

THE GLEANER

2019

ALUMNI FOODIES

Eight Academy alumni
who are bringing local
food to the table





OUR MISSION

The Woodstock Academy prepares all students by providing diverse opportunities through a rigorous curriculum and a variety of programs in order to cultivate the necessary skills to become lifelong learners and global citizens.

THE WOODSTOCK ACADEMY

Look to Your Future

EDITOR

Julia Budd '11

DESIGNER & PHOTOGRAPHER

Joel Tretheway

CONTRIBUTORS

Marc Allard

Melissa Beck

Brad Favreau '88

Doreen Holt '75

Nicole Ostaszewski

Christopher Sandford

Deborah Sharpe

Holly Singleton '86

Jonathan Sturdevant

Please direct magazine

inquiries to

communications@woodstockacademy.org

To update your contact

information or preferences,

please contact: Doreen Holt

dholt@woodstockacademy.org

(860) 928-6575 ext. 1212

The Woodstock Academy

57 Academy Road

Woodstock, CT 06281

(860) 928-6575

woodstockacademy.org

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Photo by Karolina Grabowska

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THE GLEANER

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Join us at one of our upcoming alumni events and connect with Centaurs in your area.

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The Woodstock Academy



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FROM THE HEAD OF SCHOOL'S DESK

As we celebrate the 218th year in the history of The Academy, I want to say thank you to all of those individuals who have supported our mission, students, and programs over the last year.

During my years at The Academy, I have heard it described in many forms. This past summer was a first for me when someone described this institution as a complicated organism. While it made sense, I was intrigued. In my office sits the *Latin Dictionary* from Ely Ransom Hall, who was the longest-serving leader of The Academy (1888-1914). According to the *Latin Dictionary*, published in 1871, an organism is defined as, “a whole with interdependent parts, likened to a living being.”

After reading, I closed the book and smiled; I had just learned a new way to describe The Academy through a significant figure from our history.

The Academy is a complicated organism. Over the years, many parts have coalesced to make this great and historic institution stand the test of time. Whether through a parent packing a lunch for a student, an alumnus traveling to support our volleyball team in the state championships, a bus driver providing transportation to school, a coach calling a play at the right time, a staff member sharing dinner with a student, a teacher providing a learning experience at a local pond, or by a student arriving each day to campus eager to learn—each and every one of these “parts” meld to make this institution extraordinary. It is only through the collective contributions of our parts that we become whole. Some of these contributions allowed us to make changes to physical spaces on campus.

Earlier this year we opened our beautiful, new art gallery. The Gallery allows our students to showcase their creativity and be part of a larger art experience as an extension of the classroom.

We were also able to significantly upgrade the fitness center on South Campus, providing all of our student-athletes and the entire school community an opportunity to learn life-long fitness skills.

Progress continues in the SPIROL STEAM Center as we constructed an advanced physics lab and started the makerspace. All this is in addition to the robotics lab created last year.

We were also able to remodel several rooms on campus, ranging from classrooms in The Academy Building to the library, in order to create educational spaces which are more in line with today's teaching pedagogy.

I want to express my deepest gratitude to all the individuals who have supported this institution and given generously in the past year to make these improvements a reality. Through your efforts, we have been able to change and impact the life of every student who chooses to attend The Academy. When our outstanding students are surrounded by such incredibly dynamic and encouraging people such as yourselves, their potential is unlimited. Please consider a visit to see what The Academy looks like today, and celebrate how your participation nurtures and sustains this complicated organism we love.

Christopher J. Sandford
Head of School

SENIOR ADMINISTRATION

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Head of School

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Associate Head of School

Mr. Jonathan D. Sturdevant
Associate Head of School for Advancement

Mr. William J. Guillot
Interim Associate Head of School for Finance & Operations

Mrs. Amy W. Favreau '93
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STAFF MEMBER OF THE YEAR



"Honestly, I am blessed to be working here — no place I would rather be!"

LORI WAJER

Title:

Director of Human Resources

Years at WA:

39

Favorite Place:

Martha's Vineyard

Fun Fact:

Lori loves to cook and entertain and has collected 15 different dish patterns.

When you walk into Lori Wajer's office, you are welcomed by her bright smile, a cheery "hello," and decorative letters across the top of her filing cabinets that spell K-I-N-D. As director of human resources, nearly every employee at The Woodstock Academy has stepped foot in Lori's office to ask a question, fill out paperwork, or just to say hello and grab a treat from her candy bowl. "I put candy in my office because I really like people to stop by and have a piece or two. I find that sometimes if we chat a little I can change their frown to a smile. People vent a bit, get it off their chest, and then go out and make a difference with the students they are teaching and change lives," said Wajer.

Wajer was an obvious choice to be the very first recipient of The Woodstock Academy's Staff Member of the Year award. When the award was presented on the last day of the 2017-2018 school year, she shared what keeps her going every day, "I start the day before I get out of bed thanking God that

I made it through the night, offering my day to God, and for allowing me to go to the best job in the world."

One of Wajer's favorite parts of The Woodstock Academy, apart from the kids and the staff, is the view from the Student Commons overlooking the valley. "When I arrive at work every day I look out to our beautiful vista and have such a grateful heart that it is one of my first visions in the morning," said Wajer.

In the almost 40 years Wajer has been at The Woodstock Academy she has worked for seven heads of school and has seen a lot of changes. "When I started in 1980 we had about 300 students. Now we have students from all over the world. We are killing it!" said Wajer. **W**

TEACHER OF THE YEAR

2018–2019



By Julia Budd '11
Editor

Social Studies Teacher and Department Chair, Sara Dziedzic

ALL IN FOR ALL KIDS

By Julia Budd '11, Editor



Since starting at The Woodstock Academy in 2002, Sara Dziedzic has helped start a non-profit, led a nationally ranked Model UN team, organized dozens of community service events, started a food pantry, traveled around the world with students, and the list goes on. So what is the secret ingredient to her dedication and determination?

“She’s all in for all kids,” said Holly Singleton, associate head of school at The Woodstock Academy.

“By ‘all in,’ I mean that she gives all she has, at all hours of the day throughout the year (even Sundays and summers), to creating, perfecting, and implementing positive learning experiences for students,” clarified Singleton.

CONNECTED COMMUNITY MEMBER

Through classes like Human Rights, International Relations, and U.S. Government and Politics, she raises awareness of important issues and then empowers students to become leaders and agents of change in their community. The time she invests in individual students creates ripple effects in the community.

As chair of the Social Studies Department and an active leader among Academy faculty, Dziedzic has helped to develop curriculum and programs that connect students with their community and the world. Dziedzic has a way of unlocking passion and curiosity in students, which is why many students have turned to her to guide their independent studies.

In 2010 a group of students was inspired by discussions in their international relations class to learn more about non-government organizations. This curiosity turned into an independent study on NGOs and non-profits. These students then founded Family Related Effective Solutions for Humanity (FRESH), a community-based and student-run non-profit. Nearly a decade later, FRESH has grown to contribute thousands of dollars to local organizations through countless hours of work by student leaders under Dziedzic’s guidance.

In 2017 and 2018, an independent study on food insecurity turned into what is now Caring Continues, a program that provides bags of essential pantry items for over 75 local families on a weekly basis. Both FRESH and Caring Continues began in the classroom and turned into something much greater.

Dziedzic is persistently curious. In addition to earning several degrees, she spends countless hours building her own knowledgebase informally. However, she doesn’t stop with just acquiring knowledge; she wants to implement real, practical change, and she expects the same of her students.

EMPOWERED CHANGE MAKER

She has been described as demanding, but it is often with gratitude that students reflect and see that she pushed them to achieve more than they thought was possible. One student wrote in a nomination of Dziedzic for Teacher of the Year that, “Ms. Dziedzic sets high standards for her students, however, she knows we are capable of achieving them.”

She encourages students to dream big and then take the small hard steps to make those dreams a reality. Another student wrote in a Teacher of the Year nomination, “She has allowed me to take class projects outside the box, inspired me to want to work very hard in school and enjoy the classes I am in.”



Clockwise from top left: WA trip to Costa Rica 2010, MUN in NYC 2018, Pink House Tea 2015, WA trip to Greece 2018

Perhaps it is because of Dziedzic's focus on real, practical solutions, that so many Academy alumni who took her classes and participated in Model UN and FRESH, have gone on to study international relations, serve in the Peace Corps, travel around the world, and choose careers that make a positive change in their communities.

