

Summer24

vol23no3

Washington State

MAGAZINE

8
Hitting
the road

21
The heat
is on

{ *Navigation tools* }

« / » COVER / BACK PAGE

⊕ ENLARGE QUADRANT

⊖ RETURN TO SPREAD VIEW

◀ / ▶ PREVIOUS / NEXT PAGE

☰ IN THIS ISSUE
CLICK ON PAGE # TO GO TO STORY

🖱 SCROLL PAGE
(IN ENLARGED VIEW)

🔗 WEB LINKS
URLS IN TEXT & ADS CLICKABLE

✖ CLICK HERE TO EXIT
OR USE ctrl/cmd-Q



UPfront

Taking off with the WSU Alumni Association—hitting the road. And seeing the world. **8, 10**

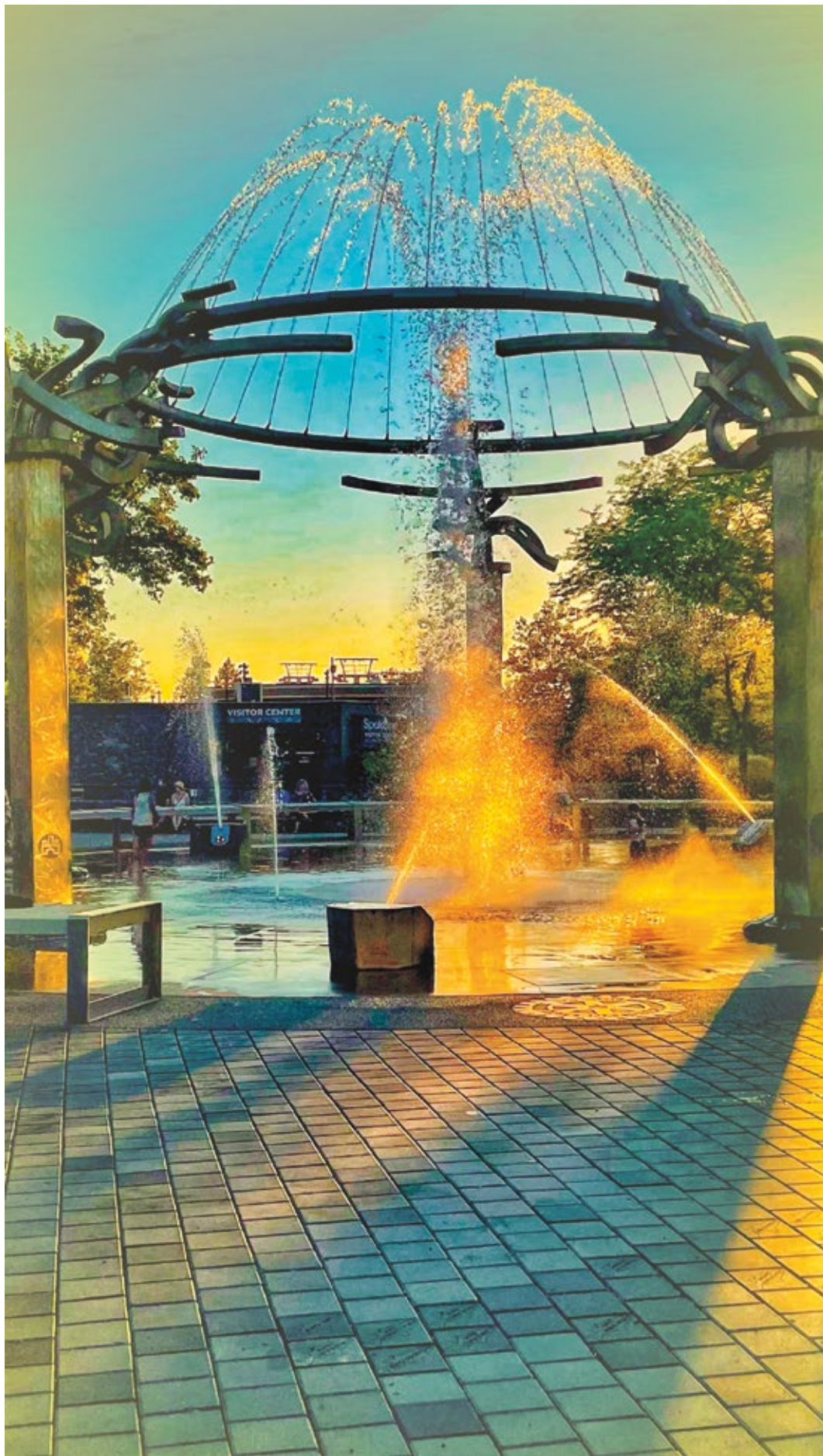
Something better in the cards? “Don’t go directly to jail.” **16**

A century of WSU sociology **17**

A fallen Cougar at last comes home. **20**

COVER: MORNING MIST FROM THE STRAIT OF JUAN DE FUCA, CLALLAM COUNTY (PHOTO SANDY DUNCAN RUDD)

RIGHT: ROTARY RIVERFRONT FOUNTAIN IN SPOKANE (BY HAROLD BALAZS '51 AND BOB PERRON, PHOTO TERRY WHITE)



Feature

Heat in a mild climate region **21**



DERIVATIVE ARTWORK FROM PHOTO BY IVAN KRUK

thematics

SHORT SUBJECT 14

Making a splash at Expo '74

Departments

3 Too hot to handle? **FIRST WORDS**

4 Flashbacks **TALKBACK**

12 Remembering the Nandi Warrior **13** Hooping it up **SIDELINES**

18 Mustard **IN SEASON**

29 Wildlife care takes wing **30** A taste for what's merry **32** Best years **34** "Secret" supergroup **ALUMNI PROFILES**

36 *Free Time, The Evergreen Collection, Obsessed* **NEW MEDIA**

38 CLASS NOTES **39** Damon Brown '96

40 IN MEMORIAM **41** Rex Stuart Davis '53, '61 MS

44 "This is the place" **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. © 2024 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). **Change of address:** Biographical and Records Team, PO Box 641927, Pullman, WA 99164-1927; 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; 509-335-2388; 509-335-8734 (fax).

RATES ARE UP!

SUPPORT WSU WITH A Charitable Gift Annuity (CGA)

Do you want to define and build your legacy at WSU?

Would you like to receive a lifetime of reliable income with a high rate of return?

Do you need to offset a taxable burden with a charitable income tax deduction this year?

If you answered yes to any or all of these questions, you may want to consider creating a **Charitable Gift Annuity (CGA)** to support WSU.

What is a CGA:

In exchange for a minimum gift of \$25,000 of cash or stock, the WSU Foundation would agree to pay one or two people a fixed income for life based on their ages.

You can now establish a CGA for up to \$53,000 from your IRA through a Qualified Charitable Distribution (QCD) that will satisfy your RMD and provide reliable fixed income.

As of January 1, payout rates are the highest they've been in 16 years.

CGA ANNUAL PAYOUT RATES

ONE PERSON	AGE	RATE	TWO PEOPLE	AGE	RATE
	65	5.7%		65/70	5.2%
70	6.3%	70/75	5.8%		
75	7.0%	75/80	6.5%		
80	8.1%	80/85	7.3%		
85	9.1%	85/90	8.7%		

Contact the **Office of Gift Planning** for a personalized illustration.

📞 509-335-7883

✉ gpoffice@wsu.edu

🌐 foundation.wsu.edu/CGA



WASHINGTON STATE UNIVERSITY
FOUNDATION

Wayne and Lindsey Asmussen, both '86, began dating while they were at WSU. Wayne majored in business (finance) and Lindsey sports management. He loved playing in intramurals, she loved cheering him on, and both loved cheering for the Cougs at all sports events. They have remained involved with WSU throughout their lives, both philanthropically and through board and committee service. Wayne learned about the benefits of charitable gift annuities while serving on the WSU Foundation Gift Acceptance Committee for over a decade. The Asmussens have now invested in WSU's future by funding a **charitable gift annuity using appreciated stock**. "By providing us excellent tax benefits and future income," said Wayne, "it has turned out to be a great estate planning tool."

DISCLAIMER: Annuities are subject to regulation by the State of California. Payments under such agreements, however, are not protected or otherwise guaranteed by any government agency or the California Life and Health Insurance Guarantee Association. A charitable gift annuity is not regulated by the Oklahoma Insurance Department and is not protected by a guaranty association affiliated with the Oklahoma Insurance Department. Charitable gift annuities are not regulated by and are not under the jurisdiction of the South Dakota Division of Insurance.

FIRSTwords

Feeling the heat The planet hit new highs in 2023 with its warmest year on record. Evidence suggests that Earth might not have been this warm in 100,000 years.

Temperatures have been going up for years due to climate change, but last year reached unprecedented levels with additional factors such as El Niño, the cyclical climate pattern that is often linked with record-setting heat worldwide.

The Pacific Northwest really started feeling the extreme heat in 2021 when the "heat dome" broke records and buckled roads. Washington State University assistant professor Deepti Singh studies extreme weather events and, in this issue, she assesses the impacts of 2021 and ongoing hot weather in the region.

As the temperatures climb, other WSU researchers seek ways to mitigate the effects on outdoor workers: people on farms, construction sites, and other places, who are especially susceptible to increased heat and wildfire smoke.

Michael Neff, a plant biologist and director of the new WSU Perennial Grass Breeding and Ecology Farm, and his team test grass hybrids that withstand higher temperatures and pounding feet to replace artificial turf.

WSU architecture assistant professor Omar Al-Hassawi is looking at updating ancient techniques that passively cool buildings. Veterinarian Katie Kuehl also recommends ways to keep our pets and animals safe in the heat.

There's some heat that we don't mind, though. The tangy heat of mustard can be pretty tasty, like Savage Chili Pepper by Zillah-based entrepreneur Tracy Savage ('91 Ag. Ed.).

We also want our sports teams to heat up at the right time. That's exactly what has happened with WSU women's and men's basketball over the past few years. This spring, the men's team went to the Big Dance for the first time since 2008, with a seven-seed in the NCAA Tournament. The women's team had three NCAA Tournament appearances from 2021 to 2023, its first Pac-12 tournament championship last year, and a one-seed in this year's inaugural Women's Basketball Invitational Tournament.

Sometimes we need to go to warmer, or at least new, places, which is why the WSU Alumni Association offers a wide range of fun travel packages. The WSUAA might be coming to your area, too; check out the new "WSU in" programs in this issue.

EDITOR: Larry Clark '94

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

CONTRIBUTING WRITERS: Alysen Boston '17, Chloe Cramer '24, Addy Hatch, Scott Jackson, Wenda Reed '76, RJ Wolcott
PHOTOGRAPHERS: Katrina Brown, Christopher Creveling, Tony Duffy, Robert Hubner, Ivan Kruk, Sandy Duncan Rudd, Terry White

WSU PRESIDENT: Kirk H. Schulz

Contact Kirk: 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
Advertising guide is online at 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

Flashbacks

The article in the Spring 2024 issue about Rico's in downtown Pullman was the first article in a long time to give me flashbacks. I was a PhD student from 1970 to 1974 and spent many a great afternoon in a "graduate seminar" at Rico's. There were just a handful of us in the program in the speech department, so spending the afternoon sipping beer and pontificating was a weekly occurrence. Often the class was guided by Professor Paul (PC) Wadleigh. I loved those times, so thanks for the great memories!

BRUCE WASSERMAN '75 PHD THEATREARTS, SPEECH

Thank you for your great article on Rico's Public House. I have fond memories of hanging out at Rico's, for the beer, for the popcorn, and of course the music and my friends. Perhaps my fondest memory was walking down to Rico's in 1982 following the '82 Apple Cup, joined by my sister and one of my closest friends to celebrate the Cougs' win over the Dawgs. Our one Husky friend in the group picked up the night's entire tab (not unsubstantial, I can assure you). Pullman simply wouldn't be Pullman without Rico's. Go Cougs!

ERIC ROUZEE '83 FINE ARTS



I loved your showing the Cougar flag in Taiwan, in the Spring 2024 issue. With all the tradition of our flag, including *College GameDay*, I think it should be a mention in every issue. Invite Cougs to submit pics from all over the world. I am sending you one that I took on top of the Rock of Gibraltar, back in 2016. Note the monkey, on my left, in the background. *

Just an idea that I think would be fun and encouraging Cougs to fly their flags everywhere. Good advertising for the university as well.

TERRY BRAZAS '72 HOTEL & RESTAURANT ADMIN.

Too political?

I have read articles for years in the Seattle and Yakima newspapers about salmon recovery and dam removal, as well as the pros and cons.

My wildlife biology professor Irwin Buss at WSU in 1968-72 often spoke of the consequences of the four Snake River dams

and the destruction of the river ecosystem, and the demise of all the wildlife in the corridor. He predicted the outcomes.

His lectures about specific species and their life cycles and management were spellbinding and magical. I have never forgotten them and his message: A livable environment for wildlife provides a huge benefit to all life including humans, and in wildness is the preservation of the earth. This was on his door.

I wonder what current WSU professors think about dam removal and salmon and habitat recovery? Why are they not on the front line and joining tribal leaders in providing the truth about this important topic as we lose more and more species?

Or is it so political that no one risks providing scientific evidence to provide the public with answers?

TERRY SHELTON '72 WILDLIFE CONSERV.

A State of Wonder

Pacific beaches to Cascade volcanoes. Winemakers, mountaineers, apples, cheese, ancient villages, and modern cities.

There's no end to the natural beauty and compelling lives in the state of Washington.

Washington State Magazine has brought those stories to life for more than 20 years, now gathered in this collection. Stunning full-color photos accompany the thought-provoking stories.

Proceeds support the magazine and Washington State University.



Buy the book at WSU Press via magazine.wsu.edu/evergreen or scan the QR code.



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.



If you like Washington wines, thank a Coug

In vineyards and cellars, in head offices and tasting rooms, Washington State University graduates and certificate holders are powering the state's thriving wine industry. The perfect blend of art and science.

GO COUGS MEANS

Experiencing the Perfect Blend



LEARN MORE



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



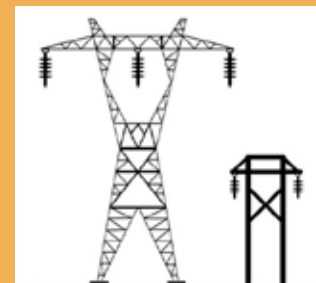
300 acres or more relatively level, clean farm or pastureland with a large transmission line crossing?

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

Visit our website at innovativesolarsystemslc.com to view recent projects



WASHINGTON STATE UNIVERSITY

PULLMAN

SPOKANE

TRI-CITIES

VANCOUVER

EVERETT

GLOBAL



BY LARRY CLARK AND ADRIANA JANOVICH

WSU takes to the road

The Cougar Nation extends far beyond the borders of Washington state. Alumni, students, business connections, and fans continue to travel to Washington State University from California, Hawaii, Arizona, and all across the world to study or visit.

Starting last fall, WSU went to them. In a series of “WSU in” events, representatives of the WSU Alumni Association, WSU Foundation, enrollment and student recruitment, and WSU leaders like President Kirk Schulz joined alumni, potential students and their families, corporate partners, and WSU fans in their home cities.

“We want to plant that WSU flag and let them know that we’re going to come back year after year,” says Mariah Maki, WSU Alumni Association executive director and associate vice president of advancement. “We’re showing that we are in their community.”

Often built around an anchor event like a basketball or football game, the “WSU in” events in fall 2023 and spring 2024 took place in Honolulu, Hawaii; Scottsdale and Tempe, Arizona; and Palm Desert and the Bay Area in California.

For example, “WSU in the Bay Area” featured the WSU vs. Cal football game, and included a reception that brought together current parents, prospective students and their families, and WSUAA volunteers.

The events, which hosted between 100 and 200 attendees, combine different WSU offices that would likely visit those places separately to recruit students, build business relationships, and connect alumni.

“We’re bringing in our alumni that may have just moved to the area and are looking for a way to engage,” Maki says. “Our volunteers like putting on the event and bringing in speakers, because they use that as recruitment for the chapter.”

Mike Connell (’85 Busi.), vice president of advancement and CEO of the WSU Foundation, agrees that “there’s a cohort of passionate alums that would probably show up to almost anything. We’re grateful for their ongoing connection to WSU.”

Connell notes that the “WSU in” events expand the university’s footprint while being more efficient. “It shows everybody how connected we are,” he says.

Potential and future WSU students and their families can really see that connection, says Saichi Oba, vice provost of enrollment management.

Attendees can go to panels with recent WSU graduates who speak about their experiences and successes. Parents also hear a powerful and reassuring message, Oba says, when Schulz speaks to them and other people. “That engagement can’t be underestimated. They get to hear from the president of the university, and then they start to drill down more,” he says.

Oba says the Hawaii event especially encouraged students and families to attend the alumni reception and see how the university

ON THIS PAGE: ALUMNI IN HAWAII GATHERED TO SHARE WSU STORIES, ENJOY MEALS, AND HEAR FROM WSU LEADERS. (PHOTOS COURTESY WSUAA)

they will attend is supported by WSU graduates.

“They are getting a multigenerational view of the community support,” Maki agrees.

Alumni who attend also really enjoy the Cougar interaction. Stuart Vreeburg (’90 Comm.) was emcee for the Scottsdale and Tempe events and is vice president of the WSUAA Arizona chapter.

“If I lived in the state of Washington, I’d be volunteering there and participating. But geographically, it’s tough,” Vreeburg says. “I would love to continue attending these Arizona events.”

The “WSU in” events will continue in fall 2024 and beyond, Maki says. “This isn’t a onetime thing. There’s real excitement that WSU is in their community.”

Connell says “WSU in” will feature a few more events in different places.

No matter where they occur, Connell says, “you don’t have to be an alum to attend. If you’re a prospective student, we’d love to see you. This is WSU, as a whole, coming together and making these connections.”

WSU IN HAWAII

The unstoppable Cougar spirit combined with the warmth of aloha at the first “WSU in Hawaii” event in Honolulu.

WSU president Schulz, WSU Board of Regents chair Lisa Keohokalole Schauer, and other university leaders joined WSUAA president Lester Barbero (’10 Mat. Sci.), WSUAA Hawaii Chapter president Christine Nishimoto (’17 Microbiol., ’22 DVM), Hawaii state senator Donna Mercado Kim (’74 Rec.), and other WSU alumni, supporters, and future students and their family members from across the Hawaiian Islands for an evening of Cougar camaraderie. The gathering took place at the Prince Waikiki Hotel on January 31 and marked the largest “WSU in” event to date with nearly 200 attendees.

“In addition to the WSU supporters residing on Oahu, we also had supporters travel from our neighboring islands of Maui, Kauai, and the Big Island,” Barbero says. “For them to make the trip during the middle of the workweek is a reflection of the energy and enthusiasm we have for WSU in Hawaii.”

Barbero, a mechanical engineer at the Pearl Harbor Naval Shipyard, moved to Oahu in October 2016. That same month, he attended a Cougar football watch party, hosted by the WSUAA Hawaii Chapter in Honolulu, “as a way to make friends and meet fellow Cougs.” He found instant community.

Now, as WSUAA president, he has attended several “WSU in” events and helped organize the one in Hawaii. WSU staff were presented with lei. Recent alumni Shantel Rita (’16 Psych.) and Erin Todoki (’19 Speech & Hearing Sci.) from the islands of Kauai and Oahu, respectively, talked about their experiences at WSU.

