For Middle School students, learning takes place wherever they find themselves: in the classroom, outside at Ozzie's, in Prospect Park, or on their outdoor education retreat.
What’s Cooking, Class?

Every book on my bookshelf mentions food, 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.

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 ’14). 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. 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. 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.

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Respectfully, Nieves Micas

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THE magazine

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Alumni Council News
Ready, willing, and able: meet the new officers
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.

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 merged 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 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

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ROBERT VITALO

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

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 Beets’ 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.

Grandparents Day is even more fun the second time around.
A Strong Identity will Strengthen Our Distinctive Features

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A grandparent learns alongside her 3rd grader.

Kindergarten is even more fun the second time around!

Grandparents Day was a wonderful experience to share with our students and effectively build upon 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.
Friday, May 19, was the first annual Lower School BC W rites. 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.

**HONORED TEACHERS**

Two teachers were chosen to receive this year’s John Ready 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 Ready award in part because of his intellectual 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 Ready 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 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.

UPPER SCHOOL HONORS

Lorne Swarthout

Berkeley Carroll’s 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.

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LOWER SCHOOL BOOK NEWS

Berkeley Carroll • MAGAZINE • Fall 2006

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Girls softball

**RECORD 11-4**

- PSAA 2nd Place
- PSAA All Star: Samantha Dannenberg, Lindsey Colman, Joanna Guest, and Zoe Cohen
- MVP: Zoe Cohen and Joanna Guest
- Lions: Lindsey Colman, Molly Elmer-Dewitt, Katie Reznik, and Isabelle McTigvan

**Boys Volleyball**

**RECORD 19-9**

- Boys MVP: Daniel Bogart and Michael Pattingrao
- Lions: Ben Dean and Alex Riina

**Girls Volleyball**

**RECORD 17-7**

- ACS 2nd Place
- Berkeley Carroll Tip-Off 1st Place
- PSAA Tournament 1st Place
- NYSSAA Tournament 2nd Place
- ACS All Star: Zoe Cohen
- MVP: Zoe Cohen
- Lion Awards: Isabelle McTigvan, Jene Jack, and Rachel Leit

**Boys basketball**

**RECORD 19-9**

- PSAA 2nd Place
- Berkeley Carroll Tip-Off 1st Place
- PSAA Tournament 1st Place
- Dalbon Tournament 3rd Place
- ACS All Star: Jason Lewis and Toby Gingold
- MVP: Jason Lewis and Toby Gingold
- Lions: James Delaney and Peter Driman

**Girls soccer**

**RECORD 12-6**

- PSAA Western Division League Champions
- PSAA All Star: Sara Couillou and Zoe Silverman
- MVP: Rachel Leit and Leya Kountz
- Lions: Ashley Privett and Aarian Marshall

**Boys/girls swimming**

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

**Baseball**

**RECORD 18-2**

- Undated in the PSAA
- PSAA Tournament Champion
- NYSSAA #4 seed
- PSAA Co-MVP: Nick Pollack
- PSAA Tournament MVP: Theo Guest
- PSAA All Star: Brett Chaffin, Patrick James, Chad Roberts, Daniel Kleinhandler, and Phil Sazy
- MVPs: Patrick James and Peter Driman
- Lions: Daniel Kleinhandler, Brett Chaffin, and Sasha Hirsch

**Girls basketball**

**RECORD 17-7**

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- PSAA Tournament 1st Place
- NYSSAA Tournament 8th Seed
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- MVP: Zoe Cohen
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**Boys soccer**

**RECORD 11-16**

- ACIS 3rd Place
- ACS All Stars: Molly Elmer-DeWitt and Lions: Phoebe Reed and Lauren Monchini

**Connections**

2005-2006

**Varsity athletic highlights & awards**

A Step Into the Real World: Inspiring Senior Internships

**BY ROBIN RISKIN '08**

**BOY'S BASEBALL**

**RECORD 18-2**

- Lion: Maya Joyce
- Lion Award: Robin Riskin
- MVP: Tim Bara and Anna Longo
- Lion: Abigail Hopper
- Judo MVP: Daniel Kleinhandler
- Lion: Daniel Garcia-McGrane

**Tennis**

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

**Cross country**

- MVP: Maya Joyce
- Lion: Robin Riskin
- Track MVP: Tim Bara and Anna Longo
- Lion: Abigail Hopper
- Judo MVP: Daniel Kleinhandler
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The Lion is awarded to the student who demonstrated exceptional spirit, work ethic, and leadership.

Berkeley Carroll parents Lexi and Vahap Avsar Funk, Brooklyn Industries owners, have been very generous to the Berkeley Carroll community.

