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VIRGINIA

WINTER 2023

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VIRGINIA

WINTER 2023 | VOLUME CXII, NO. 4

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The University of Virginia Magazine (ISSN 0195-8798) is published four times yearly by the Alumni Association of the University of Virginia in March, June, September and December. Editorial and business offices are in Alumni Hall, Charlottesville, VA 22904. Periodicals-class postage is paid at Charlottesville, VA, and at additional mailing offices (USPS 652-480).
POSTMASTER: Please send Form 3379 to *Virginia Magazine*, P.O. Box 400314, Charlottesville, VA 22904-4314. Phone: 434-243-9000

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Bennettball

UVA's all-time winningest coach lives by his own set of rules. To compile our list, we played by at least one of them.

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Alternating Coasts Conference

The ACC finds greener grass than Greensboro as it heads to Dallas and the San Francisco Bay.

BY ED MILLER

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ON THE COVER: Photo illustration by Dana Smith

Photos courtesy of UVA Athletics and Andrew Shurtleff featuring coach Tony Bennett, guard Reece Beekman, a players' huddle from the 2019 title game and cheerleader Clare Shupack

EDGEMONT ◆ $19,000,000

Nestled in the foothills of the Blue Ridge Mountains, 15 miles south of Charlottesville, is this historic Palladian inspired masterpiece called Edgemont—a home whose design is reputed to be the only remaining private residence attributed to Thomas Jefferson. Sited on 572 rolling acres with tennis court, pool, pool house, and guest house. MLS#576150
www.HistoricEdgemont.com

NORTHWOODS ◆ $4,500,000

Magnificent 16.5 acre estate 8 miles west of UVA. The c.1860 main house was thoroughly renovated in 2017 with kitchen remodel, expanded great room, updated bathrooms. The stately brick home is complemented by guest cottage. Carriage house with 5-bay garage, recreational room above. Gracious porches, verandas, terraces, and retaining walls surrounded by gardens and manicured grounds. MLS#642190

GREENFIELDS ◆ $6,295,000

753-acre equestrian estate approximately 25 miles south of Charlottesville. The property showcases a stately southern residence, built circa 1904, extensive equestrian facilities, recreation opportunities, creeks and a pond. MLS#638899

MEADOWLARK ◆ $3,195,000

22-acre equestrian property with renovated 8,575± finished square foot home overlooking pool and Mechums River. Views of the Blue Ridge Mountains and only 12 miles from Charlottesville and UVA. MLS#640137

LAFAYETTE ◆ $2,895,000

Beautifully appointed Keswick estate on 92 acres with first floor suite and five additional bedrooms. Gourmet kitchen, great room, home theater, and covered porch with fireplace. Oversized garage with guest suite. MLS#643578

MILL HOUSE ◆ $2,475,000

Former house of noted local architect Floyd E. Johnson, on the banks of Totier Creek. 5-bedroom, 3 full and 2 half bath, guest house, 2-bay garage, pool, equipment shed plus 130 acres of open and wooded land. MLS#639196

GREEN ACRES ◆ $1,685,000

Pastoral views from this 3 bedroom brick home set on over 159 acres in Southern Albemarle. Ideal for farming with fenced pastures and ample water sources. Property is not under easement and has 4 division rights. MLS#630428

STAUNTON ◆ $1,595,000

Available for the first time, a grand estate situated on 11 private acres in Staunton. Ornate molding & trim, medallions, fireplaces, soaring ceilings, and magnificent staircase. Home office with fiber internet, first floor primary suite. MLS#646930

SYCAMORE RUN ◆ $1,345,000

Beautifully renovated 4-bedroom, 3.5-bath oasis on 28-acres affording breathtaking mountain views. Main level living, new kitchen, fireplaces, multiple garages, fiber internet, generator, lush gardens and detached cottage. MLS#646232

KESWICK ESTATE ◆ $540,000

Wonderful 3.5 acre waterfront parcel behind Keswick Hall in gated, picturesque Keswick Estate. Bring your own architect, builder. Located 5 miles from Martha Jefferson Hospital and 10 miles from UVA. MLS#641712

MEADOW FARM ◆ $2,985,000

436+ acre parcel of land in Southern Albemarle. 4 division rights; complete privacy; long road frontage; stream; 3-acre lake; 125-135 acres of open land; mature hardwood forests. Under conservation easement. MLS#634139

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WOODLANDS ROAD ◆ $1,295,000

4 BR, 4.5 BA home with immaculate living space situated on over 2 pristine & landscaped acres only 5 miles west of Charlottesville. This property has been improved with top quality upgrades & finishes. MLS#641366

◆ DOWNTOWN PENTHOUSE ◆

Walk to Downtown Mall from this dramatic, 3 bedroom, 3.5 bath home with 3158 fin. sf. Beautiful open floor plan, large rooftop terrace with urban and pastoral views! One of Charlottesville's best condos! $1,690,000 MLS#634149

ARDWOOD ROAD ◆ $495,000

Well constructed home just four miles north of the City. Set on 1.45 acres - great outdoor space for gardens. Home is in need of some renovation, but given quality construction & excellent location, it's worthy of the investment. MLS#638788

BLENHEIM ROAD
$1,200,000

Stunning modern-day log cabin privately situated on 22.58 acres with luxurious, yet rustic 4 bedroom, 4.5 bath residence of approximately 4,148 fin.sq.ft. over 3-levels. Artfully constructed with only top quality craftsmanship & materials. Located in the tranquil countryside, less than 15 miles south of Charlottesville and only 7 miles from Scottsville! MLS#646275

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Feast your eyes

"You eat with your eyes first."

Food stylist Debi Shawcross shared that theory with us. On Page 40, she proves it.

There you'll find the latest, and most lavish, installment of *Virginia Magazine*'s reformulated books section, VM Bookshelf. We use it to curate works for you around a UVA theme, this time cookbooks by alumni authors.

Freelance writer **Sarah Lindenfeld Hall (Col '96)** did the research, selected the recipes, and reported and wrote the piece. Then the visual team took over—Shawcross, photographer Adam Ewing and Creative Director Steve Hedberg. The same trio brought to life Hall's Winter 2020 feature offering COVID-19 comfort food.

Despite the job title, Shawcross' role isn't just style; it's also substance. She did all the cooking, and with it all the sourcing of ingredients, all the prep work—and all with a visual sensibility. Every dice, every sear, needed to be ready for its close-up.

Food styling means food scheduling. Shawcross had to sequence the multiple phases of eight different dishes around a single all-day shoot. She triaged what she could cook ahead and still have look fresh on picture day, what she could prefabricate for later assembly, and what she had to create on set.

The creative team told us the gingerbread Bundt cake was to die for. Here's how they also made it drop-dead gorgeous: Shawcross sliced it at just the right angle and arranged the crumbs just so. Hedberg slowly rotated the plate so Ewing could capture optimal light and contrast. Because everything was deliberate, nothing left to chance, they discussed at length precisely where to casually place the fork.

The burrata posed its own challenges. "There was a lot of moving little pieces and parts around so it just didn't look like a big pile of stuff, because that's what it is by definition," Hedberg said. Shawcross used forceps, a gift from a heart surgeon friend, to pull to the fore pieces of caramelized squash, pine nuts and golden raisins.

A simple bologna sandwich can be complicated. For ours, prepared on set, Shawcross inserted metal pins to keep the towering layers together and cut and inserted small makeup sponges to keep them level. To get the right amount of cheese melt, she used a heat gun, the kind a plumber uses to apply some *je ne sais quoi* to a PVC joint.

We used the same session to shoot this issue's Retrospect (*See Page 76*), the story of an 1840s fruitcake recipe, excavated from inside a wall of Pavilion X. It's the only recipe Shawcross doctored, re-baking it with extra dried fruit to aid the visual appeal.

How'd it taste? "I'm not a fruitcake person," she said. Ewing wouldn't try it. Hedberg offered: "It wasn't dry."

Maybe there's a reason someone disappeared the instructions behind plaster. The other delicacies, we promise, won't disappoint. At least not visually.

Richard Gard (Col '81)
Editor & Vice President for Communications

VOX ALUMNI Letters

VOX ALUMNI: MEET GEN V

I just read your Fall 2023 issue and I really liked the data visualizations you created for the "Gen V" piece. I would love to show one of them to my first-year students in Data Science 1001, if you are willing to share? The two-page timeline really knocked it out of the park.

Peter Alonzi (Grad '07, '12)
Assistant Professor,
UVA School of Data Science
Charlottesville

Regarding the most recent "survey" of younger alumni, it was sad but perhaps not surprising that a mere 5 percent responded. Yet, your article states that a 5 percent response rate is "stout"—whatever that means for surveys versus Friday nights out. ... Despite the collaboration that the Center for Survey Research provided (with whom I have had the pleasure of working in the past), the conclusions in the article go far beyond the data you have and are not →

CORRECTIONS

Ash Lawn was the home of James Monroe. The Fall 2023 story "5 Books to Transport You Back to Grounds" contained incorrect information.

While it was widely believed that the first female Cavmen donned the suit in the late 2010s, women in the 1980s, including **Sarah Orndorff (Col '89)**, had played the mascot first. The Fall 2023 story "Getting Inside Cavman's Head" contained incorrect information.

a service to alumni reading your article. … I am not minimizing the challenges of getting responses in such surveys … . Yet claiming that the results reflect the majority of UVA alumni is reaching to say the least and borders on the disingenuous.

[E]ven if the survey results are in some way valid, does it bother the Alumni Association that rapport with faculty ranked so low? Or that being part of a diverse culture ranked below the landscaping of the Lawn? Or that the maintenance of academic rigor has gone down steadily … ? But of course I can't have it both ways—I just don't know, and neither do you.

Kurt Elward (Intern '84, Res '86)
Charlottesville

GETTING INSIDE CAVMAN'S HEAD

While some things clearly have changed for the better, many things have remained the same over the years of the Cavman. As one of the early Cavmen in the late '80s, I was so pleased about the article as it brought back vivid memories of my years in the suit. And surprise! As a result of this article, some of our earlier alumni of the cheer squad have conferred and we believe that one of the first individuals to don the suit was, in fact, female.

I loved reading and learning about how those playing the role have diversified further in more recent years yet maintained the consistency of the character that is Cavman. I was also relieved to read there are multiple suits and students to play the character at different parts of the game (not the case during my years, hence the need for stamina!). It warmed my heart to see the picture of me with **Jeremy Rowe (Col '09)** when he was 3 years old and to know that in some small way this encounter might have influenced him to step into the shoes later in his UVA life. The story reminded me of seeing the Duke Blue Devil as a kid and telling my parents that someday I'm going to be the mascot for my school. Well, I did just that. I would not trade the experiences of being Cavman for anything.