“Home is a lot closer than you think,” Barbero says. “There is a strong Hawaii community at WSU.”


Oba, who has family connections to Hawaii, says that community spirit also inspired future Cougs. Many potential students and their families were lined up to see the admissions counselor after the reception.

Another aspect of “WSU in Hawaii” struck Oba. “There were so many families and their future Cougar who are working-class people. They believe in education and they want their children to better themselves.





OPPOSITE: COUG SPIRIT WAS ON DISPLAY IN SCOTTSDALE FROM STUART AND CASEE VREEBURG (LEFT CORNER) AND OTHERS. BELOW: ALASKA AIRLINES BOASTS THE COUGAR LOGO ON SOME OF ITS PLANES; TRAVEL TOUR TO THE HEREDEROS DEL MARQUÉS DE RISCAL WINERY IN THE BASQUE COUNTRY IN SPAIN. (PHOTOS COURTESY WSUAA)

⊕ traveling with a Cougar: 
 Q&A with Molly (Malone) Philopant ('76 Busi. Admin.):
magazine.wsu.edu/extra/Coug-travel



“We have found that the people we have met on these trips are one of the most memorable aspects of international travel,” says Michael Greenlee ('74 Vet. Sci., '76 DVM), who traveled with his wife, Mona, first on a WSUAA cruise from Venice to Rome. They’ve since been on two more WSUAA trips. “We really loved visiting Greece,” Greenlee says. “Everyone was so friendly and welcoming.”

While they don’t have any 2024 WSUAA travel plans, the Greenlees hope to do a Cougar trip to the United Kingdom “to trace our roots.” One aspect that stands out is that WSUAA’s travel partners handle the logistics. “Having all of the details included makes for a worry-free vacation,” says Greenlee, who recommends traveling with WSUAA.

So does WSUAA traveler Linda Simmons. “I’ve always enjoyed my travels with WSUAA,” she says. One of those trips was a Danube River cruise. “It was a wonderful experience. The ship, crew, and food were absolutely outstanding.”

Trips for 2024 start at around \$3,300 to about \$7,000. A portion of the proceeds benefits the WSUAA.

“There’s a natural bond between Cougs,” Maki says. “We understand one another and often become quick friends upon meeting. Getting to experience these incredible trips around the world with fellow Cougs feels priceless.”

Some excursions include an educational component, featuring guest lecturers and local experts to provide historical context. Top-selling adventures include the Galápagos Islands, Tahiti, Scotland, and Canada by train.

And if WSUAA isn’t offering an itinerary a traveler wants? “They can still reach out and we’ll connect them with another trip through our travel partners,” Carpenter says. “You’re not just limited to what’s on our website.” *

Learn more about travel opportunities through WSUAA at alumni.wsu.edu/travel.

Some alumni bring children or grandchildren or both along for the adventure. Others travel with WSUAA to celebrate graduations and anniversaries. Many share photos. “It’s fun to hear from alumni when they get back from a trip. I do enjoy hearing their stories,” Carpenter says.



And that’s really important because that is the ethos of WSU as a land grant institution. We want your working-class kids here. And in Hawaii, that’s who we’re attracting.”

WSU IN SCOTTSDALE

Among the saguaro cacti and canyons, there’s a vibrant bunch of WSU alumni in Arizona, and they showed up for “WSU in Scottsdale” on February 12–15.

Vreeburg and other WSUAA volunteers helped put on the event, with panels of recent graduates emceed by Vreeburg, receptions, and a basketball watch party.

“People here love the weather, and so we try to give them that Cougar experience in Arizona,” he says.

A second-generation Cougar who works in medical sales, Vreeburg has lived in Arizona with his wife for 20 years.

“There are lots of folks here from the Northwest, a lot of snowbirds, who want to get out of the crummy weather,” Vreeburg says. “They come down here for spring training for Mariners games, and for the golf.”

The Scottsdale event, and the one in Tempe last year, gave Vreeburg and others a chance to meet with the president, deans and chancellors, and other leaders.

While Vreeburg loved the chance to meet alumni and WSU leaders, he and Oba say there’s more potential for attracting and recruiting potential students.

Meanwhile, the WSUAA Arizona chapter continues to draw in young Cougs with a lot

of energy, Vreeburg says. He notes that last year, they won the top state chapter award in the Alumni Association. *

Is “WSU in” coming to your city? Find the schedule and agendas at foundation.wsu.edu/wsuin.

Travel with the Cougs

BY ADRIANA JANOVICH

From Mexico’s Yucatán Peninsula to Morocco, Italy’s Amalfi Coast to Ireland, and Peru to Provence, the WSU Alumni Association takes travelers on once-in-a-lifetime experiences with fellow Cougs.

On the itinerary: fine wine, exquisite food, epic sightseeing, and, of course, that famous Cougar camaraderie.

“There’s no group that’s more fun to travel with than Cougs,” says Mariah Maki, WSU Alumni Association executive director and associate vice president of advancement. “Getting to travel the world with fellow Cougs, who often become instant friends, makes these trips even more memorable.”

Explore the waterways of the Netherlands and Belgium. Marvel at the blue-footed

boobies and other wildlife in the Galápagos Islands. Island-hop in the Adriatic Sea along Croatia’s Dalmatian Coast.

These are just some of the travel programs offered by the WSUAA in 2024. In all, the WSUAA typically offers around 20 trips each year. And, Maki notes, “Anyone can go on these trips. They’re not limited to just WSU alums. Whether you’re a Cougar alum or simply a friend or family member of a traveler, you certainly feel the special bond of Cougar Nation when you’re on a WSUAA trip.”

Leilani Carpenter has coordinated WSUAA’s travel programs since 2012. She meets annually with WSUAA’s travel partners to plan trips more than a year in advance. Itineraries for 2025 include Antarctica, Alaska, Africa by private train, holiday markets in Germany and France, Patagonia’s fabled glaciers, and more.

WSUAA trips are a “great way to meet fellow Cougs and have an amazing experience as you travel the world,” Carpenter says. They generally feature an opening reception for WSUAA travelers to connect with each other. “It makes it more special,” Carpenter says, noting some alumni have met new friends through their WSUAA travels and booked subsequent trips together. “We’ve had alumni who meet on a trip, come back and ask, ‘Where would you like to go next?’ and have traveled together ever since.”



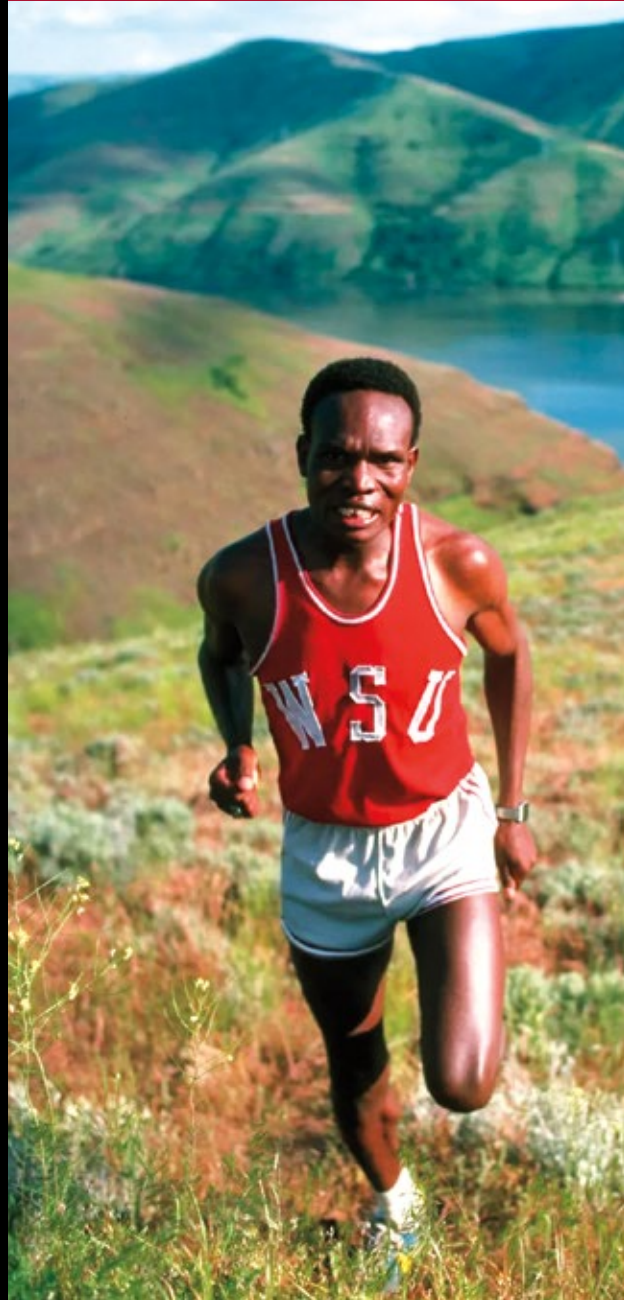
watch Henry Rono in action: magazine.wsu.edu/extra/Rono



SIDELINES

Henry Rono's long run: Remembering the Nandi Warrior

BY LARRY CLARK



HENRY RONO TRAINS IN THE SNAKE RIVER CANYON AS A MEMBER OF THE WASHINGTON STATE TRACK AND FIELD TEAM IN MAY 1978 (PHOTO TONY DUFFY/ALLSPORT-GETTY)

HE STUNNED THE RUNNING WORLD WITH HIS SPEED.

In 1978, Washington State University distance runner Henry Rono broke four world records in just 81 days, an unprecedented achievement that has yet to be matched.

He lowered the 10,000-meter by almost eight seconds, the 5,000-meter by 4.5 seconds, the 3,000-meter steeplechase by 2.6 seconds, and the 3,000-meter by three seconds.

Rono ('81 Gen. Stu., '83 Psych.) died February 15, 2024, in Nairobi, Kenya, at the age of 72. The Kenyan athlete left behind an incredible legacy at both WSU and on the world stage.

John Chaplin ('63 Geog.), WSU head track and field coach at WSU from 1973 to 1994, recruited Rono on the advice of two other Kenyan distance runners on the team, John Ngeno ('76 Gen. Stu.) and Kip Ngeno ('76 Gen. Stu.).

A pioneer among Kenyan runners, Rono couldn't walk until he was six due to an injury as a toddler. Later as a teen, he was inspired by two-time Olympic champion Kip Keino. Rono, known as the "Nandi Warrior" after the Nandi Hills around his home village of Kiptaragon, arrived in Pullman on an athletic scholarship in 1976.

While running for WSU on Chaplin's squad, Rono won the NCAA Cross-Country Championship three times in 1976, 1977, and 1979. He was only the third runner in history with that accomplishment, after another WSU legend, Gerry Lindgren ('68 Poli. Sci.), and University of Oregon's Steve Prefontaine.

Rono also set the fastest 10,000-meter cross-country time in NCAA history in a 1976 victory, a record that still stands.

He went on to become the NCAA steeplechase champion in 1978 and 1979, and then NCAA Indoor champion in the 3,000-meter in 1977. WSU's lone track national championship came from Rono's two-mile run in 1977.

In all, Rono still holds seven collegiate records and seven WSU records. He was a six-time All-American. Among his other honors, in 1978 Rono was named athlete of the year from *Track and Field News*, track athlete of the year from *Sport* magazine, AP European Sportswriters sportsman of the year, and North America winner of Helms Athletic Foundation World Trophy.

He also won the admiration of many of the world's best distance runners like Britain's Brendan Foster, the second-fastest man in the 10,000-meter at the time, who said in 1978, "Can Rono be beaten? Certainly. But I don't know by whom, or how."

Beyond his records with WSU, Rono won 10,000-meter and 3,000-meter steeplechase gold medals in the 1978 All-Africa Games. In 1981, he set another 5,000-meter world record in Norway, and also won gold medals in the 5,000-meter and 3,000-meters steeplechase at the Commonwealth Games in Canada.

Despite Rono's successes, he never had the chance to show his speed in the Olympics. He made the Kenya squad in 1976 but didn't run because of the African nations' boycott of the Montreal games.

At age 33, Rono joined the 1980 Olympic team from Kenya, but again missed out because of a boycott. That didn't slow him down, though; Rono broke his own world 5,000-meter mark in 1981, his fifth world record in a three-year span.

Rono struggled with alcoholism, and, by the mid-1980s, he had vanished from the world sports scene. He spent time in homeless shelters and rehab for years as the money from sponsorships and winnings was stolen or spent.

As he turned his life around, Rono got sober and moved to Albuquerque, New Mexico, where he coached high school sports, including Navajo Nation distance runners, and pursued a graduate degree in special education. He published his autobiography, *Olympic Dream*, in 2007.

He moved back to his family's farm in Kenya in 2019. "There simply never has been another distance runner with his strength, his ability for distance, and yet his speed," Chaplin told *Spokesman-Review* sportswriter Bob Payne in 1978. Still an admirer of the amazing runner, Chaplin is pushing for a statue of Rono on the WSU Pullman campus.

Hooping it up

WASHINGTON STATE UNIVERSITY BASKETBALL HAS ACHIEVED UNPARALLELED SUCCESS IN RECENT YEARS, attracting a rhapsody of roaring fans to Beasley Coliseum and a national spotlight on the Palouse.

Glory came first for the women's team led by Head Coach Kamie Ethridge. A streak of three NCAA Tournament appearances included last year's victory in the Pac-12 tournament, a first in program history.

Former men's basketball head coach Kyle Smith, now at Stanford, and his tenacious squad followed suit this year. Their heroics, including two victories over top 10-ranked University of Arizona, catapulted the men's team into their first NCAA Tournament invite in more than 15 years.

The seven-seed WSU men's team defeated ten-seed Drake University in the first round before falling to tough two-seed Iowa State University in round two.

The WSU women, meanwhile, drew a one-seed in the inaugural Women's Basketball Invitational Tournament (WBIT).

Ethridge is now in her sixth year as a WSU coach. For Smith, seeing Ethridge and her team achieve unprecedented success in recent years was a joy to behold.

"Kamie is the most humble person I've ever been around," Smith says. "She's an Olympian, her jersey hangs from rafters at the University of Texas, and what she's accomplished here as a coach has put the bar pretty high to reach."

Smith sought the same kind of success as the women's program and it was matched by his support for the program, Ethridge recalls.

"He's always been so thoughtful, kind, and respectful of us and what we've accomplished," Ethridge says. "To watch what he's done this year has been one of the most incredible coaching jobs I've ever seen. It's been amazing to see the fans really get behind both of our teams."

Last season, Ethridge became the first coach in program history to be named the National Women's Basketball Coach of the Year by the Athletic,



PHOTO CHRISTOPHER GREVELING USA TODAY SPORTS

the sports section of the *New York Times*. Ethridge's 92 victories are the most of any coach in program history in their first six seasons. The 2023-24 season marks the fourth straight appearance in post-season play for the women's team.

This spring, Smith became the fourth WSU coach and first since Tony Bennett to be named John R. Wooden Coach of the Year for the conference. At the Pac-12 tournament, the men's team reached the semifinals and finished the season ranked among the top 25 by the Associated Press. This year's NCAA Tournament selection marks three consecutive years of post-season play, a first for WSU men's basketball.

Gritty, hardworking, and under-recognized players have formed the backbone of both squads in recent years.

The men's basketball squad was led by Andrej Jakimovski, a veteran stalwart from North Macedonia; Isaac Jones, who reinvented his game along his unconventional route to success; Jaylen Wells, a transfer from Division II Sonoma State University; first-year players Isaiah Watts and Rueben Chinyelu; and Myles Rice, who won Pac-12 Freshman of the Year after battling Hodgkin's lymphoma last year.

The women's basketball team has featured its own array of talents in recent years, led by Charlisce Leger-Walker. The New Zealander was voted the 2023 Pac-12 Tournament's most outstanding player by media, averaging 19 points per game.

This year's women's team was hampered late in the season by an injury to Leger-Walker but saw the emergence of first-year talent Eleonora Villa. Both Leger-Walker and Villa were named to the All-Pac-12 team this spring.

The women's team punctuated their 2023-24 season in the WBIT by defeating Lamar University and Santa Clara, and then Toledo in the quarterfinal, before falling to Illinois in the semifinals. They ended their season 21-15 overall.

BY RJ WOLCOTT



COURTESY WSU ATHLETICS



SHORTsubject

Waterworld made a splash at Expo '74

BY ADDY HATCH

Water was the star of the show in Washington State University's pavilion at Expo '74 in Spokane.

Expo '74 organizers approached WSU to create an exhibit highlighting the importance of water. After all, the event would be the first environment-themed World's Fair. Its location straddled the Spokane River. And WSU's Albrook Hydraulics Laboratory was renowned for its water research.

"The opportunities for worldwide exposure of our students and University are almost beyond comprehension," then WSU president Glenn Terrell said in a February 1974 memo to WSU administrators announcing the university's participation in the World's Fair.

In a few short months, WSU created Waterworld, a pavilion sandwiched between the United States and USSR pavilions, both big draws at the fair. Among Waterworld's exhibits were a dazzling "waterbell" fountain and a room-sized scale model showing the life cycle of water.

WSU students also participated. About two dozen were hired to serve as pavilion hosts for the duration of the fair. Clad in red-and-blue polyester jumpsuits, they answered questions, gave scripted explanations of the exhibits, and even did some maintenance, recalls John Ahlers, a civil engineering student who was one of the hosts.

The fountain was "a beautiful water sculpture," he says.

"Then people started putting coins in our fountain. The algae would grow in there and we'd have to roll up our pant legs and clean the jets out."

Albrook lab director John Orsborn and civil engineering faculty member Manuel Arce led the work on the pavilion's exhibits. The watershed model, which demonstrated the demands on streams as they flow through coastal, arid, and temperate regions, was built at the lab.

"We were having a heck of a time carving the mountains," Ahlers ('75 Civ. Eng.) says. "Someone had a connection with the architecture program, and I remember one Saturday we had about 20 architecture students over there helping us carve this beautiful mountain."

Waterworld also featured a synchronized slideshow with taped narration, a scale that showed visitors how much of their body weight was water, and a small display on WSU. Upstairs was a VIP lounge for customers and business associates of Rainier National Bank in Seattle, which donated money for the pavilion.

An estimated 1.5 million to 1.6 million people visited Waterworld during the World's Fair.



