

Winter23

vol23no1

# Washington State

M A G A Z I N E



9

Drawing it  
up from  
the ashes

24

Food for a  
changing  
climate

## UPfront

After a devastating wildfire, student landscape architects are re-envisioning a town's future. **9**

Leading the way on the aviation fuels of the future |

Resonant tales not forgotten

**17**

Ensuring manufacturers' designs really bear up **19**

Coming together to unearth

local Tribal histories **20**

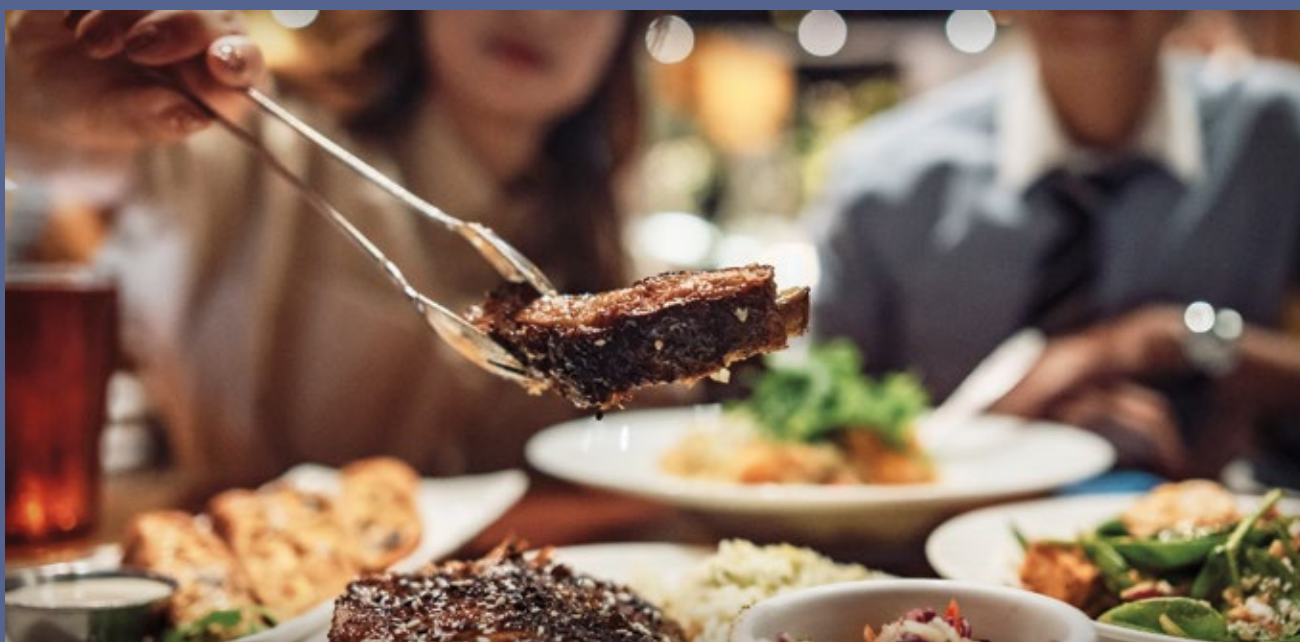
**COVER:** ADMIRALTY HEAD LIGHTHOUSE DECORATED FOR THE HOLIDAYS, FORT CASEY STATE PARK, ISLAND COUNTY (PHOTO BRAD MITCHELL)

**RIGHT:** HEADING TO CLASSES ON A SNOWY DAY IN PULLMAN (PHOTO SHELLY HANKS)



## Feature

Food for a changing climate **24**



ISTOCK

### Thematics

**SHORT SUBJECT 12**

The past is not that long ago

**18** Reversing the erasure

**OUR STORY 21**

50 years @ Beasley

### Departments

**3** A helping hand **FIRST WORDS**

**4** Defining our own path **FROM THE PRESIDENT**

**14** It's in the crimson blood **15** Catching up on people's lives

**16** Triathlon ties **SIDELINES**

**22** Let's talk turkey! **IN SEASON**

**29** Positive influences **30** Heroes around every corner

**31** After the Maui fires **32** Different strokes **ALUMNI PROFILES**

**33** *Seek; Washington State Rising; Man of Treacherous Charm*

**NEW MEDIA 35** Drive with Cougar pride **ALUMNI NEWS**

**36** CLASS NOTES | Greg Selstead '86 **37** Nancy Li Schmidt '99, '06

**38** Will Martin '01

**39** IN MEMORIAM **41** Remembering David H. Stratton

**44** A new home for medicine **LAST WORDS**

**Washington State Magazine** is published quarterly by Washington State University. **Editorial office:** IT Building 2013, 1670 NE Wilson Road, Pullman, Washington. 509-335-2388  
**Mailing address:** PO Box 641227, Pullman, WA 99164-1227. Printed in the USA. © 2023 Washington State University Board of Regents. All rights reserved. Views expressed in *Washington State Magazine* are those of the authors and do not necessarily reflect official policy of Washington State University.

The Spring, Fall, and Winter issues of *Washington State Magazine* are distributed free to alumni, friends, faculty, and staff. The Summer issue is exclusive to WSUAA members and paid subscribers. Subscribe or gift the magazine for \$25 yearly ([magazine.wsu.edu/subscribe](http://magazine.wsu.edu/subscribe)). **Change of address:** Biographical and Records Team, PO Box 641927, Pullman, WA 99164-1927; [address.updates@wsu.edu](mailto:address.updates@wsu.edu); 800-448-2978.

Washington State University is an equal-opportunity, affirmative-action institution committed to cultural diversity and compliance with the Americans with Disabilities Act. This publication is available online as text-only and in other accessible formats upon request: [wsm@wsu.edu](http://wsm@wsu.edu); 509-335-2388; 509-335-8734 (fax).

# SUPPORT WSU WITH A Gift of Real Estate

**Do you own residential, commercial, or undeveloped real estate that has appreciated in value and you no longer wish to manage or maintain it?**

**Do you have a vacation home that your family no longer uses?**

**Would you like to use your real property to pay income to you for life?**

***You may want to consider making a gift of real estate to support the future of WSU.***

Your gift may allow you to:

1. Make a large impact at WSU that you never thought possible.
2. Take an income tax deduction for the appraised fair market value of the property.
3. Establish a charitable remainder trust and receive income for life.
4. Make a gift of remainder interest in your home and receive a charitable tax deduction today.

Contact the Office of Gift Planning for more information.

📞 509-335-7883

✉ [gpoffice@wsu.edu](mailto:gpoffice@wsu.edu)

🌐 [giftplanning.wsu.edu/real-estate](http://giftplanning.wsu.edu/real-estate)



## **Gift of Real Estate Benefits Vet Med**

During a tour of the WSU Veterinary Teaching Hospital, Cathy Morrison was inspired by the care the animals received. Since then, she has taken her own animals to the VTH and has become a philanthropic supporter. In 2000, Cathy purchased six acres of land where she hoped to build her dream home. Years later she decided instead to donate the land to benefit the VTH during her lifetime and help it purchase a much-needed ultrasound machine. "I would say to every person who can, give back to society, to people and animals. See for yourself the positive changes that occur."



WASHINGTON STATE UNIVERSITY  
**FOUNDATION**

**A helping hand.** Most communities face a crisis, such as a natural disaster, and can use some assistance to bounce back. Washington State University has been there to help through Extension, outreach, and caring alumni with, for example, the response to the Oso landslide in 2014.

WSU students often lend their creativity to support communities, too. The small Eastern Washington town of Malden was ravaged by a wildfire in 2020. As the people of Malden rebuild, landscape architecture students led by WSU professor Jolie Kaytes talked with community members and contributed ideas and designs that connect the past and future of Malden.

Coug alumni are known to give a generous helping hand in times of need, even when they have faced hardship. Valerye Huff Zimmerman ('10 Comm.) and her husband escaped on foot from the August wildfire that struck Lahaina, Maui. Their condo was destroyed, but they were soon back delivering meals in West Maui. Other Cougs, including retired judge Joe Cardoza ('72 Poli. Sci.) and Hawaii state senator Tim Richards ('84 DVM), have stepped up to assist in the Maui recovery.

Both Malden and Maui were slammed by increasingly erratic weather, heat, and fire. As we face a world that's warming, WSU researchers continue to find ways to ensure we have a food supply in hotter climates. They have developed techniques and knowledge to adapt livestock, potatoes, wheat, apples, and other food sources facing fluctuating weather patterns even as the population grows.

Communities have always been entwined with food and cooking. Ancient ovens discovered by the Kalispel Tribe north of Spokane show an example of that long history, and the Tribe partnered with WSU to excavate and research the site. It's the first archaeological project the Kalispel Tribe has made public, and the trust and connection with WSU made the partnership possible.

Sometimes people can share their own communities and help others understand and develop empathy. Gillis Williams ('22 Comm.) uses social media to entertain and enlighten followers about people with autism spectrum disorder. A project with the WSU archives unlocks previously untold histories of LGBTQ+ people, with honest stories that open eyes and minds.

Sometimes even the seemingly small acts of individuals enhance community. Former WSU football player John Scukanec ('96 Crim. Jus.) plays simple games of catch and builds relationships. As he says, "Everyone has a story, and you don't know what it is until you throw the ball."

**EDITOR:** Larry Clark '94

**ASSOCIATE EDITOR:** Adriana Janovich **ART DIRECTOR:** John Paxson **SCIENCE WRITER:** Becky Kramer

**CONTRIBUTING WRITERS:** Ryan Booth '21 PhD, Addy Hatch, Jason Krump '93, Wenda Reed '76, Robert K. Sutton '84 PhD, Loren Ward '23

**PHOTOGRAPHERS:** Geoff Crimmins, Cori Kogan, Shelly Hanks '88, Dean Hare '06, Robert Hubner, Brad Mitchell, Ted S. Warren

**WSU PRESIDENT:** Kirk H. Schulz

Contact Kirk: [presidentsoffice@wsu.edu](mailto:presidentsoffice@wsu.edu) | 509-335-4200

**VICE PRESIDENT, UNIVERSITY MARKETING AND COMMUNICATIONS:** Phil Weiler

**ADVERTISING:** Contact Lowell Ganin, 206-717-5808 or [lowell@everedify.com](mailto:lowell@everedify.com)

Advertising guide is online at [magazine.wsu.edu/advertising](http://magazine.wsu.edu/advertising).

Washington State Magazine is pleased to acknowledge the generous support of alumni and friends of WSU, including a major gift from Phillip M. '40 and June Lighty.



## TALKback

### And speaking of reunions...

The Stephenson South 10th Floor Poker Party is the longest continuous alumni reunion in WSU history. Group members gathered for their 41st straight event in Sequim in July. ▶

MARC ANDERSON '76

### Correction

In the sidebar of the Fall 2023 story, "A better deal," Thabiti Lewis's title was incorrect. He is associate vice chancellor for academic affairs at WSU Vancouver.



**Left to right:** Paul Alvestad, Gig Harbor; Bill Brager, Forks; John Colbert, Tonasket; Terry Peterson, Portland; Gary O'Malley, Stanley, Idaho; Scott Boyer, Bellevue; and Marc Anderson, Ridgefield

## FROM THE *president*

ILLUSTRATION DEREK MUELLER



**Many people feel like their heads are spinning with all the changes in college sports.** For me, more has happened in the last two years than the previous 20 years of my career around intercollegiate athletics.

Not only have all Pac-12 schools left the conference except WSU and Oregon State University, there's conference

realignment nationally, recent Name, Image, and Likeness (NIL) changes to support our student-athletes, and new college sports transfer rules.

During this whirlwind, there are a few things I'd like to share with Cougar Nation.

First, it's really important for WSU to chart its own path forward. While the current state of the Pac-12 conference was not a situation of our making, we refuse to let it define us.

We've moved forward with legal action and plans to secure our athletics future, with the assistance of an advisory committee I appointed.

We already know a few things. We are not going to spend the same amount of money on athletics that we have for the last decade. We will still be competitive, but it'll be different than when we had the smallest athletic budget in a Power Five conference.

But I want to remind Coug fans that we'll still have Division I athletics. We'll still compete for championships and have football

Saturdays. We'll still show up every day on the court and in the classroom. The opponents will be different, and even if we don't know the future of the Apple Cup, the resolute Cougar spirit hopefully will only grow stronger.

We will need people to continue to be supportive. And I don't mean just financially; keep attending events and watch parties. I appreciate everybody who cheers on our excellent volleyball, soccer, football, baseball, and all teams. We shouldn't stop just because we may be playing new schools.

Many of our alumni take pride in seeing our teams compete, succeed, and have a national presence. You may not be a huge sports fan but when you wear a Cougar shirt, you'll get a "Go Cougs" from somebody. That Coug connection, and athletics, are part of our special college experience.

I think most would agree that intercollegiate athletics chasing dollars has become excessive. The problem is that it never stops. I'm not sure people really want college sports to become more professional.

It should be about the student-athletes representing Washington State University as they compete at an elite level both athletically and academically. They deserve our support. Top-flight collegiate athletics are central to the student experience at WSU. We will not let that change, even if our opponents change. Most importantly, we remain firmly committed to helping all our students graduate on time and ensuring that they have a great Cougar experience.

**KIRK SCHULZ**

*President, Washington State University*

⊕ what's happening with WSU's athletic conferences: [president.wsu.edu/athletic-conference-realignment](https://president.wsu.edu/athletic-conference-realignment)



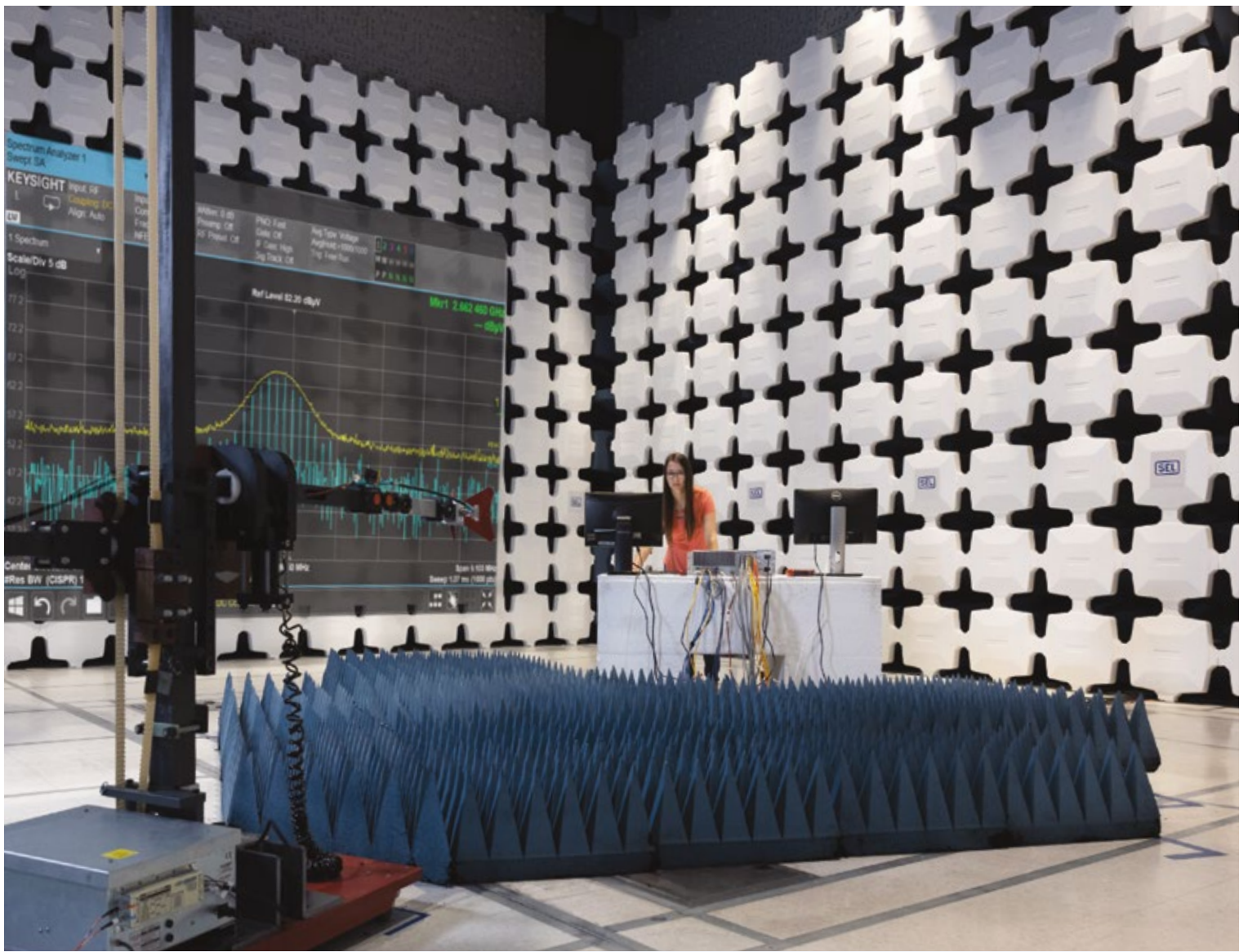
# A PARTNERSHIP BUILT ON COMMUNITY

Like WSU, we believe in helping the community.  
As a not-for-profit credit union, we're here to  
improve the financial well-being of our members.

We're BECU – proud sponsors of the  
Washington State community.

BECU membership required. Restrictions apply. Federally insured by NCUA.

**B|E|C|U**



## World-Class Technology, Made in the Northwest

Every day, we invent, design, and build the systems that protect power grids around the world. SEL's employee owners are dedicated to making electric power safer, more reliable, and more economical.

