

THE magazine

BC Students & Alums— Cooking, Curriculum, Careers



What's Cooking, Class?

Every book on my bookshelf mentions food, meals, eating, cooking, and the like—and I'm not even talking about my cookbooks. Food as a metaphor permeates fiction and nonfiction. Having something good to eat and having something good to read are, to paraphrase the British novelist Aldous Huxley, requirements for civilization. Both provide sustenance for the body and the spirit. When consumed together, the reader/eater who devours both food and books feels he can take on and conquer any challenge.

OK, maybe I'm being a bit grandiose, but everyone likes to eat and read, particularly eating *while* reading. *New York Times*? Sure, but first a cup of coffee. A sandwich at my desk isn't because no one wants to have lunch with me (at least I don't think that's the reason), it's so I catch up on my internet reading or maybe even steal a few minutes with a novel.



Jodie Corngold

When writing plays a large part of one's job, as it does mine, there are fewer joys as great as reading someone else's writing, except, perhaps, the joys associated with eating someone else's cooking. At Berkeley Carroll, the joy of cooking begins in kindergarten, as can be seen from the beautiful cover photo shot by Berkeley

Carroll parent and professional photographer Kate Burton (mother of Minna Brackett '19). Beginning with its cover, this issue of *The Magazine* is brimming with articles by and about student and professional chefs, bakers, caterers, and food writers. Each a member of the Berkeley Carroll community and each a person whose life revolves around food. Dig in.

Jodie Corngold
Editor

Letter to the Editor

The Magazine is of interest to me since I had spent a number of years at The Berkeley Institute. I taught the first classes in Spanish where French had been dominant to that point in time. I also taught the first classes in filmmaking that Mary Susan Miller supported ardently. In addition I configured a darkroom for interested students in photography.

Which brings me to the main reason for writing this missive. Yona Zeldis was the editor for one of the best yearbooks that Berkeley ever published. I am proud to say that as the faculty advisor the struggles that ensued throughout its production yielded an outstanding product.

This might have been a note in the article about Yona that was printed in the spring 2006 issue of *The Magazine*, since the yearbook was a publication for which she is credited.

Respectfully, Nieves Micas

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Jodie Corngold

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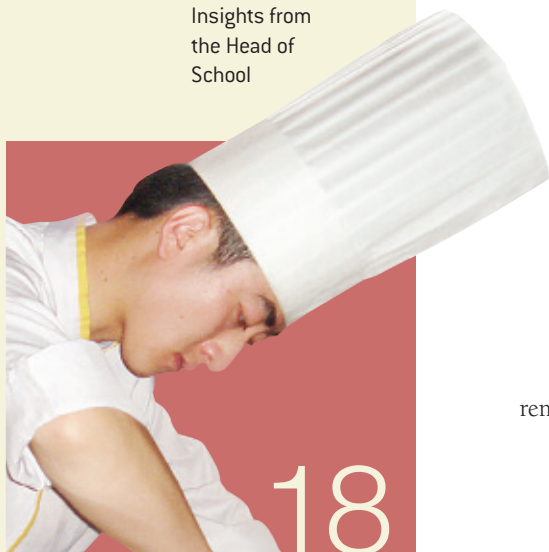
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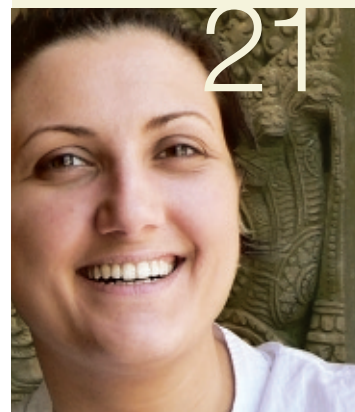
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COVER PHOTOGRAPH BY KATE BURTON

A Strong Identity will Strengthen Our Distinctive Features

It is a pleasure to write this first letter to the Berkeley Carroll community as Head of School. It has been a wonderful experience getting to know the staff, students, and parents of our school. Everyone has been most helpful and welcoming as I have worked to understand all that we do as a school. Visits during the search process and after my appointment led me to believe that the people connected to Berkeley Carroll are committed to providing the highest quality experience for all our students at each level. Now that I have been on site for several months I am more convinced than ever that BCS is indeed a very special school.



Robert Vitalo

Our services span an incredible range: one year olds to seniors in high school. At each level the emphasis is on providing our students with the widest range of opportunities that will develop their talents and excite their interests. Our emphasis is on making sure that every student is prepared to transition to the next level. While working in the present, our eyes are always on the future, even as we acknowledge the past.

In many ways BCS is still a young school. While parts of our merged school have 120 years of glorious history, this is the 23rd year of the merger of The Berkeley Institute and The Carroll Street School. Much of my time this year will be spent exploring and explaining what makes us one

school. Articulating our program will make our identity stronger but more importantly will enable us to strengthen our distinctive features: our attention to each individual, the respect for all that we foster, the joy of learning that lives in our classrooms and our commitment to educating the whole child. All of this takes place in a closely connected community that resides in the greatest city in the world.

While we recently have been busy



Our emphasis is on making sure that every student is prepared to transition to the next level. While working in the present, our eyes are always on the future, even as we acknowledge the past.

ROBERT VITALO



playing catch up with maintenance on our facility (and we are winning the battle) it should be made clear that our emphasis will always be on people. It is the efforts of our teachers that fuel our commitment, and the successes of our students that maintains our resolve.

In this magazine you will read stories of our students and our graduates who, by maximizing their time at our school and following their passions, have gone on to great accomplishments. This magazine is one way that we hope to keep you connected to our school. We also encourage you to visit our website (www.berkeleycarroll.org) and, of course, visits in person are always welcome.

As we continue to work to improve ourselves, taking the best of current practices and using the latest technology, we are committed that our path will always be one with the personal touch.

Enjoy this visit with our school and we look forward to your continuing involvement.

Sincerely,

Robert D. Vitalo
Head of School



Berkeley Carroll Alum 1st Round Pick in Major League Draft

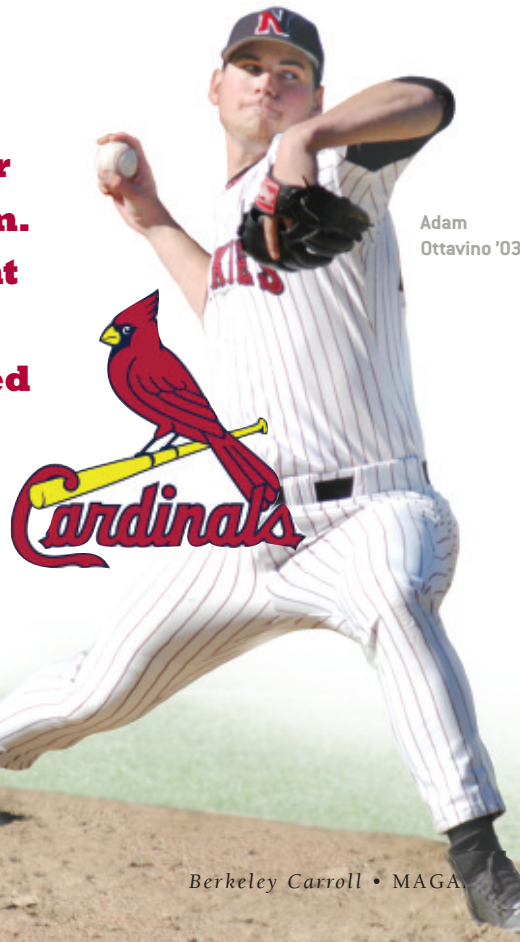
The St. Louis Cardinals selected pitcher **Adam Ottavino** (Berkeley Carroll '03) from Northeastern University in the first round of the 2006 first-year player draft. The only New York City resident selected in the first round this year, Ottavino is the second-highest draft pick in Northeastern's history. The right-handed junior is the all-time strikeout leader in his college's history and was selected as the America East Conference's Pitcher of the Year in 2005. This past season, Ottavino continued to build upon his impressive resume by no-hitting James Madison on April 7, and hurling a 2-hitter against #1 ranked Georgia Tech.

While at Berkeley Carroll, Ottavino was an integral part of the team's four consecutive appearances in the NYSAIS independent school state tournament. The righty averaged 17 strikeouts a game his senior year, threw eight one hitters, and was named to NY *Newsday's* All-City and All-Brooklyn teams. Originally drafted out of Berkeley Carroll by the Tampa Bay Devil Rays in the 2003 draft, Ottavino chose to stay in school.

Berkeley Carroll baseball coach **Walter Paller**, said, "Adam was always a special player in our program. He is a student of the game and has worked hard at his craft. It is no surprise that he has reached the level he has. I see him in the big leagues in less than three years if all goes well."

**Adam was
always a
special player
in our program.
He is a student
of the game
and has worked
hard at his
craft.**

WALTER PALLER
Berkeley Carroll
Baseball Coach



Adam
Ottavino '03



A grandmother learns alongside her 3rd grader.

Grandparents Day 2006

On April 21, 2006, somewhere in the neighborhood of 300 grandparents spent the morning at the Lower School eating breakfast, reading to their grandchildren, and watching wonderful performances. First through 4th graders, under the direction of teachers **Don Militello**, **Carolyn Sloan**, and **Scott Neumann**, performed *Rockin' Robin*, *Take the A Train*, *Tequila*, and other classics. Grandparent participation was high as were spirits. It was a "grand," and in some cases "great-grand" morning..



Kindergarten is even more fun the second time around!

HONORED TEACHERS



Lorne Swarthout

Upper School history department chair **Lorne Swarthout** was chosen by and among his peers to receive the 2006 Dexter Earle Award. Presented annually to a Berkeley Carroll teacher with over 10 years' teaching experience in recognition of excellence in teaching, dedication, involvement, passion, and the promotion of an intellectual community, the **Dexter Earle Award** is the school's highest teaching honor.

In addition to running the history department and developing and teaching innovative classes including the History of the Vietnam War and the History of the Supreme Court, every Wednesday morning throughout the school year finds Lorne presiding over the World Affairs Breakfast Club, an institution of his own creation, at which dozens of Upper School students, interested faculty, and guests gather to delve into, dissect, and discuss the compelling topical, political,

and cultural events of the day.

Two teachers were chosen to receive this year's **John Reidy Award** for excellence in teaching, awarded to one Carroll Street and one Lincoln Place teacher with a proven record of talent, commitment, and enthusiasm whose teaching tenure is between three and five years. Chair of the art department for grades K – 12, **David Egolf**, was chosen to receive this year's Reidy award in part because of his intellectual



David Egolf

approach to teaching art. By nurturing and inspiring students, they feel challenged without feeling criticized, and the result has led to

a school bursting with bright, colorful, thoughtful, and creatively and intelligently rendered student art. Representing Carroll Street, aquatics teacher and Upper School swim team coach **Roberto Welch** also received this year's Reidy Award. After almost five years at Berkeley Carroll, Roberto has provided swimming instruction to nearly every student—from kindergarten on up. A charismatic and high-energy teacher with a penchant for 80's disco music, Roberto is driven to teach students how to swim and to overcome their fear of water. He loves teaching and he loves



Roberto Welch

coaching—he says being part of a team means everything to him.

“Diamond Jim” SHAPIRO

The National Forensics League (NFL) bestowed its Diamond Key award on speech and debate coach **Jim Shapiro**. In addition to serving as Berkeley Carroll's Middle School Director, Jim is also the coach for both the Middle School and Upper School speech and debate teams. In his capacity as Upper School coach he accrued over 1,500 coaching points, thus qualifying him for the NFL honor. Points are awarded based on coaching tenure and student performance. Congratulations to Jim, an award-winning coach, and to his award-winning speech and debate teams.



Jim Shapiro

LOWER SCHOOL BOOK NEWS



Friday, May 19, was the first annual Lower School *BC Writes*. All Lower School students were represented at the publishing party, adorning the walls with their printed work and turning the Athletic Center into a celebration of Berkeley Carroll writers. Under the indefatigable direction of 3rd grade teacher **Dan Raphael**, parents, Lower School students, and even some 9th graders read great work—thanks also, in large part, to the advanced planning led by 2nd grade teacher **Stephanie Forsman**. Visitors wrote reviews and enjoyed the day.

A passerby may have heard shouts of “Great books for a great cause!” and noticed crowds gathered in front of both 712 and 701 Carroll Street during the week of May 22-26. Students and parents eagerly purchased gently used and new books as Lower School student council members, along with volunteer teachers and administrators, teamed together to raise needed funds to benefit the rebuilding of New Orleans Public Libraries. The floodwaters that followed Hurricane Katrina damaged or ruined all of the library’s 13 buildings; collections, computers, and furniture were damaged beyond repair. In the neighborhood of \$1,500 was raised through the students’ efforts.

Lower School students across all grades brought, sold, and read books during the book sale.



