25 Getting things done

28 It all adds up
**Feature**
With today’s 3D printing, it all adds up. 28

**Featurette**
A Washington representative’s legacy of “getting things done” 25

**Upfront**
For those open to it, in-person and real-life networks via cohousing really connect. 9

A desire to help by saying yes 10

Connecting businesses… connecting job hunters Connecting the dots 13

When traveling the world, leaving behind a better environmental legacy 20

Here’s a circle of veterinary researchers making agility competitions safer 21
Each day is a chance to grow. BECU celebrates the opportunity to continue our partnership with Washington State University and its Alumni Association. Together we spring into action to support and uplift communities across the Pacific Northwest.
We can help you leave a legacy at WSU!

You can make a difference at WSU. Please complete and mail this form.

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CGA ANNUAL PAYOUT RATES EFFECTIVE JANUARY 1, 2023

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Cougar pride

My favorite WSU memory is an evening with Edward R. Murrow. In the spring of 1962, I was the president of the Kappa Sigma fraternity. Murrow was coming to give the commencement address. I wrote a letter inviting him to dinner in the fraternity where he lived all four years at Washington State College. Much to our surprise, he responded with an enthusiastic yes. Not only did he have dinner, but he also stayed for a few hours regaling us with stories about Winston Churchill, Joseph Stalin, the London Blitz, and all. We Kappa Sigs were enthralled. It was an amazing, unforgettable evening.

SAM REED ’63 SOC. STU., ’68 MA POLI. SCI. (FORMER WASHINGTON SECRETARY OF STATE) Olympia

Greetings from Peterson Space Force Base, Colorado! I am a 200 WSU grad and entered the Air Force that same year commensurate with my Air Force ROTC course. I am now a colonel stationed in Colorado Springs. Last summer, I was offered the opportunity to take temporary command of the most northern US Air Force base, Thule Air Base in Greenland, for three months. Among the many missions Thule Air Base supports is the annual resupply of Canadian Forces Station (CFS) Alert. Over the years, the missions from Thule to Alert became known as BOXTOP. CFS Alert is the world’s northernmost continuously inhabited place in the world at just 508 miles south of the North Pole. Jumping on a BOXTOP mission was a not-to-be-missed opportunity to show some Cougar pride. I took my Coug flag with me because it’s pretty unique to get up to that part of the world. The Arctic will never be the same.

SARAH BABBITT ’00 CRIM. JUS., Colonel, US Air Force

Looking back

I found the article “Looking early for autism” very interesting. Work in autism is a little out of my main interests, but the use of pupillometry in screening caught my attention. WSU researchers in pupillometry may not be aware that there is a long history of work with the measurement devices in the psychology department. In 1959–1960, I was a research assistant for Francis (Frank) Young, a professor in the department. He was concerned with the utility of pupillometry measurement and had me assemble an enclosed booth with a strobe light with variable brightness and duration, a 35mm surplus USAF camera, and a chin and forehead rest bar. Sensors were attached to the subject to monitor heart rate, respiration rate, galvanic skin response, and blood oxygen content.

The camera stepped one frame at a time, coordinated with the strobe. Afterwards, I developed the film which had sharp images of the pupil. Fortunately for me, that ended my part in collecting the data; another research assistant had the tedious job of projecting the images and, one image at a time, measuring the diameter with a caliper. All very crude and time-consuming, compared to today’s computerized methods. Georgina Lynch would roll her eyes.

DON BATTEN ’59 MS, ’61 PHD PSYCH. (PROFESSOR EMERITUS, PSYCHOLOGY, LEWIS-CLARK COLLEGE) Lake Oswego, Oregon

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Cohousing has been described as offering the best parts of dorm life, after college.

If you’re up for a walk or a movie, you’ll probably be able to find someone to go with you. There will be quick chats as you grab your mail. Shared meals and conversation. Unlike the dorm, though, you’ll have a full living space for times when solitude suits you.

A growing number of Americans are seeing the appeal. There are more than 300 cohousing projects in the country right now, according to the Cohousing Association of the United States. Washington has the second-highest number of projects behind California. They’re mostly clustered on the western side of the state, though Spokane’s first cohousing project opened in 2021.

Some communities began decades ago; others are newer or forming. These communities are urban, suburban, and rural. Some cater to senior, and others are multigenerational. Their common thread is intentional community—essentially, creating a village. In-person, real-life social networks are beneficial in so many ways, for those who are open to the concept, says Grace Kim (’93 Arch.).

“Loneliness is a result of our built environment,” Kim said in a 2017 TED talk. “Isolation is an epidemic, and cohousing is an antidote.”

She and her partner in business and life, Mike Mariano (’93 Arch.), have been cohousing evangelists for more than 20 years. Their Seattle-based architectural studio, Schemata Workshop Inc., has consulted with dozens of cohousing groups around the world, and designed numerous cohousing projects in Washington and Oregon—including their own.

Kim and Mariano live in Capitol Hill Urban Cohousing in Seattle and their firm, Schemata Workshop, occupies the street-level commercial space in the same building. Nine residences share a courtyard, rooftop garden, laundry facilities, and the Common House, with its large kitchen and communal dining room.

People who live there eat together three times a week, with cooking and cleanup duties rotating among the residents. Some degree of communal dining is common to the cohousing model, and Kim asserts that it’s the determining factor in how much “communitas,” or spirit of community, exists in a cohousing project.

Shared decision-making is also a defining aspect of cohousing. It begins as a project takes shape, with regular discussions about vision and values. Conflict resolution is a facet of that and, as with any ongoing relationship, will be necessary from time to time. Because residents are there by choice, however, there’s usually plenty of motivation to work things out.

“The social connection is pretty strong,” Kim says. “People get a lot of support living in the community, whether it’s borrowing a car, picking up kids, and for the kids, there are easy playdates.”

Mariano adds, “We’re not best friends with everyone in the building, but it’s this kind of little village where you know everyone.”

Kim and Mariano first learned about the concept as WSU students, when a visiting
A desire to help  

**BY ADRIANA JANOVICH**

Kathy Koehn got involved with the Washington State University Alumni Association four years before graduating. She was in her first year at WSU Global Campus, studying online in the San Francisco Bay Area and wanting to connect with other Cougs. Soon, she went from attending watch parties to hosting them, then serving as vice president and president of the alumni chapter in Northern California.

“Anytime the Alumni Association comes calling, I’m going to say yes,” says Koehn (’14 Soc. Sci.), who recently relocated to Port Orchard. She chairs the scholarship committee for the Kitsap County alumni chapter and serves as vice president of the 2022–2023 WSUAA Board of Directors. “I can’t picture a time when I’m not doing everything I can for the Alumni Association and helping to enhance the experiences of my fellow alumni. They’re family at this point.”

The WSUAA loves its volunteers. But it’s always looking for more dedicated Cougs to help plan local events, review scholarship applications, serve on boards and committees, carry out community service projects, and more.

“All you need, says Kim Mueller (’91 Sport Mgmt.), director of alumni engagement for the WSUAA, “is a desire to help the institution and to build community with fellow Cougs.”

The WSUAA has 54 chapters and clubs in 20 states, each with its own leadership team. Plus, the association has a board of 18 members as well as committees for finance, alumni awards, and scholarships.

In all, the association has a core group of some 250 active volunteers. “Their energy, enthusiasm, and engagement is very impressive,” Mueller says. In fact, WSU was recently ranked No. 13 in the country by the Princeton Review for best alumni network at a public institution.

“Our alumni represent each of the six distinct campuses within the WSU system. While they each may have had different experiences, they are united by their passion...”

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**Learn more about cohousing:** [magazine.wsu.edu/extra/cohousing](https://magazine.wsu.edu/extra/cohousing)
Research at Washington State University makes lives better. From the food you eat, to the wine you drink. Your sleep, your health and your home. “Go Cougs” means a better life.

A Better Life

for Washington State. That is an incredible benefit for students,” says Mariah Maki, associate vice president for advancement and WSUAA executive director.

Clubs and chapters held more than 450 watch parties during the 2022–2023 academic year, mostly for football and men’s basketball but for other events as well. The Spokane chapter, for example, hosted a watch party for the association’s third annual Women’s Leadership Summit followed by a networking event on the WSU Spokane campus. Other chapter activities include wine tastings, holiday parties, toy and food drives, send-offs for new WSU students, webinars, skidays, WSU cheese samplings, meet and greets, and Coug Nights at professional sporting events.

Last summer’s inaugural Better Together Service Days with BECU brought more than 250 WSU and University of Washington alumni together to fight food insecurity across the country—from Seattle, Spokane, and Southern California to Washington, DC. BECU donated $10,000 to the cause, giving $5,000 donations to both Food Lifeline and Second Harvest in Washington state. “It was Cougs and Huskies working side by side to support our communities. It was fantastic how everyone came together,” says Kelly Brantner (’96 Busi., ’97 MBA), WSUAA director of membership and marketing. BECU and the WSU and UW Alumni Associations are already planning a second weeklong event.

WSUAA volunteers receive training to learn how impactful their role is to WSU and fellow Cougs and to learn about the support offered to volunteers from the WSUAA staff.

“I think people initially choose to get involved with the Alumni Association because they want to give back to WSU,” Brantner says. “But what they find when they give back to WSU is how much they get out of giving back. Then they feel like they want to give more because WSU has given so much more back to them.”

Contact the WSU Alumni Association at wsu.association@wsu.edu or 1-800-ALUM-WSU for more information.

Connecting the dots

BY LARRY CLARK

The churning job market throughout the past few years has affected businesses, employees, and job seekers, as the COVID-19 pandemic shook up everything from remote work to the rethinking of careers.

It adds up to a real need to connect potential employers with the right job fit. Washington State University’s Carson College of Business has tracked the seismic shifts in employment as part of its annual “Business in the Northwest” report. In their 2023 report, researchers found that, partially due to the tight labor market, five times as many employees and four times as many business leaders feel the regional economy has declined or weakened since 2019.