Learn more at [selinc.com/company/about](https://selinc.com/company/about).





# Do You or You and Your Neighbor Have 300+ Acres of Clean Farm or Pasture Land? Lease Us Your Land!



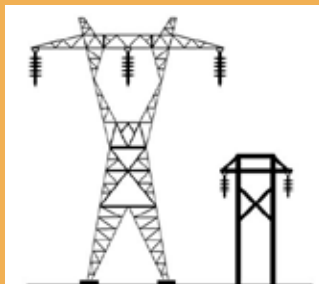
300 acres or more relatively level, clean farm or pastureland with a large transmission line crossing?

Lease Your Land for Solar Power Production

Extraordinary income to the right property owner(s)

If your property qualifies or your property along with neighbors qualify you may potentially receive long term income. (20 – 40-year lease)

\$800 - \$1200 Per acre Per year with incremental increases



## Do You Have Power Lines Like This On Or Adjacent To Your Land?

- Can Not be Subtransmission Lines
- Must be Transmission Power Lines
- Must be 115 Kv to 345 Kv

## Please Note the Four Essential Requirements Below

Transmission lines crossing or within 200 yards of property

300 or more acres (must be in recent cultivation or in pasture or clear open range)

No timberland or clear cuts

State or county maintained road bordering the property

**CALL (828)-817-5400 or (828)-817-9101**  
Email Us at: [InnovativeSolarFarms@gmail.com](mailto:InnovativeSolarFarms@gmail.com)

Visit our website at [innovativesolarsystemslc.com](http://innovativesolarsystemslc.com) to view recent projects

JEFFREY GIBSON

# They Teach Love

FROM THE COLLECTIONS OF JORDAN D.  
SCHNITZER AND HIS FAMILY FOUNDATION

Jordan Schnitzer Museum of Art  
Washington State University

August 22, 2023 – March 9, 2024



## MORE EXHIBITIONS FROM THE JORDAN SCHNITZER FAMILY FOUNDATION

### **A Question of Hu: The Narrative Art of Hung Liu**

Jordan Schnitzer Museum of Art at PSU – Portland, OR • 8/24/23 – 12/2/23

### **Strange Weather**

Jordan Schnitzer Museum of Art at UO – Eugene, OR • 10/21/23 – 04/7/24

### **We Are the Revolution**

The Schnitzer Collection – Portland, OR • 8/26/23 – 12/1/23

### **Kara Walker: Cut to the Quick**

USC Fisher Museum of Art – Los Angeles, CA • 9/8/23 – 12/9/23

### **David Hockney: Perspectives Should Be Reversed**

Honolulu Art Museum – Honolulu, HI • 11/16/23 – 3/10/24

### **Hank Willis Thomas: LOVERules**

Henry Art Gallery – Seattle, WA • 2/24/24 – 7/21/24

*All exhibitions are from the Collections of Jordan D. Schnitzer and His Family Foundation and are provided at no cost to exhibiting museums*

D R A W I N G   I T

# up from the ashes

BY BECKY KRAMER

IMAGES COURTESY PINE CREEK COMMUNITY RESTORATION LTR AND THE WSU SCHOOL OF DESIGN AND CONSTRUCTION



## PROJECT\_MALDEN

\_BUILDING BRIDGES\_

Bryan Woohyeok Kwon  
Lnd\_Arch-485  
Washington State University  
School of Design and  
Construction



**THREE YEARS AGO**, a wildfire nearly destroyed Malden, Washington. As wind-driven flames raced across the parched late-summer landscape, residents got a 30-minute warning to evacuate.



**NO ONE WAS KILLED** in the Babb Road Fire, but 80 percent of the small town in Whitman County was destroyed on September 7, 2020. Homes burned, and Malden lost its city hall, fire station, post office, library, and food bank.

As the community recovers, residents are re-envisioning their town's future. **Landscape architecture students from Washington State University contributed ideas and designs last spring**, drawing on the city's railroad history and residents' interest in amenities that will help attract tourists and new residents.

Founded in 1909 as a stop on the Milwaukee Railroad, Malden's population dwindled after the fire but has rebounded to about 150. "We're one of the oldest and one of the newest cities in Washington state," says Mayor Dan Harwood. "We're literally rebuilding most of the town."

Nineteen landscape architecture students took part in the senior capstone design class. Most grew up in urban areas. "Interacting with residents from a small, Eastern

Washington community was a novel experience for them," says Jolie Kaytes, professor in the School of Design and Construction, who taught the class with Associate Professor Steve Austin.

The students heard first-hand accounts of the Babb Road Fire and got a better understanding of issues facing rural residents.

"People were pretty vivid about describing their experiences during the fire," says Jarin Manuel ('23 Land. Arch.). "I appreciated that they were willing to talk about such a sensitive topic."

In the capstone class, landscape architecture students focus on projects with real-world applications. During their careers, students may very well be working with communities recovering from wildfires, Kaytes says. Although fire is a naturally occurring part of the Pacific Northwest landscape, and light burning helps rejuvenate fire-adapted ecosystems, climate change is increasing wildfires' intensity.

"As part of WSU's mission, the landscape architecture

program is grounded in serving society and creating places that help people and the environment," Kaytes says. "We're in an increasingly hotter time, and our graduates will be working with clients affected by extreme weather events."

Students presented their projects at a forum in Malden in late April. Many of the projects focused on developing public spaces for residents and tourists.





Voiland College of Engineering and Architecture  
School of Design and Construction

Student designs envisioned a central retail district for Malden, walking paths, redesign of Malden's park, a public square for outdoor events, community gardens featuring native and pollinator friendly plants, and a monument commemorating the fire. In some plans, the city's gray water was used for irrigation.

Students also capitalized on Malden's proximity to the Palouse to Cascades Trail—a

non-motorized route that follows the path of the former Milwaukee Railroad. Based on the trail's popularity with out-of-town cyclists, students designed a city campground for trail users.

Manuel developed his capstone project around living with wildfire, emphasizing the "firewise" principles of keeping open areas around rural residences and creating fire breaks by spacing trees and pruning lower branches.

"Initially, I was hesitant to focus on fire, but I knew I had to address it," Manuel says. The Malden fire started when a branch dropped onto a power line during a windstorm and swept through a belt of trees in the Pine Creek watershed.

Although ponderosa pines burned in the Malden fire, they're a fire-adapted species that can survive ground fires. Properly managed, ponderosas are a valuable source of shade, windbreaks, and wildlife habitat, Manuel says.

"We need better vegetation planning, not only in Malden, but in surrounding areas of Eastern Washington," he says. "The firewise techniques in my

presentation could be adapted for other communities."

In Malden, public buildings are being rebuilt with state and federal dollars. Volunteer labor and private donations are helping residents rebuild their homes.

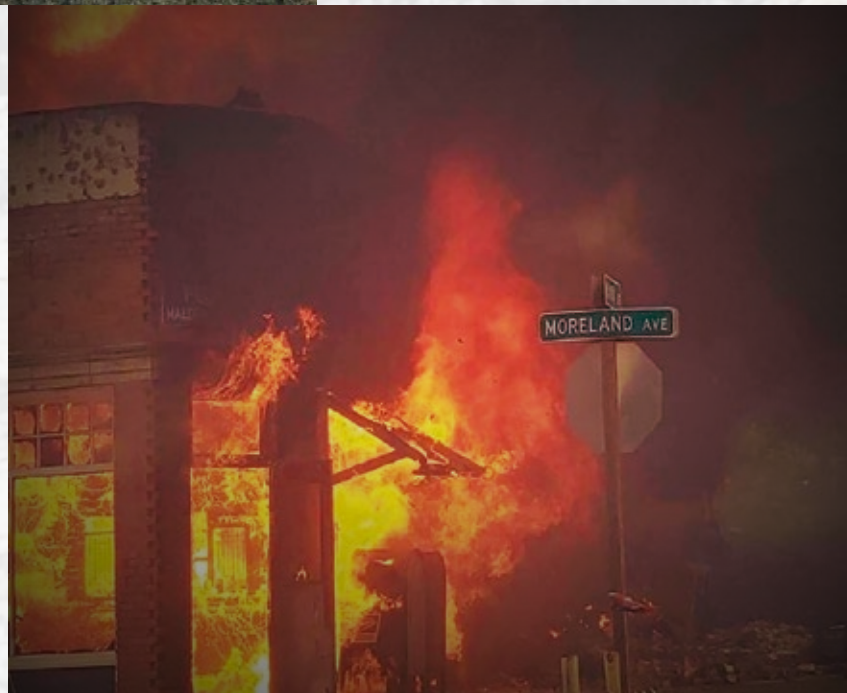
City officials have banked the students' designs for future consideration, says Harwood, the mayor. As funding becomes available, the city hopes to invest in its public spaces and amenities. Many of Malden's residents are retired, but they see opportunities to attract younger families interested in a rural lifestyle, particularly if parents can work from home or are willing to commute.

"The students brought in so many fresh ideas," says Chandelle Frick, a Malden resident. She shared her experiences of living in Malden with a student from China and was intrigued by another student's proposal to encourage local food production by creating a farmers market.

"I enjoyed the process immensely," Frick says, "and I would like to see some of these ideas take root."



The Babb Road Fire destroyed homes and public buildings in Malden. **Top photo:** Conceptual design for a fire monument by a WSU landscape architecture student. **From top inset, opposite:** Professor Jolie Kaytes and Associate Professor Steve Austin. *Courtesy WSU School of Design and Construction and photo Dean Hare, respectively*

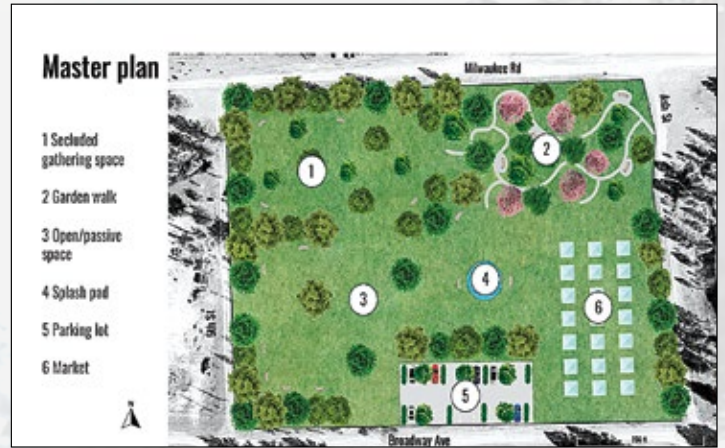
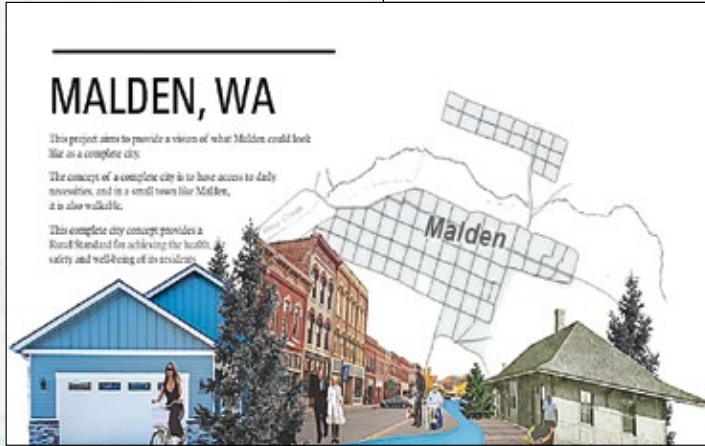


DRAWING IT  
UP FROM THE  
ASHES



Volland College of Engineering and Architecture  
School of Design and Construction

Students designed public spaces and updates to Malden's park.



SHORTsubject...

# The past is not that long ago

BY RYAN BOOTH

Father Pierre-Jean De Smet traveled as the first Jesuit priest and missionary to the Pacific Northwest in 1839. Starting with that journey, his complicated ties to the region and Indigenous tribes reverberate to the present.

This year marks the 150th anniversary of De Smet's death. He was born in 1801 in Belgium but immigrated to the United States to work with Native Americans. A delegation of Kootenai-Salish men formed in 1839 to invite "Blackrobes" to teach them about Catholicism. While they had been introduced to that faith by Metis fur trappers, they wanted priests to administer communion and other sacraments, tasks reserved to clergy.

De Smet and two fellow priests set up a church in what is now Stevensville, Montana. On September 24, 1841, St. Mary's Mission was founded. Thus began a relationship between the Native peoples of the Northwest and the Jesuits that lasts to the present.

A prodigious writer and traveler, De Smet penned hundreds of letters, kept a journal, and spent much of his time raising money for the missions. The Jesuit missions eventually included ones with the Skoyelpi and Sinixt (Colville Confederated Tribes) at Kettle Falls, Washington, and with the Schitsu'umsh (Coeur d'Alene Tribe) at Cataldo, Idaho. De Smet also crossed the Atlantic Ocean over a dozen times on fund-raising and missionary recruitment campaigns.

De Smet harbored romantic notions of creating a protected Indigenous island—free from evil outside influences such as alcohol and settler violence. He was forty years too late.

The push of westward settlement by Americans meant continual and violent displacement for Native people. To aid this movement, the US Army built military roads across the West. One of them, the Mullan Road, ran right in front of the Old Mission at Cataldo at the heart of the Schitsu'umsh (Coeur d'Alene) community.





**This page, clockwise from top left:** a design for a renewed city park with fire monument, students during a field visit to Malden, and conceptual design for a new town square.



view students' Malden designs: [magazine.wsu.edu/extra/drawing-malden](https://magazine.wsu.edu/extra/drawing-malden)



That sums up the topsy-turvy nature of nineteenth-century America. As everything was changing rapidly, it became harder and harder to keep up with the world. De Smet was part of this sudden change for Indigenous people. The move from traditional spirituality to Christianity was not easy and has become more contested in the present day among Indigenous people.

For historians and others, this tremendous transition was documented in De Smet's letters and journals, which are housed in Washington State University's Manuscripts, Archives, and Special Collections in six linear feet of materials—a tall human's worth of paper. This treasure trove prompted a recent visit by the De Smet family, the Belgian and Chilean relatives of the Jesuit priest.

Prompted by the death anniversary, three De Smet descendants and their spouses came to see where De Smet ventured. They also wanted to meet Indigenous people. They knew the legacy was complicated but hoped for the best.

The history between the first Jesuit in the Northwest and the contemporary Catholic Church is convoluted, painful, sometimes holy, and at times hellish. While De Smet himself was not involved

in the establishment of Native American boarding schools, he gets intertwined with that story as the origin point for that relationship. For that reason, only a handful of Native people wanted to meet with the family.

The De Smet family did see the places and things of their kinsman. The visits to the churches at Stevensville and Cataldo made a deep impression. But the papers made the experience come alive.

As they pored over the letters and diaries, they found references to places and people that they recognized from their family tree. In one of the letters, the mention of De Smet sending a crucifix as a wedding gift for a young nephew, whose heir read the letter, elicited a surprise cry.

This was not just history; it was a family matter. It was a reminder that the past is not that long ago, with relevance and significance still to be considered. \*

*Ryan Booth (21 PhD History), a member of the Upper Skagit Tribe in northwestern Washington, is a postdoctoral teaching associate with the WSU Department of History.*



**Opposite from left:** De Smet's journal housed in MASC. *Courtesy Ryan Booth.* St. Mary's Mission photo taken in 1965. *From the Historic American Buildings Survey (Al Huntsman/Library of Congress)* **This page:** Booth (third from right) at Cataldo Mission with descendants of De Smet. *Courtesy Ryan Booth*

# Catching up on people's lives ►

BY ADRIANA JANOVICH

## It's in the crimson blood ▼

BY LOREN WARD

### COMPETITION, ATHLETICISM, AND THE WILL TO WIN — IT'S ALL IN MIKE MCQUAID'S BLOOD.

From rowing at Washington State University to competing at Ironman races, McQuaid ('90 Hum.) now has his eyes on representing Team USA at the 2024 World Triathlon Championships in Spain.

McQuaid's exposure to sports started in his childhood. He fondly remembers seeing photos of his grandparents with their wooden skis, inspiring him to be an avid skier.

"A picture's worth a thousand words," he says. "When you see a photograph of your parents or your grandparents doing something, you want to emulate that."

From middle school to high school, McQuaid worked for and traveled with the Western Hockey League throughout western Canada. Immersing himself in a competitive culture became a way of life for McQuaid, propelling him to join the men's rowing team at WSU while studying communications and business.

"I can't imagine a life that doesn't have competition in some way, shape, or form," he says.

McQuaid honed his competitive edge while serving as the WSU men's rowing freshman coach in 1987-88. Paul Hutteball-Wilcox ('91 History) rowed under McQuaid's leadership and remembers him as an impactful, results-driven coach who pushed student-athletes to "release the lions"—to get out there without fearing a challenge or the possibility of a defeat.

"It's part of who we are, and so I remember Mike is that competitive spirit," Hutteball-Wilcox says. McQuaid had "that willingness to do more and not just strive for less, but there's always something that can be done and how do I get better."

Even off the playing field, McQuaid's competitive drive helped him excel in his career. He worked for international companies like Business Wire and Amazon.com and eventually started his own firm, McQuaidUSA Strategic. On top of that, McQuaid is heavily involved as a civic leader in Seattle.

"Life takes over," McQuaid says, but it didn't stop him from plunging back into the competitive arena. Thanks to the nudge

of his friend and now running coach Carol Coram, he started competing in triathlons. Now, a decade later, McQuaid was selected to join Team USA at the world championship level.