2005 ★ 2006

Varsity Athletic Highlights & Awards



★ GIRLS VOLLEYBALL

RECORD 9-5

- ACIS 3rd Place
- NYSAISAA 9th seed
- ACIS All star Molly Elmer-DeWitt
- MVP: Joanna Guest and Molly Elmer-DeWitt
- Lion Award: Phoebe Reed and Lauren Menchini



★ GIRLS SOCCER

RECORD 10-6

- PSAA Western Division League Champions
- PSAA All Stars: Sara Couillou and Zoë Silverman
- MVP: Rachel Leit and Izzy Kountz
- Lions: Ashley Privett and Aarian Marshall



★ BOYS SOCCER

RECORD 1-16

- ACIS All Star: Sasha Hirsch
- MVP: Sasha Hirsch
- Lion: Dana Lyons



★ BOYS/GIRLS SWIMMING

- Girls MVP: Phoebe Reed and Vail Rainey
- Girls Lions: Anna Longo and Emi Wang
- Boys MVP: Max Hardy and Holden Rasche
- Boys Lions: Max Goldberg Liu and Enrique Naudon



★ GIRLS BASKETBALL

RECORD 17-7

- ACIS 2nd Place
- Berkeley Carroll Tip-Off 1st Place
- Portledge Tournament 1st Place
- Fieldston Tournament 2nd Place
- NYAISAA Tournament 8th Seed
- ACIS All Star: Zoe Cohen
- MVP: Zoe Cohen
- Lion Awards: Isabelle McTwigan, Jene Jack, and Rachel Leit



★ BOYS BASKETBALL

RECORD 19-9

- ACIS 2nd Place
- Berkeley Carroll Tip-Off 1st Place
- Portledge Tournament 1st Place
- Dalton Tournament 3rd Place
- NYSAISAA 4th seed
- ACIS All Stars: Jason Lewis and Toby Gingold
- MVP: Jason Lewis and Toby Gingold
- Lions: James Delaney and Peter Drinan



★ BASEBALL

RECORD 18-2

- Undefeated in the PSAA
- 1st Place PSAA
- PSAA Tournament Champion
- NYSAISAA #4 seed
- PSAA Co-MVP: Nick Pollack
- PSAA Tournament MVP: Theo Guest
- PSAA All Stars: Brett Chalfin, Patrick James, Chad Roberts, Daniel Kleinhandler, and Phil Seay
- MVP: Patrick James and Peter Drinan
- Lions: Daniel Kleinhandler, Brett Chalfin, and Sasha Hirsch



★ GIRLS SOFTBALL

RECORD 11-4

- PSAA 2nd Place
- PSAA All Stars: **Samantha Dannenberg, Lindsey Colman, Joanna Guest, and Zoe Cohen**
- MVP: **Zoe Cohen and Joanna Guest**
- Lions: **Lindsey Colman, Molly Elmer-Dewitt, Katie Renzler, and Isabelle McTwigan**



★ BOYS VOLLEYBALL

RECORD 5-10

- MVP: **Daniel Bogart and Michael Patlingrao**
- Lions: **Ben Dean and Alex Riina**



★ TENNIS

- MVP: **Matthew Fong and Samantha Chalfin**
- Lion Award: **Scott Gutnick and Daniel Halper**



★ CROSS COUNTRY

- MVP: **Maya Joyce**
- Lion: **Robin Riskin**
- Track MVP: **Tim Barz and Anna Longo**
- Lion: **Abigail Hopper**
- Judo MVP: **Daniel Kleinhandler**
- Lion: **Daniel Garcia-McGuire**

The Lion is awarded to the student who demonstrated exceptional spirit, work ethic, and leadership.

A Step Into the Real World: Inspiring Senior Internships

BY ROBIN RISKIN '08

Before she graduated last June, **Chloe Lew '06** had to buy a completely new wardrobe. She wasn't looking for the strappy tank tops or breezy skirts that most girls covet. Chloe needed business clothes.

Why? Chloe had been offered an outstanding opportunity. She was the only high-school student ever accepted to intern for **UNICEF**. And how did it feel? "Really awesome," she said.

Her internship was possible thanks to Berkeley Carroll parent Charles Lyons, President of US Funds for UNICEF. But before UNICEF was ready to hire her, Chloe had to be interviewed *five times*. Chloe's experience at UNICEF was eye opening. She said, "I was more excited about the internship than about getting into college. You can quote that."

Maryse Pearce '06 interned for the Legal Defense Fund of the NAACP, which handles voting rights and education issues. She helped Katrina victims return to New Orleans for the approaching mayoral elections. She appreciated that the NAACP, founded during the civil rights era, still handles such important cases.

Maryse found the job through Berkeley Carroll parent Theodore Shaw,

President of the NAACP.

Daniel Goldberg '06, who expects to major in film, grabbed an internship at Paramount Pictures. It included plenty of busywork, but getting to read screen plays made the job worth it.

Daniel wrote a screenplay himself: a college freshman on a surreal road trip does a hit and run and is chased by cops. Does he get away with it? "It's ambiguous," Daniel said. "I know that he doesn't. The audience doesn't really know."

Sonia Pace '06 and **Mia Ardito '06** learned about apparel design at Brooklyn Industries. **Daniel Abramson '06** also landed an internship at the trendy Brooklyn clothing chain, but he is focused on marketing. Berkely Carroll parents Lexi and Vahap Avsar Funk, Brooklyn Industries owners, have been very generous to the Berkeley Carroll community.



Chloe Lew '06

Chloe was the only high school student ever accepted to intern for UNICEF.

Congratulations TO THE CLASS OF 2006!

Once upon a time, **Samantha Dannenberg '06** helped fellow student pilot Pat Gilmore fix his plane. Little did she know he would return the favor one thousand times. Gilmore, head electrician of Broadway hit *Wicked*, he offered Sam, theater tech aficionado, an internship at *Wicked* and *A Spelling Bee*, another Broadway success.

It sounds like a dream come true. Sam got to meet *Wicked*'s entire original cast. "Idina Menzel and Kristen Chenoweth were really sweet," she said. "I got to talk to the cast between scenes."

Wicked doesn't normally take interns, especially high school interns, but Gilmore made an exception for Sam. They're great friends. Let's just say everyone else thought Sam was already in college.

Steffan Horowitz '06, who loves everything African, would one day like to have a job that incorporates animals, travel, and Africa. This led to his internship at the African Services Committee. On his internship, he helped African immigrants and refugees find housing and health care, particularly for AIDS.

Berkeley Carroll college counselor, **Brandon Clarke**, who is in charge of the senior internship process, says that Google comes in handy for searching seniors. Connections too—many people sponsoring the internship positions are BC parents.

Still, Mr. Clarke says, the work of finding the position is an important part of the experience. Students usually get out of their internship what they put into it.

This article was reprinted with permission from the Blotter.

The 49 members of the senior class graduated on June 16. During the commencement exercises, which were held at Congregation Beth Elohim, the students were addressed by **Columbia University law professor, Patricia Williams**. Ms. Williams told the class that Berkeley Carroll had a great reputation, and its students were the soul of that reputation. She said that the project of living in the world will need their energy, and she urged them to make time for the inconvenience of duty, cautioning them that it is often the most privileged who run from responsibility.

The students were also addressed by two of their peers, **Sasha Hirsch '06** and **Katie Renzler '06**, Head of School **Richard Barter**, their grade dean **Erika Drezner**, and by Upper School head **Suzanne Fogarty**. Led by director **Matthew Brady**, the Upper School choir sang, and the processional and recessionary were performed by music teacher **Igor Kraevsky**.

Of the 49 graduates, 26 were "lif-ers," having entered Berkeley Carroll in either PreK, kindergarten, or 1st grade. As each student's name was called, he or she received a diploma, a hug from Ms. Fogarty, and a handshake from Dr. Barter and from **Timothy Quinn**, President of the Berkeley Carroll Board of Trustees.

MIDDLE SCHOOL CLOSING CEREMONIES

During the June 16 Middle School closing ceremonies, the parents, students, and faculty heard—by turns—heartfelt,

humorous, and wise speeches from representatives of each Middle School grade. There's a lot that can (and was!) said about Middle School, but perhaps 5th grade speaker **Izzy Schappell-Spillman** summed it up best when she said that Middle School has afforded her with the opportunity to make friends with people she never had the chance to know in Lower School. During his address to the 60 8th graders, Middle School Director **Jim Shapiro** said, "Don't ever say you're bored. If you're bored, you're not looking." The ceremony was punctuated by beautiful music from the Middle School chorus, led by **Matthew Brady**, and by the Middle School jazz ensemble, led by **Adam Bernstein**.

THE LOWER SCHOOL COMES THROUGH THE ARCH

On June 14 the members of the PreK, kindergarten, and 1st grade classes stepped through the arch, signaling the completion of the school year. Led by music teacher **Don Militello**, each grade group sang to the teachers, parents, and other well-wishers who crowded the bleachers in the Athletic Center. Opening and closing remarks were presented by Lower School Director **Ben Chant** and Head of School **Dick Barter**, respectively.

During the Arch Day ceremony on June 15 for the 2nd, 3rd, and 4th grades, the 4th grade student guest speakers talked about their accomplishments ("I know that if I don't become a baseball player in the future, I can be a writer and have my book

graduations



Members of the class of 2006 (from left to right) prepare to graduate: **Mia Ardito '06**, **James Morgano '06**, and **Ben Dean '06**. In the middle panel, Middle Schoolers "rise" to 9th grade, and **Alessandro Getzel** comes through the arch.



published," said **Michael Morisi**, speaker from **David Wood's** class), waxed reminiscent over the end of 4th grade ("Is it just me, or did this year end too quickly?" asked **Purva Nagarajan**, student in **Bob DeMerell's** class), and eagerly looked forward to the future ("Each grade is a rung up the ladder," **Madeleine Craven**, from Sue Martin's class, told the audience).

Interspersed with songs led by music teacher **Carolyn Sloan**, the children passed through the arch beautifully decorated by art teacher **Judi Barrett**. The 4th graders' names were called one by one, they were wished well by Lower School Director **Ben Chant**, then greeted as they emerged through the arch by Middle School Director **Jim Shapiro**. Arch Day has been a celebrated Berkeley Carroll tradition for over 20 years. ✚

key

Ingredients:

**BERKELEY CARROLL
STUDENT CHEFS**

ONE OF MY MOST VIVID MEMORIES FROM HIGH SCHOOL IS OF MRS. KRONSER'S RAPTUROUS PRESENTATION ON THE VERSATILITY

of Jell-O. Without a trace of irony, the prim, birdlike woman described how the fruity powder in the little box could be transformed into a finger food, a salad or—hold your applause—a fancy dessert. Mrs. Kronser was the home economics teacher at Central High School, and every sophomore passing through Oregon's Central School District 13J was required to spend a semester under her tutelage, learning how to conceive and execute delicious and nutritious meals. My own family's diet was transformed when I brought home the recipe for something called, simply, "white sauce," a kind of chalky neutral base into which one could dump anything from the spice cupboard

✦ BY BRANDON CLARKE ✦

*Berkeley Carroll School
Director of College Counseling*



to create an exotic pasta sauce. White sauce led my mother to add “amazing chef” to the list of her eldest son’s admirable qualities. It was a big deal.

With the distance of 18 years and 3,000 miles, I am humbled to realize that white sauce was essentially marjoram, rosemary, or tarragon-flecked papier-mâché. But far more humbling is the relative sophistication and culinary skill of teenagers today. Good food, and the preparation of it, are big right now. So many chefs are household names that we actually have the term “celebrity chef” to describe them, and in our very own Park Slope we see a proliferation of restaurants focusing on superior technique and fresh (if not local and organic) ingredients. Berkeley Carroll students are full participants in this culinary zeitgeist; I’ve seen them in twos and threes at an upscale neighborhood market, filling their baskets with gorgonzola dolce and organic salad greens. I’ve heard rumor of fabulous dinner parties. A few Berkeley Carroll students have even turned their interest in food into semi-professional endeavors.

Michael Gutterman '09 is an example of the latter. While vacationing with his family in Key West a few years ago, Michael discovered the famed Kermit’s Key Lime Juice. He brought some home and after using it to make a key lime pie, Michael wondered what would happen if he tweaked the recipe on the back label. He added more egg to the custard and experimented with a graham cracker crust. Pleased with the results, and intrigued by the process of tinkering, Michael moved on to create his own southern pecan tart and a lemon and chocolate tart. “It was just something I did for fun,” he explains.

“**I was shocked when they ordered a dozen of each—we don’t have a particularly big kitchen!**”

Michael Gutterman '09

Michael took some samples to Blue Apron Foods, the fancy food purveyor on Union Street.

“I thought if they liked them, they might order maybe three of each kind a week,” he says. “I was shocked when they ordered a dozen of each—we don’t have a particularly big kitchen!” But Michael found a rhythm. “The trick is timing, and my mom and I got to the point where we could make 12 tarts in 45 minutes. The hardest thing was the cleanup.”

At first, Michael needed some of his mother’s help, but by the time he had to suspend the business in 9th grade (“physics required a lot of attention.”), he was managing most of the baking himself. Michael hopes to

restart the business soon, after developing an idea he has for a vanilla custard tart with a ginger crust. The process of development begs the question: how does he know when he gets the recipe right? “My dad and I are too easy; we like everything we taste. My mom, on the other hand, is too tough. So I rely on my downstairs neighbors, Mort and Linda. They’re like sitcom grandparents. Mort and Linda are the best testers.”

While Michael still has plenty of time to think about college and beyond, he admits he has learned a lot about business and finds it interesting. In contrast, another Berkeley Carroll student, **Daniel Kleinhandler '06**, has already spun his interest in food into a career path. Daniel (or “DK” as he has always been known at Berkeley Carroll) entered Johnson & Wales University in the fall as a Chancellor’s Scholar in the university’s prestigious pastry program. “It’s really a dream come true,” he says with a grin.