Dziedzic said there are inevitably days that are difficult, but it is often on those days that a former student reaches out to share something exciting they are doing. Seeing students pursue their passions is what keeps her going. She often reminds students that "it's a marathon, not a sprint." Through set-backs and difficult times, she keeps in mind the big picture of investing in students' lives.

INFORMED GLOBAL CITIZEN

"We are honored to have Sara as a member of our faculty and community because, in many ways, she embodies the mission of The Woodstock Academy," said Head of School Christopher Sandford. "The goal of everything we do at The Academy is 'to cultivate the necessary skills for students to become lifelong learners and global citizens.' That's what Sara does every day through the classes she teaches, the volunteer opportunities she organizes, and the trips she coordinates," said Sandford.

Many weekends throughout the year she travels with Model UN to conferences around the country. In recent years the program has ranked in the top 10 nationally. Several years ago Academy students started The Woodstock Academy Model United Nations Conference to introduce area schools to Model UN.

Often during spring and summer vacations Dziedzic leads trips for Woodstock Academy students all around the world. Through trips to Egypt, Australia, Costa Rica, England, and other destinations, students get to see outside of the northeast corner of Connecticut and better understand the world.

The time she spends with students on these trips and in the classroom leaves a lasting impact.

This led a parent to nominate Dziedzic for Teacher of the Year and write, "She is committed to the development of her students, not only as scholars but as human beings and global citizens."

Dziedzic's "all in" mentality inspires and empowers students to put in the work to make real change happen, which is precisely why she is very deserving named The Woodstock Academy's 2018-2019 Teacher of the Year. **W**



ADVANCING OUR WA FAMILY

There are too many times to count when I have heard parents, community members, or alumni talk about their favorite teachers, a run to the state tournament, how amazing it is to have a fully functioning Center for the Arts, what an impact Model UN had on them, how much fun it was to be involved with the Hill Singers, the advantages of having such a diverse community, and many more of The Academy's best attributes. Whenever I have these conversations, whether in Brooklyn, Boston, or Beijing, I am reminded that our faculty, staff, and administration are beyond dedicated to making sure our students have every possible opportunity. Simply put, this is why we do what we do.

We are blessed with a fantastic faculty and staff, and it is the job of our Advancement team to further resource them to be able to continue offering our students the very best opportunities. When it comes to what we provide for our students, we always want to be in a growth phase. Initiatives we're working on today will be the foundation for these same conversations about the impact The Academy has had for people in 10, 25, 50, even 100 years from now.

We're grateful to be here, and we are always looking forward to what comes next. Thank you for your role in helping us equip the next generations of Centaurs.

Jonathan D. Sturdevant
Associate Head of School for Advancement



ALUMNI FOODIES

foodie /'fū-dē/

noun, informal: "a person with a particular interest in food; a gourmet" (Oxford Dictionary)

From Woodstock, Connecticut to Bainbridge Island, Washington, Woodstock Academy alumni are bringing local food to the table. We talked to eight Academy alumni who each play a different role in the food industry, about how they got started and how they share their passion for food and community.

by Julia Budd '11, Editor

LYNN CHENEY '99

LETTUCE BE LOCAL FOOD HUB
Sterling, MA



**[farmers]
have been
thinking
outside of
the box
for so
long that
they don't
know what
the inside
looks like.**

The idea of “farm-to-table” has grown over the years, but there is a disconnect between the people growing the food and the people who want to prepare, serve, and eat the food. When many restaurants try to source local food, they find it difficult to know what food to get when and from whom to buy. Similarly, farmers want to spend more time growing good food and less time figuring out how to get it to customers. That is where Lynn Cheney '99 and her business Lettuce Be Local come in. Lettuce Be Local Food Hub serves as the link between farms in Central Massachusetts and restaurants, breweries, caterers, schools, and farm stands in the Worcester area.

It all began for Cheney with her own commitment to buy and eat local food. After she graduated from The Woodstock Academy, she started investigating where to get local food and teaching herself how to cook despite her family's jokes that “she couldn't boil water.” She quickly became known as someone with insight into the local food system.

After graduating from Eastern Connecticut State University, and while working in the hospitality industry, Cheney began a blog and created a Facebook page called “Local Lynn” to chronicle her local food journey. When Cheney realized it was more than friends and family following her blog, a friend suggested she grow it into a business. “I thought my friend was crazy,” said Cheney. But when she pitched the idea to a farmer friend, the woman tried to hand her a case right then and there to sell. At the time Cheney didn't know where her new venture would take her, but Lettuce Be Local has now expanded to a network of over 80 farms and 50 delivery destinations.



It's not unusual for Cheney to get a call from a farmer saying “Hey, can you sell my stuff?” She has developed a reputation and built her business on trust with the farmers she gets produce from and the people, businesses, and schools to whom she delivers. Cheney has grown to love the humility and creativity of the farmers with which she works. “They have been thinking outside of the box for so long that they don't know what the inside looks like,” she said.

Businesses in the Worcester area have started to display “Lettuce Be Local Verified” decals on their windows because Cheney is offering more than products, she is offering a guarantee that the food can be traced back to a local farm or producer.

As the local food movement grows, Cheney advises businesses on how to build menus that feature in-season produce. She then does the heavy lifting of picking up and delivering the food each week, year-round, with her small team. Recently, Lettuce Be Local has expanded to offer customizable farm shares for individuals who want local produce to eat at home.

In addition to logistics and deliveries, Lettuce Be Local facilitates a local dinner series hosted on farms around Massachusetts and featuring 100 percent local food and beverages.

Worcester Business Journal named Cheney in its 40 Under Forty series in 2015, and in 2018 she received the Power Players Recognition in a highlight of the 50 “most influential people in the Central Mass. economy.”

MORE ABOUT LYNN

What Cheney noted about her time at The Woodstock Academy was the close bonds she formed with her classmates and the student body as a whole. She served as the Student Council president and worked at WINY radio station throughout high school.





JOEL THERIAQUE '85

THE MANSION AT BALD HILL
Woodstock, CT



“One of the most rewarding aspects of being a chef is the opportunity to be creative, to put my own influence on each dish,” explained Joel Theriaque '85. As the owner and chef at The Mansion at Bald Hill in Woodstock, Theriaque enjoys fusion cooking by using different styles and techniques to create unique dishes.

The historic mansion, built by the Bowen family in the 1890s, now operates as a unique combination of a fine dining experience, Victorian bed and breakfast, and a venue for weddings and special events. Theriaque explained that at The Mansion, “Our goal is to serve delicious, high-quality food at reasonable prices and create the opportunity for each guest to enjoy a memorable, special, and relaxing experience.” Through this approach, The Mansion at Bald Hill has become known as a place for celebrations, both big and small. “We think of our customers as guests and strive to treat them as such,” said Theriaque.

Under Theriaque's direction, the team at The Mansion at Bald Hill has been featured in publications like *Connecticut East* magazine, reviewed by *The New York Times*, received local awards, and earned Wedding Wire's Couples' Choice Award for 2018 and 2019. Theriaque has also appeared on WFSB's Better Connecticut for cooking segments.

Theriaque says he learned from his father's example; “He always loved being in the kitchen creating delicious meals.” Though his father was the first to introduce him to gourmet food, it was Theriaque's job at The Harvest, a former fine-dining restaurant in Pomfret, Connecticut,

that started his food career. Theriaque explained that “As I worked hard and took on more and more responsibility, it became obvious, I would open a restaurant of my own someday.”

Around 10 years ago Theriaque and Scott Plantier, who was a chef at The Harvest at the time, decided to venture on their own and turn The Mansion at Bald Hill into what it is today. During that time Theriaque said, “Peter Cooper, owner of The Harvest, taught both Scott and me so much about the business and was so encouraging when it was time to strike out on our own.” Plantier is now the Executive Chef at The Mansion. Theriaque also credits the Carlone family, owners of Linemaster Switch Company and The Mansion property, for helping make his dream a reality.

When reflecting on his high school experience Theriaque summarized, “The most important lesson I learned at The Academy was that having a great work ethic and determination will allow you to achieve your dreams.” He elaborated that, “I was very lucky to have several incredible teachers who seemed to see the potential I possessed and continually encouraged me to find my own way.” Though Theriaque jokes that he wished he had focused a bit more on studying in high school, he certainly seems to have found his way.

The most important lesson I learned at the Academy was that having a great work ethic and determination will allow you to achieve your dreams.