Coram, a Team USA triathlete herself, has been coaching McQuaid since last year. She says McQuaid's focused mindset and ability to fine-tune his techniques make him extremely coachable.

"He's one that always wants to do better, and it's ingrained in him. That's really part of his personality," Coram says. "Whatever it is he does, whether it's on the playing field or not, he wants to give it his all."

McQuaid invests at least 25 hours per week training, not including his time working with his sports medicine team. With 15 triathlons scheduled this season, McQuaid is eagerly anticipating the world championship in October 2024.

"My mantra is eye on the prize," he says. "You really have to stay focused on why you're there and really do the little things correctly." ✨





**IT'S THE STUFF A KID'S DREAMS ARE MADE OF, PLAYING CATCH EVERY DAY. FOR AN ENTIRE YEAR. STRAIGHT.**

That's what lifelong Seattle Mariners fan and father of two John Scukanec ('96 Crim. Just.) did from 2022 to 2023, starting with his son JR in their Washougal backyard. The goal quickly took him beyond the game, giving him the opportunity to connect with others, learn about their lives, and hear their stories, all while throwing the ball back and forth.

"It started out as a novelty," he says, noting he asked family members first after hearing a podcast with Ethan Bryan, author of *A Year of Playing Catch: What a Simple Daily Experiment Taught Me about Life*. He tossed the ball with his sons and wife, Heather (McMahon) Scukanec ('96 Soc. Sci.), sister, and parents. Then he thought, "I'm going to run out of people."

So he started asking strangers. An Uber driver. A firefighter. A skateboarder. Later,

Mariners star Ken Griffey Jr., former Coug football teammate Ryan Leaf ('05 Lib. Arts), Seattle TV journalist Eric Johnson ('84 Comm.), actor Carl Weathers from the *Rocky* films, and the list goes on.

Back and forth. He would share. Then they would share. He would ask a question. Then they would share more. Back and forth. The natural rhythm of a game of catch. The natural rhythm of a conversation between two people.

They would talk about "life, family, everything," Scukanec says. "Growing up, where they are from, what they do for work. It never gets old. Everyone has a story, and you don't know what it is until you throw the ball. The stories just unfold." ✨

*Catch more of Scukanec's ongoing game and the connections he made all over the country:*  
[magazine.wsu.edu/extra/catch-game](https://magazine.wsu.edu/extra/catch-game)



Catching up by playing catch with a former neighbor.  
*Courtesy John Scukanec/Instagram*



**Above:** McQuaid after qualifying for Team USA at the 2023 USA Triathlon Multisport National Championships Festival in Irving, Texas.

**Right:** Celebrating an age-group win at the 2023 Lake Wilderness Triathlon near Maple Valley. *Photos courtesy Mike McQuaid*



PHOTO: 24/7SPORTS.COM



SHUTTERSTOCK

## Triathlon ties

BY JASON KRUMP

### Ironman brought them together.

Specifically, the rigorous Ironman Triathlon competition and extensive medical data from its competitors connected researchers

**Chris Connolly** and **W. Douglas Hiller**.

Connolly, associate professor of kinesiology in the Washington State University College of Education, and Hiller became not just colleagues but good friends.

"We text a lot. He is in my favorites with my wife and my daughter," Connolly says.

"I'm a huge baseball fan, and I feel very much like the closer brought in to get the last out."

"He is the closer, but so much more than that," Hiller, an orthopedic surgeon, says of Connolly. "He is smart, focused, and interested, and has the resources we need to take advantage of this treasure trove of information."

The treasure trove is three decades' worth of medical data from approximately 15,000 athletes who competed in the Ironman Triathlon.

Run annually on the Hawaiian island of Oahu since 1978, the Ironman Triathlon consists of a 2.4-mile swim, 112-mile bike ride, and 26.2-mile run.

Hiller, who calls the triathlon the "Mt. Everest of sport," participated in three Ironmans in the early '80s. He remained involved in the event after his competition days, working for the Ironman as director of research, and has been connected with the sport for decades. In 2019, he was inducted into the International Triathlon Union Hall of Fame.

He moved to Colfax in 2017 to practice at the Whitman Orthopedic Clinic and serves as a teaching associate professor at the Elson S. Floyd College of Medicine. He brought with him the Ironman data.

"I have all the medical records from the Ironman, and no one has ever looked at it as a whole," Hiller says. "I really wanted to meet an exercise physiologist."

Hiller was referred to Connolly and sent him an email.

"As one does when you get an email from someone they never met, you do a Google search and couldn't believe the stuff I saw," Connolly says. "I sat down with Doug, and it just blossomed into this beautiful partnership."

That partnership then partnered with World Triathlon, the sport's governing body, to manage all medical data with a focus on safety.

"World Triathlon is making a huge effort," Hiller adds, noting it is the first organization in

the world to fully support objective research of the sport, with nearly 8,000 competitions worldwide. Its new Global Triathlon Safety Task Force demonstrates the commitment.

"The Global Triathlon Safety Task Force [includes] representatives of all the big organizations and many of the national federations with the explicit purpose of making the sport safer," Hiller explains.

Hiller and Connolly also developed a website at WSU to collect data from the organizations.

"We want to be an asset to these organizations," Connolly says. "To our knowledge, they don't have the resources to look at the data and disseminate it."

"We're looking at hyponatremia, we're looking at trauma injuries, we're looking at athletes who come to the medical tent early in the race but then have to come back later on," Connolly adds. "All of this is shown in the data."

With plenty of data still to be examined, the collaboration is just beginning.

If this were a triathlon, Connolly says they are in the middle of the swim portion of the race in their research.

"What we're talking about is just the start," says Connolly. "We anticipate this growing: our work, our collaborations, and those who are using our database." \* ❄️

DOUGLAS HILLER (PHOTO GEOFF CRIMMINS/THE SPOKESMAN-REVIEW)



CHRIS CONNOLLY (COURTESY WSU COLLEGE OF EDUCATION)



# Searching Brightness

BY LARRY CLARK

**THE NOVELS OF GABRIEL FIELDING**, rich with psychological and spiritual insight, received acclaim in the 1960s, but have since faded from public consciousness.

Fielding was the nom de plume of Alan Gabriel Barnsley, an English physician turned author. He came to Washington State University in 1966 as an artist-in-residence and ended up teaching creative writing at WSU until his retirement in 1981.

A new biography and literary analysis of Fielding's novels, *Searching Brightness* by English author and poet Paul Binding, seeks to bring the memorable characters and stories to readers who may have never read Fielding.

"The book is me paying a debt of decades reading Fielding," Binding says. "He strongly influenced me as a person and a writer."

Binding says he was captivated as a young man by Fielding's emotionally resonant tales of the Blaydon family, particularly John Blaydon, in *Brotherly Love*, *In the Time of Greenbloom*, and others. He also notes the influence of Fielding's award-winning 1963 novel, *The Birthday King*, which follows a wealthy industrialist Jewish-Catholic family in Nazi Germany.

Binding's 2016 article about Fielding in the *Times Literary Supplement* led to a connection with Fielding's daughter Mary Gabriel Vorenkamp, and then to Binding's 2023 book published by Shoestring Press.

Fielding, his wife and fellow writer Edwina Barnsley, and their family made their home in Pullman until his death in 1986.

Binding says Fielding's ability to articulate his character's complex emotions and spiritual questioning stands among the top tier of modern English writers. "I think he's a writer who has not been recognized as he should." \*

Read the full story about Fielding and *Searching Brightness*: [magazine.wsu.edu/extra/Gabriel-Fielding](https://magazine.wsu.edu/extra/Gabriel-Fielding).

## Sustainability is taking off

BY ADDY HATCH

**Air travel is back, bigger than ever.**

And that's a problem for the environment.

Air travel is a growing source of the greenhouse gas emissions that contribute to climate change. That's why the aviation industry has committed to reach "net zero" greenhouse gases by 2050.

Washington State University researchers across multiple programs, colleges, and campuses are helping airlines get there.

Sustainable aviation fuel, or SAF, is currently the only alternative suitable for the long-haul routes that produce the most carbon. Made from plants, waste streams, or captured carbon, it's blended with conventional fuel and is already used by more than 50 airlines.

But 2022 production in the United States was about 15.8 million gallons; that will need to increase to 3 billion gallons by 2030 and 35 billion gallons by 2050 to meet the industry's climate goals. Hurdles include identifying new source materials, ensuring biofuel crops don't replace food production or threaten water supplies or forests, refining the materials, and transporting fuel to airports without canceling out its carbon reduction.

WSU researchers are working on all these issues, as well as identifying supply-chain and infrastructure

costs and logistics, and testing potential fuels to ensure they meet the extraordinarily tight characteristics for aviation.

"This full vertical integration of capabilities at WSU is unique," says Joshua Heyne, associate professor and director of the Bioproducts, Sciences, and Engineering Laboratory at WSU Tri-Cities. "We have people who are leading in every one of these bottlenecks for SAF."

The university and the Massachusetts Institute of Technology co-lead ASCENT, a consortium of research universities, government agencies, national laboratories, and private entities convened by the Federal Aviation Administration nearly a decade ago. WSU Regents Professor and Director of ASCENT Michael Wolcott helped author the nation's SAF roadmap.

Most recently, WSU is partnering with Snohomish County on a research and development center for sustainable aviation fuels at Paine Field in Everett to build a first-of-its-kind repository for SAF samples to be distributed globally. The project received \$6.5 million in seed funding from the Washington legislature.

WSU researchers are already looking beyond SAF to other potential power sources, such as liquid hydrogen and e-fuels.

"WSU is in a really amazing position right now," says Jacob Leachman, associate professor in the School of Mechanical and Materials Engineering and hydrogen fuel researcher. "We're not only leading the FAA's center for sustainable aviation fuels, we're leading the emerging aviation fuels for the next several decades." \*

▶ watch our SAF video:

[magazine.wsu.edu/extra/taking-off](https://magazine.wsu.edu/extra/taking-off)



BY STEVE NAKATA

# REVERSING THE ERASURE

The archival poems, letters, and papers on display brought about many different emotions: happiness, surprise, anger, and sadness.

For people getting their first glimpse of these artifacts at Washington State University Pullman, seeing what the LGBTQ+ community experienced in the past was eye-opening.

The display last fall from the WSU Manuscripts, Archives, and Special Collections was part of the **Queering the Archives Initiative**, a collaborative research project searching for untold stories of queer life on the Palouse.

Josie Cohen-Rodriguez, student life and community coordinator in WSU Pullman's LGBTQ+ Student Center, and Lotus Norton-Wisla, community outreach archivist in the WSU Libraries, lead the Queering the Archives Initiative, which seeks to amplify LGBTQ+ voices and

perspectives in the region and create spaces for learning, conversation, and collaboration between students, faculty, staff, and community members.

Among the items on display were WSU policy papers from the early 2000s advocating for LGBTQ+ inclusion, a short documentary produced by a WSU queer student in 1999, and gay rights legislative documents from the Thomas S. Foley Congressional Collection.

Norton-Wisla says many of the students gravitated toward a collection of underground comics, some of which convey a lighthearted look at life in queer communities. Some students were drawn to literary manuscripts on display, including a 1961 poem titled "Gay Retaliation." Cohen-Rodriguez said the poem is not explicitly queer, but raises issues and ideas that resonate today.

People showed passion for all the materials, says Norton-Wisla, but more than 100 letters of complaint found in the records from the

office of the WSU president evoked the most emotion from readers.

The letters were sent from individuals in communities like Pullman, Spokane, Colfax, and Seattle to Glenn Terrell, who served as WSU's president from 1967 to 1985, and members of the Board of Regents. The letters overwhelmingly expressed opposition to the LGBTQ+ community, and many were written in direct response to proposed university policies prohibiting discrimination against LGBTQ+ individuals who sought to participate in campus organizations and leadership positions.

"While students talked and shared with each other what they liked about the items on the table—and laughed at many of the comics—they were also reckoning with some of the difficult letters of opposition and people that advocated for discrimination against queer people," Norton-Wisla says.

The timing of the letters' discovery, when many states across the nation are adopting legislation to restrict LGBTQ+ civil rights, is not lost on those involved in the Queering the Archives Initiative.

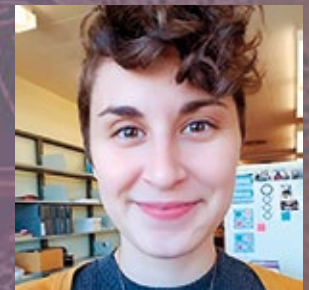
Cohen-Rodriguez says while the WSU community has shown a lot of interest in and support for the project, one of the challenges moving forward is determining how to keep momentum in an increasingly hostile environment in which the experiences and stories of LGBTQ+ people are being erased from the broader cultural and historical narrative.

The Queering the Archives Initiative is instrumental in preventing that erasure. By resurfacing and exploring these documents, and expanding the collection, Cohen-Rodriguez, Norton-Wisla, and project participants are working to make their own history.

"With this project we are trying to reclaim our history, and at the same time, dream of what a better world looks like and what we are doing to get there," Cohen-Rodriguez says. \*



Cohen-Rodriguez (left) and Norton-Wisla (right) spent a week in July with expert archivists in Oregon learning how to build on their work. Future plans involve partnering with classes and collecting oral history interviews. Read more at [magazine.wsu.edu/extra/queer-archives](https://magazine.wsu.edu/extra/queer-archives).



PHOTOS COURTESY WSU LGBTQ+ CENTER AND THE WSU CENTER FOR DIGITAL SCHOLARSHIP AND CURATION

BACKGROUND DERIVED FROM COVER OF COMIX PUBLISHED IN THE 1970s (COURTESY WSU MANUSCRIPTS, ARCHIVES, AND SPECIAL COLLECTIONS)

## Bearing up

Kio, a 390-pound grizzly, is trying to break into a 30-gallon cooler. She's rolled it over, gnawed on the plastic, and tried to pry open the lid with her claws.

When Kio loses interest in the cooler, Peekka—a subordinate female—moves in for a turn. But Kio growls possessively. The bears snarl and engage in body bluffing before Peekka slinks away.

"Peekka was like, 'Cool, sister. I'm going to steal this,'" says Chelsea Davis, animal care facilities manager at the Washington State University Bear Research, Education, and Conservation Center. "But Kio came back with, 'I wasn't through.'"

"That's why I test coolers with two bears," Davis adds. "There's jealousy; there's competition."

WSU grizzlies frequently contribute to science. Researchers study them to learn about bear behavior, nutrition, habitat needs, and the physiological changes that occur during hibernation.

This year, the bears are collaborators in a new project—testing coolers for manufacturers.

For manufacturers to earn "bear-resistant" certification from the Interagency Grizzly Bear Committee, their cooler designs must withstand a full hour of bruin contact or pass a technical evaluation.

Most of the testing takes place at the Grizzly and Wolf Discovery Center in West Yellowstone, Montana, where captive bears

have been mauling coolers in the name of research for nearly two decades. But recently, the thrill started wearing off.

"Those bears were getting burned out," Davis says. As their interest waned, the bears put less effort into breaking in, creating a backlog of untested product.

Enter WSU's bear center. Manufacturers pay a fee for the testing and send their designs to the Pullman center, where the grizzlies have responded enthusiastically to the coolers Davis packs with bait.

"We want something smelly, something noisy, and something familiar from their diet," she explains, tossing two sausages, a handful of apples, and bear kibble into the cooler. The bait gets drenched with honey water before Davis secures the cooler's padlocks. "It leaks out and keeps their interest."

"[A bear is] basically a mouth on legs," says Heather Havelock, a WSU graduate student who works at the bear center. From spring through fall, they're packing on pounds.

Grizzlies have insatiable appetites during hyperphagia, the weeks leading up to hibernation. Kio and Peekka look lanky in early July but will bulk up to 450 pounds before they hibernate. For wild bears, coolers represent a potentially easy food source.

The Pullman community donated about 60 picnic coolers to the bear center to train WSU grizzlies to associate coolers with food. The average break-in time is two to three minutes.

"Their teeth go through regular plastic like butter," Davis says. "If you stored fish in

a cooler six months ago, they're still going to smell it."

The sturdier coolers sent for testing pose more of a challenge, and break-in methods vary by gender.

Male grizzlies hurl coolers to the ground, attempting to smash their way in. Females spend more time with the coolers, trying out different techniques.

At one point, Peekka got control of the cooler and climbed on top of it. If the plastic cracks, bears will apply CPR-like pressure to enlarge the opening so they can rip apart the container.

The bears spent about 20 minutes trying to break in before they lost interest. Davis checked the cooler for damage, finding scratches, bite marks near the locks, and some give in the outer wall. She'll retest the container later with different bears. If the inner walls remain unbreached during 60 minutes of bear contact, the cooler's design can qualify as "bear resistant." That makes the product a good option for a backcountry trip.

Through the testing, WSU grizzlies are helping wild bears stay out of trouble. Once bears become habituated to human food, they lose their fear of people. Many are captured and put down or relocated.

Four of the grizzlies at the bear center came from conflict situations, Davis says. Two were cubs who picked up bad habits from their mothers.

Nine WSU grizzlies took part in testing coolers this year. Besides the value of the product research, "we think of this as an enrichment activity for our bears," she says. \*



## Digging it together

BY WILL FERGUSON

**Ancient Tribal earth ovens** built long before the Egyptian pyramids were excavated as part of the first archaeological project made public by the Kalispel Tribe of Indians.

Conducted in collaboration with Washington State University archaeologists, the excavation could reveal new insights into the foods the Kalispel people have been preparing and eating in the Inland Northwest for the last 5,000 years.

