



CONNECTIONS

ISSUE THREE | SUMMER 2013

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On the cover: Photo by Liam Fleming '14 taken in the Advance Photography class. For more, turn to Page 26.

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LANCASTER
COUNTRY DAY
SCHOOL

“I AM STRUCK BY A
BASIC SIMILARITY
BETWEEN THE
FARM-TO-TABLE
MOVEMENT
AND OUR LARGER
CONVERSATION ABOUT
EDUCATION TODAY.”

SOWING THE SEEDS OF THE GOOD LIFE

A message from
Steve Lisk, Head of School

The Good Life. Individually and collectively, so much that we pursue rests on the path leading to our vision of the good life. This is certainly true in education and clearly evident in the theme of this edition of Connections, Farm-to-Table.

At a glance, Farm-to-Table involves eating a diet of healthy, fresh and flavorful foods that come from nearby farms. Yet it also invites us to think more broadly about how we care for ourselves, how we function as a community and how we act as better stewards of the land.

Across generations of students, Country Day has sought to develop the skills and knowledge needed to enable graduates to pursue and realize their own visions of the good life. Given this tradition, it shouldn't surprise us that many of our alumni and current school community work to advance a movement that values quality of life and care for our environment.

As a head of school, I am struck by a basic similarity between the Farm-to-Table movement and our larger conversation about education today. At their cores, both food distribution and educational philosophy are evolving away from their 19th-century foundations.

So much of the modern movement in education can be fairly described as an evolution out of the industrial-age model. American schooling as we know it developed largely in the late 1800s. Today, our discussions about education continually return to the effectiveness of a system built for a different age that confronted different challenges. While we still employ many familiar methods, we also see innovations unfolding and leading us away from the staid model of seven periods a day, lecture-driven teaching and narrowly focused academic departments.

As one British headmaster recently explained, the medieval model of education may offer more wisdom than the industrial one. The medieval model was built on longer-term relationships between students and teachers, and some now suggest that such an educational structure may create a healthier and more purposeful path for the generation of students we serve today.

Whatever our answers in education, our ongoing search for the best models is imperative. It follows naturally that in our search for answers, we align the best elements of our past with our best vision of tomorrow. In the Farm-to-Table movement as well as in education, the pursuit of the good life is a worthwhile challenge.

Steven D. Lisk



Wes Davis '13 and Spencer Rhoads '13 won the PIAA District 3 Class AA Tennis Doubles State Championship on May 11. Blaise Casselbury '15 finished as runner-up in singles, while the boys team also finished as runners-up. Pictured (l-r): Coach Laura Graybill, Davis, Rhoads, Coach Jim Phipps, Casselbury.

CONNECT

Join our LinkedIn Group, "Lancaster Country Day School Fans" and its subgroup, "LCDS Alumni" to expand your circle of professional contacts.

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FAREWELL

Our love and thanks go out to the following faculty and staff members who have decided to retire at the end of the 2012-2013 school year:

Lisa Starr, Middle School Spanish
13 Years of Service

Bill Barber, Part-time Custodian
9 years of Service

IN THE NEWS

If Only: Dealing with Regret

CBS Sunday Morning | April 21, 2013

Debby Dodds '85 talks about a letter she wrote to her LCDS 10th-grade English teacher, Mrs. Musselman, apologizing for being an unappreciative student in her younger years.

"Stop Bullying," but First Start Thinking

Sunday News | April 7, 2013

Head of Middle School Rudolph Sharpe, Ph.D., writes an Op-Ed for parents on bullying behavior.

Wait, Wait... Don't Tell Me!

NPR | March 21, 2013

AP Chemistry Teacher Todd Trout answers trivia questions about recent news.

The Music Club, 2012

Slate | December 19, 2012

Claire Schlissel's '07 mash-up group, The Jane Doze, is part of a growing women's movement within electronic dance music.

The Last Days of Pompeii

Cultural Spectator | November 10, 2012

Victoria Gardner Coates '86 was the co-curator of the J. Paul Getty Museum's exhibition, "The Last Days of Pompeii."

CNN Hero of the Year

CNN | December 2012

Scott Strode '92 was one of CNN's Top 10 Heroes for 2012.

Visit news.lancastercountryday.org/in-the-news/
for news about LCDS, its students and alumni.





The Theater Eight class headed to Willow Valley retirement community to put on a series of scenes as part of their class service project for the pensioners who live there. The eighth graders worked both alone and in groups, acting out selections from Shakespeare to John Hughes. The audience seemed to enjoy the matinee, showering the actors with warm smiles and applause. “Students at this age are anxious to be of service to their school

SERVICE *without a NET*

and their community,” said Head of Middle School Rudolph Sharpe. “They understand the responsibility they have to assist in those areas of need where they can be most useful.”

Sharpe continued, “Interacting with our senior population through theater performance not only entertains the seniors, but also provides our students with added opportunities for intergenerational understanding.”



THE ANATOMY of a BRILLIANT EXCHANGE

By Sally Jarvis

When Sarah Wright was young, she fell seriously ill and remembers the doctor sitting with her and her parents. The doctor asked them, “How does Sarah feel?” apparently uninterested in the patient’s answer. “Did the doctor... think a child can’t talk?” Sarah asked. Thus began her quest to become a physician who would talk to children. Last September, Sarah, a student at Kelvinside Academy in Scotland, asked Head of School Steve Lisk if she could volunteer in the Lower School, gaining experience to help her realize her goal of becoming a pediatrician by immersing herself in the world of her future patients. She took to the kids and they to her. Said first grade teacher Carrie Haggerty, “What stands out to me the most... is the closeness that we felt towards her after only a very short time. She truly felt like a part of this family... and she was.”

To read the rest of Sally’s article, as well as other bonus Connections content, visit news.lancastercountryday.org/connections.



FACULTY NEWS

Middle School science and Middle and Upper School health teacher **Chris Collins** recently earned a Master of Education in human sexuality education from Widener University. She also has a degree in osteopathic medicine, which she earned in 1990.

After 16 years of service to LCDS, art teacher **Susan Gottlieb** is leaving full-time teaching to devote more time to her upcoming lectures, art exhibits, international tours and forthcoming books. She will stay connected to LCDS as adjunct artist at the school.

Tony Hernandez completed the 2013 Core Class of Leadership Lancaster, a program that fosters outstanding community leaders to support Lancaster County. Because of his involvement in the Core Class, he has been selected to serve a three-year term on the Leadership Lancaster Board.

Theater faculty member **Renée Morth** earned a Master of Arts in education theater at New York University.

In May, **Jim Ringlein** attended the Intel International Science and Engineering Fair in Phoenix as a consultant and chaperone to finalists from Lancaster County. Jim Skyped from the conference with his physics students back home so that they could get a taste of the event. He first attended the event with Jon Rajaseelan '09, who was a finalist.

Upper School Learning Specialist **Rachel Schmalhofer** has become Director of Learning Services, and will oversee learning services for all three divisions, working closely with learning specialists, department heads and others to ensure coherence and continuity in support for students across grades. She holds a B.A in secondary education from Simmons College and a M.A. in education from George Washington University.

Todd Trout, Ph.D., is on the board of the United States National Chemistry Olympiad and served as a mentor for the National Chemistry Olympiad team from 2002–2004. At Country Day, he was the faculty advisor to two students who participated in the national exam at Penn State Harrisburg in April.



100 PERCENT PARTICIPATION

For the third year in a row, the Country Day faculty and staff have achieved 100 percent participation in The Excellence Fund. Such an unequivocal demonstration of commitment to the school makes a powerful statement. Thank you!

Students from every grade, as well as their parents, got together to celebrate the inquisitive mind during Family Science Night. “We used to do a Family Science Night, but then we stopped,” said Lower School Science Coordinator Laura Trout. “So when we decided to bring it back, we wanted to make it a bigger event that would include the whole school and be something fun that students and their parents could do together.” The night incorporated the Middle School Science Fair, and Lower Schoolers channeled their inner Issac Newtons in activities ranging from sailboat races to demonstrate the power of air pressure, to a laser maze in which kids hit a bull’s-eye with a beam



FAMILY SCIENCE NIGHT

of light bounced off a series of mirrors. Students of all ages competed in a bridge building competition, with the goal of constructing the sturdiest span using pasta and glue. The coup de grâce however, was the brainchild of physics teacher Jim Ringlein: the Dr. Pickle Science Show. “The nice part of making the Science Fair one aspect of a larger science event is that the students put a lot of time and energy into the experience and this allows them to display their projects to a bigger audience than just the Middle School,” said science teacher Ned Bushong. “It’s also good for the younger students to see the kind of work the older students are doing in the classroom.”



BEGINNING CHARITY AT HOME

Upper School teacher Mike Simpson presented his vision for a bold and reinvigorated service curriculum at Country Day in December. Addressing the Upper School, Simpson called on every student to make a “sustained, meaningful, personal connection to a cause” as part of a more codified and cohesive service program for the school. The main force behind introducing service learning to Country Day 15 years ago was former English teacher Jim McIntosh. Its initial focus was on serving the local community, and McIntosh soon became busy establishing partnerships and ferrying student volunteers from Country Day to places such as Wharton Elementary School, Milagro House and Crispus Attucks Community Center. When McIntosh left the school a decade ago, the program wilted, but now the US administration and Simpson aim to revive it, going for 25 percent of the Upper School to earn an Outstanding Community Service designation by spending more than 50 hours volunteering over six months. “I believe in sweat over brownies,” Simpson said, meaning that doing, rather than just collecting things, yields a greater “tangible and measurable benefit” for everyone involved.



DISCOVERING *the* ELUSIVE HIGHLAND COUGAR

In April, teachers Dale Mylin and Phil Lisi accompanied Head of School Steve Lisk to the land of lochs and links to see if they thought LCDS eighth graders could benefit from — or downright love — attending Scotland’s Lomond School or John Jarvis’ alma mater, Kelvinside Academy. The answer was a resounding “yes.” So why Lomond and Kelvinside?

“Everything felt right and I just liked the people,” Lisk said. “They’re dedicated and thoughtful and the more I saw the day-to-day school experience, the more I saw students and faculty who embody the same approach to learning as we do. They’re kindred spirits.”