MORE ABOUT JOEL

Outside of his career, Joel spends most of his free time with his wife Jennifer and together they enjoy watching their three kids participate in a number of sports. He added that, “when I find myself with some real downtime, I love fishing and playing the guitar.”





JAY LIVERNOIS '74

THE METRO BISTROT
Southbridge, MA



sketch of Livernois's flat in a French chateau

I find out what is trending in food [in France] and learn new recipes, which I bring back.

Jay Livernois '74 and his wife Marie-Paule Marthe are the proud owners and chefs at The Metro Bistrot, a small French-style restaurant in Southbridge, Massachusetts, but they never intended to have a career in food.

Livernois enjoyed his work at The Publick House in Southbridge, Massachusetts and a number of other restaurants during his junior and senior year at The Academy and throughout college and graduate school, but never pursued formal training. In 2012, after several ventures in publishing and teaching, Livernois and his wife decided, at the urging of friends who knew of their cooking abilities and appreciation of French cuisine, to begin The Metro Bistrot.

Though Livernois and his wife have traveled around the world, as evidenced by the artwork hanging throughout the restaurant, the food they prepare and serve at Metro Bistrot is strictly French. Since Marthe is French they are able to “draw on her genuine expertise, food knowledge, and family eating history to produce real, French regional cuisine at the Metro Bistrot,” said Livernois.

Livernois and Marthe spend several weeks a year at their flat in a French chateau. “There I eat in restaurants and bistrots similar to mine. I find out what is trending in food there and learn new recipes, which I bring back,” explained Livernois. He also draws upon his extensive library of cookbooks and other books about food and cooking. This attention to detail has

given The Metro Bistrot a reputation for being a fantastic place to discover and explore authentic French cuisine.

Livernois has used his restaurant and knowledge of food as a unique way to maintain active involvement with The Woodstock Academy and Alumni Association. As both a member and president of the Alumni Association, Livernois has operated the association's salad booth at the Woodstock Fair for the past 20 years and held several meetings, celebrations, and fundraisers at The Metro Bistrot. He has also invited students and teachers visiting The Academy through the Senegal Exchange for a formal meal at The Bistrot. More recently, students studying French at The Academy were treated to an authentic three-course French meal.

In addition to doing the cooking, shopping, marketing, bookkeeping, and other tasks at The Bistro, Livernois enjoys maintaining a historic Woodstock farm. Occasionally, he is able to use ingredients from the farm in his cooking.

MORE ABOUT JAY

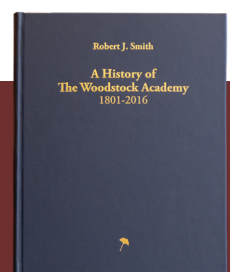
Jay's favorite food to eat is sautéed sweetbreads with lobster in a cream saffron Sauterne sauce and lately Jay has enjoyed making French roast stuffed quail. “I stuff my quail with country paté and fresh duck foie gras. I bake them rubbed with grapeseed oil, Herbs de Provence, salt, and black pepper and finish roasting them with a pear liquor sauce using wine poached hard pears from my farm in Woodstock and pear liqueur from the south of France.”



WA students were treated to an authentic three-course French meal

Livernois and The Woodstock Academy Alumni Association were instrumental in publishing *A History of The Woodstock Academy: 1801–2016* by Dr. Robert J. Smith.

Purchase your updated edition of WA history at woodstockacademy.org/historybook





BARRY '80 & BRIAN '77 JESSURUN

GREEN VALLEY HOSPITALITY
North East CT



For brothers Brian Jessurun '80 and Barry '77 their restaurants across northeastern Connecticut tell a story. Its' about "hospitality and people [being] together. Restaurants are a social place," explained Barry, and it all starts with the approximately 150 employees across their four restaurants that make up Green Valley Hospitality: The Vanilla Bean Café in Pomfret, 85 Main in downtown Putnam, Dog Lane Café in Storrs, and Fenton River Grill in Mansfield. "They are our first line of customers – all our employees," said Barry. "Our job is to build a place where they want to be, and help take care of them."

The fundamental philosophy of their business is to "try and create a business that the right people show up to work at," said Barry. Through the years, a number of Academy students and alumni have worked at their restaurants. According to Brian, "The Academy is our feeder. What happens is kids work here from The Academy, and they tell their friends 'You want to come work here.'" He added, "We get really good Academy kids, some real rock stars."

Each of their restaurants features a unique and inviting ambiance tailored to its location, and their menus have been refined by years of listening to their customers. The Vanilla Bean Café, their first restaurant, opened in 1981 with a simple menu of sandwiches, quiche, soups, and ice cream. The menu has evolved over the years to add salads, beer, and wine, and expand into dinner. Because they know so many of the farmers in the area Brian pointed out that "Our specials board is always about what we can get locally." At all of their restaurants, as much as possible is made from scratch, including their famous chili. Brian cites the added cost, time, and effort but explains, "It's what we want to do and the customers respond to it."

Neither brother had formal training in running a restaurant, but nearly forty years later, their restaurants are thriving. Barry explained that he made a commitment to learn everything he could from whomever he could. He would step in to help and ask them to teach him. Then when they opened The Vanilla Bean, he had a wide network of people he could ask for advice.

Brian and Barry's mother helped them appreciate good food, and showed them how to cook for a large number of people and use leftovers well. Brian explained that being frugal and using ingredients well is essential to managing a successful restaurant.

They have learned some surprising lessons along the way. When some of their friends offered them a large fish tank Brian and Barry put it in The Vanilla Bean. The tables near the fish tank quickly became the place where families sat. Years later some of those kids who grew up watching the fish in the tank while they ate with their families, have become some of the most committed employees because, as Barry puts it "they are connected to the story." For that reason, Dog Lane Café was designed to feature a large fish tank.

MORE ABOUT BRIAN

Brian focuses on managing the equipment and facilities across their four restaurants. Brian contrasted the familiar saying that management is about "putting out fires" with his approach of "making sure fires never get started." A key part of this management is listening to customers and employees. "Barry is social, I'm more social," he joked.

MORE ABOUT BARRY

Barry manages the office, training, menu development, and more. During his time at The Woodstock Academy, Barry wore a number of hats as the yearbook photographer, announcer at athletic events, and senior class president. He also took a drafting class at The Academy which helped when he created a design to remodel the old barn The Vanilla Bean is in.





CHUCK COUTURE '85

QUINNIPIAC UNIVERSITY DINING
Hamden, CT



“Food brings people together,” explained Chuck Couture '85. “I have always enjoyed entertaining and food has always been a cornerstone of my personal and professional food journey.” Although he is currently the resident district manager of food services at Quinnipiac University, Couture’s food journey has taken him all over Connecticut and the United States.



We have had students over to bake our favorites like apple pie and have also have had them cook their version of comfort food for us.

After graduating from Johnson & Wales with a degree in Hotel Restaurant Management, Couture began his career with Ruby Tuesday opening up restaurants across the Southeast. At Ruby Tuesday he learned the basics of the business and even met his wife, Amy. His first boss at Ruby Tuesday, Skipper Beckerman, taught him “the importance of hiring the right people for the job and how you treat them matters. If your team is not happy, neither are your guests. It seems simple, but I am always amazed as to how many businesses lose sight of this basic principle.”

After 10 years at Ruby Tuesday, the Coutures returned to Northeast Connecticut to purchase Bill’s Bread & Breakfast in Putnam. He ran Bill’s for five years with co-owner Kevin Haggerty before moving on to Jason’s Restaurant in Thompson, which he renamed Buster’s. After several years at Buster’s, he went on to run the retail dining program at the University of Connecticut for six years. Reflecting on his experiences, Couture said he learned “valuable lessons that I have used in my current role running the food service for Quinnipiac; overseeing three campuses and a sports arena that serve over 13,000 meals per day.”

As his career progressed supporting the local foods industry wherever he was, became more and more important. “Keep it fresh, local and simple. I have always focused on quality ingredients and have learned to not overcomplicate a dish,” he said.

The support of The Woodstock Academy community and his WA experience put him “on the path of the service industry,” he said, and now Couture and his family are able to contribute back to The Woodstock Academy community in a unique way. His wife Amy has been teaching math at The Academy for the past eight years, so when The Academy purchased South Campus and was looking for faculty to serve as dorm parents, the Couture’s jumped at the opportunity.

For the past two years Chuck, Amy and their three daughters, Kylie '16, Jordan '18, and Regan '20, have made their home on South Campus among the boarding community. Couture shared, “Living on South campus has been a real positive experience. We have met many great students from all over the world. We have had students over to bake our favorites like apple pie and have also have had them cook their version of comfort food for us.”