“People are having a hard time filling open positions,” says Tony Poston (Ph.D., ‘96 Poli. Sci., ’00 M.A., ‘01 Crim. Jus.), executive director of CougsFirst!, a business network for WSU alumni and friends. He started College Hill Custom Threads in Pullman after graduation and “hired hundreds of Cougs. The company is now being run by somebody that I met at WSU, and she’s hired Cougs, who in turn have gone into management roles.” After he joined CougsFirst! in 2022, Poston saw how WSU’s Academic Success and Career Center (ASCC) helped graduating students fill a Juneau career expo. After talking with ASCC’s Amanda Morgan (’96 Hosp. Busi. Mgmt., ’08 M.Ed. Higher Ed. Admin.), he says the idea clicked that CougsFirst!, primarily a trade show before, could also provide career networking services. “Hopefully, we can connect the dots for some of these businesses, and some of these folks that are looking for jobs—either a first career out of college, an encore career, or a change in career,” Poston says.

The concept goes into action at the CougsFirst! Show and Career Expo on May 12 in Bellevue. ASCC will partner with CougsFirst! on the event.

Poston invites alumni to join either by registering early or the day of the expo. “This career expo is an opportunity for people looking for jobs to go interview the companies that they might work at. And it’s not just for current students or recent grads. Any alumni can come if they’re looking for a career change.” WSU students and recent alumni can also find career coaching, résumé workshops, and other career support at ASCC.
Great teachers are the brick and mortar

BY TREVOR JAMES BOND

Ida Lou Anderson had a rough start when she entered Washington State College in 1926. The lingering symptoms of childhood polio left her small (only four feet tall), frail, and humpbacked. That first semester, she felt so ostracized because of her appearance that she almost dropped out of school.

But a new professor saw her potential and changed her life. As chair of the drama and speech department, Nathaniel E. Reid was full of energy and enthusiasm. He coached students in speaking from the diaphragm, not the upper chest, and explained the importance of cadence, pitch, and stress. And he recognized Anderson’s exceptional oratorical talents and love of poetry, casting her in all theater productions.

After graduation, the young woman who felt like an outcast and nearly left school after one semester, quickly became one of the best-liked and most popular teachers on campus. In the very best way, I think it’s fitting to rename the President’s Residence the Ida Lou Anderson Residence in recognition of her lasting impact as a faculty member. I suggested the nomination and wrote one of the supporting letters.

The President’s Residence is part of the early core of the Pullman campus. President E. A. Bryan wrote that the house was more than a residence for himself; it provided “opportunities of fulfilling social responsibilities to the public which go with the office.”

Anderson grew up in Colfax, graduated from Colfax High School, and, until the age of eight, had an energetic childhood. In 1909, during a family trip to Tennessee, she contracted polio, leading to years of painful treatments, lingering symptoms, and an early death.

In 1926, Anderson’s first year of teaching at WSC, a young man by the name of Egbert—who later changed his name—signed up for her class. Edward R. Murrow (’30 Speech) started college studying business administration but soon switched his major, taking 19 speech courses from Anderson. Outside of class, the two discussed literature, politics, duty, and ethics. The towering Murrow and the tiny Anderson were a familiar sight walking together across campus.

Anderson aided Murrow’s already accomplished ability as a public speaker and prepared him for his career in radio. After his graduation, Anderson’s classes were so popular that students were turned away.

Anderson’s students included future broadcasting legend Edward R. Murrow, whose speech courses she taught. Murrow later went on to create the Murrow Prize for broadcast journalism. Anderson’s influence on Murrow was profound. He once wrote, “I know that (Murrow) is most grateful to you for the enormous help you gave him when he was inexperienced and needed guidance. We accept your resignation with great reluctance, but we shall not forget the devoted and efficient service you have rendered this institution.”

Anderson died September 16, 1941. She was nearly 41. As news of her death spread among her devoted students and colleagues, Murrow sent $350 to pay for the publication of a book of her memoirs. In his contribution, he wrote that Anderson’s students knew “we had been in the presence of one who was, in the true sense of the word, greater than anyone we had met or were ever likely to meet.”

Holland reflected that it was great teachers, not just bricks and mortar, that made great universities. He noted, “In the fourteen years of her service here, this frail little woman was able to leave her deep and lasting imprint upon the lives of hundreds of students.”

“WSC is stronger and the world is a finer place as a result of the personal influence of this young woman upon the faculty and students of the State College of Washington.”

Trevor James Bond (’27 PhD History) is associate dean for digital initiatives and special collections at WSU Libraries.

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Trevor James Bond (’27 PhD History) is associate dean for digital initiatives and special collections at WSU Libraries.
Have you heard?

The ears and tiny sensory hair cells of fish might be key to understanding, protecting, and even regenerating human hearing.

Deep inside the human ear, specialized sensory cells enable both hearing and balance. They’re called hair cells, thanks to their tufts of bristle-like cilia that line the fluid-filled canals of the inner ear. Sound vibrations roll through this fluid, sending ripples over the hair cells. It’s like hitting a switch, as the hair cells vibrate or bend, electrical impulses shout down the auditory nerve to the brain. There, the vibrations are recognized as sound.

And since they’re on the outside, those hair cells are also our researchers’ best bet for understanding hearing loss and balance issues. Thanks to external hair cells, Coffin’s team can screen drugs that may damage hair cells—or protect them from damage—by dosing tanks holding larval fish. Those five-day-old fish are each no bigger than an eyelash, so they can be anesthetized and slipped under a microscope to look for changes in the lateral line.

The lab’s primary animal model is the zebrafish. They’re related to minnows—called zebra danios by the aquarium industry—with five horizontal stripes down their sides. At first glance, it’s hard to imagine the fish have much in common with humans. But it turns out humans and zebrafish share more than 70 percent of protein-encoding genes—and zebrafish have analogs for 84 percent of genes known to cause human disease.

Over the past couple decades, scientists have tinkered with zebrafish genes to span thousands of zebrafish lines for research. Many carry reporter molecules like green fluorescent protein, originally derived from a glowing jellyfish, that protein scientists can link with a zebralight protein—like attaching a bright tag to the study subject. One line of zebrafish sports fluorescent hair cells so researchers can count them and compare drug-exposed fish with control fish. Another has glowing synapses so researchers can visualize the tiny gap where electrical and chemical signals pass between a hair cell and a nerve cell.

The goal is to identify ear-safe alternatives or protective drugs clinicians could prescribe to safeguard hair cells when using ototoxic therapies. Zebralight aren’t the only fish in the Coffin Lab. Just down the hall from the zebrafish setup, animals that look like overgrown tadpoles rest half-buried in gravel in two massive tanks. They’re plain old midshipman—a type of toadfish—and they have an extraordinary feature: their hearing changes seasonally. During the breeding season, some make noise to attract mates, emitting a resonant hum that sounds like the blare of a ship horn. Their female counterparts can best the male song for part of the year.

Coffin has previously shown that female toadfish build up the numbers of hair cells in their inner ears during breeding season. Now, she wants to know if hormones like estrogen play a role in this seasonal change. That could shed light on how hearing works—and how hormones influence human hearing differences related to sex and age.

There’s another compelling reason to study fish: they can regenerate lost or damaged hair cells. Nexted next to each hair cell are support cells that can divide and make new hair cells as needed. That means fish and other non-mammals can lose their hearing and simply regenerate it.

“That leads to a really big question: From an evolutionary perspective, what led to the loss of hair cell regeneration among mammals?” Coffin muses. “And not just hair cells. Photoreceptor cells in the retina, neurons in the brain, and many other cells may be capable of regenerating stuff, but do fish do it really well?”

The prevailing theory is that mammals probably sacrificed regeneration for sensitivity. “As ‘weird’ as it sounds,” Coffin says. “Some cells play specialized roles in mammal ears, making it possible to hear very soft sounds with better fine frequency resolution. But it’s a steep cost.”

Fortunately, the work in the Coffin Lab—and in the labs of her colleagues around the world—may pay off soon.

“I think we’re probably looking at a 20- to 25-year time frame for regeneration,” she says. “We haven’t on the protection side, we’re just starting to see some of that now—and I think we’re going to see a lot more in the next five years.”

Most deafening

Chinook salmon, a key stone species in the Pacific Northwest, hold together the ecosystem, feeding orcas and other wildlife and returning crucial nutrients like nitrogen and phosphorus to the Columbia River basin when they decompose.

Many salmon from the Columbia River and its tributaries are endangered or threatened, including the native Tule Fall Chinook salmon reared at the Spring Creek National Fish Hatchery just west of White Salmon along the Columbia. Hatchery programs are meant to support the wild salmon population, but it turns out that hatchery fish don’t fare as well as their wild counterparts.

It’s a problem that pinged the radar of Rikeman Sholes, scientist with the US Fish and Wildlife Service and doctoral student in neuroscientist Allison Coffin’s lab at Washington State University Vancouver. “We’re seeing some abnormalities in the mechanosensory system in hatchery-reared fish,” Sholes says. “We know that’s leading to hearing loss and might also be energetically taxing for them because that system helps them navigate.”

The mechanosensory system comprises the salmon’s inner ear as well as its lateral line, a network of external sensory cells that runs along the head and down the length of the fish’s body. These cells—called hair cells or neuromasts when considered along with their support cells—sense vibrations and water movement to help fish detect prey and predators and orient themselves in the water. That’s especially important for fish like salmon that must navigate thousands of miles to reach the ocean and then return home to spawn.

Sholes says neuromast damage may result from noise exposure in the hatchery. In addition to the occupational noise of a working hatchery—which Sholes describes as “thunderous like a waterfall”—a railway system and major highway flank Spring Creek. And, unlike wild salmon that can simply move to quieter waters, hatchery fish are stuck in that industrial setting until their release.