EXPO '74 "MÖBIUS" LOGO BY LLOYD L. CARSON

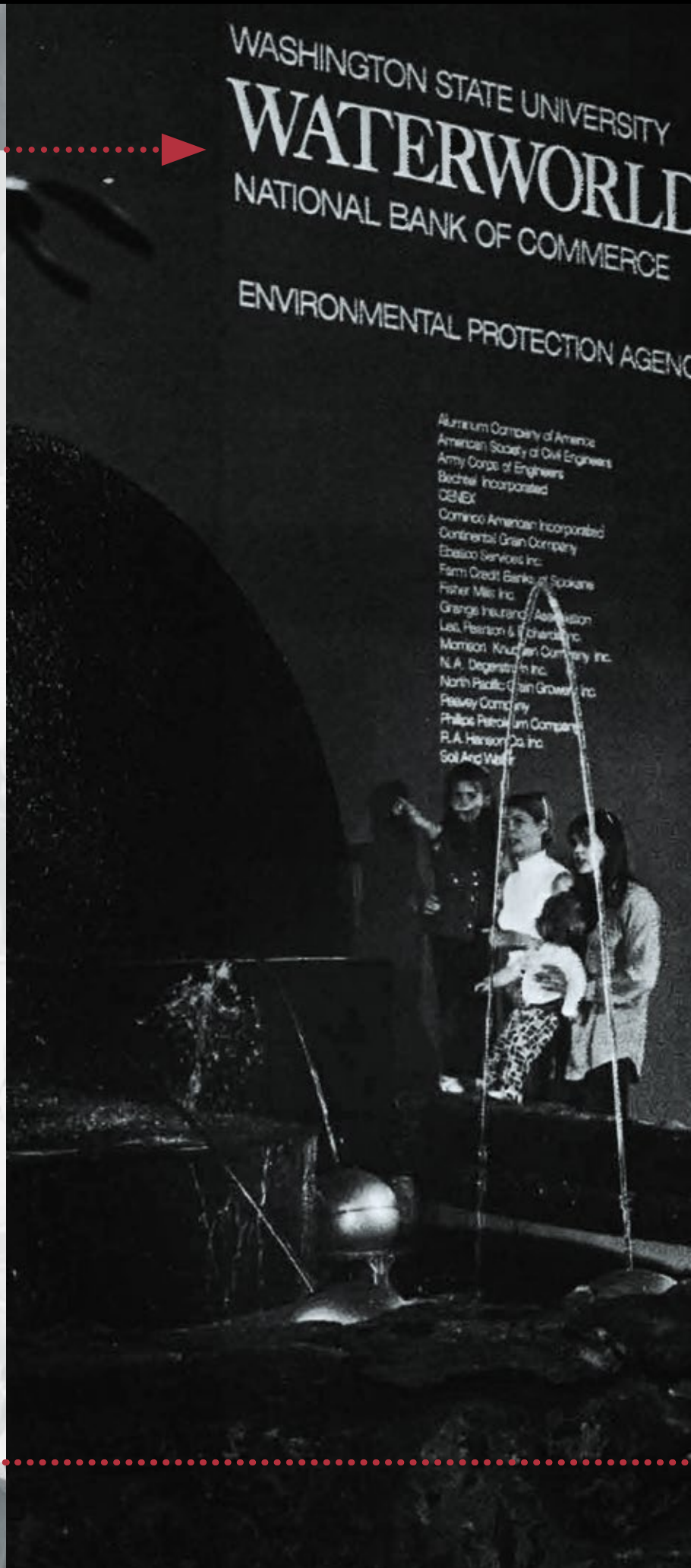


PHOTO FROM 1974 WSU CHRONICLE



What was the environmental legacy of Expo '74? magazine.wsu.edu/extra/expo-environment

WSU's ties to Expo '74 included cosponsoring a symposium that September titled "The Environment and the Economy—Exploring the Tradeoffs." Speakers included officials from the Environmental Protection Agency, the Sierra Club, and the Bonneville Power Administration.

The university also sent one of its public relations staff, Al Ruddy, to Spokane to help Expo '74 with publicity. Ruddy recalls that he got to meet celebrity Danny Kaye on Expo's opening day.

Gary Southern, a WSU pharmacy student and Waterworld host, still has his polyester jumpsuit and other mementos of the experience. He and other student

WSU'S WATERWORLD FOUNTAIN INSPIRED, in a roundabout way, some of the world's most famous fountains, including those at the Bellagio hotel in Las Vegas. The Expo '74 fountain, designed by John Roberson ('48 Civ. Eng.), a WSU civil engineering professor and hydraulics expert, used nozzles to seemingly turn streams of water into clear glass rods. It was one of the first fountains using axisymmetric laminar flow principles—that is, the smooth and organized movement of fluid in a cylindrical pattern. University of Utah engineering professor Bard Glenne mentioned the fountain to his hydraulics class in 1975 and one of his students, Mark Fuller, wrote to Roberson asking for information. Fuller went on to become president and CEO of WET Design, a water feature design company that created the Bellagio fountains. Roberson died in 2023.



▶ travel back to Expo '74 to see Waterworld and more of the event: magazine.wsu.edu/extra/expo74

hosts would carpool to Spokane from Pullman for their Expo '74 shifts until summer break started. Then some stayed with friends and family while others rented shared housing.

"We had free passes to get into Expo because we were hosts," Southern ('78 Pharm.) says. "I remember meeting people from all over the world."

Leslie Nellermoe ('75 Env. Sci.) says she saw her first concert—John Denver—at Expo '74.

Robin Lee Gillis ('75 Psych.) says the camaraderie of the WSU student hosts is what she remembers most fondly.

Says Ahlers, "It was a great group of people and a great experience. We knew everybody in all the pavilions, there were people from Iran, Australia, South Africa, and we often got together. That was a good summer."

He adds, "It's something WSU did that we should be very proud of." ✨

BACKGROUND IMAGE COURTESY NORTHWEST MUSEUM OF ARTS AND CULTURE

Looking into lock 'em up

BY BECKY KRAMER

Getting arrested for a minor crime in rural Washington can result in a week of jail time—and that's often before the trial and sentencing.

Those jail stays are costly for taxpayers, and they can lead to tarnished reputations and lost jobs for the offenders, according to two Washington State University sociology professors.

"The data is really contrary to what most people think—that there are lots of bad guys locked up in jail," says James F. Short Distinguished Professor Jennifer Schwartz. "People arrested for serious felonies represent less than 10 percent of the jail population. The rest are probably your neighbors or other community members you don't consider a safety threat."

Schwartz and colleague Jennifer Sherman analyzed incarceration data from five Washington counties to find out why people were in jail. The results surprised them. Arrests for a previous failure to appear in court was the top reason people were jailed. Other reasons included misdemeanor assaults, driving under the influence, drug



JENNIFER SCHWARTZ

offenses, and driving with a suspended license.

Many of the offenders faced difficulties in resolving their case—such as inability to pay fines or find transportation to court hearings or court-ordered drug treatment. When people cycled in and out of jail, their chances of becoming unemployed and homeless increased.

"We found that trouble navigating the criminal justice system was sucking people back into jail," Sherman says.

In Okanogan County, for instance, about 29 percent of pretrial jail bookings were the result of failure to appear. That's useful data for the county, says Robert Grim ('07 Crim. Jus.), a superior court judge in Okanogan.

"It helps us hold a mirror up to our practices," Grim says. "Some folks aren't going to appear in court one way or another. But if there are things we can do to increase their likelihood of appearance—whether that's remote appearances or automated text message or email reminders—we should look into that."

The United States has the world's highest rate of people behind bars, and mass incarceration is typically considered an urban problem driven by long sentences for violent offenders, Schwartz says.

"As a criminologist, I was intrigued by this idea that mass incarceration was



JENNIFER SHERMAN

becoming a rural problem driven by people spending time in county jails," she says.

Schwartz and Sherman received a \$235,000 grant to research rural incarceration from the Vera Institute of Justice in 2019. To recruit study participants, they hit the road, traveling to sparsely populated counties in central and eastern Washington.

"We just showed up at county jails and asked if we could talk to the sheriff," Sherman says. "We sat down and explained what we were trying to do."

In addition to Okanogan County, Ferry, Grant, Kittitas, and Whitman Counties shared their jail data from 2015 to mid-2020. Whatcom County later contracted with WSU for a similar analysis.

Schwartz and graduate students crunched the numbers while Sherman, a rural poverty scholar, conducted interviews. About 50 people who had spent time in jail participated in the interviews, along with jail staff, law enforcement officers, and court officials.

Shortages of public defenders, probation officers, and other structural problems contributed to longer jail times in rural counties, the researchers found. With fewer resources, offenders got less help navigating the system, including advance notice of court dates.

"Small things made a difference," Sherman says. "People told me, 'They were

PHOTOS COURTESY WSU DEPARTMENT OF SOCIOLOGY

sending court notices to my old address, but I'm homeless now.' Without text messages, people might not know about their court dates."

Jail time frequently triggered a downward spiral in people's circumstances, even if they were released without criminal charges.

"You're still left with court dates and fines and fees and missed work," Sherman says. "Your relatives are angry at you; your parents are embarrassed. Neighbors saw you get taken away in a cop car, and your name was broadcast on the police scanner."

A few years ago, Okanogan County looked at an automated system for sending text or email reminders about court dates. Unfortunately, it was too expensive, Grim says. He also envies larger counties' financial ability to offer pretrial services departments.

"During a pending case, defendants check in for things like electronic monitoring or drug and alcohol testing," Grim says. "A pretrial services department provides another link that helps defendants navigate the court system."

Keeping people out of jail also saves taxpayer dollars. The minimum cost to Okanogan County is about \$100 per day. If inmates have specialized medical, housing, or dietary needs, the daily cost can run into thousands of dollars.

Sherman and Schwartz are meeting with county stakeholders to discuss local solutions for reducing incarceration rates. In Okanogan County, the meetings connect officials from law enforcement, the jail, courts, and probation with social services providers and nonprofit community groups.

The meetings have been valuable for exchanging ideas, Grim says. Many people are homeless when they leave jail. Being able to connect them with resources for temporary housing or transportation to a drug treatment program can provide the support they need to avoid future jail time, he says.

"The thing I hear most consistently in my interviews is, 'I'm not a bad person. I'm just a human being who made mistakes,'" Sherman says. *



ROBERT GRIM

COURTESY OKANOGAN COUNTY SUPERIOR COURT

ADOBE STOCK



A century of WSU sociology

Gang dynamics, effective surveys, rural communities—these societal topics and many others were explored at WSU's sociology department over the last 100 years.

Read highlights below and learn more about a century of WSU sociology research and teaching, including current work, at magazine.wsu.edu/extra/sociology100.

SURVEY SAYS:

WSU's Social Research Center, the first telephone survey research unit in the country, launched in 1970. Renowned rural sociologist and survey methods expert Don Dillman later led the center, which continues to refine methodology.

BLACK SOCIOLOGISTS:

Over 25 WSU doctoral degrees have been awarded to Black scholars, leading to WSU receiving the esteemed DuBois-Johnson-Frazier Award from the American Sociological Association in 2004. Among the many prominent alumni: Anna Harvin Grant ('56 PhD Socio.), the first woman to earn a doctorate in sociology from WSU, who became a nationally recognized expert in Black family life and the first department head at Morehouse College; and Harvard sociologist, race and poverty expert, and MacArthur "genius" awardee William Julius Wilson ('66 PhD Socio.).

RURAL COMMUNITIES:

WSU faculty have examined, and continue to research, many aspects of rural life: work, poverty, family life, gender roles, and more.

GANGS OF CHICAGO:

In 1956, WSC sociologist James F. Short Jr. led a study of Chicago gangs. The subsequent findings broke new ground in understanding gang dynamics.

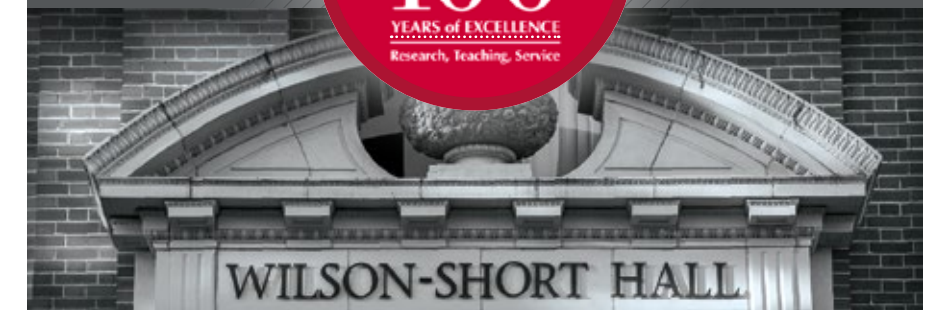
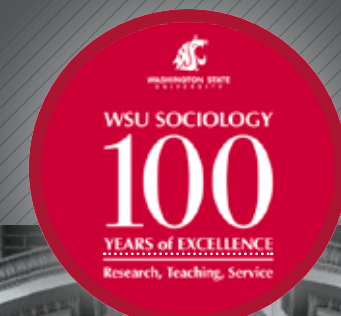


PHOTO (DETAIL) WSU PULLMAN / X



Mustard

BY ADRIANA JANOVICH

Without it, your hot dog just wouldn't cut it.

Neither would your pretzel, deviled eggs, or classic cheeseburger.

Mustard adds a bold and slightly bitter and acidic bite to any entrée with which it's served. Its particular tart and tangy, potent and pungent flavor complements sandwiches, sausages, cheese boards, and Easter ham. It pairs well with pork and potatoes, brightens rich and creamy pasta sauces, lends depth and complexity to egg dishes, and creates a beautiful crust for salmon, leg of lamb, and roast turkey.

That's the might and magic of mustard. The distinctive condiment not only tingles the sinuses and awakens the palate but elevates all sorts of dishes with its savory sharpness.

"I just love the extra kick it gives to food," says Tracy Savage ('91 Ag. Ed.) of Savage Mustard. Its motto: "Kinda Sweet, Kinda Savage."

The small-batch, Zillah-based mustard company makes three kinds of mustard: Savage Chili Pepper, Del-ish Deli, and Sassy Sweet, the original flavor and top seller. All three include a touch of horseradish for even more of a kick.

Savage Chili Pepper, made with jalapeños, packs the most punch. Sassy Sweet is based on Savage's grandmother's recipe. "She was German and used her hot honey mustard in lots of different dishes," says Savage, an elementary school principal with a spicy side hustle. She launched Savage Mustard in 2022 after participating in that year's Enterprise Challenge, an annual business competition organized by the Kittitas County Chamber of Commerce and Yakima County Development Association. "They help connect you with the right people and provide resources to kick-start your small business. The experience was just phenomenal."

Before that, Savage gave her mustard as gifts to family and friends, who encouraged her to start a business. "More and more people were asking for it. They said, 'Hey, this is really good. You should sell it.'"

A co-packer on the west side of the state helped her scale up her recipe for retail. And, in 2023, she doubled her sales over her first year in business. So far, she's made five bulk batches of 4,000 jars in all. Her personal favorite is Del-ish Deli, a brown mustard she uses for dipping as well as in pork, chicken, and other recipes.

Mustard, made from the seeds of the mustard plant, comes from two closely related species: white mustard (*Sinapis alba* or *Brassica hirta*) and brown mustard (*Brassica*

juncea). White mustard seeds, also known as yellow mustard seeds, are milder than the black or brown seeds used in Dijon and deli mustard.

Mustard has been used as a spice and for medicinal purposes as early as 3000 BCE. Greeks and Romans blended ground mustard seeds with grape juice to make a poultice. That could be where its name comes from. Latin for freshly pressed grape juice is *mustum*. French is *mout*. Freshly pressed grape juice, or "must," was originally used in making French *moutarde*, or mustard.

Early recipes also included ground nuts. First-century Roman writer Lucius Junius Moderatus Columella featured a recipe in his 12-volume work on agriculture, *De re rustica*, with ground mustard seeds, vinegar, pine nuts, and almonds. Both Romans and Moors used nuts to temper mustard's spiciness. This sort of nutty mustard was made well into the Middle Ages.

"A tale without love is like beef without mustard: an insipid dish," Anatole France wrote in 1914's *La Révolte des anges*. Mustard shows up in the writings of William Shakespeare, too. Mustardseed, for example, is the name of a mischievous fairy in *A Midsummer Night's Dream*. In an oft-quoted parable in the Bible, a single seed symbolizes the potential of faith. In folklore from many

countries, mustard keeps evil spirits out of the house.

The quick-growing, cool-season specialty crop, a member of the Brassica family, is commonly grown in rotation with small grains. It's particularly prevalent on the Palouse. In fact, Washington is one of the country's top mustard-growing states, along with Idaho, Oregon, Montana, and North Dakota. In 2020, the United States produced 81.8 million pounds of mustard, valued at \$22.1 million, from a harvest of a total of 91,400 acres.

Whole mustard seeds are odorless. Their flavor comes from mixing ground seeds with water, wine, or vinegar, which produces a chemical reaction and gives mustard its fiery zing. Wine and vinegar lessen the reaction, resulting in milder mustard.

Mix mustard into salad dressings, marinades, and mayo. Add it to brines and pickling liquids. Or, like Savage, make your own. Her Savage Mustard is for sale at more than 30 locations, mostly in and around the Yakima Valley, as well as online.

She encourages people to "think outside the box. Mustard is not just for hamburgers and hot dogs," Savage says. "You can put it on a lot of different things to enhance the flavor."

She's even tried it on pizza. Mustard on pizza? "It was awesome," she says. ✨

MUSTARD TYPES

Chinese—Intensely hot, this sinus-clearing mustard is made with water for a bigger, more fiery bite.

Dijon—White wine tones down the acidity in this hot, pungent, French-made mustard.

English—Made with a combination of brown and white seeds, this variety is particularly potent, but not as hot as Chinese mustard.

German—There are many styles, but the most common are a smooth, hot mustard and Bavarian, which is sweeter, milder, and coarser.

Spicy brown or deli—Made from brown seeds, this style is milder and less tart than yellow mustard, has a coarser texture, and often features spices such as allspice and nutmeg.

Whole grain—Seeds are left whole for a grainy texture.

Yellow—Creamy, bright yellow, and acidic, this American classic is best on hot dogs.



COUGAR GOLD CHILI PEPPER GRILLED CHEESE

From Savage Mustard

2 tablespoons room temperature butter

8 slices of bread of your choice (Sourdough is a good one!)

3–4 tablespoons Savage Chili Pepper Mustard

6 ounces Cougar Gold cheese

Preheat the oven to 300 degrees F. Butter each slice of bread lightly on one side. On the other side, spread the mustard. Form sandwiches with the buttered sides on the outside and mustard and cheese on the inside. In a pan on the stovetop, cook over medium heat until golden brown, 2 to 3 minutes on each side. Then turn over and repeat. Transfer to a baking sheet and place in the 300-degree oven until the cheese is completely melted. Enjoy!

Yield:
4 sandwiches

INSET COURTESY SAVAGE MUSTARD

PALOUSE MUSTARD FIELD (PHOTO KATRINA BROWN/ALAMY)

A fallen Cougar, at last home

BY ADRIANA JANOVICH

Capt. Donald Harvey Froemke ('38 Forestry) was killed in the Netherlands during World War II while taking part in Operation Market Garden, an Allied military maneuver aiming to liberate Holland and create an invasion route into northern Germany. He was near the village of Opheusden when his unit was attacked on October 5, 1944.

"According to all of the sources I found, Captain Froemke was moving across an open field to aid a wounded man" when he was killed by enemy fire, says J. T. Menard ('15, '19 MA History), who researched Froemke's life and death as part of the Fallen Cougars Project at Washington State University. "The Germans overran the village he was defending. His body could not be recovered at the time."

He was 31.

In 1949, remains believed to be Froemke's were sent home. Nearly eight decades after his death, his remaining relatives learned the family had buried someone else. The

read more stories from the Fallen Cougars Project: magazine.wsu.edu/extra/fallen-cougs



Defense POW/MIA Accounting Agency identified Froemke's actual remains in Holland in August 2022. The captain was finally laid to rest September 9, 2023, in Yakima's Tahoma Cemetery.

Menard attended the burial, where he met Froemke's niece, Ellen Holloway of Cle Elum. "She invited me to her house to view all of the documentation, the family letters, and everything that was unavailable to me before," says Menard, who teaches history at Heritage University in Toppenish. He updated Froemke's report, originally prepared by Jenna Reynolds ('21 Anthro.), for the Fallen Cougars Project.