“As a Tribe, we’ve never shared this kind of historical excavation experience with the public,” says Kalispel Tribal elder Shirley Blackbear. “But I think it is important for non-Natives to learn and understand more about our Tribe. Our history and traditions are very rich and important to us. Cooking techniques have been passed down from generation to generation.”

The earth ovens, one of which radiocarbon dating suggests is 5,000 years old, were discovered after the Kalispel Tribe purchased land near Newport to accommodate the need for additional Tribal housing near the reservation.

Professional archaeologists and fourth-year students in a WSU archaeological field school worked this summer to delineate oven features. Soil samples were also collected and analyzed in the lab in the hopes of identifying charred seeds, nuts, and even bits of protein that could paint a clearer picture of the diet and food processing techniques used by ancient Tribal people living on the banks of the Pend Oreille River.

The oven remains and other discovered artifacts were carefully removed from the ground to make way for essential Tribal housing.

“The broader-level question we are asking is why were the people of this region picking this particular place to cook their food at again and again over a period of thousands of years?” says Shannon Tushingham, a WSU professor of archaeology who led the



A doctoral student from Princeton University gently removes an artifact during a dig with the collaborative archaeological field school run by the Kalispel Tribe, WSU, and Far Western Anthropological Research Group. *Photo Dean Hare*

archaeological field school in collaboration with the Kalispel Tribe. “Earth ovens have been excavated in this area before, but now in 2023 we have all these wonderful new technologies that give us the ability to better determine what types of food were being eaten and how they were prepared.”

One of the main foods the archaeologists hope to learn more about from the excavation is camas, a small flowering plant with roots that can be cooked fresh or ground into flour for baking over several days. While the Tribe has preserved the tradition of baking camas bread by passing it down from generation to generation, not much is known about the oven technology they used before 3,000 years ago.

“When we combine what we find from archaeological investigations like this with environmental reconstructions and ethnographic data, we can begin to start getting a much clearer picture,” says Kevin Lyons, Kalispel Tribal archaeologist.

Traditionally, Tribes have not always been consulted when it comes to archaeological digs, especially when the property is owned by private non-Tribal landowners. However, since the early 1990s, the Kalispel Tribe has grown its own capacity to answer questions about its past as it sees fit, employing archaeologists of its own to preserve Tribal history.

Lyons said Tribal leadership decided to partner with WSU experts on the project given its scale and scientific complexity.

“This is one of those rare occasions where the Tribe, with its own expertise, could do this on its own, but we would wind up doing it to the exclusion of everything else, and we already have other standing obligations,” he says. “We are partnering with WSU archaeologists on this project because we have a long tradition of working with them and know that they will do justice to the Tribe’s history and its tangible footprint.”

For WSU, “It is really about teaching students the archaeological skills they will need to get jobs in the growing field of cultural resource management,” Tushingham says. “We are training the next generation of professional archaeologists how to work with Tribal communities and interact with them in a meaningful and professional way. We are honored to be hosted by the Kalispel Tribe.” ✨

*Read the full story of the partnership between the Kalispel Tribe and WSU:*  
[magazine.wsu.edu/extra/Kalispel-dig](https://magazine.wsu.edu/extra/Kalispel-dig)



# 50 years @ Beasley



Beasley Coliseum has witnessed a lot of entertainment since it opened 50 years ago for commencement in 1973. Men's and women's basketball have brought raucous cheers, as have concerts from stars like Taylor Swift, Elton John, and Garth Brooks. Comedy shows, plant and garage sales, commencements, and trade shows—WSU has seen them all at Beasley.

📷 relive many of Beasley's great moments: [beasley.wsu.edu/photo-archive](http://beasley.wsu.edu/photo-archive)

# Turkey

BY ADRIANA JANOVICH

## It's the centerpiece of the season.

Americans gobble an estimated 40 million turkeys on Thanksgiving, or about half of all US whole turkey sales for the entire year. Seven out of eight American families—nearly 90 percent—place a whole turkey in the middle of their Thanksgiving table. Christmas comes in second, with about half as many birds, followed closely by Easter.

It's probably no surprise that the United States is the largest turkey producer and exporter of turkey products. What many might not know is Washington state once had a big part in production, raising more than 1.5 million birds a year. Since commercial turkey production peaked here in 1945, Washington state's turkey farming has nearly disappeared. By the early 1970s, it had dwindled to fewer than half a million birds. These days, numbers are even smaller, hovering around 6,000 turkeys.

In 2017, the year for which the most recent United States Department of Agriculture census data is available, Washington state had 684 farms raising turkeys. Less than half offered turkey sales. Almost all were small, family-owned operations. That's not surprising; out of a total of some 35,000 farms in Washington, 95 percent are family owned. While there was a small uptick from 2012 to 2017 in the number of turkeys—5,902 compared to 5,326—the total still averages

fewer than 10 birds, many of which are heritage breeds, per farm.

Today, explains Kellie Henwood, the Regional Small Farms Program coordinator at Washington State University Jefferson County Extension, “there are mega-poultry farms in the US, and they're owned by a very small number of corporations. Before the corporatization and conglomeration of our food system, Washington had quite a thriving poultry industry with chickens and turkeys being raised in large pockets across the state on small family farms.”

Henwood works in Clallam, Jefferson, and Kitsap Counties. “From what I've learned historically, local agriculture in each county featured thriving poultry farms,” she says. That includes not only turkeys but chickens, too. Consider *The Egg and I*, Betty MacDonald's humorous 1945 account of chicken farming near Chimacum in the 1920s. In chapter 7, MacDonald, then a young bride, compares her 40-acre farm to the Maddock ranch, “one of the most prosperous” in the area.

The Maddocks had five sons who graduated from the Washington State Agricultural College, which would become Washington State University. “The barns were like Carnation Milk advertisements—scrubbed and with the latest equipment for lighting, milking, cleaning, and feeding; the bunkhouses were clean, comfortable, and airy; the pig pens were cement and immaculate; the chicken houses were electric-lighted, many-windowed, white and clean; the duck pens, beehives, bull pens, calf houses, turkey runs, rabbit hutches, and the milk house were new, clean, and modern.”

These days, it's especially difficult for small-scale farmers to raise heritage turkey

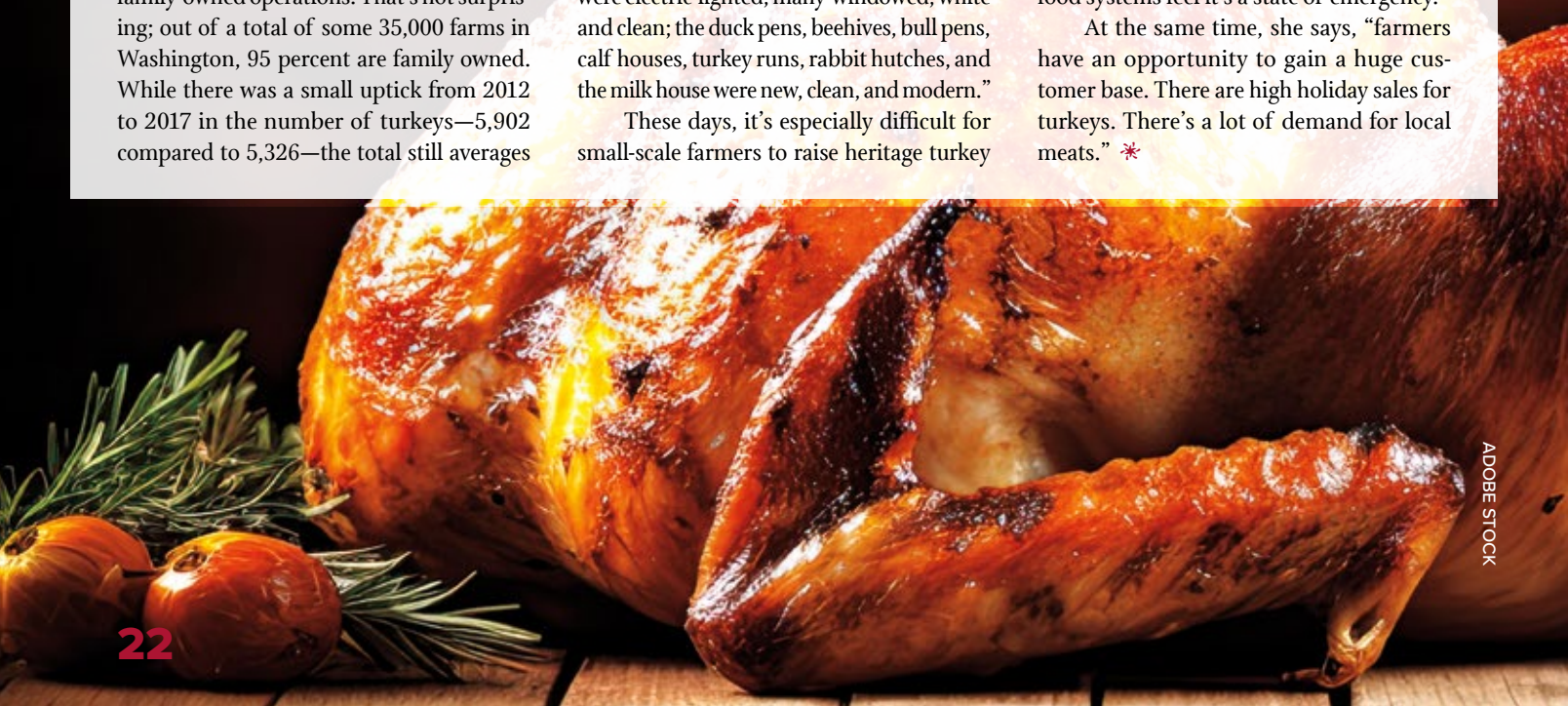
breeds, Henwood says. First, “It's a challenge to be profitable. Heritage breeds can take longer to grow and mature to the point they're ready to harvest compared to the commercial breeds that are raised on larger-scale poultry farms where birds are turned around quickly because of breed selection.”

Organically raised birds add another layer of expense due to the higher cost of organic feed and the time it takes to grow a large bird. Not only that, but turkeys “have a high mortality rate. Poult require particular conditions, and some breeds can be susceptible to certain diseases,” Henwood says, noting last year's massive avian flu outbreak, which caused an estimated 20 percent drop in the number of turkeys available for Thanksgiving. When cases are detected, entire flocks have to be culled. Some 7 million birds were destroyed last year due to avian flu. Inflation coupled with the effects of the outbreak led to price increases of nearly 20 percent.

Other challenges include regulatory barriers, such as different levels of licensing, and lack of USDA-certified processing infrastructure. “It's not the number of inspectors,” Henwood says. “It's the dwindling number of available facilities. There's a huge bottleneck for all meat processors in Washington.”

All these factors affect the resilience of small turkey and other family-run farms that raise poultry and other meats—so much so, Henwood says, “We who work in the local food systems feel it's a state of emergency.”

At the same time, she says, “farmers have an opportunity to gain a huge customer base. There are high holiday sales for turkeys. There's a lot of demand for local meats.” \*



ADOBE STOCK



## THANKSGIVING DAY ROAST TURKEY AND GRAVY

from *The Crimson Spoon: Plating Regional Cuisine on the Palouse*

In his 2013 cookbook, former WSU executive chef Jamie Callison notes he prefers “cooking a younger, smaller turkey as it more reliably produces tender and moister meat than a larger one.”

### Roast turkey

14-pound turkey  
2 ounces butter (½ stick), melted  
Kosher salt and freshly ground black pepper or seasoning salt  
3 to 4 cups southern-style cornbread stuffing  
2 cups turkey stock (see below) or unsalted or low-sodium chicken broth or stock

### Turkey gravy

4 cups turkey stock (see below) or unsalted or low-sodium chicken broth or stock  
¼ cup turkey fat or canola oil or a combination  
3 tablespoons flour  
½ cup whipping cream, warmed  
1 roast turkey neck  
Kosher salt

### Roast the turkey

Heat oven to 350 degrees.

Remove gizzards and neck from inside of turkey cavity, reserving the neck. Rinse the inside of turkey with water until it is clear. Do not wash the exterior of the turkey. Dry inside and outside with paper towels.

Brush turkey with melted butter; season inside and outside with salt and pepper. Brush neck with butter and season with salt and pepper. Lightly pack stuffing in turkey. Transfer turkey and neck to a roasting pan. Roast 25 minutes, then begin basting turkey with stock. Roast turkey until meat is fully cooked, about 4½ hours, basting with stock every 15 minutes and removing neck when it is golden brown and fully cooked.

Allow neck to cool, then remove meat from the bone and roughly chop; set aside for the gravy. Remove turkey from the oven. Remove stuffing from the turkey and transfer it to a baking dish. Transfer turkey to a platter and rest for 20 minutes; slice meat and keep warm. Bake stuffing until cooked through, about 20 minutes.

### Make the gravy

Pour the stock from the roasting pan into a high-sided bowl, and transfer the bowl to an ice water bath. This will cause the fat to rise to the top and solidify. Once the fat has solidified, spoon it off and

reserve it for the gravy. Then add enough stock to the defatted stock to measure 4 cups. Heat roasting pan on the stovetop over low heat; add about 1 cup of the stock, and whisk to loosen pan drippings. Transfer back to the rest of the stock. Measure ¼ cup turkey fat, adding canola oil if necessary. Whisk together fat and flour in a saucepan over medium heat until it turns golden blond. Whisk in stock and bring to a boil, reduce heat to a simmer and cook 20 minutes, whisking occasionally. Whisk in cream and chopped turkey neck meat. Season with salt and pepper.

Yield: a 14-pound roast turkey (about 2½ pounds white meat and 1½ pounds dark meat) and 4 cups gravy.

Notes: For safe turkey and stuffing cooking tips, consult the USDA website.

Allowing the turkey to rest after roasting helps keep juices in the meat when the turkey is sliced. It's important to season your turkey with salt and pepper before putting it in a roasting pan. This way loose seasonings don't end up in the bottom of the roasting pan and potentially make your gravy too salty.

For a lighter version of the gravy, omit whipping cream, turkey fat, and flour, and instead thicken with a cornstarch slurry made by whisking ¼ cup cornstarch with equal parts cold water and then whiskey is added into the boiling turkey stock.

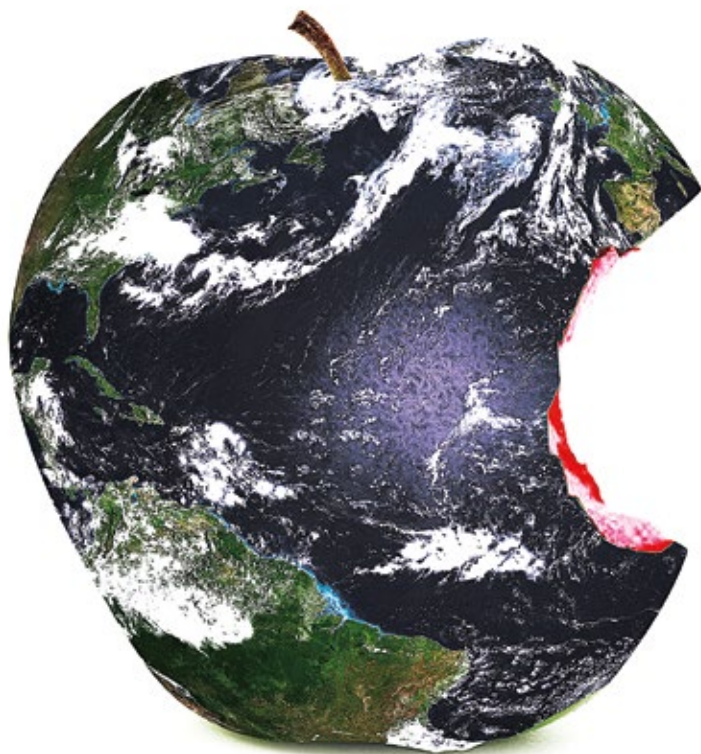
### Turkey stock

Bones from 14-pound roast turkey, broken into sections  
3 cups chopped onions  
2 cups chopped carrots  
2 cups chopped celery  
2 rosemary sprigs  
4 thyme sprigs  
2 bay leaves  
1 tablespoon black peppercorns

Put turkey bones in a large stockpot; add cold water to cover by 3 to 4 inches. Bring to simmer, then add vegetables, herbs, and peppercorns. Simmer over low heat 4 to 6 hours, skimming foam and fat. Strain broth. Cool to room temperature, then immediately place stock into multiple smaller containers to allow for rapid cooling. Refrigerate immediately.

Yield: about 6 cups.

ILLUSTRATION MIKE VAN SCHOONDERWALT



# Food for a changing climate

WASHINGTON STATE UNIVERSITY RESEARCHERS ADAPT LIVESTOCK AND CROPS TO FEED A MORE CROWDED, WARMING PLANET

BY BECKY KRAMER

## Each bite of pork at a Washington State University barbecue was history-making.

The grilled sausage entrée was made with pigs from researcher Jon Oatley’s lab, and it represented the first time a university received US Food and Drug Administration authorization for gene-edited meat to be consumed by people.

“We’ve set an example of how to get an animal created with biotechnology evaluated for safety, processed, and put into the food chain,” says Oatley, professor in the School of Molecular Biosciences. “This had not been achieved in the US before.”

The WSU breakthrough could lead to future improvements in livestock genetics, helping feed a global population projected to hit 10 billion by the 2050s, when a hotter planet will make food production more challenging.

Unlike gene modification, gene-editing produces changes that could occur naturally in organisms or through selective breeding.