Michael Gutterman '09



Daniel Kleinhandler '06

As a child, DK loved being in the kitchen with his mother or grandfather. He has fond memories of making pancakes with his mother on the weekends and eventually moving on to more challenging meals. Between his freshman and sophomore years, DK’s aunt helped him land an internship working with a catering company. Reflecting on the experience, he says, “that’s when I really fell in love with the kitchen.”

During the summer between his junior and senior years, DK decided to really test his interest, to see if ►►

there might be a career for him in food. He baked a cake and presented it to Daniel Johnnes, master sommelier, wine director for chef Daniel Boulud's Dinex Group, and BC parent. Impressed with the effort, Johnnes helped DK get a position with famed pastry chef Jaques Torres. After a few weeks at the DUMBO chocolate shop, however, Torres decided DK wasn't getting enough of a challenge, so he called up his colleague, the executive pastry chef at the world-class restaurant Daniel, and soon DK was working there.

He remembers his first day vividly: "I was feeling pretty cocky. Then one of the sous chefs, in a really thick French accent, gave me instructions and walked away. I had no clue what he'd said, but I looked at the chocolate in front of me and decided to just plunge in. I guess I did it right, because he didn't come back and yell at me." Over

the course of that summer, DK grew to love the teamwork aspect of the kitchen as much as the finer points of technique he learned. He was hooked.



s a senior, DK opted

to undertake a senior project that allowed him to further his interest in food. Thinking about his friends and family members who struggle with weight concerns, he decided to look at the American diet and develop some recipes for healthier versions of favorite comfort foods. Over the course of the year he became passionate about healthy eating and one of the fast-food industry's worst critics.

For his senior internship at Berkeley Carroll, DK convinced Saul Bolton, chef and owner of the destina-

tion Brooklyn restaurant Saul, to give him a shot. After several weeks of doing prep work for pine nut and blueberry tarts, DK's responsibilities increased. He asked to remain on for the summer, and Bolton agreed, but challenged DK to move beyond pastry. "The hardest thing," DK admits, "is that I'm vegetarian. Making chicken stock is just not something that comes naturally."

DK will spend the next three years working on his bachelor's degree in pastry arts, after which he is considering spending his fourth year earning a second degree in either culinary or restaurant management. Where does he see himself in 15 years? "I'd love to run my own kitchen. Someday, though, I'd really like to be running my own hotel or resort, somewhere tropical, where I can focus on delicious but healthy foods." Mrs. Kronser would approve. ✚

Daniel Kleinhandler's '06 KEY LIME PIE

THIS KEY LIME PIE WAS DK'S FIRST LOW-FAT RECIPE, which he developed when a close friend was on the Atkins diet and a relative was on the South Beach Diet. After searching online for a recipe that would work for both, DK was frustrated that he could only find recipes that had too many high-fat ingredients. He went to the store and guessed about substitutions. The pie was an instant hit.

Ingredients

Crust

- 1 cup low fat or low carbohydrate cereal (such as Kashi Go Lean Crunch)
- 2 tablespoons olive oil

Filling

- 1 cup plus 1 tablespoon key lime juice (may substitute regular lime juice)
- 1 14-oz can fat-free sweetened condensed milk
- 1/2 cup fat-free sour cream
- 2 large eggs (or equivalent amount of egg substitute)
- 1 teaspoon lime zest

Topping (optional)

- 8 oz fat-free whipped topping
- 1 teaspoon lime zest

Preheat oven to 350 degrees. Pour cereal into a gallon-size Ziploc freezer bag. Using a rolling pin, gently break the cereal into coarse crumbs. Place the crumbs in a bowl and mix in the olive oil until combined. Press the mixture evenly into the bottom of a 9-inch pie pan and bake for five minutes.

Next, make the filling. Blend the lime juice with sweetened condensed milk. Add the sour cream. In a separate container, beat the eggs, then add to the key lime mixture and beat for one minute. Pour the mixture into the crust and bake for 10 minutes. Remove the pie from the oven and let it cool completely, about one hour.

Fold the lime zest into the whipped topping and spread it generously over the cooled pie. Place it in the freezer for at least three hours. Serve from freezer.

Cutting the pie is easiest by wetting a knife in hot water before slicing.

C O O K S I N
T H E K I T C H E N

From the
Cordon Bleu to
Berkeley Carroll

Julia CHILD

GOES TO SCHOOL

A

t 9 o'clock on the morning of October 4, 1949,

Julia Child arrived at the Ecole du Cordon Bleu, the famous Parisian culinary school, for her first real cooking lesson. By that point, she and her husband Paul had been living in Paris for a year, and had fallen in love with *la belle France* and its wonderful food. Julia was shopping at the outdoor markets, eating at fabled restaurants like le Grand Vefour, and reading old French cookbooks "with the passionate devotion of a 14-year-old boy to *True Detective* stories." But as she stepped into the Cordon Bleu, her excitement was ►►

Julia Child
(above) on the balcony
of the Hotel Pont Royal in Paris.
Reprinted with permission from
My Life in France.

✦ BY ALEX PRUD'HOMME ✦

Alex Prud'homme is the father of two Berkeley Carroll students, 3rd grader Hector and 1st grader Sophia, and the author, with Julia Child, of *My Life in France*.



Julia Child ran a cooking school in her Paris kitchen with two friends. The three collaborated on *Mastering the Art of French Cooking*, Julia Child's first book. Reprinted with permission from *My Life in France*.



Julia and Paul Child at Alex Prud'homme's home on Mt. Desert Island, Maine. Reprinted with permission from *My Life in France*.

tempered by anxiety. She was 37 years old, did not speak French well, and considered herself “a rather loud and unserious” person. She knew how to cook pancakes, but had stumbled over more ambitious meals, such as a disastrous brains simmered in red wine sauce.

“Something was missing,” she recalled. “I was surrounded by some of the best food in the world, and I had an enthusiastic audience in my husband... I decided it was time to roll up my sleeves and really dive into French cuisine.”

At the Cordon Bleu, Julia was placed in a sunny kitchen on the top floor, for a “housewife’s” class on la cuisine bourgeoise—traditional home-cooking. But she quickly grew bored. When she requested a more challenging course, Madame Brassart, the school’s owner, snapped, “Americans can’t cook!” and directed Julia to the

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Julia Child

basement.

Down there, Julia discovered 11 former GIs taking a class for professional cooks. Their teacher was the plump, mustachio’d, septuagenarian Chef Max Bugnard. He had trained under Escoffier, had owned a restaurant, and was a gifted showman. He drilled his students on preparing things the “right way.” He broke complex recipes down into a series of simple steps. He emphasized the importance of hard work and good technique. But above all, Bugnard said, one should have fun behind the stove.

“Goutez! Goutez! (“Taste! Taste!”), Madame Scheeld!,” he’d exhort. “Food is joy! Yes, fun!”

Julia was in “heaven.” At six-foot two, she was by far the tallest, and most serious, student in the basement. After a full day at school, she would spend hours practicing her knifework at home, tried out exotic new (to her) dishes like *escargots* or wild boar, and made so many batches of hollandaise, bearnaise, and beurre blanc sauce that Paul grew ill and Julia was forced to

throw much of her efforts away. “It’s a crime,” she lamented, “but, oh, *crise de foie*, I just can’t eat anymore rich sauce!”

Chef Bugnard noticed the gleam in Julia’s eye, and took her under his wing. He taught her not only how to cook, but also how to shop like a Frenchman—which meant taking *time* (to talk to the food vendors) and *care* (to get the best possible ingredients)—and, by example, how to inspire a class of would-be culinarians. These were lessons that Julia internalized, brought back to the States, and would eventually use throughout her own career.

One day, Julia volunteered to make *oeufs brouillés* (scrambled eggs) for the class. As she vigorously whipped a bowl of eggs and cream into a froth, and slipped a pat of butter into a very hot pan, Bugnard reacted with horror: “*Non!*,” he shouted. “That is absolutely wrong!”

The GI’s eyes went wide.

With a smile, Bugnard cracked two eggs and added a dash of salt and pepper. “Like *this*,” he said, gently blending the eggs together with a fork. “Not too much.”

He smeared the bottom and sides of a cool frying pan with butter, then gently poured the eggs in. With the heat low, he stirred the egg curds rapidly with a fork, sliding the pan on and off the burner—“keep them a little bit loose, this is very important,”



Berkeley Carroll parent Alex Prud’homme with his aunt, Julia Child.

Reprinted with permission from *My Life in France*.

he instructed. “Now the cream,” he said. “This will stop the cooking, you see?” He turned the scrambled eggs out onto a plate, sprinkled a bit of parsley around, and said, “*Voilà!*”

Bugnard’s eggs were always perfect, and although he must have made this dish a thousand times, he always took great pride in his performance. “It was a remarkable lesson,” Julia recalled. “No dish, not even the humble scrambled egg, was too much trouble for him.”

To which Bugnard would say: “You never forget a beautiful thing that you have made. Even after you eat it, it stays with you—*always*.”

This is one of the stories that Julia tells in *My Life in France*, a book I wrote with her that was published by Alfred A. Knopf. Julia was my great aunt: Paul Child was the twin brother of my grandfather. Our book is about the years she lived in Paris and Marseille, 1948-1954, when she learned to speak French and to cook. “Those years were among the best of my life,” she said, “a time when I experienced an awakening of the senses.”

Last spring I visited my childrens’ classrooms at Berkeley Carroll to talk about *My Life in France*. For my daughter Sophia’s kindergarten class, I read the scrambled egg story, and showed a video segment of Julia waving around a giant rolling pin, and shouting about “the Chicken Sisters!”

“
**This is
my invariable
advice:
learn how to cook,
try new recipes,
learn from your
mistakes, be
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appetit!**
”

Julia Child

Then my wife Sarah and I made *crepes* (thin French pancakes) on hot plates. Cooking was a weekly event in Tanya Khordoc and Susannah Weiss's classroom, and the children had learned to make things like Irish Oatmeal bread, pumpkin muffins, and ginger bread. But crepes were something new. After the children stirred the batter, we poured it into frying pans, let it cook, and demonstrated a pancake flip. With shrieks and yelps, the kindergarteners slathered their *crepes* in butter, sprinkled them with sugar, folded them into neat triangles, and inhaled them.

"Yummmmm—I want to go to France!," said Zachary.

"I want more crepes," said April.

"Can we please make more, pleeeeaassse?" they all shouted. And so we did.

In my son Hector's second grade class, Stephanie Forsman and Carol Menchini had been teaching about biography and autobiography, and so we talked about writing and memory. At age 91, I explained, Julia couldn't always remember what had happened the day before, yet she could clearly recall events from over 50 years ago. She could even summon up specific tastes—"Ooh, those lovely, roasted, buttery French chickens, they were so good and *chickeny*," she'd say.

Julia and Paul never had children of their own, but she loved kids, and loved to cook with them. (I was lucky



Sophia Prud'homme practices rolling crepes with her father, Alex, during a cooking unit in Tanya Khordoc's kindergarten classroom at Berkeley Carroll.

to have learned how to make simple things like bread, omelettes, and fish chowder with her.) In a way, Julia had many surrogate children—the cooks she befriended, the readers she inspired, and the television-viewers she entertained. And even though most of the

Berkeley Carroll students I spoke to had never heard of Julia, they immediately responded to her *joie de vivre*.

Sarah and I cook a lot at home, and we try to include our children as much as is practical. To them, cooking is a form of play: they love to crack eggs, measure, stir and pour; they are wary of sharp knives and hot stoves; they are getting better at doing the dishes. By making cooking a part of their daily lives, we hope to teach them to be comfortable with food, to treat it with respect, and to think of it as more than mere sustenance—as art, science, history, exploration, a form of communication, and, in the spirit of Julia, something "yummy!"

In contrast to most celebrity chefs, Julia Child considered herself a teacher of cookery rather than a businessperson; but she really saw herself as a student, "an eternal pupil," who was always curious. "No one is *born* a great cook, one learns by *doing*," she said. "This is my invariable advice: learn how to cook, try new recipes, learn from your mistakes, be fearless, never apologize, and above all have fun—*toujours bon appetit!*" ✨

“
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Alex Prud'homme

Berkeley Carroll: MY SCHOOL

Michael Keenan '83



Michael Keenan

Occupation

- General Manager, Editorial Division, Fotokem Film and Video, Burbank, CA

First job

- Marketing department of mainframe software company

Childhood Ambition

- To be a basketball star

Fondest BC memory

- Our trip to Bongsoon's house on the Island (senior year)

Most deserved/least deserved grade

- Whatever Mr. Follack gave me

Favorite subject at BC

- Art and Art History with Miss Bickford

Senior year hangouts

- Berkeley Place Pizza and The Parkside

Run-in with the school administration

- Junior year – who knew you couldn't drink at school?

Greatest challenge as a student

- Trying to fit everything into a day

Proudest moment in school

- Graduation

Biggest surprise in college

- The amount of work per class and how socially inept everyone else appeared to be

Reason for supporting the Berkeley Carroll Annual Fund

- BC gave me a core skill set that I use every day. I learned to think, communicate, and self-motivate at BC. Additionally, BC's tuition assistance allowed me to go to a school I could not afford otherwise. I will be eternally grateful for that generosity. I give because there are other children that deserve the same chance that I had.

My life has been full of wonderful surprises. Berkeley Carroll taught me how to recognize and appreciate those surprises.