Led by associate professor of history Raymond "Ray" Sun, the project commemorates the approximately 250 military personnel with ties to WSU who made the ultimate sacrifice during World War II. The small cohort of history faculty and students is compiling the stories of the men and women who didn't make it back, for an online memorial. Froemke's report is slated for publication on the website later this spring. Nearly 200 have been researched so far.

"The Fallen Cougars Project seeks to restore the humanity of Washington State's World War II war dead," Sun says. "By telling their life stories in a digital format, we transform them from being names on a bronze plaque to individuals with their

unique backgrounds, experiences, talents, and interests. They once were part of our Washington State community. As has been literally accomplished with Capt. Froemke, we hope to bring them all home in a virtual manner and allow our students, staff, and faculty to pay their respects and welcome them back to the Cougar Nation."

Froemke enlisted in 1941. He was assigned to Company B of the 326th Airborne Engineer Battalion of the famed 101st Airborne Division. His first combat experience: the invasion of Normandy on June 6, 1944. One day shy of four months after D-Day, he disappeared.

Froemke was born October 15, 1912, in southwest Washington and moved to Yakima at a young age. His family included a younger brother, Virgil, Holloway's father, who also served in World War II.

At Washington State College, Froemke was a member of the Montezuma Club for residents of Stimson Hall. The 1936 *Chinook* shows him in a sweater and tie, sitting in the front row of a group photo of basketball managers, responsible for "handling the team's equipment and for preparing the gymnasium for home games."

He worked as a range manager for the US Forest Service in McCall Valley, Idaho, before enlisting. He never married and had no children.

"I've researched a fair number of Fallen Cougars," Menard says. "You see them in their high school yearbooks. You see them in the *Chinook*. They're just kids. You think of the potential they had. You think: What life could they have lived if they had not given their life in service to their country? It's noble. It's valiant. I honor and respect that sacrifice. But there's that what if."

Froemke posthumously received a Purple Heart, World War II Victory Medal, and European campaign medal. He also received a Presidential Unit Citation as part of the 101st Airborne.

In correspondence with Froemke's family after the captain died, WSC president E. O. Holland described him as "a fine college citizen and a young man of superior ability who was eager to make his contribution to society."

Last September, Holloway told the *Yakima Herald-Republic*, "We're glad he's finally home." *



the heat is on

The year 2023 was the planet's **hottest on record**, and 2024 has already broken monthly temperature highs.

In the Pacific Northwest, that means more heat in a region historically known for its mild climate.

At Washington State University, researchers are addressing the public health risks of heat exposure. Their work includes passive cooling for buildings, safeguards for outdoor workers and athletes, and keeping pets healthy on hot days.

COURTESY TOMAS DANIELLA / NBC TRICITIES





The Pacific Northwest heats up

BY BECKY KRAMER

When Skamania County's temperature shot past 110 degrees, Deepti Singh took refuge in the Wind River.

A Washington State University researcher who studies extreme weather events, Singh and her friends unwittingly planned a weekend getaway that coincided with the 2021 Pacific Northwest heat dome. As temperate Western Washington heated up like Death Valley, they abandoned plans for a Columbia River Gorge hike and submerged themselves in the nearby river.

"Luckily, our cabin was air-conditioned, and we also spent hours just sitting in the water," says Singh, an assistant professor at WSU Vancouver's School of the Environment. "I even had to put my dog in the river, and she hates the water."

The heat dome toppled records across the Northwest and ranked among 2021's global weather extremes. It's cited in the Fifth National Climate Assessment as an example of how extreme weather events are becoming more frequent as the climate changes.

Singh is among the climate assessment's coauthors, who also include WSU colleague Kirti Rajagopalan, assistant professor of biological systems engineering. Released in November, the report outlines how hotter temperatures are already impacting the Northwest, and what we can expect in the future.

Better known for its gray skies and drizzle, the Northwest is a relative stranger to extreme heat, particularly in areas west of the Cascades where many homes lack air-conditioning. But since the 1980s, extreme heat has emerged as a critical concern for the western United States.

The West is experiencing a greater magnitude of warming from climate change than the East Coast, the assessment says. Climate models indicate the Northwest is on a similar path, with higher rates of summertime warming than other parts of the continental United States. That will trigger a new normal for Northwest summers. Even average years will feature more days with uncomfortably hot temperatures. And heat waves and extreme heat events will occur more frequently.

Washington's and Idaho's average temperatures have climbed by nearly 2 degrees Fahrenheit since 1900, and Oregon's by 2.5 degrees. While the increase may seem negligible, it represents a heat accumulation that's already destabilizing historic climate patterns.

"Even these seemingly small increases have such big impacts on our society," says Singh—a point she drives home with undergraduate students in an earth climate systems class.

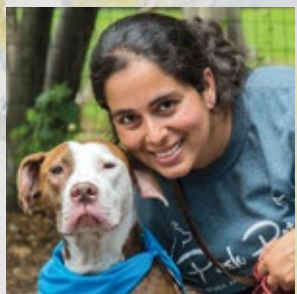
Nearly 14 million people live in the Northwest, where residents already feel the brunt of climate change extending the warmer, drier seasons. Wildfire season lasts longer and fires burn more intensely, filling the skies with smoke and threatening rural communities. More precipitation falls as rain instead of snow in the mountains. Besides shorter ski seasons, the reduced snowpack diminishes water supplies available for cities, irrigators, and migrating salmon. Severe rain events also occur more frequently because warmer air can carry more moisture.

Heat waves are more prevalent, too. Since 1960, Seattle and Portland have experienced four to six additional heat waves each year compared to historic climate conditions, according to the assessment. Urban areas magnify the effect of heat waves, which are characterized by two or more abnormally hot days compared to average temperatures. The built-environment traps heat and provides fewer green spaces for shade and cooling.

The Paris Agreement climate treaty aims to keep the increase in global temperatures well below 2 degrees Celsius (3.6 degrees F) from pre-industrial levels. In the Northwest, warming of that magnitude would upend seasonal weather expectations. More summer days would climb above 95 degrees F, and fewer winter days would drop below freezing.

The heat dome toppled records across the Northwest and ranked among 2021's global weather extremes

IMAGE COURTESY NASA EARTH OBSERVATORY
BELOW: DEEPTI SINGH (COURTESY WSU SCHOOL OF THE ENVIRONMENT)



Searing summer heat would have the greatest impact on parts of central and southeastern Washington, which could expect an average of 19 to 20 additional days above 95 degrees F each year.

The likelihood of regionwide heat domes increases as well.

Some scientists have described the 2021 heat dome as a 1,000-year event made 150 times more likely by climate change. Instead of being a rare anomaly, events like the heat dome could occur every five to 10 years with 2 degrees C of global warming, they say.

During the heat dome, parts of the Northwest recorded temperatures up to 40 degrees F above normal. Even after temperatures peaked, above-average heat lingered into mid-July. It was a stark reminder of how ill-prepared the Northwest is for a hotter climate.

"Everything depends on our climate—from the food we grow, to our water supplies, the buildings we design, and our physical and mental health. When we have these extreme events, we see the impact from fatalities to infrastructure damage to ecosystems in distress," Singh says.

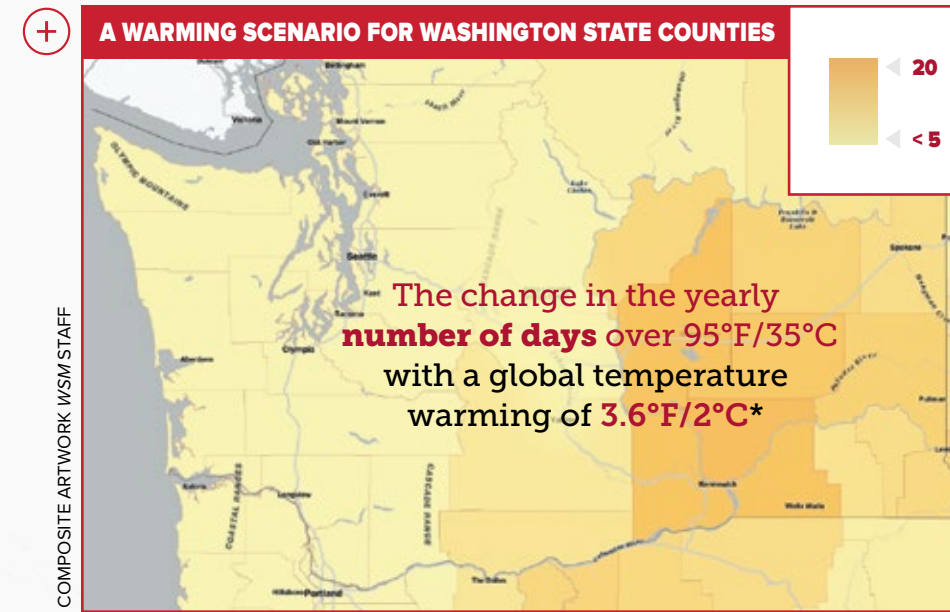
An estimated 1,400 deaths in the United States and Canada were attributed to the heat dome. Shellfish and other marine animals experienced mass die-offs. Crops were lost, sections of Interstate 5 buckled, and Portland's Max commuter train shut down when its attached power lines melted.

"Our infrastructure was built for the climate of a few decades ago. And that climate has changed and continues to change," Singh says.

The Northwest can prepare for a hotter future by adapting infrastructure and putting measures in place to protect vulnerable populations. But the future is in human hands, the National Climate Assessment notes. The volume of emissions from burning fossil fuels and the release of other greenhouse gases will determine the future climate.

Meanwhile, the effects of the 2021 heat dome will be felt in the region for decades to come, Singh says. Salmon populations were lost when streams became too hot for survival. The heat killed young trees and scorched new growth in the Olympic Peninsula's forests. And the village of Lytton, British Columbia, is still rebuilding after a wildfire destroyed the town and killed two people the day after the temperature hit 121.3 degrees F—the highest recorded in Canada.

"I think the biggest lesson from the 2021 heat dome is that these events are not isolated," Singh says. "We often remember them as a few bad days, but they have cascading impacts throughout our lives and our ecosystems that last for years." *



*COMPARED TO 1991 TO 2020 TIMEFRAME. SOURCE: NATIONAL CLIMATE ASSESSMENT INTERACTIVE ATLAS

Outdoor workers feeling the heat

BY BECKY KRAMER

Many of us spend our summer days in air-conditioned offices or homes, where heat and wildfire smoke are nuisances but rarely life-threatening.

For outdoor workers, however, heat and smoke have become inescapable parts of summer shifts. When temperatures climb and air quality drops, roofs are still shingled, concrete is poured, garbage is collected, trees are trimmed, houses are painted, and fruits and vegetables are harvested by hand.

Combining physical exertion, time-sensitive work, and heat can have deadly results—and agricultural workers are at particular risk. Heat-related illnesses and deaths are more prevalent among farmworkers than any other US occupation, including construction.

"Farmwork involves direct sun exposure and high workloads," says Mayra Reiter, project director for occupational safety and health at Farmworker Justice, a Washington, DC-based nonprofit. "Many workers get paid on a piece-rate basis, which creates incentives to work harder, work faster, and work longer before taking breaks."

Across the West, climate change has made working outdoors riskier. In 2021, two Northwest agricultural workers died after working in triple-digit heat—one at an Oregon blueberry farm and another in a hops field in Yakima County. By mid-century, the average number of days US agricultural workers spend laboring in unsafe heat conditions is projected to double.

That's a challenging reality for Washington's multibillion-dollar agricultural industry. And it's an area where Washington State University researchers are working to provide information to industry leaders and policymakers, with a focus on practical solutions for protecting employees.



Mobile text alerts in English and Spanish will be available this summer, warning supervisors and outdoor workers when heat poses “moderate, high, or severe” risks. People can sign up for the free alerts through WSU’s AgWeatherNet service, which provides localized weather data and forecasts through a network of 368 WSU-operated and private stations across the state.

AgWeatherNet launched a Worker Heat Awareness portal and is working on the alerts with the Pacific Northwest Agricultural Safety and Health Center, which is run by the University of Washington, says Lav Khot, AgWeatherNet director and an associate professor of biological systems engineering.

Besides the warnings, the mobile alerts provide information about safety-related precautions to take on hot days.

“We’re getting the word out that this exists and it’s free to use,” Khot says. “The alerts will also be helpful for people in construction and other outdoor jobs.”

Other WSU health-related work focuses on understanding the combined threat that heat and smoke pose for the heart and lungs, and how socioeconomic factors heighten health risks for farmworkers.

“In the Northwest, we have the most farmworkers out in the fields during periods when they’re exposed to both heat and wildfire smoke,” says Julie Postma, associate dean for research at WSU College of Nursing. “After work, they’re not necessarily going to a place where they can recover. If you’re living in a trailer or low-income housing, you probably don’t have air-conditioning and air filters.”

Postma is part of the National Institute of Health’s 2024 Climate and Health Scholars cohort, which aims to increase climate change resiliency among individuals and communities.



LAV KHOT (COURTESY WSU CAHNRS)

About 160,000 people work in the agricultural and food industry in Washington, where industry officials have been active in discussions about worker health. Growers are used to contending with heat, says Jon DeVaney, president of the Washington State Tree Fruit Association.

“Heat has always been a consideration for growers—for the safety of their workforce and for the quality of the fruit,” he says. “What is changing is that weather patterns have been less predictable. We’ve had some of these high heat days in June or early July when they aren’t as expected.”

Most of the state’s tree fruit crop is grown in semi-arid central Washington. Cherries are picked at the height of summer. Apple



JULIE POSTMA (COURTESY WSU COLLEGE OF NURSING)

harvest starts in early August with Galas and Honeycrisps and extends through fall with later varieties.

Fruit harvest typically starts at daybreak to take advantage of the cooler parts of the day, but some growers have switched to nighttime harvest under artificial lights, DeVaney

LONGER WILDFIRE SEASONS HAVE ALSO INCREASED HEALTH RISKS FOR OUTDOOR WORKERS. The combination of extreme heat and air pollution is an emerging public health concern, with evidence of compounding impacts to heart and lungs and increased mortality rates.

For Julie Postma, the 2015 wildfire season was an eye-opener. More than a million acres burned across Washington that year, blanketing the skies with smoke from late June to September.

“The smoke was so pervasive; there was no getting away from it,” Postma says. “Heat and wildfire smoke were happening at the same time in a population with very little control over their workplace and few resources to deal with things.”

In 2021, Postma and WSU doctoral student Molly Parker interviewed a dozen agricultural employees in central Washington about their working conditions. Many reported staying on the job through heavy smoke that made them cough and their eyes burn. Some talked about long lines for drinking water and little access to shade. They worried that reporting unsafe conditions to supervisors would jeopardize their employment.

AgWeatherNet is working to get more localized air-quality information out to the public. A state grant helped pay for 21 sensors that track air pollution, including fine particulates from smoke and ozone levels. People can access that information through a free registration with AgWeatherNet.

In addition, a “Be Smoke Ready” campaign helps people protect their health on smoky days. AgWeatherNet developed and distributed the outreach materials in cooperation with the Pacific Northwest Agricultural Safety and Health Center and the Washington State Tree Fruit Association.

says. Scheduling night shifts helps reduce heat exposure for workers and damage to fruit, but many growers make night shifts optional, he says.

“Some workers really like it, but others find it too disruptive for their families,” DeVaney says. “Think about how hard it is to get childcare. It’s harder at night.”

Washington is among a handful of states that mandate temperature-related breaks, access to shade and cool drinking water, and heat awareness training for workers. The state’s smoke rule requires distribution of respirators when air quality crosses certain thresholds.

Washington rules also require close observation of employees during heat waves and when they aren’t used to physical activity at high temperatures.

Even healthy workers are at risk for heat-related illness or death, according to health officials. Heat generated by exertion—combined with hot air temperatures—can overwhelm the body’s ability to maintain a normal core temperature.

“Dehydration really matters in terms of tipping someone over the edge to heat stress or heat exhaustion,” Postma says. Being on medication can have the same effect.

Physical activity on hot days can damage the heart, lungs, and kidneys. And a rare but serious condition called rhabdomyolysis develops when damaged muscle tissue releases proteins and electrolytes into the bloodstream.

When workers acclimatize to heat by gradually ramping up their activity levels, they sweat more efficiently and more blood flows to the skin, enhancing cooling through evaporation. They also work at lower heart rates and with lower core body temperatures.

But acclimatization can take up to two weeks to develop, and it’s short-lived. Employees lose their acclimatization after a week away from working in a hot environment, Postma says.

Climate change will continue to increase the hazards of outdoor work. It’s a public health issue for agricultural communities, particularly where crops require high inputs of human labor, she says.

Hot but not bothered

BY LARRY CLARK

Rising heat can really blast grass on lawns and playing fields, but that grass might be needed to replace artificial playing surfaces, where the temperature can get hotter than turfgrass by up to 20 degrees Fahrenheit.

Increasing heat and milder winters also drive research into new varieties and mixes of grasses at Washington State University’s new Perennial Grass Breeding and Ecology Farm in Pullman. The right resilient combination of grasses could better withstand hot temperatures—



STORMWATER ECOLOGIST KATE KRASZEWSKI WITH PROFESSOR OF CROP BIOTECHNOLOGY MICHAEL NEFF (COURTESY WSU COLLEGE OF AGRICULTURAL, HUMAN, AND NATURAL RESOURCE SCIENCES)

and the pounding of feet on a playing surface.

Michael Neff, professor of crop biotechnology and farm manager, walks around the farm on a windy hilltop about a mile from the main campus, just off the highway to Moscow, Idaho. He points out a checkerboard of plantings in varying shades of green and different heights, where each space represents a combination of grass types.

Neff notes that eastern Washington’s dry summers are ideal for growing grass seed. “Around 80 percent of Kentucky bluegrass seed in the United States is produced in Washington state,” he says. In addition to the familiar Kentucky bluegrass, about half of the farm’s plants are fescues, wheatgrass, and other native grasses, many grown from seed stocks in the US Department of Agriculture’s plant introduction facilities next to the farm.

The farm moved to its new 10-acre location in 2019. About half is dryland and the other half is irrigated. The plots share space with a building that houses customized equipment, workshops, and storage space for the farm.

The university has taught turfgrass classes since 1955, the first such courses in the western United States. Since then, research has shifted to investigate drought- and wear-resistant hybrids and mixes.

One thorny problem is milder winters that affect vernalization—the necessary flowering triggered in cold weather. Neff and the other researchers examine grass vernalization genes, and the application of plant hormones to trigger them, so farmers can get ready for winters that are less cold.

“Kentucky bluegrass, as a perennial, is a useful crop for soil health. If it

doesn't flower and have a high enough yield because of the mild winter, then it won't pencil out and the farmers will lose money,” Neff says.

While plant hormones stimulate seed production in place of vernalization, the long-term fix is to breed Kentucky bluegrass that has a lower vernalization requirement.

Neff says the cool season Kentucky bluegrass can also be blended with Bermuda grass, a warm season grass usually found in southern areas like California, Arizona, and Florida. “In the heat of the

summer you have the green from Bermuda and in the cooler spring and fall, the green from the Kentucky bluegrass,” he says.

Neff says he is always looking out for grasses that can withstand heat and temperature extremes. Last summer, he and his wife drove over 1,400 miles around the Pacific Northwest as Neff looked for grass thriving in the heat.