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**RECORD 11-16**

- ACIS 3rd Place
- ACS All Stars: Molly Elmer-DeWitt and Lions: Phoebe Reed and Lauren Monchini

**Girls soccer**

**RECORD 12-6**

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

**Boys/girls swimming**

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

**Baseball**

**RECORD 18-2**

- Undated in the PSAA
- PSAA Tournament Champion
- NYSSAA #4 seed
- PSAA Co-MVP: Nick Pollack
- PSAA Tournament MVP: Theo Guest
- PSAA All Star: Brett Chaffin, Patrick James, Chad Roberts, Daniel Kleinhandler, and Phil Sazy
- MVPs: Patrick James and Peter Driman
- Lions: Daniel Kleinhandler, Brett Chaffin, and Sasha Hirsch

**Girls softball**

**RECORD 11-4**

- PSAA 2nd Place
- PSAA All Star: Samantha Dannenberg, Lindsey Colman, Joanna Guest, and Zoe Cohen
- MVP: Zoe Cohen and Joanna Guest
- Lions: Lindsey Colman, Molly Elmer-Dewitt, Katie Reznik, and Isabelle McTigvan

**Boys volleyball**

**RECORD 5-10**

- Boys MVP: Daniel Bogart and Michael Pattingrao
- Lions: Ben Dean and Alex Riina

**Tennis**

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

**Cross country**

- MVP: Maya Joyce
- Lion: Robin Riskin
- Track MVP: Tim Bara and Anna Longo
- Lion: Abigail Hopper
- Judo MVP: Daniel Kleinhandler
- Lion: Daniel Garcia-McGrane

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

**Baseball**

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Girls Soccer

**Highlights**

- ACIS All Star: Samantha Dannenberg, Lindsey Colman, Joanna Guest, and Zoe Cohen
- MVP: Zoe Cohen
- Lions: Lindsey Colman, Molly Elmer-Dewitt, Kate Reznick, and Isabelle McTigvan

**Award Winners**

- MVP: Sara Couillou and Izzy Kountz
- Lion Award: Lauren Menchini and Molly Elm er-Dewitt
- ACIS All Star: Isabelle McTigvan
- PSAA 9th seed: New York State Interscholastic Athletic Conference 3rd place
- PSAA 2nd Place: NYSSAISA Tournament 8th seed
- Fieldston Tournament 1st Place
- PSAA All Star: Samatha Dannenberg, Lindsey Colman, Joanna Guest, and Zoe Cohen
- ACIS All Star: Zoe Cohen
- Lions: Isabelle McTigvan, Jene Jack, and Rachel Leit

Baseball

**Record**

- 19-9
- ACIS 2nd Place
- Fieldston Tournament 1st Place
- PSAA Tournam ent 3rd Place
- NYSSAISA 4th seed
- ACIS All Star: Jason Lewis and Toby Gingold
- Lions: James Delaney and Peter Drinan

**Boys/Girls Swimming**

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

**Tennis**

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

**Cross Country**

- MVP: Maya Joyce
- Lion: Robin Riskin
- Team MVP: Tim Baze and Anna Longo
- Lions: Abigail Hopper and Judo: MVP: Daniel Kleinhandler
- Lion: Daniel Garcia-McGuire

**Connections**

- Chloe Lew ’06
- Daniel Goldberg ’06
- B close to graduation, 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, “It was more exciting about the internship than about getting into college. You can quote that.”
- Marype 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.

A Step into the Real World: Inspiring Senior Internships

By Robin Riskin ’08

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 screenplays 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 Pase ’06 and Mia Ardito ’06 learned about apparel design at Brooklyn Industries. Daniel Abramson ’08 also landed an internship at the trendy Brooklyn clothing brand, but he is focused on marketing. Berkeley Carroll parents Lexi and Vahap Avasar, Brooklyn Industries owners, have been very generous to the Berkeley Carroll community.

Chloe was the only high school student ever accepted to intern for UNICEF.
Once upon a time, Samantha Dunnenberg ’06 helped fellow student pilot Pat Gilmor fix his plane. Little did she know he would return the favor one thousand times. Gilmore, head electrician of Broadway hit Wicked, 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. “Kitna Mentel 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, travel, and Africa. This led to his internship at the African Services Committee. On his internship, he helped African immigrants and refugees run from boredom. 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 Dom Miliello, 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 published,” said Michael Marisi, speaker from David Wood’s class), waned reminiscent over the end of 4th grade (“It’s just me, or did this year end too quickly?” asked Purva Nagarajan, student in Bob DeMereill’s class), and eagerly looked forward to the future (“Each grade is a rung up the ladder,” Madeleine Caven, from Sue Martin’s class, told the audience).

Interspersed with songs led by music teacher Carolyn Sloan, the children passed through the arch beauti-

fully decorated by art teacher Barrett.

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. Mr. 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 they 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 Remmler ’06, Head of School Richard Barter, their grade dean Erika Dremer, and by Upper School head Suzanne Fogarty. Led by director Matthew Brady, the Upper School choir sang, and the procession and recessional were performed by music teacher Igor Kranovsky.

Of the 49 graduates, 26 were “flies,” 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—hearth, 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 Schuppell-Spilman summed it up best when she said that Middle School has afforded her 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.

