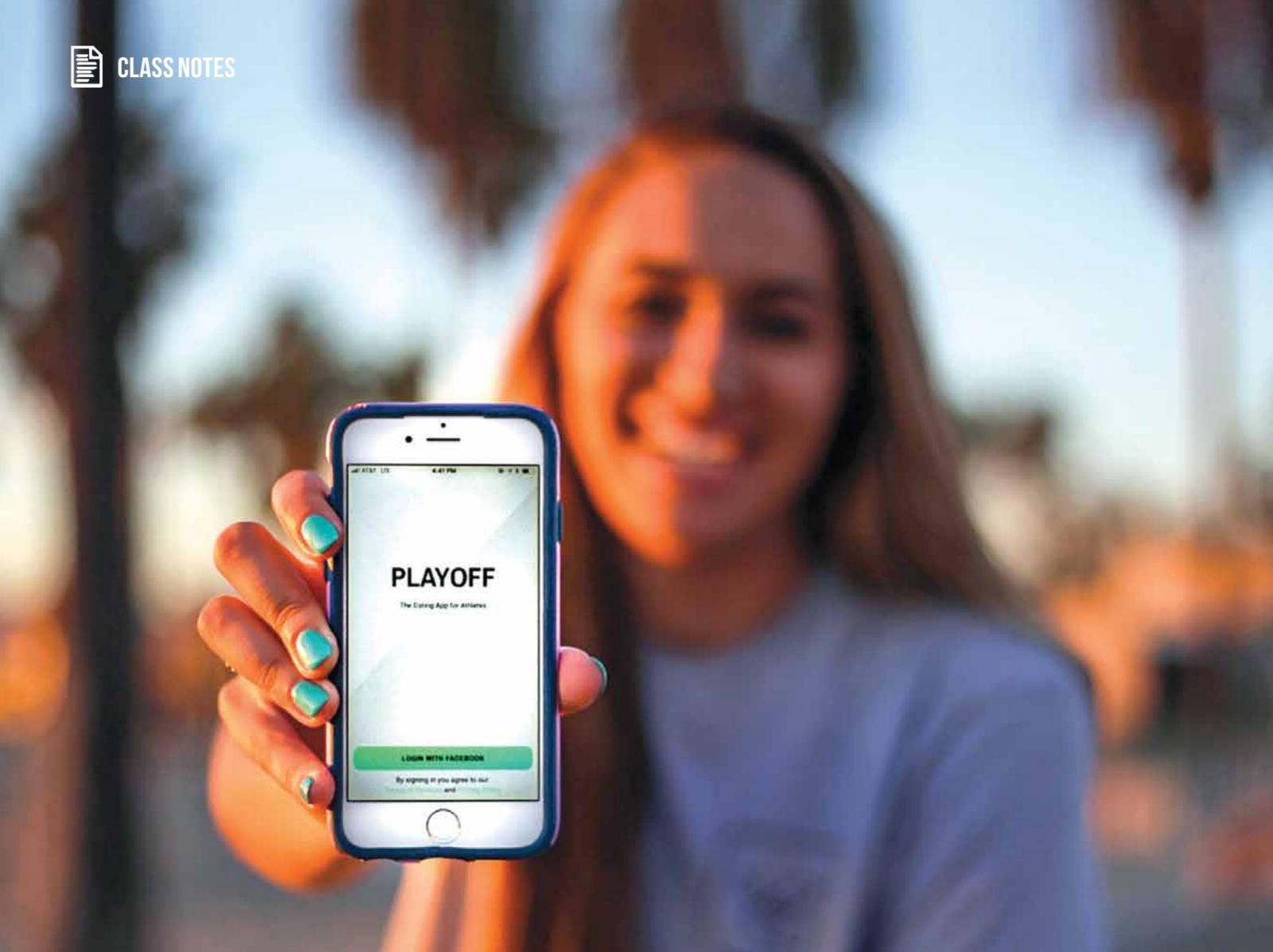
DM: It was such a great day for us. So good seeing some classmates and faculty and staff that we hadn't seen in so long, not to mention how amazing the campus looks since we left. We were very proud and honored to be a part of that event and look forward to coming back sooner rather than later.

UML: DID THE KIMMEL GIG LEAD TO ANYTHING ELSE?

DM: We are currently planning a possible European tour, which has been something we have been talking about for a long time now. The Kimmel appearance really boosted us in a way to make us feel like we are finally ready for that.

UML: ANY OTHER GIGS THAT HAVE BEEN HIGHLIGHTS?

DM: We also got a chance to play Boston Calling in 2013. That day had one of the biggest stages and lineups that we had ever played on at that point as a band. We've been very lucky to play where we have played all over the country and in Canada, and we cannot wait to hopefully play our first shows overseas in the next year or so. UML



Playing the Field

Amanda McGrew '10 was swiping for love in all the wrong places. "I tried all the dating apps—my friends would make me profiles—but something was missing," says McGrew, who didn't like wasting time "diving into this pot of everybody" without a good filter. "There are all these dating apps for farmers, for Christians, for seniors, but I don't fall into any of those categories. It doesn't work."