C O O K S I N
T H E K I T C H E N

real CHI

PHOTO: MAX GOLDBERG LIU

PHOTO: INDEXSTOCK

THERE IS AN OLD CANTONESE JOKE:

the only thing in the air the Cantonese won't eat is an airplane; the only thing in the sea, a submarine; the only thing with four legs, a table. Unfortunately, most of the Chinese food available in the United States would imply otherwise. Here, menus reveal the American affection for gloppy sauces, oil, "boring" animals, and the infamous General Tso.

However, on a recent trip to Hong Kong and China during the summer of 2006, while my family and I lived from air-conditioned meal to air-conditioned meal in order to survive the impossibly hot and humid weather, I

discovered how "real" Chinese eat.

The Cantonese, who live in Guangdong, the southernmost province of China, and who were the most prolific emigrants to Hong Kong many hundreds of years ago, are known by their neighbors as sticklers for freshness and purity—vegetables are quickly stir-fried for maximum crunch, fish and game are slaughtered right before cooking (in fact, fish swim around in tanks in restaurants until it's time for them to become an ingredient), and a minimum of strong spices are used in order to bring out the natural flavor of the ingredients.

Generally, the stronger the flavor



Max Goldberg Liu '07

of the dish, the less fresh its ingredients, which is some-

thing I quickly learned from tasting a favorite banquet delicacy of the Cantonese: thousand-year-old egg—no, it's not really a thousand years old, only a few months. The eggs are buried underground in ash, lime, and a number of other ingredients. To call the finished product "rotten" might imply that no one would ever want to eat it—let's just say that it's an acquired taste, although not one that was acquired by me. Both the yolk and the white turn black from the preservation process, and a tiny chopstick-tip-full of the gooey yolk was more than enough to make me gag. It was truly one of the most disgusting things I'd ever tasted.

Another strange item at that meal was sea cucumber, which is a Chinese attempt to make sea slugs sound more appetizing. I was expecting sea cucumber to be another culinary flop, but the slug was actually rather nonoffensive, having both the taste and texture of a mushroom. Go figure.

We also had a traditional fish meal that consisted of about 11 kinds of freshwater fish all prepared in pretty much the same way (steamed with scallions and ginger). In theory, ►►

Thousand-year-old eggs: a delicacy



PHOTO: MAX GOLDBERG LIU

NESE food

✦ BY MAX GOLDBERG LIU '07 ✦

one is supposed to find minute differences in the texture and flavor of each species, but after the fourth one they all ended up tasting and feeling the same, at least to this diner.

Of course, not all Cantonese specialties are foreign to Americans. Dim Sum has become quite popular and well known in America (if you haven't heard, Dim Sum is basically a Chinese high tea where families and friends can relax and talk over different kinds of tea and little savory dishes). I had Dim Sum a few times while in Hong Kong, and found that even the least exciting dishes—*Ha Gow*, for example, which is a steamed shrimp dumpling—were so perfectly prepared that, true to the Cantonese concept, even the simplest ingredients of shrimp and rice-noodle wrapper were made exciting through their freshness. Each Dim Sum meal (including one in the airport) was decidedly better and, obviously, more authentic than my previously experienced American versions, which now, sadly, seem like a pale imitation of the real thing to me.



Dim Sum is basically Chinese high tea.

with wasabi, duck salad, duck web, and, most importantly, the actual duck meat. The skin is considered the best part of the duck: crunchy and salty but slightly sweet. The meat, along with the skin, is eaten by wrapping it up in a pita-

like wrapper with a little Hoisin sauce and some scallions—food for the gods.

Despite these rich culinary traditions, however, China and Hong Kong are, alas, not immune to the globalization of the fast-food industry. I saw McDonalds, KFCs, and something called “Spaghetti House” on every street corner (if Burger King doesn't get its act together and go after the Chinese market it's really going to go out of business). Interestingly, in a country that has historically been very trim, Chinese Big Macs in China sport four, rather than the standard two, beef patties. Although they offer the option of replacing the buns with rice cakes I suspect that the rice cakes have been rendered unhealthy through some cost-cutting preparation. It's a real shame that China is being fattened by these affronts to real food, and Chinese obesity rates are on the rise. With any luck, the next generation will reject fast food and return to more traditional fare.

I certainly ate a lot on my trip, and it's a wonder that I didn't gain any weight. Climbing the Great Wall certainly helped: the section we were on went up the side of a mountain. I also sweated out most of my caloric intake, thanks to the incredibly pervasive humidity that saturates the area. Despite the weather, I would certainly recommend visiting China in one's lifetime. Sure, the sights are breathtaking, but we all know the reason one visits a country is for the food.... ✚

A few tips for diners traveling to China

1. Bring your own napkins! Most nonwestern restaurants don't provide you with napkins, and if you ask for one, they'll give you a tissue-pack— and charge you for it.
2. Don't drink tap water. The tap water in China is NOT potable. Drink tea instead, or bring a bottle of mineral water.
3. Wash your dishes and utensils before using them. This is more commonly done in the south of China, where hygiene is more greatly appreciated. Rinse out your bowl, cup, and chopsticks with tea and then pour the waste into the communal bowl, conveniently situated near your table.
4. Only eat at reputable establishments. The ingredients used at roadside stands might not be up to western standards of freshness or quality.
5. Avoid like the plague eating thousand-year-old eggs. If I couldn't stomach it, you most certainly will not be able to.

COOKS IN THE KITCHEN

An interview with



R

ACHEL KLEIN '92 says she was always “all about” experiencing life. A celebrated chef, she’s known for her wonderfully inventive dishes. But as she describes growing up in Park Slope and paints pictures of the Berkeley Carroll of her teenaged years, like the diner drawn in by the same imagination and skills that led Rachel to create ice cream sandwiches from carrot cake and parsnip ice cream, the listener is drawn in by Rachel’s stories of herself. In the kitchen, she presents an array of signature dishes; in the dining room, she presents herself. Rachel, it seems, is also “all about” contrasts and irony.

Over brunch recently at OM, the gorgeous restaurant in the Harvard Square section of Cambridge where Rachel is executive chef, she spoke about the Park Slope of her girlhood—a girlhood that, by some standards, was not so long ago, but to hear Rachel tell it, might have been part of a different era altogether. ►►

✦ BY JODIE CORNGOLD ✦

PHOTO: JODIE CORNGOLD



The dining room of Rachel Klein's OM restaurant is as perfect as its food.

"A fishmonger used to drive into the neighborhood every week," she remembered. "He set up shop—always at the corner of 7th Avenue and Berkeley Place—then iced down a patch of the gutter. Placing whole fish, wrapped in paper, in the ice, he would wait for customers."

One of his regular customers was Rachel's father, Jack Klein, a man Rachel describes as brilliant. A Holocaust survivor who lived all over the world before settling in New York, Jack was an engineer designing cooling systems for the nuclear energy industry. "He drew his own graph paper," Rachel said. Her mother, Jackie, was a disgruntled school teacher who left the classroom to become a computer programmer in the 1970s at a time when not only were few women entering that field,

there were few people in that field to begin with.

It was a household that valued intelligence and creativity. Enter Rachel. For as far back as she could remember, she knew her life would revolve around food. "When I was five or six, I was really into brunch," she said. "And I experimented." She described a dish made from grapefruit, cloves, and eggs. No one could eat it, of course, but it was a beginning, and, she added, "I also liked to write menus and fold napkins." Even then, presentation was key.

The presentation at OM is as perfect as its food. OpenTable.com describes OM as "a little niche of nirvana in Harvard Square. The new late-night lounge and fusion restaurant will leave you breathless. It is a beautifully lit and stunning new space...."

Citysearch.com says, "Wood-carved walls and water fixtures provide a calming vibe, as do the downstairs lounge's aromatherapy martinis. Stylish, knowledgeable waiters take visible pleasure in explaining the menu's numerous intricacies."

Rachel, too, takes visible pleasure in its intricacies. As executive chef, her influence permeates every aspect of the restaurant, starting with the menu, which proudly points out her "signature" dishes. One, the deconstructed Caesar salad, features many of the ingredients found in a standard Caesar salad, but instead of tossing them all together, beautifully and artfully lays out each on the plate.

Recounting the genesis of the deconstructed Caesar, Rachel segues to the science courses she took at Berkeley Carroll. She loved biology,

taught by Inge Gellatly, particularly when they dissected frogs, because, Rachel said, there has always been something about her that drives her to get to the bottom of things—to see how the parts fit together then take the pieces apart again. As a student she dissected frogs. As a chef, she dissects entrees. She also recalled environmental science, taught by Cindy Molk, one of her favorite teachers. “We learned in that class that the whole could be greater than the sum of its parts, but we also learned the importance of fitting individual pieces together to begin with. You need to know that in order to figure out the whole story. Ms. Molk taught us where to look and how to get to the story.”

It’s a lesson that still resonates for Rachel. As a chef, she is drawn to the culture and history of food. Where did a dish come from? Who ate it? Why and when did they eat it? What tradition did it grow from, what tradition did it spawn? Food, cooking, cuisines evolve. Rachel likes to figure out the stories, dissect them, and put them back together in new ways. Her dishes thrive on the contrast.

The December 2005 issue of *Food and Wine* magazine featured an article about Rachel in which she completely reinvented a December staple, the latke. The story of Chanukah revolves around oil, as does the story of Chanukah foods. Hence today, traditional fare includes potato pancakes (latkes), donuts, and other foods fried in oil. Rachel deconstructed the basic story and created latkes made not just from the usual potatoes but from zucchini and sweet potatoes as well. Latkes are traditionally served with sour cream and applesauce; Rachel’s were topped with crème fraîche, wasabi tobiko, and red pepper jam. Where did the ideas come from? When she was a student at Berkeley

Carroll, her math teacher, Len Heisler, taught Rachel the importance of being true to herself and to “go for it” when it came to being creative and open-minded. “Mr. Heisler’s lessons took me well beyond the math classroom,” she said.

This inventive and innovative chef, who was listed in a recent *Esquire* magazine lineup of “Best Restaurants,” got her start at Berkeley Carroll. As a senior she finagled an internship at Cucina, a pioneering restaurant featuring lauded chef Michael Ayoub that staked a claim on Park Slope’s 5th Avenue, years before 5th Avenue transformed itself into the trendy bas-

tion of city life it is today. Rachel said, “At Cucina I only answered the phones and filled the catering orders, but it was the beginning of the path that led me to where I am now and the path I will continue on in the future.”

The path on which Rachel’s Berkeley Carroll internship has taken her, that of executive chef of a celebrated restaurant, has been a relatively straight one, at least as far as career paths go. She lived in Manhattan, working, by turns, at Savoy, The Screening Room, and Anissa. Mentored by some of the top chefs of New York, it was no surprise when Rachel was spirited away to run her own show, first at X.O. Café in Providence and then later to Lot 41 or, as it’s called in nearly every review, “the ultra hip Lot 41,” centered in Providence’s thriving culinary scene. That OM—one of the newest centers of hip food for the hip—set its sights on Rachel, was the next logical step in her career progression.

“I always wanted to cook, and I always wanted to be a chef,” she said. “Food is the purest art form: it appeals to all the senses. It’s personal and subjective. The creativity I experience in the kitchen is a real extension of myself.” Yet, it became clear, that in certain respects, the fulfillment of a childhood dream also fell into the category of “be careful what you wish for.” As she outlined a typical 15-hour day as executive chef—a day that included interviews with the press, menu meetings with the sous chefs, premeal talks with the wait staff, conversations about cheese—no where did it include time for cooking. She shrugged and said, “In Sue Ely’s English classes at Berkeley Carroll I learned about irony. One stops cooking when one becomes an executive chef. That’s irony.” ✦

**Food,
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**Rachel likes to
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**Her dishes
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C O O K S I N
T H E K I T C H E N

ABIGAIL KIRSCH

PASSING THE COURSE

IN THE WORDS OF CHRISTOPHER MARLOWE, HELEN OF TROY HAD a face that “launch’d a thousand ships.” Type the name “Abigail Kirsch” into Google and you’ll find that she has launch’d nearly 80,000 web pages. Furthermore, for all her notoriety, Helen of Troy was a mythical figure; Abby Kirsch, on the other hand, is known throughout the tristate region and around the country as the preeminent New York City caterer. To top it off, Abby Kirsch is a Berkeley Institute alum. Truly, Helen of Troy has nothing over Abigail Greenberg Kirsch ’47.

The Abigail Kirsch catering empire is just that, an empire. Her eponymous catering company has the exclusive catering rights at some of the most sought-after New York area venues.

✦ BY JODIE CORNGOLD ✦



PHOTO: JODIE CORNGOLD

**So how did
a nice
Jewish girl
from the
Manhattan
Beach
section of
Brooklyn
wind up
making the
toast for New
York's toast of
the town?**

Their client list reads like a who's who of New York's corporate elite. One can totally lose track of time just reading through the sample menus: truffled pommes frites with saffron aioli dipping sauce; savory pear Gorgonzola tartlet with caramelized shallots, fennel, and savory herbs; and the desserts.... Mere descriptions don't do them justice.

So how did a nice Jewish girl from the Manhattan Beach section of Brooklyn wind up making the toast for New York's toast of the town?