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Berkeley Carroll college counselor, Brendan Clarke, who is in charge of the senior internship process, says that Google comes in handy for searching the senior internship process, says that Google comes in handy for searching the senior internship process, says that Google comes in handy for searching the senior internship process, says that Google comes in handy for searching the senior internship process, says that Google comes in handy for searching the senior internship process, says that Google comes in handy for searching the senior internship process, says that Google comes in handy for searching the senior internship process. 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 Boll Ski.

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**Ingredients:**

**BERKELEY CARROLL STUDENT CHEFS**

ONE OF MY MOST VIVID MEMORIES FROM HIGH SCHOOL IS OF MRS. KRONSER’S RAPTUREOUS 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 13] 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 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 paprika-méch. But far more humbling is the relative sophistication and culinary skill of teenagers today. Good food, and the preparation of it, are 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 rum our of fabulous dinner parties. A few Berkeley Carroll students have even turned their interest in food into semi-professional endeavors.

Michael Guttermann ’09 is an example of the latter. While vacationing with his family in Key West a few years ago, Michael discovered the famed Kermits Key Lime Juice. He brought 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 Guttermann ’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.

As a child, DK lived being in the kitchen with his mother or grandfa ther. 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...
Ingredients:

Key Ingredients:

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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
2 cups plus 1 tablespoon key 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)
1/2 cup 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.

As 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 destination 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 hotel or resort, somewhere tropical, where I can focus on delicious but healthy foods.” Mrs. Kronser would approve.

In 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.
Daniel Kleinhandler’s ’06
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Ingredients

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

Filling
2 cup plus 1 tablespoon key lime juice (may substitute regular lime juice)
1 1/4-cup 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)
1 cup fat-free whipped topping
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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 20 minutes. Remove the pie from the oven and let it cool completely, about one hour.

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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 Jacques 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.

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.

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

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Berkeley Carroll parent: Alex Paul Homer with his niece, Julia Child. Reprinted with permission from My Life in France.

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He turned the scrambled egg out onto a plate, sprinkled a bit of parsley around, and said, "Voilà!"
Bjugnard'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."
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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."
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Julia and Paul 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.

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Julia Child

When she requested a more challenging course, Madame Brassart, the school's owner, snapped, "Americans can't cook!," and directed Julia to the professional cooks. Their teacher was the plump, mustachio'd, septuagenarian Chef Max Bjugnard. 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, Bjugnard said, one should have fun behind the stove. "Goutez! Goutez! ("Taste! Taste!"), Madame Scherliy," 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. As she vigorously whipped a bowl of eggs and cream into a froth, and slipped a pat of butter into a very hot pan, Bjugnard reacted with horror: "Non!," 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 hot, this is very important," he instructed. "Now the cream," he said. "This will stop the cooking, you see?"

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tempered by anxiety. She was 37 years old, did not speak French well, and considered herself “a rather loud and unemotional” person. She knew how to cook pancakes, but had stumbled over “unserious” person. She knew 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 brouilles (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,”

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It was an enthusiastic audience in my Paris kitchen with two friends. The three collaborated on Mastering the Art of French Cooking, Julia Child’s first book.

Julia and Paul Child at Alex Prud’honnet’s home on Mt. Desert Island, Maine. Reprinted with permission from My Life in France.
Then my wife Sarah and I made crepes (thin French pancakes) on hot plates. Cooking was a weekly event in Tanya Khordoc's kindergarten classroom at Berkeley Carroll. 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 butter, 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.

"Yummmm—I want to go to France!" said Zachary.

"I want more crepes," said April.

"Can we please make more, pleaseasue?" 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 talk about writing and memory. We did.

"If you have learned 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 "yum m y"!

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 more a great cook, one learns by doing," she said. "This is my irrevocable 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

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

With shrieks and yelps, the kindergarteners slathered their crepes in butter, sprinkled them with sugar, folded them into neat triangles, and inhaled them.

Alex Prud'homme
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—"Ohh, those lovely, toasted, buttery French chickens, they were so good and chicken," 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 to have learned how to make simple things like bread, omelettes, and fish chowder with her.) In a way, Julia had many surrogate childrenshe 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 joye de vivre.

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

Berkeley Carroll: MY SCHOOL

Michael Keenan ’83

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.
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 of the dish, the less fresh its ingredients, which is something 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 slugs 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

real CHINESE food

BY MAX GOLDBERG LIU ’07
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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.

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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 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 Goe, 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.

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.

I also spent five days in Beijing, lazily touring the north of Guangdong and Hong Kong. Northern food is characterized by the heavier use of oils and hot spices as well as the use of richer ingredients that help to keep people warm in the harsh winters. Unfortunately, as we were on a Cantonese-run tour, most of the meals we were served were prepared for Cantonese palates. My family and I were disappointed that we were not going to have a taste of real northern cuisine, but, fortunately, on our last night in Beijing we broke off from the tour group in order to have the most famous Beijing food of all, Peking Duck.