Although FDA approval was limited to five gene-edited pigs, producing about 900 pounds of sausages, it creates opportunities for WSU to talk to the public about gene-editing in food animals, Oatley says.

**PEOPLE HAVE TINKERED** with livestock genetics for centuries, breeding animals to produce desired traits. The gene-editing tool

CRISPR-Cas9 speeds up the process. Discovered by American and French scientists in 2012, CRISPR allows researchers to make changes to an organism’s DNA through alterations to its genetic code.

Gene-editing is sometimes confused with controversial gene modification, but that technology is quite different, Oatley says.

“Gene modification is putting foreign DNA into the genome—like GMO salmon or Roundup-resistant corn,” he says. “Gene modification produces traits that couldn’t occur naturally in the species. Both the intent and the science are different from gene-editing.”

In his work, Oatley uses gene-editing to create “surrogate sires.” The technology—now patented by WSU—creates sterile males by inactivating a gene in embryos called NANOS2 that is specific to male fertility. The sterile males are then implanted with sperm-producing stem cells from a male with desirable traits.

“These sterile males start making sperm with the donor DNA,” Oatley says. “They reproduce naturally, passing on the desired genetic traits.”

About eight years of research went into the surrogate sires’ technology. Oatley and his team started with lab mice before creating surrogate sires in pigs, goats, and cattle. The University of Edinburgh’s Roslin Institute—internationally known for its work in animal genetics—was an early collaborator on the research and is a co-inventor on the patent.

Human health and animal welfare are two of the primary ethical considerations in gene-editing in livestock, according to

Samantha Noll, an associate professor of bioethics who consulted on the project. Neither was a concern here, she says.

“Meat from surrogate sires is equivalent to any other pork product on the market in terms of human health impacts,” she says. And “the targeted gene-editing done in Jon’s lab doesn’t pose animal welfare concerns.”

WSU strives for transparency with the public. “Jon has invited various stakeholders into his lab to meet the pigs,” Noll says. “We’ve had meetings with officials, shared information with the public, and met with high school biology students to discuss gene-editing and CRISPR applications.”

“I think universities play a special role in this type of research,” Oatley says. “We’re trusted by the public to do this work for the good of the human race and the animals’ welfare.”

**FOR LIVESTOCK PRODUCERS**, the surrogate sires technology could be a game changer for improving herds.

Dairy cows, for example, are typically bred through artificial insemination to pass on desired traits. But cattle sperm must be frozen in liquid nitrogen at temperatures of -320° Fahrenheit to remain viable. “In middle- or low-income countries, there’s no way to guarantee the cold chain,” Oatley says. “It could thaw on the loading dock.”

In addition, artificial insemination isn’t practical for other livestock. Swine sperm doesn’t remain viable when frozen, and in sheep and goats—important for small farmers in developing countries—artificial insemination requires surgery.

“With surrogate sires, you can produce a lot of animals with the desired DNA and use them in natural reproduction,” Oatley says. “That creates widespread access to desirable traits, lifting geographic restrictions for producers, including small farmers in rural areas.”

Oatley’s interest in food and livestock production dates to his childhood. He spent part of his growing up years in Thailand, where his dad set up a factory for computer components. After his family returned to the United States, Oatley worked on a cattle ranch in Nevada as a teenager and even spent six months as a range boss after finishing his undergraduate degree.

“Having lived and traveled around Southeast Asia, I saw poverty and the lack of access to safe, nutritious food,” Oatley says. “I wanted to do something with animal agriculture, working on food production and food security issues. That drove me into applied science in livestock production.”

Feeding 10 billion people by 2050 will require a 60 percent increase in food production, according to the United Nation’s Food and Agriculture Organization.

“We can’t simply put more plants in the ground and more animals in the pasture because we don’t have enough arable land to do that,” Oatley says. “We have to make each individual animal more efficient at converting feed and water into outputs for human consumption.”

That’s where biotechnology comes in, he says. “The one inherent thing in the animals we can influence is their genome.”

**A SCIENTIST IN COWBOY BOOTS**, Oatley is notable for his down-to-earth nature as well as his achievements, says Bruce Whitelaw, the Roslin Institute’s director.

He and Oatley shared an industry backer for genetic research in pigs at one time, and Whitelaw and his colleagues traveled to Pullman to discuss possible areas of collaboration.

“Jon has this characteristic of being relaxed, laid-back, someone who takes pleasure in driving trucks to move animals,” he says. “At the same time, he’s an incredibly forceful, knowledgeable academic.”

Whitelaw had several target genes in mind for potential research cooperation. “It quickly became clear that for Jon, there was only one target, NANOS2 (the male fertility gene).”

After Oatley’s initial work with gene-editing in mice, the surrogate sires technology successfully transferred to other species. According to Whitelaw, that’s the research world’s equivalent of hitting a home run early in the game.

“While Jon can tell you about the challenges involved, it’s been successful from the start,” he says. “So far, the technology has worked in all of the large animal species it has been directed at.”

**THE TECHNOLOGY’S POTENTIAL** is generating “quite a bit of interest” at the International Livestock Research Institute, says Appolinaire Djikeng, director general of the institute in Kenya.

The institute supports small-scale producers in more than a dozen African and Asian countries by spreading scientific

research and innovation through partnerships with local universities and other stakeholders. “We see it as a medium- to long-term innovation,” he says of the surrogate sires technology.

Raising animals is a path out of poverty and malnutrition for families. But in many African countries, cattle are susceptible to trypanosomiasis, a parasitic disease transmitted by tsetse flies.

“While it’s often fatal to cattle, some breeds have better survival rates,” Djikeng says. “There’s natural variation that can tolerate that particular pathogen.”

In the future, the surrogate sires technology could help farmers access animals with genetic resistance to trypanosomiasis or other diseases, he says. Breeding livestock to withstand hotter temperatures is another area of interest.

“The temperature, at the very best, will stay where it is. If not, it will increase,” Djikeng says. “The need for animals better adapted to heat stress is real.”

That’s true in the United States as well, Noll says. “Think about places like Texas, where ranching is an important part of the culture and rural economy. The state experienced record heat



JON OATLEY (PHOTO SHELLY HANKS)

last summer. Animal welfare is going to be incredibly impacted by these increasing temperatures.”

That puts the livestock industry in a difficult position, she says.

“You can begin to phase out livestock production from areas where the climate is not conducive,” Noll says. “Or you can utilize breeds that are better adapted to heat stress.”

**IN THE UNITED STATES**, the surrogate sires technology still faces regulatory hurdles. Each batch of gene-edited animals must receive FDA authorization before the animals can enter the food chain.

The process is too costly and time-intensive for widespread adoption, says Oatley, who has testified before Congress on the issue.



GENE-EDITED PORK SAUSAGE (PHOTO SHELLY HANKS)

WSU is among five US public research universities advocating for a change in the federal agency regulating biotechnologies that enhance traits in food animals. The US Department of Agriculture is a better fit than the FDA, they wrote in a letter to the federal government.

The FDA’s lengthy approval process was designed for drug development, not commercialization of animal-based products, the letter said.

Gene-edited meat has wider acceptance in other parts of the world. Both the United Kingdom and the European Union are discussing the use of biotechnologies in food animals, Whitelaw says, and some countries already authorize it.

Oatley, meanwhile, has received a USDA grant to refine the surrogate sires technology in cattle. He’s hoping to host a gene-edited beef barbecue in the future, subject to regulatory approval.

“The next step,” he says, “is getting this technology out of the lab and into the public domain.” \*



The WSU Meat Lab crafted German sausages and breakfast sausages from gene-edited pork. Through catering services, some of the sausages will be used as a fundraiser for the WSU Meat Judging team.

**How do you like your french fries? The pale golden brown of fast-food fries, or the darker rustic fries more common at brewpubs? ...**

POTATOES

**Climate change could leave its mark** on one of America’s favorite side dishes, influencing both the fries’ color and taste, according to Washington State University researchers. With hotter soil temperatures, growers risk having potatoes come out of the ground with higher core temperatures, which speeds up the conversion of starches to sugars.

“When glucose levels rise, it results in a darker french fry,” says Jacob Blauer, assistant professor and potato physiologist in the College of Agricultural, Human, and Natural Resource Sciences. The flavor changes as well. Fries with higher sugar content caramelize during cooking and absorb more fat.

“Some markets prefer the darker fries,” Blauer says. “But burger chains and quick-serve restaurants have typically preferred lighter fries, and they want to be able to control fry color with a lot of precision.”

Fry color is a revenue issue for Washington potato growers—and an area of research for WSU scientists working to help growers adapt their high-value crop to a warming climate. At the university’s Othello research farm, potato varieties are grown and tested for their ability to handle heat, including impact on storability and french fry quality.

Washington produces about 10 billion pounds of potatoes annually. About 90 percent of the spuds are processed, and most end up as frozen french fries or other frozen potato products destined for US and Asian markets.

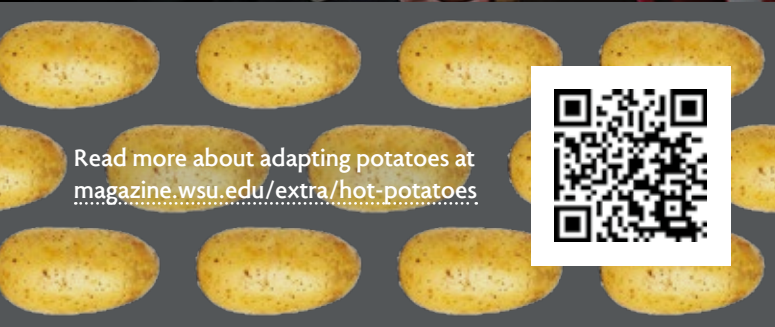
JACOB BLAUER  
(COURTESY WSU DEPARTMENT OF HORTICULTURE)

Climate change generally represents a mixed bag for Washington's potato growers. Higher levels of carbon dioxide in the atmosphere can actually boost growth if plants continue to get enough water and nutrients, says Mark Pavek, a professor and potato specialist in the Department of Horticulture.

About 150 potato varieties are under cultivation at the Othello research farm. Many are part of the US Department of Agriculture's Tri-State Breeding Program, which focuses on new varieties for Washington, Oregon, and Idaho.

Blauer will use heat boxes in the field next year to test tuber development under different temperature scenarios. Some potatoes become knobby and malformed, but others resist the heat better.

"If there is one thing we can do to help potato growers into the future," Pavek says, "it's probably developing the right potato." \*



A  
P  
P  
L  
E  
S

## How sweet it is! ...

Washington apples owe their color and sweetness to the Columbia Basin's climate conditions.

Warm days, chilly nights, and cool mornings put the blush on Pink Ladies, give Galas their scarlet patina, and Honeycrisps their red stripes.

"Consumers want sweet, well-colored fruit," says Lee Kalcsits, associate professor at Washington State University's Tree Fruit Research and Extension Center in Wenatchee. To meet market demand, Washington growers need sunny days that linger into the fall and temperatures that drop at night.

"Nighttime is when the fruit is developing its flavors and sweetness," Kalcsits says. "For red apples, color development requires cool nights and mornings."

Washington is the nation's largest apple producer. Six out of every 10 apples consumed in the United States are grown here, according to the Washington Apple Commission, and the state's signature fruit is exported to 60 countries. Most of the 10 to 12 billion apples harvested annually come from five orchard districts along the Columbia River and its tributaries.

To understand how climate change will affect future production, researchers are looking to the 2021 heat dome. Wenatchee hit 114 degrees Fahrenheit that June when a high-pressure ridge trapped hot air over the Pacific Northwest. Temperatures were 25 to 30 degrees warmer than average throughout the region, and some nighttime lows exceeded the average daily high.

To beat the heat, orchardists cooled the developing fruit with overhead misters. Some added shading screens to reduce the solar rays hitting the trees, or used reflective white sprays on the apples.

Part of the crop still got sunburned. Yields dropped by 15 to 20 percent as badly damaged apples fell from the trees, Kalcsits says.

By 2080, the frequency of extreme heat events is projected to increase. In addition, temperatures are forecast to rise across the seasons. "Hotter springs, hotter summers, and hotter falls. That all creates challenges associated with growing fruit," Kalcsits says.

To help growers navigate climate change, Kalcsits and colleagues at the College of Agricultural, Human, and Natural Resource Sciences are working on a better understanding of short-term variation in weather patterns, including the probability of extreme events.

"For the most part, Washington's apple growers are used to handling a lot of the issues that will come with climate change," Kalcsits says. That includes sunburn, poor fruit color, and warm temperatures in early spring that increase the risk of disease and likelihood of premature blooms susceptible to later frost damage.

"What will be different with climate change," he says, "is the frequency and the intensity of the weather events producers are dealing with." \*



WSU COSMIC CRISP® (PHOTO SHELLY HANKS)

## For amber waves of grain ...

**Eastern Washington's wheat fields shimmer** in the summer heat—a seemingly homogenous landscape blanketing the region.

But the uniform appearance is an illusion, and no one knows it better than Washington State University's wheat breeders. For more than a century, successive generations of breeders have labored to create wheat varieties that thrive in Eastern Washington's microclimates.

The waves of grain spread across a region with stark differences in rainfall, snow cover, and temperature. Annual average precipitation varies from 8 to 25 inches.

"I was in Walla Walla recently," says Arron Carter, director of WSU's winter wheat breeding and genetics program. "Within a 20-minute drive to the north, you go from fields with high-producing yields to areas with half the rainfall."

Climate change is introducing new complexities to the work done by Carter and Mike Pumphrey, director of spring wheat breeding and genetics. Erratic weather is becoming more common, making growing conditions less predictable.

"Take 2020—high rainfall made it a good year for Washington wheat growers," Pumphrey says. "Then 2021 was the worst in 50 years because of the drought and heat, and 2022 was the best for winter wheat in decades. In five-year cycles, we're having the best and the worst."

Most of Washington's wheat is grown without irrigation, so climate has always been a consideration, Carter notes. "Breeding wheat for drought tolerance is a big part of what we do," he says. "What's changing is the climate variability we're dealing with on a year-to-year basis."

To illustrate the challenges, the breeders point to Lind, a town in Adams County. Farmers there grow wheat with a scant 8 inches of annual precipitation—a moisture pattern that's been consistent since the 1950s. But in future years, Lind's annual precipitation could fluctuate from 6 to 15 inches.

"There are all these conflicting traits you might need in a wheat variety to protect it against weather extremes," Carter says.

Seeds bred for drought resistance might also need the adaptability to respond to rainstorms in June and July, which have occurred in recent years. Temperature is a variable, too. Some wheat varieties survive cold winters by remaining dormant. But those seeds also may need the ability to respond to May temperatures in the 80s.

The success of Washington's wheat crop has global implications. Most of the crop is soft white wheat used in cakes, cookies, cereals, pastries, and pancakes. About 80 percent of it is exported.

Wheat is a staple food for about one-third of the world's population. The crop's high-stakes role in food security drives the need for high-yield varieties, despite future weather variability, Carter says. ✱

WHEAT BREEDER  
ARRON CARTER TALKS  
ABOUT USING DRONES  
FOR CROP MONITORING.  
(PHOTO ROBERT  
HUBNER)



INSETS COURTESY  
WASHINGTON GRAIN  
COMMISSION





COURTESY GILLIS WILLIAMS/TWITTER

## Positive influences

BY ADRIANA JANOVICH

**Gillis Williams** started posting on TikTok six months after landing in Pullman as a third-year transfer student at Washington State University.

Nearly three years later, he's an influencer with more than 166,000 followers and nearly 13 million likes on the popular social media platform.

His handle: @autismchoseme.

Williams, aka "The Autism Guy," uses TikTok and other social media platforms to raise awareness about and advocate for people with autism spectrum disorder (ASD). He

aims to be educational, inspirational, and entertaining, particularly for members of his generation.

"Really my niche audience is ages 15 to 25. That's my demographic," says Williams ('22 Comm.). Some of the videos are, admittedly, "pretty cheesy. But they are supposed to be, to show people how much fun I have educating people about autism. You can tell I'm having fun doing this. This brings me joy."

AutismChoseMe is not only the name of his social media handle but also the business he founded early in his college career. Williams books speaking engagements, sharing his experiences as an autistic individual with young people—he gave a talk at WSU's recent Disability Awareness Symposium—as well as combatting common stereotypes or misconceptions about people with ASD.

"The biggest one is that all autistics are nonverbal," Williams says. "There are some, but not all. Most are able to have a regular conversation."

The second: "All autistics are math geniuses. I can tell you, as an autistic, I'm not

very good at math. It was not even my favorite subject in school.

"Another is boys are more likely than girls to have autism. The truth is we don't know. Boys are four times more likely than girls to be diagnosed; girls are not as likely to be tested. I know a lot of girls who got a very late diagnosis. That's a huge problem. If you don't get diagnosed, you miss out on resources and accommodations to help you function in your workplace and at your school."

Williams was diagnosed with autism in 2005 at age five. As a child, he exhibited self-stimulatory behavior, or stimming, such as repetitive body movements like hand-flapping or walking in circles.

"I would lose focus more often than my peers," says Williams, who was born and raised in Arizona. "Some of them thought I was weird or obnoxious or just being annoying. They had a tendency to bully me or cancel me out. I dealt with quite a bit of that. It was painful at the time."

His stimming started to become less common during high school. But, Williams says, "I still stim. I still flap my hands or jump

**29** alumni profiles  
**33** new media  
**35** alumni news  
**36** class notes  
**39** in memoriam

around my room.” It’s something he discusses on his TikTok channel.