“We'll drive along the highway in the middle of the summer and the only green on the side of the road are warm season grasses,” Neff says. “We pull off and it goes into a giant cooler in the

WSU GRASS FARM (COURTESY CAHNRS)



truck. Then we come back and plant it here.”

For example, he found Bermuda grass in north-central Washington, a cold environment for warm weather grass. Neff says that grass likely came from cattle drives in the 1860s during the Cariboo Gold Rush in British Columbia, and then adapted to Washington's climate.

One use for the tough grasses is to replace artificial surfaces on football fields, soccer pitches, and other playing fields. Artificial surfaces can heat up to unsafe temperatures and often have chemicals from rubber and plastic that could harm the environment.

Neff and others are funded by the Washington state legislature to grow and test high-wear turf and see if it recovers quickly from damage. One tool is a bulky machine that the researchers dubbed “Frankenstein,” which simulates feet in cleats running on a field.

High-wear turf trials will test varieties across the state at WSU's Puyallup research extension center, Mount Vernon research extension center, and eventually Prosser and Wenatchee locations.

Nathan Cox of Desert Green Turf, who manages the sod for the Seattle Mariners' field and the practice fields for the Seattle Seahawks, is donating all the sod and installing it for those trials this spring.

“We are trying to work on replacing artificial turf with real turf when appropriate,” Neff says. “As we face climate change and heat, there's a huge need for this kind of research.” *

Playing it cool

BY ALYSEN BOSTON

As global temperatures continue to rise, so will the cost of keeping us cool. A building technique that's thousands of years old might help.

Buildings are responsible for 40 percent of total energy use in the United States, including 75 percent of all electricity use, and produce 35 percent of the nation's total carbon emissions, according

to the US National Renewable Energy Laboratory.

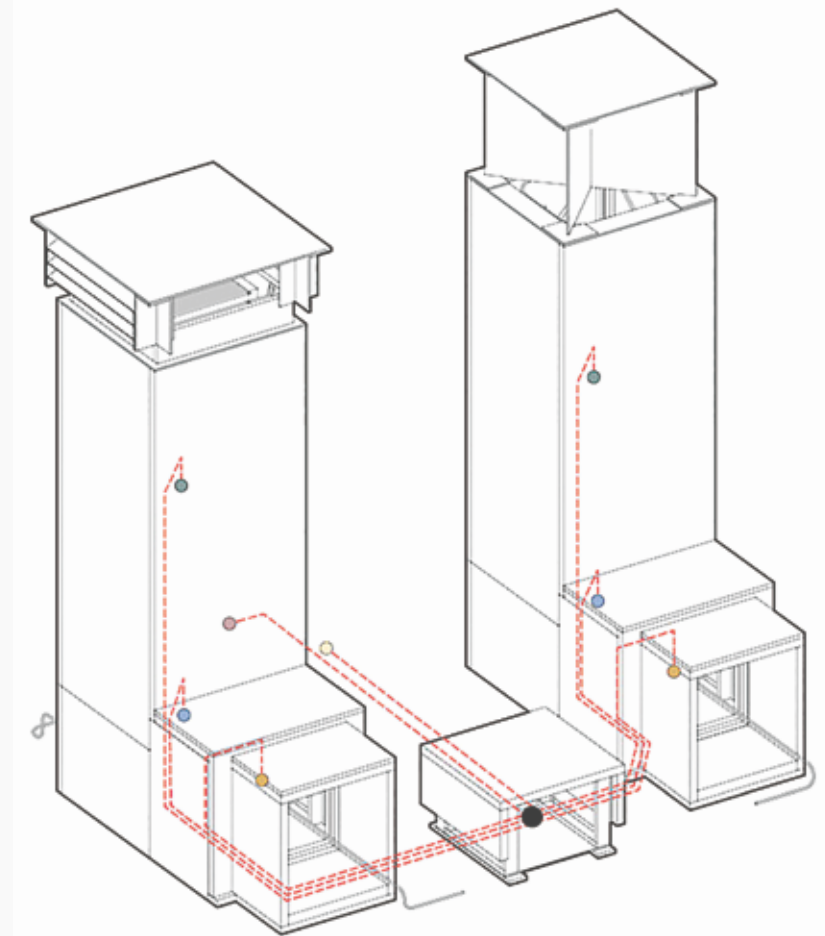
“Building design has long-term consequences, not only with the building's operation costs, but for the environment,” says Omar Al-Hassawi, assistant professor in Washington State University's School of Design and Construction.

Growing up in Iraq, Al-Hassawi experienced how people cooled their homes without air-conditioning or electricity, often using similar techniques as ancient Egyptians for their buildings.

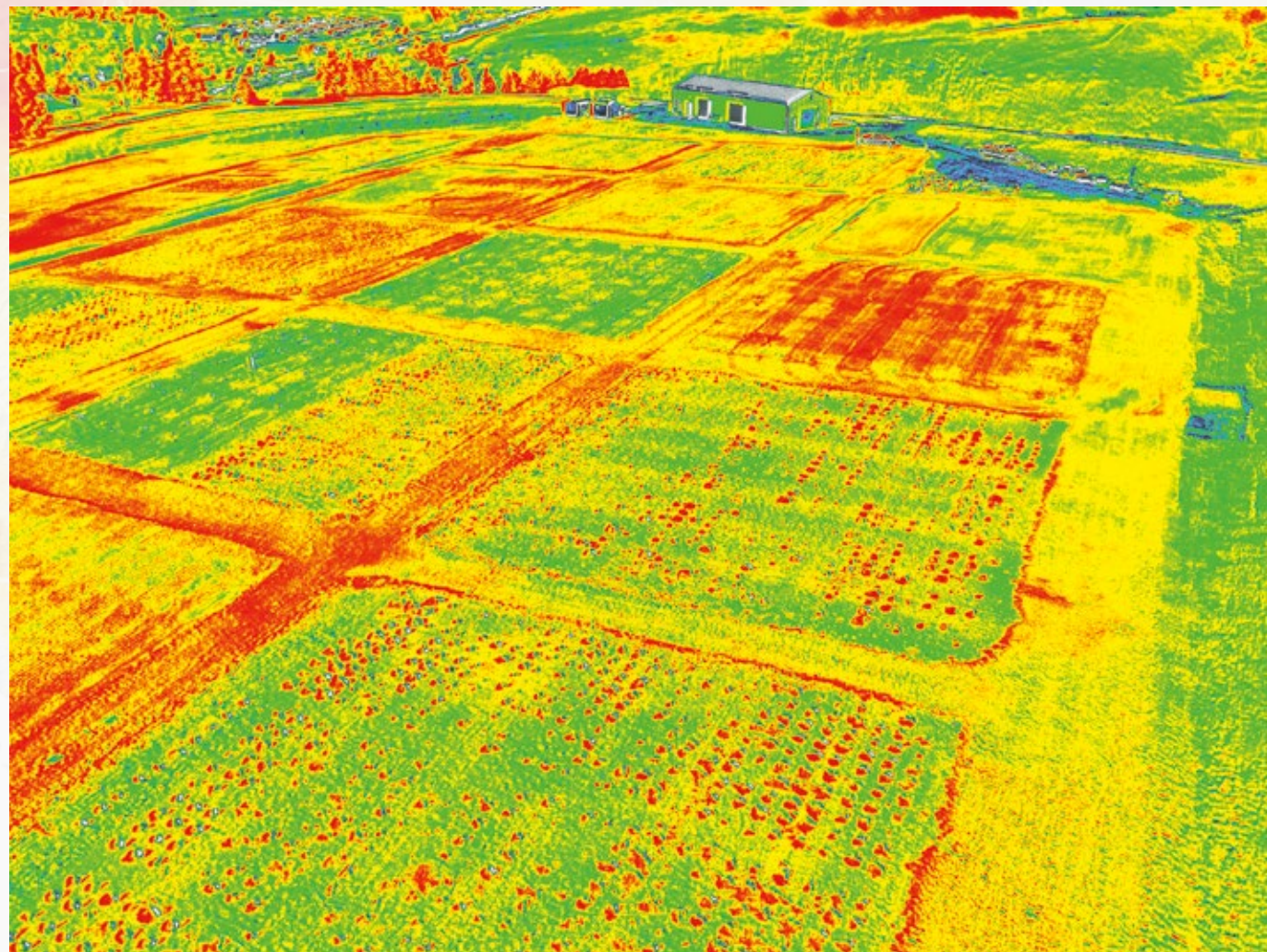
One method uses an architectural element called a wind tower to create a cross breeze, which cools the air as it passes

To measure the performance of down-draft cooling towers, Al-Hassawi arranged sensors to record air velocity, water flow, and temperatures inside and outside the tower.

Illustration courtesy Omar Al-Hassawi



The WSU Perennial Grass Breeding and Ecology Farm imaged in NDVI (a ratio of near-infrared and red). NDVI shows health of plants as they photosynthesize under stress, with red photosynthesizing the most, green less, and blue/black not at all. Drone image courtesy John Hadish





down through the tower and into the home. Some of these towers also trap dry heat by using a water source at the base. The water evaporates as the hot air passes over it, reducing the air's temperature through an effect called evaporative cooling.

Al-Hassawi realized he could improve upon these ancient techniques to help architectural students design more energy-efficient buildings.

"If we design buildings that perform better to begin with, before we rely on mechanical systems of cooling, we reduce energy consumption and in turn reduce greenhouse gas emissions," Al-Hassawi says.

Al-Hassawi experiments with different tower designs in a climate-controlled test chamber housed inside a 60-square-foot, solar-powered shipping container on the WSU Pullman campus.

His work focuses on developing a multistage passive and hybrid down-draft cooling tower that can cool homes better than the traditional wind tower. By adding cooling coils at the top of the tower in addition to the evaporative cooling source at the bottom, the cooling effect is enough to rival a standard air-conditioning system without consuming nearly as much energy.

"The rise in demand for cooling is expected to grow about three times between now and 2050," Al-Hassawi says. "We can't keep designing these big glass boxes." *



COURTESY OMAR AL-HASSAWI/LINKEDIN

Pet safety in extreme heat

BY ALYSEN BOSTON

As temperatures increase and heat waves become the norm, keeping our four-legged friends cool during the summer has become a challenge for pet owners, especially in the Pacific Northwest, where many homes lack air-conditioning.

"Heat is challenging because when we get hot, we sweat, but the only way a dog or cat can get that heat out of their body is by panting or transfer of heat through the paw pads," says Katie Kuehl, a veterinarian and director of Washington State University's Shelter Medicine program at Seattle Humane.

A pet's breed, age, and body condition play a role in its susceptibility to heat stroke. A Chihuahua is going to have an easier time tolerating the heat than a Siberian husky, Kuehl says. Elderly and obese pets also struggle in the heat.

Taking walks early in the morning, before the sun has a chance to heat the concrete and asphalt, can help keep your pooch cool and protect their paws. If a midday walk is necessary, walking in grassy areas is preferable to putting boots on your pet, which can interfere with their body's cooling methods, Kuehl says.

If your pooch needs to cool down fast, use room temperature water rather than ice cubes or cold water.

"The temperature of the ice and cold water constricts the pet's blood flow," Kuehl says. "When blood flow is constricted in the paw pads, that means less heat transfer can happen. It can actually make it harder for them to cool off."

And, as always, never leave your pet in the car, even if the air-conditioning is on. Temperatures in a parked vehicle can rise to lethal levels in just a few minutes, Kuehl says.

Symptoms of heat stroke include rapid breathing and panting, dry mouth and gums, drooling or foaming at the mouth, a decrease in energy levels, vomiting or diarrhea, and seizures. If you believe your pet is experiencing heat stroke, quickly reduce their body temperature, then seek immediate medical attention. *



ADOBE STOCK

ALUMNI edia



PHOTO TED S. WARREN/COLLEGE OF VETERINARY MEDICINE

Wildlife care takes wing

BY LARRY CLARK

The California condor needed her help.

The injured, endangered bird was brought to the Washington State University Veterinary Teaching Hospital in 2021, where veterinarian **MARIE LOGSDON** ('08 Vet. Sci., '12 DVM) took the lead on a tricky operation.

"She had gotten into a little bit of a scuffle with her mate and had a really gnarly fracture on one of her legs," says Logsdon, a wildlife and exotic animal expert.

The condor successfully healed after the surgery and is now back in a breeding

project with a different male. "It's really satisfying and we're hoping to see some babies," Logsdon says.

She has a particular fondness for raptors going back many years, but Logsdon and colleagues at the WSU veterinary hospital see an amazing variety of patients. Parrots, reptiles, ferrets, and hamsters are just some of the exotic pets that she sees. Even Taima, an augur hawk and Seattle Seahawks mascot, visited Logsdon for foot surgery last year.

"If it's not a dog, cat, livestock, or horse, it's coming to us," Logsdon says.

Logsdon, also an associate professor in the College of Veterinary Medicine, has worked with the hospital's exotics and wildlife since 2014. The hospital also has state and federal permits to treat wildlife, from raccoons to great blue herons.

"Last year, we saw over 600 wildlife patients," she says. "And this year we're set to see probably quite a few more."

Many of those wild animals are healthy babies brought in by concerned people.



COURTESY VITICUS GROUP

"We definitely get ones that are truly orphaned or injured," Logsdon says. "But babies in spring and summer are a little less wary of people, while the parents are smart and hiding out of sight."

It's free for good Samaritans to bring in wildlife, although the hospital welcomes donations, she notes. The WSU veterinarians also promote a campaign to ask the public to call first about wildlife they find.

Wildlife rehabilitation emphasizes returning the animals to the wild. Logsdon says they see a number of baby great horned owls, for example, and work to place them

- 29 alumni profiles
- 36 new media
- 38 class notes
- 40 in memoriam



COLLEGE OF VETERINARY MEDICINE/FACEBOOK

back in nests with their parents or other great horned owls. “I’m not a great owl mother,” she says.

Logsdon really likes raptors, though, which guided her veterinary career. She grew up around animal care, since her veterinarian mother, Ginny Logsdon (’84 DVM), had a small-animal and house-call practice in the Lewiston, Idaho, and Clarkston area.

“I admit that I was one of those annoying five-year-olds who always knew I wanted to be a vet,” Logsdon says.

As a WSU sophomore, she joined the Raptor Club and served as club president for a couple of years. That experience opened her eyes to another segment of animals that need medical care.

“I discovered that I really enjoyed exotic animal medicine,” she says. Logsdon later externed at raptor centers in Minnesota and North Carolina before returning to Pullman in 2014.

She came full circle as she became advisor to the WSU Raptor Club. She introduced new handling techniques, such as more environmental enrichment and more one-on-one attention for the birds.

Logsdon’s life changed in another way as a club member. It was there she met her future husband, Landon Moore, a University of Idaho wildlife biology student.

The couple now live on 70 acres outside Pullman and share space with some wild guests. The couple run the only deer rehabilitation facility in eastern Washington.

Logsdon and Moore need to be careful with young deer to avoid imprinting. They feed by bottles through the fence, wear camouflage, and avoid touching them. Two surrogate parent deer—one whitetail and one mule deer—help the fawns adjust and prepare to return to the wild.

Teaching duties, caring for wild and exotic animals, advising the Raptor Club, and rehabbing deer keep Logsdon busy. She still has an eye to the future. “We’re in the very early planning stages of a new wildlife facility that would include updated housing for raptors,” she says. ✨

A taste for what’s merry

BY ADRIANA JANOVICH

He lets guests choose. Red or white? Dry or off-dry?

In this tasting, first up is the 2022 Roussanne—white, semi-sweet, and silky. It’s creamy yet crisp, with “a lot of pear, a hint of citrus, and a little bit of stone fruit—peach—but not much. There’s minerality, too, which is nice. But it’s pretty faint,” notes winemaker **PATRICK MERRY** (’05 Enol. Cert.). A few swirls and swishes later, he adds, “I’m getting a little green apple now that it’s opened up.”

Merry, proprietor of Pullman’s only winery, has been offering Roussanne since the late 2010s. The latest vintage was released in December 2023. Merry recommends pairing it with “anything with a cream sauce.”

Merry Cellars specializes in single-varietal red wines and red blends, but offers several white varietals as well as a popular, limited-release rosé, which sells out each season. Some of the busiest times at the winery—which celebrates its twentieth anniversary in May—coincide with big events at Washington State University Pullman: Family Weekends, homecoming, commencement.



COURTESY WSU NEWS



MEMBER APPRECIATION MONTH

POWERED BY **B|E|C|U**

An Entire Month to Celebrate YOU

*(You are one of our **AMAZING MEMBERS**, which is why you are getting this members-only edition of Washington State Magazine)*

alumni.wsu.edu/MemberMonth



Patrick and Shannon Merry at a winery Valentine's Day dinner. Courtesy Merry Cellars/Instagram

No matter the season, there's always work to do. "There's always wine at some point in the maturation process," explains Merry, who came to the Palouse to pursue a doctoral degree in computer science at the University of Idaho. In between classes, he picked up a new hobby: winemaking. Although he didn't complete his dissertation, he finished his enology certificate, commuting from Moscow, Idaho, and then Pullman to Prosser.

"Something had to give, and it was the PhD," Merry says. "I had more fun making wine. It's not only that it's more creative, it's also more out of your control. I went from one extreme—telling a machine exactly what to do—to being given whatever Mother Nature hands me. I can fix acidity. I can fix sugar. But you can't make great wine out of mediocre fruit. You can't fix that."

Merry established his winery in 2004, producing an initial 400 cases. Today, Merry Cellars makes 5,000 cases per year and sources its grapes from a single vineyard: Stillwater Creek Vineyard on Royal Slope near Royal City. The grapes are hand-picked, hand-sorted, and minimally processed for wines that are, the winery's website notes, "age-worthy, yet approachable, and just a little rugged around the edges."

Favorites include Cabernet Franc, Malbec, Petit Verdot, and Sangiovese. But the "hands-down," top-selling red is Crimson, described on the website as a "smoky and masculine" New World version of a Bordeaux-style blend.

The top-selling white is Viognier. But rosé is the number one seller overall. And

it's only available for two and a half or three months of the year. "We sell more bottles of rosé than we do any other bottle any time of the year," says Merry, who prefers "a bigger, bolder red. I love Cabernet Franc, and I really like making it."

While he does age wine on oak—50 percent French, 20 percent Hungarian, 20 percent American, 10 percent Russian—Merry doesn't overwhelm wines with a lot of new oak, preferring older, neutral oak. "It's a stylistic choice. Neutral oak really lets the wine shine through. The more oak you put on, the more you mask flaws or faults. If you have a lightly oaked wine, and it's not well made, it's going to show."

His final offering of this tasting: the 2021 Cabernet Sauvignon. On the nose, he gets "a lot of bramble." On the palate, "a little tobacco. Dried berries. Dried tart cherry. A



little cranberry. A little pepper, which I like. A little leather. A little pencil lead."

The new location is slated to open in two years, increasing the winery's size from about 6,000 to 18,000 square feet. "We could effectively triple production," Merry says. "But I don't want to do that immediately. I want to grow slowly to double production."

All but one of Merry's employees—four full-time, one part-time—are WSU students or graduates. Sometimes, such as during the winery's busy barrel tasting, his wife, Shannon ('09 Sci., '14 DVM), will help pour. (She owns her own business, too: Pullman's Traveling Tails mobile veterinary service.)