Dan Sherlock (Engr '90)
Studio City, California

God bless the boys and girls 'Hoo work so hard at their Cavman responsibilities, but give me a real person instead of this oafish being that, hard as they work on it, suffocates Cavman's humanity inside that sealed chamber of muted sweat.

David Irvine White Jr. (Col '62)
Charlottesville

NO IFS, ANDS OR BOTS?

Considering everything else humanity is being tested with these days, did we have to complicate it even more with AI? I personally view the hoopla over AI like an iceberg: 90 percent of the danger is lurking below the surface. So let me leave you with two quotes from Yuval Noah Harari's amazing sequel to *Sapiens*, titled *Homo Deus*.

"In the 21st century we might witness the creation of a massive new unworking class: people devoid of any economic, political or even artistic value, who contribute nothing to the prosperity, power and glory of society. This 'useless' class will not merely be unemployed, but unemployable.

"The crucial problem will not be creating new jobs. The crucial problem will be creating new jobs that humans perform better than algorithms."

At least I am comforted knowing that great institutions like UVA are addressing the threat early enough and with sufficient vigor to provide us mere mortals with actionable guidance.

Mark Heckler (Com '77)
Cambridge, Maryland

LETTERS TO THE EDITOR

In the Fall issue, the letters to the editor were from alumni who graduated in '61, '61, '64, '65, '69, '71, '71, '74, '79, '80, '80, '81, '84 and, finally, '96.

There are more than [265,000] living alumni and most don't remember the '90s, let alone the Eisenhower administration.

We should make sure alumni voices are being published in proportion to how much of the alumni base those voices represent.

And while I bet the magazine gets more submissions from that older vocal minority, I'd love to see more letters that don't originate on a typewriter.

Eric Cunningham (Col '06)
Rancho Mirage, California

UVA CHANGES COMMON APP AFTER AFFIRMATIVE ACTION BAN [UDIGEST]

Race-conscious admissions were never solely based on race, which is why its primary beneficiaries have been white women.

Being Black and middle- or upper-middle class does not shield applicants from discrimination in discipline, access to AP classes, access to college admission information and assistance, or hostile environments. Considering that reality, radical activist justices notwithstanding, there is nothing in the Constitution or Title VI that prohibits it.

The University has never had merit-based admissions, given a century and a half of whites only admissions (without reimbursement or reparations to Black taxpayers) and legacy preferences, [whose beneficiaries] have always outnumbered Black people. Despite the court's affirmative action ruling, it clings to that de facto racial preference.

Carlton Sewell (Col '92)
Pine Hill, New Jersey

'HOOS A GOOD BOY [UDIGEST]

Your feature about UVA dogs in Fall 2023 alumni magazine was hands-down the most fun article I've ever read in this rag. More, please.

Betsy De Gress (Com '87)
Ashland, Oregon

KARSH INSTITUTE DESIGN MOVES FORWARD [UDIGEST]

I was excited to see an article about the design of the Karsh Institute but was disappointed to see that the names of the architects themselves were not mentioned at all. It is all too common in our industry to see articles crediting the owner, the contractor—pretty

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much everybody except the designers whose creative vision they are relaying secondhand. With such a prestigious school of architecture, UVA can and should do better—here's to giving credit where credit's due: to Höweler + Yoon Architects and Hanbury Architects!

Katie Spicer (Arch '05, '10)
Golden, Colorado

FROM THE GROUNDS UP [SUMMER 2023]

Thank you so much for that historical update which explains why I felt so disoriented at my class reunion a few years back. It is amazing to see what the University has and continues to become.

Scott L. Gelband (Col '72)
Plano, Texas

I recognize for the sake of brevity and simplicity, the timeline of the construction of Grounds in "From the Grounds Up" needed to be concise. I wonder if, however, there might be a follow-up that describes what (and, better yet, who) was removed to build many of those buildings. For example, we know much of the surrounding landscape was home to thriving African American neighborhoods with men and women (like Catherine Foster) who worked to support the daily operation of the University. I appreciate you included the book *Educated in Tyranny* later in the issue ("Archi-texts") for those who would like a broader, more inclusive narrative of the development of Grounds.

Jennifer Trompetter (Arch '02)
Charlottesville

TRADITIONS IN THE MAKING [SPRING 2023]

I am not usually given to pushing my name or my history forward, but the wonderful article on how the Black Alumni Weekend was introduced to UVA is accurate, up to a point. Yes, to Michael Mallory and Glynn Key. But I was able to do significant organizing, planning and hosting for that first event during my time as interim dean of the Office of Afro-American Affairs.

Joseph A. Brown
Director, School of Africana and Multicultural Studies; Coordinator, Africana Studies Program, Southern Illinois University

VOX ALUMNI

Send Us Your Thoughts

We welcome your letters.

The *Virginia Magazine* letters section is part of the UVA Alumni Association's broader Vox Alumni initiative, aimed at gaining greater understanding of alumni views and sharing insights. For letters intended for publication, please limit your remarks to 200 words and include your name, school, class year, city and state. We may not be able to publish all submissions, and we edit for length, clarity, style and civility. We give preference to letters that address the content of the magazine. The views expressed here are those of the authors and do not necessarily reflect those of the Alumni Association.

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FROM THE PUBLISHER

Telling our story through the numbers

So much of our work at the Alumni Association revolves around storytelling. There is the story of the University, what it has meant to generations of alumni and current students, which we try to tell through this magazine. There are lifetimes of alumni stories, those that we all know well and others that need to be told. There are the stories that are shared at the hundreds of events we host every year. And there is our story, who we are as an organization and how we impact the lives of those on and off Grounds. That is the story we'd like to share today.

While it would be impossible to capture the breadth and depth of the Alumni Association's work on one page, we're going to highlight some of it—and its impact—by the numbers. If reading the figures here reminds you of your own story, we hope you will consider sharing it with us.

Wahoowa,

Lily West (Darden '12)
President & CEO

198
Number of years UVA has been turning out alumni since it first opened for classes

185
Number of years the self-governed UVA Alumni Association has been at their service and yours

265,000
Estimated number of living UVA alumni around the world

175,000 / 295,000
Estimated print circulation of our quarterly *Virginia Magazine* and estimated digital distribution of its monthly email to alumni, students, parents and friends

20,000
Estimated number of UVA alumni and students who connected with one another through Alumni Association events programming this past year, including Reunions

105,000
Estimated number of alumni, students and friends who participate in one of our Alumni Interest Groups built around a shared UVA affinity or identity

$2.5 million / 340
Estimated total of student scholarships and other support we administered during the past fiscal year, and the number of students who benefited from that generosity

17 / 320+
Number of current Ridley Scholars, and the estimated number of students the Ridley Scholarship Program, an Alumni Association partner, has supported throughout its 36-year history of bringing Black students of the highest academic caliber to UVA

$13 million
Estimated cumulative grants that the Jefferson Trust, a donor-led initiative of the Alumni Association, awarded from 2006 through fiscal year 2023 to seed innovative faculty and student projects

2,400+
Estimated number of accounts our UVA Fund administers, providing financial management and other services to UVA-affiliated foundations and organizations

1 million thanks—for your enduring support of all of the above and so much more

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Brett C. Gibson '02
Arlington, Virginia
Stephen P. Gibson '87
McLean, Virginia
Frederick C. Godbolt '01
Atlanta
Michael C. Guanzon '91
Richmond, Virginia
Maria Gutierrez (Norin) '90
Charlottesville and Weston, Florida
Ruth F. Haile '79
Charlottesville
Thomas B. W. Hall '02, '06
Richmond, Virginia
Kurt B. Harrison '87
Charlottesville
R. Philip Herget III '85
Alexandria, Virginia
Jessica P. Huang '09
San Mateo, California
Nicholas T. Jordan '08
Arlington, Virginia
Consuelo A. Kendall '03
Silver Spring, Maryland
William L. Kitchel III '81
Bryn Mawr, Pennsylvania
Anne Lloyd '05
Richmond, Virginia
Jamala K. Massenburg '01, '09
San Francisco
Katherine A. Moore '99
New York, New York
Blake D. Morant '75, '78
Arlington, Virginia
Stephen A. Murray '93
London, U.K.
M. Paul Nolde '01
Richmond, Virginia
Timothy P. O'Hara '86
Rye, New York
Carmen Ortiz-McGhee '95
Washington, D.C.
Elizabeth A. Oswald '07
New York, New York
Alexander J. Park '99
Arlington, Virginia
Vishal M. Patel '00, '04
Falls Church, Virginia
Martha S. Pellington '84
Lutherville, Maryland
Richard L. Ramsey '76
Richmond, Virginia
Adriane B. Randolph '99
Atlanta
Catherine L. Robb '92
Austin, Texas
Leslie H. Williams Jr. '00
Arlington, Virginia

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April 25–May 10, 2024

Mississippi River Cruise
May 11–19, 2024

Alaska—ACC Cruise
June 21–28, 2024

Austria & Switzerland
July 25–August 7, 2024

Portugal
September or October (TBD)

Scotland Highlands
September 14–25, 2024

Japan
September 21–October 3, 2024

Ireland
October 13–25, 2024

Morocco
November 12-25, 2024

Christmas Markets Along the Rhine
December 4–12, 2024

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HOW UVA FARED IN UPDATED *U.S. NEWS* RANKINGS

BY SARAH LINDENFELD HALL

With a new methodology designed to address growing criticisms about its popular rankings, *U.S. News & World Report*'s 2024 report lists UVA as the No. 24 best overall university in the country and No. 5 among public universities.

UVA moved up one spot among national universities from last year, tying with Emory University, Washington University and Carnegie Mellon University.

Among public universities, UVA dropped two spots. The University of California, Berkeley, and the University of California, Los Angeles, tied for No. 1; the University of Michigan stayed at No. 3; and the University of North Carolina at Chapel Hill rose to No. 4.

UVA also was ranked as the No. 3 Best Value school among public universities, a one-spot rise from last year.

Rankings don't tell the full story of a school, and the data they rely on can be several years old, cautioned **Stephen Farmer (Grad '86)**, UVA's vice provost for enrollment. But in whatever way UVA does well in them, it speaks to the strengths of its students and faculty and the community they've created, Farmer said.

"Little movements in rankings, a place up or down, people focus a lot on them, and it's understandable that we do," he said. "In the scheme of things, I tend to think that those little movements aren't as important as the durable story that's been told over time about the University and the people here."

This year's rankings reflect the publication's response to increasing scrutiny that it places too much value on an institution's prestige. In the past year, top law and medical schools have boycotted the rankings, including UVA's law school. In January, Law Dean Risa Goluboff wrote that it would withhold data from the publication because of "concerns that the rankings do not adequately capture the values of our law school."