In the early 1940s, concerned about rumors of communists infiltrating the public schools, Abby Greenberg's parents removed her from her familiar, bustling, and mostly Jewish neighborhood public school and enrolled her in the Berkeley Institute. It was a difficult transition for the 13-year-old Abby. To commute across Brooklyn, she had to take a bus (5¢) to the BMT (5¢) then walk from 7th Avenue. More difficult still was the fact that Abby was only one of four Jewish girls in her class. Decades before "diversity" was worn as a badge of pride, Abby felt her Jewish identity made it difficult to fit in. Her sense of being an outsider was further exacerbated by her impression that all the girls already knew each other. Like the other girls of that era Abby may have dressed in the virtual uniform of plaid skirts and lipstick hastily applied after

leaving the building (lipstick was not allowed at school), but she still felt she'd been denied access to a restricted club—at first, anyway.

If, by graduation, Abby still did not feel like she truly belonged at Berkeley she certainly no longer felt like an outsider. Some of her acceptance of, and by, her classmates was helped facilitated by relationships she had with a few of her teachers. In particular, Abby remembered Jeanne Palisse, the French teacher whom the girls called, simply, Mademoiselle. Nearly 60 years after graduating high school she also still remembers Eda Brunn Anderson, the math teacher. "I flunked math," Abby says cheerfully, "but I loved Miss Anderson."

Flunked math. The irony is not lost on those who know her. Abigail Kirsch, the catering company, has close to 400 employees, and in its more than 30 years of business has prepared millions of meals. A catering business of this magnitude revolves around numbers: a staggering number of cornmeal crusted crab cakes, gallons of horseradish caper tarter sauce, mountains of linens, acres of scallions, pillars of salt.... If one merely counted the years in garlic cloves, one would discover that 30 years' worth would be equal to the population of Rhode Island. ►►

A successful catering business requires a lot more than catering.

Actually, Abby says, she's in the hospitality business—the emphasis is on taking care of people. Did any of this begin when she was a student at the Berkeley Institute? “The food at Berkeley was horrible,” Abby remembers. “We ate a lot of sausage burgers.” Did she feel taken care of at Berkeley? Despite her somewhat rocky beginning, she did ultimately feel she belonged, at least to a certain degree. “I felt close to some of my teachers. Miss Anderson, Mademoiselle, although never to Miss Atwood,” she said, referring to Ina Clayton Atwood, the headmistress who presided over the Berkeley Institute from 1917 to 1947. “She seemed like she had just stepped out of a Dickens novel.”

For Abby, the best part of being a Berkeley student came senior year. As a special privilege conferred only on seniors, the girls were allowed to wear their graduation robes every day. “For graduation itself we wore long white dresses and carried roses,” but it was the robes that stood out as special. The education she received? “English, Latin, and French were excellent,” she says, “although I was not a brilliant student. The girls who were brilliant earned the devotion of Miss Atwood. As for the rest of us....”

Abby attended Hood College in Maryland, ultimately transferring back to New York to attend Adelphi University. She studied political science but what caught her attention was nutrition. “I was envious of the girls in white,” she remembers, evoking an image of starched aprons and



Abigail Kirsch '47 and her husband Bob.

“
**I set the
dining room table
with my best
china,
then turned the
basement
into a
demo class.
First we cooked,
then we ate.**
”

Abigail Kirsch '47

snoods holding back strands of hair, but she didn't start cooking until, as a young housewife raising four children, she began throwing dinner parties.

In her early 30's, Abby went back to school, first to a cooking school in Manhattan then ultimately to the Culinary Institute of America, a mere stone's throw from her home in Chappaqua. In the evenings, she held cooking classes of her own. “I set the dining room table with my best china, then turned the basement into a demo class. First we cooked, then we ate.” The situation was not without its perils. The

Kirsch's wide driveway easily accommodated a dozen cars, but a neighbor caught wind of the fact that Abby was conducting classes in her home and brought the matter up before the town board, which ruled that local zoning prohibited conducting a business in her home. Luckily for the culinary world, the Supreme Court of Westchester County ultimately saw it otherwise, enabling Abby's nascent business to thrive.

Fast forward to the year 1968 when Abby got a call from Jean Hewitt at the *New York Times*. Cooking, historically the provenance of women when it was done in the home, was a man's job when it was done for profit. A woman chef, teaching classes, was noteworthy. Was Abby available for an interview and a photo shoot?

Business shot up following the spread in the *Times*. By the mid 1970s, Abby's 300-square-foot kitchen was no longer adequate. Her husband Bob joined the company, freeing Abby from what she saw as the tedious business

side of the business so that she could cook. By the mid 1980s, Abby reigned over a 6,000-square-foot kitchen. Today, 20 years hence, Abigail Kirsch is located in Manhattan at Chelsea Pier's Pier 60 and the Lighthouse, with their commanding views of the Hudson; Tarrytown's Tappan Hill; the New York Botanical Garden; Cornelia Day Resort; The Museum of the City of New York; the Abigail K yacht; and the company's newest venture, Steiner Studios in the Brooklyn Navy Yard. Abby and Bob's son Jim has assumed the day-to-day running of the company.

Returning to Brooklyn after a hiatus of over half a century is a sweet victory to the girl described by the 1947 Berkeley Institute yearbook as having a broad smile and a bright manner. Broader still is Abby's smile when she talks about catering the March 2007 Berkeley Carroll annual gala auction, which will be held at the beautifully appointed and newly renovated Steiner Studios in the Brooklyn Navy Yard. She'll be back at her old school—albeit on her own turf. Is she nervous? “In the catering business you have one chance to get

it right. You can't take a mulligan or a second serve. Even students rewrite their papers or take the SATs again. In catering, opening night is closing night. It's like being back in school with the final grade completely resting on the results of one test.”

Thirty years learning the catering business—there's no question that Abigail Kirsch is a very good student. Join her and the rest of the Berkeley Carroll community on March 10, 2007, at the Steiner Studios in the Brooklyn Navy Yard. ✚

Expecting a Crowd?

LOBSTER & ROASTED CORN PUDDING FOR 440

THIS IS A WONDERFUL RECIPE THAT IS EASY TO PREPARE. Serve the Lobster Corn Pudding with a salad and crusty bread for a light lunch, or as an appetizer before an elegant dinner.

Ingredients (Serves 440)

*150 ears fresh corn or 35 lbs of frozen corn
1 lb of melted butter
5 gallons of heavy cream
226 eggs
15 cups fresh red Bell pepper, diced small
8 lbs grated jalapeno Monterey Jack
30 lbs fresh cooked lobster meat**
8 bunches fresh cilantro, chopped
10 bunches scallions, chopped fine
Salt (to taste)
Cayenne pepper (to taste)
Cumin (to taste)

1. Preheat oven to 375 degrees. Butter 12 ea, 4 oz ramekins or 1 ea 2 qt casserole.
2. Pull back husks from corn, leaving husk attached at base of corn, and remove silk. Brush the corn with melted butter and put back the husks to cover the corn. Roast on baking sheet for 30 minutes, until corn is tender. Cool. Remove husks and scrape the kernels off the cob with a sharp knife.
3. Place half of the corn kernels and the heavy cream in the bowl of a food processor with the knife blade and process until mixture is pureed.

4. In a large bowl, whisk together the whole eggs, add the remaining ingredients, including the remaining whole corn kernels.
5. Transfer the mixture to the ramekins or casserole and set in a large roasting pan. Add hot water to the roasting pan to come halfway up the sides of the dishes.
6. Bake ramekins for 30 minutes or casserole for 45 minutes, until a tester inserted in the center of the pudding comes out clean. (Cover with foil if the top browns before the custard is set.) Let rest 5 minutes before serving. They can be served in the ramekins, or by gently unmolding.

Serving Notes: Garnish the top of the Lobster Corn Pudding with a piquant tomato salsa or a papaya relish. For an appetizer, serve on a bed of wilted leafy greens, sautéed with garlic, smoked bacon and scallions.

* If fresh corn is not available, substitute frozen corn, lightly roasting in the oven to remove moisture.

** Fresh cooked lobster meat is available at most fish markets. Shrimp can be substituted.

FACULTY & Staff

■ **Chris Teare**, Director of the Upper School between 1994 and 1999, returned to honor Upper School history teacher Lorne Swarthout who received the 2006 Dexter Earle award. As of August of this year, he has moved to the Benjamin School in Palm Beach Gardens, Florida, and can be reached at cteare@benjamin-school.com, having recently left the Antilles School in the US Virgin Islands. He looks forward to hearing from his former students.

■ **Miguel Germosen**, member of the Lincoln Place Building Services crew, became a United States citizen on April 19, 2006.

■ Middle School English and History teacher **Justin Tropea** and Lilly Ross were married on May 28, 2006, in Prospect Park.

■ Upper School English teacher **Liz Perry** was married to Max Grant on August 5, 2006.



■ **Ben Chant**, Lower School Director, became the father of Henry on March 31, 2006.

■ **Emma Kress**, former Middle School English and History teacher and Learning Center Director, is the proud mother of Mazie Kress Neville, born May 4, 2006. Ms. Kress moved in July to Syracuse, where her husband is starting a fellowship at Syracuse University.

■ **Kate Singh**, Middle School English teacher, gave birth to Lola Eve on June 1, 2006.

■ Lower School music teacher **Don Militello**, became the father of Nory Michael Don on May 29, 2006.

■ **Jo Ann Gallo**, Lower School P.E. teacher, became the proud mother of Anthony Michael Calvanico on July 22, 2006.

■ Lower School learning specialist **Christine Aubain** gave birth to Oliver Charles on July 12, 2006.

■ Fourth grade teacher **Bob DeMerell** is the father of twins: Maria Elena and Lia Alexandra were born on April 7, 2006.



1930s»

■ **Christine Foss Brooks '36** writes that "We are still here in the house that we bought in 1956 (in Brewster, Massachusetts), the highway in front and acres of field and woods behind. I think often of Berkeley and enjoy getting news of it. I hear from **Margaret Stephens Christie '36** at Christmas time."

1940s»

■ **Natalie Brown '40** wondered why she wasn't getting mail from us, and her classmates told her that she was listed in the new Alumni Directory without an address. Thankfully, Natalie called us to straighten things out, and we also had the opportunity to catch up. Now a widow, Natalie moved three years ago to Naples, Florida where she enjoys the warmth, the lower cost of living, and the ease of getting around—pretty significant when one considers that Natalie has had two knee replacements. Her daughter lives in Donegal, Ireland and writes poetry. Natalie loves the education she received at the Berkeley Institute and stays in touch with her classmates, **Constance Livingston '40** and **Janet Lieberman '39**.

■ **Louise Valentine Pattison '40** writes, "I was delighted to learn of the 120th Anniversary weekend. I know that my great grandfather, David A. Boody, would have been too!" Editor's Note—David Boody was the presi-



Constance Livingston '40 had a one-woman art show in April at the **Harrison Public Library** in Harrison, New York. We took the opportunity to contact Constance about her show, and when we spoke, she went into more detail about her art and artistic inspiration. Constance enjoys creating collages using mixed media—sometimes using 'found' items from the street and hand-made papers from around the world, and recycling old paintings of hers. Her most frequent theme is 'outer space' because she was profoundly moved by man's first forays into outer space. Constance formerly sculpted combining steel and lucite, but finds that work too heavy and difficult.

dent of the Board when the Berkeley Institute was chartered as a school to educate young ladies on April 12, 1886. At the time Mr. Boody was the mayor of Brooklyn, one of the last as Brooklyn soon was incorporated into the City of New York.

■ The **Class of 1941** celebrated its **65th Reunion** this year, and **Dona Chumasero Everson '41** had a wonderful time collecting news from her classmates. She sent her notes to us, and we wanted to share them with our readers.

■ **Phyllis Barrett '41** is living with her 103-year-old mother in Delray Beach, Florida.

■ After a series of illnesses and a successful hip replacement, **Virginia Chardavoyne Corwin '41** has moved to an assisted living facility where she plays bridge and continues to do craft work. She can be reached via email at v.corwin@cox.net. Her classmates wish her well in her new home.

■ **Dona Chumasero Everson '41** moves among her several residences: from her condos in Sarasota, Florida and Madison, Connecticut and her 107-year-old house on Long Island Sound. She hosted an Everson family reunion on the Sound over the summer.

■ **Norma Foley '41** leads an active life in Newtown Square, Pennsylvania. She lives in the White Horse retirement community.

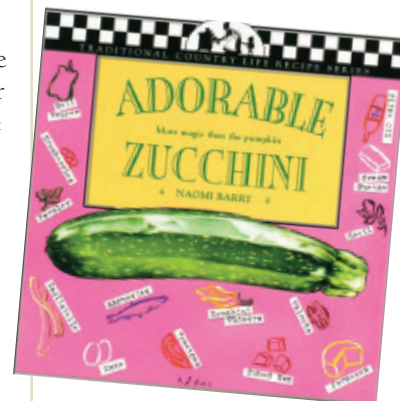
■ **Jane Cooke Harris '41** made her first solo trip since her husband, David, died. Jane took a Caribbean cruise which encountered heavy seas. Most of the passengers took ill, but Jane was luckily not one of them. She is now back in Madison, Connecticut, where she is working on several upcoming art shows.

■ **Joan Rafter Keyes's '41** *Oxford Picture Dictionary for Kids* is selling well both in the US and abroad. Her other publisher, Educational Activities, continues to sell her video program, *Now You're Talking* and her rap album, *Beats*. She was included in *Who's Who in America and the World* again this year.