During his years at The Academy, Couture said he “was involved with everything I could fit into my schedule, from Hill Singers to soccer, basketball, and baseball. I truly did not realize what a special place The Academy was when I was a student. Moving around early in my career and seeing how most high schools operated made me appreciate The Academy even more.”

MORE ABOUT CHUCK

Chuck loves baking homemade English muffins and his favorite food to eat is a tie between authentic southern BBQ and Ben & Jerry’s Coffee Heath Bar ice cream. Apart from preparing and eating food, Chuck is an avid cyclist averaging 4,300 miles per year. He’s even completed the Mt. Washington bike race five times.



NOEL ARSENAULT '11

HEYDAY FARM HOUSE
Bainbridge, WA



Noel Arsenault's food journey began while her family lived on the tiny island of Okinawa, Japan where her father was stationed as a Marine. On this island in the East China Sea was a unique mixture of cultures and cuisines. "It was a dream-come-true for food. I could eat Jamaican and Thai food in the same neighborhood," said Arsenault. The exposure to such a wide variety of cuisines combined with important cooking lessons from her father stirred up in Arsenault an excitement for food.

By the time Arsenault arrived at The Academy she was already comfortable experimenting in the kitchen, but the culinary classes she took as a junior and senior solidified her decision to pursue a career in the food and beverage industry. "Between the classes and the club I was able to even help cater some board meeting lunches for the school - I felt so professional," reflected Arsenault.

After earning her bachelors in Food Service Management at Johnson & Wales University in Rhode Island, Arsenault made the move to Bainbridge Island, Washington to become sous chef at Heyday Farm House, a farm-to-table event venue, bed and breakfast, and restaurant.

Her philosophy is to "keep everything super fresh and let the food shine," with an emphasis on local and seasonal foods. Arsenault explained that her appreciation for local food and farmers was heightened while honing her cheesemaking skills at Quilliscut Farm School, a working farm in Rice, Washington. "The main thing I learned from Quilliscut was that I am where I am supposed to be, and I'm doing what I love."

In her spare time Arsenault experiments at home, and her fiancé Matt Spivey is happy to taste test. Spivey and Arsenault met as students at Johnson & Wales and he has been her cheerleader ever since. "He's my rock, or more like a honing stone for a knife - he makes me better and sharper," she said. When they aren't working in the kitchen, Arsenault and Spivey enjoy hikes around their Pacific Northwest home. While hiking they like to forage for nettles and chanterelles to incorporate into their recipes.

While preparing a dish Arsenault loves to use artwork as her inspiration. "Plating feels like painting on a plate," she explained.

Her creations have a local emphasis with global flair. Arsenault has lived all around the world as a result of being in a military family, but her own curiosity has taken her around Europe and on a month-long externship in Peru. "That externship definitely influenced my cooking and how I approach spices and flavors. The more peppers the better," she joked. She considers herself lucky to have tasted so many cuisines.

"A lot of times when I'm trying to cook food from a certain place, I pull flavors from a specific memory or feeling. It helps to put your heart into the food and it also creates a connection with the people who are eating the dish," reflected Arsenault.

Keep
everything
super
fresh
and let
the food
shine.

MORE ABOUT NOEL

Noel loves making desserts, "homemade pies, beautiful flower-adorned cakes, berry cream-filled profiteroles, and the list goes on. Desserts have such potential for flavor combinations, and I love using farm-fresh ingredients." When it comes to eating food, she said "Nothing soothes the soul like a big roast, especially a roasted lamb rack. I love it when it is served rare with lots of herbs, mustard, garlic, and wine sauce. Put that on some mashed potatoes and I'm very satisfied." In her spare time Noel also enjoys painting and gardening.



IAN FARQUHAR '99

GRILL 37
Pomfret, CT



For Ian Farquhar '99, food has always been a way to give back to his community. Growing up, Farquhar joined his parents in whatever they were doing, whether it was turkey dinner fundraisers, running a booth at the Woodstock Fair for the fire department, church catering events, or volunteering at soup kitchens.

Today he uses his platform as owner and chef at Grill 37 in Pomfret, Connecticut as a way to give back to local people and organizations. "We try to give back to the people that are supporting us," said Farquhar. For Grill 37 this means partnering with TEEG, churches, or local schools. Recently Grill 37 has become a major sponsor of The Academy's athletic broadcasts. "We're glad to be a part of it," said Farquhar, "We hope it keeps growing and becomes something that helps these kids move on to their future."

Reflecting on his own time at The Academy, Farquhar joked that he basically "lived in the art department." In high school, he considered a career in graphic design and enjoyed being the editor of The Deep End, the art and literary magazine of The Woodstock Academy. Because he learned the basics of graphic design in high school, Farquhar has been able to create his own advertising and design his own website.

A less tangible, but equally important, lesson Farquhar said he learned at The Academy was how to get along with an eclectic group of people. He noted the variety of people that attended The Academy but "it always seemed like the teachers and the staff were promoting unity and working together." He explained how this has carried over into working with the staff at Grill 37, which he notes operates more like

a family. "We are a very close-knit group of people," said Farquhar, "We have servers who have been here since the beginning."

The family-like experience of the staff sets a comfortable tone for the customer's experience at Grill 37. "That's our biggest goal, just to make it a comfortable place to come" shared Farquhar. His vision for Grill 37 is that it is a "place you can go on a special occasion, like an anniversary or birthday, but we also want it to be comfortable enough that you can come here every day and just get a burger and have a beer with a friend."

"Every day is different," said Farquhar, "I don't think I've had two similar days since we've opened up," but he enjoys the challenge. Farquhar noted how he is always learning something new. While he has taken a few culinary classes, most of what he learned came from watching the people he has worked with. Early in his career, Farquhar worked at The Harvest, which was located in the building where Grill 37 is currently. He then worked for several years at a local preschool and maintained a side business of catering and making wedding cakes. When the building where Grill 37 currently sits became available for lease, Farquhar decided to venture into running his own restaurant. "It's not an easy business to get into and survive," admitted Farquhar, "for the time we have been open, we have come a long way."

Farquhar enjoys taking a creative approach to the menu by featuring foods from around the world or by partnering with other restaurants. Farquhar and Grill 37 have also participated in Taste of the Valley, a dinner featuring food from throughout The Last Green Valley. For Farquhar, this event opened communication with local farmers. He described, "It's exciting to use those products because you can taste the difference in the flavor."

As a child, Farquhar spent time in the garden with his grandmother, and since then he has enjoyed maintaining his own vegetable garden and raising chickens and pigs. **W**

**We try to
give back
to the
people
that are
supporting
us.**

MORE ABOUT IAN

Ian enjoys the chemistry of pastry and baking and says it comes naturally to him. He also enjoys experimenting with Italian fusion and is intrigued by the layered flavors of Asian cuisines. When it comes to eating food, Ian loves any kind of seafood.



Athletic Council 1971

LEAVE A LASTING LEGACY AT THE WOODSTOCK ACADEMY

There are many ways to make an impact on future generations of students. Consider remembering us in your will or estate plan.

Contact giving@woodstockacademy.org to learn more or let us know of your plans.



CENTAUR CLASSIC GOLF TOURNAMENT

For sponsorship information contact Brad Favreau at
bfavreau@woodstockacademy.org or (860) 928-6575 x1213

SAVE THE DATE!

Wednesday, August 14, 2019
Registration opens in the spring

Quinnatisset Country Club
Thompson, CT



CULTURAL Remix





By Annmarie Thibodeau '95 & Justin DuPuis

Students in Mr. DuPuis' Art Remix class and Señora Thibodeau's Accelerated Spanish VI class worked together to create a collaborative enlargement mural that now hangs in the atrium of the Center of the Arts on South Campus. This year's artwork highlights the indigenous cultures of Central and South America and their many products, practices, and language. The imagery is comprised of clothing, weaving, pyramids and ruins, handicrafts, as well as words written in Spanish, English, and Nahuatl. It follows a similar style to last year's mural focused on Mexico created by last year's classes.