In its more general national universities list, *U.S. News*' rankings modifications attempt to place more emphasis on student outcomes. According to *U.S. News*, more than half of a school's rank now considers metrics that measure a school's ability to enroll, retain and graduate students from "different backgrounds with manageable debt and post-graduate success." →

→ It added new or more weight to indicators such as the graduation rates of first-generation students and low-income students who receive federal Pell Grants. It also now tracks the percentage of graduates who are earning more than a high school graduate does and the level of faculty research.

And it eliminated five factors previously used in the calculations: the alumni giving average; the number of faculty with a terminal degree; the proportion of graduates borrowing; class size; and high school class standing.

As a result, some private universities tumbled multiple spots and some public universities rose. Tying with several other schools at No. 47, Virginia Tech, for example, jumped 15 spots. Among the other universities ranked No. 47 is Wake Forest, which plummeted 18.

Among its top five public university peers, UVA stood out in a few metrics. UVA has the highest Pell recipient graduation rate and the largest percentage of alumni earning more than a high school graduate. It also tied with Michigan for the highest first-generation graduation rate.

In a country that has valued people's ability to improve their fortunes, Farmer said it makes sense that *U.S. News* is placing more emphasis on socioeconomic diversity and mobility factors this year. But "none of these individual measures is going to describe perfectly what it's trying to describe," Farmer said. "It's just another point of triangulation for folks when they're trying to get a bead on a really complicated set of circumstances in schools."

SANJAY SUCHAK

Acquitting herself well

UVA Law dean stepping down after successful eight-year run

BY RICHARD GARD

Risa L. Goluboff, the high-performing dean of the University of Virginia's high-ranked law school, plans to step down June 30 and return to teaching.

She says it's time. She will have served eight years in the post, the magic number for the dean before her and the average for the past three. "My predecessors are very wise in many ways," she says.

Under Goluboff, UVA Law grew an already substantial endowment by 75 percent to $828 million by the end of fiscal 2022-23 and, not unrelated, went on a hiring spree. Throughout, it held its *U.S. News & World Report* top 10 ranking, the highest of any UVA school. (It ranks eighth this year, even after Goluboff withheld cooperation, objecting to the methodology, as did peer schools.)

"She was extraordinarily successful as dean, one of the best I've ever seen anywhere," says **John C. Jeffries Jr. (Law '73)**, a member of the law faculty during eight deanships, including his own from 2001 through 2008. He led the search that promoted Goluboff from professor to dean in 2016, the first woman in the role. With Provost Ian B. Baucom, Jeffries co-chairs the hunt for her successor.

A leading legal historian, Goluboff, 52, earned academic honors with dispatch. After graduating from Harvard University summa cum laude in 1994, she parallel-tracked graduate work in history at Princeton University with law studies at Yale University. The doubling up got her her Princeton master's one year and her Yale law degree the next. After two years of federal appellate clerkships, one with U.S. Supreme Court Justice Stephen G. Breyer, she joined the UVA law faculty in 2002. She again multitasked, teaching law while completing her Princeton doctorate in history in 2003.

"I don't sleep a huge amount, but I sleep, and I don't do caffeine," she said when challenged on the number of hours in a day. "I recognize that I am a fairly fast-paced and energetic person, and I am grateful for that."

She has an unpretentious style that combines intellectual rigor with personal warmth. To her, that's the culture of UVA Law. It's what drew her here. She remembers the job fair where she worked her way down a hallway for a series of 30-minute interviews with the law schools interested in hiring her. The more personable conversations weren't that challenging, and the more challenging ones weren't that nice. Then came her half-hour with UVA—"which was kind and warm, and engaged and rigorous, and had lots of different perspectives, and asked me questions I had not thought of before," she says.

She hits similar notes when asked for her recruiting pitch, the one that has helped the law school make a series of high-profile hires since 2019, accounting for 20 of →

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→ its 81 tenure-line faculty. "This is a place where, No. 1, you can come and make a home and have a wonderful life," she says, "and No. 2, where you're going to have colleagues who read your work, come to your workshops, and you're going to be in intellectual discussions with them, and you're going to have students who are interested in your ideas."

Goluboff's success has come amid both prosperity, like the record $50 million gift she helped land, and challenge. COVID, where her team innovated in ways other schools couldn't to resume in-person classes quickly, is an example of the latter. So is the deadly mayhem of August 11-12, 2017, when supremacists descended for what would ominously become known as "Charlottesville."

Days after, then-President Teresa A. Sullivan appointed Goluboff to head a task force of UVA deans to recommend safeguards and reforms. Sullivan was on her way out, having announced retirement plans months before, and her successor, **James E. Ryan (Law '92)**, wouldn't arrive for another year as he wound up his deanship of Harvard's education school. That put Goluboff's Deans Working Group on the front lines of extraordinary trauma amid a leadership transition.

August 2017 and its aftermath continue to weigh on Goluboff. She's been wrestling with whether to devote her next book to the subject, a legal history that would draw from the archive she's been compiling of related cases and laws. The emotional investment gives her pause. "To spend six or seven years thinking about that ugliness and being immersed in it, I'm ambivalent about that," she says.

She will take those ruminations with her on a year of sabbatical. As she does, others may ruminate about whether UVA can keep her. We put that prospect to Jeffries, whose relevant experience includes the Ryan presidential search. His response: "Do I think that the world out there will have noticed Risa, and that she will have leadership opportunities? Yes."

The dean demurs. "I don't have any plans to go anywhere other than UVA Law School after my sabbatical," Goluboff says. "You can't account for lightning, but that's my plan."

VIRGINIA MAGAZINE RECEIVES MULTIPLE HONORS

"**Honor Up Close**," *Virginia Magazine's* Fall 2022 cover story about the state of the UVA Honor System, won top prizes in two prestigious journalism competitions.

It won Gold for long-form writing in the CASE Circle of Excellence Awards, the leading contest for educational institution publications. In broader competition, the story took first place for analysis in the magazine industry's Folio: Eddie & Ozzie Awards within the nonprofit association category.

The story, by Editor Richard Gard, uncovered a cheating wave in the School of Commerce and gave new life to a long-forgotten consultant's report on the Honor System, highlighting language that student leaders later incorporated into the new Honor constitution.

Virginia Magazine's special coverage of the Nov. 13, 2022, shootings on Grounds drew four additional Eddie & Ozzie honors. The Spring 2023 issue received honorable mentions for full issue (including the double-foldout of students' candlelight vigil), news coverage (Gard's story "The Night Of"), column (his editor's letter), and cover design (Creative Director Steve Hedberg's use of type from UVA's official alerts against a black background).

In Southeast regional competition, Senior Editor Ed Miller's Winter 2022 cover story "Making a Mountain into an O-Hill" won Best of CASE for long-form feature writing.

The latest recognition brings to 34 the number of journalism honors *Virginia Magazine* has received in the past six years.

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ANDREW SHURTLEFF

Honoring the fallen

In September, the University community gathered to plant a tree in memory of Devin Chandler, Lavel Davis Jr. and D'Sean Perry, the three students who were shot to death on Grounds in November 2022. President **James E. Ryan (Law '92)**, Rector **Robert Hardie (Col '87, Darden '95, '99)**, Director of Athletics Carla Williams and members of the slain students' families took turns planting the overcup oak sapling during the emotional ceremony.

EMILY FAITH MORGAN, UNIVERSITY COMMUNICATIONS/UVA TODAY

UVA HIRES PITT'S STUDENT AFFAIRS VEEP

Leaving an equivalent post at the University of Pittsburgh and bringing 19 years' experience, Kenyon Bonner will take over as UVA's vice president and chief student affairs officer in mid-January.

"The UVA student experience is already very special," Bonner said in a news release. "I'm looking forward to knowing more about the areas of strength, and of course the areas where we have an opportunity to improve the way students experience UVA."

Bonner, his family's first college graduate, played on the men's basketball team at Washington & Jefferson College and earned a bachelor's in psychology and philosophy in 1994. He holds a Master of Education in rehabilitation counseling from Kent State University and a doctorate in higher education management from the University of Pennsylvania.

Bonner will replace Dr. Chris Holstege, the interim vice president since Robyn S. Hadley resigned in August after her second year. Holstege will resume leadership of UVA Student Health. **Cedric B. Rucker (Grad '84)** will continue as the interim dean of students through the academic year. ***—Ed Miller***

UVA ATHLETICS

DeSorbo to coach Team USA in Paris

Whether coaching UVA or Team USA, Cavalier swimming and diving coach Todd DeSorbo has been doing a lot of winning in recent years.

In March, DeSorbo coached the UVA women's team, which has become a veritable dynasty, to its third straight NCAA championship. The previous June, he led the U.S. women's swimming team to 25 medals at the 2022 World Championships.

Now, DeSorbo will take on perhaps his biggest challenge: coaching the U.S. women's swim team at the 2024 Paris Olympics.

DeSorbo was an assistant at the 2020 Tokyo Olympics, which took place in 2021 because of the pandemic. UVA won its first NCAA championship in women's swimming and diving that year—the first ever by an Atlantic Coast Conference team.

Cavalier swimmers won four medals in Tokyo and nine at the 2022 world championships. UVA swimmers—current team members and alumni—could once again represent the U.S. in Paris. The 2024 team will be chosen in June at the Olympic trials. ***—Ed Miller***

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Student Life

NEW UVA STUDENTS, BY THE NUMBERS

High school was far from traditional for UVA's Class of 2027. Starting during the spring of their freshman year, the COVID-19 pandemic disrupted most of their secondary school careers, limiting opportunities to learn and work with others and grow from those experiences.

Greg Roberts (Darden '17), UVA's associate vice provost of enrollment and admission, said admission officers had that in mind as they built a first-year class with students who represent a diversity of backgrounds. UVA extended admission offers to nearly 9,200 students; about 3,995 accepted and moved into first-year dorms in August.