That's when McGrew, who played three-plus seasons of Division I basketball at the University of Rhode Island before injuring her knee and transferring to UMass Lowell in 2009 for a fifth redshirt season, had her "aha" moment. She created Playoff, a dating app exclusively for current and former college or professional athletes.

"Competitive athletes, from the junior college level all the way up to the pros, invest thousands of hours of hard work and practice into their sports," McGrew says. "Those experiences help create who we are and the way we view the world. Dating someone who can understand that perspective is invaluable."

Indeed, niche dating apps are becoming bigger players in the \$3 billion online dating industry. McGrew hopes Playoff can carve out a strong presence in the low post.

Launched in December for Apple and Android devices, Playoff requires users to verify that they were part of a collegiate or professional sports program for at least one season after high school, generally by providing a link to their online athletic bio.

The free version of the app lets users filter by gender and age within a 150-mile radius, while the premium version (\$7.99 a month) allows for filtering by school and sport, as well as for unlimited "mulligans" in case you swipe "no" on someone too quickly and want to revisit them.

McGrew, who earned a bachelor's degree in finance from URI before getting a second degree in marketing from the Manning School of Business, moved back home to Los Angeles after college. She works as a physical education teacher at a private school in L.A., coaches youth basketball and runs The Sandy Farmhouse, selling handmade wood signs on Etsy.

Turning her Playoff idea into an actual business—hiring a developer, creating an LLC, attracting investors and starting a brand ambassador program to promote the app on social media—has been an eye-opening experience for McGrew.

"At times it's been intimidating and overwhelming, because it literally started as nothing more than an idea, but that's also the thrill of it," says McGrew, who believes her background as a competitive athlete, combined with her business degrees, has helped her succeed. The app drew nearly 1,000 users in its first month on the market. —EB



> CLOSE-UP CLASS OF 2015

Most Magical Job on Earth

Like many kids, Dean Kennedy '15, '16 grew up on Disney. The Norton native gobbled up the movies and music and counted down the days until the next family vacation to Disney World. But Kennedy turned his love of Disney into a career.

"I've wanted to work there forever," says Kennedy, who earned bachelor's and master's degrees in mechanical engineering from the Francis College of Engineering. "I geared my career goals toward that all through high school and college."

Kennedy's dream came true when he was hired as a planner with Facility Asset Management at Walt Disney World in Orlando. He assists project managers with the planning and budgeting of construction projects big and small—both "onstage" (the ones visible to guests in the theme parks and resorts) and "backstage" (the offices and infrastructure seen only by employees).

Despite already having two engineering internships under his belt at Walt Disney World—the first in 2015 after earning his bachelor's degree and the second in 2016 after earning his master's—Kennedy faced an intense interview process for the full-time position.

"The more interviews I had, the more unsure I was that I'd get it," says Kennedy, who braced himself for a move back home to Massachusetts before getting the big news. "It was a big relief."

Kennedy hopes to stay at Walt Disney World at least through 2021, when the park celebrates its 50th anniversary. After that, he'd like to explore a move to Walt Disney Imagineering of Disneyland in California.

But now that Kennedy goes to work every day at "The Most Magical Place on Earth," has any of that magic he felt as a kid worn off?

"That hasn't faded at all," says Kennedy, who visits the parks as often as he can (his favorite ride is "Expedition Everest" in the Animal Kingdom). "I still get that emotional feeling when I walk into the park and see the castle or watch the fireworks. It doesn't get lost on me." —EB

> CLOSE-UP CLASS OF 2016

BEAST MODE

Andy Raitto won the men's open event at CRASH B's Indoor Rowing Championships in Boston in February, with the fastest time of the day (5:54). Once considered the world indoor rowing championships, CRASH B's event will qualify Raitto for an invite to the national team camp in June.