"I'd say 90 percent of our wine is sold and consumed within a 30-mile radius of the winery," Merry notes. "It might even be tighter than that. The community support for us has been invaluable." ❄️

Best years

BY SCOTT JACKSON

TARAS OGIYCHUK uses skills and experience he gained at Washington State University and over three decades in international business in a new venture: humanitarian aid and reconstruction in his native Ukraine.

When Ogiychuk ('93 MBA) first set foot on US soil in 1989, Paula Abdul was charting on the Billboard Hot 100, a McDonald's Big Mac was \$1.65, and the Berlin Wall was just months from being torn down. He and 15 other university students participated in a six-week exchange program hosted by WSU, and it was a bit of a culture shock.

"In '89, coming to the US from the Soviet Union, it's like traveling to a different planet," Ogiychuk says.

When three WSU deans visited Ukraine shortly after that first visit, Ogiychuk was tapped to translate for Rom Markin, dean of what was then called the College of Business and Economics. After several days traveling together, Markin asked Ogiychuk if he'd like to go to school at WSU. Ogiychuk replied, "Of course."

He returned to WSU in 1990 and says his years in Pullman were among the most impactful of his life. He fondly recalls reggae

nights at the Cavern, a local bar on Greek Row, and becoming the first Soviet member of the Tau Kappa Epsilon fraternity. He remains in touch with some of his fraternity brothers.

After graduating, Ogiychuk retained his ties to the region. His first job after earning his MBA was with the Postharvest Institute for Perishables at the University of Idaho, working with a grant from the US Agency for International Development (USAID) on projects in Russia and Ukraine.

Ogiychuk couldn't have known the USSR would dissolve at the end of the year after he began his MBA studies. He returned to a changed economic landscape and soon found the marketing and communication skills he'd learned at WSU were extremely useful in a country rapidly shifting toward capitalism.

After finishing his work with USAID, Ogiychuk struck out on his own and has since formed business partnerships that span multiple industries including power, real estate, and hospitality.

"Having connections in the US and having the knowledge of a business student in the US, I was able to come up with some good business ideas," Ogiychuk says. "When I met some businesspeople in Ukraine, we merged our experience and our capabilities as a startup business—and one business led to another."

Ogiychuk and his wife and son were living in Kharkiv, about 30 miles from the Russian border, when Russia began its invasion in February 2022. Within hours, the city was the target of intense shelling. Ogiychuk packed what he could into a car and drove his family hundreds of miles to get away from the fighting. They are now taking refuge in Poland.

With his buildings empty of tenants and many of his businesses dormant, Ogiychuk began to think of ways he could use his connections to aid the war effort. He began with helping to secure equipment such as helmets and bulletproof vests for the army and has since expanded into humanitarian aid and reconstruction with the help of US-based partner Matt Moore.

"We have opened a company called Amerikrane that will be involved in rebuilding and reconstruction of Ukraine once the war is over," Ogiychuk says. "With the same partner we also opened a fund called Sprouts of Hope. It's a charity organization that

Secure Your Bottle of Cougar XI



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


winebycougars.com

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



COURTESY TARAS OGICHTUK

provides humanitarian help to people, mostly in the Kharkiv region.”

Now that the war front has been pushed back toward the Russian border, Ogiychuk spends much of his time in Kharkiv. He says the city is slowly returning to life now that it’s not constantly under bombardment. When speaking of the war from one of the office buildings he owns in Kharkiv, he seems hopeful.

He plans to restart his businesses when the conflict is resolved and perhaps reclaim a restaurant and hotel he owned in Crimea before the war.

While it’s been more than a decade since he’s been to Pullman, he says he thinks about visiting every year and hopes he will have the opportunity when the war is over.

He says he feels a deep sense of gratitude to WSU and the Markin family who made the life-changing time at WSU possible.

“Those were my best years,” Ogiychuk says. “I learned a lot, and made a lot of friends, and applied all the knowledge that I received there in my business career and my life.” *

“Secret” supergroup

BY ADRIANA JANOVICH

KRIST NOVOSELIĆ was sorting through old CDs and VHS tapes when he stumbled upon the recordings. It was summer 2020, and the COVID-19 pandemic was keeping the cofounder of the iconic grunge band

Nirvana close to home. Novoselić (’16 Soc. Sci.) used the time to practice fingerstyle acoustic guitar in the manner of his hero, the late John Fahey—and to clean out the clutter in the attic.

That’s when he uncovered several riffs recorded back in 2001 with Soundgarden lead guitarist Kim Thayil, Void guitarist Bubba Dupree, and Queens of the Stone Age drummer Alfredo Hernández. And he liked what he heard.

So, in early 2021, two decades after those rediscovered rhythms were originally recorded and three decades after the release of Nirvana’s seminal album *Nevermind*, Novoselić was back in Seattle, jamming with Thayil and Dupree. They didn’t know it at the time, but they were working on what would become Third Secret’s self-titled album, released in 2022. Two songs from the 11-track album, “I Choose Me” and “Diamond in the Cold,” are based on those nearly lost instrumentals.

“That first record was a feat of technology,” says Novoselić, who plays accordion, bass, and six- and 12-string guitars with Third Secret. “We put it all together, and we just dropped the record.”

Third Secret shared the album online sans fanfare. “Most people don’t even know we exist,” Novoselić says of the folk-grunge supergroup. “The band really is kind of a

secret. We don’t have a label. We don’t do a lot of promotion. We’re just musicians who love to play music. We’re just doing what we do. It’s for the love of music. We’re veterans of the rock world. And we like to play together.”

Third Secret includes drummer Matt Cameron of Soundgarden and Pearl Jam as well as vocalists Jillian Raye and Jennifer Johnson, both of Giants in the Trees, another of Novoselić’s projects. Raye wrote most of the lyrics, and Jack Endino, who produced Mudhoney, Nirvana, Screaming Trees, and dozens of other bands, mixed all the tracks, and recorded or co-recorded most of them, too.

“It just felt right,” Novoselić says, noting the work is reminiscent of rock records from the 1970s when “they would make these 40-minute records, and there’d be all kinds of variety on them. Listen to Led Zeppelin’s *Houses of the Holy*. There’s a lot of different kinds of songs. That’s kind of like what we’re doing here.”

The 10-track second album, *The Second Third Secret*, dropped online last year much like the first—with little promotion.

Novoselić worked on both albums in Seattle and at home in Deep River, where his roots go back more than three decades. He moved to Wahkiakum County in 1992, the same year *Nevermind* went to number one on the Billboard 2000 and Nirvana won MTV Video Music Awards for Best New Artist in a Video and Best Alternative Video for *Smells*

Like Teen Spirit. This year marks 30 years since the death of lead singer and founding member Kurt Cobain, and the breakup of the band.

“There are whole new generations of fans,” Novoselić notes. “The T-shirts are everywhere. And I’m really grateful that people are connecting with the music.”

Fans can connect with Third Secret via Facebook and YouTube. The band’s music videos are “all live-to-camera. So there’s no conceptual footage. What you see is what you get. It’s what we sound like,” says Novoselić, who’s released five albums since 2017: two with Third Secret, two with Giants in the Trees, and one with lepidopterist, nature writer, and fellow Grange member Robert Michael Pyle.

Novoselić, who turns 59 in May, and his wife, Darbury Stenderu, keep chickens and rescue animals on their homestead, anchored by a farmhouse that’s more than 100 years old. They’re members of the Wine-by-Cougars wine club.

Novoselić enrolled in Washington State University Global Campus after seeing a billboard promoting the online program. He credits WSU with increasing his critical thinking skills. “You’ve got to watch out for confirmation bias. That’s something I learned in my WSU studies,” he says. “I have no regrets about getting my degree. Getting it online was perfect for me. And it was a challenge. I’m proud of my degree.” *

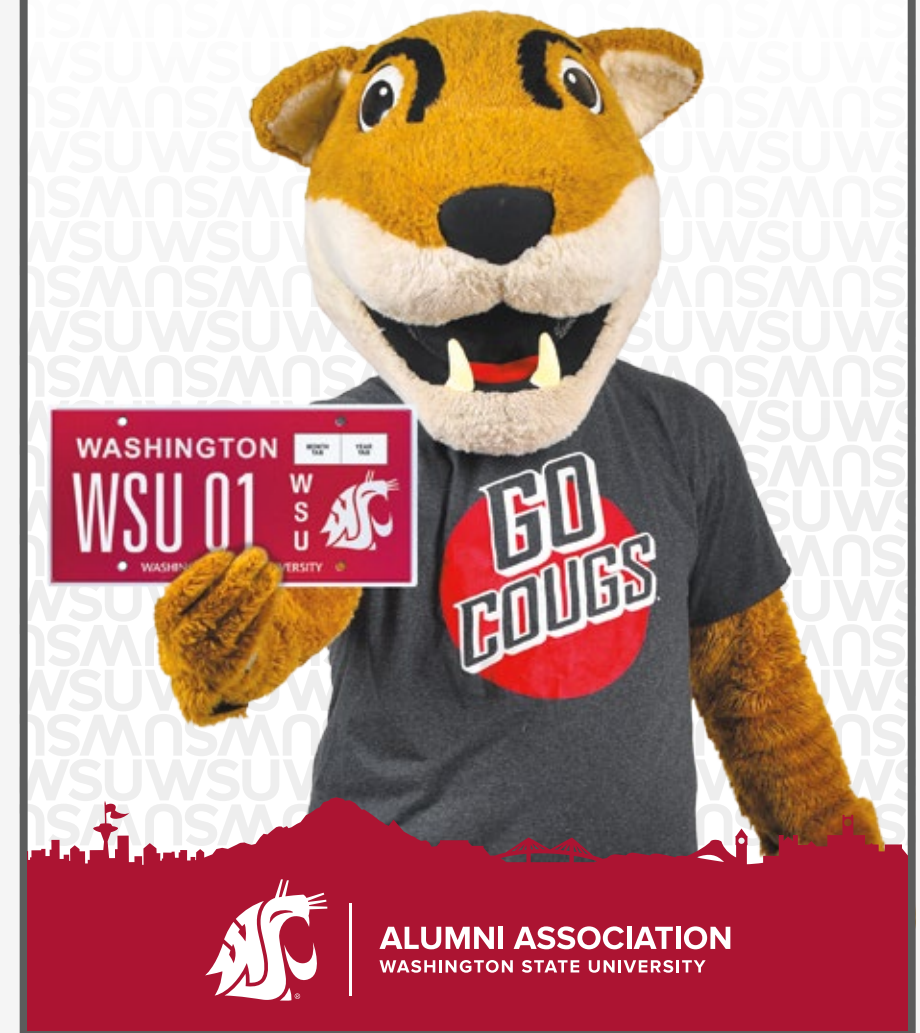


OPPOSITE, FROM LEFT: THIRD SECRET BAND MEMBERS BUBBA DUPREE, MATT CAMERON, KRIST NOVOSELIĆ, JENNIFER JOHNSON, KIM THAYIL, AND (THIS PAGE) JILLIAN RAYE (PHOTO MIKE HIPPLE)

Drive with COUGAR Pride!

Did you know \$28 from each WSU license plate supports student scholarships? The program raised over **\$640,00 in scholarships** just last year!

Learn more at alumni.wsu.edu/WSUplate



ALUMNI ASSOCIATION
WASHINGTON STATE UNIVERSITY



NEWmedia



Free Time: The History of an Elusive Ideal

GARY S. CROSS '68 HISTORY
NEW YORK UNIVERSITY PRESS: 2024

Americans are suffering from an epidemic of insufficient free time and free time that is unfulfilling. The problem has been building for years, Gary S. Cross argues in the first chapter, "The Trouble with Time Today," of his new book. *Free Time* examines how people use leisure time and why these ways are often disappointing and frustrating.

Cross writes specifically about free time in America, where workers have an average of 13 paid vacation days and in 2021 toiled 1,767 hours on average. He compares this to the 35 paid vacation days employees receive in Germany, where they put in an average of 1,354 annual work hours.

After a quick review of these concerns, Cross digs deeper, exploring the wide political, cultural, and technological history of free time. His broad, provocative, and approachable yet academic exploration reaches back to the Neolithic Revolution and its rise of fixed farming through the Industrial Revolution and Great Depression to today.

"Capitalism (and its cultural allies) extended and intensified work and discredited old values of carnival and leisure," Cross writes. "But capitalism also relocated work time, separating it from the space of free time."

This led to a host of ramifications, especially for affluent and middle-class women who remained home—where their domestic work was, of course, "never done." Cross not only discusses impacts on gender, but disparities between the rich and the poor,

the adoption of the eight-hour workday, and failed expectations. Music, television, cars, carnivals, consumerism, sports, smartphones, and drugs and alcohol make appearances. So does America's obsession with productivity and the perhaps overvalued idea of work ethic.

Alas, the broad, well-researched history Cross presents does not suggest solutions for the future. "Offering a detailed blueprint for the personal realization of free time for culture is beyond the scope of this book, as is a 'what is to be done?' outline of a political and social path that would ease such personal realization," writes Cross, a Distinguished Professor Emeritus of Modern History at Pennsylvania State University.

On a bleak note, Cross ventures, "I am not very encouraged by the fact that a hundred years of advancement in productivity and innovation has not produced a better outcome than the cultural politics that seem to dominate discussions in the halls of government and in homes today."

—Adriana Janovich



The Evergreen Collection: Exceptional Stories from Across Washington State

EDITED BY LARRY CLARK '94 COMM. & ASIAN STU. AND ADRIANA JANOVICH WSU PRESS: 2023

This volume brings together some of the best stories published over the last 20 years in *Washington State Magazine*. As a regular reader and occasional contributor, I found essays that I had missed when originally published

and enjoyed revisiting pieces I had read but forgotten.

The stories are arranged geographically and thematically under the following headings: across the state, around the sound, along the river, in the mountains, and on the plateau. Beautiful photographs highlight the distinct qualities of these regions. One common theme across all the writing is the profound impact that WSU's faculty and alumni have had across the state. The style of writing is approachable with short, stand-alone pieces that are perfect for reading aloud to a partner or for those with limited blocks of spare time.

The book answers key WSU questions, such as, Why does Cougar Gold taste so good? It's the discovery by Professor Norman Shirley Golding that adding a second starter culture (WSU-19) to the cheese before being canned reduced the carbon dioxide and, as a happy by-product, created a softer and creamier finish to the taste.

What is it about the loess soil in Whitman County that produces such bountiful crops and the diverse soil types along the Columbia River that produce distinctive and delicious wines? Profiles of WSU soil scientists answer these questions as they share their expertise in describing the geological creation of these unique soils, mapping them, and efforts to conserve them.

We learn along the way the stories of key figures in Washington history such as Chief Kamiakin, who observed during treaty negotiations in 1855 that "the White men are not speaking straight," and the eccentric Virgil McCroskey, who we have to thank for the preservation of Steptoe Butte as a state park and the creation of McCroskey Park in Latah County.

This is a lovely book for WSU alumni or any reader curious about the state of Washington. Even with a generous-sized book (261 pages), the editors had to make difficult decisions about what to include and what was left out, so this single volume will not replace your 20 years of saved issues. Luckily, the magazine maintains a complete archive of its contents online at magazine.wsu.edu.

—Trevor James Bond '17 PhD History

Obsessed (podcast) HOSTED BY JAYMEE SIRE '02 COMM. FOOD NETWORK: 2021–24

Fans of food television, chefs, and cooking get a plateful of advice and behind-the-scenes stories in each weekly episode of Food Network's first official podcast.

Food blogger and TV host Jaymee Sire chats each week with chefs from Food Network shows, famous restaurants, and the world of elite cooking about making their shows and their secrets for succeeding in the kitchen.

With over 100 episodes available, listeners can find conversations with many of their favorite chefs, such as Carla Hall, who recently talked about *Chasing Flavor*, her new show on Max that digs into the origin of ingredients and attaching culture to a dish. Hall also advises on how to recover flavorless dishes at home.

Other episodes from this spring featured pastry chef and cake artist Ashley Holt, a.k.a. the "Sugar Monster," on the intricacies of making cakes, and Iron Chef Jose Garces talking about secrets to winning cooking competitions, his new charity, and how he ended up in the culinary world.

Sire was previously a sports anchor on ESPN, a judge on Food Network shows including *Beat Bobby Flay* and *Food Network Star*, and a floor reporter on the first season of *Iron Chef Showdown*.

Find the *Obsessed* podcast on Apple, Spotify, and other directories, or visit magazine.wsu.edu/extra/food-obsessed.

—Larry Clark

BRIEFLY NOTED

We Few, We Academic Sisters: How We Persevered and Excelled in Higher Education

EDITED BY BETTY HOUCHIN WINFIELD; WRITTEN BY LOIS B. DEFLEUR, SANDRA BALL-ROKEACH, AND MARILYN IHINGER-TALLMAN WSU PRESS: 2023

Three former WSU sociology faculty members share their stories of becoming full professors during a time when such

an accomplishment was exceedingly rare for women. Forty years later, a colleague prompted the "Troika," as they call themselves, to collaborate on a triple memoir that she then edited. Betty Houchin Winfield was an assistant professor in the Murrow School of Communication when she met the trio. Lois B. DeFleur is a former dean of the College of Humanities and Social Sciences, Marilyn Ihinger-Tallman is a former sociology department chair, and Sandra Ball-Rokeach taught at WSU from 1972 to 1986.

Architecture, Film, and the In-between: Spatio-Cinematic Betwixt

EDITED BY VAHID VAHDAT AND JAMES F. KERESTES INTELLECT: 2023

This essay collection explores how films depict architectural in-between spaces, often instilling them with fantasy or horror. Globally known contributors—from scholars and theorists to practitioners—discuss how architects and filmmakers, such as David Lynch, use imagery and infographics to map movie spaces and more. Coeditor Vahid Vahdat is an assistant professor of architecture and interior design at WSU's School of Design and Construction. James F. Kerestes is an associate professor of architecture at Ball State University's College of Architecture and Planning.

Wallace Stegner's Unsettled Country: Ruin, Realism, and Possibility in the American West

EDITED BY MARK FIEGE '85 MA HISTORY, MICHAEL J. LANSING, AND LEISL CARR CHILDERS UNIVERSITY OF NEBRASKA PRESS: 2024

This anthology examines the work, life, legacy, and enduring relevance of "the dean of Western writers" 30 years after his death. Throughout his 60-year career, Wallace Stegner wrote 30 books, started the Creative Writing Program at Stanford University, won a Pulitzer Prize and National Book Award, and more. Here, his contributions as a prolific

writer, historian, environmentalist, and professor are explored through the lens of contemporary crises and concerns. Coeditor Mark Fiege is a professor of history and Wallace Stegner Chair in Western American Studies at Montana State University.

Eyes in the Back of Your Head: A Toolbox of Exceptional Classroom Management Strategies

LARRY F. GREGORY '66, '70 MA HISTORY, AND MARCIE BELGARD AMAZON: 2023

Part of the Effective Teacher series, this volume highlights key practices of effective teachers for keeping students focused and engaged. Marcie Belgard is a retired English teacher and former WSU Tri-Cities instructor. Retired principal Larry F. Gregory also taught at WSU Tri-Cities.

Wild Carnivores of New Mexico

SCOTT BENDER '94 VET SCI., '95 DVM, CONTRIBUTOR UNIVERSITY OF NEW MEXICO PRESS: 2024

In this first-ever landmark study of New Mexico's wild carnivores, editors Jean-Luc E. Cartron and Jennifer K. Frey assembled a team of leading biologists to explore the animals and the major issues that shape their continued presence in the state and region. Scott Bender, a faculty member at Diné College on the Navajo Nation in Arizona, contributed to the work.