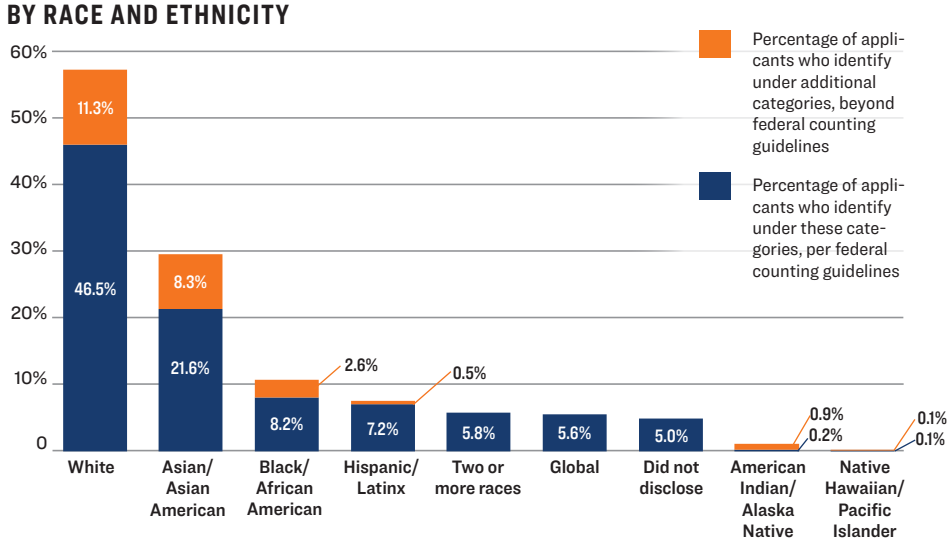
"UVA is truly a place that encourages open conversations, civil discourse and collaborative learning," Roberts said. "And these students have had less of that experience given COVID. That's why it's even more important for us to be able to provide an educational opportunity that allows them to grow and develop in those ways."

With the stories and perspectives each new 'Hoo brings, Roberts hopes that they will cultivate the shared learning experiences they may have missed out on in high school. "As a group, they tend to be students who really enjoy learning," he said of the incoming class. "These are students who like to work collaboratively to solve problems, after some isolation with COVID."

—Sarah Lindenfeld Hall

3,995 INCOMING FIRST-YEAR STUDENTS

BY RACE AND ETHNICITY



Note: The blue bars above show self-identified information on race following standard federal reporting guidelines. Under those guidelines, international students are grouped as their own category irrespective of race. Similarly, Hispanic/Latinx students and those who identify as more than one race are separated out as their own categories, rather than counted within any racial category. The Office of Undergraduate Admission provides additional statistics indicating the self-reported races of international, Hispanic/Latinx and students with more than one race, represented here by the orange bars. So, for example, while 21.6 percent of the entering class identify as Asian-only U.S. citizens, an additional 8.3 percent identify as either part Asian or as Asian international students. But the orange bars come with an important caveat: They include over-counting of individuals. A person who identifies as part Black, part white, and part American Indian, for example, would be included under each of those categories and therefore shown here three times.

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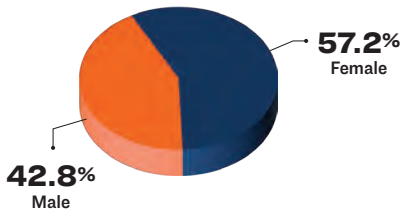
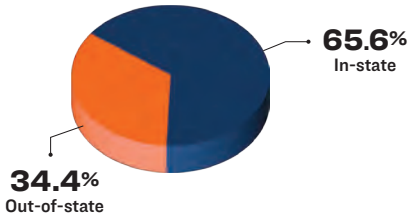


IN-STATE VS. OUT-OF-STATE



775 TRANSFER STUDENTS ALSO ADMITTED

SOURCE: OFFICE OF UNDERGRADUATE ADMISSION. DATA IS AS OF AUGUST 8, 2023

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BENNETTBALL

TO GET A LOOK AT UVA'S ALL-TIME WINNINGEST COACH, WE PLAYED BY HIS RULES

BY ED MILLER

Writing about Tony Bennett, Virginia's widely admired men's basketball coach, can be a bit like playing against his team's tightly packed defense. With direct access cut off, you have to work the perimeter.

One of the tenets of Bennett's personal belief system is that he does not engage in self-promotion. It came as little surprise, then, that Bennett declined our request for an interview, as he does with most others outside press conference settings.

"Coach isn't interested in doing any features on himself," wrote Erich Bacher, who manages media requests for the UVA team, in an email breaking the disappointing but unsurprising news. "I hope you understand, but that's just Coach."

We do. But we keep trying. Bennett reached a pair of significant milestones last season. In January, he won his 327th game at UVA, passing Terry Holland to become the school's all-time winningest coach. Two weeks later, Bennett won his 400th game overall, a total that includes a three-year stint at Washington State University.

With the recent retirements of several giants of coaching from the generation before his—Jim Boeheim of Syracuse University, Mike Krzyzewski of Duke University and Roy Williams of the University of North Carolina—Bennett is now the ACC's second longest-tenured coach, behind Florida State's Leonard Hamilton. He's also the league's most accomplished coach. A three-time national coach of the year, he's one of just six active coaches in the nation to have won a national championship, and the only one from the ACC to have done so.

As Bennett, 54, begins a new career chapter and takes his place as a coaching elder, if you will, it seems a good time for a refresher on Bennettball, and the man behind it. Given his visibility and all he's accomplished, at this moment he is as recognizable a symbol of UVA as any single individual. →

PHOTO ILLUSTRATIONS BY DANA SMITH / PHOTOS COURTESY UVA ATHLETICS

GUY
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19

We offer this look, if only as a refresher, at how Bennett has gone about his business and arrived at iconic status, in a uniquely Bennett way.

EMBRACE THE PACE

Not everyone is a fan, but Bennett hasn't wavered from a distinct style of play. On offense, his teams are patient and deliberate. On defense, they deploy in a sagging "Pack Line," which clogs the lane near the basket, seeking to wall it off. The combination makes for a *slow* pace, hence the critics.

Last year the Cavaliers ranked 360th of 363 Division I teams in tempo of play. The year before, UVA was 357th of 358 teams. (In the ultimate proof that even slower can be better, UVA's 2019 national championship team ranked last in the nation in tempo.)

TELL IT LIKE IT IS

Bennett's been a straight shooter since the day he arrived at Virginia.

Former Cavalier player **Will Sherrill (Col '11)** was in the room the first time Bennett addressed the Virginia team. He remembers it as much for what Bennett didn't say as what he did, he says.

"He didn't come in and try and be intimidating. He didn't come in and say, 'My way or the highway.' He didn't come in and try to sell us. He just plainly and clearly laid out his views of how he was going to build the program, and said he hoped all of us would get on board.

"That was it. It was such an understated and frankly vanilla speech. But you could tell he genuinely believed it. I walked out of that meeting fairly convinced that he was the right guy for the program."

Others weren't as sold. It's common for players to transfer after a coaching change, but in Bennett's case, the revolving door continued even after he began getting his own guys. Four of the six members of his highly touted first recruiting class finished their careers elsewhere. (Then, unlike now, players were required to sit out a season after transferring, so not as many did.)

From the outside, it may have been hard to reconcile the spate of player departures with Bennett's nice-guy image. But Ritchie McKay, a former UVA assistant who is now head coach at Liberty University, says it was just a product of Bennett's uncompromisingly honest approach.

"Tony didn't run guys off," McKay says. "He was about fairness, but he was also very real with guys. He would not promise, even the best of them, that they were going to play this many minutes or have this particular role.

"Some guys were a little dissuaded by not hearing what they wanted to hear or were not willing to go through that hard work."

Adds Sherrill: "The thing about Tony is he hopes that you're going to be on board, but he's not going to beg and plead. He wants players that are bought in of their own volition."

Bennett eventually found them, now-familiar names such as **Joe Harris (Col '14)**, **Malcolm Brogdon** (**Col '15, Batten '16), Mamadi Diakite (Col '19)**, **Kyle Guy (Col '20)**, **Kihei Clark (Col '22)** and others who appreciated Bennett's honesty and fueled the rise of the program.

"He's the most genuine coach I've ever had," Clark said last season, echoing a sentiment expressed by other players.

FIND THE ROCKY BALBOAS

Unlike rivals Duke and North Carolina, Bennett recruits fewer of the highest-ranked "can't-miss" prospects—players who might stay in college just a year or two before going pro—and

> "TONY ALWAYS SAYS, 'I WANT GUYS LIKE ROCKY, WHO JUST WANT A SHOT AT A TITLE FIGHT.'"
>
> –JASON WILLIFORD, ASSISTANT COACH

instead goes after less-heralded players who are likely to stick around.

He is looking for guys with chips on their shoulders, assistant coach **Jason Williford (Col '95)** said during a video interview posted on the Locker Room Access website, a platform founded by former UVA players **Justin Anderson (Col '16)** and **Ty Jerome (Col '20)**. Bennett seeks players who are not unlike a certain fictional boxer, played in the movies by Sylvester Stallone, Williford said.

"Tony always says, 'I want guys like Rocky, who just want a shot at a title fight,'" Williford said.

The approach, which emphasizes player development, has paid off. Virginia has finished first or tied for first in the ACC regular season standings six times under Bennett. North Carolina has finished or tied for first five times and Duke twice over the same period.

LIVE YOUR FAITH, BUT DON'T IMPOSE IT

You cannot attempt to explain Bennett's methodology without mentioning his strong religious faith. His beliefs are baked into the program. It is built on five faith-based pillars—humility, passion, unity, servanthood and thankfulness—that Bennett's father, Dick, used as guideposts during his own coaching career.

Bennett will expound on his beliefs if asked, particularly for an inquisitor like former UVA football coach Bronco Mendenhall, a man of faith himself who interviewed Bennett on a recent podcast. On another podcast, though, Bennett emphasized that when people ask him what's important, he's careful to frame his answer with "gentleness and respect."

"Everyone is at a different place with what they believe and don't believe, and you have to respect that, especially being at a state institution," Bennett said on a separate "Locker Room Access" episode. "Our program is based, regardless of your beliefs, on teachings that relate to basketball."

BE GRATEFUL FOR HARD GIFTS

UVA's loss to the University of Maryland, Baltimore County, in the 2018 NCAA tournament was, by virtually any measure, the lowest point of Bennett's career. It was, as UVA fans know, the first time in tournament history that a No. 1 seed fell to a No. 16.

Bennett's post-game interview, however, is hailed as one of his shining moments, an ultimate demonstration, considering the gut-wrenching circumstances, of grace, class and perspective.

Just minutes after the game, Bennett left an emotionally distraught locker room and spoke with television reporter Tracy Wolfson.

"It stings," he said. "But I'm trying to tell the guys in there: 'This is life. It can't define you. You enjoyed the good times and you've got to be able to take the bad times.'"

Post-game interviews of losing coaches, an often-awkward ritual, are rarely memorable. This one was an all-time exception.

"That touched more people in our profession than anything he could have said after winning the championship," McKay says.

Says **Dan Bonner (Col '75)**, a veteran college basketball analyst and broadcaster, and former UVA women's basketball coach:

"If you weren't a fan of Tony Bennett before that happened, you're crazy if you weren't a fan of him after it happened."

Bennett told Mendenhall that, perhaps not surprisingly, the loss caused him to do some soul-searching. He concluded that if he could handle such a devastating professional setback, he could deal with anything coaching threw at him.

"I'll still be OK," he said on the podcast. "I still love the game, I still have my wife and kids, I still ultimately have my faith, which gives me my peace and perspective beyond what the world says."