IN MEMORIAM

YEAR	NAME	YEAR	NAME
1945	Charlotte P. (Priestley) Johnson	1973	John L. (Bushold) Matthes
1946	Charlotte M. (Spieler) Cohen	1973	Christina M. Wargo
1946	Elizabeth C. (Cluin) Quealy	1974	Richard J. Collins
1947	Richard E. Petersen	1974	Stephen M. Henry
1948	Robert B. Meister	1974	Linda M. Hutchins
1950	Shirley M. (Dunn) Rodenhiser	1974	Thomas L. O'Donnell
1951	Charles F. Linberg	1975	Daniel E. Berry
1952	George E. Membrino	1975	Agnes R. Cate
1952	Carlton R. Thome	1975	James N. Hopkinson
1953	Claire M. (Belyea) Adams	1975	Mary E. (Kane) Murphy
1953	Paulette C. (Richards) Foley	1975	Keith D. Orrell
1953	Mary E. (McPadden) Knight	1976	Anthony P. Salamanca
1953	Steven G. Nachman	1976	Georgia W. Smallman
1954	Joan M. (Desimone) Chiklis	1976	Michael B. Sullivan
1954	Richard E. Driscoll	1977	Kevin E. Conroy
1954	Patricia Dyer McPhail	1977	Francine (Costa) Pickles
1954	Constance (Coughlin) Ganem	1977	Karla D. (Ellenbogen) Rab
1955	James B. Ganz	1977	George N. Tsapatsaris
1955	Maryjane (Larocque) Kochanek	1978	Rita C. Donoghue
1956	Lawrence M. Bass	1978	Lee S. Knight
1956	Richard L. McGrath	1978	Bruce Lehane
1956	Cornelia A. McIntosh	1978	Beatrice J. Peterson
1957	Raynal E. Desrochers	1979	Robert A. McBride
1957	William C. Terris	1979	Eugene F. O'Neill
1958	Wilbert S. Rosenberg	1979	Thomas W. Perry
1958	William E. Santos	1980	Norma J. Durso
1959	Georgia Dadoly	1981	James A. Dewitt
1959	Eleanor A. (Condon) Durant	1981	Joy (Milliaros) Kamal
1960	Thomas J. Garrity	1982	Scott D. Atwell
1960	Garth C. Lax	1982	Brenda M. Murphy
1960	Paul F. Minghella	1982	Manuel R. Smith
1960	Armand E. Ouellette	1983	Glen L. Thomas
1961	James D. Carroll	1984	John Lisien
1961	James E. Sheahan	1984	Christina Xigoros
1961	Claire P. (Burke) Watterson	1984	Kyle J. Keady
1962	John P. Luther	1985	Daniel J. Doherty
1963	James E. Anastos	1988	Douglas H. Green
1963	James B. Donald	1988	Cathleen C. Hall
1963	Theresa A. (Muldoon) Vail	1989	James J. Donovan
1964	Marino Pelosi	1990	Elizabeth J. Crowley
1964	Charles W. Szuluk	1990	Francis P. Doherty
1965	Richard A. Falke	1990	Susan Karter
1965	Elizabeth M. (Wyatt) Hamann	1991	Douglas A. Delaney
1965	Philip J. Keon	1991	Jon R. Welton
1965	Russell MacLeod	1992	Michael A. Angelari
1966	George M. Hynes	1996	Cheryl L. Crooks
1966	Albert W. Mitton	1997	Daniel J. Herr
1967	Themistoklis D. Michelis	1997	Martin W. Hanley
1967	Stephen P. Petrie	2001	James M. Reilly
1968	Donna G. (Galebach) Butler	2002	Kurt Andre Hotte
1968	Gertrude M. Carey	2003	Christopher D. Lane
1968	Robert D. Caruso	2003	Karen L. Magee
1968	Dorothy F. (Lally) Fay	2003	Christina A. Pagach
1968	John E. Halpin	2004	Martin Moody
1968	Neal W. Thomas	2007	Susan E. Martin
1969	Robert N. Martineau	2008	Helen M. Burke
1969	Nancy J. (O'Neil) Murphy	2010	Matthew Johnathon Trebbe
1970	Thomas E. Conetta	2013	Gandhy G. Arzapalo
1970	Nancy A. (Hough) Fabbri	2016	Robert Carradine Edwards
1970	Robert W. Gill	2017	Mark M. Infanger
1971	Cesare C. Delizza		James Carfio
1971	Patricia A. Koravos		Christine A. Dunlap
1971	Suzanne Ransom		Goang Tzer Liaw
1972	Paul D. Giguere		Thomas F. McElligott
1972	George W. Kay		James Kenneth Stys
1973	Diana Chutchian		Robert A. White
			Mark Hines



We will be rolling out the "blue" carpet to honor seven alumni who are stars in their professions and communities and in their service to the university. This reception, dinner and awards ceremony is one of the university's premier alumni recognition and achievement events. Don't miss it!

Thursday, April 26, 5:30 p.m.
UMass Lowell Inn & Conference Center

THE HONOREES ARE ...

Elizabeth Brackett '84
Senior Health Physicist, MJW Corporation
KENNEDY COLLEGE OF SCIENCES

Lisa Brothers '84
Chairman and CEO, Nitsch Engineering
FRANCIS COLLEGE OF ENGINEERING

Pauline Dyer-Cole '57
Psychologist and Educator
COLLEGE OF FINE ARTS, HUMANITIES & SOCIAL SCIENCES

Richard Grande '72, '80
Managing Director, First Republic Investment Management
MANNING SCHOOL OF BUSINESS

Richard Lynch '87
Executive Vice President & Northeast Region Market President, Beacon Health Options
ZUCKERBERG COLLEGE OF HEALTH SCIENCES

Miriam Smith '57
Elementary School Teacher (retired)
COLLEGE OF EDUCATION

Nana Osei Bonsu '10, '15
Marketing and Recruitment Manager,
INTO George Mason University
YOUNG ALUMNUS AWARD

Tickets can be purchased at alumni.uml.edu/2017alumniawards.