“I downloaded TikTok as a joke, just to connect with friends at WSU,” Williams says. “Once I got into it, my mindset changed. It became my main platform for sharing my views.”

Williams had become interested in broadcast news and production during high school, cohosting a radio show. He came to WSU with the dream of becoming an on-air personality.

Working at Cable 8 Productions, WSU’s student-run broadcast organization, he switched his focus to television and developed his following. While he has other online outlets—Facebook, Twitter, and Instagram accounts—TikTok holds his highest engagement.

WSU helped grow his confidence and character. Among his biggest influences was associate professor and Cable 8 advisor Marvin Marcelo. “He’s very calm and grounded, and he was always inspiring to me.”

At WSU, Williams says, “I got involved in so many ways that I didn’t expect. I met so many people who taught me to loosen up and not be so uptight about life and just be myself. It shaped me into the person I am today. I’m a much different person than I was a few years ago when I moved to Washington. Those two years at WSU were the best two years of my life”—so far.

After graduation, Williams moved to Oregon to work as a producer on a morning news show. Now, he’s focusing full-time on advocacy. He’s hoping to ramp up speaking engagements, and continue combatting myths about ASD, such as the belief that autism is caused by parenting style or another outside influence.

“It is,” Williams says, “something you are born with.” ✨

## Heroes around every corner

BY WENDA REED

**ERIC JOHNSON** (’84 Comm.) and his longtime video editor Darrin Tegman (’91 Comm.) are huddled over a computer screen at KOMO-TV, putting the final touches on the latest installment of “Eric’s Heroes,” a popular



Eric Johnson. Photos courtesy KOMO-TV

weekly feature. This particular entry concerns a skier who miraculously found and rescued a snowboarder buried in snow on Mount Baker. The men’s growing friendship is as important to the story as the rescue.

Johnson has been at KOMO in Seattle since 1993, first as weekend sports anchor, then sports director, and now news anchor. His “Heroes” broadcasts, more than 280 since 2016, are a highlight, he says, featuring “sweetness, decency, and kindness” in contrast to the often-distressing nightly news.

Topics range from a young woman with cancer who became a cancer researcher to a couple who dressed to the nines to dance ballroom style in empty parking lots during the pandemic. He’s featured a man who engages in football tosses with strangers on the street, the country’s oldest nurse, a former band teacher with brain cancer who got his wish to ride in a 1977 Cadillac Coupe de Ville, and numerous children and adults with special needs spreading joy and love.

“In this corner of the great Northwest, there are funky characters and free spirits seemingly around every corner,” he says.

Before there were “Eric’s Heroes,” there were “Eric’s Little Heroes,” which Johnson began at KGW 8 TV in Portland in the early 1990s. “I said to the cameraman on a slow day, ‘Go to a T-ball game and see if anything funny happens.’ Lots of funny things did happen, including a little boy whose coach told him to ‘go to second’ after he caught a ball in the outfield. The boy dropped the ball and ran to second.

“We made it our trademark,” Johnson says of the continuation of “Eric’s Little Heroes” at KOMO. “It was creative, fun, and

wholesome.” He and his cameraman went to swim meets and soccer games, hockey contests and basketball competitions. He reported all the humor and mayhem in his measured, melodious voice like an announcer for professional sports.

Johnson was a young sports enthusiast himself when he decided to become a sports reporter. “It was the Rams vs. the Vikings on *Monday Night Football* in 1971 and Howard Cosell was announcing. I was ten years old. I thought, ‘This is what I want to do.’ I was all in.”

He pretended to do play-by-play announcements as he played the Super Star



Baseball board game. He did his own analysis of the games he watched on TV on his cassette recorder. At East Valley High School in Spokane, he played baseball and football and wrestled, while preparing for a journalism career on the school newspaper and debate team.

At Washington State University, he played baseball—“with limited success,” he says—and did sportscasts on KWSU radio. He became a “disciple” of Glenn Johnson, longtime WSU professor and “Voice of the Cougs,” who was demanding but “cared enough to get me ready for this tough business.” As he did for many of his students, Glenn Johnson visited Eric Johnson at his first TV job in Boise.

Johnson moved from Boise to Spokane, then Portland, laser-focused on his goal of getting to the Seattle market. In his 30 years at KOMO, he’s won more than 50 Emmys and 7 national Edward R. Murrow Awards. As a sportscaster, he covered the 1995 Mariners playoff run, 1979 Sonics national championship, 2014 Seahawks Super Bowl



win, and, most enthusiastically, WSU's Rose Bowl games in 1998 and 2003. Now a news anchor, he's "more of a fan."

He feels affinity for all things WSU and serves on the Murrow Advisory Board. Johnson won both the Edward R. Murrow Hall of Achievement Award and Alumni Achievement Award.

WSU also runs in his family. Daughter Grace graduated in May 2023 with a marketing degree. While wife Monique and son Jack didn't attend WSU, each, he says, "has the heart of a Coug." ❄️

## After the Maui fires

BY BECKY KRAMER

The day after **VALERYE HUFF ZIMMERMAN**'s condo was destroyed in the Maui fires, the Washington State University alumna was helping feed evacuees and emergency responders.

Merriman's Kapalua, the resort restaurant where Zimmerman and her husband, Eric, work, had experienced a power outage. The chefs came in to cook the food before it spoiled.

"Word went out that Merriman's would have food at noon," says Zimmerman ('10 Comm.), manager of special projects. "It started like that."

By the end of August, the restaurant north of Lahaina was providing meals to about 1,000 people per day.

"We've really found our niche in delivering meals to emergency responders and the community," says Zimmerman. "There's a huge influx of volunteers, disaster relief people, and the National Guard. Many of them aren't taking time off to eat, so we're getting hot meals to them."

The restaurant also delivers meals to families. With fire evacuees, some homes are sheltering up to 20 people. Donations help support the meal deliveries.

Each morning, Zimmerman texts her contacts at different drop-off sites to determine how much food is needed that day. She works with the chefs and restaurant staff to organize meal planning and



delivery routes. Eric Zimmerman drives a delivery van.

"We have a really awesome community here on the west side of Maui, and in our workplace," she says. "Staying busy helps take our minds off what happened."

The couple fled their condo near Lahaina's historic Front Street on foot when embers started falling in their yard. "I had

watched a documentary on the Paradise Fire in California where people died in their cars," Zimmerman says. "I didn't want to get stuck."

After a brief stop at a friend's house, Eric raced back to the condo to retrieve his wallet and check on their neighbors. Zimmerman pushed forward with the couple's border collie. At 4:30 p.m., the skies were dark from smoke.



**At top:** Lahaina burning as seen from Wailea. *Photo Wikimedia Commons.* **Bottom:** Eric and Valerye Huff Zimmerman (left) with friends after the evacuation. *Courtesy Valerye Huff Zimmerman*



Zimmerman honored during President Biden's visit to Maui. Courtesy West Coast Sea Glass/Facebook

"The wind was so intense, it sounded like a freight train," she says. "I could hear things exploding—propane tanks, cars, transformers. When I took off my mask, my teeth would be covered with ash."

During the chaotic evacuation, she met a coworker. They walked together for about two hours before accepting a ride to a friend's house north of Lahaina. Eric arrived about a half hour later, sooty and shirtless but safe. Nothing remained of their condo.

To support Maui's economy, Zimmerman encourages tourists to continue to visit parts of the island that remain open for business. Friends have offered the couple a place to live through December while they figure out their next steps.

"Our plan is to stay, and hopefully rebuild things better than ever," Zimmerman says. "The last thing we want to do is to leave the place we love so much when it needs us the most." ✨

Hawaii state senator **Tim Richards** ('84 DVM) is helping coordinate relief efforts, including deliveries of insulin and diapers to the burned areas. Read his story: [magazine.wsu.edu/extra/Maui-Richards](https://magazine.wsu.edu/extra/Maui-Richards).

**Joseph E. Cardoza** ('72 Poli. Sci.), a retired judge, is helping connect fire survivors to legal information as chairman of Hawaii's Access to Justice Commission. Read his story: [magazine.wsu.edu/extra/Maui-Cardoza](https://magazine.wsu.edu/extra/Maui-Cardoza).

Find ways to help with the recovery in Maui and read more stories of Cougs lending a hand, including former WSU football player Hercules Mata'afa: [magazine.wsu.edu/extra/Maui-fire](https://magazine.wsu.edu/extra/Maui-fire).

## Different strokes

BY ADRIANA JANOVICH

**ROBERT "BOB" APPELYARD** arrived in Pullman from suburban Illinois knowing "next to nothing" about rowing.

The former high school swimmer was looking to try a new sport as a college freshman. In September 1971, he spotted an announcement in the *Daily Evergreen* for a meeting of the newly formed rowing club. "They hadn't yet ever been on the water, and I thought maybe I would take a look."

Appleyard ('75 Zool., '79 MS Env. Sci., '86 PhD Vet. Sci.) ended up rowing for Washington State University's fledgling crew team all four years of college and went on to become a celebrated race official with the United States Rowing Association (USRowing) and International Federation of Rowing Associations.

After more than four decades of officiating, he's lost track of how many races he's judged—from high school, college, and master to Olympic levels. He's served on USRowing's national Referee Committee, won national awards, and acted as chief referee for high-profile races, including the US national and Olympic team trials, Intercollegiate Rowing Association Championships, Eastern Sprints, and Head of the Charles Regatta.

"I eventually came to understand that I was in the first group of outsiders, brought in from nontraditional programs, to not only replenish the aging ranks but also acknowledge the considerable expansion of collegiate rowing that was then taking place," Appleyard said as the keynote speaker at 2023's Cougar Crew Days banquet and auction at Beasley Coliseum.

Reflecting on the team's origin, he continued, "It seems improbable that competitive rowing could ever take root at Washington

State, but perhaps because we were not aware of that at the time, it did. And given our decidedly nontraditional entry into the sport, it seems improbable that a number of us from those first years went on to achieve more in the sport of rowing, as competitors, coaches, and even as national and international officials."

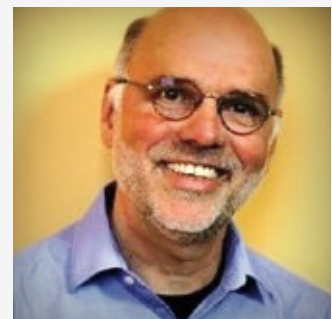
Appleyard began refereeing in 1980 in Seattle. Four years later, he became the Northwest representative on USRowing's national Referee Committee. He also filled in as head coach for WSU's women's club rowing during the 1984–85 academic year while working toward his doctoral degree. Now retired, he lives with his wife, Christine (Oltman) Appleyard ('87 PhD Vet. Med.), in her hometown of Shelton.

Appleyard also served on USRowing's Referee Committee as the Northeast representative and as chairman. Since 2002, he has been the dean of USRowing's Julian Wolf National Referee School, which trains referees throughout the country.

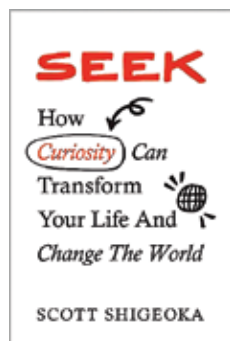
His international résumé includes the Goodwill Games, Pan American Games, World Cups, and World Championships. He was a technical official at the 1996 Olympic Games in Atlanta and was on the jury of officials for the 2008 Olympics in Beijing. In 2018, he was president of the jury for the World Masters in Florida.

His dedication has been recognized with USRowing's 1993 Julian Wolf Award, the Eastern College Athletic Conference's 2013 Shiebler Award, and USRowing's 2014 Jack Franklin Award.

He still referees two or three races per year and holds tremendous respect for the sport. "One of the biggest challenges of crew is you have to work entirely as a unit," he says. "You spend years learning how to do it. It's very hard physical work." ✨



COURTESY BOB APPELYARD/LINKEDIN



**Seek: How Curiosity Can Transform Your Life and Change the World**

SCOTT SHIGEOKA '11 COMM.  
HACHETTE BOOK GROUP: 2023

It was his first Trump rally, and Scott Shigeoka was there alone. Although he “intensely opposed” many of Donald Trump’s policies, he writes, “I felt electrified by the energy of the rally. It was a collective high.”

But, after speaking “in-depth to nearly a dozen people” and listening to an hour of Trump’s rhetoric, “I felt my insides shutting down. My body was viscerally reacting to what I perceived were hateful attacks.”

Three months earlier, Shigeoka had left his job in California to embark on a cross-country quest for understanding. Now he was sitting in his car in a Minnesota parking lot “on the verge of tears. I thought: Is this really the state of our country? Here I was, trying to practice curiosity, but would it actually change anything?”

It’s just one of the moments Shigeoka explores in *Seek*, his optimistic and inspiring ode to curiosity. Well-researched and approachable, the three-part guide offers relatable anecdotes and snippets of personal narrative along with a framework for cultivating and practicing curiosity in our daily lives—something Shigeoka argues is necessary for humanity to survive and thrive.

We’re living, he writes, in an “era of incuriosity,” and it’s “literally killing us. Longitudinal studies have found that when we have less curiosity, we chop precious time off our life span. It contributes to loneliness and isolation—which the US surgeon general Vivek Murthy has called ‘an epidemic’

because of the mass number of people affected. Incuriosity is also contributing to political polarization and social division. When we are incurious, we risk our lives and our connection to each other—and even to ourselves.”

Shigeoka invites readers to “dive beneath the surface” of shallow curiosity with his “DIVE” model.

Detach—Let go of your assumptions, biases, and certainty.

Intend—Prepare your mindset.

Value—See the dignity of every person, including yourself.

Embrace—Welcome the hard times in your life.

There are obstacles. Fear, trauma, time, and distance “can slow us down in our practice of deep curiosity,” says Shigeoka, who offers practical tools to enhance your capacity for curiosity and connect with fellow humans across what seem to be deep divides. Race. Religion. Rights. Gender identity. Age. Economic status.

Curiosity, Shigeoka writes in this hopeful handbook, “is contagious.”

He says, “The more we practice curiosity, the more others will follow our lead. And the more we surround ourselves with people who are curious, the more likely we’ll be curious too, creating a virtuous cycle.”

In that Minneapolis parking lot, he writes, “I realized that I had come to the rally with the goal of learning more about Trump voters, but what I gained was much more unexpected: The experience changed me.”

Curiosity can change you, too. “I see a bright future for a world that embraces curiosity,” Shigeoka says. “I see people who are able to alleviate their suffering in tough moments. I see stronger relationships emerging, even across lines of differences. And although it isn’t a magic wand that can fix every societal issue overnight, I see curiosity as a foundational tool to build a more just and sustainable society.”

—Adriana Janovich



**Washington State Rising: Black Power on Campus in the Pacific Northwest**

MARC ARSELL ROBINSON '12 PHD  
AMER. STUD.  
NEW YORK UNIVERSITY PRESS: 2023

Fifty-four Black high schoolers from Seattle visited Washington State University in May 1968 through Project 408, an initiative of the 1965 National Higher Education Act that aimed to increase college enrollment of academically capable low-income students, “and the prejudicial treatment soon began as they checked into their assigned dormitories,” writes Marc Arsell Robinson, assistant professor of history at California State University, San Bernardino.

The slights culminated at Stephenson Hall “for what they had been told would be a dance in their honor. However, when they arrived, they were rudely turned away.” The teens “could apparently see that Stephenson’s Residence Center appeared to be set up for a dance, with lights dimmed, furniture pushed aside, and music playing from the jukebox.”

They suspected the dance had been abruptly canceled due to racial bias. “Upset and disappointed, the group initially refused to leave, but after about forty-five minutes they were persuaded by their chaperones to return to their respective rooms.” On the walk back to Orton Hall, “white students proceeded to yell insults at (some of the male teens) from their dorm windows...and threw pebbles, paper trash, and cigarette butts on the Black students’ heads. They also threw a glass bottle that hit the ground near the adolescents.”

At 2:30 a.m., just eight and a half hours after arriving in Pullman, the contingent cut short their campus visit. Fifty-five years

ago, Robinson writes, “The experience of the Project 408 students and their sudden departure set off a chain of reactions, which eventually marked a turning point in race relations at Washington State University. Both the Black Student Union (BSU) and the campus administration were compelled to take action.”

Robinson explores late 1960s Black student activism in his urban hometown of Seattle and rural college town of Pullman in this well-researched look at the origins and influence of the Black Student Union in Washington state. The politicized student organization played a prominent role in the Black Power Movement, including protests at the University of Washington and WSU—two places not typically associated with the movement or previously well documented in association with the movement.

Yet, Robinson writes, “Washington featured highly active civil rights and Black Power campaigns. Moreover, the presence of both in a heretofore understudied part of the country brings into focus the wide impact and transferability of both movements.”

His scholarly monograph broadens understanding of Jim Crow North, or “policies and practices that mirrored the racial climate of the South,” as well as activism “led by everyday people, college students without elite backgrounds or powerful connections, that can inspire and provide strategies for future protest campaigns.”

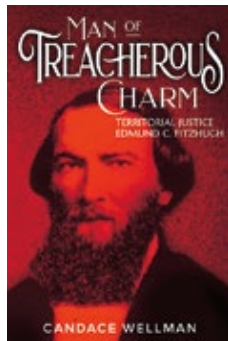
Engaging interviews with former BSU members enhance the narrative, which spans 1967 to 1970 and draws on reports from the *Daily Evergreen* as well as regional newspapers. Key research help was also provided by WSU archivist Mark O’English. Robinson also thanks his WSU dissertation committee: David J. Leonard, Lisa Guerrero, and Thabiti Lewis.