The realization was liberating. It paved the way for what came the following season, Bennett said.

"I don't know if we would have won a national championship the next year had we not gone through that so-called humiliating or painful gift, however you want to look at it, that loss."

COMPETE WITH A SMILE

Beneath Bennett's genial exterior is the heart of a fierce competitor.

"Tony's one of the most competitive

"TONY'S ONE OF THE MOST COMPETITIVE PEOPLE I KNOW. I DON'T THINK OUTWARDLY THAT PROBABLY SHOWS."

–KYLE GETTER, FORMER UVA ASSISTANT COACH

people I know," says Kyle Getter, a former UVA assistant coach now at the University of Notre Dame. "I don't think outwardly that probably shows."

Says Liberty University's McKay: "There's a booth that he goes into and changes from Clark Kent to Superman."

McKay has seen the transformation during UVA games, and even in friendly games of pingpong, where Bennett is a veritable ninja with a paddle, several people said.

"He's elite," McKay says. "Part of his elite-ness is if you win a game, you're staying there until he has a one-game advantage."

Not that Bennett will rub it in. Getter recalled one memorable match, when a high school recruit came to Bennett's home for a visit and a game of pingpong.

Bennett, who is left-handed, played the recruit right-handed to make the game more competitive and to spare the young man's feelings, Getter says.

"He didn't tell him," Getter says. "The kid thought he was pretty good at pingpong."

IN CHANGING TIMES, DOUBLE DOWN ON WHAT'S IMPORTANT

These are volatile times in college basketball. Recent rule changes on player transfers have created something approaching free agency in the sport, with a record 1,134 players across the nation seeking to switch schools in 2023. The ability to pay top players six or even seven figures through name, image and likeness deals has spawned a new, loosely regulated recruiting marketplace.

Both developments are challenging traditional notions of how to build a team. Is there anyone more traditional than Bennett? How will he navigate this new landscape?

"You have to adapt and adjust," he said at an October press conference. "But as in life, as in anything, there are certain things that are your bedrocks, your cores, and those don't change."

Virginia has jumped into the NIL space, setting up a collective, Cav Futures, that educates athletes on how to market themselves and matches them with interested companies. UVA, however, won't get in bidding wars or accept demands from players seeking a certain dollar amount to sign with the school, Deputy Athletics Director Edward Scott said at a recent forum on NIL.

Bennett stopped recruiting one player who made such a demand, Scott said.

As for transfers, Bennett has said he will take those who fit academically and buy into his program's culture, as he's always done. He'll look for the kids with chips on their shoulders.

"We get to choose how we run our program," Bennett told Mendenhall. "It may be harder in some ways to be successful.... [But] you get to choose how you want to do it, and we said, 'Let's double down on what's important.'

"If it's enough, it's enough," he added. "If it's not, at that time we'll address it and adjust. I don't know many other ways to do it where I can be successful, or I can be successful in the right way. So that's what we're going to try to do."

Broadcaster Bonner says he doesn't doubt that Bennett will figure it out, without compromising his standards. "Time will tell," he says. "But I have every confidence that Tony and his staff will do everything possible to make it work."

Ed Miller is senior editor of Virginia Magazine.

BENNETT'S HIGHLIGHT REEL

April 1, 2009: Tony Bennett is introduced as Virginia's men's basketball coach, replacing Dave Leitao, who resigned in March. Bennett comes from Washington State University, where he was voted national coach of the year in 2007.

In three seasons, Bennett led the Cougars to two NCAA tournament appearances and compiled a 69-33 record, the best over a three-year period in school history. "I came here to build a great team," Bennett says. "But more importantly, I came here to build a program that lasts."

2010: Bennett's first UVA team finishes with a record of 15-16, an improvement of five wins over the previous season.

2011: UVA finishes 16-15, its first winning season since 2008.

2012: Bennett leads UVA to a 22-10 record and its first NCAA tournament appearance since 2007.

2014: UVA wins the Atlantic Coast Conference regular-season and tournament titles and advances to the NCAA tournament Sweet 16 for the first time since 1995.

2015: Bennett is voted national coach of the year by the United States Basketball Writers Association. The Cavaliers finish 30-4, their second-straight 30-win season.

2016: Virginia finishes 29-8 and reaches the Elite Eight of the NCAA tournament for the first time since 1995.

March 16, 2018: The Cavaliers earn the No. 1 overall seed in the NCAA tournament, but in one of the biggest upsets in tournament history, fall 74-54 to No. 16 seed University of Maryland, Baltimore County. It's the first time a No. 1 seed has lost to a No. 16.

April 8, 2019: UVA defeats Texas Tech University 85-77 in Minneapolis to win the NCAA championship, completing what ESPN terms "the most redemptive season in the history of college basketball."

January 7, 2023: Bennett wins his 327th game at UVA, surpassing Terry Holland to become the winningest coach in school history. He credits the players, assistant coaches and staff who have stayed true to the vision he outlined 14 years ago. "When you keep staying together," he says, "good things happen."

MATT RILEY; UVA ATHLETICS

ALTERNATING COASTS CONFERENCE

The upshot for UVA as Tobacco Road extends to Dallas and the San Francisco Bay

BY ED MILLER

The Atlantic Coast Conference, founded in 1953 by seven regional rivals at the Sedgefield Inn, a 55-room Tudor-style inn on a golf course near Greensboro, North Carolina, is going bicoastal. Cal, Stanford and SMU will join next fall, completing a transcontinental expansion that takes the conference, already stretched by 20 years of realignment, even farther from its roots along North Carolina's Tobacco Road.

The Big Ten, once confined to the Midwest, will soon sprawl from the mid-Atlantic to Southern California and the Pacific Northwest. The Big 12, rooted in the nation's breadbasket, will range from Florida to Arizona.

For major conferences these days, bigger

is better. Manifest Destiny, of a sort, is part of the mission.

"We've gone from regional-based conferences to national, coast-to-coast conferences," ACC Commissioner Jim Phillips said after conference members voted Sept. 1 to add the three schools.

"Either you get busy, or you get left behind."

It's a contest of mergers and acquisitions as conferences chase market share and media revenue. After the latest round of strategic reshuffling, the ACC, home to Virginia athletics for 70 years, will have 17 football members (Notre Dame remains independent in that sport) and 18 total. It will be one of four megaconferences, along with the 18-member Big Ten, the 16-member Big 12 and the 16-member Southeastern Conference. →

For members of the super-sized leagues, the pursuit of cash comes with costs: More travel time for student-athletes. The loss of traditional rivalries. The dilution of the regional identity and sectional pride that has long been a big part of the allure of college sports.

Still, there's no going back. As if to emphasize the point, the ACC in September moved its headquarters from Greensboro, a little more than a mile from where the conference was founded, to Charlotte, the more cosmopolitan financial center.

The relocation, after 70 years, "kind of fits together with all the changing times in college sports and all the movement you see now," Phillips said.

How did we get here?

The money flowing in from one sport is driving the disruption.

"Conference realignment for the past several decades has been driven pretty much solely by the football TV markets," says Amy Privette Perko, CEO of the Knight Commission on Intercollegiate Athletics, an independent group focused on reform in college athletics. "Because 80 [percent] to 85 percent of conference media contracts are driven by football."

The ACC kicked off an era of aggressive football-focused maneuvering in 2003, when it convinced three members of the Big East—Miami, Virginia Tech and Boston College—to jump leagues. The additions, which were completed in 2005, increased the ACC's membership to 12, the minimum number needed to host a lucrative conference football championship game.

The SEC had shown the way by holding the first conference championship game in 1992. Other conferences with sufficient membership followed suit. The ACC came late to the dance, and the way it went about bolstering its membership—by raiding a rival league—drew criticism.

"It's wrong," then-Big East commissioner Mike Tranghese said at the time. He called the ACC's actions "the most disastrous blow to college athletics in my lifetime."

The ACC effectively finished off the Big East as a football conference when Syracuse and Pittsburgh switched leagues in 2013 and Louisville jumped in 2014. Soon after, the Big East's basketball-only members split off from the league and got to take its name in the parting. The remaining football members reorganized as the American Athletic Conference. Notre Dame, along the way, switched its basketball affiliation from the Big East to the ACC, staying independent for football.

By then, the ACC had gotten a glimpse of the other side of the new era it helped create. Maryland, a charter member of the conference, left the ACC for the deeper-pocketed Big Ten, tossing aside decades of tradition to shore up a financially ailing athletic department.

"The Maryland move was a stunner," says **Gerald Starsia (Educ '10)**, an associate professor in the School of Education and Human Development who teaches courses on college athletics administration and leadership. "They pay their exit fee, their penalty, and they are happy to do it because they are making many times more money."

Maryland swapped the ACC's $19 million annual payout for the Big Ten's $37.7 million, a windfall that allowed it to pay off the $31.4 million exit penalty in less than two years.

Feeling vulnerable, the ACC responded by requiring members to sign an agreement granting their media rights and revenue to the conference, even if they should leave. This "Grant of Rights" was amended in 2016, when the ACC signed a 20-year deal with ESPN that remains in effect.

The Grant of Rights helped stabilize the ACC's membership, but it also locked the league into a long-term media deal that is less lucrative than ones the Big Ten and SEC signed since.

"They made a bad deal," Starsia says. "They didn't look down the road and see the whole field."

Phillips, who was not commissioner when the deal was made, conceded in May that: "I understand times change, and you adjust … so we're figuring this out."

Adding three new schools will bring in more TV money. Despite the additions, though, the ACC is projected to remain well behind the Big Ten and SEC in revenue and in what it pays out to members. According to IRS filings, the ACC took in $617 million in the 2021-22 season, compared with $845 million for the Big Ten and $802 million for the SEC. The ACC distributed an average of $39.4 million to its full members, compared with $58 million in the Big Ten and $49.9 million for the SEC.

When newly signed SEC and Big Ten deals kick in next year, the gap is expected to widen.

Media rights revenue does not account for all the money conferences distribute to members. Schools also receive shares from the NCAA men's basketball tournament and post-season football. But media money is a significant

> **"THEY MADE A BAD DEAL. THEY DIDN'T LOOK DOWN THE ROAD AND SEE THE WHOLE FIELD."**
>
> *—Gerald Starsia, who teaches about college athletics administration*

> **"CONFERENCE REALIGNMENT FOR THE PAST SEVERAL DECADES HAS BEEN DRIVEN PRETTY MUCH SOLELY BY THE FOOTBALL TV MARKETS."**
>
> *—Amy Privette Perko, CEO of the Knight Commission on Intercollegiate Athletics*

portion of the distributions, which are a significant part of athletic budgets. At UVA, distributions accounted for $42 million of the $161 million the athletics department took in in 2022, according to the Knight-Newhouse College Athletics Database. From 2018 through 2022, they have averaged $34.2 million per year, 29 percent of UVA sports revenue.