TAKE YOUR PLACE AT UML WITH OUR NEW CAMPUS BENCH PROGRAM

UMass Lowell holds a special place in your life. Now you can have a lasting place at UMass Lowell with our new Campus Bench Program.

We're installing benches all over campus, each with nameplates recognizing donors, honoring faculty members or memorializing loved ones. You can also join with classmates to honor your class.

Your gift of \$10,000 will support the bench's purchase, as well as ongoing campus beautification efforts.

For more information, contact Zibby Ryan, associate director of leadership giving, at zibby_ryan@uml.edu or 978-934-6312.



Alumni Events Calendar



APRIL SECOND ANNUAL DAYS OF GIVING

April 10 & 11
A 48-hour donor challenge campaign where alumni, students, faculty, staff and friends come together and show their support for UMass Lowell by giving to an area of the university they are passionate about

CHEMICAL ENGINEERING ALUMNI & STUDENT NETWORKING RECEPTION

April 19, 6 p.m.
Saab ETIC, North Campus
Chemical Engineering alumni give students insight on job opportunities, their experiences in the field and what they wish they knew when they were in college.

GEORGE DAVIS INVITATIONAL TRACK MEET

April 21
Cushing Field Complex, Lowell
A track meet and opportunity to honor graduating seniors

20TH ANNUAL UNIVERSITY ALUMNI AWARDS

April 26, 5:30 p.m.
UMass Lowell Inn & Conference Center
Seven of UMass Lowell's star alumni are recognized during this dinner and awards ceremony.
alumni.uml.edu/alumniawards2018

CELEBRATION OF SCHOLARSHIP

by invitation only
April 27, 11:30 a.m.
UMass Lowell Inn & Conference Center
A luncheon that connects student recipients with the generous benefactors who make their scholarships possible

SEVENTH ANNUAL SIGMA PHI OMICRON CHRIS SULLIVAN MEMORIAL 5K RUN/WALK

April 29, 10 a.m.
Tsongas Center at UMass Lowell
Sig-O's annual run/walk benefits veteran causes.
www.chrissullivanmemorial5k.com/

MAY INVITATION 2 INNOVATION (I2I)

May 4, 9:30 a.m.-12:30 p.m.
Special Alumni & Friends Breakfast- 8 a.m. (space is limited)
Tsongas Center at UMass Lowell
Showcases engineering, sciences and health sciences senior projects that address real-world challenges
uml.edu/conferences/i2i/

PLASTICS 4.0 RECEPTION AND DINNER AT NPE

May 8, 5 p.m.
Rosen Centre Hotel, Orlando, Fla.
Friends, former classmates and current and retired faculty and staff reconnect during NPE2018 at this reception and dinner.
Alumni.uml.edu/npe2018

COMMENCEMENT EVE

May 18, 5:30 p.m.
University Crossing
Honorary degree recipients, speakers, distinguished alumni and talented students are honored during this celebration.
uml.edu/commencementeve

50TH, 60TH AND GOLDEN ALUMNI REUNIONS

May 18-20
The Classes of 1968, 1958 and Golden Alumni (those who have previously celebrated their 50th reunion) enjoy faculty talks, campus tours and opportunities to reunite with classmates.

JUNE WOMEN'S LEADERSHIP CONFERENCE

June 19
UMass Lowell Inn & Conference Center
Women leaders discuss the challenges and paths forward to empower women in today's workplace.
continuinged.uml.edu/wlc/index.cfm

SEPTEMBER BIOLOGY 50TH ANNIVERSARY

Saturday, Sept. 20, 6 p.m.
UMass Lowell Inn & Conference Center
Celebrating 50 years of biology at UMass Lowell

CELEBRATION OF PHILANTHROPY

Oct. 11, 5:30 p.m.
UMass Lowell Inn & Conference Center
Chancellor's Leadership Society members, loyal donors and the newest members of UML's lifetime giving societies are honored for their generous support during this annual event.

RIVER HAWK HOMECOMING WEEKEND

Oct. 12 & 13
Alumni, students, faculty, staff and friends gather for a weekend full of entertainment, reunions and family fun.



SECOND ANNUAL DAYS OF GIVING

uml.edu/umlgives.com

April 10 & 11
During this 48-hour donor-challenge campaign, alumni, students, faculty, staff and friends rally together in support of what they love about UMass Lowell. Please be a part of it—make a gift, post on social media and encourage others to participate.

UMASS LOWELL ON THE ROAD



1. Alumni and friends gathered at The Cannery in Newport Beach, Calif. From left: Chuck Hoar '87, Executive Director of Alumni & Donor Relations Heather Makrez '06, '08, Rahul Bhagat '87, Director of Development Sally Washburn, Jacqueline Clark, David Clark '88, Roy Humphreys '80, Cindy Humphreys, Walter Gacek Jr. '78, '83, '16, Bob Berwick '51, Manohar Raheja '85, '86 and Marcelle Durrenberger '16.