Spring Creek provided Sholes 12,000 Chinook salmon, which he split into three groups: one reared under normal hatchery conditions, one raised in soundproofed containers, and one exposed to a constant 150 decibels of white noise. Sholes notes that “150 decibels sounds very loud for air, but it’s not atypical of what they would be exposed to underwater” in a hatchery.

For context, most emergency sirens come in at right at 120 decibels while the blustering bang of fireworks is a solid 150 decibels.

The early data suggest the salmon exposed to white noise may have fared the worst when it comes to reduced neuromasts along their trunks, but survival data will remain a mystery for some time. Sholes tagged the fish before sending them off on their perilous journey out to sea. As they pass dams and hatcheries outfitted with antenna arrays, the pill-shaped trackers nestled in the salmon’s bellies will ping, letting Sholes know where they are and what direction they’re heading. The salmon are expected to return to Spring Creek sometime between 2025 and 2027.

That return trip is notoriously brutal; while they travel, the salmon’s bodies will begin to decay as they resorb minerals and nutrients to fuel the journey. Does protecting the fish’s mechanosensory system at any cost mean we can boost a that makes them more likely to make it back home?

Sholes will be there to find out.
ROXANNE (ROXY) TRUNNELL, a horse-riding veteran since she was 10, was competing and winning medals in the Prio St. George level of dressage the year after graduating from Washington State University in 2008 with her psychology degree.

Thirteen years later, she was a gold medal winner in Paralympics dressage and ranked first in the world in her grade level.

Dressage is an English riding discipline in which the horse and rider perform controlled movements in progressively more difficult tests. Trunnell and her horse Touché had been training together since junior high to reach the Prio St. George, the first level of international competition in able-bodied dressage.

Her goal of competing on the US Olympic Dressage Team was shattered in 2020 when the team test was postponed due to the pandemic. She had been riding him for only six weeks. "He broke out right across the street. You could see the fire and smell the smoke. (Horses are generally terrified of fire.) Dolton was the youngest horse on the team, and this was his first Paralympics, and he had every right to bolt out of that arena. We were very bonyed, and he knew it’s his job to take care of me, and since I wasn’t freaking out, he wasn’t going to freak out either.”

Trunnell was ranked number one in the world for 26 months in 2020 through 2022. Her six-year-old stallion, Fortunato H20, took a six-year-old stallion, Fortunato H20, to the 2022 FEI World Championships in Denmark. It was his first big show, and she had been riding him for only six weeks.

“I don’t get the show nerves that cripple so many riders, and this is because of my schooling,” she says. “I’m able to figure out what I need before a show—I really need quiet and not to talk to anybody about an hour before. If I do get nervous, I am able to have a way of thinking that helps calm me down.”

“Within two weeks, I was placed in an induced coma, had a breathing tube placed down my throat and was airlifted to a hospital in Spokane on Halloween night. Doctors could never pinpoint what caused all this. The closest they could come was that I contracted the H1N1 virus and that turned into encephalitis. A blood clot traveled to my brain, and I ended up having a stroke.”

She returned home having to use a wheelchair most of the time, unable to maintain her balance standing or walking without something to hold onto. “I got pretty depressed... Horses had always been a huge part of my life and that was just yanked away from me,” she says.

Her mother contacted her first riding instructor, who ran a vaulting school with horses that were used to riders not being steady. “She agreed to help me get back to riding again.” She got back on a vengeance. After years of rehab, she got her rights on riding for the US Para Dressage Team, and she began successfully competing nationally in 2003 and internationally in 2014. “Trunnell can get on a horse if someone holds on to her as she walks to the mounting block and she can sit in the saddle without falling backward or to the side. With her stability to keep her balance at a trot or canter, she completes the tests at a walk only (Grade 1, for the most impaired riders). She went with the US Para Dressage Team to the 2016 Paralympics in Rio de Janeiro, where she placed tenth. Afterward, the team, which had serious structural problems, was overhauled with a new chef d’équipe (team manager). Trunnell says, “The progress showed in the 2020 Tokyo Paralympics (postponed until 2021) despite the logistics of working around COVID. Trunnell won her individual gold medals and participated in the team bronze medal performance with her horse, Dolton.”

“A big highlight for me was when I was riding the team test and an apartment fire broke out right outside the street. You could see the fire and smell the smoke. (Horses are generally terrified of fire.) Dolton was the youngest horse on the team, and this was his first Paralympics, and he had every right to bolt out of that arena. We were very bonyed, and he knew it’s his job to take care of me, and since I wasn’t freaking out, he wasn’t going to freak out either.”

Trunnell was ranked number one in the world for 26 months in 2020 through 2022. Her six-year-old stallion, Fortunato H20, took a six-year-old stallion, Fortunato H20, to the 2022 FEI World Championships in Denmark. It was his first big show, and she had been riding him for only six weeks.

“ar Dancina home, I couldn’t stand up, and they took me off,” she remembers. “When my mother got home, I couldn’t stand up, and they took me to the hospital."

“Riding through it

BY WENDA REED

Dancing to the top 10

The Crimson Girls of Washington State University placed seventh in Division 1A Jazz of the 2013 1A UCA and USA Collegiate Cheerleading and Dance Team National Championships. Held in January at ESPN’s Wide World of Sports at Lake Buena Vista, Florida, this is the fifth time since 2013 the team has made it to finals. In 2020 the team placed third, the highest in program history. Dance head coach Payton Ibos is in her first year leading the Crimson Girls. She is also director of sport programs at WSU.

The athletes of the Washington State University cheer team competed at the USA Spirit Nationals/Collegiate Championships on the weekend of February 24, successfully defending their title against New Mexico State University in the four-year large co-ed division.

The competition in Anaheim, California, featured an energized and motivated Cougar cheer squad performing acrobatic moves and shouting cheers in sync—one very small deduction kept them from a perfect score.

The USA Collegiate Championships bring community colleges and four-year institutions from throughout the United States and abroad to compete in cheer, dance, and mascot. Nearly 1,000 collegiate athletes compete in nearly 15 divisions.
Leaving behind better footprints

By the time Christina Chi’s flight landed on Santorini, few tourists remained. She and her family planned their trip to the Greek island for late December, long past the peak season at one of Europe’s top tourist destinations.

Swimming in the Aegean Sea was out; it was too chilly. But Chi and her family had the island’s black sand beaches almost to themselves. They took leisurely visits to the island’s archaeological sites, museums, and restaurants, and Chi snapped photos of Santorini’s famous sunsets without the crush of standing tourists.

Tourism both contributes to global affluence, Chi says. But in emerging economies, tourism is often about protecting the environment. “Without the interest from tourists, some of those culinary or artistic traditions would be dying or extinct,” she says.

“Slow travel” is a movement that urges tourists to capture the same sunset photo, the experience is diminished, and you risk damaging the landscape. Meanwhile, Chi recommends booking at green-certified hotels, which pledge to reduce water and energy use. Some properties also have commitments for limiting plastic waste. Green certifications should include third-party audits for accountability.

“Slow travel fits my personal style. I usually travel to one destination at a time, so I really get to try the different foods and experience the area’s traditions,” Chi says. “Only by spending time in another place can you really learn about its people and culture.”

However, people choose to travel, Chi encourages them to think about sustainability. Her work focuses on environmental stewardship, respect for the host community’s culture and values, and fair distribution of profits. "Slow travel" movement, which urges tourists to capture the same sunset photo, the experience is diminished, and you risk damaging the experience.

But when a destination like Santorini gains international acclaim, the tide of tourists can be overwhelming. “It’s a small island,” Chi says. “If everyone is crowded onto the same beach trying to capture the same sunset photo, the experience is diminished, and you risk damaging the resource.”

At another Mediterranean hot spot, Sardinia’s Spiaggia Rossa beach closed permanently after tourists started collecting the pink sand. Closer to home, poppy fields in Southern California’s Walker Canyon closed this spring amid predictions of a “super bloom.” Local officials wanted to prevent a repeat of 2019, when hundreds of thousands of visitors descended on the area to view the wildflowers. Despite inflation, travel industry officials are predicting a strong year for domestic and international travel. Many people postponed their trips during the pandemic. They’re acting on pent-up demand for new sights and experiences.

Chi understands the allure of distant places. Her favorite tourism quote comes from a Hans Christian Andersen poem. “To travel is to live.” With advance planning, she says tourists can make the most of their trip and travel with a lighter footprint.

Standing on the deck of a large cruise ship and gazing at a magnificent sunset, Chi says, “You see all these tourists looking at the same view, trying to capture the same photo. The whole experience is diminished, and you risk damaging the landscape.”

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**The salmon king**

**BY ADRIANA JANOVIĆ**

It’s the king of salmon, the biggest, most valuable, and most popular of the five Pacific Northwest species. And it’s no wonder.

Wild-caught Chinook, or king, salmon is cherished for its rich flavor, high oil content, and firm, flaky, meaty but tender texture. “I love the structure of Chinook,” says L.J. Klunzinger, the new director and executive chef of the Marriott Foundation Hospitality and Culinary Innovation Center at Washington State University’s Carson College of Business. “I like the flavor and how big and wide those flakes are.”

Dense yet succulent, Chinook stands up to grilling and robust sauces and seasonings. “Chinook just really lends itself to taking on bolder flavors. It’s got great flavor and mouthfeel,” says Klinkenberg, who particularly enjoys Asian-inspired preparations such as soy sauce, Sriracha, and red pepper. But Chinook also makes “a beautiful blackened fish, imparting those Creole influences. For me, being a Pacific Northwest chef, I’ve traveled and lived and worked in other places—Chinook is right at the top of my favorite proteines.”

The iconic and symbolic salmon is vital not only to Washington state’s cuisine but its history, identity, economy, and environment. At least 138 wildlife species—including seals, eagles, and deer—depend on all types of Pacific salmon for food. Salmon also support some 16,000 jobs in commercial and recreational fishing, totaling about $540 million in personal income. And they make up an integral part of ancient and contemporary Indigenous culture and heritage, from sustenance to spirituality. Salmon also draw tourists for sportfishing and spectacle. Who doesn’t enjoy watching the fishmongers at Seattle’s Pike Place Market throw a glinting, silvery king salmon through the air?