The league's top football brands, Clemson and Florida State, have expressed frustration with the ACC distributions compared with what the Big Ten and SEC pay out and with the way they're allocated. They joined North Carolina in voting against adding new members, according to reports. The measure passed 12-3, the minimum needed.

The vote highlighted a fissure that bears watching, Starsia says.

"I think Clemson and Florida State would be gone tomorrow if they didn't have the Grant of Rights," he added.

No one has found a loophole in the deal, though not for lack of trying. *Sports Illustrated* reported in May that a group of seven ACC schools—including Virginia—had been meeting with lawyers to examine the document for possible outs. Asked about the report, a UVA Athletics spokesperson said the department had no comment.

Bringing in three new schools was partly a hedge against losing members, Starsia says. The fate of the Pac-12 illustrates the dangers of doing nothing. With the announced departures of 10 schools in the past 14 months—four each to the Big Ten and Big 12 and two to the ACC—as of October, Oregon State University and Washington State University were all that was left of the conference, putting its survival in doubt.

What's next?

In the short term, the logistics of adding far-flung schools must be worked out for all of the ACC's 28 sports. Though football drives realignment, thousands of other student-athletes will feel its effects.

In welcoming the new schools, UVA President **James E. Ryan (Law '92)**, chair of the ACC's board of directors, praised the "tireless" efforts that went into minimizing travel burdens on student-athletes. A UVA Athletics spokesperson said a conference committee is studying the issue, seeking the best approach.

At a September press conference, Phillips previewed how travel would work. The initial burden would fall heaviest on the new West Coast members.

In football, current members would travel to the West Coast every other year. Cal and Stanford would come east three or four times per season. Major college football teams typically charter planes for trips.

In basketball, current members would travel west twice every four years. Stanford and Cal would come east three or four times a season and play at least two games each trip.

In certain sports, such as soccer, field hockey and lacrosse, current members would go west once a year at the most, Phillips said. The West Coast schools would come east more often. Other sports such as track and field and swimming and diving, which compete in invitational events involving schools from multiple conferences, would be less affected. Baseball and softball teams would play series on weekends.

Still, there's no denying a bigger geographic footprint means more travel. Stanford and UVA are 2,800 miles apart. Perko, of the Knight Commission, says the latest round of realignment should be a tipping point for those who run college athletics. They should examine whether the current conference structure, dictated by football, works for all sports.

"The Knight Commission view is that the structure is outdated," she says. "There needs to be a more thoughtful approach in providing more flexibility in [conference] affiliations, and championship access for other sports."

A Knight Commission report released in September projected that, over the next nine years, more than $1 billion in new and uncommitted revenue will flow to major college football teams from the expansion of the College Football Playoff and more lucrative media rights deals. If current practices hold, much of the windfall will go toward football coaches' salaries, Perko says.

"In my personal view, that's not a very good reason to grow," she says. "Just generating more revenue does not produce better student-athlete experiences, or frankly, winning."

Starsia says the Big Ten and the SEC already constitute a "power two" structure, and the leverage of the ACC and Big 12 will only weaken over time.

"There are going to be two conferences led by massive football machines and then there will be the other two conferences that will be a more balanced kind of league, with Olympic sports, less concentration in football," he says.

Schools will have to make philosophical choices about which side they want to be on, he says.

Ed Miller is senior editor of Virginia Magazine.

THE ACC FROM START TO STANFORD

Feb. 25, 1921: Representatives of 14 schools, including UVA, meet in Atlanta to form the Southern Conference. The new league is made up of schools from the Southern Intercollegiate Athletic Association, which was formed in 1894 and has grown to an unwieldy 30 members, which is too many to have a workable number of conference games.

1937: UVA withdraws from the Southern Conference in large part so it can offer athletic scholarships, which are banned by the conference but are given under the table by some member schools. UVA competes as an independent for the next 16 years.

May 8, 1953: Clemson University, Duke University, the University of Maryland, the University of North Carolina, North Carolina State University, the University of South Carolina and Wake Forest University break away from the Southern Conference and draw up bylaws for a new league, the Atlantic Coast Conference, at the Sedgefield Inn near Greensboro, North Carolina.

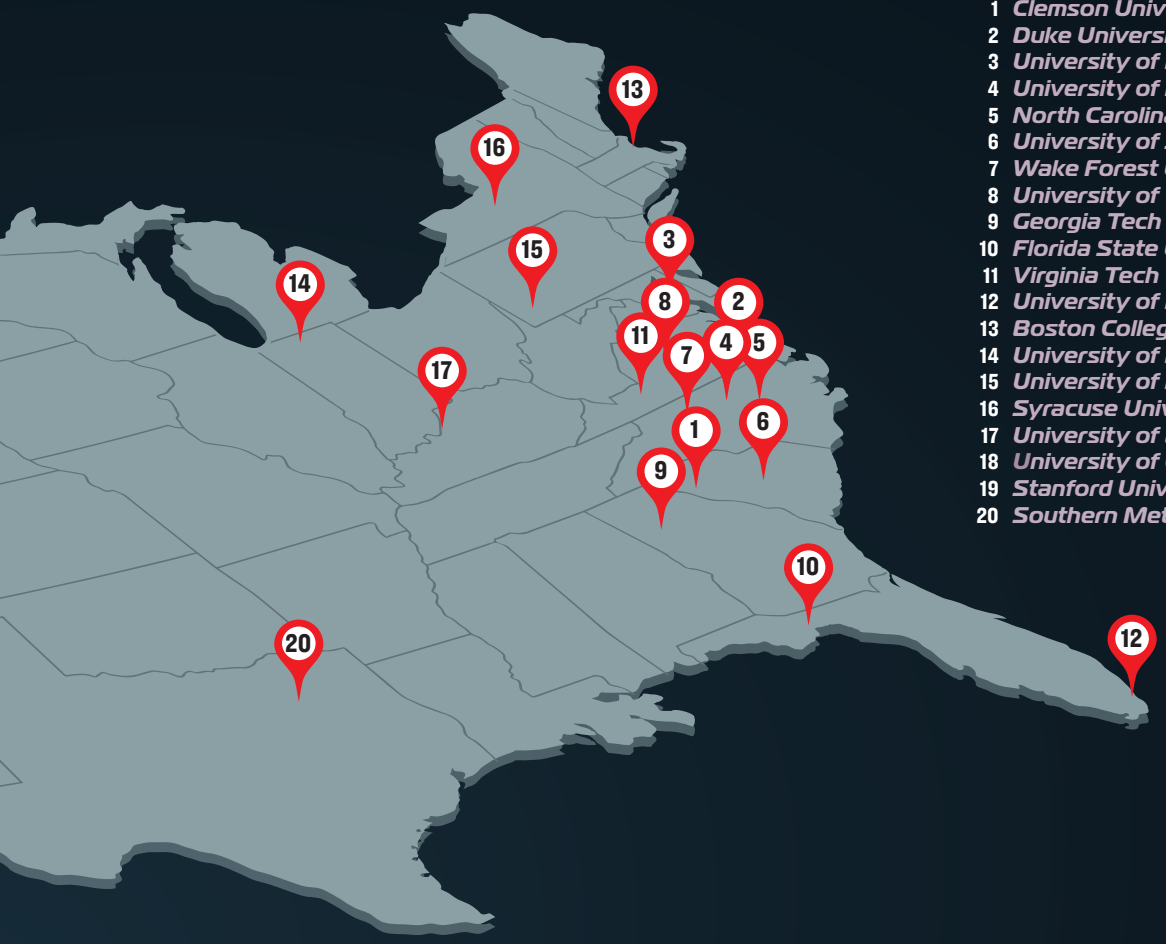
October 9, 1953: The UVA Board of Visitors votes 6-4 to accept an invitation, not yet formally proffered, to join the ACC. President **Colgate Darden (Col 1922)** is against the move. The school accepts the ACC's offer in December, becoming the league's eighth member.

1971: South Carolina leaves the ACC to compete as an independent.

1979: Georgia Tech joins the ACC for sports other than football. The Yellow Jackets become a football member in 1983.

1991: Florida State University joins the ACC for sports other than football. The Seminoles become a football member in 1992.

2004: Virginia Tech and the University of Miami leave the Big East and join the ACC.



1 *Clemson University*
2 *Duke University*
3 *University of Maryland*
4 *University of North Carolina*
5 *North Carolina State University*
6 *University of South Carolina*
7 *Wake Forest University*
8 *University of Virginia*
9 *Georgia Tech*
10 *Florida State University*
11 *Virginia Tech*
12 *University of Miami*
13 *Boston College*
14 *University of Notre Dame*
15 *University of Pittsburgh*
16 *Syracuse University*
17 *University of Louisville*
18 *University of California, Berkeley*
19 *Stanford University*
20 *Southern Methodist University*

2005: Boston College leaves the Big East for the ACC. The addition brings the football membership to 12, which enables the conference to divide into divisions, the Atlantic and the Coastal, and host its first championship game.

2013: The University of Notre Dame, the University of Pittsburgh and Syracuse University leave the Big East for the ACC. Notre Dame remains independent in football, playing just a partial ACC schedule.

2014: With its athletic department running a deficit, Maryland leaves for the more lucrative Big Ten. Maryland must pay a $31.4 million exit fee but receives $37.7 million in NCAA/conference/media rights and football playoff distributions in its first year in the Big Ten, compared with $19 million in its last year in the ACC, according to the Knight-Newhouse College Athletics Database.

2014: The University of Louisville leaves the Big East and joins the ACC, offsetting the loss of Maryland. To make it prohibitively costly for other schools to leave, the ACC requires its members to sign over their media rights to the conference. This "Grant of Rights" is amended in 2016, when the ACC signs a new deal with ESPN and Disney that runs through 2036.

2021: The University of Texas and the University of Oklahoma announce they are leaving the Big 12 for the SEC. In response to what is viewed as an SEC power play, the ACC, Big Ten and Pac-12 form the "Alliance," a vaguely defined partnership they say intends to "stabilize a volatile environment."