Ophelia Starcluck Saves the Galaxy

KRISTEN GWEN JOHNSON '06 ENGLISH SQUIRREL POWER BOOKS: 2023

This plucky space adventure, the first in a quirky new series aimed at middle-grade readers, focuses on friendship, overcoming adversity—read: invading space weasels—with knowledge and skill, and saving the galaxy. It's all up to the young space chicken Ophelia Starcluck and her friend Finn. When Finn admits he's been keeping a secret, Ophelia is devastated. Their tween relationship and the fate of the galaxy are at risk.

CLASSnotes

60 SAM HUNT ('67 English) announced his retirement after a 24-year career in the Washington state legislature. He has served as a state senator since 2017 and as a state representative from 2001 to 2016. He pushed for education and transportation improvements while serving on the House Appropriations, Natural Resources, Rules, Labor, and K-12 Education committees and Senate Early Learning & K-12 Education and Ways & Means committees.

70 JAMES DONALDSON ('79 Socio.) has been inducted to the Sacramento Sports Hall of Fame. Donaldson played basketball as a center for Washington State from 1975 to 1979 and is still the all-time career leader in blocked shots. He was drafted by the Seattle SuperSonics in 1979, traded first to the Los Angeles Clippers, then the Dallas Mavericks, and later the New York Knicks and the Utah Jazz, where he finished his career. He was inducted to the WSU Athletic Hall of Fame in 2006.

80 EDWARD LEE LAMOUREUX ('80 MA Speech Comm.) has retired after 37 years at Bradley University in Peoria, Illinois. He cofounded the Department of Interactive Media and was recently elected to the board of the Bix Beiderbecke Museum and Archive in Davenport, Illinois. Lamoureux and his wife, Cheryl, have four adult children and four grandchildren. ✦ **LIZ PRITCHARD** ('80 Comm.) is an Edward R. Murrow College of Communication 2024 Hall of Achievement Award recipient. Pritchard retired as vice president of sales training and development at Fox Television Stations Sales in New York after 40 years in media sales. She held pivotal roles at KCPQ Television in Seattle and with ABC/Disney and CBS Television in Chicago. She serves on the WSU Foundation Board and the Murrow College Professional Advisory Board. ✦ **ROBERT DOVE** ('83 Comm.) is senior vice president and market manager for Alpha Media's Portland, Oregon, broadcast stations. Previously, Dove was the Pacific Northwest regional president for iHeartMedia. ✦ **TOM HOLMBERG** ('83 Comm.) is an Edward R. Murrow

College of Communication 2024 Hall of Achievement Award recipient. Holmberg is executive producer at the sports channel SWX-TV in Spokane and began his career at KHQ-TV in 1983, working as a director, producer, and manager. He directs Gonzaga University's men's basketball games, a critical role in Spokane's sports culture. ✦ **JON SERBOUSEK** ('83 Mech. Eng.) is senior advisor for Permira, a global private equity firm. He has more than 35 years of experience in healthcare and previously worked as president, CEO, and director at Orthofix Medical, a medical device company based in Lewisville, Texas. ✦ **GALEN CULVER** ('84 Comm.) is one of 12 new members inducted to the Oklahoma Journalism Hall of Fame. Culver is honored for his feature segment "Is This a Great State or What?" The 25-year-old program showcases Oklahoma stories. Culver is a reporter and photographer for Oklahoma News 4.

90 DAN GAULKE ('90 Busi.) is president of Yakima Federal Savings and Loan Association. He joined the bank as a management trainee in 1990 and has worked as an auditor, compliance officer, and chief financial officer. He sits on the Yakima Federal Board of Directors. ✦ **JANET CALDWELL** ('92 Ed.) sits on the board of directors of the Clover Park School District in Lakewood. She works for the Bethel School District in Pierce County and is Bethel Education Association president. ✦ **KATHLEEN GALIOTO** ('93 Elem. Ed.) is vice president and deputy general counsel at Dairyland Power Cooperative, which provides wholesale electricity to distribution cooperatives and municipal utilities in Wisconsin, Minnesota, Iowa, and Illinois. Previously, Galioto was deputy director of legal services at Dairyland and assistant general counsel and legal services manager for Energy Northwest, based in Richland. ✦ **RICK PLUMMER** ('93 Comm.) is vice president of marketing and communications for the DCH Health System, which operates three medical centers in west Alabama. Previously, Plummer was a news reporter for KEPR-TV in Pasco and a news producer

for KLAS-TV in Las Vegas. After switching his focus to health care, Plummer was assistant vice president of marketing and branding for Wellstar MCG Health in Georgia and coordinated brand development and marketing strategies for Dignity Health in California. ✦ **TIFFANY PAUP SANDERS** ('95 For. Lang. & Lit., '96 Comm.) is an Edward R. Murrow College of Communication 2024 Hall of Achievement Award recipient. She is the corporate affairs manager and spokesperson for the Fred Meyer and QFC Divisions of Kroger. Previously, she was a chief weather meteorologist and news reporter in Seattle, Tri-Cities, and Tucson, Arizona. She was named one of the Top Women in Grocery by *Progressive Grocer Magazine* in 2023. ✦ **TAMARA MURUETAGAIENA** ('97 Poli. Sci.) is vice president of sustainability at the International Fresh Produce Association. Previously, she was sustainability director at IFPA and also led Great Mountain Forest, a nonprofit that manages more than 6,000 acres of forest in Connecticut. She has worked in agriculture and environment for more than 20 years. ✦ **MICHAEL BAUMGARTNER** ('99 Econ.) is senior advisor for eastern Washington at Washington Policy Center, a nonprofit that promotes public policy based on free-market solutions. He serves as treasurer of Spokane County and was a state senator for the sixth legislative district from 2010 to 2018. In 2018, WPC named Baumgartner a "Champion of Freedom" for his work in the senate. ✦ **YI CHARLIE CHEN** ('99 PhD Entom.) received a grant to continue his cancer research with Marshall University in Huntington, West Virginia. Chen is a visiting associate professor of biology at West Virginia Wesleyan College. Previously, he taught at Alderson Broaddus University in Philippi, West Virginia, for 23 years.

00 BRYAN BARTSCH ('05 Ag. Tech. & Mgmt.) is CEO of Ecotex Healthcare Linen Service, a Vancouver, British Columbia-based company that supplies linens to hospitals across North America. Bartsch, who is succeeding his father Randy, is the third generation of the Bartsch family to lead Ecotex. Bartsch joined the company

DAMON BROWN ('96 Fine Arts) worked with Starbucks on their fifth collection of the Starbucks Artist Collaboration. They created a line of drinkware pieces featuring Brown's artwork that showcases the history and connection of Black voices and community in the United States.

This drinkware was released at the end of January 2024, just before Black History Month in February. Brown's main goal for the collection was "for it not to feel that it's one month only—but taking it farther and giving you something more artistic that can be enjoyed and celebrated beyond February—when it should be every day for us."

Brown's artwork for the Starbucks collection is stunning in its color and style. Many geometric shapes are used in the background of the pieces, which Brown explains are to "show community, I created them so that you feel represented, and you feel your place."



PHOTOS COURTESY STARBUCKS

The colors he chose represent "the classic color palette of red, black, and green that you may typically see represented in Black art or during Black History Month," Brown explains, creating a greater connection between the art and history of Black Americans.

After his time at WSU, Brown returned home to Seattle, where he worked on various art pieces around the city, including a mural for Starbucks at First and Walker. He also had an artistic collaboration with Brooks, designing running shoes with similar geometric designs to celebrate the Black running community in the United States.

BY CHLOE CRAMER

in 2002 and worked his way up from the plant floor. ✦ **TAWNY DOTSON** ('02 Comm.) received the 2024 Adult and Higher Education Distinguished Alumni Award from the School of Education at Oregon State University. Dotson has been president of Yuba College in Marysville, California, since 2020 and serves as a lieutenant colonel in the California Air Force National Guard. She was an active-duty air force officer at Beale Air Force Base in Yuba County before working at postsecondary education institutions in Oklahoma, Washington, and California. ✦ **LISA KELLEY** ('03 Busi.) is president of Blue Cross and Blue Shield of Montana. Kelley was BCBSMT's general counsel for four years, and she has worked in the legal department since 2010. Previously, she clerked for Justice Jim Rice on the Montana Supreme Court and was an attorney at Hughes, Keller, Sullivan, and Alke of Helena, Montana. Kelley is an adjunct professor of health law at the University of Montana's Alexander Blewett III School of Law. ✦ Spokane mayor Lisa Brown appointed **DAWN KINDER** ('05 Human Dev.) as director of the city's Neighborhood, Housing, and Human Services division. Previously, Kinder was chief stabilization officer for Catholic Charities Eastern Washington

and director of Spokane's Neighborhood and Business Services division. ✦ **SCOTT MITCHELSON** ('06 History) is senior vice president of global development at the Corcoran Group, an international real estate firm. Previously, Mitchelson was the regional president of Windermere Real Estate, a luxury brokerage based in the Pacific Northwest. He has held professional roles in sales, strategic marketing, business management, and client relations. ✦ **BEN THIELE** ('08 Soc. Sci.) is managing director at Noelle, a historic hotel in Nashville, Tennessee. Previously, Thiele served as general manager of Alila Marea Beach Resort in Encinitas, California. He was named in *San Diego Business Journal's* Top 500 Most Influential People in San Diego. ✦ **LINDSEY (KIMBLE) BROWN** ('09 Food Sci. and Human Nutrition, '11 MS Food Sci.) will lead WSU's Office of Assessment for Curricular Effectiveness. Brown joined ACE in 2014 as a research data analyst and later worked as an assessment and data specialist. She became assistant director in 2021 and received the WSU Crimson Spirit Award in 2022.

10 NICKI WISE ('10 MA Vet. Sci., '18 PhD Immunology & Infectious Diseases) is associate dean of academic affairs for the College of Veterinary Medicine at

Clemson University. ✦ **MICHAEL DAY** ('13 Spanish) has been appointed to the Bank of Idaho Board of Directors. Day is operations and account manager at Sunfair Marketing, where he ensures the delivery of top-grade fruit like apples, cherries, and pears to companies specializing in juice and cider processing. He also manages the company's leasing activities as corporate vice president at Sunfair Commercial Leasing. ✦ **TONY ILLES** ('19 Soc. Sci.) started Tony Delivers, a local alternative to major food delivery companies in Seattle. Illes rides his electronic bike to deliver food in certain Seattle neighborhoods. Previously, Illes was a delivery driver for DoorDash and UberEats in Los Angeles.

20 Governor Jay Inslee appointed **AARON WHEELER** ('20 EMBA) as director of the Washington State Broadband Office. Wheeler is tasked with developing and implementing a five-year plan to create universal and reliable high-speed internet across the state. Previously, Wheeler coauthored a National Telecommunications and Information Administration grant application on behalf of the Suquamish Tribe, securing funding to rebuild the network infrastructures of the Suquamish Chief Kitsap Academy and Early Learning Center Head Start buildings.

In memoriam

40 **PAUL RADACH** ('44 Mech. Eng.), 101, May 5, 2023, Reno, Nevada. **ROY HUBERT PETERSON** ('46 DVM), 98, January 21, 2022, Tillamook, Oregon. **JOSEPH LILJE** ('47 Busi.), 100, December 2, 2023, Davenport. **ELIZABETH "BETSY" RIDER KALKWARF** ('48 Vet. Sci., '49 DVM), February 7, 2024, Kennewick. **ELSIE MUZATKO** ('48 Socio., Chi Omega), 96, August 20, 2023, Olympia. **ERNEST "BABE" MUZATKO** ('49 Poli. Sci., Lambda Chi Alpha), 94, January 24, 2019, Olympia. **ELEANOR LOUISE OTTO** ('49 Busi.), 96, August 26, 2023, Wenatchee.

50 **DONALD W. HEINEMANN** ('50 Ani. Sci.), 95, February 11, 2024, Spokane Valley. **ANNE M. CHASE** ('51 Rec., Pi Phi), 93, December 15, 2023, Ann Arbor, Michigan. **MERLIN J. HOPP** (x'51 Elec. Eng.), 91, February 17, 2023, Wenatchee. **GERALDINE (JOHNSON) MCLAREN** ('51 Clothing & Textiles, Delta Gamma), 94, January 6, 2024, Renton. **DONALD SCHIBEL** ('51 Busi.), 94, September 11, 2023, Ritzville. **DONNA DURGAN WELLER** ('51 Music, Delta Gamma), 94, January 23, 2024, Seattle. **VICTOR D. DETERING** ('52 Hort.), 88, May 18, 2023, Wenatchee. **RICHARD EDGAR JOHNSON** ('52 Civ. Eng.), 97, January 16, 2024, Portland, Oregon. **HARLAN DALE BRUNER** ('53 Pharm.), 92, November 17, 2023, Palm Desert, California. **RAYMOND NEEDHAM** ('54 Ag., '63 MEd Ed.), 92, December 1, 2022, Chandler, Arizona. **JOHN GILBERT VALLEY** ('54 Busi.), 91, February 2, 2024, Chicopee, Massachusetts. **ARNOLD GEORGE BARTON** ('55 Arch.), 91, February 9, 2024, Vancouver. **BILL ROY BLACK** ('55 Chem. Eng.), 89, January 15, 2024, Kennewick. **WILLIAM H. BROWN** ('55 Ani. Sci.), 88, November 24, 2021, Tucson, Arizona. **FRANCES L. (RAYMOND) EICKHOFF** ('55 Music), 92, September 15, 2023, Bothell. **DEAN MITCHELL** ('56 Speech Comm.), 89, November 8, 2023, Kennewick. **MATHEW JOHN RINALDI** ('56 Civ. Eng., Ferry Hall), 89, June 6, 2023, Wenatchee. **MARY MARGARET SEMRAU** ('56 Socio., Delta Delta Delta), 89, January 17, 2024, Mount Vernon. **HOWARD "JIM" TOP** ('56 Ag.), 90, February 12, 2024, Lynden. **MAECEL**

FOOTE ('58 Phys. Ed.), 85, May 1, 2020, Port Angeles. **ELANE DENICE SCHAFER** ('58 Music), 87, August 23, 2023, Chandler, Arizona. **ELIZABETH "BETTA" E. JAMESON SHARP** ('58 Pharm., Kappa Delta), 85, May 3, 2021, Pocatello, Idaho. **GORDON GILL** ('59 PhD Entom.), 91, January 8, 2020, Marquette, Michigan. **SHARON MAE HOLLENSBE** ('59 Comm.), 86, November 10, 2023, Grand Junction, Colorado. **ERIC EUGENE WOOD** ('59 Busi.), 89, January 13, 2024, Mansfield, Texas.

60 **CLIFFORD "CARL" ALLEN** ('60 Wildlife Mgmt, '62 Forestry, Neill Hall), 84, August 12, 2022, Seattle. **WILLIAM LEE BELCHER** ('60 Math.), 84, September 16, 2023, Centralia. **ROBERT EDWARD CLICK** ('60 Chem.), 86, December 7, 2023, Rice Lake, Wisconsin. **STUART GRANT** ('60 Gen. Stu.), 88, January 16, 2023, Oracle, Arizona. **SYLVIA (MORSE) HAMMERMASTER** ('60 Soc. Sci.), 85, January 19, 2024, Sumner. **ALVIN CHRIS HOHBACH** ('60 Chem. Eng.), 92, January 6, 2024, Idaho Falls, Idaho. **MELVIN JOHN SCHLAHT** ('60 Hotel & Rest. Admin.), 86, February 27, 2022, Tacoma. **JAMES ERNEST ESTES** ('61 Physics), 84, October 27, 2023, Concord, California. **MARY S. (HILLSTROM) HARTMAN** ('61 Gen. Stu.), 83, June 25, 2023, Westminster, Colorado. **KAREN LEE BOWEN** ('62 Socio.), 83, December 25, 2023, Hoodspport. **J. DOUGLAS CAMPBELL** ('62 MS Chem.), 84, January 16, 2023, La Grande, Oregon. **ROGER JENNINGS GILES** ('62 Phys. Ed.), 83, December 14, 2023, Prineville, Oregon. **WALTER LEROY HYDEN** ('62 Psych.), 88, December 28, 2023, Tacoma. **NORMAN DALE JOHNSON** ('62 Poli. Sci.), 83, January 2, 2024, Vancouver. **ROBERT JOHN KUHTA** ('62 Civ. Eng.), 84, January 12, 2024, Kennewick. **JACK W. LILLYWHITE** ('62 Gen. Stu., Theta Chi), 82, April 18, 2022, Green Brier, Tennessee. **GEORGE ANTYPAS** ('63, '64 MS, '67 PhD Elec. Eng.), 83, October 3, 2023, Los Altos, California. **DARRYL O. DICKEY** ('63 Arch.), 83, December 7, 2023, Springfield, Oregon. **RONALD C. HORMANN** ('63 Civ. Eng.), 83, January 5, 2024, Sun City, Arizona. **DONALD MAX HUMPHREY** ('63 Pharm.), 91, December 2, 2023, Santa Rosa, California. **ARLA FAITH LEWIS** ('63 Elem. Ed.), 82, December 23,

2023, Spokane. **PATRICK MCGOLDRICK** ('63, '68 MA Econ., Theta Xi), 83, February 15, 2024, University Place. **WILLIAM E. MCGOURIN** ('63 Gen. Stu.), 85, December 13, 2023, Medical Lake. **RICHARD TUCKER** ('63 Fine Arts), 82, July 30, 2023, Hailey, Idaho. **ARNOLD CARL FUCHS** ('64 MBA Accounting), 82, August 11, 2023, Portland, Oregon. **CHRISTINE FRANC (HARDER) TANGVALD** ('64 Phys. Ed.), November 23, 2023, Spokane. **JAMES MARVIN** ('65 Crim. Jus.), 80, April 6, 2023, Milwaukie, Oregon. **RICHARD R. ANKCORN** ('66 Gen. Stu., Sigma Chi), 83, November 24, 2023, Spokane. **MICHAEL R. FINCH** ('66 Ani. Sci.), 80, February 5, 2024, Moses Lake. **DIANA LEWIS** ('66 Int. Des.), 79, August 15, 2023, Renton. **BEVERLY "BILLIE" RUARK** ('66 Home Econ., '68 Ed.), 79, October 18, 2023, Selah. **MICHAEL DEWANE ELLS** ('67 Bacterio.), 81, February 4, 2024, Big Rapids, Michigan. **GALE ALLEN JELLUM** ('67 DVM), 80, January 21, 2024, Bozeman. **ERIC LARSON** ('67 Mech. Eng.), 88, February 9, 2024, Colfax. **ROGER A. JOHNSON** ('68 Mech. Eng.), 79, June 12, 2023, Mukilteo. **DAVID BRIAN SCHULZ** ('68 Mech. Eng.), 78, December 30, 2023, Lake Oswego, Oregon.