But the prized staple of Washington state fare has been declining for decades. The largest and oldest Chinook are disappearing from local waters. Gone are the enormous kings weighing nearly 100 pounds that once swam up the Columbia River. They are not only decreasing in length and weight but also diminishing in number. Saltish Sea populations are down 80 percent since the Pacific Salmon Commission began tracking in 1984. In Puget Sound, according to the federal Environmental Protection Agency, populations are as little as 10 percent of historic numbers.

“And time is running out,” warns the 2020 State of Salmon report from the Governor’s Salmon Recovery Office in the Washington State Recreation and Conservation Office. “The climate is changing, rivers are warming, habitat is diminishing, and the natural systems that support salmon in the Pacific Northwest need help now more than ever.”

In all, 28 types of West Coast salmon and steelhead are listed as endangered or threatened under the Endangered Species Act. Of the 14 in Washington state, 10 are behind in recovery goals and five are considered extirpated. Among those are the Upper Columbia spring/summer run. The past few years, fraught with wildfires and drought, have been especially hard on them. And conditions are only expected to be exacerbated.

As the state’s human population grows, more salmon habitat will be lost, says Jen McIntyre, director of aquatic toxicology at the WSU Puyallup Research and Extension Center, who explores chemical properties of stormwater runoff and their effects on salmon. She’s part of a research team that published a study in the December 2020 issue of Science, finding cohesive salmon are especially sensitive to 5PPD-sulfone, a transformation product of a chemical in automotive tires that kills fish before they spawn. “It could also have sublethal impacts on Chinook and other salmon,” she says. “There’s definitely a concern.”

Indigenous peoples have caught and consumed kings for more than 5,000 years, honoring their arrival each spring with a special ceremony. “There was great joy with the Natives last night in consequence of the arrival of the salmon.” William Clark wrote in his journal in April 1806 after encountering a first-salmon ceremony at Celilo Falls. That season’s first fish “was the (harbinger) of good news” and “divided into small pieces,” which were “given to each child in the village.”

Today, tribal members are “still eating more fish (than non-tribal members),” but it’s 10 times less than what they historically would have had,” McIntyre says. By 1865, industry—from mining and milling to farming, hogging, overfishing, and more—was already affecting salmon runs and fisheries. Between 1889 and 1922, as many as 25 million pounds a year were harvested. That dropped to 15 million a year by the mid-twentieth century and now totals fewer than 5 million, according to WSU researchers who found Columbia River Chinook have lost as much as two-thirds of their genetic diversity. Chinook spawn in fresh water on both sides of the Cascade Range. Try to get three months to a year or two before migrating downstream to estuaries and, finally, the ocean, where they feed and grow for three to seven years, swimming thousands of miles to the Gulf of Alaska and back to their natal creeks and streams to spawn.

According to the Waterloch report, some 10 to 16 million salmon and steelhead trout returned each year to the Columbia River system before the twentieth century. Today, more than 20,000 barriers—including dams and roads—block migration paths, according to the state Department of Fish and Wildlife. Estimates suggest runs are just 2 percent of what they once were.

This, McIntyre says, “is tragic on many levels. Most important for me is the impact on the ecosystem. Fewer nutrients are coming back from the ocean and being deposited in freshwaters. We see a significant loss of productivity.”

Still, she says, “there’s reason to hope.” Scientists and officials are exploring alternative ways to get salmon back upstream, including the so-called salmon cannon, or Whooshh transport system, developed by Seattle-based Whooshh Innovations. In the Columbia River basin, this could allow salmon to reach the 40 percent of their habitat blocked by impassable dams. “It’s been over 60 years since salmon were able to get above those dams,” McIntyre says. “Even with all of the habitat challenges salmon face in the accessible portions of the basin, being able to make use of those historical habitats would be a game changer for salmon recovery.”

The salmon king is a vital part of the state’s history, identity, economy, and environment. As salmon populations continue to decline, conservation efforts are needed to ensure the species remains a vital part of the state’s future.

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**Salmon recipes from WSU chefs**

Salmon recipes from WSU chefs include:

- **Proprietor’s Reserve Pinot Noir**
  - Aged 10 months in new French (60 percent) and seasoned (40 percent) oak.
  - Made with grapes sourced from an award-winning Oregon vineyard and features bright notes of toasted marshmallow and tropical fruit along with pear and apple.

- **2020 Reserve Chardonnay**
  - A product of the WSU Puyallup Research and Extension Center, who explores chemical properties of stormwater runoff and their effects on salmon.

- **2017 Pinot Noir**
  - Aged 10 months in new French (50 percent) and seasoned (50 percent) oak.

**Wine pairings**

Red, white, or pink? Whatever the wine color, fatty and flavorful Chinook, or king, salmon requires a vinaigrette to match its richness. Chardonnay, pinot noir, and rosé are natural choices. And Cascadia-connected wineries offer plenty of options. Here are just a few.

Chardonnay was the first varietal planted at Walla Walla’s Woodward Canyon Estate Vineyard by Rick Szymat (‘85 Ag) in the 1970s. Its 2021 Washington State Chardonnay is made with grapes from two different blocks; one in planted in 1978 and newer vines planted in 2011. The result is crisp, spicy, and balanced—with notes of smoke and citrus zest and aromas of apple and pear. It’s produced and bottled at Woodward Canyon Winery, established in 1981.

The 2020 Reserve Chardonnay from Mercer Estates Winery is made from grapes from the Horse Heaven Hills. Forty percent was aged eight months on new and neutral French oak. Notes of toasted maxwell and honeydew along with pear and spice create a wine that’s both bright and fresh but balanced with midpalate creaminess. Rob Mercer (‘81 Food Sci.) and his brother, Will (’83 Bus.), trace their roots in the region to 1665. Their team includes winemaker Jeremyanto (‘20 Ag) and Rick with Blenda (‘90 Bus.).

Goldendale’s Mayhill Winery, owned by Vicki and Craig Liebold (’84 Bus.), makes more than 60 wines, including the 2018 Reserve Pinot Noir. The wine uses grapes from 200 to 250 years old, sourced from vineyards in the French (50 percent) and seasonal (50 percent) oak. It’s made with grapes sourced from an award-winning Oregon vineyard and features bright notes of toasted marshmallow and tropical fruit along with pear and apple.
Now’s the time to sign up to guarantee getting a bottle of Cougar that’s not overly fruity but not overly oaky, either.” American. oak and seventy percent on European oak, mostly Mountain, among them. Thirty percent was aged on American franc. It features 100 percent Walla Walla fruit, including cabernet composed of 93 percent cabernet sauvignon and 7 percent cabernet

2030,” says Rushton (’10 Hort.), co-owner and assistant wine - pepper, and jalapeño. It’s meant to be served with a juicy steak Cameron Rushton crafted Cougar X. “We’ve had University of Washington alumni purchase, one of

spotlight on Cougar X winemaker Cameron Rushton (and his wine-tasting tips):

CHEM.), founders of Cinder Wines. Wine trips to Argentina and to two wine regions in Spain with Melanie Krause (’00 Spanish, Biol.) and her husband and business partner, Joe Schnerr (’99

in the WSU Alumni Association’s Wine-By-Cougars Wine Club, or to join the WSU Alumni Association, visit wincougars.com. More information about Cougar-connected wineries at the Washington State Alumni Association’s WinyBy-Cougars Wine Club, or visit wincougars.com.
leapfrogging over one another. We put them together in one system,” he says. He lists legislation to allow physicians assistants to work in Washington as another major accomplishment, as well as some tweaks to “blue laws” to make it easier for people to buy wine and drink it on winery grounds.

Although Morrison says he “wasn’t a hot-dogger,” the decision to run for the US House of Representatives was a natural progression. In his mid-40s, he beat five-term incumbent Democrat Mike McCormack—“a good friend, and we’ve stayed friends”—as part of the Reagan Landslide of 1980.

In a Washington Post story on “New Faces in the House,” he was described as a “wealthy orchardist, well-known and respected as a tax specialist” who had campaigned on traditional Republican issues: a balanced federal budget, elimination of questionable government programs, and higher defense spending. He was on the Agriculture, Energy and Commerce Committees among others in his six terms, from 1981 to 1993. During those years he was in constant communication with Governors John Spellman and Booth Gardner.

“It was a different political world than anything you hear about now, there was camaraderie among members,” he says. “Some Republicans and more Democrats I considered friends—you’d go to them with your ideas and see if your beliefs were close enough to work out a solution to a problem.” This spirit of finding common ground was particularly strong in the Washington state delegation, he adds.

As a member of the Agriculture Committee, “I made sure I was part of every consideration of wilderness areas. I am pleased with the reasoned, reasonable approach to save the best for wilderness conservation, and replant and reforest the rest.” Laws to help preserve the Dheva River ecosystem, the Columbia Gorge Scenic Area, and the Cedar River watershed are among bills he cosponsored with the rest of the delegation. His position on the Science and Technology Committee was instrumental in getting funds to clean up “the mess made by WWB at Hanford.”

While he and his family were living in Washington, DC, his younger brother and older son ran the farm. In 1992, “maybe a bit burned out,” Morrison returned to the state to run for governor. He lost in the primary to Republican Ken Eikenberry, who was then defeated by Democrat Mike Lowry (’62 Poli. Sci., Gen. Stu.).

A THIRD ACT IN TRANSPORTATION, ENERGY, AND EDUCATION

“Mike Lowry and I were friends through our congressional experience,” Morrison says. “He asked me to stop by his office and tell him what I’d like to do.” He chose to apply for secretary of transportation, then run by an independent commission, and Lowry wrote him a letter of support. He served in the cabinets of Lowry and Governor Gary Locke from 1993 to 2001. He says he was “the only Republican they ever let in the door.”