Peking Duck is a meal in which every dish is prepared using something from a roast duck. For example, we had fried duck gizzards and hearts, duck tongue, rice noodles and duck 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 laced with 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….

Photo: max goldberg

Ivory Park Slope and paints pictures of the Berkeley Carroll of her teenaged years, like the diner draws 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.

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 CM, 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
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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,
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.
Rachel's father, Jack Klein, a man Rachel describes as brilliant. A
the world before settling in New York, andRobert -08
wait for customers. "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 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, described a dish made from grapefruit, cloves, and eggs. No one could eat it, and she walked away to run her own show, first at X.O. Café in Providence and then later to Lot 41 on its wall. The December 2005 issue of Food and Wine magazine featured an article about Rachel in which she completely reinvented a December staple, the

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Rachel, too, takes visible pleasure in explaining the menu’s numerous intricacies. "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."

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"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 on

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Holocaust survivor who lived all over the world, Rachel's father, Jack Klein, a man Rachel describes as brilliant. Await for customers.” With paper, in the ice, he wrapped a patch of the gutter. Placing whole fish, Berkeley Place—then iced down a neighborhood every week,” she said. Washington, D.C., where he worked as an engineer designing cooling system for the nuclear energy industry. “He drew his own graphs,” Rachel said. Her mother, the 1970s at a time when not only were few women entering that field, but also women who were were few 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, clover, and eggs. No one could eat it, 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 latkes (latkes), donuts, and other foods fried in oil. Rachel deconstructed the basic carrot, 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 outspoken. “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 bastion 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 Rachels Berkeley Carroll internship has taken her, that of executive chef of a celebrated restaurant, has been a relatively straightforward 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 on it, 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 my cooking, my dishes thrive on the contrast.”

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.
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; Abigail Kirsch, on the other hand, is known throughout the tri-state region and around the country as the preeminent New York City caterer. To top it off, Abigail 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.

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 restrict-ed 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 facili-tated by relationships she had with a few of her teachers. In particular, Abby remembered Jeanne Palise, the French teacher whom the girls called, simply, Mадемоазelle. 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."
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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 tartare in with caramelized shallots, fennel, and savory herbs; and the desserts... More descriptions don’t do them justice.

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F unked 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.

By Jodie Corngold
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, at least, at to a certain degree. “I felt close to some of my teachers. Miss Anderson, Mademoiselle, although never to Miss Awrod,” she said, referring to Ina Claryton 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 host part of being a Berkeley student came senior year. As a special privilege conferred only on seniors, the girls were allowed to wear the gown—long white robes that stood out as special. “We were long white robes that stood out as special. Graduation itself was a special privilege conferred only on the mistress who presided over the demonstration,” she said, referring to Miss Twood, a mademoiselle, although never to Miss Awrod.

Abigail Kirsch ’47

Expecting a Crowd?

LOBSTER & ROASTED CORN PUDDING FOR 440

THIS IS A WONDERFUL RECIPE THAT IS EASY TO PREPARE. SAVE THE LOBSTER CORN PUDDING WITH A SALAD AND CRUSTY BREAD FOR A LIGHT LUNCH, OR AS AN APETIZER 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 bunch fresh cilantro, chopped

6 oz ram ekins or 1 ea 2qt casserole.

Cajun pepper (to taste)

Cumin (to taste)

Garnish the top of the Lobster Corn Pudding with a piquant tomato salsa or a papaya salad. For an appetizer, serve an o bed of wilted leafy greens, sautéed with garlic, sautéed bacon and scallions.

1. Preheat oven to 375 degrees. Butter 12 ea, 4 oz ramekins or 2 ea 2qt casserole.

2. Fill 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.

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

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

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
A successful catering business requires a lot more than catering.

Actually, Abby, 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, at least to a certain degree: “I felt close to some of my teachers. Miss Anderson, Madame musette, although never to Miss Awood,” she said, referring to Ina Clayton Awood, the head-mistress who presided over the Berkeley Institute from 1937 to 1947. “She seemed like she had just stepped in from the world. As for the rest of us…”

For Abby, the best part of being a student was nutrition. “I was envious of the girls in white,” she remembers, evoking an image of starched aprons and 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 30s, 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 Kirschi 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 business to thrive.

For Abby, the best part of being a woman chef, teaching classes, was noteworthy. Was Abby available for an interview and a photo shoot? “She seemed like she had just stepped in from the world. As for the rest of us…”

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

**Serves 440**

**Ingredients**

30 lbs fresh cooked lobster meat **

1. Preheat oven to 375 degrees. Butter 12 ea, 4 oz ramekins or 1 2 oz individual ramekins.

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.

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**Serving Note:** Garnish the top of the Lobster Corn Pudding with a piped tomato osier or a poppy seed relish. For an appetizer, serve an 8 oz bed of wilted leafy greens, toasted with garlic, smacked bacon and scallions.