70 **SANDRA DELAYNE HOWARD** ('70 Bacterio.), 77, January 29, 2024, Spokane. **GARY LEE LEWIS** ('70 Forest & Range Mgmt., Sigma Nu), 77, December 1, 2023, Yakima. **MICHAEL DON MESSINGER** ('70 Ani. Sci.), 73, December 5, 2021, Rockford. **GARY E. SCHELL** ('70 Ag. Econ., '71 Busi., Phi Gamma Delta), 75, February 4, 2024, Alexandria, Virginia. **FRED "FRITZ" HOWARD MCGINNIS** ('71 Pharm.), 76, November 17, 2023, Spokane. **STEVEN BEAN** ('72 Const. Mgmt.), 75, January 15, 2024, Mercer Island. **SUSAN BOEHNE** ('72 Elem. Ed., '78 MEd), 73, January 17, 2024, Corvallis, Montana. **LINDA JEAN PARKS MAREAN** ('72 Music), 73, October 16, 2023, Lawrenceburg, Kentucky. **KENNETH MODESITT** ('72 PhD Comp. Sci.), 82, December 11, 2023, Fort Wayne, Indiana. **MARIANNE R. BECHTOL** ('73 Ed.), 71, January 1, 2023, Coulee City. **JOYCE I. FINSTER** ('73 Russian), 73, February 11, 2024, Alsea, Oregon. **BILL EDWARD FULTON** ('73 Elec. Eng.), 72, March 3, 2023,

REMEMBERING REX DAVIS

He learned to play tennis while serving overseas.

Rex Stuart Davis was drafted into the US Army during the Korean War, serving from 1953—the year he was married—to 1955. He perfected his serve in Seoul, then introduced the sport to military members and their families as a physical activities specialist at Camp Zama, Japan.

The experience was life-changing. Davis spent the rest of his life coaching, teaching, and playing tennis, mostly at Washington State University.

Davis ('53, '61 MS Phys. Ed.) died October 10, 2023, in Pullman. He was 91.

"Rex Davis will forever be a true Cougar," says former WSU athletic director Pat Chun. "From student-athlete to professor to head coach, Rex was a part of the fabric of Washington State University for 30-plus years and left his mark on the countless student-athletes he mentored. His caring nature endeared him not only to his players, but made him a pillar in the Pullman community."

Davis arrived in Pullman from Richland in 1949 as a promising freshman gymnast who went on to earn three varsity letters and serve as team captain his senior year. He was also a member of the cheer squad.

He returned to WSU more than a decade after graduation to teach and to lead the men's gymnastics program. The gig was short-lived, lasting from 1966 to 1968.

But, a year after he came back to Pullman, he added men's tennis to his repertoire, coaching the team from 1967 until the program's end



COURTESY CORBEILL FUNERAL HOMES

in 1994 and amassing 269 wins. From 1983 to 1990, he also coached women's tennis, garnering another 91 wins. His all-time total—360 victories—made him the fourth-winningest coach in WSU history at the time of his retirement.

Along the way, he earned his doctoral degree in education from the University of Idaho.

In 1995, a year after he retired, he won the WSU Alumni Achievement Award, and the central court at the WSU tennis facility was named in his honor. In 2015, he was inducted into the WSU Athletics Hall of Fame.

He met the love of his life, Alice ('53 Music Ed.), at church during college. He attended Simpson United Methodist Church, where she sang in the choir. According to his obituary, "it was love at first sight." The couple married July 11, 1953, in Walla Walla.

He is survived by his wife and partner of 70 years, their four children, 12 grandchildren—all of whom Davis taught to play tennis—and seven great-grandchildren. Each of their children—Vicky Elliott (x'77), Cathy Healy ('79 Ed.), Gary Davis ('84 Const. Mgmt.), and Penny Davis ('89 Rec. & Leis. Stud.)—attended WSU. Gary played one year on the WSU tennis team with his dad as coach and continued summer leagues with his dad until his ninetieth birthday. Penny played WSU tennis for four years with her dad as coach.

Last year, in a note to *Washington State Magazine*, he wrote: "Thanks, WSU. You are, and have been, a big part of our lives over the years."

BY ADRIANA JANOVICH

Silverdale. **L. KIRK LEWIS** ('73 Math.), 82, October 11, 2023, The Villages, Florida. **ROBERT C. THOMPSON** ('73 Accounting), 73, January 22, 2024, Portland, Oregon. **BARBARA L. ANDERSON** ('74 Nursing), 71, May 2, 2023, Spokane. **CARL BOLTON** ('74 Vet. Sci., '75 DVM), 73, June 18, 2023, Santa Barbara, California. **MICHAEL C. FOUSHA** ('74 Elec. Eng.), 73, February 2, 2024, Concord, California. **BARBARA ALMA JOHNSON** ('74 Police Sci.), 71, November 27, 2023, Bellingham. **RICHARD REID REIMAN** ('74 Busi.), 72, December 29, 2023, Cheney. **LESLIE ERICKSON** ('75 Ed., Kappa Alpha Theta), 70, December 20, 2023, Woodinville. **GARY A. SUNDT** ('77 Crim. Jus.), 76, December 29, 2023, Olympia. **MARJORIE LEE CUMMINGS** ('78 Speech & Hearing Sci., Ed.), 67, February 17, 2024, Clarkston. **MICHAEL ROWE** ('78 Accounting), 67, November 23,

2023, Kirkland. **LOREN WESLEY SHUMATE** ('78 Crim. Jus.), 68, January 12, 2024, Olympia. **ALLEN W. HUNTER** ('79 Bacterio.), 69, December 29, 2023, East Wenatchee. **WILLIAM SILVERS** ('79 Crim. Jus.), 72, August 28, 2023, Post Falls, Idaho. **JOHN MARSHALL WEEKES** ('79 Arch.), 67, January 29, 2024, Portland, Oregon.

80 **HENRY RONO** ('81 Gen. Stu., '83 Psych.), 72, February 15, 2024, Nairobi, Kenya. **ANKE BURGER** ('84 Gen. Stu.), 87, April 11, 2023, Pullman. **JOAN REBER** ('84 Comm.), 58, January 2, 2020, Kirkland. **SCOTT REBER** ('84 Const. Mgmt.), 59, January 2, 2020, Kirkland. **JAMES EDWARD HENRY** ('85 Pharm.), 72, July 1, 2021, Aberdeen. **MARJEAN "JEAN" (WATSON) MCCOWN** ('87 History), 89, February 5, 2024, Yakima. **KRIS ORLANDO DURR** ('89 Psych.), 59, December 6, 2023, Lakewood.

90 **JOHN BENJAMIN ANDERSON** ('91 Busi.), 59, February 5, 2024, Newcastle. **JOAN HOLLIDAY** ('91 Phys. Ed.), 54, January 24, 2023, Colville. **GLENN H. CANTOR** ('93 PhD Vet. Sci.), 70, February 16, 2024, Bend, Oregon. **WILLIAM H. LYONS** ('94 MA, '01 PhD Anthro.), 77, January 31, 2024, Crystal, Minnesota. **ERIN ELISABETH NOTT** ('94 Poli. Sci., Sigma Kappa), 54, January 27, 2024, Mercer Island. **JAY RICHARD CLARK** ('99 Soc. Sci.), 53, January 5, 2024, Richland. **KIMBERLY BONSEN** ('99 Elem. Ed.), 46, October 23, 2023, Selah.

00 **JOHNNY MANUEL GOMEZ** ('01 Busi.), 67, January 28, 2024, Grandview. **CHRISTOPHER JON AMES** ('04 Accounting), 55, December 24, 2023, Spokane. **RICHARD WADDLE JR.** ('06 Fin., '09 MBA), 40, December 20, 2023, Seattle.

INmemoriam

10 **WANDA FRANCIS** ('10 Dig. Tech. and Culture), 46, September 1, 2020, Vancouver. **DANIEL JERREL LILIENTHAL** ('15 Socio.), 29, October 11, 2021, Hemet, California. **ILYASHA HOOD** ('15 Crim. Jus.), 28, October 23, 2021, Holiday, Florida.

20 **ELIZABETH JANE KNIGHT** ('22 Comm., Delta Delta Delta), 24, November 28, 2023, Moses Lake.

CORRECTION

DEBRA J. MENIN ('85 Comm.) was mistakenly listed in the Spring 2024 issue's In Memoriam. We apologize for the error.

FACULTY AND STAFF

CHARLES D. BARNES, 88, Veterinary Medicine, 1983-1997, December 26, 2023, Calder, Idaho. **DAY L. BASSETT**, 101, Agricultural Research, 1952-1989, December 4, 2023, Pullman. **JOSEPH WALLIS BLAKE**, 95, Animal Sciences, 1955-

1992, February 22, 2024, Pullman. **LEE BLIESNER**, 57, Facilities Maintenance, 2008-2024, January 16, 2024, Clarkston. **PAULINE J. BROSA**, 90, Dining Services, 1979-1990, January 25, 2024, Pullman. **JAMES EARL BROYLES**, 91, Philosophy, 1961-1997, November 3, 2023, Pullman. **VIOLET L. CLAUSEN**, 101, Payroll, 1967-1984, November 28, 2023, Hayden, Idaho. **LINDA H. CRANE**, 89, Libraries, 1972-2000, January 6, 2024, Astoria, Oregon. **RICHARD CRITHFIELD SR.**, 80, Libraries, 1985-1994, March 11, 2024, Colton. **DUANE FRALEY**, 71, Enterprise Systems, 1977-2019, December 1, 2023, Moscow, Idaho. **DONALD P. HANLEY**, 76, Extension Forestry, 1983-2009, September 2, 2023, Kirkland. **GLORIA HODGES**, 76, Veterinary Clinical Services, 1990-2009, January 11, 2024, Palouse. **SANDRA D. HOWARD**, 77, Presidential Office, 1973-2001, January 29, 2024, Spokane. **ELAINE L. JONES**, 74, WSU Vancouver Teaching and Learning, 2004-

Send us your class notes and remembrances to magazine.wsu.edu/send-a-class-note

2013, January 23, 2024, Waupaca, Wisconsin. **TAMMY LUK**, 74, WSU Online, 1979-2010, November 19, 2023, Seattle. **RAYMOND L. MCLEAN**, 82, Facilities Services, 2001-2007, November 25, 2023, Uniontown. **RANDALL KENT MIETZNER**, 73, Information Technology, 1983-2005, February 23, 2024, Pullman. **SHIRLEY ANN NORMINGTON**, 86, Dining Services, 1989-2004, January 22, 2024, Potlatch, Idaho. **ABIE SCHNEIDER**, 94, IAREC, 1948-1984, December 6, 2023, Othello. **JUDI STERN**, 82, Housing and Dining, 1985-2010, February 9, 2024, Garfield. **ANNA MARIE STRICKLIN**, 89, Physical Plant, 1987-1991, January 22, 2024, Albion. **WILLIAM "BILL" J. TURNER**, 81, Entomology, 1970-2010, February 24, 2022, Pullman. **ROBERT L. WARNER**, 86, Crop and Soil Sciences, 1968-2000, February 25, 2024, Pullman. **JAMES WATERMAN**, 88, Housing Services, 1972-1995, March 9, 2024, Moscow, Idaho.

VOLUNTEER AWARDS CELEBRATION

The WSU Foundation is excited to celebrate the best of its best volunteers, who together set the standard for excellence in service and generosity. Congratulations to the 2024 award recipients, who will be honored at the Volunteer Awards Celebration in Spokane in late May.

BETSY COWLES

WELDON B. GIBSON DISTINGUISHED VOLUNTEER AWARD

GREG AND JAYNE BECKEL

THE WILLIAM F. "BIFF" BROTHERTON COUGAR SPIRIT AWARD

PAUL AND BETSY SUNICH • MIKE CAPPETTO

OUTSTANDING SERVICE AWARD



Learn more about WSU Foundation Volunteer Awards, register to attend the celebration, and watch honoree videos at foundation.wsu.edu/volunteerawards.



Start Your Visit with us!

WSU PULLMAN
Brelsford Visitor Center

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

THANK YOU FOR BEING A FRIEND

by giving to
Washington State Magazine
magazine.wsu.edu/friend

OR

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



BY ADRIANA JANOVICH



The place

IT'S WRITTEN IN RED HIGH ABOVE THE FRONT DOOR.

The sign—hand-painted against a yellow backdrop—declares: “This is the place.”

It first caught Squeak Meisel’s eye during a self-directed residency in downtown Los Angeles during the summer of 2015. It spoke to him. It—along with the Nickel Diner’s warm hospitality and famed maple-bacon doughnuts—made him feel welcome. It also made him want to share the sentiment with students.

“I thought it was an interesting assertion: ‘This is the place,’” says Meisel, chair of the Department of Art at Washington State University. “I feel that way about the art department. There’s no other department at WSU that looks like ours.”

When he returned to LA the following summer, he frequented the Nickel Diner and snapped a photo of its vintage sign. That fall semester, he brought the saying to the Pullman campus.

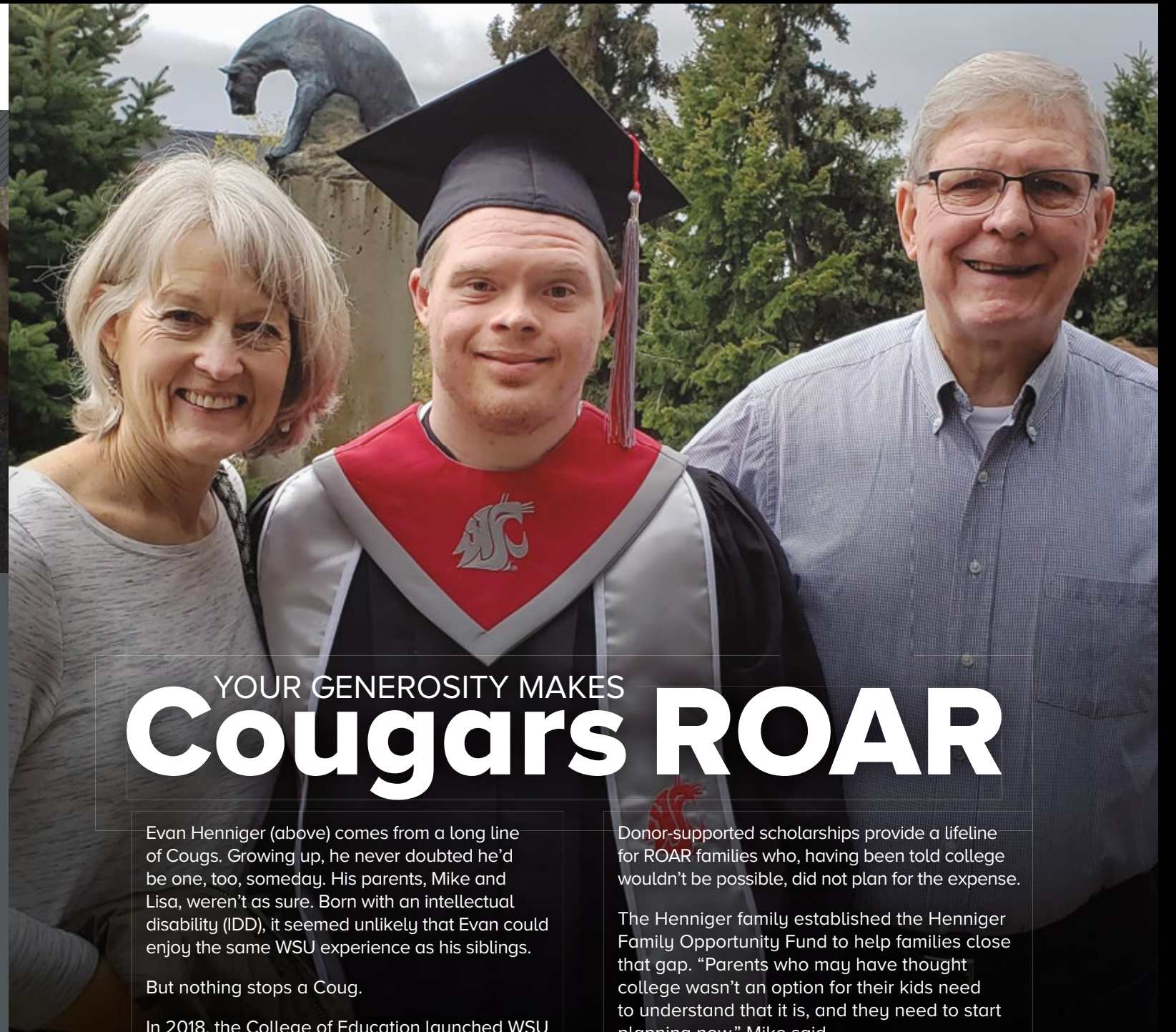
Meisel ('02 MFA) projected the words onto a large sheet of paper and used a Sharpie to make his first version of the sign, displaying it high above the front doors of the Fine Arts Building. He still has that paper sign; it’s rolled up in a corner of his office.

Today, a more permanent version greets students, staff, faculty, and visitors alike. Meisel created that one, too, with a white backdrop. But the words are the same: “This is the place. There is no place quite like this place anywhere near this place so this must be the place.”

The aim is to welcome and to inspire and to build a sense of community.

“Making art is all about perspective,” says Meisel, who’s served as department chair since 2016. “I was just trying to lean into our uniqueness.”

DERIVATIVE ARTWORK FROM PHOTO BY ROBERT HUBNER



YOUR GENEROSITY MAKES Cougars ROAR

Evan Henniger (above) comes from a long line of Cougs. Growing up, he never doubted he’d be one, too, someday. His parents, Mike and Lisa, weren’t as sure. Born with an intellectual disability (IDD), it seemed unlikely that Evan could enjoy the same WSU experience as his siblings.

But nothing stops a Cougar.

In 2018, the College of Education launched WSU ROAR—a unique, inclusive two-year program for students with IDD. Evan was there on day one.

“He thrived in the ROAR program,” said Mike. “Everything he did, Evan found success in. He learned and grew, and we supported him.”

Now in its fifth year, ROAR allows students like Evan to audit university courses and build employment, academic, and independent living skills. ROAR scholars reside in dorms and apartments at WSU Pullman, creating a supportive peer network that fosters independence and meaningful growth.

Donor-supported scholarships provide a lifeline for ROAR families who, having been told college wouldn’t be possible, did not plan for the expense.

The Henniger family established the Henniger Family Opportunity Fund to help families close that gap. “Parents who may have thought college wasn’t an option for their kids need to understand that it is, and they need to start planning now,” Mike said.

“Anyone considering ROAR should take that chance,” Evan said. “It’s a journey that can truly change your life. ROAR is like a family.”



Scan this code to **make a gift to the ROAR program.**



WASHINGTON STATE UNIVERSITY FOUNDATION



Washington State

MAGAZINE

WHAT'S ONLINE  SUMMER 2024

magazine.wsu.edu



WEB EXTRAS

Traveling with Cougs;
mustard recipes; hot weather
landscaping and pet care tips;
Fallen Cougars



FACEBOOK

Like the WSM page on
Facebook for extra content



TWITTER

Follow us on X/Twitter
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



PHOTOS & VIDEOS

Waterworld at Expo '74;
running legend Henry Rono;
mapping the rising heat in
Washington state counties



PODCASTS

WSU alumni memories of
working at Expo '74; drug
education in rural counties;
voices from WSU's 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)

{ Navigation tools }



COVER / BACK PAGE



ENLARGE QUADRANT



RETURN TO SPREAD VIEW



PREVIOUS / NEXT PAGE



IN THIS ISSUE
CLICK ON PAGE # TO GO TO STORY



SCROLL PAGE
(IN ENLARGED VIEW)

WEB LINKS
URLS IN TEXT & ADS CLICKABLE



CLICK HERE TO EXIT
OR USE **ctrl/cmd-Q**