This exchange represents the next step in an evolving and expanding international program. Country Day

“THIS PROGRAM IS SOMETHING I EXPECT TO BE GOING STRONG 50 YEARS FROM NOW,”

already participates in student exchanges with schools in South Africa. One of the advantages of Scotland, Lisk said, was a language and society different enough to raise students’ cultural awareness, but similar enough for students to feel comfortable.

Once the exchange is up and running, teachers will also have the opportunity to head abroad. “The professional development aspect is really exciting, and just such a natural extension of the foundation we’re putting in place.” When Lisk speaks of foundations, he’s not simply lifting a nifty phrase from the Head of School Book of Platitudes. “This program is something I expect to be going strong 50 years from now,” he said. “We’d only build something like this if we believed it would make a meaningful addition to the school and the students. We think it will.”



When Victoria Gardner Coates ’86 visited LCDS in January to speak with Upper School students, it was not to encourage them to emulate her direct career path. “Find what you love,” she said, “and do it to the nth degree.” Coates has had, by all accounts, an incredibly successful career. Last year, she co-curated an exhibit at the Getty Museum about Pompeii. In addition to her extensive work in the field of art history, Coates was also the director of research for former Secretary of Defense Donald Rumsfeld and director of foreign policy for Rick Perry, governor of Texas. Coates shared with students her path, beginning with John Jarvis’ seventh grade Latin class and ending with her current exhibit at the Getty Villa in Malibu, Calif. She used her story to illustrate to students that there is not one cookie-cutter career path they should try to follow. Instead, they should try different things until they find something they love, and the rest will come naturally.

FEEDING THE MULTITUDE *(better)*

Cynthia Cooperman James '89 spreads the gospel of organic food and farming techniques

BY MICHAEL SCHWARTZ '98

If everyone managed to translate their childhood loves into careers the way Cynthia James '89 has, the number of unemployed astronauts and firemen would be a serious burden on the economy. Luckily for America (and James), most children don't get hooked on organic farming.

"My mom had a garden and she grew strawberries and raspberries and I would walk out and eat them right off the bush.

"It was the best thing ever," said James, Food Production Specialist at the Rodale Institute in Kutztown. Rodale has stood at the vanguard of the organic food movement in the United States since its founding, about half a century before people started using "organic" to denote something other than a carbon-containing compound.



Photos credit: Reading Eagle



J.I. Rodale proclaimed the myriad virtues of organic food, though none included ripening into the trendy and highly lucrative phenomenon it is today, with more than \$26 billion in annual sales of food certified "organic" by the Department of Agriculture. His belief in the primacy of healthy soil for growing healthy food to help ensure the health of its eaters led him to establish the institute that bears his name in 1947.

James espouses a similar conviction, that not only is it possible for us to grow wholesome food without chemical pesticides and fertilizers, but, except on the largest farms, it's also easier.

"When you understand where you live and what grows there naturally, then you really don't need a lot of chemicals because you're not fighting nature," James said.

Understanding where we live is James' specialty. She earned a B.A. in design of the environment from the University of Pennsylvania. The discipline is essentially a combination of architecture and landscape design, which James chose for that liberal-artiest of reasons: "I just wanted to do something different," she said.

"I looked at college as a place to learn different things from everything I'd ever done. This got me thinking about the way people use spaces and I realized that my real passion was in sustainable design," James said. That passion led her to grow gourmet greens for restaurants in Berkeley, Calif., volunteer on a permaculture (a system of sustainable design) demonstration farm in Guatemala, head back to Berkeley and finally return to Pennsylvania about 15 years ago.

James did youth development for The Food Trust in Philadelphia, teaching kids about business, nutrition and sustainable agriculture through selling healthy products at their own school market stands, before joining publisher Rodale Inc. Separate from the institute but sharing a name and founder, Rodale Inc. prints health-themed magazines, such as Prevention, Bicycling and Women's Health.

James had been growing food for the employee café when the executive director at the Rodale Institute proposed that she head a new program aimed at bringing organic produce into poor communities.

"It seemed like a really obvious and really great opportunity," James said. Called "Agriculture Supported Communities," the program's members pay as little as \$15 a week to become shareholders in the farm and receive "fresh organic produce each week containing a diverse rainbow of flavors" throughout the growing season, according to Rodale.

In its first year, ASC took on 150 members and a wait list for everyone who wanted to participate but didn't act fast enough. "The program is a nice, manageable size right now,"

James explained. "The ASC is not supported by grants; we're entirely self-supporting, so we needed to know if we could use this as a model for the future. It looks like we can."

In addition to providing access to fresh organic produce, ASC also includes a farmer training program in which up to eight interns come to Rodale each season and learn every aspect of the farming and distribution processes. "We show them the whole thing, from the technical particulars of greenhouses to harvesting to packing, as well as a component of learning how to run a business and draft a budget and reach out to community partners," James said.

The goal, she continued, is to graduate "people serious about taking the next step." The next step means taking this new knowledge and not just putting it to good use on one's own spread, but showing others how they can do the same.

"I think it's fantastic," James said when asked about the local food movement. "Community support gives local farmers and their product great value that hasn't been there in a while. People don't grow food because they want to be millionaires; they grow food because they are passionate about it."

Sticking with the theme of indisputable common sense, James continued, "When you start with healthy soil that's free of chemicals, you grow healthy food and you get healthy people. Organic practices are the only way to go."

"PEOPLE DON'T GROW FOOD BECAUSE THEY WANT TO BE MILLIONAIRES; THEY GROW FOOD BECAUSE THEY ARE PASSIONATE ABOUT IT."



Cynthia Cooperman James explained her work at the Rodale Institute to Upper Schoolers during the Earth Day Assembly April 23. During the visit, Middle School science teacher Barbara Bromley gave her a tour of the school's learning gardens.



TRICKLE-DOWN *Organomics*

*How the wealth of conscientious consumption
spreads from a few in California to the masses everywhere else*

BY MICHAEL SCHWARTZ '98



At Pauline's Pizza, diners can top their pie with stalwarts such as pepperoni and anchovies, or they can opt for a bolder topping more in the spirit of Bay Area consciousness expansion. Under "Eccentric Toppings" on the menu, one finds offerings including spiced pork shoulder, French feta and salted Meyer lemon puree (in season, of course).

Jim Elsasser '87 is the kitchen manager, general manager and pastry chef at Pauline's, in the heart of San Francisco's Mission District. After mentioning the lemon puree, Elsasser reflected on the fare more broadly. "It is very California," conceded the Pennsylvania native.

Avant-garde pizza toppings notwithstanding, what moves Elsasser about his job and adopted coast is that both feel infused with a sense of vitality and purpose. The Mission District food scene is a good example: 16 other restaurants have opened there within the last two years.

The crew at Pauline's grow as much of their own produce as they can in two organic gardens, one in Berkeley and another at Star Canyon Ranch in the foothills of the Sierra Nevada mountains. The Berkeley garden first started supplying herbs and greens for the restaurant about 20 years ago, but when the operation expanded to Star Canyon, the sunnier and drier Sierra climate let Pauline's add eggplant, persimmons and boysenberries to their haul of fresh provisions.

"The Bay Area is and always has been very forward-thinking with respect to organic food and healthy eating," Elsasser said.

"So for example, if you see a small independent coffee shop in San Francisco, the intention there is not just to make coffee, but to make coffee in a craft way and to have fun making it."



Elsasser ensures that Pauline's grows as much of the food it cooks as possible, and that the restaurant recycle its peels, eggshells and fruit rinds into compost for the gardens. Barely 10 percent of the kitchen's waste ends up wasted "because we're trying to create a closed system of sustainability," Elsasser said.

"There's a sense here that you can do something positive for yourself, and change society for the better. There's a feeling of tolerance, mindfulness and kindness.

"It's a cliché," he said, "but it's true."

Elsasser learned his love of food and his way around the kitchen working in Lancaster restaurants such as Gallo Rosso, Wish You Were Here and Isaac's.

"I fell in love with doing hands-on work," Elsasser said. "It sounds small, but making a really good pot of soup is a way to have a positive impact on someone's day. Everyone can relate to it and everyone can experience it."

Elsasser made his way from brightening people's days one bowl of bisque at a time in Lancaster to running a tony San

Francisco pizzeria by way of a path that "sounds pretty direct in retrospect, but at the time seemed very circuitous," he said.

In 1991, Elsasser found himself working at a health food store in State College, the organic food section, to be precise. "Before then, it had never occurred to me that there was an

alternative to commercial food," he said.

Because of his experience as a chef and his practical familiarity with both the restaurant and the health food supply chain, Elsasser soon made the move to New York City to attend the Chef's Training Program at the Natural Gourmet Institute. Then, he spent four years working as a chef at Angelica Kitchen, the East Village vegan restaurant.

For as much as he enjoyed New York, when the opportunity presented itself to relocate west and take on a broader portfolio of responsibilities at Pauline's, Elsasser didn't hesitate. After all, he said, he had made big moves before and the rewards had more than validated the risk. One of the first was coming to Country Day.

**“BARELY
10 PERCENT OF
THE KITCHEN'S
WASTE ENDS UP
WASTED”**

Elsasser's first year at LCDS was as a freshman. He and his family moved from Philadelphia to the southern end of Lancaster County. Compared to the man-made, cheerless vistas he had grown up with, his family's new spread of forested hills and streams "seemed magical," Elsasser said.

The transition from a public junior high to Upper School at Country Day struck Jim as similarly full of potential. "I felt that in ninth grade," Elsasser said. "Class sizes were small and there was an enthusiasm for learning and an education that was genuinely enriching.

"The overall trusting environment made for a civil atmosphere, and there was the sense, the reality, actually, that everyone could participate in all aspects of the school if they wanted to," Elsasser said.

The feeling of openness and inclusiveness that appealed to him at Country Day still inspires Elsasser, but nowadays he draws that energy not from a community of 400-odd students and teachers, but the 4 million-odd folks who call San Francisco home.

...
WWW.PAULINESPIZZA.COM

Discussing how the movements and modes of American culture tend to originate near the Pacific and migrate toward the Atlantic, Elsasser offered a few predictions about what local denizens should expect to see in restaurants and grocery stores, and when to expect it: "What starts as a trend in San Francisco and the West Coast in general ripples through the whole country," Elsasser said. "About two years after you see something in San Francisco, it'll turn up in Lancaster."