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

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The Middle School English and History teacher, Liz Perry, has moved to a new residence. She now lives in Delray Beach, Florida, and has a granddaughter in Sarasota, Florida, and Madison, Connecticut. She hosts an Everest family reunion on the Sound over the summer.

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 Berkshire and enjoy getting news of how I hear from Margarid Stephens Worley ’36 at Christmas time.”

Natalie Greene ’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 Denver, and Ireland and visits frequently. Now a widow, Natalie loves the education she received at the Berkeley Institute and stays in touch with her classmates. Constance Livingston ’40 and Janet Linderman ’39.

Louise Valentine Pattison ’40 writes, “I was delighted to learn of the 50th Reunion this year, and Donna Chamaunas Everett ’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. She often travels to Florida for her annual July 4th visit with her family. She sent a letter expressing her continued connection to BC.

Herman Faley ’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 lucky 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. Beas! She was included in “Who’s Who in America” and “The World again this year.

Louise Heineman 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-grandsons, and takes joy in her grandchildren. Asaacs, 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 40 years. ‘Destalling’ 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 Curry Mudick ’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, Claudie, and her granddaughter, Trinity.

Lea 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 and her husband, David, died. Jane moved to a leisure residence in Pittsford, New York, near Rochester where they had lived in the same house for 40 years. ‘Destalling’ 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.

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Betty Curry Mudick ’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, Claudie, and her granddaughter, Trinity.
The Upper School English teacher and Middle School English teacher, and then the Lower School Learning Specialist, looks forward to hearing from his former students.

He recently left the Antilles School in the US Virgin Islands.

Maria Elena and Lia Alexandra were born on April 7, 2006.

Justin Tropea was married to Natalie Brown on May 28, 2006, in Prospect Park.

Michael Don married Christine Aubain on July 22, 2006.

Micheal Calvanico married Christine Foss Brooks on July 12, 2006.

Bob DeMerrell and Bob Demeur married on May 29, 2006.

Lorne Swarthout, who received the 2006 Cardinal Award, was the father of Henry on March 31, 2006.

Mazie Kress Neville, born May 4, 2006, is the mother of Anthony DeMerrell.

Katie Babcock McCardy gave birth to Oliver Charles on June 1, 2006.

Christine Liens Livingston gave birth to Lola Eve on June 1, 2006.

Christine Foss Brooks ’36 writes that “We are still here in this 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 old friends from Marguerite Swarthout ’36 at Christmas time.”

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 her. 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 burlap, but finds that work too heavy and difficult.

Jennifer Smith, Middle School English teacher, gave birth to Lola Eve on June 1, 2006.

Lower School music teacher Ben Chandler, 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 Anthony DeMerrell.

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

Lower School music teacher Ben Wilforsch, became the father of Nory Michael Don on May 29, 2006.


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

Fourth grade teacher Bob Schiffer is the father of twins. Mario Elena and Liz Alexandra were born on April 7, 2006.

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helping out with the Alumni Council. She is planning on attending her Pitzer 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 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 gold-embroidered edge, during the alumnae parade at MHC!) A former director of development for the college, Gwen continues to live in South Hadley.

Gloria Carbonell ’47 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 appearance and excitement at the school. She recently returned from a trip to Egypt.

Glover Hass ’45 keeps in touch with her Berkeley classmate, Dorothy McCrory Jordan ’45. Glover is now retired and living in a community for seniors where she loves all the available activities. When we talked with her, Glover proudly noted that she was her class salesperson at Wellesley College.

The Class of 1946 held its 50th reunion, organized by class president, Nancy Delportola 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, Dorothea McEvoy, Lila Altmann, Carolyn Proctor Cassilly, Alice Falconer ’46, Susan Siris Wexler, and her son is in Cincinnati. She enjoys keeping up with her two married children, David Miller, and his wife, and six grandchildren live nearby. She and her husband, Muriel Wronwick Doyle ’47, is now a family worker for the 4th grade at Berkeley—she played a young Abe Lincoln—and wrote for the yearbook. Many of Lucy’s books are available through Amazon.com.

1950s

Gladys Buchholz Belfield ’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, Mary, and she had lunch with the writer, Dominick Dunne.

CARA LERMAN ’50

Carla Lerman ’50

Carla Lissenden 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 final lost their homes and possessions, and Ann stated that it was a very sad sight.

Norma Gajte Smith ’50 is an artist and writer specializing in designing house portraits 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 Prid and Prejudice. Norma states that “people are buying! To see more, just go to www.authorhouse.com.