■ **Louise Heeren McAdam '41** helps out with the youth group at her church in Limerick, Maine, and is the treasurer of the American Legion Auxiliary. She has a beautiful new great-granddaughter, Kayla, three step-children, and takes joy in granddaughter, Acacia, who is now in kindergarten.

■ **Katie Babcock McCurdy '41** and her husband, Gil, have moved to a leisure residence in Pittsford, New York, near Rochester where they had lived in the same house for 48 years. 'Destuffing' their old house turned into a major job. They still go to Florida in the

winter but have been unable to stay in their Sanibel Island condo which was damaged in a hurricane two years ago.



■ **Betty Coffin McNulty '41** continues to lead the life of a jet-setter from her home base in London. She recently collaborated on a cookbook, *Adorable Zucchini*, with her friend Naomi Barry using recipes they developed during Betty's long visits to the Italian coast. A few years ago she moved to be closer to her daughter, Claudia, and her granddaughter, Trilby.

■ **Lois Craig Schmidt '41** lives in Bloomfield, Connecticut, and serves on the board of her apartment complex. She enjoys taking classes and attending nearby cultural events. Her grandchildren are 14 and 16.

■ **Jane Harden Sutcliffe '41** has recovered enough from a serious accident to get about now and continues to live on her own. She expects her 8th granddaughter this fall and has a granddaughter in her first year at the US Naval Academy in Annapolis.

■ **Ruth Wallace '41** enjoys her continuing connection to BC



Writing plays a critical role in the Berkeley Carroll academic curriculum, so when we heard that **Lucy Estrin Kavalier '41** was in the midst of writing her 18th book, we felt compelled to meet her. Lucy has written in a variety of genres—fiction, adult and chil-

dren's nonfiction, science texts (her loves are the study of fungi and algae and extreme temperatures both as they affect humans and animals), and social anthropology where she studied the social mores and requirements of Upper East Side society mavens—and enjoys the challenge of making 'boring' topics exciting. In fact, she has been so successful at this that she sometimes presents at conferences. Her tip to writers is to include human emotion and relate science to the individual, human experience to make any topic interesting. Lucy remembers her days at Berkeley and stated that they had a direct effect on her writing. Her interest in the inner workings of the social structure of the school led to her first book, *The Private World of High Society*, which was published in 1960. Her latest book is fiction and set in Victorian New York City. On a lighter note, Lucy loved dramatics at Berkeley—she played a young Abe Lincoln—and wrote for the yearbook. Many of Lucy's books are available through Amazon.com.



helping out with the Alumni Council. She is planning on attending her Pfizer reunion and has now 'retired' from her volunteer job of photographing newborn babies at Methodist Hospital in Park Slope.

■ We had a chance to meet **Gwen Glass '42** on the occasion of her 60th reunion at Mount Holyoke College. Gwen carved out a few minutes from her busy reunion schedule to talk with us about what has been happening at BC. (Editors note—this observer noted that Gwen did not wear her official class headgear, a red ostrich feather and glittery red earrings, during the alumnae parade at MHC!) A former director of development for the college, Gwen continues to live in South Hadley.

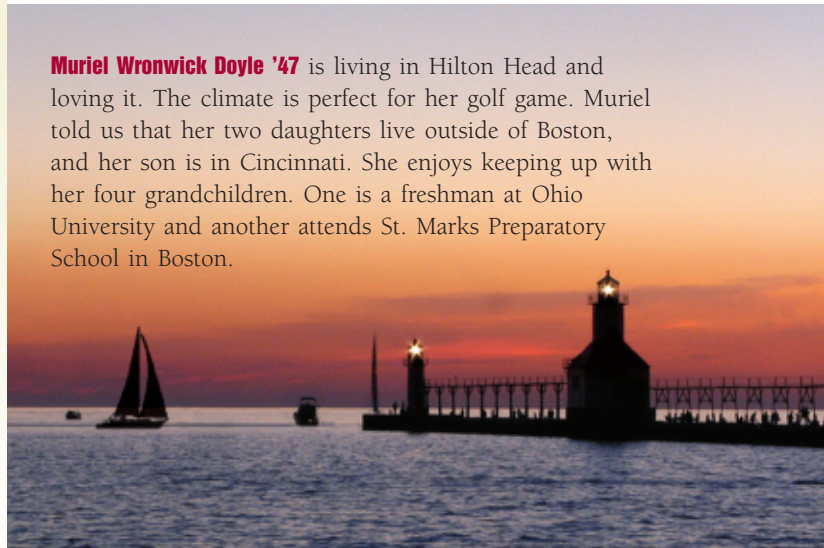
■ **Gloria Carbonell '43** usually travels much farther afield, but she traveled to BC for reunion for the first time in many years and was much impressed with the artwork and excitement at the school.

She recently returned from a trip to Egypt.

■ **Lovera Hass '45** keeps in touch with her Berkeley classmate, **Dorothea McEvoy Jordan '45**. Lovera is now retired and living in a community for seniors where she loves all the available activities. When we talked with her, Lovera proudly noted that she was her class valedictorian at Wellesley College.

■ The **Class of 1946** held its **60th Reunion**, organized by class president, **Nancy Delaporte Falconer '46**, on April 13 at the Post House restaurant in Manhattan. A few members of the class meet every year, but for such a special year, many more classmates attended. In attendance: **Lila Altman Sherman, Susan Siris Wexler, Barbara Thompson Simpson, Carolyn Proctor Cassilly, Alice Mecklenburg Miller, Nancy Delaporte Falconer, Jean Chandler Miller, and Joan Aalde**. Joan left during her senior year to attend Brearley but was able to make this reunion. Congratulations to you all!

Muriel Wronwick Doyle '47 is living in Hilton Head and loving it. The climate is perfect for her golf game. Muriel told us that her two daughters live outside of Boston, and her son is in Cincinnati. She enjoys keeping up with her four grandchildren. One is a freshman at Ohio University and another attends St. Marks Preparatory School in Boston.



1950s»

■ **Gladys Buchholtz Beloff '50** is busy with the Greater Meriden, Connecticut, AAUW (American Association of University Women), and they had a “hugely” successful luncheon and raised over \$10,000 for local scholarships. In connection with her AAUW work, her husband, Marv, and she had lunch with the writer, Dominick Dunne.



Carla Lerman '50

■ **Carla Linscheid Lerman '50** and her husband took a trip to Greece and a cruise around the islands. 2006 marks their 50th wedding anniversary, which they will celebrate by traveling around Italy for most of September.

■ **Ann Mackey Peters '50** traveled to New Orleans as part of an organized trip to view the devastation there. Two of her friends lost their homes and possessions, and Ann stated that it was a very sad sight.

■ **Norma Gatje Smith '50** is an artist and writer specializing in designing house portraits



Organized by **Ginger Sund Casciano '55**, the **Class of 1955** held a belated **50th Reunion** on May 20 at the Morgan Library and Dining Room. The premise was to tour the new addition and expanded collection, but culture quickly gave way to reminiscing and storytelling at the lunch table over photo scrapbooks, yearbooks, and **Blotters** from 1953-1955. Memories were as fresh as if the group had just graduated: Miss Locke, the mathematics teacher, and her marcelled hair and terrifying severity of manner; Miss Vercoe, Glee Club director, and her stylish dress; beloved Mrs. Day, English teacher. Class members who attended: **Sally Hutchinson Carola, Ginger Sund Casciano, Teri Kaiser Goldstone, Ruth Cresswell Lacy, Mary Watson Lundeen** (all the way from Minnesota!), **Marie Bakis Thomaidis**, and **Harriet Pogul Wohlgenuth**. Congratulations to a great class!

in calico that she calls “Patchwork Collages.” She began her life as a textile artist in NYC. Norma recently had a book published by Authorhouse, the leading self-publishing company in the world, titled *Trust and Triumph*, a sequel to *Pride and Prejudice*. Norma states that “people are buying it!” To see more, just go to www.authorhouse.com.

■ **Pat Rosow Lazarus '53** lived in Florida for several years but has returned to New York where her three sons and six grandchildren live nearby. She and her husband have traveled over the years to Europe, Asia, South Africa,

and South America. Last spring they cruised after flying to Moscow and Stockholm.

■ **Alice Whitlock Mote '53** has two married children, David in Iowa and Jennifer in New Jersey, and four grandchildren for whom she has enjoyed making Halloween costumes. Her husband, Harry, sails radio-controlled model sailboats, and they attend various regattas along the East Coast. The couple enjoys summer trips on their 28-foot boat to Martha's Vineyard, Nantucket, Canada's North Channel, etc., and spring excursions to the Chesapeake. At home, Alice is

active in her church choir and women's group.

■ On the occasion of completing the 4th grade at Berkeley (before leaving for Poly Prep), **Matthew Shulman '58** wrote us in honor of his fourth grade teacher, Miss Gleig. “Fourth grade was a seminal period in my personal development in thanks to the prowess of Miss Gleig. She introduced me to Africa and critical thinking and, in response to my curiosity about the world around me, created special projects for me that were undertaken not for ‘extra credit’ but for the joy of responding to her encouragement and confidence in me. Who could have known that this fascination would re-emerge in my 30's when my doctoral research took me to Burkina Faso. I would like to share with current elementary faculty not only the quiet appreciation that I feel for my primary instruction but also to encourage faculty to continue instructing as if your few months of contact might permanently influence a boy's or girl's life.”

1960s»

■ **Jill Carter Valenti '61** let us know that she now lives in Los Angeles and is serving as Chairman of the Board of the Red Cross. “I have two children and two grandchildren. My husband, Joe, oversees operations at Crystal Cruises.”

■ **Valerie Hallenbeck Perrins '63** is now a family worker for Head Start. She lives in Troy, New York.

■ **Karla Jay, PhD '64** was honored at the Tenth Annual Dyson College of Arts and Sciences (at Pace University) Distinguished Achievement Awards dinner on April 6, 2006. Karla, the Distinguished Professor of English, received the Distinguished Faculty Award. Gloria Steinem was also honored for her Distinguished Leadership in the Arts and Humanities. Eve Ensler, Tony Kushner, and Robin Morgan served on the event's Honorary Benefit Committee. This annual event helps provide annual scholarship aid to the nearly 3,000 students of Dyson College as well as supports student and faculty excellence and program enhancement.



10th." Carol has six children. Congratulations, Carol!

■ **Lorrie Ader '69** is the catering coordinator for the Butterfield Market here in New York City. She was hoping to make it to the Whitney Museum for the reunion but, unfortunately, had to work instead.

■ **Judith Meyer Roberts '69** tells us, "Ethan and I celebrated our 30th anniversary with a trip to Israel. Our son, Max, has just completed his first year of study towards a master's in public health." Congratulations, Judith!

1970s»

■ **Lee Wicks (Barbara Lee Uttmark) NG '63** would have liked to come to the reunion too. But she is located now at the Deerfield Academy in Deerfield, Massachusetts. From the sound of it, Lee is one very busy person. As the director of communications, Lee produces and edits many of Deerfield's written materials, handles all media inquiries, and acts as the school's spokesperson. As the Secretary of the Academy, she serves as the Assistant Secretary to the Board of Trustees. Lee hopes that we will have a regional reunion for all of our Massachusetts-based alums.

■ **Colette Berkeley Bronstein '68** wrote us that she "is now the surgical/referral coordinator at the medical practice I have been working in for a few years now. This keeps me

quite busy but it's also challenging. Our daughter, Caitlin, will be 21 this summer but she has now achieved senior status at Florida State University. She will graduate in 2007 with a double degree in Criminology and Psychology. She has been on the Dean's List and President's List every semester. **Maria Castellano Casalino '68** and I talk often and are still—and always will be—as close as sisters."

■ **Carol Mackie Woodward '68** let us know that she now lives in North Carolina in a house that her husband, sons, and a very good friend from Vermont built in the spring of 2002. Carol moved in the first week of August that year, and she says, "We love it in NC and are close to our children and grandchildren. We were just blessed with our

■ **Patricia Sanfilippo Rinaudo '72** is now teaching at the Hobe Sound Elementary School in Hobe Sound, Florida. Patricia moved there three years ago with her husband, Joseph, and their three children.

■ **Harrolyn Murphy-Conway '74** is now the Director of Nursing and an Administrator at NephroCare West, not far from Berkeley Carroll, directing staff and patient education as well as getting involved with the business end of the medical practice. Harrolyn supervises 25-30 staff and tells us that she loves not having to work weekends and evenings. Now she can spend more time with her family.

■ One of the best parts of the reunion is getting in touch with alums. We spent some time on the phone with

Julie Pellman '75 who brought us up to date on what's been happening in her life. She has two children: a daughter who is 14 and attends St. Ann's School in Brooklyn in the 8th grade and a son who is 20 and is majoring in Marine Science at SUNY Stony Brook. Her husband is a software engineer. Julie has a PhD in Clinical Psychology and is teaching part time at Mercy College. Now that her children are older and her childcare responsibilities have lightened, Julie hopes to expand her career and move to full-time work.

■ **The Reverend Kenneth G. Simurro '75** sent us this note: "I will be writing my doctoral project in the summer of 2006 and expect to defend the dissertation in March 2007. When things cool off (I have two careers: part-time ordained ministry and full-time teacher of forensic science), I hope to put together a special reunion for the class of 1975. Are you ready, class?"