To wit:

LANCASTER PREDICTIONS FOR 2015,
BY JIM ELSASSER

- 70 percent increase in bicycle ridership
- Curbside composting (not just leaves and grass, but food scraps as well)
- Food safety certification required for all food handlers, including servers
- 10 cent charge for plastic shopping bags
- Worker-owned bakeries/restaurants/food stores
- More deviled eggs on menus





Liz Stouidt:

NEO-BAVARIAN RENAISSANCE WOMAN

BY MICHAEL SCHWARTZ '98

Today in the Stoudtburg town square (just across from the Tudor cottages and about 4,200 miles from Munich), the eldest of the Stouidt children is adding her own chapter to the family's portfolio.

Elizabeth '89 is a baker and happily running the bakery is where she found herself when she moved back to Adamstown about 17 years ago. She still bakes and still loves baking, but just as beer ensorcelled her dad, Liz became enchanted with cheesemaking. "With my family, when we put our hands into something, we really go full force," said Liz, who wants to expand her repertoire beyond such staid offerings as clove-spiced Gouda and stout-blackened Swiss. "What I really want to do," she said, "is creamy, stinky cheeses.

"I love those."

In the Stouidt family, "homemade" isn't a hobby, and fresh, local ingredients aren't a gimmick. They launched their microbrewery in 1987, about a decade before a generation of discerning hipsters decided to do the same, and Stouidt's meticulously crafted German pilsners and English ales have been winning awards for almost three decades. Patriarch Ed Stouidt still starts every day by trimming the steaks for the family's restaurant, the Black Angus Restaurant & Pub, which abuts the brewery and their bakery. And all of this sits a stone's throw from Stoudtburg, a charmingly ersatz Bavarian village Ed conjured up in the late '90s.

Whether Liz's customers will share her passion for creamy, stinky cheeses remains to be seen, but it's abundantly clear that they stand loyally behind every pleasant-smelling offering Liz has produced. Part of the explanation for this is obvious: The cheese tastes delicious. But taste alone fails to capture the full quality her customers appreciate. "Having this space up here over the last four years, we've developed relationships with these wonderful people who come in and are so excited," Liz said. "Probably the biggest bonus of working in a farmer's market is these delightful customers, and they're coming in and asking you questions, and you know, because of your own integrity, that you're answering them correctly and telling them exactly the kind of information they need and want."

The candor and trust that exists between Liz and her customers is the same that she shares with the farmer who supplies her milk. "The most important thing with cheese is the cleanliness of

the process, which is why you need to have such a good relationship with the farms who supply you," she said. "You can't just go to any farm and pick up your milk. You have to know the farmer."

Liz does, and this unbroken chain of scrupulousness and pride ensures that the cows and their milk are healthy and clean, which allows Liz to craft cheeses that are rich and wholesome, which keeps customers coming back to Stoudtburg for more, ad infinitum.

"Cheese can be a dangerous product," Liz said. "Bread gets baked at a really high temperature and there's not a lot of contaminants to worry about. But cheese is safe if you are very aware and have very good habits take care about how you feed your animals and clean your milking lines.

"If you're not the actual farmer, you have to trust that person. And I happen to have lovely farmers," Liz said.

All five Stouidt children, Liz '89, Carey '95, Ed '96, Laura '99 and Gretel '01 went to Country Day, and Liz said that, between school and home, she got a double-dose of exhortation to venture and gain experience — and then to share the wealth.

"I remember spending hours with other students in the art room and yes, we had assignments, but there was always an encouragement to do more," Liz said. "I was there when John Jarvis was our headmaster. He was quite the renaissance man himself and he encouraged us to be renaissance people. I have parents who happen to be the same way. They both taught me to go out into the world and travel and learn, but to bring something back to show other people."

...
WWW.STOUDTSBEER.COM/WGM_CHEESE.HTM

To watch a video of Liz Stouidt making cheese and see other bonus Connections content, visit news.lancastercountryday.org/connections.



Hey, Teacher!

LEAVE THOSE *greens* ALONE!

Jonathan Highfield '97 tears down the wall between students and fresh, healthy food

BY MICHAEL SCHWARTZ '98

A COUPLE YEARS AGO, Jonathan Highfield '97 started volunteering at Cary Elementary School in Hampton, Va., spending every Friday for an entire school year helping make the cafeteria food healthier and more appealing to the kids. Highfield, a chef, instructor and fresh-food partisan, isn't sure if he shocked the students more than they shocked him, but he is certain that at first, there was more than enough shock to go around for everybody.

Green things freaked the kids out," Highfield said, "so that made introducing vegetables kind of tricky. There were a bunch of fruits they hadn't ever seen before and one of the cafeteria ladies told me she recognized, but had never actually eaten asparagus.

"That was eye-opening," Highfield said.

Soon however, the kids started regarding Highfield less as the chlorophyll-pushing madman, and more as the warm, fun guy who made lunch taste really good. Cary Elementary's students weren't the only ones who noticed and appreciated Highfield's efforts, which is how he and eight students spent an afternoon on the sunny South Lawn of the White House listening to Michelle Obama talk about the importance of nutrition. The First Lady had invited a group of like-minded chefs and their students to Washington, D.C., "And as if all that isn't amazing enough, I'm standing there in the sun and it's so hot and I turn around to get something to drink and literally bump into Marcus Samuelsson." The world-famous chef "was very gracious about it," Highfield recalled.



Then the group headed back to Hampton and Cary, where there was no Rose Garden, but there was a new vegetable garden Highfield helped the students build and cultivate. He put most of the responsibility for tending the garden on the kids, to give them not just fresh heirloom tomatoes for lunch, but a whole new appreciation and understanding of fresh food itself. There was another, more expedient reason to involve the students as much as possible.

"If the kids plant it, the kids eat it," Highfield said, explaining that this simple beginning is the first part of

a much broader long-term plan to make students (and their parents and teachers) healthier and more conscientious eaters.

"I try to push sustainability with students and show them that it's good to know where their food comes from," Highfield said. "But it's a tough sell and it's not hard to see why. Kids and their parents are used to McDonald's because it's easy, quick and filling, like almost all processed food, for that matter.



“AS A *teacher*, YOU

“So obesity becomes an issue because schools have 80 cents per student, per day to feed kids and processed food is easy and cheap. Take kids’ sedentary lifestyles and a diet high in fat and sugar and salt and you’ve got a problem,” Highfield said.

Since leaving Country Day, Highfield has unwaveringly followed his passion for food. He earned a culinary arts degree as well as a B.A. in food and beverage management from the New England Culinary Institute, and has gone on to kitchens and classrooms from Vermont to the British Virgin Islands, earning a passel of certifications and awards along the way. In 2006, he became one of the founders of the Culinary Institute of Virginia, in Norfolk. In addition to his first love, baking and pastry instruction, Highfield also teaches sanitation, food theory and oversees the school’s garden, which supplies an ever-growing proportion of the institute’s raw materials.

For Highfield, who grew up in the very rural Southern End, the fashionability of eating local food and the idea of Farm-to-Table as a “movement” still strikes him as a bit peculiar. “Our neighbors were farmers,” he said. “Eating fresh stuff from the farm was just what we did, and it wasn’t until I left Lancaster that I realized most people didn’t do that.”

Another thing most people probably didn’t do is discover their calling as a pastry chef by way of high school ceramics class. “I was constantly in the ceramics room all through Upper School and senior year I was a TA, but the process of working with clay makes a natural transition to working with

dough,” Highfield said. “I’ve learned that my experience was very different than most people’s,” he continued. “When I tell people I loved high school, they think I’m nuts.”

Becoming a teacher was perhaps in the stars for Highfield, whose dad taught full-time for more than 30 years. It wasn’t until he had spent a few days in front of his own students that he came to fully appreciate the profound, invaluable influence that good teachers had on him, setting an ideal to which he aspires.

“I’ve been teaching for 12 years now and I really do love it, but looking back, I realize how hard Country Day teachers worked. We never saw it; it was magic. You hand in a paper and it come backs graded two days later, and by the way there are three other sections of that class and the teacher also coaches the tennis team.

“As a teacher, you have the magic,” Highfield continued. “Teachers have to make students’ experience magical, and Country Day will always be home to me.”

HAVE THE *magic*.”



In the United States today, the supply chain connecting food producers and consumers has become an efficient and entrenched vehicle for maintaining the status quo: enriching agribusiness while crushing small farmers and fostering obesity and ignorance in the masses. This system presents us with fundamental moral questions: Do we still value the hard work of a farmer tilling a sustainable field? Do we approve of subjecting livestock to cruel conditions for the short time they have before the abattoir? One-in-three adults is obese; we spend more than \$150 billion a year treating the health calamities that follow from obesity and yet it remains the proximate cause of some of the most common cases of preventable death. Is this situation anything other than deplorable?

Few Americans know the answer to the basic and fundamental question, "Where does our food come from?" This means that most people remain unaware of processes and procedures allowed by the Food and Drug Administration that might seem to run counter to its mission to protect and promote the public health.

To compete economically, many farmers are forced to give their chickens, pigs or cows corn-based feed, which has been proven to harm the growth and digestion processes of livestock. In addition, these feeds cause animals to gain weight much faster than their bones are meant to accommodate. Not surprisingly, this can leave animals unable to stand because they can't support their own weight. The same market forces practically require farmers to keep their livestock in less-than-ideal living conditions. The housing for chickens is dark and the air is stale. Cows are forced together in large herds, standing in their own poop, which, while disgusting in its own right, can also turn cows into disease vectors as their waste often hosts E. coli and other potentially harmful bacteria.

“DO WE STILL VALUE THE HARD WORK OF A FARMER TILLING A SUSTAINABLE FIELD?”

Forcing as many animals as possible into the smallest space possible, in order to fatten them and ship them to the slaughter house as quickly as possible is simply immoral.

But the problems don't end with epistemological proclamations. Animals raised on a diet of sugar-heavy corn develop much more fatty tissue than those fed grass. Fatty meat is far less healthy than its lean equivalent. However, because sugar is quickly metabolized and corn easy to grow, the meat industry is able to maximize its output in a minimum amount of time under the status quo.

Perhaps we should just avoid meat then?

Unfortunately, for all but wealthy consumers or organic farmers, there's really only one other option: corn. Corn, whether as high-fructose corn syrup, cornstarch or cooking oil, just to name a few of its incarnations, finds its way into almost everything we eat. Every aisle in the grocery store is the corn aisle. How did this happen?