Pat Roseau Casciano ’55 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 Whitcomb Mills ’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 Berksley—she lovingly called Puy Pupiu, Matthew Shulman ’58 wrote us in honor of his fourth grade teacher, Miss Gieg. “Fourth grade was a seminal period in my personal development in thanks to the prowess of Miss Gieg. 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 30th year? In my doctoral research took me to Burkina Faso. It 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

Jo Cartier 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 Halleck Pennye ’63 is now a family worker for Head Start. She lives in Troy, New York.
Writing plays a critical role in the Berkeley Carroll academic curriculum, so when we heard that Lucy Estelle Kauser ’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 children’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 maven— 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 tips 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 Berkeley and stated that they had a direct effect on her writing. Her interest in the inner workings of the school led to her first book, which was published in 1960. Her latest book is fiction and social structure of the school led to her first book, which was published in 1960. Her latest book is fiction and was released in 2013 by her publisher. She recently returned from a trip to Egypt.

1950s

Gladys Bucholtz Beltz ’39 is busy with the Greater Meriden, Connecticut, AAWU (American Association of University Women), and they had a “hugely” successful luncheon and raised over $10,000 for local scholarships. In connection with her AAWU work, her husband, Marv, and she had lunch with the writer, Dominick Dunne.

Organized by Ginger Sand Cassiano ’35, the Class of 1935 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 grew to reminiscing and storytelling at the lunch table over photo scrapbooks, yearbooks, and letters from 1935-1935. Memories were as fresh as if the group had just graduated. Miss Locka, the mathematics teacher, and her marveled hair and terrifying severity of manner, Miss Vorce, Glee Club director, and her stylish dresses, beloved Mrs. Day, English teacher. Class members who attended: Sally Hutchinson Corona, Ginger Sand Cassiano, Teri Kaiser Goldstine, Ruth Crosswell Lucy, Mary Wistow Lunden (all the way from Minnesota!), Marie Bakis Thamalid, and Harriet Pepel Walsheumph. Congratulations to a great class!

1960s

Muriel Ulricovitch 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. Mark’s Preparatory School in Boston.

Organized by Carla Lerman ’50, the Class of 1950 held its 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 grew to reminiscing and storytelling at the lunch table over photo scrapbooks, yearbooks, and letters from 1935-1935. Memories were as fresh as if the group had just graduated. Miss Locka, the mathematics teacher, and her marveled hair and terrifying severity of manner, Miss Vorce, Glee Club director, and her stylish dresses, beloved Mrs. Day, English teacher. Class members who attended: Sally Hutchinson Corona, Ginger Sand Cassiano, Teri Kaiser Goldstine, Ruth Crosswell Lucy, Mary Wistow Lunden (all the way from Minnesota!), Marie Bakis Thamalid, and Harriet Pepel Walsheumph. Congratulations to a great class!

1960s

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Valerie Halleck Penney ’63 is now a family worker for Head Start. She lives in Troy, New York.
One of the best parts of The 20th Reunion Class of 1986 magazine

32

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three children.

Patricia Santilloznego 72 is now teaching at the Holy Sound Elementary School in Holy Sound, Florida. Patricia moved there three years ago with her husband, Joseph, and their three children.

Marjory 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 hav ing 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

the NYC area in June 2006 at a licensing show and stayed with her Berkeley classmate, Audrey Binkhardt ’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 435-213-1216.

m aterial/financial aid to the nearly 3,000 students of Dyson College as well as supports student and faculty excellence and program enhancement.

Lee Wicks (Barbara Lee Uttnack) ’53 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.

Carole Berkshire Bresnahan ’64 writes us that she “is now the surgical 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 Cardinale Cacace 88 is the talk often and are still—and always will be—very close as sisters.”

Carol Mckinnie Woodward ’61 let us know that she now lives in North Carolina in a house that her husband, son, 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 10th.” Carol has six children. Congratulations, Carol.

Lee Adler ’59 is the catering coordinator for the Butterfield Market here in New York City. She was hoping to take 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!

Patricia Santilloznego 72 is now teaching at the Holy Sound Elementary School in Holy Sound, Florida. Patricia moved there three years ago with her husband, Joseph, and their three children.

Maria 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

Seana Cameron-Storlwy ’95 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 Stirling. 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 ’95 and Craig Raphall ’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 Santalo53@earthlink.net or CameronSeanan 612 811 1098.
Lee Wicks (Barbara Lee Utmark) ’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 alumni.

Caitlin Carroll Winstead ’64 wrote us that she’s now the surgical/interventional coordinator at the medical practice she has 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 Cardano Cacesare ’74 now works at the Department of Nursing and an Administrator at NorthCare 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 23-30 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 Petriotto ’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 wrote us that he’s now writing his doctoral project in the summer of 2006 and expects to defend the dissertation in March 2007. When things cool off he has two careers: part-time ordained ministry and full-time teacher of religious science. I hope to put together a special reunion for the class of 1975. Are you ready, class?

Fran Tammenhouse 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 Cowell ’77 now owns her own firm after working as a CPA for 18 years at another firm. Diana specializes in royalty licensing and merchandising audits. She was in the NYC area in June 2006 at a licensing show and stayed with her Berkeley classmate, Audrey Blaskerdt ’77, and spends time traveling internationally on business as well. Audrey is working for a CPA in Manhattan.