■ **Fran Tannenbaum Kaye '76** writes us that "My daughter, Naomi, is completing her first year at Sarah Lawrence College. It's funny how she's in NYC after growing up in California! My son, Josh, is a sophomore at the Jewish Community High School of the Bay in San Francisco, a school my husband and I helped found. Naomi was in the first graduating class!"

■ **Diana Crudeli '77** now owns her own firm after working as a CPA for 18 years at another firm. Diana specializes in royalty licensing and merchandise audits. She was in

the NYC area in June 2006 at a licensing show and stayed with her Berkeley classmate, **Audrey Binkhorst '77**, and spends time traveling internationally on business as well. Audrey is working for a CPA in Manhattan.

1980s»

■ **Bayard Bavetta** recently contacted us via email. Bayard attended BC in 1986 for kindergarten and remembers enjoying his stay. He would love to reconnect with his classmates and asks that folks contact him at 425-213-3126.

■ **The 20th Reunion Class of 1986** met over the Memorial Day weekend at Song, a bar/restaurant on Brooklyn's trendy 5th Avenue. Organized by **Eve Walter Waltermaurer '86** and **Denise Cruci '86**, faculty and former students mixed it up. After dinner at Song, the gang moved to The Gate where they were met by **Tom Vlahavas '86**. Attending in addition to Tom: **Craig Raphael '85**, **Eve, Denise, Andrew Chernin '86** and **Charles Russell '86**. Faculty who were able to attend: **MaryAnn Hartley, Shelly Adasko**, and **Susan Goldberg**. MaryAnn and Susan came with their spouses/significant others as did Eve and Andrew. Looks like everyone had a great time! We hope the class won't wait 20 more years to get together!



Members of the class of 1986.

Seana Cameron-Starling '85 was recently in touch with her school friend, and now BC's Middle and Upper School Assistant Librarian, Kris Hartley-Maneri. When Kris told us about Seana, of course, we emailed her right away. Seana sent us this information: "I moved about ten years ago and have been teaching 5th grade here (Key West) for the last nine years, ever since I left the Bank Street School for Children and Bank Street College. I now work with elementary teachers during the day and teach for Barry University (out of Miami) at night. In addition I have a small educational business on the side. I design and run programs for children in the arts,

science, and math. I am busy, and at this point have no children of my own. I got married almost six years ago to a wonderful man, Lee Starling. He runs his own business as a lobster diver and a commercial spear fisherman. Needless to say we eat very well. Our lives are busy and have been increasingly so over the past few months. Summer 2005 was a very bad hurricane season as most people know. On October 24, the Keys got hit by Hurricane Wilma, Key West worst of all. All of Key West was under water. I hope it was a once-in-a-lifetime experience. Our home took four feet of water throughout, and I spent the night on the kitchen cabinets. We had two

surges from the ocean that, fortunately, did not stay. We did not evacuate. We lost our cars and much of our belongings, but we are alive and doing well. Like the rest of the island however, we are rebuilding and remodeling. I have become very handy with a saw. I stay in touch with **David Santoro '85** and **Craig Raphael '85** most of all, but I would love to hear from others in my class and the classes around mine.

Seana can be reached via email at Seanaleekw@aol.com or Camerons@monroe.k12.fl.us.



PHOTO: INDEXSTOCK

■ We've recently been in touch with **Peter Dwyer '81** who has been living in San Francisco for six years. Peter works for a systems engineering company focusing primarily on transportation markets. (He was quoted in the November 2001 issue of *Wired*.) He states that San Francisco is a "beautiful place" and wonderful for raising his four-year-old daughter, Somerset. But, he "does make it back to NYC several times a year for his New York fix." Peter said that he would love to hear from other BC alums living in the San Francisco Bay Area!

1990s»

■ **Ethan Ribler '91** is now a financial consultant for Charles Schwab. When we spoke on the phone, Ethan mentioned that he wishes his classmates well.

■ **Amy Yochum '94** is a grant writer at New York University and specializes in writing federal science grants. She has one-year-old twins, Zoe and Theodore, who entered the Berkeley Carroll Childcare Center this fall.

■ **Amy Clark '95** graduated from Penn State's Medical School in May. She began her residency in internal medicine at Boston University in June. Congratulations, Amy!

■ Over the past few months, we have had the pleasure of getting to know **Michael Delfausse '96** and had a

thoughtful and thought-provoking conversation over iced tea one spring day. He is striking out on his own and sends this note to his fellow alums: "After graduating last June with a master's in social work from Hunter College's School of Social Work, I have started a professional organizing business called Social Work, Inc. The company helps disorganized individuals and organizations organize their homes and offices so that they can save time, money, and gain some peace of mind. My services include clutter control, time and paper flow management, goal setting, as well as interior and space design. More importantly, this is a social entrepreneurship venture. I use a percentage of the profits to help struggling not-for-profits afford my services ('social work for social workers'). Otherwise, I stay involved with NYC's National Association for Social Workers (their Political Action Committee), The People's Institute for Survival and Beyond (anti-racist organizing—www.pisab.org), and am working on interior design (space, not decoration) and salsa lessons. If you would like more information or just want to get in touch, you can email me at socialwork-inc@yahoo.com."

■ **Malik Graves-Pryor '96** now works for 24/7 Media in multiple roles.

■ **Sarah Ward '96** is a graduate student at the Union Theological Seminary working towards her master's in divinity.



Nicole proudly displays one of her beautiful cakes.

At our urging, **Nicole Nobles '91** came by the office with samples of her delicious sweet treats so we could sample them before the reunion. The vote was unanimous, Nicole is a mighty baker of mighty delicious cakes and cookies! Thankfully for us, Nicole is reigniting her relationship with the school. She is a "lifer," entering the school when it was still the Berkeley Institute and was present during Berkeley's historical transformation to the Berkeley Carroll School. Some of the teachers who guided her through her youth are still here, including math teacher **Len Heisler**.

After graduating from BC, Nicole attended Stony Brook University and graduated with a degree in chemistry. She now works at Pfizer. Despite the challenges of working fulltime, Nicole is blazing her own path. Drawing from her southern roots (her family hails from South Carolina) and using her grandmother and aunt as models (they are bakers as well), Nicole took her curiosity for cooking from experimentation to a full fledged hobby. She quickly realized that her hobby was more than a relaxing past-time, and Nicole formed Sweet Treats in March 2005. The entire business is coordinated by her, from the baking to the decorating and designing of cakes and cookies and other tempting delights, to managing the business component of the company. Nicole hopes to gradually transition into managing her company fulltime, and one cake at a time, she hopes to build her business into a bakery. Find out more about Sweet Treats at www.sweet-treats4u.com or better yet, contact Nicole at nobles27@sweet-treats4u.com.

■ We got in touch with **Dan Hopard '98** via email, and he tells us that he is a sports statistician for Elias, the official statisticians for the NBA, NHL,

NFL, MLS, AFL (Arena Football League), and Major League Baseball. "I started working there in 1998 as my senior year internship at BC.



Jelani Ellis '98, Dionne Sinckler '98, Kara Von Blossingame '98, Adam Francis '98, and Jaael Cudjoe '00.

Berkeley alums from across several classes got together to celebrate the graduation of **Kara Von Blossingame '98** from the University of Wisconsin, Madison, Law School. She received her JD and now resides in New York City where she is currently studying for the bar. The group included **Jelani Ellis '98, Dionne Sinckler '98, Kara Von Blossingame '98, Adam Francis '98, and Jaael Cudjoe '00.**

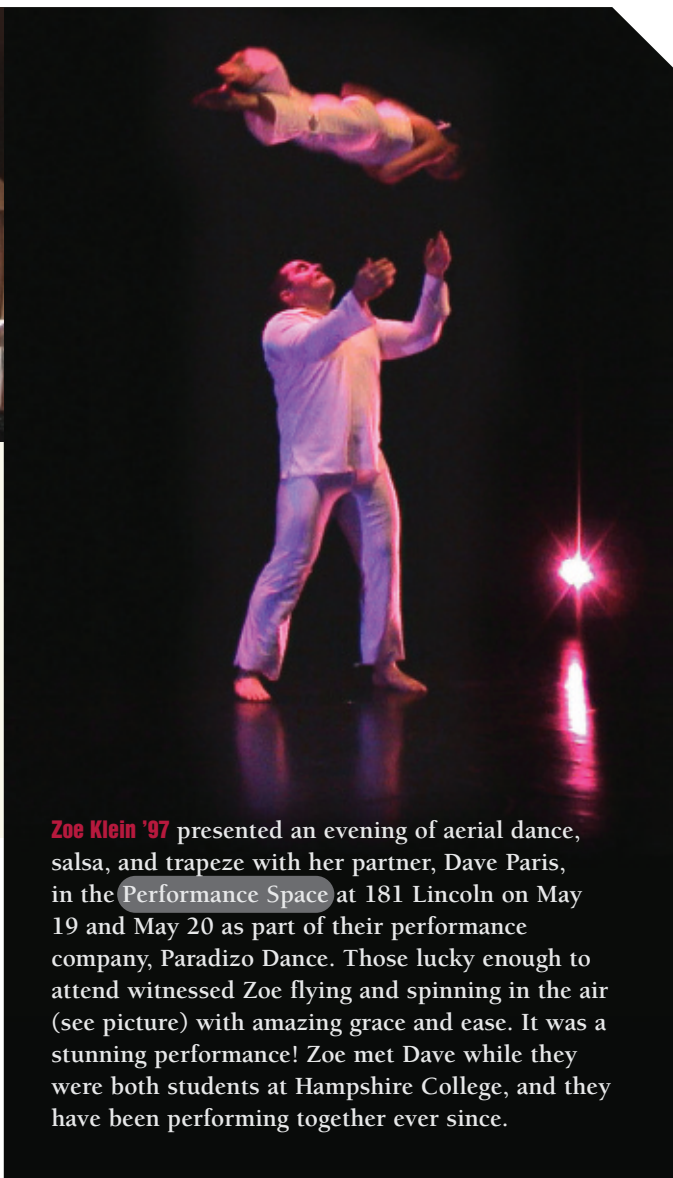
I was the scorekeeper for the girls' basketball team and the boys' baseball team while at Berkeley so I thought it would be a nice place to work. During college I worked at Elias as an intern during summer and winter break, and I went full time after I graduated. For the most part, my job involves checking the information that we have for the current season and clearing up any questions that may arise. I don't really have a specialty sport, but I spend most of my time on baseball, football, and hockey." We have always wondered at the brains behind the announcers and news reports and now we know where it all comes from!

■ **Danny Isquith '98** is now teaching high school at the Calhoun School in

Manhattan. He received his BS from Yale in Astronomy and Physics.

■ **Carrie Simonello Melbourne NG '98** would love to "find and keep in touch with all the people with whom I attended school." Carrie would have been a member of the class of 1998. She is living in Orlando, Florida. You can contact her at carribella@aol.com.

■ **Dionne Sinckler '98** spent several years in Washington, DC, working in the hospital industry but has recently returned to New York City to pursue her passion of public relations and communications. She would love to hear from her classmates and can be contacted at drsinck@yahoo.com.



Zoe Klein '97 presented an evening of aerial dance, salsa, and trapeze with her partner, Dave Paris, in the Performance Space at 181 Lincoln on May 19 and May 20 as part of their performance company, Paradizo Dance. Those lucky enough to attend witnessed Zoe flying and spinning in the air (see picture) with amazing grace and ease. It was a stunning performance! Zoe met Dave while they were both students at Hampshire College, and they have been performing together ever since.

Anyone who would like to share memories, reminiscences, or photographs of or correspondence from former Berkeley Institute headmasters/mistresses (Ina Clayton Atwood, Helen Burt Mason, Mary Susan Miller, and/or Thomas E. Dodd) please contact Holly Kempner (hkempner@berkeleycarroll.org or 718-789-6060 x6583).
Thank you.

2000s»

■ **Cristina Melendez NG '00** has returned to her 'roots' - BC. She emailed us and told us that "after attending BC from pre-school to 8th grade, I left to go to Stuyvesant. After Stuy I went to Yale graduating in 2004. From there I headed straight to law school at the University of Chicago and am on track to receive my JD in 2007. Chicago is a great town, but I plan to head back to NYC after receiving my degree. I will be home this summer working at a law firm."

■ **Sarah Murphy '00** stopped by to say "hi" to her classmate, **Jaarel Cudjoe '00**, and filled us in on what she has been up to lately. She graduated from Barnard College, class of '05 Phi Beta Kappa and Summa Cum Laude. She majored in American Studies and minored in environmental science. Sarah now works as an assistant legal recruiter for Greene Levin Snyder.

■ **Jeremy Friedman '01** is now an Administrator for Pharmacology at the Weill Medical College of Cornell University. He received his BA in Biology and Environmental Studies from Pace in 2005.

■ **Ayana Goldman '01** presented an appreciation of history teacher Lorne Swarthout at the Dexter D. Earle Award assembly honoring him May 16. She fondly recalled his history classes and his work as the grade dean for the Class of 2001. "Mr. Swarthout

always looked beyond grades in judging the worth of a student," Ayana recalled. "Look at me. I got C's in his class and I'm speaking here today." Ayana received her BA in psychology from Clark University in 2005 and finished her masters in elementary education, also from Clark, this spring.

■ **Kiri Oliver '01** is a development associate at Dorot on the Upper West Side in Manhattan. Dorot sponsors volunteer program that enhance the lives of homebound and homeless elders. They provide a rich array of services in six primary areas: socialization and companionship; nutrition and health; housing; information services; educational, cultural, and spiritual enrichment; and outreach.