What would become the modern farm subsidy was created in the 1930s when, in response to the tumult of the Dust Bowl and collapse of grain prices during

the Great Depression, the federal government began fixing minimum prices for certain commodities and paying farmers outright not to grow surplus crops.

These subsidies have changed little in the last 80 years, despite the massive shift in agriculture over the same period. In the 1930s,

there was no such thing as a factory farm and ConAgra was just a small flour company. Today ConAgra earns almost \$15 billion a year in revenue, is at the vanguard of genetically modified food production, has had to recall more than 19 million pounds of E. coli-contaminated beef and has been cited for health violations by the Department of Agriculture a half-dozen times.

Corn itself has little nutritional value. It consists mostly of simple carbohydrates, which the body immediately metabolizes into empty sugar calories. Its vitamin and mineral content is minimal, but corn is highly versatile (You can't turn peas into substitutes for both sugar cane and diesel fuel), cheap to grow and familiar to consumers.

This touches on the socioeconomic aspect of the modern food situation. Organic foods are ludicrously, unrealistically expensive compared to their processed equivalents. Organic foods, fruits

“EVERY AISLE IN THE GROCERY STORE IS THE CORN AISLE. HOW DID THIS HAPPEN?”

and vegetables provide the body with what it needs to be healthy. Such basic provisions as food with vitamins and minerals remain sadly out of reach for many Americans. What they can afford is often limited to the heavily processed, trans fat-rich offerings of McDonalds, Burger King and the least healthy items in the grocery store. Derived from corn and filled with fat, salt and high fructose corn syrup, these foods lead to obesity, diabetes, heart disease and other preventable conditions.

But the situation was not always like it is today and it doesn't have to stay the way it is today. If even a portion of the subsidies that keep corn entrenched in the American diet were diverted to small, organic farms, many people would gain access to healthy, relatively inexpensive food, since it costs less to transport lettuce from Strasburg than Salinas, Calif., for example.

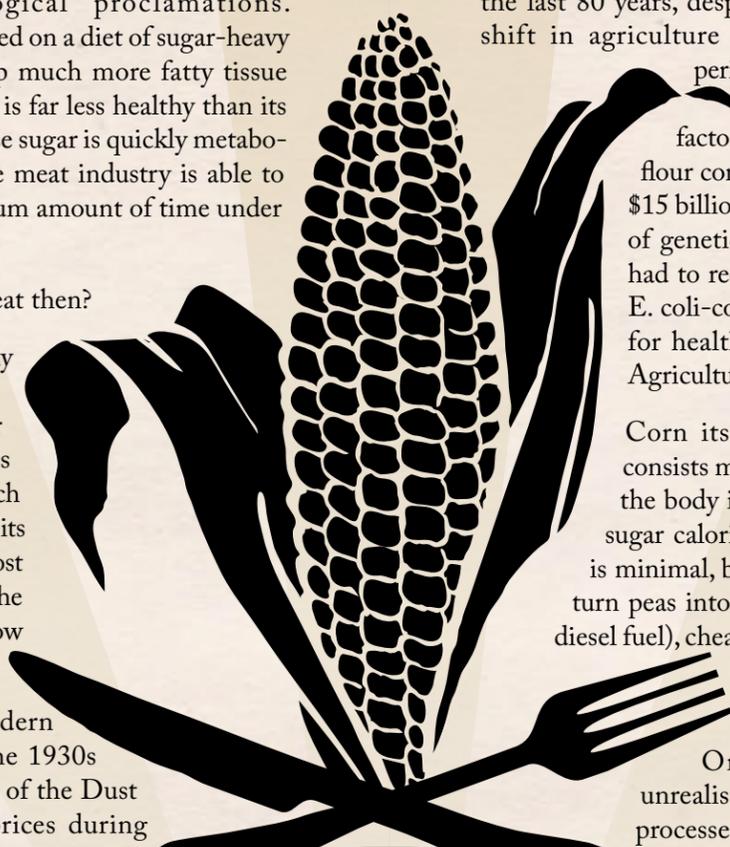
The solutions are not all top-down either. Each of us has to vote with our wallets and our actions by buying locally and supporting small farmers who respect the earth and value good, wholesome food.



Erin Kelly '13 wrote this essay, a response to Michael Pollan's "The Omnivore's Dilemma: A Natural History of Four Meals," for Ned Bushong's Environmental Science class. "I hope students come away understanding different sides of an issue so that they can make educated choices about the way they want to live in the world," Bushong said.

BY ERIN KELLY '13
EDITED BY MICHAEL SCHWARTZ '98

How the BUSINESS of FOOD is making US SICK



FARMING THE

New

OLD-FASHIONED

Way



Brad Johnson '92 spends 10 months a year working in the fresh air of the Green Mountains. He feeds his family, and a bunch of other families, from the Vermont farm where he lives with his wife and daughter. While the market for his hormone- and antibiotic-free chicken, turkey, lamb, beef, pork, and eggs continues to grow at a steady pace, one sector of his nine-acre operation has absolutely skyrocketed: horse-powered logging.

On Brad Johnson's spread in the mountains of Vermont, horsepower comes from horses, antibiotics are reserved for curing illness and raising healthy food isn't de rigueur; it's just what follows from sensible, responsible farming

BY MICHAEL SCHWARTZ '98

If you want Johnson to harness his draft horses and cut you some birch or maple for the fire this winter, you're out of luck; he's booked a year ahead. Running his spread, the ALL Together Farm, demands Johnson combine the responsibilities of a farmer with those of a small-business owner, all while maintaining the ethical standards of a sustainability devotee. Wouldn't life be a whole lot easier as a professor or a lawyer or an astronaut or something?

No.

"I get to spend more than 300 days a year outside, working doing something I love," Johnson said. "No one's made me any offers, but even if they did, I could never go back to an inside job. Never."

While Johnson's position on prospective 9-to-5 gigs seems relatively settled, the truth is he hasn't actually spent much time toiling behind a desk. He became active in the local food movement as a student at Bowdoin, when the idea of a "local food movement" was still years away from hitting health magazine covers and grocery store aisles.

"My introduction to the whole thing started as an effort to get more local products into the dining service and help the school find locally sustained and produced food," Johnson said. "It wasn't nearly at the forefront the way it is now."

After he graduated, Johnson started teaching at the Chewonki Foundation in Maine. But after four years in the classroom, the eldest son of former Country Day headmaster Dick Johnson quickly "fell into" a 1-year apprenticeship on Chewonki's Salt Marsh Farm that was dedicated to "teaching kids about getting involved in agriculture in the broad sense," he said. This long view focused more on cultivating an awareness and appreciation of where our food comes from than the nuts and bolts of maintaining diesel tractor engines.

After this stint, Johnson left the farm life briefly and did not return to classroom teaching. "I wanted to do something different," he said. "I wanted to do something with my hands."

"After a very short time on the farm, a new passion was revealed," Johnson said.

That passion, for locally, sustainably grown food would tie him inextricably to the hyper-local and the national alike, as more and more people began to recognize the uncomplicated and undeniable merits of eating locally. Accordingly, when Johnson discusses the role of the ALL Together Farm, his ideas extend far beyond the borders of Orange County, Vt.

"To some degree our work needs to contribute to the community and to the common good," he said. "Local agriculture perpetuates the common good; we all benefit when communities are able to feed themselves."

"But," Johnson continued, "on the national level, it's hard to say that [the local food movement] is coming to fruition. In places like Vermont and Maine and New Hampshire, it's easy to say, 'Yeah, it's coming right along.' But I think we've got a long way to go."

For someone whose farm shares the name of a Beatles song and who derives horsepower from actual horses, Johnson is an eminently practical man with no delusional desire to create a collectivist Shangri-La. "We have to decide

what our goals are as a culture," he said. "One of the ways I define success is having a community able to feed itself. But, it doesn't mean that I'm not going to drink coffee or eat bananas just because coffee and bananas don't grow in New England."

However, Johnson does enjoy a close relationship with his neighbors and customers who come to his farm to fill up their fridges and freezers with meat and eggs. He says Country Day played a unique role in showing him the benefits of small communities and the tight bonds they can foster.

"I came to Country Day halfway through high school after spending freshman and sophomore year at a big public school in Charlottesville, Va.," Johnson said. "Right away the school struck me as a different paradigm. In talking to teachers, for example. That was the first time I felt in school that I was actually talking to the whole person, who wanted to get to know me and wanted me to know them too."

"Had I not gone to a small high school," Johnson continued, "I never would have considered going to a small college, so going to Country Day was a pretty critical stepping stone for me getting to where I am today."

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WWW.ALLTOGETHERFARM.COM



Students in Donna Wilcox's Advanced Photography Class studied various genres of photography. In the still life assignment shown above, students learned how to compose a photograph by combining spatial relations and depth of field. Student photos from left to right top: Tom Harrington '14, Liam Fleming '14. Middle: T.J. Grandle '15, Alexa Mangione '15, T.J. Grandle '15, Liam Fleming '14. Bottom: Tom Harrington '14 (both)

With more than 30 years of photography experience, Donna Wilcox has exhibited her work in solo and juried shows throughout the Northeast. Her photography can be found in several permanent collections, including at the Lancaster Museum of Art. At right, her 2012 still life series is available for purchase as note cards through her website.

www.DONNAWILCOXPHOTOGRAPHY.COM





A strategic plan goal is to educate our students in sustainability in its multiple dimensions, from intensely local to extensively global.

When Head of School Steve Lisk signed the Green School Alliance Pledge, he endorsed the school's mission to promote the principles and actions of environmental stewardship. Middle School science teacher Barbara Bromley also works as the Green School coordinator and has helped to design and build six learning gardens in the school. She has designed curriculum to ensure that the use of outdoor space and environmental awareness is woven across grades and disciplines. She explains that an outdoor classroom experience is about the need to create a balance between the virtual world with which our children increasingly interact and the natural world in which they live. By going outside, the students learn to see and interpret the world around them. But students learn about the natural world in a number of ways beyond the school gardens. Programs include an annual Earth Day speaker, school recycling, an Upper School EcoLiteracy series sponsored by the Parents Association that teaches Lower School children about the variety of fruits and vegetables and how to cook with them.