The Spanish VI students began by researching the various indigenous cultures: (Mapuche, Kuna, Mestizo, Saraguros, Ixil, Quechua, Aztecs, Aymara, Otavaleña, Tz-utujil, Mayans, Incas, Arhuaco, Tehuelchas, and Mam). They then compiled images of clothing, jewelry, pottery, symbols, interesting phrases and vocabulary. Next, the students from both classes reviewed all the research and selected images they wanted to include in the final product. The Art Remix students then transformed the digital collage into a large, unified design that became a blueprint for the painting. They then photographed the collage and used digital editing apps on their iPads to make adjustments and changes they felt necessary. In doing so, they created a cohesive color scheme, pattern, and graphic motif. This image was then printed and dissected into a grid of twenty sections.

For the next three weeks, the students worked in pairs to draw and paint their section ensuring it aligned with the surrounding tiles. Each day, the students worked to communicate with each other, and they had to learn to modify and adjust, as needed. The entire process was documented by Kenneth Birkin '19, a student in Mr. Collo's Video Production Club. Kenneth recorded the students working each day, and interviewed them in both Spanish and English asking them about their process, likes, hesitations, and more during the various stages of the project. View Birkin's video of the collaboration process at vimeo.com/woodstockacademy/remix.

Throughout this interdisciplinary project, the students learned about cultural awareness, art media and processes, time management, communication, and collaboration. It combined two classes, composed of unique groups of students to create unity between language and art. The Art Remix students became instructors to several of the Spanish students that had never taken an art class at The Woodstock Academy. Likewise, many of the Art Remix students learned some conversational Spanish throughout the process. The experience was valuable on many levels and will ultimately help students in ways they never imagined. Skills learned in this project will carry over across disciplines, as well as future, real world experiences.

Mr. DuPuis and Señora Thibodeau are extremely proud of their students and plan to collaborate for a third mural next year. **W**



Annmarie Thibodeau '95 has been teaching Spanish I –VI at The Woodstock Academy for the last 15 years and serves as an advisor to the Spanish National Honor Society.

Justin DuPuis has been teaching Visual Arts at The Woodstock Academy for the last 10 years and serves as an advisor to the Junior Class.

Homecoming



2018



4



7



11



5



8



12



15

1 ALUMNI ATHLETIC HALL OF FAME INDUCTEES

(Front row from left to right)

ROBERT MONDANI, COACH

AMY HICKS HAFENSTEIN '02

HOLLY GRUBE SINGLETON '86

ANGELA PULIAFICO BIONDI '98

(Back row from left to right)

1997 BOYS SOCCER TEAM

Brad Herlihy '99

Assistant Coach Jim Cervini

Adam Rettig '98

David St. Jean '01

Jason Howard '00

Zach Britt '98

Marc Anthony Mainville '98

Head Coach Robert Derrico

- 2, 5, & 9 Alumni soccer game
- 3 Homecoming football game
- 4 & 15 WINY Radio at WA live broadcast
- 6 & 8 Hall of Fame induction reception
- 7, 11, 12, & 13 Pep rally
- 10 Movie day
- 14 Class of '68

SAVE THE DATE

Homecoming 2019
October 4th & 5th



INSPIRE 150

Academy Building 150th Anniversary Campaign

For nearly 150 years, the iconic Academy Building has been a fixture of education and life at The Woodstock Academy. The wooden spire perched atop the building has served as a symbol of The Woodstock Academy and its mission to inspire a lifetime of learning for all students. Generations of students have sat in its classrooms and, with improvements, students will continue to learn in this historic and beloved building.

INSPIRE LEARNING

The ideal learning environment in the 21st century focuses on collaboration, creativity, critical thinking, and problem-solving. Flexible classroom design and furniture encourages creativity and collaboration among students and faculty.

REDESIGN REINSPIRE

With the input of the school's Teaching and Learning Committee, the redesign of the Academy Building classrooms will provide flexible learning spaces for students and staff to learn while at the same time honoring the history of the space—a living example of our school motto, *Respecte Futurum*, looking ahead to the future while reflecting on our past.

Classroom updates are the first priority, but other improvements will allow The Academy Building to endure as both a symbol of The Woodstock Academy and as a functional educational space. Improvements include:

- New windows
- New roof
- New furnace
- Renovated bathrooms
- Accessibility improvements
- Exterior paint and repairs
- Clock and bell restorations

Help us prepare The Academy Building to inspire learning for future generations. Honor a loved one, or join together as a class, to sponsor the renovation of a classroom.

To make a gift & learn more contact Jonathan Sturdevant, Associate Head of School for Advancement.
jsturdevant@woodstockacademy.org

woodstockacademy.org/inspire150

The Woodstock Academy Building is on the National Register of Historic Places; help it endure as a center of learning.



ALUMNI CONNECTIONS

Dear Alumni & Friends:

It is a great time to be a Centaur. The Academy continues to be a wonderful place for students to excel in academics and to explore their creativity in the areas of music, arts, unified sports, Model UN, languages, culinary arts, athletics, theater, and so much more. The memories they are making will last a lifetime.

Moving forward, as it has since 1801, The Woodstock Academy has a strong alumni base, and it is continually growing. Many activities like Homecoming, alumni art shows, giving day, and local and regional alumni events, are bringing our alumni and supporters together, and will continue to enhance and celebrate our Blue and Gold heritage that is second to none.

As an alumnus of The Woodstock Academy (class of 1988), I have fond memories of my time here. Although the school has changed in so many ways, I can't emphasize enough how the life lessons and experiences I gained helped make me the person I am today. I am truly proud that I attended this great institution, and I hope you are proud to be associated with The Academy as well.

I invite you to attend a student performance in the Center for the Arts, an athletic event at Bentley Athletic Complex, South Campus, or Alumni Field House, or simply take a tour of our campuses. You will be impressed how The Woodstock Academy has maintained its rich tradition while making advancements to serve today's students. I hope to see you at a class reunion, an alumni event, Homecoming, or any time here on campus. Please connect with us on our alumni platform, woodstockacademyconnect.org. This is a great resource to reach out to fellow alumni and friends.

Finally, there are many ways to support The Academy as we continue to advance and fulfill our mission. Our goal is to serve our students and our alumni well. Please contact me at bfavreau@woodstockacademy.org to learn more about the many exciting opportunities happening here right now.

Go Centaurs!

Sincerely,

Brad Favreau '88
Director of Annual Giving and Alumni Relations

ALUMNI EVENTS IN 2019

Washington, D.C. – April 24th

Boston, MA – May 8th

Putnam, CT – May 31st

Homecoming & Reunion Weekend
October 4th & 5th

CONNECT WITH US!



WA Connect - woodstockacademyconnect.org
our alumni networking platform



Woodstock Academy Alumni Community



@Alumni_WA

UPDATE YOUR CONTACT INFO
woodstockacademy.org/alumniupdate

Brad joined The Academy's Advancement staff in January 2018. As a community member, coach, and active Academy alumnus, Brad has met just about everyone, but for the few people who might not know him, he is a dedicated family man and an avid New England sports fan. Brad and his wife Amy (Woodward) Favreau '93, The Academy's assistant head of school for enrollment, have three children: Guerin '21 and future Centaurs Lennon '23 and Campbell '26.

MEG RITZAU '19

Dayville, CT

Meg's perspective on her WA experience is slightly different from her classmates. "I chose to come here for the strong academics and the music department," she said. Meg isn't from a sending town, so attending The Academy, was a deliberate choice by her family. "The music really is phenomenal here, and I've had some amazing teachers and club advisors," said Meg. As a Hill Singer and member of the jazz band, Meg has had some unique opportunities, like playing at the Berklee Jazz Festival and singing carols as an opening for Pentatonix at Mohegan Sun. Fueled by her profound curiosity, she has also excelled academically. Her teachers say she wants to know the right answer and is quick to implement her newfound knowledge.

This curiosity and desire to implement change is part of what makes Meg such a great president of Student Council. She takes her role as a

representative of the student body seriously and is deeply invested in making The Woodstock Academy a better place for everyone.

As serious as Meg is, she also has a lighthearted side and she admits, "At heart, I am an elderly British woman who loves tea, knitting, and cats."

Me in three words: intense, musical, & curious

Favorite class: Honors Calculus with Mr. Tyler

Looking to the Future: After graduation, Meg is looking to pursue math or music. "That might change, though. There are a lot of options out there!" she said.



If you open up a recent edition of *The Deep End*, the art and literary magazine of The Woodstock Academy, you'll see numerous examples of Katrina's artwork. The walls of The Academy hallways and the walls of her dorm room are filled with her creative expressions. Painting and illustration are her mediums of choice, but her artistic eye also helped her to

ZHEXUAN WU (KATRINA) '19

Guangzhou, China

document beautifully her trip to Greece with WA last spring. During her four years at The Academy, Katrina has certainly left her creative mark.