2. Barbara Masse (center) posed with her son-in-law and three of her five children who attended UMass Lowell at a summer reception on Cape Cod. From left: Chuck Campbell '84, Kathy Masse '85, Barbara Masse, Kimberly Masse '96 and Stephen Masse '83.

3. Alumni and friends enjoyed a summer reception in Maine along the Kennebunk River. From left: Phil Pelletier, Robin Pelletier, Suzanne '99 and Paul King '99.

4. Alumni and their families gathered at a Punch Bowl Social in Denver, Colo., for some fun and networking.

5. Alumni in Athens, Greece, made connections with fellow UML graduates over dinner with Vice Chancellor of University Advancement John Feudo (third from right). From left: Costas Psaradellis '82, '88, Chris Katsounis '90, Petros Patrikiadis '91, Costas Faitatzoglou '98, Dimitris Kafalis '88, Feudo, Costas Deliyannis '82 and Ioannis Venizelos '79.

6. Jim '88 and Amy '89, '90 Regan, with fellow alumni and friends, traveled to Tempe, Ariz., to root for the River Hawks ice hockey team when they took on Arizona State.

HOMECOMING

7. Alumni band Bearstronaut (see Page 61) played at the Hawkey Way Homecoming pre-game festival. From left, Paul Lamontagne '12, Philip Boisvert '10, David Martineau '10 and Nate Marsden.

8. Alumni and friends gathered in the alumni tent at Hawkey Way. From left: Associate Director of Alumni Relations Reja Gamble, Bill Murphy '93 and Chris Vasiladis '87.

9. Many "legacy families" (families with multiple generations of UMass Lowell graduates) were in attendance at Homecoming, including this one—from left, James Collins '13, Shelagh Sullivan Collins '13, '16, Declan Collins, Assistant Dean Frank Talty '77, Shannon Sullivan '13 and Patty Sullivan Talty '78. Declan is also the grandson of Sean Sullivan '86 and the great-grandson of G. Douglas Sullivan '58.

10. Alumni reconnected during Homecoming events. From left: Jim McKenna '06, Gerard Tannetta '07 and Amanda Turner '10, '15.

HOMECOMING



CELEBRATION OF PHILANTHROPY

11. New members of UML's Lifetime Giving Societies were recognized during the annual Celebration of Philanthropy. Pictured with Chancellor Jacquie Moloney '75, '92, they include, back row, from left: John and Janis '92 Raguin, Bill and Carol Mucica, Fred Charpentier '81, Kathryn and Robert Delhome, Charles '76 and Joanne '76 Yestramski. Front row, from left: Ashwin and Kusum Mehta, Alan Solomont '77, '94 (H), Moloney, Jennie and Russell LeClaire '67, '74 and Deborah Finch '03, '06, '12.

12. Celebration of Philanthropy guests joined Chancellor Jacquie Moloney '75, '92 in congratulating Alan Solomont '77, '94 (H) on his induction into the university's Circle of Distinction. From left: John and Barbara Pearson, Alan Solomont '77, '94 (H), Moloney, Mark '81, '13 (H) and Elisia '13 (H) Saab.



ALUMNI & HOCKEY

13. Diane and Eugene McAuliffe enjoyed the pre-game reception for True Blue members, those with two or more consecutive years of giving to UMass Lowell, before the River Hawks hockey team took on the University of New Hampshire.

14. Bobby Tugbiyele '05 and Prof. Sue Kim, chair of the English Department and co-director of the Center for Asian American Studies, gathered with alumni and friends during the Fine Arts, Humanities and Social Sciences Night with the River Hawks.

15. During the Manning School of Business Night with the River Hawks, Joseph (left), Ali (right) and their mother, Susanne Dudley (center), were presented with a hockey stick signed by the team. The gift was in honor of Bob Dudley III '74, father to Joseph and Ali and husband to Susanne, who recently passed away. Bob was a loyal and dedicated friend to UMass Lowell, served on the Manning School of Business Advisory Board and was a DifferenceMaker mentor and judge.

16. Sandy and John '67, '71 Silveria and Prof. Michaela '97, '04 and Paul Columbo celebrated the newly named College of Education during the college's night of River Hawks ice hockey.

17. Advisory Board member Richard Juknavorian '98 (right) and Kitty Bui, Abby Juknavorian and Chris Simonian enjoyed the Zuckerberg College of Health Sciences pre-game reception.

18. Fraternity and sorority alumni and friends gathered for a night of hockey, hosted by the Greek Alumni Council, when the River Hawks took on Boston University. Back row, from left: Chris Demange, Keil Collins '08, '12, LeeAnn Davis '94, Angela Demange, Jay '84 and Judith Soucy, Adam '03 and Katy Hogue, Stephen Ames '07, Kimberly Mack '15, Eugene Picard '96 and Bradley Ross '86. Middle row, from left: Angela Brozonos, Tiffany Saragian '06, Jacqueline Soucy, Brenda Monahan '91, '11, Leah Monahan, Bianca Merrill '15, '17, Scottie Fuller '15, Ronald '65 and Ruth Lincoln. Front row, from left: Chris Davis, Connor Davis, Andrew Davis, Cody Richards, John Pronovost '83, Kate Devine, Monica McDermott '13, Larry Griffin '78 and Robert Vaillancourt '75.