Students learn to care for plants. They plant, weed, water, mulch, harvest and clean up the courtyard and learning gardens.



Kindergarteners toured Dale Mylin's farm, including a visit to the chicken coop, a sheep shearing demonstration and bottle-feeding a calf.





For a science unit on nutrition, third graders planted a pizza garden in the spring to harvest in the fall as fourth graders. Under the guidance of teacher Kerri Behmer, they also learned how to make a healthy pizza with their fresh produce. The idea is to enhance the students' awareness and understanding of ecological, biological and nutritional concepts.



The grounds include native perennial and annual plants in the Butterfly Garden, which are near the Lower School entrance. For her senior project, Ella Rothermel '12 planned a garden near Hillcrest Road that would attract butterflies and become a monarch way station during their long migrations. First graders raise chrysalises, watch them hatch in the classroom, then release them with the help of their teachers.



Flats of ferns, columbine, native pachysandra, and bluebells, along with other native plants, are planted throughout the Habitat Garden at the far end of campus near Clay Street. The Upper School Environmental class improved the paths and seating, made observation areas and cleared natural spaces where the youngest children could play.



Parent Steve Bergstrom, whose family runs a maple syrup farm, visited junior kindergarten to explain the cultivation process to the children.



Preschoolers, with help from the Middle School Art Club, planted a zoo garden. They planted flowers with animal names like Lion's Tail, Bear Claw and Zebra Grass next to miniature clay sculptures that were represented.



Upper School students spend some quiet time in the courtyard garden.



Kindergartners sit for a lesson on garden vegetables. The Pennsylvania Farm Bureau created the Mobile Agriculture Education Science Lab, which looks like a Winnebago with a swanky science classroom inside, to help young students better understand the state's No. 1 industry and how much it affects them.

FURMAN UNIVERSITY BROWN UNIVERSITY BOSTON UNIVERSITY
 AMERICAN UNIVERSITY ARCADIA UNIVERSITY HAMILTON COLLEGE
 BRYN MAWR COLLEGE ITHACA COLLEGE COLUMBIA UNIVERSITY
 FRANKLIN & MARSHALL COLLEGE BUCKNELL UNIVERSITY LEHIGH UNIVERSITY
 ECKERD COLLEGE HIGH POINT UNIVERSITY BRYANT UNIVERSITY
 COLLEGE OF CHARLESTON PACE UNIVERSITY COLGATE UNIVERSITY
 DICKINSON COLLEGE GEORGE WASHINGTON UNIVERSITY WARREN WILSON COLLEGE
 DUQUESNE UNIVERSITY NEW YORK UNIVERSITY COLLEGE OF WOOSTER
 MILLERSVILLE UNIVERSITY UNIVERSITY OF ROCHESTER UNIVERSITY DREXEL UNIVERSITY



LCDS GRADUATES

AUVRAY GOLDEN PIERSON ANDREAS | THESSALY RHIANNON AUBRY | DEVON ELIZABETH CAPIZZI | ALISON OLIVIA CHARLES | ALEXANDRA JANE DANIEL
 GABRIELLE KATELYN DANNEHL | WESLEY RICHARD DAVIS | ARTHUR HAMILTON DUNLOP III | MORGAN RIELY FINNEY | MARY FRANCES GALLAGHER
 CARLY ANN GARVIN | EMILY WALLACE GERDY | SAMUEL MICHAEL GOLDBERG | JADE MARIE GROVE | SARA CAMILLA HELIN-LONG | SYED SHAHRUKH JAFFRI
 SEAN JOSEPH JARMAN | ETHAN KLEIN JENKINS | ENZE JIANG | CAROLINE ELIZABETH KEITH | ERIN VICTORIA KELLY | HALLIE ELAINE KIRSCHNER
 MADISON TAYLOR KLEINTOP | ALYXANDRA BETH KLOTZ | MADISON KATHRYN KUHN | NICOLE FAYE LISS | AUDREY MARA LOUNSBURY | JILLIAN LEIGH MCCUE
 PETER BURNS MCKERNAN | LAURA KASEY MIDDLETON | DARIN NATHANIEL NGAU | KATHERINE TAYLOR O'BRIEN | LAURA EMILY OLCOTT
 CHADD ALEXANDER PANDIT | VALERIA PATELLI | JASMYN TERRAE PETERSON | DANIEL ALEXANDER POLIN | MADISON LEE PONTZ | SPENCER RHOADS
 NICHOLAS TAYLOR RIEBEL | OLIVER PEDERSEN RYE | JOHN DAVID SANTIAGO | DAVID ALEXANDER SEAVEY | MADELINE PAIGE SHIFFER
 ABIGAIL PATRICIA SIMMONS | SAMANTHA IRENE SIMMONS | EVELYN ROBIE TICE | JAYME SARA VERMAN | KATHERINE FRANCES WARFEL | LAUREN ZUCKERMAN

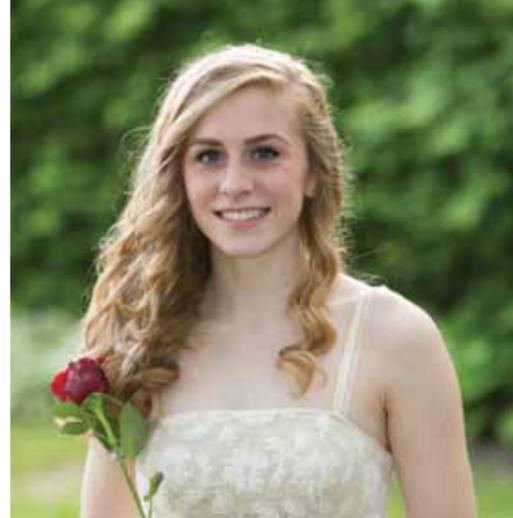
PENNSYLVANIA STATE UNIVERSITY - UNIVERSITY PARK ALVERNIA UNIVERSITY
 URSINUS COLLEGE SALISBURY UNIVERSITY UNIVERSITY OF PITTSBURGH
 ELON UNIVERSITY PENNSYLVANIA STATE UNIVERSITY - HARRISBURG
 UNIVERSITY OF ST. ANDREWS UNIVERSITY OF SOUTH CAROLINA ELIZABETHTOWN COLLEGE
 MUEHLBERG COLLEGE EUGENE LANG COLLEGE OF NEW SCHOOL UNIVERSITY



| MADISON KUHN |



| JOHN SANTIAGO |



| AUVRAY ANDREAS |

LANCASTER COUNTRY DAY SCHOOL 2013 STUDENT AWARD RECIPIENTS

THE TRUSTEE PRIZE

Madison Kuhn

Awarded to the senior with the highest grade point average.

RUTH S. HOSTETTER AWARD

John Santiago

This award honors the memory of a Shippen School graduate from the class of 1931. Recognizes a senior who, over an extended period of time, has worked selflessly and enthusiastically to enhance the school community.

FACULTY AWARD

Katherine Warfel

Given to recognize a senior with special qualities worthy of acknowledgement.

ANN MUSSELMAN AWARD

Auvray Andreas

Given in honor of Anne Musselman, an LCDS English and history teacher who enriched the lives students and colleagues for 30 years, this award is given to the student who best exemplifies personal qualities Anne cherished and modeled for others: enthusiastic curiosity, the courage to take intellectual risks, joy in a lifetime of learning and a desire to pack the most living possible into each one of life's "precious minutes."

HEAD OF SCHOOL AWARD

Wesley Davis and Jillian McCue

Presented annually by the Head of School, recognizing the seniors most deserving of special recognition for characterizing the qualities valued at LCDS.

| KATHERINE WARFEL |



| WESLEY DAVIS |



| JILLIAN MCCUE |





WASHINGTON, D.C. ALUMNI RECEPTION

Alumni spanning the decades braved the cold and the rain Tuesday, Jan. 15 to join Head Of School Steve Lisk at Café Deluxe in Washington, D.C., for cocktails, great conversation and new connections. Among those in attendance were Barbara Szoradi '59 and Connie Dunlap Santarelli '60. Barbara, a longtime D.C. resident and teacher for 25 years at Sidwell Friends School, was thrilled to reconnect with Connie, whom she hadn't seen for more than 40 years, despite growing up together in Lancaster and attending LCDS at the same time. After their reunion, they exchanged numbers and parted ways again after promising to get together sooner next time.

Also in attendance were Sarah Evans '00 and Lisa Walp '01, who became friends when they were the only two girls on Country Day's golf team. They stayed close through college, which took Sarah to Elon University in North Carolina and Lisa to Mount Saint Mary's University in Maryland. After graduation, they both moved to D.C., where the two worked at the Willard Hotel and shared an apartment. Despite the 40-year age difference between these two pairs of alumnae, it was clear that they share one very strong bond — their Lancaster Country Day School experiences. While the where and how of teaching classes may have changed, the energy and community atmosphere of the school remains largely the same. We love connecting with our alumni near and far and sharing the great news about all of the exciting goings-on here at school. In addition to our D.C. event, we also recently hosted a happy hour in Lancaster for graduates from the '90s and 2000s and a hot chocolate reception at LCDS for 2009-2012 graduates.

We would love to hear from you if you have any suggestions for gatherings in Lancaster or your city!

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Top photo from left: Maggie Miller, Barbara Szoradi '59, Sarah Evans '00, Steve Lisk, Jennifer Daniels '90, Lisa Walp '01, Connie Dunlap Santarelli '60, Libby Roman '05.



CLASS NOTES

Submit a class note to the school, attention
Alumni Director Libby Roman '05,
or email RomanL@lancastercountryday.org

1930s

CLASS OF 1938

ALUMNI WEEKEND 2013 Plans for your 75th reunion are underway for October 11 & 12, 2013! Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328 with questions.

1940s

CLASS OF 1943

ALUMNI WEEKEND 2013 Interested in helping to plan your 70th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328

CLASS OF 1944

Mary Louise Rohrer Webster writes, "Enjoyed Shelby's visit in February. Good to hear the latest at LCDS. Very impressed by all the innovative programs offered."

CLASS OF 1948

ALUMNI WEEKEND 2013 Interested in helping to plan your 65th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328

CLASS OF 1949

Class Correspondent
Dorothy Loose Boardman
803-642-6897
dotboardman@bellsouth.net

Hudson Cattell co-authored a book on the history of Pennsylvania wine which was published in June 2012 by The History Press. In November, Cornell University Press will publish a book Hudson has been working on for 20 years, a history of wine in eastern North America since Prohibition. This project has kept him busy for a long while now.