As a dorm prefect and a new student orientation leader, Katrina leads her peers, creates a positive atmosphere, and does whatever she can to help make The Woodstock Academy a better place.

Me in three words: artistic, friendly, & optimistic

Favorite class: Painting with Mr. Powers

Looking to the Future: Katrina plans to major in Illustration and minor in Painting. She has applied to several art schools in New England.

NOAH FERNANDES '19

Mattapoisett, MA

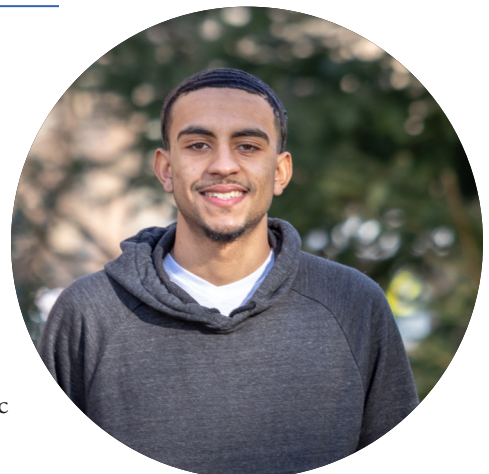
Noah is a kind role model who leads by example. As a member of the Prep Basketball Gold Team, Noah is dedicated to improving himself as a player and as a person. His focus and hard work inspires others to have the same dedication. You'll find him spending additional time in the weight room and asking his coaches for extra workouts. While his passion is basketball, he also enjoys playing a round of golf. Living on campus and away from home has been a new experience for Noah but it has prepared him for the fall when he will head to Wichita State University to play Division I basketball.

Me in three words:

hardworking, determined, & funny

Favorite Class: Yoga with Mrs. Ostaszewski

Looking to the Future: Noah has committed to Wichita State University to play Division I basketball and plans to major in athletic training.



PROFILES

LUCAS COUTURE '19

Woodstock, CT

As a senior member of the soccer team and a Hill Singer, Lucas knows what it means to be a team player. He's hardworking and takes his responsibilities seriously. Lucas describes being at The Woodstock Academy as similar to having a second family. His teachers note how he encourages his classmates and uses his outgoing personality and humor to put others at ease and create team unity. In addition to soccer and Hill Singers, Lucas competes in track and field and plays the trombone in the pep band.

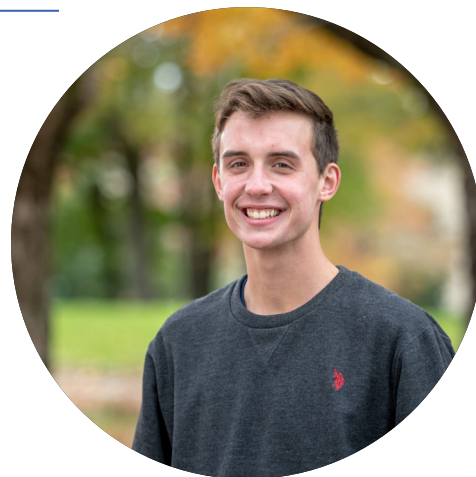
Me in three words: unique, funny, & enthusiastic

Favorite Class:

Psychology with Mrs. Watkins

Looking to the Future:

Lucas will attend nearby Nichols College to study psychology and pursue a career in Human Resources.



It is rare to see Danylo without a smile on his face. He brings enthusiasm to whatever he tries. During the past two years at The Academy, he has challenged himself in the classroom, met the high expectations he has set for himself, and has fun doing it. This year he even tried football, which was a totally new sport for him. He said his experience at WA is unlike anything he experienced in Ukraine. He

is thankful for the community he has built and the ability to improve his English.

Danylo's involvement and inclusiveness with students from all backgrounds is part of what has made the first two years of the new South Campus community so successful.

Me in three words: funny, positive, & friendly

Favorite Class: Chemistry with Mrs. Geyer

Looking to the Future: Danylo plans to attend a university in the United States.

DANYLO NTAMWEMEZI '19

Kiev, Ukraine

MCKENNA GAGNON '19

Pomfret, CT

McKenna's time at The Woodstock Academy has been all about discovery. She has tried a lot and discovered a lot! Through taking STEAM classes McKenna has discovered she loves architecture and engineering. Through Model UN and a trip to Greece with WA, McKenna has discovered other cultures and ways of life.

Her teachers say she is a standout leader because of her compassion and ability to listen to the needs of others. Because of this, she has held several leadership positions, including president of NHS and secretary of class council. McKenna was also a member of the volleyball team that, for the past two years, made it to the state championship match. You'll also find McKenna playing lacrosse, helping with unified basketball, using her creativity to help

the community through Arts Outreach, and performing with symphonic band and drumline. You would be hard pressed to find something McKenna isn't willing to try!

Me in three words:

creative, enthusiastic, & friendly

Favorite Class: Drawing 1 with Mrs. Hanczar first semester freshman year

Looking to the Future: McKenna wants to study architecture and engineering and join the Air Force ROTC to become an aerospace engineer. **W**



By Auto from California to Connecticut

By Jessie Bowen Palmer Class of 1895



One year ago today, June 25, accompanied by my husband and twelve-year-old daughter, Carolyn, I left **Southern California** by automobile with **Boston** as our goal. Had we known what sort of roads lay before us, we should have left one-half our baggage at home and have reduced our camping outfit to the barest essentials. But in spite of the fact that our Dodge car was heavily loaded, we truthfully assert that at no time was it necessary to call for other motive power than our own engine, except as we were leaving the city of **Indianapolis**, when clutch trouble developed, necessitating our being towed about a mile to a garage. Carolyn and I became expert assistants in changing tires, although on no one day did our blow-outs and punctures exceed five. The number of tires used on the trip was eleven. If again equipping a car for such an endurance test we would save annoyance and expense by putting on cord tires all around at the outset.

Crossing the **California** and **Arizona** deserts had seemed to us, in imagination, the portion of the trip most to be dreaded, but by driving until eleven o'clock one night, and setting out at three the following morning, we were able to escape the burning mid-day heat of the desert and in spite of the high temperature, to rest in comparative comfort through the day at **Needles**, traversing the remainder of the desert before noon of the third day from **Los Angeles**. A rather uninteresting side-trip from **Williams, Arizona**, took up most of one afternoon, but an evening and the greater part of the next day spent at the **Grand Canyon**, fully repaid us for the effort. Turn to your 1919 Gleaner and read Mrs. Paine's account of her visit to the Canyon, for I cannot attempt to equal her description. With the resolve to come again when we could remain much longer, we reluctantly broke camp in that portion of the great **Tusayan Forest** reserved for the use of numerous automobile parties who camp while studying this "matchless cross-section of Earth's anatomy." It was about eight in the evening when we again reached **Williams**, where we had left some of our baggage at the garage, and had planned to spend the night at the Harvey House. Finding the house full, and no suitable camping spot available, we decided to drive the thirty-four miles to **Flagstaff**, where we had been told we should find another camp equally that we had enjoyed at the Canyon,—in fact, a continuation of the same extensive pine forest, the Tusayan.



This pitching of camp in the middle of the night, holds a most interesting element of uncertainty, for one never knows what the light of morning may reveal in the way of landscape or neighbors. Several times we were surprised to find camping near us people whom we had met on other stages of our journey, but did not expect to see again. At other times unexpected animals, horses, cattle and even pigs, have turned out to be our neighbors, but not once was our camp molested in any way and our revolver was used only for an occasional shot at a prairie dog.

Second to the Grand Canyon in importance in that other wonderful treasure of Arizona, her extensive area of petrified forests. The motorist following the **Old Trails Route** is indeed fortunate, for



all about him lie these prostrate giants of the forest some of the seemingly entire trunks of tall trees turned to onyx and agate, and broken up into sections varying in length from a few inches to several feet. In 1906, to end the depredations of vandals, Congress passed "An Act for the preservation of American Antiquities," and this area of 25,625 acres embraced in the Petrified Forest of Arizona, was placed under the protection of the Government, as a National Monument, which explains why this vast open treasure house of wonderful colored stone has not been more extensively exploited commercially. Here, in the silence of the **Petrified Forest**, we saw the only deer of the entire trip,—a beautiful startled fawn, on our approach, taking sudden flight.