19. Bill '83, '88 and Deb Vaillancourt attended a Francis College of Engineering gathering at the Tsongas Center to watch the River Hawks against Boston University.

20. Fadwah '91 and Greg Chiklis '92 were greeted by Dean Nouredine Melikechi during the Kennedy College of Sciences night of River Hawks hockey.

21. Tom Bork, Adam '03 and Katy Hogue, Mike Jarvis '06 and John DeAngelis met with Sigma Phi Omicron brothers, family and friends during the annual Sigma Phi Omicron night of River Hawk hockey.

Continued



ALUMNI AND FACULTY SHOWCASES



22



23

22. Maura Walsh '80 talks with Luis Disla '18 and Cristina Alvarado '18 about her experience with disaster preparedness in health care. A leading health care executive in the second largest health care system in Houston, Texas, Walsh was featured as an Alumni Showcase speaker from the Zuckerberg College of Health Sciences.

23. Marcy Szczepanik '56, '91 and Toby Hodes '58 attended a Faculty Showcase event about advances being made in the textile industry at UMass Lowell, presented by Prof. James Sherwood from the Francis College of Engineering.

24. Director of the UML Climate Change Initiative, Prof. Juliette Rooney-Varga took alumni and friends on an interactive lecture exploring the effects of climate change policy and what it would take to create a stable climate and green economy during a Faculty Showcase event. From left: Robert Slezak, Richard and Nancy Grove, Ronald Cannistraro '72, Rooney-Varga, Gregory Bohenko '14, Kristin McClary '09 and Fahmina Zaman '14, '15, '16.



24



25

25. Prof. James Sherwood talked with audience members about the future of textiles at UMass Lowell during his Faculty Showcase presentation.

ART & CULTURE

26. Saab Center for Portuguese Studies Director Prof. Frank Sousa, Chancellor Jacquie Moloney, musicians Joana Amendoeira and Duarte, sponsor Elisia Saab and Consul General José Rui Velez Carogo gather at the "Sounds of Portugal" concert, where over 300 guests came to hear fado music as a benefit to the Center.



26

27. Producers Ted Leonsis and Nick Buzzell received UML hockey jerseys at a screening of their documentary "We the People: The Market Basket Effect" at UMass Lowell. The film tells the story behind the 2014 six-week boycott of the Market Basket grocery chain by thousands of employees and millions of customers reinstate fired CEO Arthur T. Demoulas.



27

28. Robert and Karen '75, '77, '12 Walton enjoyed a photo opportunity with Rowdy at a special alumni and friends reception before a Holiday Pops performance by the Boston Symphony Orchestra.



28

29. Award-Winning Producers Stewart Lane and Bonnie Comley '81 met with Theatre Arts, Digital Media and Sound Recording Technology students during a return to campus to celebrate the 10th Anniversary Celebration of the Comley-Lane Theatre.



29

HERE, THERE, EVERYWHERE



30



31



32



33



34



35

30. Alumnae, students and friends gathered for the Women Engineers and Scientists Kickoff event. From left: Hannah Pastagal '19, Allison Clark '13 and Heather Sweeney '11.

31. Patricia Sullivan Talty '78, senior Lindy Reed and Brenda Maille '78 connected at the annual Lawyers, Mock Trial and Pre-Law Society alumni and students event at Allen House.

32. Keval Bhagat '15 and Maxwell Shippen '13, '16 enjoyed a night of young alumni networking and socializing at Tavern in the Square in Lowell.

33. The National Society of Black Engineers (NSBE) chapter celebrated the past, present and future of the organization at their seventh annual soiree, as they honored the founder of the UML chapter, Rick Reese '81. Vice president of the UML NSBE chapter Lilian Agyemang-Yeboah (left) and president of the UML chapter Nana Younge (right) posed for a photo with Rick '81 and Brenda '82 Reese.

34. Alumni enjoy their time back out on the river during the annual Alumni Rowing Day.

35. Alumni, students and friends ventured up Pack Monadnock for an insightful hike with Prof. Lori Weeden '00 from the Department of Environmental, Earth and Atmospheric Sciences.

36. Dave Kazmer, chair of the Plastics Engineering Department, (right) gave Jim Biggins '03 (left) a student-made, laser-cut River Hawk that Biggins won in an auction during the annual Plastics Engineering Golf Tournament.



36



37

37. Alumni and friends gathered at LaBelle Winery for a wine tasting event, hosted by owners Cesar Arboleda '96 and Amy LaBelle. From left: Tiffany Saragian '06, Maria Zacchini '10, Joyce Keefe '04, '13 and Dean of Student Affairs and Event Services Brenda Evans '94, '95.

THE NEW UMASS LOWELL LEGACY SCHOLARSHIP

Celebrating the Past, Building the Future

UMass Lowell is pleased to announce that children and grandchildren of UML graduates who live out-of-state are now eligible for an annual scholarship award of up to \$10,000 towards tuition.