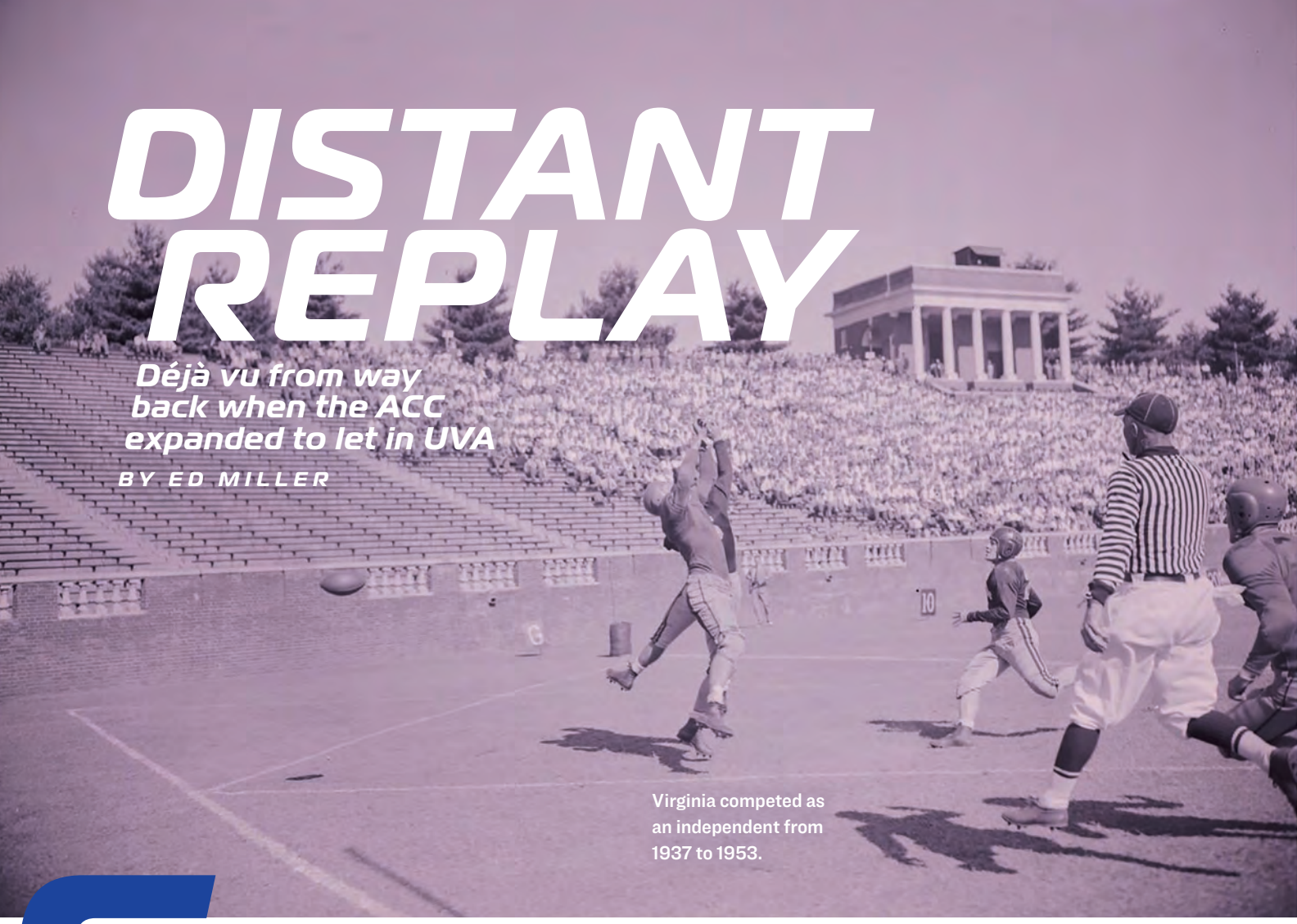
2022: UCLA and the University of Southern California announce they are leaving the Pac-12 for the Big Ten, setting off the next wave of realignment. R.I.P. the Alliance.

2023: The University of California, Berkeley, Stanford University and Southern Methodist University agree to join the ACC in 2024. The departure of the two California schools leaves the Pac-12, which has been raided over the past year by the Big Ten, Big 12 and ACC, with just two schools moving forward, threatening its existence.

DISTANT REPLAY

Déjà vu from way back when the ACC expanded to let in UVA

BY ED MILLER



Virginia competed as an independent from 1937 to 1953.

Seventy years ago, before conference realignment was all the rage, UVA was the Atlantic Coast Conference's first expansion target.

On Oct. 9, 1953, the Board of Visitors met to consider whether to join the new league, an offshoot of the Southern Conference formed five months earlier.

UVA signed on, of course, and the decision set it on the path it remains on today. The vote was 6-4, a narrow margin that went against the recommendation of President **Colgate Darden (Col 1922)**. Rector **Barron Black (Col 1917, Law 1920)** also opposed it.

The minutes of the meeting provide a window into the thinking at the time, much of it familiar to modern fans. The debate centered on issues that still resonate: the role of athletics at a university, the growing commercialization of college sports, and the balancing act involved in competing at the highest level without compromising academic standards or breaking rules.

Alumni sentiment was split, with "rabid people on each side," reported **Hunter Faulconer (Col 1930)**, president of the Alumni Association. The Association's Board of Managers had discussed ACC membership at the time but took no vote.

The Board of Visitors was on its own.

"You will be severely criticized, whatever you do," Faulconer said, by way of reassurance.

It was no easy call. UVA had been competing as an independent since leaving the Southern Conference in 1937, and there was general satisfaction with the status quo. UVA left the conference in large part because it wanted to offer athletic scholarships, which were forbidden by conference rules but widely known to be given under the table. It put UVA at a disadvantage, school officials believed, because while its students had to sign a pledge, on their Honor, saying they received no aid, other universities had no such requirement.

Going it alone had allowed UVA to offer scholarships on the up-and-up. It also enabled the University to schedule like-minded schools, including some from the Ivy League. Now the University was considering realigning with some of the same schools—the same bad actors, in its view—that it had left behind in the Southern Conference.

To the University rector, a Norfolk lawyer, that made no sense.

"If we join, we will be returning to exactly the same situation we withdrew from in the Southern Conference," Black said. "Rules will be laid down; we will obey them, others will violate them."

Visitor **Thomas Benjamin Gay (Law 1906)** echoed that sentiment.

"OUR ATHLETICS ARE COMMERCIALIZED WHETHER WE LIKE IT OR NOT."

—Board of Visitors member Frank Talbott, in 1953

"Should we sit down with a group that will violate any rules we adopt?" he said. "I am opposed to any such conference."

The chief target of the insinuations had a name: the University of Maryland, a national football power in the early 1950s. When the Southern Conference voted in 1951 to ban its members from participating in bowl games, citing gambling and financial scandals, Maryland played in the Sugar Bowl anyway. (Clemson, also defiant, played in the Orange Bowl. Unhappiness with the bowl ban was a major reason those schools, and five others, left the Southern Conference and formed the ACC.)

UVA leaders viewed Maryland's football success with suspicion, its sense of institutional priorities with contempt. The Maryland and Washington alumni chapters, some of those rabid fans Faulconer referenced, vehemently opposed joining any league that included the hated Terrapins.

"In the opinion of our alumni groups, Maryland will violate ACC rules?" Black asked.

"Yes," Faulconer said.

"What about other schools?" Black asked later. "Wake Forest for example?"

The critics "never get that far," Faulconer said. "They stop at Maryland."

Others predicted that some schools would lower academic standards to win, putting UVA in an untenable position. **Nelson T. Offutt (Col 1933)**, president of the Student Aid Foundation, rattled off the suspects: Maryland, Wake Forest, Duke, North Carolina State.

It would be a "psychological disadvantage" to be at the bottom of such a conference, Offutt said.

"How will we get players?"

For his part, after "long and careful consideration," Darden advocated remaining independent. He did not want to alienate the Maryland and Washington alumni chapters, he said. He was also concerned that by joining the ACC, UVA would separate itself from other state schools.

Last, Darden opposed a proposed ACC rule that required athletes to pass 12 credit hours to remain eligible. UVA required just nine. Given the school's high academic standards, adding three more hours would burden athletes, he said. Football players would leave.

On the other side were those making a case also familiar to modern fans. They urged UVA to get with the times, so to speak, and accept the then-new realities of college sports. Gus Tebell, the director of athletics, said scheduling would become more difficult the longer UVA stayed independent. Duke, a longtime rival UVA had continued to play, told Tebell it would no longer schedule the Cavaliers unless they joined the ACC. North Carolina might follow suit. Even Ivy League teams were looking for "big-money" teams to play outside their league games, Tebell said.

Scheduling for sports other than football would also grow more difficult, he warned.

Visitor **Frank Talbott (Col 1921, Law 1924)** reminded the board that the athletics department was self-sustaining. If UVA was unable to schedule teams fans wanted to see, financial support would dry up, he said.

"Our athletics are commercialized whether we like it or not," he said.

Talbott and **Mortimer Caplin (Col 1937, Law 1940)**, a law school professor who chaired the athletics council, a seven-member advisory board, said that getting in on the ground floor of the ACC would give UVA a seat at the table when rules and regulations were formed. Duke and North Carolina were sympathetic with UVA's concerns and wanted the school's backing in setting policy, Talbott said.

Membership in the Southern Conference had been like Prohibition, Talbott said. A nominal ban, widespread violations. The ACC would be different.

"The ACC approach is an admission of evils and a plan for their control," he said. "Our influence will be great."

What of UVA's archenemy to the north? Tebell said that although Maryland's "recent ruthless attitude in building a football team" had turned sentiment against it, the schools competed in other sports and got along well.

Added Caplin, who would go on to be commissioner of the Internal Revenue Service: "I don't think we would be contaminated by one game a year."

The arguments swayed none of the opponents of the move. The vote to join would have been closer had Gay not needed to leave before the meeting adjourned. Though it couldn't be counted, he still asked that his nay be noted.

Visitor **Bertha Pfister Wailes (Grad 1928, 1937)**, a professor at Sweet Briar College who voted no, also wanted to make a point, perhaps taken for granted but worth stating, nonetheless.

"I hope the larger issues will not be lost sight of," she said. "We should be mindful of the overriding importance of scholastic affairs, and our position in Virginia and in the country as an educational institution."

Cooks' Books

These recipes all have one ingredient in common: Wahoo authors

Whether it's weekend gatherings, weekday dinners, big holiday meals or tiny moments worth celebrating, these 'Hoos have a recipe for that. Meet the UVA alumni behind cookbooks—and *The Washington Post*'s Voraciously—and add a few new recipes to your repertoire. →

BY SARAH LINDENFELD HALL
PHOTOS BY ADAM EWING
FOOD STYLING BY DEBI SHAWCROSS

COURTESY PHOTO

JOSH WILLIAMS (COL '08) AND ERIC PRUM (COL '08)

Food is something Williams and Prum have long gathered people around—even during their UVA days. They hosted dinner parties, operated a catering business out of their Wertland Street house during their fourth year, and after graduation, regularly hosted friends in their tiny New York apartments. Lessons they learned while entertaining are the basis for their 2016 cookbook, *Host: A Modern Guide to Eating, Drinking and Feeding Your Friends*.