Marilyn Reigle Crichlow's husband, Bob, died in November after a long struggle. While the family lost its patriarch, a new grand-nephew and two step-great-grandchildren have joined the Crichlow gang. Marilyn keeps busy playing tennis, gardening and has taken a year-long bridge course.

Margaret Hunt Landis attended the Shippen Society luncheon again this year, representing the Class of '49. Thanks, Margie. Margie is still very involved with historical and preservation projects around Marietta, Pa.

Elizabeth Hollinger Wicander has moved a short ways north, from Fort Mill, S.C. to Charlotte, N.C. She is very happy in her new home, and, like Marilyn, continues to play a wicked game of bridge.

Helena Slauch Freeburg has moved across Charleston from Kiawah to Mt. Pleasant, S.C.

Josephine Feagley is still a New Yorker. Loves the opera, the plays, snow and her cat.

Dorothy Loose Boardman loves life in Aiken, S.C. and does a lot of volunteer work. She has found a new passion in painting, taking classes at the Art Center and working backstage at the Community Playhouse. In December, Dorothy was part of the crew for "Miracle on 34th St." and is currently working on "12 Angry Men."

1950s

CLASS OF 1950

Barbara Bagger Rhyne writes, "I just had a new grandson! Pretty unusual at 80. He's my first local one, so I'm looking forward to lots of fun. Charles and I continue to travel — mostly Italy and France these days, in support of his research and to visit our daughter."

CLASS OF 1951

Margaret Haller Hannum
Class Correspondent: 717-299-3798
phanum3@verizon.net

CLASS OF 1953

ALUMNI WEEKEND 2013 Interested in helping to plan your 60th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328

Sally Hartman Raub writes, "Doris (Dori) Lockey Monroe is moving back to Lancaster in the near future. Can't wait!"

CLASS OF 1954

Class Correspondent
Sally Rich Rohrer
717-394-0847

CLASS OF 1955

Class Correspondent
Eunice Fulton Blocker
502-895-2691

CLASS OF 1958

ALUMNI WEEKEND 2013 Interested in helping plan your 55th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328

Class Correspondent
Barbara Jaeger Gillis
717-299-3374
wicklawn1770@comcast.net

Barbara Brower will be inducted into the Athletic Hall of Honor during alumni weekend, Friday and Saturday Oct. 11-12, 2013.

CLASS OF 1959

Margaretta L. Edwards wrote that she was looking forward to a month in China in March 2013, and then not looking forward to hip surgery in April.

Sharon Gibbel Kaufman says, "A highlight of the year is the annual reunion with my classmates in Stone Harbor, N.J."

1960s

CLASS OF 1960

Class Correspondent
Anne Campbell Slater
610-896-6468
Slater.Anne@gmail.com

CLASS OF 1962

Cam and JoAnn Campbell are enjoying retirement in Los Alamos, N.M., with travels to Florida, California, Montana and Minnesota for five months of the year. Their favorite pastimes are still skiing, hiking, kayaking and visiting family.

CLASS OF 1963

ALUMNI WEEKEND 2013 Plans for your 50th reunion are underway for October 11 & 12, 2013! Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328 with questions.

CLASS OF 1964

Class Correspondent
Phyllis Morgan-Rupert
717-768-3322

George Reynolds' daughter, Lily, has graduated from law school and is currently practicing law in Baltimore.



1938-1962 | SHIPPEN SOCIETY LUNCHEON

Alumni from the classes of 1938-1962 gathered at LCDS on April 25 for the annual Shippen Society Luncheon. Guests heard remarks from Head of School Steve Lisk and were entertained by the first grade students who performed "You're A Grand Old Flag" for the alumni.

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Alumni pictured (l to r): Bernadette Milner Gardner '87, Jane Darmstaetter, Betty Bricker Miller '57, Ann Atlee Webber '55, Margaret Hunt Landis '49, Rick Manix '62, Paul Gschwend 3d '62, Peggy Haller Hannum '51, Judy Farmer Fulton '61, Tana Kresge Pratt '52, Alix Shuman Roth '61, JoAnn Schiemer Kerst '51, Mary Suzanne Nissley Farmer '38, Ellen Brinton '48, Steve Lisk, Sally Rich Rohrer '54, Peggy Neff '43, Julia Sullivan Shirk '47, Libby Roman '05.



1990s & 2000s | RENDEZVOUS LOUNGE

Alumni from the 1990s and 2000s reunited at the Rendezvous Lounge in Lancaster the day after Thanksgiving for cocktails and catching up.

PHOTO 1 | Bob Porter '89, Mary Wismer Porter '01, Jenn Jascoll '01 and her fiancé. PHOTO 2 | Kyle Egan '05, Sarah Clements '05, Dante DiGiamberardino '06, Lance Diamond '06, Ashley Charles '05, Ali Butler '05, Libby Roman '05 PHOTO 3 | Rachel Haynes '04, Joey Friedman '00, Patrick Heslop '99 PHOTO 4 | Blake Dudek '08 and girlfriend, Kurtis Egan '09, Mary Roman '08

CLASS OF 1966

Class Correspondent
Joseph A. Myers Jr.
717-394-9854
joemyers1@comcast.net

CLASS OF 1968

AUMNI WEEKEND 2013 Interested in helping to plan your 45th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328.

Class Correspondent
Deborah Murray Martin
717-290-2082
debbie.martin@fandm.edu

1970s

CLASS OF 1971

Class Correspondent
Melissa Byers
818-719-6550
melissabyers@earthlink.net

Marty Mohn is working as a Wellness Coach for Mental Health America of Lancaster County. "It is the perfect job for me," she writes, "I love it!"

Melissa Byers is living her dream in Los Angeles. After working for Disney Online for four years, she is currently seeking new opportunities in the California sun. She volunteers four times a year at The Hollywood Show, one of the largest autograph shows in the Southland, where she has been able to meet many of the actors and other industry professionals she grew up watching.

CLASS OF 1973

AUMNI WEEKEND 2013 Plans for your 40th reunion are underway for October 11 & 12, 2013! Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328 with questions.

Ellen Simpson was appointed to the board of Dollars for Scholars, a program that offers financial assistance to Lancaster County residents with limited financial resources wishing to continue their education.

CLASS OF 1975

Class Correspondent
Diane Eshelman Djordjevic
410-919-7219
dianedjordjevic@gmail.com

CLASS OF 1976

Class Correspondent
Margaret Hall Norton
503-638-6127
Margie.Norton@cenveo.com

CLASS OF 1977

Class Correspondent
Eileen Eckenrode Vroom
540-338-3630

CLASS OF 1978

AUMNI WEEKEND 2013 Interested in helping to plan your 35th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328.

CLASS OF 1979

Class Correspondent
Sarah Miller Dorgan
717-687-6466

1980s

CLASS OF 1983

AUMNI WEEKEND 2013 Interested in helping to plan your 30th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328.

Class Correspondent
John F. Hinkle III
717-898-5728
jfh3rph@comcast.net

CLASS OF 1984

Class Correspondent
Kathleen Murphy Jasitis
781-631-7899
kmjasaitis@comcast.net



95 | BELL

Allison Bell married Sean Barrett on April 27 in Middletown, Md. Liz Holgate Donnelly '96 and Lauren Bell Isaacs '99 served as bridesmaids along with Allison's other sister, Kristin and three other friends. The couple spent 10 days honeymooning in Ireland.

CLASS OF 1985

Class Correspondent
Deborah Dodds
310-415-7796
Debby@DebbyDodds.com

Debby Dodds wrote a short story about former LCDS English teacher Ann Musselman that was published in the anthology, "The Things You Would Have Said." She was interviewed by CBS about the story and the segment aired on the CBS Morning Show in April. This is Debby's fourth appearance in an published anthology.

CLASS OF 1986

Class Correspondent
Joanna Underhill
717-468-3788

CLASS OF 1987

Class Correspondent
Kristen K. Gedeon
703-283-6187
kristengedeon@hotmail.com

Jeff Woodland will be inducted into the Athletic Hall of Honor during alumni weekend, October 11-12, 2013.

Durga Bobba and his family moved to Hillsborough, Calif. Durga works for Accenture in San Francisco and is still trying to play basketball.

CLASS OF 1988

AUMNI WEEKEND 2013 Plans for your 25th Class reunion are underway for October 11-12, 2013! Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328.



03 | BEAVER

Morgen Beaver '03 was married May 14, 2011 in Negril, Jamaica. Her LCDS classmates Alli Walker, Siobhan Coole-McIntosh and Lauren Allwein-Andrews all served as bridesmaids.



97 | RENDEZVOUS LOUNGE

Members of the class of 1997 had fun reuniting for a second time this fall during the Thanksgiving happy hour at the Rendezvous Lounge.

Class Correspondent
John F. Fulton
717-394-2255
jack.fulton@teleflex.com

CLASS OF 1989

Class Correspondent
Heather Mikes Miller
610-273-0151
heather@secondwindonline.com

1990s

CLASS OF 1990

Class Correspondent
Mary Fulton Gingrich
717-560-4908
maryfgingrich@comcast.net

Ashley Moore will be inducted into the Athletic Hall of Honor during alumni weekend, October 11-12, 2013.

Jennifer Daniels and her husband reside in Bethesda, Md., with their three children. Jennifer is a landscape architect at the Smithsonian Zoo in Washington, D.C.

CLASS OF 1991

Class Correspondent
Susan Hull Ballantyne
717-464-3537
shballantyne@yahoo.com

Jill Petrosky Krammes King was promoted to the position of human resources business partner at Maryland Live! casino in October 2012.

CLASS OF 1992

Taylor Minet Slauch is the newly appointed administrator of the Eagle Chamber of Commerce in Eagle, Colo.

Michael Deibert published his second book, "The Democratic Republic of Congo: Between Hope and Despair," in May. Deibert has been covering the conflicts over mineral rights in the Congo since the late 1990s.

Nicci Mazzotta-Townsend and Kenny Townsend '98 welcomed a daughter, Sadie May Townsend on March 10.