For more information on applying, visit www.uml.edu/scholarships.

Transfer students for fall 2018: scholarship applications are due June 1.

Freshmen for fall 2019: scholarship applications are due March 1.

Do you know someone who is interested in applying to UML, but hasn't completed an application? Visit uml.edu/admissions.



50th, 60th and Golden Alumni Reunions

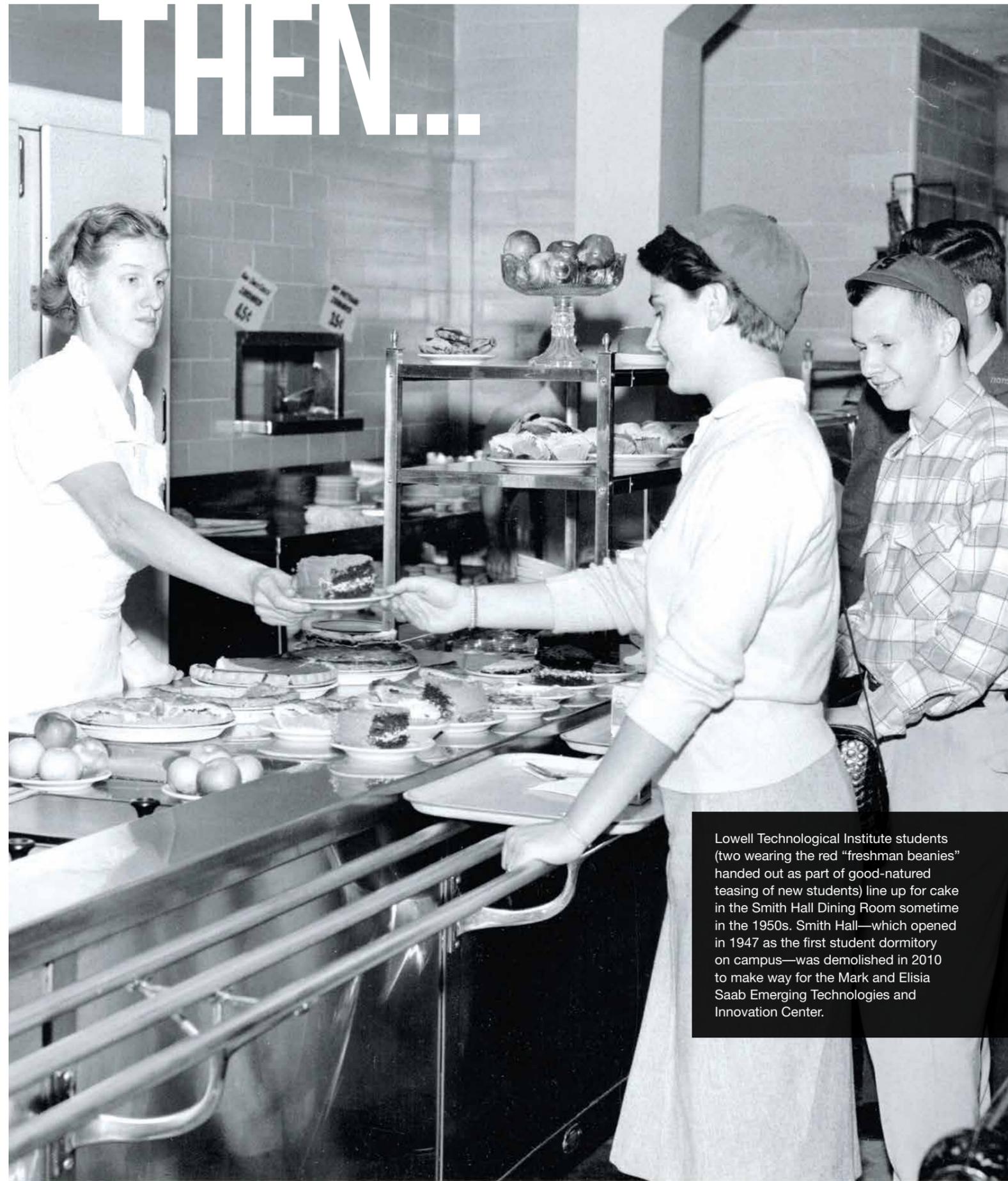
Classes of 1958 and 1968 (Classes of 1957 and 1959 are also invited) and Golden Alumni who graduated in 1967 and prior

May 18-20, 2018

Enjoy campus tours, faculty lectures, Golden Alumni Luncheon, class dinner and opportunities to reunite with classmates.