—Adriana Janovich

### **Man of Treacherous Charm: Territorial Justice Edmund C. Fitzhugh**

**CANDACE WELLMAN '68 SOCIO.**  
**WSU PRESS: 2023**

Questionably qualified Edmund C. Fitzhugh was under indictment for murder when



President James Buchanan appointed him to Washington Territory’s Supreme Court in 1858.

He had landed in Bellingham Bay four years earlier to run the Sehome Coal Mine, getting involved with politics and marrying two Indigenous half sisters. He fathered a child with each of them, a boy and girl, both of whom he later kidnapped and gave away. In all, he wed four women in ten years, including a cousin, and abandoned all six of his offspring.

Born into one of the privileged first families of Virginia, Fitzhugh sought wealth and power, exploiting personal and professional relationships in the process. After flunking out of the United States Military Academy at West Point, he opened a law office at 22 and, in 1849, was lured west by the California gold rush.

In her third book with WSU Press, Candace Wellman explores a complex character who played important roles in Washington Territory’s early days, especially in what would become Whatcom County. She spent 24 years researching this authoritative account that will appeal to readers with an interest in American, particularly Pacific Northwest, history.

—Adriana Janovich

### **BRIEFLY NOTED**

#### **Boyhood Among the Woolies: Growing Up on a Basque Sheep Ranch**

**RICHARD W. ETULAIN**  
**BASALT BOOKS: 2023**

The author recounts his early childhood on a remote Eastern Washington ranch, reminiscing about the roles of his “saintly”

mother and “faraway Basque dad.” In 1921, when he was in his late teens, Sebastian Etulain emigrated from Spain, joining his two older brothers in the Yakima Valley to herd sheep. Through his work ethic and luck of an inheritance, he transitioned from herder to owner, operating a 10,000-acre ranch with some 7,000 to 8,000 sheep and three rambunctious boys. The youngest, Richard “Dick” Etulain, a retired history professor now in his 80s, tells of his first decade, splitting time between chores on the ranch 20 miles southeast of Ritzville and summers at the family’s second home in Saint Maries, Idaho, in the 1940s.

#### **Brave as Thistles**

**LAURI CRUVER CHERIAN '86 ED.**  
**BOOKBABY: 2023**

Inspired by travels through the Scottish Highlands, this book of poetry is a call to bravery amid the difficulties and messiness of life. Poems explore loss, grief, illness, and anxiety along with gratitude, new beginnings, and flourishing—like the tenacious thistle.

#### **The Spirit within us...**

**JACK GREESON '82 PHD ED.**  
**PALMETTO PUBLISHING: 2022**

Retired Texas psychologist Jack Greeson worked part-time throughout the course of three decades on this passion project, producing a work of historical fiction that imagines generations of his ancestors from Norway in 1420 to Ohio in 1820.

#### **Getting Elected Is the Easy Part: Working and Winning in the State Legislature**

**KAREN KEISER**  
**BASALT BOOKS: 2023**

Washington state senator Karen Keiser blends research with her personal experiences and observations to help newly elected state legislators learn how to succeed and achieve real change. Keiser, a legislator since 1995, offers practical advice for anyone interested in state government.

## Alumni Association News

### DRIVE WITH COUGAR PRIDE

Driving around the Pacific Northwest, Cougar license plates are practically impossible to miss.

They are the number one specialty license plate in Washington state, with more than double the number of any other university in the state.

These crimson plates mean more than just Cougar pride. They mean Cougar support. Twenty-eight dollars from the cost of each specialty plate goes to supporting scholarships for Washington State University students. Last year, the program brought in more than \$640,000.

Today, the Cougar plate is displayed on nearly 23,000 vehicles—and counting. The growth of this program means that an ever-growing number

of WSU students receive scholarship support, helping them to complete their education.

To obtain a Cougar license plate, drivers must be a Washington state vehicle owner. Cougs can accept the standard alphanumeric crimson plate or opt to add a custom message. Motorcycle license plates are also available under the same program.

Not a WSU alum? No problem. Anyone who owns a vehicle in Washington state can purchase a Cougar plate.

To those who proudly sport Cougar plates on their vehicles already, the Washington State Alumni Association thanks you. Be sure to post photos of your Cougar plates, tagging WSUAA for a chance to be featured on WSUAA's social media pages.

Learn more about WSUAA's license plate program at [alumni.wsu.edu/license](https://alumni.wsu.edu/license).



COURTESY WSU ALUMNI ASSOCIATION

 | **ALUMNI ASSOCIATION**

# 10% OFF

Platinum Life & Life Memberships  
**November 24–27**

[alumni.wsu.edu/FlashSale](https://alumni.wsu.edu/FlashSale)

From the Tacoma Narrows Bridge to maintaining highways, he spent more than four decades on the roads.

**GREG SELSTEAD** ('85 Const. Mgmt., '90 MS Civ. Eng.) retired after more than 40 years with the Washington State Department of Transportation (WSDOT), but he's still working to make a difference.

It began as he became an engineering technician in 1982, and then as a transportation engineer on the I-90 completion project in early 1986. Following these first years in construction and then a master's degree in civil engineering, Selstead moved on to his next phase.

WSDOT's next roles took him to north-central Washington for design and planning. Then, in 1997, Selstead was promoted to transportation system planning manager at the Olympia headquarters. He helped publish the agency's 20-year Washington Transportation Plan before becoming program management engineer in 2001 and later director of project reporting and control.

Selstead successfully took on the challenge of toll operations director on the new Tacoma Narrows Bridge. He retired from WSDOT after years as assistant state maintenance engineer, a role he says he relished as he oversaw day-to-day operations of over 21,000 miles of highway and 3,377 bridges. Selstead was a strong proponent for maintenance and leadership training, even collaborating to create curriculum for



an interstate maintenance leadership academy for the National Highway Institute.

In 2010, Selstead was named the first maintenance representative to the WSDOT Memorial Foundation. Over the next 13 years in several leadership roles and as emeritus director, he helped establish the scholarship program for the surviving spouses and children of fallen WSDOT workers. He also played a key role in creating and delivering the WSDOT Worker Memorial Event each spring. More recently, Selstead was instrumental in developing the agency's peer support program.

He received the WSDOT Leadership in Management Award in 2020. Selstead has presented at the Transportation Research Board in Washington, DC, and served in interstate transportation organizations—including leadership on the Western Association of State Highway and Transportation Officials' subcommittee on maintenance.

Selstead says he hopes that he made a difference in the lives of those he worked with and their families. He lives with his wife, Mary ('85 Hum. Dev.), in Olympia, and they have two adult children, Kyle and Kelsey ('15 Comm.). He will continue to help others in his work with immigrants and refugees through their nonprofit organization, ImRoads.

BY STAFF

**70 TIM MELLIN** ('72 Comm.) joined the St. John Bosco High School radio and online broadcast crew as a stringer and is a replacement color commentator for Prep Sports Network after covering local high school sports events following his retirement from the Los Angeles County Health Department in 2017. Mellin was a medical and legal document processor and inspector with the department. He did advance local publicity for the Keith Jackson Rose Bowl memorial service and statue unveiling in 2019 in Pasadena, California. ✨ **TED BASELER** ('76 Comm.), retired CEO of Ste. Michelle Wine Estates, has received the 2023 Lifetime Achievement Award from the Auction of Washington Wines. The auction is one

of the top five charitable wine auctions in the United States. Over his 34 years in the business, Baseler worked tirelessly to develop the state's wine industry while also giving back through public service, and his work led to the establishment of the Wine Science Center at WSU Tri-Cities in 2015. ✨ **GINA SMITH** ('78 Int. Des.) is an associate landscape architect for SPVV Landscape Architects in Spokane. Smith is responsible for designing, estimating, and managing the development of landscapes for governmental, commercial, and educational commissions. Her recent projects include Peperzak Middle School for Spokane Public Schools, West Village Park for the City of Richland, and Skyline Elementary School for Mead School District.

**80 ROBERT SCHIFFNER** ('81 Const. Mgmt., '87 MBA) is the recipient of the Washington Association of Criminal Defense Lawyers 2023 Champion of Justice Award, which recognizes individuals who defend constitutional rights and endeavor to ensure justice and due process for those accused of crime. Schiffner worked as a prosecuting attorney in Grant County, Washington, until he was terminated for speaking out against contract defense attorneys failing to meet with clients and file motions while carrying caseloads of more than 600 felonies. Schiffner now works in criminal defense. He also began traveling the world to broaden his perspective, visiting over 29 countries and seeing the effects of poverty and

**NANCY LI SCHMIDT** and her family are at home in the world.

She, her husband, and their two children are worldschooling, also known as travel schooling, an educational movement in which young people learn by interacting with the wider world.

“It’s homeschooling in the sense that we are educating within our home, but we are traveling abroad to use the world as our classroom,” explains Schmidt (’99 MA Comm., ’06 PhD Hum.), noting the family is also embracing slow travel, a concept that celebrates lingering a little longer in one place and taking time to make intentional connections—to the land, to the people, to the culture, to the cuisine.

Through this approach, she says, her kids, a junior in high school and a seventh grader, are growing in confidence and independence. “They’re learning so much from getting out in the world.”

That was the goal. Schmidt was inspired to embark on extended travel with her family to explore other parts of planet Earth, get to know other people and lifestyles, expand their worldview and connection to the world, and immerse themselves in other places and cultures.

Their plan is to travel abroad for a year, returning stateside for winter before likely re-embarking on another adventure. So far, they’ve visited Germany, Austria, Switzerland, France, Spain, Costa Rica, Greece, Italy, Bulgaria, Montenegro, Bosnia, Croatia, and Sweden. After the holidays, they’re considering continuing their travels to Portugal, the United Kingdom, and other parts of Europe.



“As we travel as a family, we hope to inspire and encourage others to step outside of their comfort zone, to take a chance to get to know people who are different from them, and to learn about other ways of being, so we can all grow into more compassionate global beings,” says Schmidt, who’s been documenting their journey on Instagram, Facebook, and a blog.

The handles, hashtags, and URL are the same: [oursidetrackedlife](#). Posts offer a primer on worldschooling as well as tips for traveling

in Germany and Italy and through Europe for more than 90 days.

They typically stay in one place for a month, using small towns as home bases and making a point to volunteer. There are too many trip highlights to name. But some of the most impactful experiences have been exploring medieval sites across Germany and France, making traditional pasta and pizza in Tuscany, and visiting Dachau and the beaches of Normandy to learn about World War II.

So far, they’ve heard “Go Cougs!” in Athens, Barcelona, Italy, Costa Rica, and Herceg Novi, Montenegro. “We just love the instant connection Cougs feel when they see a fellow Coug,” Schmidt says. “It really is something special.”

Also special are the lessons they are learning, not only about the world but themselves. Says Schmidt, “A big lesson we have learned is we can do anything as long as we stick together and help each other stay calm and navigate circumstances as a family unit.”

**BY ADRIANA JANOVICH**

suffering around the world. He worked to build a preschool and kindergarten for the children of the Rose of Charity Orphanage and local low-income children in Victoria Falls, Zimbabwe. Eventually, he added a five-acre garden to supplement the orphanage and the local food bank.

✧ **LES WONG** (’86 PhD Ed. Psych.) is interim president of Connecticut College. Previously, Wong was president of San Francisco State University and Northern Michigan University and interim president of the University of Southern Colorado. He has been a member of the Connecticut College Board of Trustees since 2019 and will resign as trustee to serve the Board

in an ex officio capacity. ✧ **CATHY FULKERSON** (’88 MA Anthro.) is one of Western Nevada College’s 2023 emeritus recipients, retiring from her position as research and effectiveness director. Fulkerson became WSU’s director of institutional research in 2007 after starting as a student data analyst. She moved back home to Nevada in 2010, becoming the institutional research and effectiveness director at Great Basin College and later at WNC in 2013, serving both institutions from 2014 to 2018. ✧ **SALLY (DECHENNE) BRYANT** (’89 English, Busi.) is CEO of Bryant Group, an executive search firm and one of the top

2,000 fastest-growing private companies in the United States. She started a fund-raising consulting firm, DeChenne Company/Philanthropy Consulting, in 2001, where she served university clients for six years. ✧ **RENA CARLSON** (’89 DVM) is president of the American Veterinary Medical Association. Carlson has held different AVMA leadership roles for more than 10 years, and she has served as a veterinarian at Idaho State University for 24 years.

90 ✧ **STEVEN MARKS** (’93 MS Vet. Sci.) is the founding dean of the College of Veterinary Medicine at Clemson University. Previously, Marks was

As a Cougar sports fan, **WILL MARTIN** ('01 Comm.) felt something was missing for supporters of Washington State University.

WSU has no hand sign.

"Dozens of other universities have a unique, nonverbal way for their supporters to connect instantly," Martin says. "Take the Red River Rivalry between the Texas Longhorns and the Oklahoma Sooners, for example. UT supporters proudly display their Hook 'em Horns hand sign, while OU fans turn the hand sign upside down in a show of poor sportsmanship."

From the pitchfork sign of Arizona State University to the two-handed "O" of the University of Oregon, devoted fans can quickly show off their school pride.

Martin wanted a way to say "Go Cougs" with a simple gesture and forge an instant connection with other WSU fans. He took matters



into his own hands and developed a new sign.

The sign simulates a "W" with index and pinky finger extended and the thumb extended behind the other fingers.

He verified that the new WSU sign didn't have another meaning by sending a video to the American Sign Language Teacher Association (ASLTA). ASLTA Secretary Rhonda Jennings-Arey wrote, "If you move it in a circular motion, it will mean waitress/waiter. Other than that, nothing."

Martin is excited for others to start using it. "Out of love for the special bond shared by Cougs everywhere, I created a hand sign for WSU supporters to use forever," Martin says.

BY LARRY CLARK

▶ check out a video of the WSU sign: [magazine.wsu.edu/extra/Coug-sign](https://magazine.wsu.edu/extra/Coug-sign)  
 ▶ from the archives—say "Go Cougs" in sign language: [magazine.wsu.edu/extra/GoCougs-signing](https://magazine.wsu.edu/extra/GoCougs-signing)

associate dean and director of veterinary medical services and clinical professor of emergency and internal medicine at North Carolina State University. ✨ **CHERYL OLIVER** ('99 Elem. Ed., '09 MEd) was appointed to Pullman Regional Hospital's Board of Commissioners, replacing C. Michael Murphy. Oliver is associate dean of professional programs at the Carson College of Business. She also serves on the WSU Global Campus Academic Council and the Women in Business Education International Network. Previously, she was a chairperson of the YMCA of the Palouse's Board of Trustees and cochair of Citizens for Pullman Schools.

of libraries at South Plains College for four years. He is a mentor for the Texas Accelerated Library Leader Class of 2022 and is active in the Texas Library Association. ✨ **JENNIFER ROBINSON** ('05 PharmD) is vice president for interprofessional education at WSU Spokane. Previously, she was associate dean of professional education and has worked for the university since 2006. ✨ **JERED COTTELI** ('08 Const. Mgmt.) is project manager at Rafn Co., a Bellevue-based general contractor. He has worked at Rafn for 10 years and is leading the Nook at Northaven Apartments project in Seattle. ✨ **JOHN SKADORWA** ('08 Busi., '09 Soc. Sci., '11 MBA) is chief operating officer at Kwik Lok Corp., a Yakima-based company. Previously, Skadorwa served as a program management director on Blue

Origin's BE-4 Rocket Engine Program in Kent, Washington. He has more than 25 years of experience in industries including the military, construction, energy, aerospace, and manufacturing.

**20 CEDAR CUNNINGHAM** ('22 Finance) is competing for a place on the US Olympic rowing team for the 2024 Olympic Games. He rowed for Cougar Crew, earning Pac-12 All-Conference team honors and American Collegiate Rowing Association first team All-American honors. ✨ **SPENCER WALKER** ('22 Finance) is a donor experience officer for athletics in Boise State University's Division of University Advancement. Previously, he served as a development assistant for WSU Athletics and as a special events and operations intern at the University of California Irvine Athletics Department.

**00 MARK GOTTSCHALK** ('03 History) is dean of Learning Commons at Tarrant County College in Fort Worth, Texas. Previously, Gottschalk was director



## INmemoriam

**40** **MARJORIE (WHITE) SANDS** ('44 Speech Comm., '57 Ed., Alpha Chi Omega), 101, July 27, 2023, Sequim. **HELEN IRENE BROWN** ('47 Gen. Stu., Comm.), 97, March 11, 2023, Walla Walla. **WILLIAM M. BAKER JR.** ('49 Bacterio.), 92, March 24, 2018, Bakersfield, California. **ESTELLA MAE COLGREN** ('49 Home Econ.), 96, June 26, 2023, Fountain Valley, California.