Scena Cameron-Stollery ’95 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 Scena, of course, we emailed her right away. Scena 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, through 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 ’95 and crazy Raphaels ’85 most of all, but I would love to hear from others in my class and the classes around mine. Scena can be reached via email at Scena@CameronStollery.com or CameronStollery@aol.com.”

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, Watmutter ’74 and Donna Cruz ’86, faculty and former students mixed it up. After dinner at Song, the gang moved to The Gate where they were met by Tom Vlaharas ’66. Attending in addition to Tom, Crazy Raphaels ’85, Eve, Donna, Andrew Chernie ’89 and Charles Russell ’86 Faculty who were able to attend. Maryken Hanley, Shelly Ashcon, and Susan Goehrke, 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!
We've recently been in touch with Peter Swzyer ’81 who has been living in San Francisco for six years. Peter works for a systems engineering company focusing primarily on transportation 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 Harvard 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 organization 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 decorativedesign) and salsa lessons. If you would like more information or just want to get in touch, you can email me at socialworkinc@ 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 masters in divinity.

We got in touch with Dan Reynold ’98 via email, and he tells us that he is a sports statistician for Elias, the official statisticians for the NBA, NFL, MLS, AFL (Arena Football League), and Major League Baseball. “I started working there in 1998 as my senior year internship at BC. 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 Sooqu ’98 is now teaching high school at the Calhoun School in Manhattan. He received his BS from Yale in Astronomy and Physics.

Kira van Blesingegez ’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 Jennifer Ellis ’88, Dianne Stockler ’98, Kira van Blesingegez ’98, Adam Francis ’99, and Jacob Cotler ’99.

Berkeley alums from across several classes got together to celebrate the graduation of Kira van Blesingegez ’98.

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!

Dianne Stockler ’88 spent several years in Washington, DC, working in the hospitality 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 dsooqu@yahoo.com.

Zoe Ellis ’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, Paradise 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 and Dave 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 Burtt Mason, Mary Susan Miller, and/or Thomas E. Dodd) please contact Holly Kempner (hkemner@berkeleycarroll.org or 718-789-6060 x6583). Thank you.
We’ve recently been in touch with Peter Sawyer ’81 who has been living in San Francisco for six years. Peter works for a systems engineering company focusing primarily on transportation in social markets. (He was quoted in the November 2003 issue of Wired.) He states that San Francisco is a “beautiful place” and wonderful for raising his four-year-old daughter, Sommer. 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 alumni living in the San Francisco Bay Area!

1990s

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

Amy Clark ’95, who has been living in San Francisco for six years. Peter told us that he is a sports statistician. He currently works for a systems engineering company focused on transportation in social markets. He was quoted in the November 2003 issue of Wired. He states that San Francisco is a “beautiful place” and wonderful for raising his four-year-old daughter, Sommer. But, he “does make it back to NYC several times a year for his New York fix.”

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Alex Dean ’04, Athena—per-

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37
After a year at Elmira—Four Berkeley Carroll
Alex Dean ’04, Athena
magazine 10.19b_mag1 5/6/13 3:16 PM Page 36

Studies from Pace in 2005.
American Studies and
minored in environmental
science. Sarah now works as
an assistant legal recruiter
firm.

is now at a law
back to NYC after receiving
my JD in 2007. Chicago is a
great town, but I plan to head
to Stuy when it comes time to
receive my degree. I will be
home this summer working at a law
firm.

Sarah Murphy ’00 stopped by to say “hi” to her classmate,
Jael 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 Denton Sawyer.

Jeremy Friedman ’01 is now at the School of
Pharmacology at the Weil Medical College of Cornell
University. He received his BA
in Biology and Environmental
Studies from Pace in 2005.

Ayana Goldman ’01 presenti-
ed an appreciation of histo-
ry teacher Lorne Swinthrow at
the Dexter D. Earle Award
assembly honoring him. May
16. She fondly recalled his
teaching styles and his work
as the grade dean for the Class of ’01. Mr. Swinburn
always looked beyond grades in judging the worth of a stu-
dent.” Ayana recalled. “Look
at me. I got Cs in my class and I’m speaking here today.”

Ayana received her BA in
Psychology from Clark
University in 2005 and fin-
ished her masters in elemen-
tary education, also from Clark, this spring.

Kai Oliver ’01 is a develop-
ment associate at Dorent on
the Upper West Side in
Manhattan. Dorent sponsors
volunteer program that
enhances the lives of home-
bound and homeless elders.
They provide a rich array of
services in six primary areas
socialization and compon-
ionship; nutrition and health,
housing, information
services; educational,
cultural, and spiritual
enrichment; and outreach.

Heather MacLean ’02 is a financial specialist at National
Financial Network focusing on investments and insur-
ance. Heather began as a col-
lege intern at NFN’s parent
company. Guardian Life
Insurance, two summers ago
and is now working there full
time. Congratulations, Heather!