Just after crossing the border between Arizona and New Mexico my husband picked up a little-horned toad, which we adopted as a sort of mascot, and he traveled with us as far as **Charleston, West Virginia**, where a small nephew was delighted to receive him. Carolyn took "Spiny" with her to the hotels and restaurants which we patronized, as he never failed to awaken the interest, and sometimes the fear or disgust of our neighbors.

The Automobile Club of Southern California has rendered an invaluable service to motorists thro its posting of the road all the way from **Los Angeles** to **St. Louis**, and its complete set of road maps, giving information as to where lodging, meals and gas can be secured, is most reassuring when one appears to be many miles from human habitation.

Our experience in crossing **New Mexico** was somewhat unfortunate, for the rainy season was just commencing, and on each of the four days we had to spend in that state, there was a downpour. Tho the morning might be especially fine, by two in the afternoon, dark clouds were sure to appear, soon followed by veritable cloud-bursts. Fortunately, our car had been equipped with a new top just before we started, and it was water-tight. We learned to put up the curtains with all speed, and on two occasions all three of us had to spend the entire night in the machine, which was provided with an auto bed. To Californians, who expect no rain during the summer month, these severe storms were a little discovering. The soil of New Mexico is red clay, which is more skiddy when wet than anything I have seen elsewhere. Even with chains, it was most difficult to keep on their highly-crowned roads with a heavy rain descending. But there were many motorists on the road, and some of them continued driving in the rain, so that deep, sinuous ruts were formed by their chain bearing wheels. On Fourth of July between **Santa Fe** and **Las Vegas [New Mexico]** we were obliged to build up certain ruts with brush before our car would clear. We enjoyed the New Mexico scenery greatly, and usually during the mornings could make excellent time over the long stretches of level mesa, but Oh those afternoon rains! It was with a concerted shout of joy that we passed the boundary line into **Colorado**, nearly 9,000 feet up on that thrilling drive over the **Raton Pass**. A beautiful camping site beside a clear spring of coldest water had to be abandoned in order that we might reach



Trinidad to have a leak in our radiator repaired. Twenty-four hours later at **Granada, Colorado** we took time to remove the incrustation of red New Mexico mud from our car, and felt that our load was much lightened.



Marion, Kansas, we shall always remember as the place where our California-born daughter saw her first fireflies, and also where the mosquitos infesting our camp outside the town, made us gladly walk late at night to a drug store to purchase something to drive away those pests of all campers. While on this midnight errand, our curiosity was aroused by the crowing of countless roosters and the cackling of a whole army of hens in a large brightly lighted building we passed. Wondering if progressive Kansas were trying to increase the egg supply by turning night into day, we made inquiry next day, and found it was only a plant for shipping poultry, working overtime on rush orders.



At our first stop east of the **St. Louis**, we had just spread our folding camp table, and were ready to enjoy our first corn from the cob when it commenced to sprinkle, and another night of thunder, lightning and heavy rain was spent under the sheltering roof of our auto. Next morning the **Illinois** roads looked most uninviting, but we had to take to the trail, in spite of mud and ruts, a Tennessee car, in which a large baby-cab occupied the tonneau, leading the way. We were always on the lookout for cars bearing the license plate indicating them to be a long way from home, and our own, as we went further East, was provocative of considerable comment, and wherever we stopped we were besieged with questions about California. In the course of the journey we saw license plates from nearly every state in the Union, so widespread has become the custom of making long tours. Throughout the West, communities have been most considerate in providing comfortably equipped camping sites for the convenience of motorists. Tho camp stoves and firewood were often provided, we were not dependent upon them, but carried our own small folding gasoline stove for camp-cookery. Usually after a night's camp we cooked our own breakfast, but sometimes preferred to drive for an hour or two in the early morning, stopping en route to breakfast in town.

At **Clifton Forge, Va.**, repair work on the car developed, that necessitated sending to Washington for parts, but telephone and parcel post proved most speedy messengers, and outside the hot manufacturing town was a delightfully cool retreat beside a mineral spring, where we set up camp, and spent our nineteenth wedding anniversary drinking mineral water, going berrying, and recuperating generally. Next morning after the repairs had been made, we started out again, and for the first time in nearly three weeks of driving, took a wrong turn which cost us many extra miles of travel over poor roads, but it resulted in our visiting the tombs of Stonewall Jackson and General Lee, and we drove thru the beautifully green valley of the **Shenandoah** with the late afternoon sun adding to its charm. For the next day or two, we reviewed our United States History and felt that the Civil War meant far more to us after passing through the country where so many of its stirring scenes had been enacted.

One night and day in **Washington**, to show the little daughter a few of the most interesting sights of our National Capital; short stops in **Philadelphia** and **New York**; then drive along the **Hudson**, and through the **Berkshires** to **Stockbridge**, where a good rest and visit at the Palmer homestead ensued before continuing to **Boston** and down into **Connecticut**. Our time was all too brief, but one afternoon at **Woodstock** was most happily spent renewing old friendships.

Before leaving **Connecticut** we had to part company with our faithful Dodge and make our return trip by train, for the remaining days of vacation were too few to indulge in more motoring, had we been so inclined. Traveling by train seemed luxurious in contrast to motor-camping and the heavily loaded, dusty autos we viewed from the windows awakened in our hearts no envy for their khaki-clad occupants. We had had enough touring for the one summer.

Viewed now from a year's perspective, and if able to profit by all the experience gained on our transcontinental motor trip, we should like to try it again. Moreover, we have a large fund of advice and will donate it to any friends contemplating a motor trip to California. **W**





Roomful of Blues, fall 2018

By Eric Chalupka
Technical Director

The Academy has a long tradition of enthusiasm for the arts: phenomenal choral and instrumental programs, a dedicated visual art faculty, and impressive theatrical productions. In the past, there were always challenges and limitations in the existing facilities which prevented programs from growing. Since the acquisition of South Campus, we've been able to grow those programs within what is now the Center for the Arts.

The Gallery, within the Center for the Arts, houses both student and faculty artwork as well as guest exhibits that feature work from alumni and professional artists. A recent show, *Wood and Water*, featured a rare print-making process called Moku Hanga. Under the direction of director Gloria Hanczar, The Gallery has truly opened doors for students and our community to experience creative design in ways we never imagined.

Also housed in the Center for the Arts is our updated theater, which we unveiled last March with a nearly sold-out performance from The Marshall Tucker Band. Through new partnerships with local non-profits like the Performing Arts of Northeast Connecticut and the Three C's, we have made operas, children's symphonies, and youth educational shows accessible to local elementary students.



Our in-house performing arts groups have benefited exponentially from the addition. While we have always been known for our musical theater productions, 2018 was the first year we were able to comfortably pull off a large-name show like *Shrek, the Musical*. With a true orchestra pit, loading dock, wing space and an on-location workshop, we were able to finally fit large set pieces as well as use drops in our fly space. This marks a new chapter and opens new opportunities for The Academy's theater program.

The benefits of the renovated space extend beyond our arts community. By hosting our academic and athletic awards ceremonies in our own facilities, we are able to save time, energy, and resources. In addition, we've expanded our community-centered conferences by being able to feed and house guests right on site. For example, in the summer of 2018 we were able to host a School Safety Conference for educators and safety officers in our area; and we look to continue growing community programs like these in the future.

We are excited about new opportunities and our ongoing growth and hope you will join us at one of our upcoming performances in the theater or at an event in The Gallery. **W**

Eric Chalupka has served as Technical Director at The Woodstock Academy since 2015. He works as a lighting designer and technical director for many local and regional productions, assists on touring production teams, and serves on the board of Performing Arts of Northeast Connecticut and The Bradley Playhouse. He works with groups using the Center for the Arts, keeps the box office running, and can be found behind the scenes at most Academy productions.

Shrek: The Musical, spring 2018





theGALLERY



WE SAVED YOU A SEAT!

Purchase a seat in The Woodstock Academy's Center for the Arts to fund improvements to flooring, paint, lighting, sound, and more. Help us prepare for years of entertainment by our students and for our community!