■ **Heather MacLeish '02** is a financial specialist at National Financial Network focusing on investments and insurance. Heather began as a college intern at NFN's parent company, Guardian Life Insurance, two summers ago and is now working there full time. Congratulations, Heather!

■ **Matt Nielsen '02** is in his senior year at the University of Vermont, having taken a year off to work in Maryland as an intern for several conservation organizations and to complete a semester-long course in Australia with the National Outdoor Leadership School. He spent the summer as a commercial salmon fisherman in Alaska.

Benjamin Clark '00 has accepted a two-year assignment with the Peace Corps to serve as a water and sanitation extension volunteer in Honduras. The



Peace Corps sent us a press release for him: "Clark will be working with host country nationals to design and construct water systems. Clark, a lifelong baseball player, is also looking forward to coaching a baseball team in the town where he'll reside. He left the United States for training on February 1, 2006.

He attended Lawrence University, where he earned a bachelor of science with a minor in government in 2005. He explained that his decision to join the Peace Corps was motivated by his prior experiences teaching English and Math in Kenya for a year after graduating from the Berkeley Carroll School in Brooklyn." Great news and best of luck, Benjamin!

■ **Russell Manning '03** stopped by the school's Jazz in June concert with pianist Kenny Barron at the Prospect Park Picnic House June 5 to say hello to his jazz mentor, Adam Bernstein. Russell, who played the standup bass in the school's jazz band throughout his high school career, is in a special five-year, double-degree program at Oberlin College. When he graduates in 2008, he will receive two bachelor's degrees: one from the college in cinema and the other in music from the conservatory.

■ **David Cantler '04** finished his sophomore year at Sarah Lawrence and is spending the first half of his junior year in an intensive Spanish language program in Grenada, Spain, and the second half in a global studies program in Santiago, Chile. Even as an

alum, David is still actively involved in the Berkeley Carroll speech and debate program, often assisting coach Jim Shapiro with judging responsibilities. He joined the team at Harvard in February and at the National Catholic Forensic League's National Championships in Chicago over Memorial Day weekend.

■ Four Berkeley Carroll alums—**Alex Dean '04**, **Athena Bernkopf '05**, **Maria Carlson '05** and **Frannie Schultz '05**—performed with the Brooklyn Community Chorus during its annual spring concert June 3 at the Old First Church in Park Slope. The chorus is under the direction of BC English and Theater teacher Marlene Clary, who invites former members of the Chorus to join in the final number at each concert, a beautiful tune

by John Leavitt with words from the Song of Solomon 8:6. Alex is entering his junior year at Brown, while Athena will be a sophomore at Claremont McKenna, Maria a sophomore at Connecticut College, and Frannie a sophomore at Colgate.

■ After a year at Elmira College, **Jake Scieszka '04** has transferred to New York University, where he started his junior year in September.

■ **Louis Mayer '05** is in his sophomore year at Vanderbilt, where he plans to major in engineering. He spent the summer working in the IT department at Perry Capital, a \$10 billion hedge fund, and maintained his computer consulting business on the side.



Joanna Arnow '04, Diana Chang '04, Alex Dean '04, Sonia Nayak '04, and Maxim Pinkovskiy '04 met with Shelly Adasko, their AP Calculus teacher, last June. Joanna is at Wesleyan studying Film and International Politics, Diana is studying applied math and philosophy at Barnard, Alex is at Brown studying linguistics, Sonia is also at Brown where she studies literary arts and music (she just returned from a trip to Argentina with the Brown chorus) and Maxim is at Columbia studying economics, math, and statistics.

Jack DeLigter '05 and Cyrus Lotfipour '05

(Cyrus on the right and Jack on the left) stopped by the office last April.

They had just been working out with the BC volleyball team after visiting the Central Park Zoo earlier in the day. We suspect that Jack was enjoying being a tourist in his hometown after being far away in the Antipodes, New Zealand, for the past year. Jack worked in the Auckland War Museum and lived with a refugee family from Burma. He will be going to college next fall at the University of St. Andrews in Scotland. Cyrus proudly showed us his calloused and paint-stained hands from his work as a carpenter over spring break—he is a freshman at Bates College in Maine—and was quite proud of the deck that he built a year ago summer here in Brooklyn. Cyrus got his woodworking start from his BC internship at a carpentry shop at the Brooklyn Navy Yard.



and completed her freshman year at Drexel University, where she is studying fashion design.

■ **Chelsea Solmo NG '06** (photo below with her sister, Fiona) was the valedictorian of her Key West High School class graduating with the highest grade point average ever. She was president of the National Honor Society, secretary of Beta honor and service society, and started the Dead



■ **Paul Capobianco NG '06** graduated from Philips Exeter Academy in New Hampshire and will be spending the next year in Paris studying French and attending cooking school at Cordon Bleu, before heading off to Swarthmore College in September 2007. At Exeter, Paul maintained the passion for writing that was nurtured at Berkeley Carroll. He was editor of the school's literary magazine, *Pendulum*, and founded a writing club called Varsity Writing.

■ **Emily Johnson NG '06** graduated from Midwood High School and is a freshman at Columbia University.

■ **Riona-Faith O'Malley NG '06** graduated a year early from City as School High School

Playwrights' Society to discuss popular, but deceased, writers. She was also the co-editor of the student newspaper and snagged an on-the-street interview with Bill Clinton recently. Before heading off to the University of Florida to major in molecular biology, Chelsea will spend ten days in Greece and Italy and then intern at the local newspaper.

That lovely young lady standing to the right of Holly Kempner, Director of Alumni and Parent Relations is none other than **Natasha Scantlebury '08**. Natasha is a student volunteer at Berkeley Carroll's institutional advancement office. Not only does she provide the office with her award-winning smile and upbeat personality, but this 11th grader, who served as 10th grade class president, also makes significant contributions to the institutional advancement office during her bi-weekly visits.

Middle and Upper School Art Chair, David Egolf, suggested to Natasha that she look into working with the office, and with little more than a nudge from the right person, Natasha has been doing everything from assisting with mailings to fostering crucial connections



with Berkeley Carroll alums. She says that through working with the office she is "gaining important work experience within a professional setting." She also remarked that her work ethic is being positively influenced by the office, as many of the seemingly simple tasks require a lot more work than meets the eye.

When she is not in class, or at the office, this remarkable young woman can be found tutoring Spanish, representing her class within the Upper School Student Council, participating in diversity groups such as ACTION (Alliance of Cultural Thinkers Inspiring Optimistic Notions), START (Student Teacher Administration Real Talk), or playing ball with the Upper School Volley Ball team.

Thank you, Natasha! ✚

(inpassing)

DEATHS IN THE BERKELEY CARROLL FAMILY

Ann Ajami died in October 2006. As receptionist at 181 Lincoln Place for over ten years, Ann always had a kind word and a smile for all.

Jean E. Crego '29 on December 12, 2005 in New Canaan, Connecticut.

Lucia Pagnello, MD '34 on March 4, 2006. Lucia practiced obstetrics and gynecology for 40 years in Crawford County, Pennsylvania. An avid traveler, she visited places around the world, including 11 visits to Africa

and nine visits to China. Her international travels began early in life. At Berkeley Institute she was chosen to spend the summer in France with Headmistress Atwood.

Florence Fiske (Friskie) Wheeler '51 died suddenly of natural causes in December 2005. Friskie was a great animal lover, activist and a committed volunteer for many organizations in Branford, Connecticut, where she lived for many years. She is survived by her son and daughter and her five grandchildren.

Alexander (Zander) Vaubel '01 died on October 8, 2006, in Brooklyn, New York.

ALUMNI COUNCIL NEWS

A new slate of Alumni Council members was unanimously approved at the June 2006 Council meeting. Fourteen new members will serve a two-year term beginning July 1, 2006. Scott Brewster '90 will lead the Council as President, and the coming year is shaping up to be busy and productive as can be seen by the event schedule that is listed. The Council primarily serves to coordinate alumni activities at BC to stimulate interest and support for the school, and all alumnae/i should feel free to get in touch with Council members with their ideas. Congratulations to our new members!



President
Scott Brewster '90 (pictured)

Vice President
Cappy Dillingham '47

Corresponding Secretary
Holly Kempner

Fundraising
Sloan Gaon '87

Public Relations/Communications
Deni Davis-Sheehan '87

Events/Programs
Jaael Cudjoe '00

MEMBERS AT LARGE

Jan Stark '60
Janine Kenna Dozier '91
Kieran Juska '91
Justine Kenna Fludgate '96
Michael Delfausse '96
Lauren Liles '99
Ann Peters '50
Amy Schoenfeld '66
Dionne Sinckler '98

EVENT SCHEDULE 2006-2007

Alumni Theater
"Teach Me How to Cry"
November 18, 2006

Young Alum Party
November 22, 2006

**Welcome Back to
Our College-age alums**
(basketball, art show, more)
December 20, 2006

Anniversary/Reunion weekend
April 19 – 21, 2007

Alumni Baseball
June 2, 2007

Berkeley Carroll celebrated its 120th anniversary by inviting grandparents, alumni, and parents to come back to school to meet teachers, visit with classmates, and view an all-school art show. In consultation with the Berkeley Carroll Alumni Council, the reunion became part of a larger school-wide event that showcased current school activities in addition to providing venues for classmates to reunite. The alumni memento cabinet was refurbished and moved to a more prominent location along the Hall of Excellence, and student guides took alumni around the building at 181 Lincoln Place to see how their school has changed and grown.

Current students, teachers, and parents, as well as visitors, can see 120 years of the school's history by visiting the historical bulletin board just off the lobby of 181 Lincoln Place. With the help of a dedicated parent volunteer, Susan Goldberg (who is also a former Berkeley Carroll English teacher), the bulletin board features many historical photographs from the Berkeley Carroll archives.



Clockwise: Ann Mackey Peters '50 (standing),
Jan McCauley Stark '60,
Frances "Bitsie" Thompson Clark '49,
Henry Trevor, Joyce Rasmussen Flach '56,
Carole Merhige Jahara '56,
Catherine "Cappy" Dillingham '47.
Backs to picture: Paul Lerman,
Carla Linscheid Lerman '50.

BY MARLENE CLARY

I have taught everything at Berkeley Carroll from pre-school through 12th grade and met hundreds of students, parents, and faculty. Lately, it seems as if whenever I meet one of my former students or their parents, the first thing they say to me is, “Are you still at BC?” or “When are you planning on retiring or leaving?” Some even ask, “Why are you still there?” As I’ve struggled with these questions, what I’ve come to realize is that, for me, teaching is “rebirth.” A chance to try life again—to do it better or to do it differently.

Most people make their resolutions for change in January, but for me, the New Year has always taken place in September. Hence, my “New Year’s” resolutions revolve around the idea of renewal: figuring out how to teach a better lesson, how to plan a better curriculum, relate more effectively to students and colleagues, and how to challenge myself in the coming year as a teacher and as a person.

I find that as I grow older, what I love most about teaching is that every September, along with reconnecting with friends and former students, I also meet strangers, young and old, with whom I will travel on a new journey of exploration—I love that I have the opportunity to rework lessons that didn’t quite accomplish what I wanted, to repair mistakes that I made the previous year, to improve curricula and, equally importantly, to regenerate, re-energize and sometimes, to reinvent myself.

*...people
ask me why am
I still here at
Berkeley Carroll,
still teaching.*



Marlene Clary

*I tell them
that I continue to
teach because
teaching is always
new for me;
always exciting,
challenging,
and a
constant source
of rebirth...*

And so, when people ask me why am I still here at Berkeley Carroll, still teaching, I tell them that I continue to teach because teaching is always new for me; always exciting, challenging, and a constant source of rebirth; each time I stand in front of a class I experience it in a totally new way, and even if I fail at something, I know that I will always have an opportunity to try it again, to do it better because September will come again with all its opportunities and challenges.

Marlene Clary has taught at Berkeley Carroll since 1973. A Dexter Earle recipient and Upper School Dean, she has taught in every division of the school and is now an Upper School English, humanities, and theater teacher and creator and director of Berkeley Carroll’s Creative Arts Program, which is beginning its 25th year. As Chair of Performing Arts for 18 years, she helped develop curricula for the school’s music, dance, and theater classes. She created several Middle and Upper School choirs (one of which toured in 1996 throughout Italy) as well as the Berkeley Carroll adult choir, which is now the Brooklyn Community Chorus. Marlene initiated the theater program in the Upper School, including performances of original student plays, some having been given full Equity productions. A National Endowment for the Humanities grant recipient, she was instrumental in developing recent Readers Theater alumni productions of *The Laramie Project* and *The Exonerated: Stories from Death Row*. ✚

Barbara Byrch Smith '48

has discovered the
benefits of giving wisely
to Berkeley Carroll.

*Why did I remember
Berkeley Carroll forever
in my will?*

*How can you
remember
Berkeley Carroll
forever?*



- Life long friendships
- An extraordinary education
- Exceptional teachers
- Wonderful memories and
- The desire to make all of this possible for the next generation

- A gift of a bequest
- A gift of life insurance
- A gift of real estate
- A gift from which you receive income such as a Charitable Remainder Trust, Pooled Income Fund, or an Annuity
- A Charitable Lead Trust

For more information:

HENRY TREVOR

Assistant Head for Institutional Advancement

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