Matt Melton ’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 organi-
zations and to complete a
semester-long course in
Australia with the National
Outdoor Leadership School.
He spent the summer as a
commercial salmon fisher-
mans in Alaska.

Benjamin Clark ’03 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 teach-
ing English and Math in Kenya for a year after graduat-
ing 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
Baron at the Prospect Park
Pavilion June 5 to say hello to his jazz mentor,
Adam Bemstein. Russell played the standby bass in
the school’s jazz band throughout his high school
career, is in a special five-year,
double-degree program at
Clark, this spring. When he
graduates in 2008, he will receive two bachelor’s degrees
two from the college in cin-
ema and the other in music
from the conservatory.

David Caudill ’03 finished his sophomore year at Sarah Lawrence and is spending
the first half of his junior year in
an intensive Spanish lan-
guage program in Granada, 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 judg-
ing 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 alumni—Alex Dean ’04, Althena
Bergeron ’05, Maria Cortes ’05
and Jack Deighter ’05—per-
formed 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 #6
Alex is entering his junior year at Brown, while Althena will be a sophomore at
Claremont McKenna. Maria a sophomore at
Connecticut College, and Franne a sophom-
orate at Colgate.

Jack Deighter ’05 and
Cyprus Lotunsky ’04
(Cyprus 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 col-
lege next fall at the University of St. Andrews in
Scotland. Cyprus 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. Cyprus got his woodworking start from his BC internship at a
carpentry shop in the Brooklyn Navy Yard.

Paul Caplanhuse ’06 gradu-
ated from Phillips Exeter
Academy in New Hampshire
and will be spending the
next year in Paris studying
French and attending cooking
school at Gordon Bleu, before
heading off to Smith 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 ’06 graduated from Middlebury High School and is a freshman at
Colby College.

Renna-Faith O’Malley ’06 ’07 graduated a year early from City as School High School
and completed her freshman year at Drexel University, where she is studying fashion
design.

Chelsea Saloon 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 soci-
ety, and started the Dead
Players’ Society to discuss
popular, but deceased, writ-
ers. She was also the co-ed-
itor 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.
DEATHS IN THE BERKELEY CARROLL FAMILY

Ann Alabi 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. Croce ’79 on December 12, 2005 in New Canaan, Connecticut.

Lucia Pappinini, MD ’74 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 Arwood.

Florance Flote (Friskee) Wheeler ’51 died suddenly of natural causes in December 2005. Friskee 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) Vaudel ’91 died on October 8, 2006, in Brooklyn, New York.

That lovely young lady standing to the right of Holly Kemper, 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 w ith the right of Holly Kemper, 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.

Thank you, Natasha!

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ALUMNI COUNCIL NEWS

MEMBERS AT LARGE
Jan Stark ’60
Jamin Keena Dexter ’91
Kieran Juska ’91
Justine Keena Fludgate ’96
Michael Dellafuse ’96
Lauren Liles ’99
Ann Peters ’50
Amy Schoenfeld ’66
Dionne Sinskiel ’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 memenots 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.

In passing

DEATHS IN THE BERKELEY CARROLL FAMILY

Ann Alabi 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. Croce ’79 on December 12, 2005 in New Canaan, Connecticut.

Lucia Pappinini, MD ’74 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 Arwood.

Florence Flote (Friskee) Wheeler ’51 died suddenly of natural causes in December 2005. Friskee 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) Vaudel ’91 died on October 8, 2006, in Brooklyn, New York.

That lovely young lady standing to the right of Holly Kemper, 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...
DEATHS IN THE BERKELEY CARROLL FAMILY

Ann Aloni 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 ’79 on December 12, 2005 in New Canaan, Connecticut.

Luiza Papinello, MD ’74 on March 4, 2006. Luiza 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 Arwood.

Florence Fiske (Friskie) Wheeler ’51 died suddenly of natural causes in December 2005. Friskie was a great animal lover, artist 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 live grandchildren.

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

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Middle and Upper School Art Chair, David Egold, suggested to Natasha that she look into working with the office, this remarkable young woman can be found at the office, this remarkable young woman can be found 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 Volleyball Ball team.

Thank you, Natasha!

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 Brewer ’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 alumni(ae) should feel free to get in touch with Council members with their ideas. Congratulations to our new members!

MEMBERS AT LARGE
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Kieran Juska ’91
Justine Keena Fludgate ’96
Michael Dellaface ’96
Lauren Liles ’99
Ann Peters ’50
Amy Schoenfeld ’66
Dione Sincler ’98

EVENT SCHEDULE 2006-2007
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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.
I have taught everything at Berkeley Carroll from preschool 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 here?” 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—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.

And so, when people ask me why I am 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 Beale 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 of which have 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.

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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 TREYOR
Assistant Head for Institutional Advancement
718-789-6069, ext 580
htrevor@berkeleycarroll.org
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For Middle School students, learning takes place wherever they find themselves: in the classroom, outside at Ozzie's, in Prospect Park, or on their outdoor education retreat.