During that period, “It was clear that highways could not continue to provide all the means of transportation,” says Morrison, who was the first chair of Sound Transit, founded in 1993, and was instrumental in the expansion of passenger rail between Bellingham and Oregon. “We built three new jumbo ferries. We got the unions and shipbuilders to make concessions so that they could be built in Seattle and not out of state.”

Retiring from the Department of Transportation, Morrison was appointed to the board of directors of Energy Northwest (formerly the Washington Public Power Supply System, or WPPSS) in 2001. He became chair of the board in 2006 and continued with the public power supply agency for 20 years until 2021. “We had to find out what went wrong with WPPSS and fix things and work on keeping the one nuclear power plant, the Columbia Generating Station in Richland, running,” he worked with Governor Christine Gregoire to get it referred.”

The consortium of 28 public utility districts “is leading the charge nationally for renewable energy,” Morrison says. His voice brims with enthusiasm when he talks of the “go-get-um, capable young researchers who are building the first modular nuclear reactors.”

During the same period, Governor Jay Inslee appointed Morrison a trustee on the board of Central Washington University, where he served for 12 years, from 2003 to 2015, mostly as chair. “I enjoyed it; they were wonderful people,” he says. “I got a better feel for the people we were training to be teachers and other professionals, especially commercial pilots because CWU has the only accredited public university degree program in the Pacific Northwest.”

RETIREMENT?

Having left his position at Energy Northwest at age 88, Morrison is officially retired—“except for two or three or four things.” Water issues are still important to him, and he is part of the Yakima Basin Storage Alliance trying to get the US Bureau of Reclamation to finish the Yakima Project and provide a more consistent water supply to the valley. He is still active in Rotary as his club’s longest-living member. He is chair of the board of Life Support, a nonprofit raising funds for emergency medical and support and fire protection around Interstate 90 and Kittitas County. And he is a member of the board of Mainstream Republicans, dedicated to support the election of well-qualified and moderate Republicans.

That task has been more difficult in the last decade. “We seem to publicize the negatives and that leads to more polarization,” Morrison says. “But there’s more cooperation going on than the media suggest. When we have people respecting other people for their opinions, we can still make things happen, but you have to be willing to stop fighting and look for areas of cooperation. I am not a negative person, and my legislative and congressional years brought some amazing team players into my life. We got results. I am reminded of a quote: ‘You will be amazed what you can get done if you don’t care who gets the credit!’”

Gears and bolts rise from the simple metal rectangle. Yet, as you look at it more closely, the 3D printed plate could be crucial to a successful mission to Mars and the moon.

The small pieces on the metallic surface were fused from a mix of simulated Martian dust and titanium, created layer by layer through additive manufacturing, popularly known as 3D printing. If humans set up shop on the Red Planet, they’ll be able to make repair parts or other necessities on the fly.

The metal plate with Martian regolith, created in a Washington State University lab, is but one way that 3D printing can rapidly transform research. “If we’re looking at how the future is going to shift, the thing in common is 3D printing and how we can use this technology. Suppose you want to make something in seven days as opposed to seven months. In that case, 3D printing can be a solution,” says Amit Bandyopadhyay, Boeing Distinguished Professor in WSU’s School of Mechanical and Materials Engineering.

From off of Earth to inside our bodies, Bandyopadhyay and WSU colleagues are finding new uses for 3D printing. With custom machines and experimentation with different materials, WSU scientists create new things such as hip replacement implants, wearable sensors, simulated sharkskin, and parts made from extraterrestrial dust.

Additive manufacturing revolutionizes the speed and ability to make three-dimensional objects across society. Ongoing research is investigating 3D printing with living cells that could build organs for human transplant. Some companies experiment with printing food using edible materials such as chocolate and jellied vegetables, while others are creating entire buildings with huge 3D printers. In aerospace, airplane and space craft parts, and even most of a rocket, are 3D printed.

“Imagine any industry today—space, automobiles, medical, toys—and they are innovating using additive manufacturing. Whether you hear of manufacturing jobs returning to the US, they primarily use additive manufacturing,” Bandyopadhyay says.

**THE PATH TO TODAY’S ADVANCED 3D PRINTING**

Started in a much simpler way. Bandyopadhyay and his research partner and wife, Westinghouse Distinguished Professor Sumita Bose, began at WSU in the late 1990s not long after additive manufacturing processes were commercialized.

Chuck Hull invented the first 3D printing method, stereolithography, in 1983 with a liquid photopolymer that would harden when exposed to UV light. Although his method was slow and very expensive initially, it soon paved the way for other techniques for printing in three dimensions.

One of those early developments remains the most popular 3D printing method today. Fused deposition modeling (FDM) started with a glue gun and an idea from a WSU alumna.

In 1988, S. Scott Crump (’76 Mech. Eng.) was trying to build a toy frog for his daughter when he had an epiphany. What if he could use a glue gun–like device to print an object layer by layer? Starting with that thought, and chafing his own frustration with the slow pace of prototyping, Crump invented and patented FDM. It involves melting a thermoplastic material and extruding it through a nozzle to create layers of an object.

Crump’s first FDM machine was made from his wife’s glue gun and some spare parts from a typewriter. Crump and his wife, Lisa, went on to found Stratasys, one of the world’s leading 3D printing companies.

Fused deposition modeling (FDM) involves melting a thermoplastic material and extruding it through a nozzle to create layers of an object. FDM started with a glue gun and an idea from a WSU alumna.

The ensuing decades led to experimentation with ceramics, metal, and mixed materials. It’s used in industries like aerospace and biomedical—and high-quality and precise parts are acquired.

In the early days of 3D printing, Bandyopadhyay recalls the cost of an FDM machine as around $300,000. The same machine would be $500 today and sit on a desktop, he says.

The technology certainly wasn’t widespread at that early stage, but the potential was there. Bandyopadhyay holds up a white plastic gear about the size of a quarter. This likely is, he says, “the first 3D printed object made at WSU.”

The ensuing decades led to experimentation with ceramics, metal, and mixed materials across industry and even made objects from laser and Martian dust.

**FUTURE MISSIONS TO MARS**

Manned or unmanned, will require a way to repair equipment and structures. The prohibitive cost and the impracticality of transporting these spare materials means the parts must be made there. It costs about $5,400 for the NASA space shuttle to put just one kilogram of payload (about 2.2 pounds) into Earth’s orbit.

Bandyopadhyay, along with graduate students Ali Afrouzian and Kellen Traxel, experimented with as little as 5 percent and up to 100 percent simulated Martian dust and parts made from extraterrestrial dust.
regolith to make objects in the WSU lab’s large SLS printer, one of a squad of large and small printers throughout the lab.

The mixture of minerals—a close approximation of the rocky, inorganic material found on the surface of Mars—proved strong in small amounts combined with titanium, but at 100 percent it was brittle and cracked easily. Still, even materials with high Martian content would be useful in making coatings to protect equipment from rust or radiation damage, Bandyopadhyay says.

Bandyopadhyay says tests with Martian regolith are just beginning. Bose and Bandyopadhyay’s team first showed the feasibility of 3D printing parts directly from simulated crashed moon rock in 2011, in a test for NASA. While recent work by Bandyopadhyay focuses on space, he and Bose told me, “No one will ever use 3D printed metal in a human body.”

Not everyone believed in the idea, though. “A program manager at NASA said, ‘Well, we will not establish that confidence, so do something else in your career,’” Bandyopadhyay says. He and Bose ignored that comment and kept improving the techniques. Now those implants are everywhere. Last year, as many as 150,000 3D printed metallic implants were placed just in the United States, he says. “That’s going to reach 3 to 7 million in the next five years. Once the FDA starts approving devices, the companies saw the benefits.”

Meanwhile, Bose is investigating 3D printed bone-like material made mostly of chemistry-modified calcium phosphate ceramics, with additives and natural medicinal compounds to prevent infection or treat other bone disorders like osteoporosis and bone cancer, that acts as a scaffold for new tissue to grow within 3D printed interconnected porous structures.

HEALTH CARE CAN BENEFIT in other ways from 3D printing. Roland Chen, associate professor in mechanical engineering, sees a way to ease the expensive and painstaking process used to help people with age-related macular degeneration.

Currently, patients require a monthly booster shot in their eyeballs at $1,560 a shot. Chen’s method uses a microneedle array with controlled drug release. Using a 3D printed mold, the device made of hydrogel can also be activated by light to better control the application and removal of the array.

The microneedle, Chen says, could last many months and reduce expense and trouble for patients. Chen and his team have also been researching 3D printing medical implants, prosthetics, robotics, and more.

A team of Voiland College of Engineering and Architecture students in 2013 designed and prototyped a dosed habitat, dubbed the Vaxi-COM, that could be 3D printed from Martian or lunar soil. It was selected by NASA as a finalist among 160 teams in a design competition, and one of only five university teams among the top 30.

Thomas Willenson, associate professor at the College of Veterinary Medicine’s diagnostic imaging lab, 3D prints models of dog and cat brains that could guide vets through risky brain surgery at the Veterinary Teaching Hospital.

Materials scientist Yu-Chung Chang (‘14, ‘17 MS, ‘20 PhD Mat. Sci.), now a postdoctoral researcher, developed a plastic composite made partly from waste coffee grounds. The low-cost additive for plastic is tough but environmentally friendly material for 3D printing. Chang more recently worked with professor Jiewai Zhang at the Composite Materials and Engineering Center in finding a way to convert a bio-based plastic used in products such as filament, plastic silveryware, and food packaging into a high-quality resin useful for 3D printing.

A WSU Tri-Cities engineering team and partners in Germany developed a way to 3D print flexible sensors using nanomaterials and a type of plastic in tandem, with multiple applications in prosthetics, robotics, and more.

Other sides to 3D printing...
TEACHING IN THREE DIMENSIONS

Through a window at the Spark, visitors can see an Eiffel Tower, Thor’s hammer, a 3D Coug head logo, and other small-scale items. All the objects in the WSU Pullman building are 3D printed by students at the Spark’s Design Studio.