CLASS OF 1993

AUMNI WEEKEND 2013 Interested in helping to plan your 20th reunion? Contact Libby Roman '05 at RomanL@lancastercountryday.org or 717-392-2916, ext. 328.

Class Correspondent
Jennifer Gschwend McGough
610-430-7671
drgschwend@yahoo.com

CLASS OF 1994

Class Correspondent
Stacey Gregg
919-622-4284
sgregg13@yahoo.com

Orla Connaughton Duffy welcomed her second child, a son named Rory Michael Duffy, in Mullingar County, Westmeath, Ireland.

CLASS OF 1995

Class Correspondents
Elizabeth Wademan Ahlstrand
415-845-7654
betsyahlstrand@gmail.com

Jennifer Mikes Mullen
781-558-5293
jcmikes@gmail.com

CLASS OF 1996

Class Correspondents
Dennis M. Baldwin
484-269-4309
fcp3@yahoo.com

Kerry Diamond Rinato
krinato@gmail.com

CLASS OF 1997

Class Correspondents
Mark Ewing
303-859-4994
stuff@foresightphoto.com

Alison Woolworth
646-239-9090

Aleksandra Palchuk successfully defended her dissertation and earned a Ph.D. in human development and cognitive psychology from the University of California, Davis. Since graduation, she has worked for Charles Schwab in San Francisco as a senior manager of market research. Recently, she accepted a position at Ariba, in the heart of Silicon Valley, as a senior consultant of usability research.

Andrew Reymer and his wife, Emily, welcomed their second child, a daughter named Katherine Grace Reymer, in January.

Greg Rogove and girlfriend Diana Garcia were featured in Gap's ad campaign, "Love Comes in Every Shade" for the 2012 holiday season. There is a link to the Lancaster Newspapers article on the ad on the "In the News Section" of the Cougar News website.

CLASS OF 1998

ALUMNI WEEKEND 2013 Plans for your 15th reunion are underway for October 11 and 12, 2013! Contact Libby Roman '05 at RomanL@lanastercountryday.org or 717-392-2916, ext. 328 with questions.

Class Correspondents
Alexandra Minehart Goodman
agoodman@fraser-ais.com

Lauren Bergen Pryor
703-254-7632
lauren.pryor@klgates.com

Betsy Motter-Olmstead was recently featured in the "Handmade in PA" blog from the PA Guild of Craftsmen. Her hand towels are now being sold locally at Tellus 360, and in national stores such as Terrain and Anthropologie.

Kenny Townsend and Nicci Mazzotta-Townsend '92 welcomed a daughter, Sadie May Townsend on March 10.

CLASS OF 1999

Class Correspondent
Meagan W. Dodge
415-846-8715
meagan_dodge@yahoo.com

Anne Colmery Cicero and her husband, David, welcomed a daughter, Eleanor "Ella" Marie, born on March 29, 2012. Ella joins a sister, Lucia Grace, 3. The family resides in Honolulu.

2000s

CLASS OF 2000

Class Correspondents
Nicole Richie
404-216-2053
nrchie617@yahoo.com

Piera Moyer
610-376-7546
pieraesmesnyder@gmail.com

CLASS OF 2001

Class Correspondents
Bianca M. Heslop
BiancaMHeslop@gmail.com

Elizabeth Sudhakar
elizabethsudhakar@gmail.com

Ryan Miller is living in Lancaster and managing Brent L. Miller Jewelers and Goldsmiths. In March 2013, he was featured in a Lancaster Newspapers article on the six antique clocks that the business is donating to the Lancaster Amtrak station.

Sarah Evans is engaged to Brian Moretti. They are planning a June wedding.

Jenn Jascoll married Danny Ljungberg on March 30 in Cape May, N.J. They reside in New Jersey and are both currently studying at Seton Hall Law School.

CLASS OF 2002

Class Correspondent
Corie Patterson Burton
Corie.Burton@gmail.com

Joy Hayward Hermann is married to Scott Hermann. They live in Wheaton, Ill., where Joy works as a corporate recruiter in the Chicago area.

CLASS OF 2003

ALUMNI WEEKEND 2013 Plans for your 10th reunion are underway for October 11 and 12, 2013! Contact Libby Roman '05 at RomanL@lanastercountryday.org or 717-392-2916, ext. 328 with questions.

Class Correspondent
Lauren Allwein-Andrews
laurens99@hotmail.com

Amanda Leinberger is living in New York City where she works for the United Nations.

Laura Smith got engaged to Wadih Ettabbakh in July 2012. The couple is planning an October 2013 wedding. Laura also recently started a new job at Classical Movements in Washington, D.C. She is an operations manager who coordinates international tours for major orchestras and choirs.

Greg Davies moved to Sacramento, Calif. in January to begin work with FEMA Corps, a subset of AmeriCorps. Greg is a team leader, working on disaster response and emergency management. Greg graduated from Duke University in the spring of 2012 with masters degrees in environmental management as well as divinity.

Sara Fleischer Steinbock welcomed her second child, McClain Summers Steinbock, on February 25, 2012.

Lisa Weiser is enjoying life in Texas with husband Ryan and daughter Shea, who will turn 3 in August. They just bought their first house in January.

Scott Jemison is both an actor and producer for the film "Sand Castles," set to release in late 2013.

Lauren Allwein-Andrews and her husband welcomed a daughter, Leah, on June 1, 2012.

CLASS OF 2004

Class Correspondents
Andrew England
aengland1@gmail.com

Elizabeth Reidenbach
717-560-9470
Elizabeth.reidenbach@gmail.com

Emily Killough Sparks and husband Aaron are living in Santa Barbara, Calif. Emily works in the Political Science Department at the University of California, Santa Barbara as the department chair's analyst/assistant.



08 | CHAMPAGNE

Amanda Champagne married Joel Batdorf on September 1, 2012. Fellow alumna Ryann McDevitt was a bridesmaid in the wedding. The couple welcomed their first child, Dominic, on April 20, 2013.

Elizabeth Reidenbach graduated May 17 from the Annenberg School of Communications & Journalism at the University of Southern California with a M.A. in strategic public relations. She also participated in the 2013 Milken Institute Global Conference as an Annenberg Ambassador. The three-day Global Conference brought together some of the world's most influential leaders to find solutions to the economic, financial and political problems of citizens around the globe. During the conference, she served as a member of the Annenberg "tweetforce" and live-tweeted during panel discussions with Steve Case (co-founder of AOL), Major Garrett (CBS News' chief White House correspondent), Willow Bay (senior editor for The Huffington Post and special correspondent for Bloomberg) and Geena Davis (Academy Award-winning actress and gender activist). She writes, "All in all, it was a really exciting professional networking opportunity!"

CLASS OF 2005

Class Correspondent
Libby Roman
717-669-8307
RomanL@lanastercountryday.org

Chris Young spent the winter in Colorado, where he enjoyed the snow and the skiing.

Liz Thayer is a physical education teacher and varsity coach at Valley School of Ligonier in Ligonier, Pa.

She also plays rugby for the Pittsburgh Rugby Club. In November, the team traveled to Florida to compete at Nationals and won the Division II Women's National Championship.

Ashley Charles relocated to Philadelphia, where she is working as a provider claims services representative at Amerihealth Caritas Family of Companies.

CLASS OF 2006

Class Correspondent
Brendan Drewniany
brendan.drawniany@gmail.com

Charlie Walp was featured in the Lancaster Sunday News in March as a "young preservationist." Charlie is currently living in downtown Lancaster with classmate Chris Stonerook and was interviewed about the attraction of living in an urban environment.

Matt Mersky will be inducted into the Athletic Hall of Honor during alumni weekend, October 11-12, 2013.

CLASS OF 2007

Matthew Melchiorre was awarded the 2012-2013 Warren Brookes Journalism Fellowship by the Competitive Enterprise Institute last fall.

Jeremy Raff and Elizabeth Arnold are engaged and planning a June wedding. Jeremy works as director of programs at The Mix at Arbor Place in Lancaster. Elizabeth is a fourth-grade teacher at Alliance Progress Charter School in Philadelphia. Jeremy was recently featured in the Lancaster Intelligencer Journal for the new afterschool program he created for Lancaster City teens.

Molly Rigas earned her Master of Arts in modern European history and the history of the revolution from Villanova University this spring.

CLASS OF 2008

ALUMNI WEEKEND 2013 Interested in helping to plan your 5th reunion? Contact Libby Roman '05 at RomanL@lanastercountryday.org or 717-392-2916, ext. 328.

2013 | LIFERS LUNCHEON



The Class of 2013 Lifers and their parents gathered in February to celebrate the 13 years they have spent together at LCDS.

Students pictured (l to r): Front Row: Mary Frances Gallagher, Jillian McCue, Lauren Zuckerman, Ali Charles, Devon Capizzi
Back Row: Ethan Jenkins, Chadd Pandit, Darin Ngau, Wesley Davis, Hamilton Dunlop, David Seavey Not pictured: AJ Daniel



04 | LOS ANGELES

Elizabeth Reidenbach '04, Meredith Russo '04 and Emily Killough Sparks '04 reunited for an Easter Sunday Brunch in downtown Los Angeles. Meredith was visiting from New York, and Emily and Elizabeth are currently living in California.



09 | HABECKER

Annie Habecker '09 is the winner of this issue's Class Notes Contest.

Class Correspondent

Erika Vernet
484-269-7483
erika.ernet@gmail.com

Jeremy Raff and Elizabeth Arnold are engaged and planning a June wedding. Jeremy currently works as director of programs at The Mix at Arbor Place in Lancaster. Elizabeth is a fourth-grade teacher at Alliance Progress Charter School in Philadelphia.

Ryann McDevitt writes, "I graduated from Penn State Berks Campus in the spring of 2012 with a dual concentration in accounting and marketing. While working full time I am also completing a six-month certificate program for sustainability innovation."

Katie Mersky is the associate director of admission at Springside Chestnut Hill Academy. She lives in Manayunk with classmate and roommate Erika Vernet.

Kellen Wenrich and Maya Lochan are currently living in Nashville, Tenn., where Kellen plays in a touring band, The Apache Relay, and Maya works for the governor of Tennessee's economic development team.

CLASS OF 2009

Elizabeth Klinger graduated from Gettysburg College in May with a degree in health sciences. She will attend East Stroudsburg University to pursue her master's in exercise science.