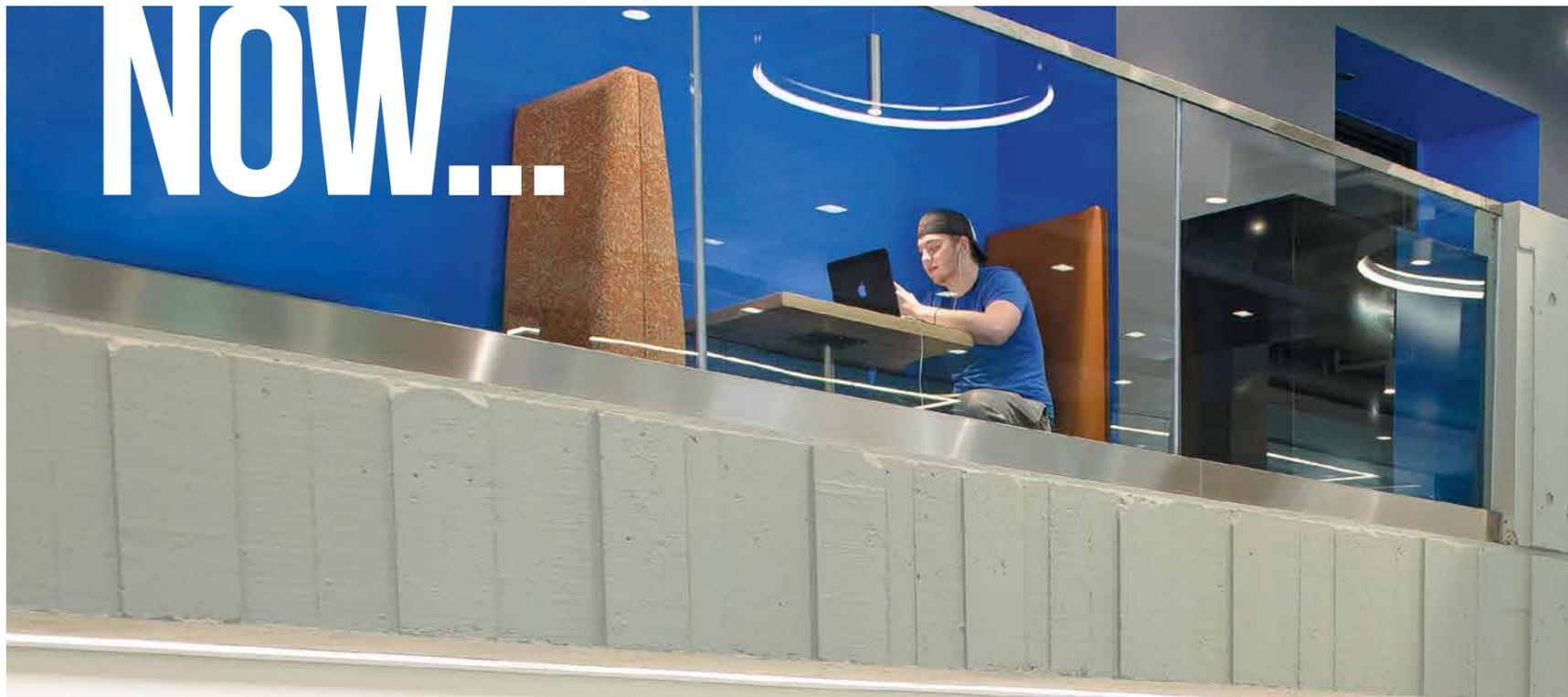
Classes of 1958 and 1968 are invited to march in gold robes and receive recognition in the 2018 Commencement ceremony.

To let us know if you plan to attend, or to volunteer, contact Reja Gamble at Reja_Gamble@uml.edu or 978-934-2208.



Lowell Technological Institute students (two wearing the red "freshman beanies" handed out as part of good-natured teasing of new students) line up for cake in the Smith Hall Dining Room sometime in the 1950s. Smith Hall—which opened in 1947 as the first student dormitory on campus—was demolished in 2010 to make way for the Mark and Elisia Saab Emerging Technologies and Innovation Center.

NOW...



Named after Mary E. McGauvran, the university's former vice president of student affairs, the new McGauvran Center opened in 2016 after a \$34 million renovation. The all-you-care-to-eat South Campus Dining facility features "home-cooked" entrees at Full Plate, pizza and pasta at Aroma, sandwiches from Broadway Deli, a salad bar at Wilder Farms, gluten-free options at Choices and late-night takeout from Grill Out. There is seating for 400 on the first floor, including a bright and open section with a two-story glass wall providing a view of the South Campus quad.

The aroma of fresh-baked bread and coffee greets guests on the second floor, which connects to O'Leary Library and has seating for another 400, including several tables and chairs on a new outdoor terrace. In addition to a bakery and café, the second level features retail food options at Subway and Freshii, a Canadian chain specializing in wraps, burritos, salads and smoothies. Grab-and-go options are also available at the Merrimack Market.



June 19



UMass Lowell Inn &
Conference Center

THE POWER AND POTENTIAL OF WOMEN

The Women's Leadership Conference
at UMass Lowell is a day of empowerment,
enrichment and connection.

Skills workshops on four
leadership tracks:

- Lead, Empower, Inspire!
- Succeed in Business and Entrepreneurship
- Cultivate Career Development Skills
- Invest in Your Personal Capital

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