A row of FDM machines and related equipment flanks the large maker space. It includes a 3D printed chandelier. Students use the workshop to learn techniques of additive manufacturing for class projects, or even their own creative inspirations.

It’s one of several spaces around WSU that have 3D printers and related equipment for student use. Others include the fine arts, food science, apparel and textiles, and the School of Design and Construction Fabrication Labs.

Jon Manwaring, manager of the Design Studio, says student demand has increased for education in 3D printing, even as more students have their own desktop printers.

Faculty members all over WSU are finding innovative ways to incorporate 3D printed materials in their classes as well as ways for students to collaborate and complete assignments through 3D printing, Manwaring says.

For example, Hallie Meredith, an assistant professor who teaches art history, makes models of famous sculptures and buildings so her students can experience all sides of the pieces.

Microbiology professor Mary Sánchez-Lanier’s students get hands-on understanding of viruses—or at least 3D printed versions of them.

Architecture students a few years ago had to 3D print a modular wine rack.

Back in the Spark Design Studio, a student diligently constructs model after model of a new sneaker. Whether or not he launches the next Nike, the entrepreneurial student will graduate with a full knowledge of additive manufacturing.

A WSU RESEARCHER MANIPULATES THE BASE PLATFORM OF A 3D PRINTER IN AMIT BANDYOPADHYAY’S LAB. (PHOTO ROBERT HUBNER)

3D PRINTED BUST FROM 3D SCAN OF STUDENT
Jayathi Murthy had never been on a plane before she flew to Pullman from her native India to further her studies in mechanical engineering. It was a bumpy ride. “Almost everything went wrong,” she recalls. “I missed every connection all the way.” Murthy (’81 MS Mech. Eng.) ended up late at night at the Spokane airport, where a custodian let her sleep on an office couch. She completed the last leg of her long journey the next morning.

“It was really quite amazing,” she says more than 40 years later, still marveling at the warmth of the community she encountered in the Inland Northwest and at Washington State University—from the airport employee to fellow students and WSU professors who “took me seriously, which is something that I don’t know that anybody else had up to the point as a student and as a researcher. I used to look forward to getting up and going to class at 8 o’clock in the morning.”

Murthy envisioned a future as a researcher in the private sector, not as the top administrator of a public land-grant university in the Pacific Northwest. A national leader in engineering research and advocate of advancing diversity, equity, and inclusion, she was named president of Oregon State University last June. When she took office at Oregon’s largest university last September, Murthy became the first woman of color and sixteenth person overall to hold the position since OSU was established in 1868.

Being “the first” isn’t new to her. Since her mid-teens, “I have often been the only woman in the room. I’m used to it. You have a lot of eyes on you, so the things you do matter. If you do them well, they make a big impact because people notice.”

During the first half of her career, however, she “had no intention of becoming a department chair or dean or president or administrator or anything like that. I came to [academic leadership] pretty late.”
After earning a doctoral degree in mechanical engineering at the University of Minnesota, Murthy taught at Arizona State University for four years before leaving for a community college. Adyna was founded at the University of Arizona in 1986.

A decade later, she returned to academia as an associate professor at Carnegie Mellon University. Then it was on to Purdue University and the University of Texas at Austin, where she was department chair. In 2016, she became the first female dean of the Henry Samueli School of Engineering and Applied Science at the University of California, Los Angeles, where she established the UCLA Women in Engineering program.

Murthy has authored more than 330 technical publications and is a member of the National Academy of Engineering, a fellow of the Indian National Academy of Engineering, and a fellow of the American Society of Mechanical Engineers. She has served on the Engineering and Computer Science jury for India’s prestigious Infosys Prize since 2018. Her own research focuses on nanoscale heat transfer, computational fluid dynamics, and more.

Murthy describes her new role at OSU as “a huge opportunity to make a difference.” She aims to grow faculty research, including “a huge opportunity to make a difference.” She aims to grow faculty research, including technology and funding, as well as scholarships, innovation, and outreach. She’s also rich in vitamins C, E, and β-carotene. Indigenous coastal peoples traditionally would eat them with salmon or mixed with salmon roe and candlefish grease. They are—along with lampry, elk, deer, nettle, thimbleberries, and wapatoo, or tubers also known as duck potato because they grow in wetlands—traditional staples in the diet of the Cowitz Indian Tribe.

But, she says, “cannas root is my favorite traditional food.” Historically, it was slow-cooked in an earthen oven, caramelizing the sugars. “It’s kind of nutty and sweet,” says Johnson, an enrolled member of the Cowitz Indian Tribe. As an intern for her tribe, she organizes and markets canna. She says canna can be used to make soap, in the kitchen, and for animal feed. She also grows canna for the canna festival in the spring of 2017. “I felt like canna really started my journey with traditional foods.”

Johnson grew up in southwest Washington, the historical hub of the Cowitz Indian Tribe, which became federally recognized on February 14, 2000. She attended WSU Pullman, then transferred her sophomore year to WSU Vancouver, from which she graduated, to be closer to her family and their tribe.

Payng for keeps

Mark Schuster (95 Busi.) is a collector of all things Coug.

His garage—read: 1,600-square-foot mansion eaves—is “like a Coug museum,” covered with Washington State University memorabilia. And he’s always on the lookout for more.

He knew he had stumbled upon something special when he found an online listing for George Raveling’s 1976 West Coast Coach of the Year plaque. So he reached out to the seller to learn how he had acquired the plaque and where he had the item for a $75,000 WSU Athletics. He set about to find out about the plaque and its contents so he could give the items back to the seller, as Schuster and others refer to Raveling.

“As a collector, this was a jackpot,” he says. “But this was more than that. This was a Coug looking out for another Coug.”

Schuster purchased the 30-plus items in May 2022. Around the time the boxes arrived at his Richland home, he reached out to WSU Athletics to see about how the storage unit and its contents go. After some back-and-forth, they arranged to meet in person.

When Schuster arrived at the hotel lobby downtown Los Angeles, his hunch paid off. “This was the first item (of the coach’s memorabilia) that I had any more WSU-related items. I had acquired boxes of the coach’s memorabilia from his high school diploma and Coach of the Year awards from the Pac-8 and Pac-10, to warm-up jerseys from his time as an assistant coach on medal-winning Olympic basketball teams in 1984 and 1988. When Schuster heard this, he knew he had to get his hands on it—all of it—so he could give the items back to Coach, as Schuster and others refer to Raveling.

“Coach, this is the best that we offer,” he said.

“One by one, over the course of several hours, they went through all the items—programs, pennants, framed team photos, ID badges, more awards. Each sparked memories. Coach started telling stories, sharing anecdotes about players, basketball, leadership, family, WSU, the Olympics.

Schuster, with permission, recorded their conversation. He wanted to preserve the audio to help him remember and cherish their meeting—and its historical circumstances.

“Strange how things happen in life,” Coach told him. “The chances of this happening are one in a million. The WSU connection is even more incredible. If we were to write a script, we couldn’t get a better story than the one we have.”

Schuster agrees. “I’m a collector,” he says, “but there’s nothing I could have physically that was better than that. I’m a better person for having had that experience with him. And I consider myself very fortunate to be the one who found that first item and online to be able to give the amazing Coug that earned him back to him. He had, Schuster learned, not intended to let

Food and its freedoms

BY ADRIANA JANOVICH

Emma Johnson readily extols the attributes of salmonberries.

“The bramble—with yellow-orange or red druplets that resemble raspberries—provides shade for streams, helping keep water cool for spawning salmon and sustaining our communities.”

“I hope I can build bridges between the communities,” Johnson says. “I hope I can build bridges between the communities.”

“Food sovereignty means we provide all of our own food,” Johnson explains. “It’s not just about having access to food, but also having control over the food you eat. It means being able to make your own decisions about what you eat and how you produce it.”

Johnson grew up in the Cowitz Indian Tribe, which became federally recognized in 1971. She attended WSU Pullman, then transferred her sophomore year to WSU Vancouver, from which she graduated, to be closer to her family and their tribe.

Item returned to RavelingCourtesy Mark Schuster

George Raveling and Mark Schuster

Emma Johnson seeks out traditional foods.

COURTESY WATERPLANET.WS

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George Raveling and Mark Schuster

Emma Johnson seeks out traditional foods.
Call of a wild curiosity

BY ADRIANA JANOVICH

The plan was to spend two years traveling, playing with friends, camping in his car, experiencing myriad ideas of America, asking a lot of questions, and listening, really listening, to people and their stories. It was a simple project, Schinke explains. “Burnout is when it becomes a lifestyle, lasting months or a year or more.”

She has four basic principles: self-care, not self-sacrifice; emotional well-being; clarity and self-awareness, not blind ambition; and productivity, not hustle or “wearing a badge of honor.”

Simply quitting a job and trying a whole other field—she did—might not be the answer if a person takes their same habits with them, she wrote in Brainy Magazine, where she is a regular contributor. Instead, clients should evaluate whether the job makes them a version of themselves they like, whether it aligns with their values and interests, and whether it gives them the lifestyle they want.

Did the pandemic, which resulted in many professional people and corporate employees working from home, reduce burnout? “At first it did, except for health care workers,” she says. “Further into the pandemic, people working from home found their workload always starting them in the face, with no boundaries and no self-care time.”

As the pandemic progressed, her business exploded. “You have to process your emotional baggage, get it off your chest,” she says. This might involve writing, talking to another person, painting, making space for silence, or gardening.

Then, mindfulness must become a daily habit. Her own life balance includes hiking, traveling, reading, singing karaoke, and trying photography, watercolor painting, and piano playing. “No one likes a burned-out burnout coach,” she says.

Before she could help others, Schinke had to go through her own transformation. “I’ve been busy since I was a teen,” she says. Her school years in Kent, participating in AP dances, piano, voice, and soccer. “I was externally validated. I thrived off hearing the praise … I was like a junkie for it.”