Mario Borgatta graduated early from Berklee College of Music in Boston with a major in music production and engineering and a minor in acoustics and electronics. After graduation, he moved to Los Angeles, where he at the legendary Record Plant recording studio.

Andrew Berkowitz graduated from the University of Delaware with a B.A. in political science and Spanish. He moved to Atlanta in May to start working with Teach For America.

Magdalena Newhouse graduated from Oberlin College with a major in Russian and a minor in Hispanic studies.

Kristen Casale graduated from Bucknell University with a B.A. in psychology and English. She plans to return to Lancaster to substitute teach and tutor here at Country Day while studying for the MCATs and preparing to apply to medical school.

Brent Hallinger graduated in May from Wake Forest University with a B.A. in finance. In June, he will begin working for Delta Airlines in Atlanta as a financial analyst.

Annie Habecker graduated from Hobart & William Smith Colleges with a B.A. in art history.

2010s

CLASS OF 2010

Andrew Roosa spent the spring 2013 semester studying abroad in Madrid.

Alex Weinstock-Collins was named to the Dean's List at Rochester Institute of Technology for the fall 2012 semester.

CLASS OF 2011

Dustin Biron was named a Sarah and James Bowdoin Scholar at Bowdoin College, where he is a rising junior. Dustin received this honor for being in the top 20 percent of his class during the 2011-2012 academic year.

Elizabeth Hirshberg is a sophomore at Elizabethtown College. She is planning to study biotechnology and minor in French.

Casey Dagggett is studying at Messiah College where she writes part-time for the Messiah College Politics Department blog.

Paige Stover received a Summer Social Action Award grant from the Lang Center for Civic and Social Responsibility at Swarthmore College to complete a 10-week internship with the Bhoruka Charitable Trust in Churu, Rajasthan, India this summer. She will be completing public health survey work on infant mortality rates in Churu, and working to help increase the locals' access to good health care.

CLASS OF 2012

Kelsey Gohn
Class Correspondent: 717-575-9034
kelseygoth@gmail.com

Samuel Guenin's work, "Wooden Bowl," was selected for the ART.WRITE.NOW.DC exhibition, a collection of pieces from across the country that won recognition from the 2012 Scholastic Art & Writing Awards.

Paul Sherban enjoyed his freshman year at Boston College, where he is a member of the college's chorale.

Ben Walton was named to the Dean's List at the Rochester Institute of Technology for the fall 2012 semester. He was also awarded an RIT Achievement Scholarship. Ben is studying computer science.

Jessica Sacks was named to the Fall 2012 Dean's List at Columbia University.

Sarah Oxholm was named to the Dean's List for the fall 2012 and spring 2013 semesters at Lehigh University. She joined Zeta Tau Alpha sorority and is the director of membership enrichment for her chapter. She was also accepted to the Greek Emerging Leaders program.

Austin Cook is associate editor of Old Gold & Black, Wake Forest University's weekly student newspaper.



12 | ALUMNI PANEL DISCUSSION

Alumni from the class of 2012 returned to LCDS for a panel discussion with the Class of 2013 about making the transition from LCDS to college. After the panel, the alumni enjoyed some time catching up with each other over a pizza lunch.

Alumni pictured (l to r): Front Row: Jodie Saunders, Caitlin Bailey, Jordan Brooks, Jaxenne Daniels, Sam Guenin Back Row: Keri Kohlmaier, Sarah Oxholm, Ciaran Spence, Austin Cook, Andrew Blickle

Keri Kohlmaier is enjoying her first year at Franklin & Marshall College, where she and a group of friends created a new Community Service House on campus. The program is called "The Next Step," and each member of the house will complete his or her own service project as well as participate in The Next Step program with McCaskey High School.

Caitlin Bailey worked for the EVVY Awards this spring. The EVVY Awards is an awards show modeled after the Oscars and the Emmys. The largest student-produced, multi-camera, live event in the country, the EVVYs honor student work that is evaluated by professional judges.

Jordan Brooks made the Dean's List at Eckerd College for the fall 2012 semester.

Andrew Blickle made the Dean's List at American University for the fall 2012 semester.

Afton Garrett-Edwards made the Dean's List at UMASS Boston for the fall 2012 semester.

Kelsey Gohn is spending the summer in Lancaster for a business intelligence internship with Lancaster General Hospital.

Elsie Thompson ran the Los Angeles marathon this year while participating in the City Year program.

Teddy Wolf made the most of his freshman year at Penn State University. He writes, "I spent a week backpacking through the Centre County wilderness through a Penn State-based program called ORION. I've decided to major in advertising with a minor in English. I was initiated as a brother of the Sigma Pi fraternity, Theta chapter. I helped write, edit, direct and produce many different television shows (sitcoms, talk shows akin to "SNL," and dramas) as a member of the Penn State Network Television. That was pretty cool because the shows that I helped create were aired on local cable...I was secretary of the Penn State Fair Trade club fall semester." He also devotes the majority of his time to CrossFit (the new "sport of exercise").

John Michel was named to the Dean's List during the fall 2012 semester at Penn State University's Berks Campus.

Hannah Marks spent the past year interning at Sotheby's in London. She writes, "Throughout the course of the semester I have been granted pretty exclusive access to old master-painting handling sessions and private tours of showrooms of big-ticket works up for sale at Sotheby's. When I traveled to Rome, I somehow even got to go into the Vatican restoration labs beneath the Sistine Chapel. I shadowed the restorers and they were working on an original Michelangelo sculpture; it was pretty cool!"

2009s-2012s | RECENT GRADS VISIT



Recent graduates from the classes of 2009-2012 returned to school during their winter break to enjoy a hot chocolate bar and time to catch up with friends and teachers.

Alumni Pictured (l to r): First Row: Kelsey Gohn '12, Andrew Blickle '12, Andrew Miller '12, Sam Guenin '12 Second Row: Liz Kendig '11, Paige Stover '11, Elizabeth Stone '12, Libby Roman '05, Jessica Sacks '12, Caitlin Bailey '12 Third Row: Afton Garrett-Edwards '12, Paul Sherban '12, Jil Prillwitz '12, Emily Weinstock-Collins '12, Jonathan Rajaseelan '11, Steve Lisk, Austin Cook '12

IN MEMORIAM

1920s

CLASS OF 1926

Anna Carolyn Herr Wilkinson passed away February 22 in Lancaster at the age of 103. Anna was featured in the Summer 2011 issue of Connections as our oldest living alumna. She lived her entire life in Lancaster, moving back after graduating from Wellesley College in 1930. She worked as a guide for Brunswick Tours and she and her husband operated a book store on Orange Street from 1958-68. She was also an active volunteer at the Lancaster County Public Library.

Here is an excerpt from the Summer 2011 Connections feature about Wilkinson, written by Bianca Mohn '11: "As our meeting with Anna drew to a close, she was still energetic and articulate. Just listening to her memories of downtown Lancaster and the Shippen School made me imagine that I had been there... she clearly enjoyed herself as a young student. 'It was truly an age of innocence,' she says wistfully."

1990s

CLASS OF 1992

Robert G. H. Lear passed away on Dec. 12, 2012. After graduating from LCDS, Rob traveled extensively at home and abroad, visiting all 50 states and countries including New Zealand, Chile, Costa Rica, Sweden and Canada. He earned his B.S. in social work and worked as a youth therapist in North Carolina and Oregon.



| HAIGES | | LENNON | | LILLEY | | MCGOWAN | | STERENFELD | | ZECHMAN |

John A. Jarvis Merit Scholarship Winners

Former Head of School John Jarvis sought to make LCDS accessible to a wide range of deserving students. His legacy continues with the John A. Jarvis Merit Scholarship, now in its fourth year. Director of Admission Peter Anderson noted that while the school's fleet of buses makes the school a practical option for families from the five counties the school serves, Jarvis scholarships help to make LCDS more affordable. Six recipients were chosen for the 2013-2014 school year. They are:

CHAD HAIGES, a rising sixth grader from Lancaster who performs "above expectations" and strives for "100 percent accuracy." He is a leader with a sense of humor, as well as a creative problem solver who's inquisitive, energetic, self-motivated, and who plays soccer, lacrosse, the piano and saxophone.

LAUREN LENNON, a rising seventh grader from Reading who is "a high achieving student who is eager to participate" and "with a passion for learning." She was elected by her classmates to student council and plays softball, basketball, field hockey, the violin and performs in the chorus and theater.

MARIA LILLEY, a rising ninth grader from Wyomissing who has earned "high honors in all classes," "takes pride in her work" and "goes the extra mile." "An ideal student," she plays tennis, lacrosse and piano, performed in the theater and sold her handmade cards to benefit residents of Opportunity House in Reading.

EMILY MCGOWAN, a rising ninth grader from Lancaster who is "effervescent, well mannered, outgoing and highly involved." She coaches, plays and referees lacrosse, and also plays saxophone, violin and performs in chorus and theater.

OLIVIA STERENFELD, a rising seventh grader from Lancaster who is an "exemplary student," a "stellar person" and "an excellent creative writer." She plays tennis, piano and likes the performing arts—dance, singing and acting—and has run in 5k races.

GRACE ZECHMAN, a rising tenth grader from Lancaster who is noted for her "fun character, honesty and maturity." She is an "outstanding student" who is "an absolute delight to have in class" and whose "enthusiasm rubs off on others."

Anderson said, "The program allows gifted and determined students of character from the region to get an education on par with the best schools in the northeast."

“THE PROGRAM ALLOWS GIFTED AND DETERMINED STUDENTS OF CHARACTER FROM THE REGION TO GET AN EDUCATION ON PAR WITH THE BEST SCHOOLS IN THE NORTHEAST.”

CONNECT WITH US!

We are looking for alumni stories for future issues of Connections.

If your work relates to local, national or international government or politics please email Director of Communications Dulcey Antonucci antonuccid@lanastercountryday.org with

Your name | Class year | Title and company

A brief summary of what you do and where you do it





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LANCASTER COUNTRY
DAY SCHOOL

ALUMNI WEEKEND

2013

Save the date!

OCTOBER
11&12

Join us for...*The all-alumni cocktail party,*

an opportunity to see the school and meet current

students and of course the John A. Jarvis

Competitive Croquet Tournament!

CELEBRATING REUNIONS
FOR CLASS YEARS ENDING
IN "3" AND "8"