**50** **HOWARD ROSWELL BELL** ('50 Hotel & Rest. Admin.), 95, December 26, 2022, Minneapolis, Minnesota. **MARY A. (HARBERD) PERKINS** ('50 Home Econ.), 94, May 14, 2023, Wenatchee. **FREDERICK K. KAMAKA** ('51 Poli. Sci.), 98, July 23, 2023, Kaneohe, Hawaii. **GLENN M. LEITZ** ('52 Ag. Econ.), 92, June 5, 2023, Fairfield. **WALTER C. SEILER** ('52 Phys. Ed., '70 EdD Higher Ed. Admin.), 90, July 21, 2023, Vancouver. **RICHARD E. SANDFORD** ('53 Busi.), 88, June 16, 2020, Lodi,

California. **DEAN LEON ARMBRUSTER** ('55 Busi.), 91, March 11, 2023, Issaquah. **HARRY C. BERRYMAN JR.** ('55 Int. Des.), 89, August 23, 2023, Kent. **LORENE K. SANDFORD** ('55 Home Econ.), 89, February 26, 2023, Scottsdale, Arizona. **BURTON K. HARWOOD** ('56 Gen. Stu.), 90, April 8, 2023, Longview. **DONALD G. PARACHINI** ('56 Busi.), 89, July 1, 2023, Piedmont, California. **PHILIP ANDREW WHITNEY** ('56 Ag. Eng.), 89, July 16, 2023, Prosser. **M. JACK SMITH** ('57 Busi.), 87, August 16, 2022, Burnsville, Minnesota. **FRED HUDSON** ('58 Gen. Stu.), 87, November 14, 2022, Olympia. **JANET HAINES JOHNSON** ('58 French), 86, August 22, 2022, Albuquerque, New Mexico. **EDWARD VEENHUIZEN** ('58, '59 MS Ani. Sci.), 85, August 24, 2022, Greenfield, Indiana. **ROBERT "BOB" WARREN COMPTON** ('59 DVM), 87, July 26, 2023, Boise, Idaho. **RICHARD**

**"DICK" EARLE COWIN** ('59 Hort.), 85, July 30, 2022, Yakima. **LARRY GENE FISHER** ('59, '61 MS Arch., Phi Kappa Tau), 86, July 31, 2023, Spokane. **MARILYN L. (MARSHALL) MCFARLAND** ('59 English, Delta Gamma), 85, June 12, 2022, Tacoma.

**60** **HERBERT BRADSHAW** ('60 Geol.), 86, January 4, 2023, Spokane. **BRADFORD NEWCOMB** ('60 Vet. Sci., '62 DVM), 91, July 25, 2023, Great Falls, Montana. **SHEILA (GAWNE) BRIERLY** ('61 Ed.), 84, March 13, 2023, Spokane. **WOODROW JAMES "PAT" CROOK** ('62 Busi., Sigma Nu), 83, August 17, 2023, Pullman. **JASON GEORGE KUHN** ('62 Agro.), 83, June 9, 2022, Yakima. **GARY A. MONROE** ('62 Agro.), 84, March 23, 2023, Reno, Nevada. **RODERICK TIM O'CONNOR** ('62 Comm.), 84, December 1, 2022, Bellingham. **GEORGE ALBERT CORSER** ('63 MS Civ. Eng.), 87, August 24, 2021, Bridgeport, Michigan. **JAMES LEROY HAMILTON** ('63 Arch.), 82, February 20, 2023, Kalispell, Montana. **JOAN DORIS WITTER** ('66 Geog.), 79, August 24, 2022, Portland, Oregon. **GAVIN BJORK** ('67 PhD Math.), 86, February 17, 2022, Portland, Oregon. **DUANE EUGENE ROBERTS** ('68 History), 79, July 23, 2023, Beaverton, Oregon. **DARYLED. RUSSELL** ('68 EdD), 85, June 30, 2023, Portland, Oregon. **NICHOLAS SOFIOS** ('68 PhD Socio.), 87, May 22, 2023, Providence, Rhode Island. **RAYMOND WILLIAM** ('68 Hort.), 76, July 23, 2023, Roseville, California. **ROBERT PEDER LEE** ('69 DVM), 79, July 3, 2023, Choteau, Montana. **HENRY "HANK" M. LEES JR.** ('69 Civ. Eng.), 76, November 26, 2022, Columbia, South Carolina.

## TWO UNIQUE EXPERIENCES. ONE GREAT LOCATION.

Located on the Washington State  
University Campus

2 Miles from the PUW Airport

7 Minutes from Gladish  
Community and Cultural Center

11 Miles from the University of Idaho and  
Moscow, ID

Ask for the WSU Corporate Travel Discount

Contact Sales for Group & Events Rates



Residence Inn Pullman | 1255 NE North Fairway Road | Pullman, WA 99163 | [marriott.com/puwrj](http://marriott.com/puwrj) | 509.332.4400  
Courtyard Pullman | 1295 NE North Fairway Road | Pullman, WA 99163 | [marriott.com/puwcj](http://marriott.com/puwcj) | 509.332.1500

**70** **GARY BRUCE COLLINS** ('70 Pharm.), 80, April 7, 2022, Fresno, California. **STEPHEN J. "STEVE" WHITAKER** ('70 Socio., '74 Busi., '78 MBA), 74, June 7, 2023, Federal Way. **ERIK STAUBER** ('71 PhD Vet. Sci.), 86, August 17, 2023,

Genesee, Idaho. **JOHN MICHAEL STRAKA** ('71 Socio.), 74, April 11, 2023, Hoquiam. **RICHARD T. "JAKE" JACOBSEN** ('72 PhD Eng.), 77, August 20, 2019, Idaho Falls, Idaho. **STEVEN MICHAEL DANIELS** ('73 MAT Phys. Sci.), 76, November 26, 2022, Fircrest. **MARY LOUISE (BETCHER) ZAREMBA** ('73 Speech & Hearing Sci., Alpha Phi), 73, July 28, 2023, Monroe. **RICHARD DOUGLAS DRESSEL** ('74 Political Science, Kappa Sigma), 70, December 3, 2022, Cheney. **GARY R. JOHNSTON** ('74 DVM), 79, July 9, 2023, Corvallis, Oregon. **CLINTON J. BALOK** ('75 DVM), 76, November 1, 2022, Gallup, New Mexico. **SUSAN L. SWAN** ('77 PhD History), 79, December 4, 2022, Pullman. **ROBERT GARY EVERSON** ('79 Phys. Ed.), 62, October 21, 2018, Spokane. **RANDY K. MAURER** ('79 Business, Delta Sigma Phi), 66, April 17, 2023, Spokane.

**80** **TOMMY LUK** ('80 Fine Arts), 83, June 10, 2023, Pullman. **ESTEBAN S. GARZA** ('82 Human Dev.), 65, September 7, 2018, Victoria, Texas. **SUZAN KIM SEELYE** ('82 DVM), 67, March 4, 2023, Olympia. **LAURA DENISE BALDSCHUN** ('83 Mktg.), 60, February 22, 2021, Portland, Oregon. **DOUGLAS JENSEN** ('84 Agro.), 62, August 23, 2023, Union Gap. **JAMES M. GALE** ('85 MS Biochem.), 65, April 19, 2023, Albuquerque, New Mexico. **TERRY ALLEN KRAUSE** ('86 Arch.), 59, July 27, 2023, Portland, Oregon. **MARK V. CRISMAN** ('87 Vet. Sci.), 69, May 20, 2023, Blacksburg, Virginia. **JILL MARIE HANER** ('87 Biol.), 57, August 26, 2021, Acme. **DARLENE LACEY** ('87 Ed.), 71, July 7, 2023, Spokane Valley.

**90** **SCOTT D. ERICKSON** ('94 Fin.), 52, May 24, 2023, Olympia. **COLLEEN CATHERINE (MILLER) COCHRAN** ('96

Pharm.), 58, June 26, 2023, Moscow, Idaho. **BARBARA DIANE WILLIAMS** ('99 Psych.), 71, September 10, 2021, Spokane.

**10** **KYLE RAY CANNY** ('11 Busi.), 30, January 16, 2017, Puyallup. **EVANGELINA ALVAREZ** ('16 Poli. Sci.), 30, February 25, 2023, Quincy. **KYLE R. O'MALLEY** ('17 Finance), 28, July 2, 2023, Spokane.

**FACULTY AND STAFF**

**LAURIE ANN BASS**, 61, Enrollment IT, 1980-2023, July 2, 2023, Pullman. ✨ **GEORGE ALBERT CORSER**, 87, Civil Engineering, 1958-1964, August 24, 2021, Bridgeport, Michigan. ✨ **RODMAN M. ELFIN**, 93, Accounting and Business Law, 1977-1997, July 19, 2023, Livermore, California. ✨ **LARRY GENE FISHER**, 86, Architecture, 1969-1997, July 31, 2023, Spokane ✨ **TERRY GARITANO**, 76, Facility Services, 1990-2023, June 17, 2023, Palouse. ✨ **LAWRENCE LOUIS HELWEG**, 77, Prosser Research and Education Center, 2014-2023, August 17, 2023, Prosser. ✨ **TOMMY LUK**, 83, Libraries, 1983-2010, June 10, 2023, Pullman. ✨ **ELAINER. MUSTARD**, 102, Dining Services, 1966-1982, July 12, 2023, Colton. ✨ **JASON PORTER**, 45, Accounting and Business Law, 2018-2023, Pullman. ✨ **PETER REILLY**, 64, Chemistry, 2010-2023, August 3, 2023, Pullman. ✨ **PAUL C. SCHROEDER**, 84, Zoology, 1968-2001, July 11, 2023, Pullman. ✨ **DAVID H. STRATTON**, 96, History, 1962-1992, May 26, 2023, Tumwater. ✨ **SUSAN LINDA SWAN**, 79, General Education, 1977-2008, December 4, 2022, Pullman.



Do you know someone interested in a life-changing journey in health care or drug discovery and innovation?

Introducing the new...

**Bachelor of Science in  
Pharmaceutical and  
Medical Sciences**

Now Accepting Applications for Fall 2024  
Priority Deadline: July 15, 2024



[bit.ly/3OHw0Yd](https://bit.ly/3OHw0Yd)



WASHINGTON STATE UNIVERSITY

College of Pharmacy and Pharmaceutical Sciences  
Elson S. Floyd College of Medicine



COURTESY QUAY COUNTY SUN

## REMEMBERING DAVID H. STRATTON, 1927–2023

WSU DEPARTMENT OF HISTORY  
1962–1992

Fifty years ago, I showed up at Washington State University wondering if I was smart enough to make it through the doctoral program in history. I knew I wanted to focus on the history of the West or the Pacific Northwest, and the first person I met was David H. Stratton. I quickly realized a couple of things about him. He was one of the nicest human beings I had ever met, with an infectious sense of humor. He also had a way of making me feel like I could really get this doctorate in history.

From that first encounter, Dr. Stratton became one of the most important persons in my life. I had some physical issues that required me to drop out of the program for several years, but because of his encouragement I was able to pick up right where I had left off.

One of the truly brutal parts of a doctoral program is taking the history department’s preliminary exams. You study forever, and never quite know if you have studied the right things. I passed and I attribute much of that to Dr. Stratton.

Next came the dissertation. I was able to crank out the first chapter on my trusty typewriter. I gave it to Dr. Stratton, thinking it probably

was the most brilliant piece ever written. Of course, it wasn’t brilliant, nor was it really dissertation material. Dr. Stratton said maybe 10–20 percent was usable and that a dissertation was different from a term or seminar paper. After that, I had to write my dissertation while I working full-time for the National Park Service, but Dr. Stratton was always encouraging. When I was stressed, he would say that for a violin, “the tautest strings play the most beautiful music.” Much of the time, I got the taut part, but not so much the beautiful music part. But the encouragement helped me make it through and finish the dissertation.

Beyond being the most wonderful mentor anyone could ever have, Dr. Stratton became a very good friend, so much so that he asked me to call him David. Something in me made that extremely difficult and I always felt like I needed to call him Professor Stratton out of a deep and abiding respect.

With his books and numerous articles, his academic legacy will live on. But for me, the fact that he took me under his wing as a nervous, insecure graduate student and nourished me as a historian in my studies and career, I owe him a debt I will never be able to repay. Dr. David H. Stratton, I will miss you terribly.

**ROBERT K. SUTTON**

*Robert K. Sutton ('84 PhD History) is the retired chief historian of the National Park Service.*

➕ read Sutton’s full remembrance of David Stratton:  
[magazine.wsu.edu/extra/Stratton-memories](https://magazine.wsu.edu/extra/Stratton-memories)



**It's Here!**  
\$42/bottle while supplies last

WSU PULLMAN  
**Brelsford Visitor Center**

8 a.m. to 5 p.m. Monday – Friday  
150 E. Spring St., Pullman WA  
[VISITOR.WSU.EDU](http://VISITOR.WSU.EDU) (509) 335-4636

**THANK YOU FOR BEING A FRIEND**

by giving to  
Washington State Magazine  
[magazine.wsu.edu/friend](https://magazine.wsu.edu/friend)

or

by becoming a paid subscriber  
(even if you receive now for free)  
[magazine.wsu.edu/subscribe](https://magazine.wsu.edu/subscribe)

# 43<sup>RD</sup> ANNUAL RECOGNITION

## CONGRATULATIONS!

The WSU Foundation commemorates the most recent class of WSU's most generous donors—those who achieved Crimson Laureate, Laureate, and Crimson Benefactor giving levels during the past two fiscal years.\*

It was our great pleasure to honor these remarkable individuals, families, and charitable foundations during the WSU Foundation's 43rd annual Donor Recognition Gala in Pullman on Oct. 12, 2023.

Among the honorees were four new Crimson Laureates—recognized for their extraordinary generosity of achieving more than \$5 million in lifetime giving to WSU.

We were also thrilled to celebrate 21 Laureates—an exceptional group of donors whose cumulative giving to the WSU Foundation has reached \$1 million.

The Gala was also an occasion to joyously celebrate 21 Crimson Benefactors, who have reached the \$500,000 giving milestone.



Scan the QR code or visit [foundation.wsu.edu/gala2023](https://foundation.wsu.edu/gala2023) to learn all about our distinguished honorees, see stories of impact, and watch a recording of the 2023 WSU Foundation Donor Recognition Gala.



WASHINGTON STATE UNIVERSITY  
**FOUNDATION**

*\*WSU's fiscal year runs  
from July 1 to June 30.*



GO COUGS MEANS

# Lead the Movement

The WSU Breadlab is a research station, a bakery, and a school.  
But mostly, the WSU Breadlab is a movement.

The Breadlab is spreading a message of whole-grain goodness worldwide.

Learn more about the movement at:

[gocougs.wsu.edu/means/lead](https://gocougs.wsu.edu/means/lead)



WASHINGTON STATE  
UNIVERSITY

PULLMAN

SPOKANE

TRI-CITIES

VANCOUVER

EVERETT

GLOBAL



## A new home for medicine

**THE ELSON S. FLOYD COLLEGE OF MEDICINE** has a place to call its own.

Since its founding in 2015, the College of Medicine has shared space with Washington State University’s other health sciences colleges on the WSU Spokane campus. That made for a fragmented operation, with faculty and staff offices and student classrooms spread across multiple buildings.

The departure of Eastern Washington University from campus in 2021 gave WSU the opportunity to create a home for the College of Medicine.

A \$17 million remodeling and “reimagining” project brought modern learning and collaboration spaces, a campus testing center, and faculty offices to one of the first buildings constructed on the WSU Spokane campus. The new WSU Medicine Building was dedicated in a ceremony in August, and students began classes there shortly afterward.

The Washington legislature contributed \$15.5 million of the project’s cost, with the remainder raised through private donations.

The Medicine Building on campus is “another step in our growth as a health sciences campus,” said Daryll DeWald, executive vice president for WSU Health Sciences and WSU Spokane chancellor, in August. Added Jim Record, interim dean of the College of Medicine, “This building is emblematic of WSU’s commitment to the community it serves.”

PHOTO: CORI KOGAN





# THANK YOU!



Back-to-back record years of philanthropic activity signal positive momentum as our donors and volunteers believe in the power of higher education to improve lives across the state of Washington and beyond.

**MIKE CONNELL**  
VICE PRESIDENT, ADVANCEMENT  
CEO, WSU FOUNDATION



WASHINGTON STATE UNIVERSITY  
**FOUNDATION**

For the second consecutive year, WSU achieved a new high-water mark with more than \$167.9 million in philanthropic activity during Fiscal Year 2023.

- ★ **The creation of the first pediatric residency east of the Cascades in Washington state**
- ★ **Advances in life science and STEM education in Southwest Washington**
- ★ **More than \$28.1 million invested in student scholarships across WSU**

These are among the thousands of ways WSU's alumni and friends opened doors through their generous philanthropic support during the last year.

**Thank you for making a difference** for our students, faculty, and the communities WSU proudly serves each and every day.



For more information on the impact of your support, visit

**[FOUNDATION.WSU.EDU/RECORDYEAR](https://foundation.wsu.edu/recordyear)**



WASHINGTON STATE  
UNIVERSITY

WASHINGTON STATE MAGAZINE  
PO BOX 641227  
PULLMAN WA 99164-1227

# Washington State MAGAZINE

WHAT'S ONLINE ✦ WINTER 2023

[magazine.wsu.edu](http://magazine.wsu.edu)



### WEB EXCLUSIVES

An ongoing game of catch; memories and great moments from 50 years of Beasley Coliseum; turkey recipes and trivia; adapting potatoes; wheat facts; Maui recovery; remembering David Stratton



### FACEBOOK

Like the WSM page on Facebook for extra content



Follow us on X for frequent updates

### eLetter

Subscribe to WSM's monthly email newsletter



### eMAG VERSIONS

Read the magazine as you like it—on your tablet, phone, or computer



### CONTACT US

wsm@wsu.edu  
[magazine.wsu.edu/contact](http://magazine.wsu.edu/contact)



### PHOTOS & VIDEOS

Future plans and historical photos of Malden; bears and coolers; sustainable aviation; Coug hand sign



### PODCASTS

The ethics of eating with a WSU bioethicist; voices from Washington State's radio past



### INSTAGRAM

Photographs from WSU campuses and around the state

Check us out now on LinkedIn: [washington-state-magazine](https://www.linkedin.com/company/washington-state-magazine)