In ninth grade, after watching the movie Outwalk in biology class, Schinke began a lifelong fascination with microbiology. At WSU, she worked in Michael Kinzer’s lab in the School of Biological Sciences. After graduation, she stayed two more years, working as a research technician in the College of Pharmacy and conducting her own research on genes involved in advanced prostate cancer.

She published her work in two journals, the hallmark of success in science academia.

The next step: Go for her doctoral degree and become “Dr. Ellyn.” She enrolled at the University of Michigan and was completely on track with her ambitions. Until she wasn’t.

“No matter what tried, nothing seemed to work. It was an anxiety attack,” she remembers. “I was frustrated left, right, and center, and I wanted fulfillment, but I wasn’t finding it.” She started working on personal development and self-help and sharing what she learned with friends. “I realized this feels really good.”

She spent her last day in the lab in summer 2017, then moved back to the Puget Sound area and traveled the world. She established Coach Ellyn LLC in 2019.

The first step in combatting burnout is establishing what it is and if you are caught up in it. “Stress is acute and short-term, lasting multiple months or a year or more”.

Going from “Dr. Ellyn” to “Coach Ellyn” was a radical pivot for Ellyn Schinke (’11 Microbiol., Gene. & Cell Biol.).

Six years ago, she was working on her dissertation, focusing on “the competence and bacteriocin quorum-sensing systems of Streplococcus pneumoniae.” Today, she helps “busy, ambitious high-achievers to achieve more with less burnout” and “to find their ‘busy, ambitious high-achievers to achieve more with less burnout’ and ‘to find their life balance again as they pivot for momentum of what I was doing.”

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The first step in combatting burnout is establishing what it is and if you are caught up in it. “Stress is acute and short-term, lasting multiple weeks to a couple of months max,” Schinke explains. “Burnout is when it becomes a lifestyle, lasting multiple months or a year or more.”

The summer after junior year, when she was working abroad in New Zealand, she learned she’d won the scholarship from the Udall Foundation, a federal agency that works to strengthen the appreciation and visibility of the environment in the workplace, and natural resources as well as Native Nations’ self-determination, governance, and human capital goals. The following summer she landed a Udall internship, working in the office of Sen. Catherine Cortez Masto (D-Nevada) in Washington, D.C.

The funds were helpful but the internship experience was, she says, “priceless. I gained some of belonging with Udall in more ways than one. It inspired me to keep going with the momentum of what I was doing.”

Today, she says, with the Covid-19 Senior Nutrition Program, board member of the Confluence Advisory Community, and member of the WSU Vancouver Native American Community Advisory Board, she “feels so unbelievably blessed for the amount of people that have invested in my education and learning.” she says. “I want to give back to the community as much as I can.”

Dousing the burnout

BY WENDA REED

Cashup Davis: The Inspiring Life of a Seattle Pioneer

JEFF BURNSIDE 89 COMM. AND GORDON DAVIS 58 AG., 59 AG. ED.

BASALT BOOKS: 2022

Cashup was quite a character. A daring, adventurous, and eccentric entrepreneur, he chased big dreams from England to America. Not only was James “Cashup” Davis a successful Palouse farmer, but he operated one of the region’s most prestigious stagecoach stops. And, when he was 72 and “everyone in the territory thought that he was absolutely insane,” he opened an ornate hotel on the summit of Steptoe Butte.

In May 1880, he built Cashup’s Cliffs Hotel on the Butte, Washington. The luxury hotel he built on the Butte is still in use. In 1912, Cashup’s son watches the structure go up in flames from a telephoto that once offered guests sweeping views from the hotel’s rooftop cupola.

By now, the hotel had been closed for about a decade and Cashup, born in 1815, had been dead for 55 years.

He was already a grandfather in his mid-50s when he first caught “Oregon fever.” In 1870, he brought nine of his 11 children ranging in age from three to 19, to Oregon. In 1872, they continued on to the Palouse, where Cashup had the right to work building a name—and nickname—for himself. Cashup was rare in those days, and while many pioneers bartered or traded, he would offer to pay a certain amount “cash up.”

Wayne Chang (’10 Civ. Eng.) helps rebuild infrastructure in war-torn Ukraine.

The Burned Out to Badass Podcast.
A Doctor’s War: Letters and Reflections from the Frontlines of World War II
ARTHUR L. LUDWICK JR. AND PEGGY LUDWICK ’70
BACTERIOLOGY
MCFARLAND BOOKS: 2022

Arthur L. Ludwick Jr. and Jean Hoyer are newlyweds, married just two months before he goes to war in December 1941, shortly after the bombing of Pearl Harbor. Throughout the next two and a half years, the regimental combat surgeon affectionately known as "Lud" writes to his bride religiously, intimately detailing the places and people he encounters—along with feelings of longing and homesickness. As he is crushed into the very heart of war and life becomes what he would later describe as "unbearable," the couple’s life might be when they are at long last reunited.

Petersen writes about what he calls the country’s “most awkwardly shaped states.” The southern border, a straight line established in 1819 dividing Idaho from Utah and Nevada, makes the state’s most “different.” It’s detailed in chapter 2.

In chapter 5, Petersen revisits some of his earlier research on Lieutenant John Mullin’s historic route, completed in 1862 with funds from the US War Department. It took some 200 soldiers and hired men more than two years to construct the route, which stretched more than 1,000 miles between Fort Benton, Montana, and Fort Walla Walla, and served as the first wagon road to cross the Rocky Mountains into the Inland Northwest. It’s detailed in Peter Johnston’s John Mullin: The Yamhill Life of a Western Road Builder (YWUP: 2014). Today, the part of the route between Spokane and Missoula is known as Interstate 90.

Petersen explores long-forgotten stories related to Idaho’s “illegal confinements” and its long struggle to connect its spindly northern population to its more populated southern portion. He examines events of the past that influenced Idaho’s “bizarre boundaries” as well as those “unschooled borders” affected the state’s culture, politics, and economy.

His well-researched exploration delves into the impacts of the French and Indian War, Mormon settlers, and so in this approachable and interesting read.

— Adriana Janovich

Tom Haig was always a competitor. His thirst for adventure started with springboard diving at age 9. As an adult, he plunged eight stories into 30 feet of water in high-diving competitions and exhibitions—sometimes while lit on fire. He traveled the world, often broke and without a destination, and took up cycling along the way.

Haig’s diving feats came to a sudden halt on a sunny morning in 1996. He was riding his bike in Portland, Oregon, when he lost control of his mountain bike and hit a telephone pole. That horrible accident put Haig in a wheelchair for life and required him to dig deep to see into his competitive nature and love of a challenge.

His memoir, written with wit and raw emotion, draws readers along the journey from Haig’s thrilling youth through his mental and physical trials after the accident, and finally to his rebirth into a new career and adventures.

In his story, Haig speaks of how he lost his legs and the reflexes of his home—fried chicken, in particular. He asks for razor blades, candy bars, and a small French-English dictionary. In return, he offers anecdotes about his experiences as a combat surgeon affectionately known as "Lud" and letters to his wife, Peggy Ludwick. In the introduction, her hero, Tom Haig, talks about his adventurous life, struggles, and love of a challenge.

His broadcasting degree then took him to New York. He eventually settled in his late 70s in the late 1980s. His writing career began in 1996, and he crash and lost the use of his legs.

He wrote to Jean on July 20, 1942. "I couldn’t go on without your letters..." he notes on February 5, 1943. "It’s a key moment. I believe that my father’s almost-daily letters from the front lines of World War II were such a treasured part of history that they are at long last reunited.

After his death at 94 in 2008, his daughter, Peggy, preserved this firsthand account of war, Peggy preserves his memory, written with wit and raw emotion, draws readers along the journey from Haig's thrilling youth through his mental and physical trials after the accident, and finally to his rebirth into a new career and adventures.

A Doctor’s War: Letters and Reflections from the Frontlines of World War II
ARTHUR L. LUDWICK JR. AND PEGGY LUDWICK ’70
BACTERIOLOGY
MCFARLAND BOOKS: 2022

After a few good years, hotel traffic slowed. In 1894, Cashup’s wife of 50 years, Mary Ann, died. By the time he died in 1896, Cashup was broke and living in his hotel atop his balcony, and 14-by-14-foot cupola.

It wasn’t until 50 years later that Idaho gained its statehood, in 1909. The invisible combat commun-ications for an unnamed medical officer” who carries a typewriter with him to war, Peggy notes.

His voice comes through loud and strong, transporting contemporary readers to another time and place with great detail and human-ity. Lud presents an intricate collage of war and a powerful example of the lost art of letter-writing. His thorough and thoughtful introspective reflections, supplemented with historical context from Peg’s own research and excerpts from interviews he con ducts with fellow battle Ivy league buffs with an interest in World War II, loved ones of those who served in this and other conflicts and experienced the lasting effects of the toll of war, and those enamored with wartime romance.

Missing are Jean’s responses, although Ingad alludes to them in subsequent letters, starting in spring 1941 from training at Camp Claiborne, Louisiana, and ending with his last missive from overseas in spring 1944. In between, she’s deployed to Northern Ireland, Algeria, Tunisia, and Italy.

“Hold on, Kid, the coming I live for,” he writes to Jean on July 20, 1942. “I couldn’t go on without your letters...” he notes on February 5, 1943.

“Tell me the stories of home—fried chicken, in particular. He asks for razor blades, candy bars, and a small English-French dictionary. In return, he offers anecdotes about the memories of time, during the making, based on a treasure trove of correspondence, photos, military documents, and more.

Petersen writes about what he calls the country’s “most awkwardly shaped states.” The southern border, a straight line established in 1819 dividing Idaho from Utah and Nevada, makes the state’s most “different.” It’s detailed in chapter 2.

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Secure Your Bottle of Cougar X

The only way to guarantee your bottle is to join the Wine-By-Cougars Wine Club

Wine-By-Cougars is an exclusive wine club for members of the WSU Alumni Association

winebycougars.com

Alumni Association awards

Each year, the WSU Alumni Association awards a variety of honors to alumni, students, staff, volunteers, and friends of the university. From recognizing outstanding Cougar pride to naming honorary alumni, the awards acknowledge many different forms of service to WSU.