Each seat purchased for \$200 includes custom recognition on a seat in the Center for the Arts.

woodstockacademy.org/saveaseat

CENTER FOR THE ARTS 2019 SEASON CALENDAR presented by Putnam Bank

The Guess Who

With Granite

March 8th

The Woodstock Academy

Music Department

Spring Concert

March 26th & 27th

Performing Arts of

Northeast Connecticut Presents

Jazz at the Center:

Lenny White & Friends

April 26th

The Woodstock Academy

Student Musical

Footloose

May 17th & 18th

The Woodstock Academy

Music Department

Pops Concert

May 31st

Rotary Park, Putnam, CT

LiR at QVCC Presents

United States Coast Guard Band

June 29th

theGALLERY

Locally Sourced

February 8th—April 6th

Connected 2.0

April 5th—May 23rd

Student Art Show

May 31st—June 14th

wacenterforthearts.org



Tea with Ms. Constance

By Jeri Lee Carpenter Musumeci '63

In the spring of 1963, as my classmates and I were eagerly awaiting the onset of our senior year festivities, one of the highlights was the annual invitation to tea at the "Pink House." Roseland Cottage was a lighter shade of pink in the 1960s thus it was fondly called the "Pink House." We had passed by the cottage every school day for four years wondering what it looked like on the inside and hoping to see it one day.

Finally, our Class of 1963 received a pink envelope with pink notepaper enclosed with a handwritten invitation from Ms. Constance Holt asking the class for afternoon tea. This was hand delivered by the Roseland Cottage staff. We were told that our class secretary needed to respond with a handwritten note to accept her kind invitation and we should also hand deliver our reply. Our class advisors explained the required dress for attending Tea at Roseland Cottage. Young ladies were to wear dresses, preferably pink, stockings, high heels, hat, gloves, and have a purse with a handkerchief. Young men were to wear a suit, white shirt, tie, and dress shoes with socks and handkerchief as well.

We left the campus on a beautiful June day with a clear blue sky, sunshine, and balmy breeze to walk across the common to Roseland Cottage. We were greeted by Ms. Constance and her niece Ms. Dorina Holt in the parlor. Ms. Constance spoke about her grandfather Henry Bowen, the lovely cottage he built and the love he had for Woodstock, and The Woodstock Academy. Mr. Bowen was instrumental in building a new Academy building in the mid-1800s and started the first endowment program.



at Roseland Cottage

Having contributed to a new science building in the mid-1950s duly named The Constance Holt Science Building, Ms. Constance was also a benefactor in her own right. In addition, she would often slip a check to the headmaster to use for needs that arose occasionally. As an alumna of the class of 1898, she was very involved in events and activities at The Academy. She loved watching the athletic games on the common or attending concerts and plays.

After Ms. Constance's brief talk, she asked Ms. Dorina to take us on a tour of the cottage and grounds. We all were enthralled with the furnishings, paintings, the carriages in the barn, and of course, the bowling alley. My favorite was the safe in the upstairs bathroom—no one was going to steal anything or carry it away from the second floor!

After the tour, we went back to the cottage and met Ms. Constance in the dining room. Since we were a small class of 48, we all fit in the parlor where we enjoyed pink cupcakes, pink sugar cookies, pink lemonade, and tea all served on pink china. During our refreshments, Ms. Constance chatted about sports with us especially her beloved Red Sox. Ms. Constance asked each of us what our plans were after graduation. Whether it was a particular college, the military, continuing on the family farm, or those who were undecided—she said not to worry, you will find a career and succeed in life. She wished us much happiness in life and thanked us for coming. Of course, we thanked her for the invitation and told her how much we enjoyed our visit. **W**



Ms. Jeri Musumeci '63 is an Honorary Trustee of The Woodstock Academy

I have had the pleasure to speak to many of the graduating classes since 2000 about being one of the last classes to visit Ms. Constance at the Pink House. Ms. Constance passed on in the late 1960s and some classes didn't have the opportunity to meet her that my class enjoyed. The Tea is now a yearly event thanks to Historic New England's desire to preserve the cherished ties between the Bowen family and The Woodstock Academy. Each year I find the students fully engaged in this special tradition where the graduates are welcomed into the Alumni Association and receive their yearbooks. Luckily, I still have a pink hat, pink dress, pink purse, pink handkerchief, pink shoes, and of course my white gloves! It is my honor to have shared this time with a most gracious hostess, Alumna Ms. Constance, class of 1898—a highlight of my four years at The Academy.





Alexa Michalski '19 from Brooklyn, CT

UNITED UNDER ONE BANNER

The Woodstock Academy raises a new student-created flag



Jacob Webber '18 from Canterbury, CT

By Julia Budd '11
Editor

Jacob Webber '18, always had an interest in flags; their symbolism, designs, and use around the world all intrigued him. So during his junior year, he began to think about a flag for The Woodstock Academy. "I thought it would be very interesting if there was a high school with a flag, and The Woodstock Academy is a very innovative school," explained Webber. So he carefully put together a detailed proposal outlining the need for a flag for The Woodstock Academy and submitted it to Head of School Sandford.

Webber explained in his proposal, "Flags have been used across history to unite people under one set of ideals, defining their motives and their collective character. With a single flag flown at both the north and the south campuses, as well as Bentley field, the spirit of The Woodstock Academy would be retained and solidified, uniting the student body under one banner."

Webber also outlined basic guidelines for creating a flag including "keep it simple," "use meaningful symbolism," "use 2-3 basic colors," "avoid lettering," and "be distinctive." Head of School Sandford was impressed with Webber's attention to detail and

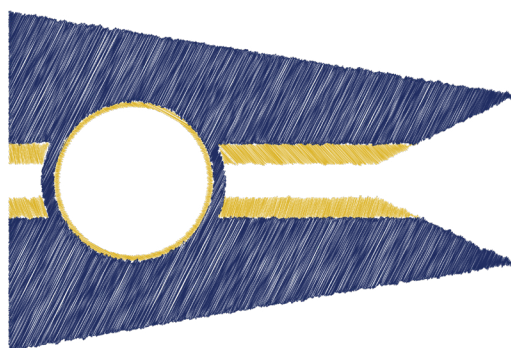
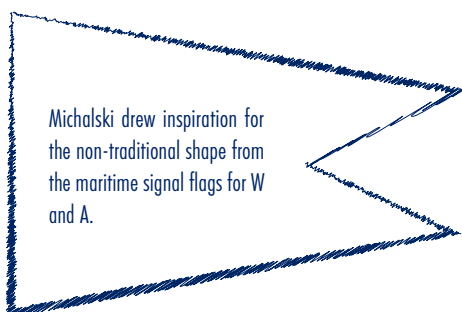
saw the potential to give the WA community a creative voice. The Academy then turned Webber's proposal for a flag into a design contest and encouraged submissions from the whole WA community.

Students, alumni, trustees, faculty, and staff, all submitted designs which The Woodstock Academy's communications team incorporated into a final design. Designs submitted by two students, Webber and Alexa Michalski '19, were used for the final version.

It's no surprise that Webber's design was significantly influential in the final product. His design was stylistically in line with The Academy's overall design scheme which balances tradition and looking to the future. The distinctive shape and the use of the centaur came from Alexa Michalski.

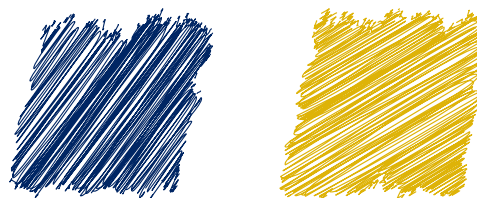
The final design was completed in June of 2018, just in time for the flag to be presented to Michalski as she finished the semester and to Webber at Class Night. **W**

Webber's submission featured the horizontal bars of blue, white, and gold and off-centered circle which symbolize, as he wrote, "harmony and unity amongst the cultures of the student body."



Michalski drew inspiration for the non-traditional shape from the maritime signal flags for W and A.

Michalski's design included a sketch of the beloved centaur mascot which influenced the selection of the traditional Respite Futurum and centaur crest for the final design. Michalski noted that the traditional characteristics of the mythical creatures as being "independent, yet social, ambitious, and smart" are also fitting for Woodstock Academy students.



The traditional WA blue and gold were a natural choice for Webber.



THE WOODSTOCK ACADEMY **GIVING DAY**

Celebrate Giving Day 2019 on April 30th
by giving in honor of a teacher, coach, or mentor that
influenced you here at The Woodstock Academy. Gifts of
all amounts are welcome.

woodstockacademy.org/makeagift





57 Academy Road
Woodstock CT, 06281
woodstockacademy.org

20x30

For years the hallways of The Woodstock Academy have been decorated with student artwork from the annual 20x30 contest. The WA community votes on student contributions and class collaborations of all mediums to select which pieces will be displayed. Here are some of the 2018 winners.



Sarah Naveed '19



Zhiqi Ji '19



Jordyn Brousseau '20



Abigail Brousseau '18



Taylor Castaneda '18



Zhuxuan Katrina Wu '19