The Alumni Achievement Award is the highest honor given to alumni by the WSU Alumni Association. About 500 Cougs have received the award since its inception in 1970.

BRYAN SLINKER ('80 DVM, '82 PhD Vet. Sci) was one of the 2022 recipients of the award for his leadership as a professor and dean of the College of Veterinary Medicine. Slinker, a first-generation student who eventually became a faculty member at WSU in 1992, oversaw the creation of the Paul G. Allen School for Global Animal Health and created the School of Molecular Biosciences. Slinker is also a director of the Washington State Animal Health Foundation.

In 2017, NICOLE “COCO” UMIKER ('11 PhD Food Sci) received the Alumni Achievement Award for her status as the only female graduate from WSU Food Science to build and create her own vineyards and winery from scratch. She led the revitalization of the Lews-Clark Valley wine industry, and she consults for new growers in the area. Umiker also teaches microbiology and food microbiology at Lewis-Clark State College in Lewiston, Idaho.

SARAH ENGLISH ('94 Comm., '95 Elem. Ed., '96 MEd) was recognized with the Cougar Pride Award in 2021. Described as an “uber Cougar,” she participated in the Cougar Athletic Department’s #Cougs30DayChallenge in 2020 by recording herself singing the “Fight Song” at different campus landmarks. She planned a route through campus and displayed a different birthday greeting at each landmark for the WSUAA’s Happy Birthday Crimson and Gray 5K in 2020. English also dresses up her cat, Madeline, in Coug gear for every football game. English served on the WSUAA Board from 2017 to 2020 and chaired the scholarship committee. She was also president of the Northwest Washington Cougs chapter.

DARCY WISE ('80 DVM, '82 PhD Vet. Sci.) was one of the 2022 recipients of the award for his leadership as a professor and dean of the College of Veterinary Medicine. Slinker, a first-generation student who eventually became a faculty member at WSU in 1992, oversaw the creation of the Paul G. Allen School for Global Animal Health and created the School of Molecular Biosciences. Slinker is also a director of the Washington State Animal Health Foundation.

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In 2017, WSU PRESIDENT KIRK SCHULZ and his wife, NOEL, were named Honorary Alumni. Kirk was praised for his nationally recognized leadership and experience in higher education and commitment to fulfilling WSU’s mission as a land-grant university. Noel, a professor in the Voland College of Engineering and Architecture and nationally recognized expert in power systems engineering, was honored for her efforts to recruit and retain women in engineering and mentoring female engineering faculty.

The WSU Alumni Association also coordinates the Top Ten Seniors and Regents’ Distinguished Alumni awards.

Know a Coug worth recognizing? Submit a nomination at alumni.wsu.edu.
In 2020, he received WSU's most prestigious honor, the Regents' Distinguished Alumnus Award (RDAA) in recognition of his extraordinary contributions to understanding coastal geology. A member of Duke University faculty since 1965, Pilkey is the James B. Duke Professor Emeritus of Geology at Duke and the founder and director emeritus of the Program for the Study of Developed Shorelines at Western Carolina University. He is an author, coauthor, or editor of 48 books and numerous technical publications, many of them internationally acclaimed for their fresh insights into various aspects of marine geology and barrier islands around the world. His many other accolades include the Francis Shepard Medal for excellence in marine geology in 1987, the Presidley Award in 2003, and the WSU College of Sciences Distinguished Alumnus Award in 2007. The Orin Pilkey Marine Science and Conservation Genetics Center at the Duke Marine Laboratory was named in his honor.

When he joined the faculty at Duke, his research focus was on the deep ocean floor. For years later, Hurricane Camille, a devastating category 5 storm, slammed into the Mississippi coastal town where Pilkey's parents were living, and changed the course of his career. Influenced by the storm's destruction, he began studying the important role of coastal zones and viewing barrier islands as “living systems.”

Pilkey’s reputation as a learned advocate for preserving America’s coastal resources has led to his appearing in several documentary films, testifying before three different congressional committees, and regularly speaking with media during hurricane season.

His recent books include Lessons from the Sand: Family-Friendly Science Activities You Can Do on a Carolina Beach, which offers easy experiments for children and parents to discover the wonders of the ocean, and Living with the Beach, which focuses on the continental US shoreline, from Maine down to Florida, along the Gulf Coast, and up the California coast to Washington state.

Now retired from formal teaching, Pilkey remains active in local policy issues and in educating the public about the need to protect the world’s beaches.

### Class Notes

Senator PATSY MURRAY (72-Puyallup, Ed.) is the first woman to serve as president pro tempore, making her third in the line of presidential succession.

In the role, Murray presides over the Senate in the absence of the vice president. Senate rules do not allow her to cast a tie-breaking vote when the Senate is divided.

The president pro tempore appoints the Senate legislative and legal counsel and the director of the Congressional Budget Office, and makes appointments to national commissions and advisory boards.

The president pro tempore can also assign other senators to perform the duties of the chair to give them more experience in Senate rules and procedures, administer the oath of office and other oaths required by the Constitution, sign legislation, and preside with the Speaker of the House when the houses are in joint sessions.

Traditionally, the most senior US senator in the majority party is chosen to hold the office. Senator Dianne Feinstein (California) was sworn in as chair of the Democratic Senatorial Campaign Committee, Democratic Conference secretary, and assistant Democratic leader.

Before she was elected to the Washington State Senate in 1988, Murray was a preschool teacher and taught a parenting class at Shoreline Community College.
BY LARRY CLARK

During his 33 years working at WSU, and many years supporting the university after retirement, Fry made a huge impact as a storyteller for the Cougar nation. Yet he always says he was the lucky one.

As he told his friend Pat Carather (’62, Comm., Soc. Sci.), former editor of Washington State Magazine, in an interview: “My mom used to come up from California and visit. Every time she came, she would say ‘Ain’t you grateful that you had an opportunity to come here and work here? And all I can say is, ‘Mom, you’re right, so right.’”
We love our volunteers—they are the best. But we need more!

If you love WSU and are a proud Coug, we need you.

Contact the WSU Alumni Association at 1-800-ALUM-WSU or wsuaa.volunteers@wsu.edu to speak with a member of the Alumni Engagement team about ways you can help us help WSU.

THE BEST ALUMNI ASSOCIATION IN THE WORLD WANTS VOLUNTEERS

IN memoriam

December 26, 2019, Kila, Montana. LYNDIA TAYLOR PHEASANT (‘61 Psych.), 82, February 9, 2023, East Wenatchee.


WILLIAM SHOBERT SEISE (65 PhD Chem.), 80, February 8, 2022, Tucson, Arizona. ANDRIS CAKARNIS (66 Soc. Sci., Tau Kappa Epsilon), 80, December 26, 2022, St. Pete Beach, Florida.


WILLIAM DALE SCILLEY (‘68 Busi., Phi Delta Theta), 77, December 6, 2022, Kirkland. LARRY M. ANDERSON (69 Math., ’78 MEd), 75, January 20, 2023, Spokane.

SHELLEY CARR (‘69 Fine Arts, Ed.), 75, January 6, 2023, Olympia. MICHAEL A. GATZMAN (69 MA Agr.)...
SO MANY WAYS TO GIVE BACK!

When you think about giving to Washington State University, the first thing that might come to mind is making a donation to your favorite Coug program. But did you know there are countless other ways to give back? Get inspired by Mark Schuster, Washington State University Alumni Association board president. Here are just a few highlights of Mark’s contributions over the years:

• Volunteered countless hours as a WSUAA leader.
• Organized an annual tailgate party that grew to 450 attendees and raised more than $750,000 for Athletics.
• Helped develop a finance course for the Carson College of Business for non-finance majors and professionals, promoted the effort to endow a professorship in soil health, and partnered with WSU Tri-Cities to establish the Cougar Cupboard food pantry—all with the support of his company, Lamb Weston.
• Every year, donates several items of Cougar memorabilia for auction events, helping raise thousands of dollars for scholarships.
• Organized a custom artwork project featuring WSU quarterbacks that raised more than $125,000 to endow a scholarship.

Read more about Mark’s remarkable history of engagement and learn how you can contribute time, talent, and treasure to WSU:

FOUNDATION.WSU.EDU/MARK-SCHUSTER

MARK SCHUSTER ’95
CARSON COLLEGE OF BUSINESS

It hangs there, high above the whirring machines in Cougar Crew’s ergometer room, a 23-foot wooden relic from the program’s past. The Winlock W. Miller and the 101 were long-term loans to WSU’s newly formed crew from University of Washington head rowing coach Dick Erickson in early 1971. Both boats were crushed when the newly built Alamota shell house collapsed by a severe windstorm in early 1972, barely a month after WSU rowers took the shells onto the Snake River for the first time.

A founding member of Cougar Crew, the late Bob Minnich, salvaged the hull of one, carrying it atop his parents’ VW van to their Puyallup home, where it was stored in the attic of their garage. Several years after he passed away, his brother contacted Cougar Crew alumni who in turn alerted men’s head rowing coach Peter Brevick. Brevick drove to the west side to fetch it, hoisting the remnants—a direct link to the beginnings of the WSU rowing program—to the ceiling last summer.

Alumni hope to test wood samples from the hull in an effort to confirm its identity. Meantime, in March, the Cougar Crew Alumni Association held a christening ceremony, commemorating the shell’s homecoming and its symbolism of the beginnings of Cougar Crew.

BY /uni2002 ADRIANA JANOVICH AND MIKE KLIER ’75 PHYSICS
PHOTO ROBERT HUBNER

resurrecting the remnants—read the full story of the Cougar Crew shell: magazine.wsu.edu/extra/crew-shells

52 WASHINGTON STATE MAGAZINE/uni2002 SUMMER/uni20022023