Host opens with a chapter that covers essential tools and the pantry and bar ingredients required for easy entertaining even in tight spaces. It continues with recipes for appetizers, entrees, desserts and drinks that don't require a culinary degree or lots of specialized ingredients to throw together.

Randomly paired as first-year roommates, Williams and Prum co-founded Very Great, a company with three brands—Wild One for pet supplies, Courant for tech accessories, and their first, W&P, which offers sustainable food and beverage containers. They eventually authored three cookbooks and launched their own book imprint, which published about 25 books. Very Great, however, is their focus now.

"We get very distracted, at times, by ideas we're passionate about," says Williams, who left UVA for a semester to attend culinary school in Italy and created recipes in *Host*. "And the book world was a true passion project of mine. … I'm still so proud of the ones that we created."

The Campfire Sour

Ingredients:

2 1/4 ounces rye whiskey
1 ounce fresh lemon juice
1/2 ounce dark maple syrup
One 6-inch rosemary sprig, plus 1 sprig for garnish

Directions:

In a cocktail shaker, combine the rye, lemon juice and maple syrup. Light the sprig of rosemary on fire and add to the shaker still lit. Cap the shaker and let stand for 30 seconds so that the mixture can infuse with smoke. Fill the shaker with ice; cap and shake for 15 seconds. Strain into a rocks glass containing large ice cubes. Garnish with the remaining rosemary sprig and serve.

Burrata

With Caramelized Squash, Pine Nuts and Golden Raisins

Makes 4 servings

Ingredients:

- 2 cups of butternut squash, cut into 1/4-inch cubes
- 1/4 cup fresh sage leaves
- Olive oil
- Flaky sea salt and freshly ground black pepper
- 1 teaspoon sherry vinegar
- 2 large balls of burrata
- 1/4 cup pine nuts, lightly toasted
- 1 tablespoon golden raisins
- Sliced and toasted crusty bread

Directions:

Preheat the oven to 425 degrees. In a large bowl, toss the squash with the sage, olive oil to coat, and salt and pepper. Spread the squash evenly on an oiled, rimmed baking sheet. Roast for 20 minutes, without stirring, then stir and roast for 10 minutes longer (or until the squash is well caramelized). When the squash is tender, remove it from the oven and sprinkle with the sherry vinegar.

To serve, plate the burrata on a serving board or platter. Surround the edges of the cheese with the squash, pine nuts and golden raisins. Drizzle the cheese and squash with olive oil and season with salt and pepper. Serve immediately with the bread on the side for spreading the cheese and garnishes.

Matzah Lasagna

Italian-American Style

Makes 6-8 servings

Sauce ingredients:

2 tablespoons extra-virgin olive oil

1 large onion, chopped

Kosher salt

Freshly ground black pepper

1 1/2 teaspoons dried oregano

4 large garlic cloves, minced

1/2 teaspoon crushed red pepper flakes

3 (14.5-ounce) cans crushed tomatoes

Lasagna ingredients:

2 pounds whole milk ricotta

2 eggs, lightly beaten

1/3 cup chopped basil leaves

1/2 teaspoon kosher salt

Freshly ground black pepper

6 to 8 sheets store-bought matzah

16 ounces part-skim mozzarella, sliced and torn into bite-size pieces

3/4 cup shredded Parmesan, for topping

Directions:

To make the sauce, in a large saucepan or Dutch oven over medium-high heat, warm the olive oil. Add the onion, season with salt and pepper, and cook 2 to 3 minutes or until softened, stirring frequently. Add the oregano, garlic and red pepper flakes and cook for 1 minute, stirring constantly. Stir in the tomatoes. Cover and simmer for 15 minutes. Taste for seasoning.

Preheat the oven to 375 degrees.

In a medium bowl, combine the ricotta, eggs, basil, 1/2 teaspoon kosher salt, and black pepper to taste.

Spread 1/2 cup of the sauce over the bottom of a 9-by-13-inch baking dish. Place matzah over the sauce in a single layer, breaking to fit as needed. Spread half the ricotta mixture, half the mozzarella, and a thin layer of sauce over the matzah.

Repeat, then top with a final layer of matzah. Cover completely with sauce, and sprinkle with Parmesan.

Cover with foil and bake for 30 minutes; remove the foil and bake an additional 15 minutes, until the top is bubbly and lightly browned. Cool 15 minutes before serving.

COURTESY PHOTO

MARCIA FRIEDMAN (COL '89)

Cookbook author might not seem a natural career path for a UVA foreign affairs major, but it all tracks for Friedman. After meeting her husband, who is Jewish, and converting to Judaism more than two decades ago, her appreciation for her adopted culture only grew as she explored its food traditions, says Friedman, whose own family history includes Italian roots.

The Essential Jewish Cookbook: 100 Easy Recipes for the Modern Jewish Kitchen reflects her own studies of the culinary history of Ashkenazi, Sephardi and Mizrahi Jews, tracing their origins around the world and food traditions. The book opens with Friedman's invitation to "follow a trail of culinary wonder" that connects Jews to thousands of years of history and survival.

The recipes feature a brief history of their origin. Artichokes prepared in Jewish style, for example, are her take on a popular dish for Italian Jews: deep-fried artichokes. With a recipe for black-eyed peas with tomatoes, she writes that the beans have roots as a Rosh Hashanah food and are popular in Jewish communities in North Africa, Turkey and the Balkans.

"Especially for some of us who grew up on the East Coast, we mainly think of Jewish cuisine as bagels and latkes and cheesecake and brisket, which are all amazing," says Friedman, also the author of *Meatballs and Matzah Balls: Recipes and Reflections from a Jewish and Italian Life*. "But there's so many more layers, and they're also equally delicious. I love that they're all captured here in this book, and I tried to give everyone a little bit of context for why they're there."

POLINA CHESNAKOVA (COL '14)

BECKY GMAHLING

Everyday Cake: 45 Simple Recipes for Layer, Bundt, Loaf and Sheet Cakes aims to help bakers create a simple and sweet "pop of joy" to celebrate everyday moments, Chesnakova says, whether it's an unexpected guest or just getting through the workday. "Lots of classics or cakes that you might be familiar with, with just enough of a twist to make them exciting and nuanced," she says, such as sugared jelly donut Bundt cake and lemon-lavender yogurt cake.

Chapters are organized by the shape of the pan—from Bundt to round, square and loaf. Tips, such as how best to remove a Bundt cake from the pan, are scattered throughout.

"I definitely feel like it was a crash course in baking," says the author, whose first cookbook, *Hot Cheese*, came out in 2020. "I felt like I put myself through pastry school, having to learn the science and how different components affect the final crumb."

With plans to start in earnest on the project in February 2020, Chesnakova brought home 50-pound bags each of flour and sugar and had no idea how lucky she was. As pandemic shortages made such staples hard to find, she still was able to test her recipes, eventually wrapping up individual pieces for donation to front-line medical workers.

"The book sort of gave me some purpose and structure to my day during that time where a lot of people lost that," Chesnakova says. "And I really felt fortunate for that."

Gingerbread Bundt Cake

With Lemon Mascarpone Icing

Makes 8 to 10 servings

Ingredients:

2 1/3 cups (305 g) all-purpose flour, plus more for dusting

1 tablespoon ground ginger

1 1/2 teaspoons ground cinnamon

1 1/4 teaspoons kosher salt

1 teaspoon baking soda

3/4 teaspoon freshly ground black pepper

1/2 teaspoon ground cloves

1/2 teaspoon lightly packed, freshly grated nutmeg

1 1/2 cups (300 g) packed light brown sugar

3 eggs, at room temperature

1/2 cup (190 g) mild molasses (see Note)

1 tablespoon finely grated, peeled fresh ginger

1 1/2 teaspoons vanilla extract

3/4 cup (175 mL) neutral oil, such as canola or safflower

3/4 cup (175 mL) buttermilk, at room temperature

1/4 cup (40 g) crystallized ginger, finely chopped, for topping

Icing ingredients:

1/2 cup (115 g) mascarpone cheese

1 1/2 ounces (45 g) cream cheese, at room temperature

1/2 cup (60 g) powdered sugar

1 1/2 teaspoons finely grated lemon zest (from 1 small lemon)

1 teaspoon freshly squeezed lemon juice

1/2 teaspoon vanilla extract

Pinch of kosher salt

2 to 4 tablespoons heavy cream

Note:

Blackstrap molasses overpowers the flavors of this sweet cake, so be sure to use an unsulphured mild one, like Grandma's brand. The ribbon stage refers to the foamlike batter created when eggs and sugar are beaten together. When you lift out the whisk, thick ribbons will drizzle off and sit on top of the batter for a few seconds before dissolving. The batter is usually very thick, pale in color, and roughly tripled in volume at this point.

Directions:

Preheat the oven to 350 degrees. Lightly but evenly grease a 10- to 12-cup Bundt pan and dust the inside with flour.

In a medium bowl, whisk together the flour, ginger, cinnamon, salt, baking soda, pepper, cloves and nutmeg.

In the bowl of a stand mixer fitted with the whisk attachment, mix the brown sugar and eggs on medium-high speed until thick ribbons form, 8 to 10 minutes. Reduce the speed to medium-low and gradually pour in the molasses, scraping down the bottom and sides of the bowl as needed, followed by the fresh ginger and vanilla. Beat for another minute. With the mixer running, gradually pour in the oil and mix until fully incorporated.

Add the flour mixture in three additions, mixing until just combined and scraping down the bowl as needed. With the mixer running, gradually pour in the buttermilk until just incorporated. Scrape down the bowl and use a silicone spatula to fold the batter a few times to make sure it's smooth.

Scrape the batter into the prepared pan. Bake the cake until it feels firm and springs back when pressed and a tester inserted in the center comes out clean, 45 to 55 minutes. Remove the cake from the oven and let it cool for about 15 minutes before inverting and releasing it onto a wire rack. Allow the cake to cool completely.

To make the icing, in the bowl of a stand mixer fitted with the paddle attachment, beat the mascarpone and cream cheese on medium speed until smooth, scraping down the bowl as needed. Sift in the powdered sugar, then add the lemon zest and juice, vanilla and salt. Beat on medium speed until smooth. Mix in 2 tablespoons heavy cream—the icing should be thick but pourable. If it seems too stiff, add more cream 1 teaspoon at a time.

Transfer the cooled cake to a serving plate. Spoon the icing over the top of the cake, tapping the plate to encourage the icing to run down the sides. Top with the crystallized ginger and serve. This cake keeps well wrapped in the refrigerator for 3 or 4 days.

Scan here for a step-by-step video of this recipe or go to uvamag.com/bagelchips

COURTESY PHOTO

BECKY KRYSTAL (COL '05)

Krystal has long been a problem-solver—enjoying the challenge of a calculus problem in high school and, like her dad and grandfather, fixing things around the house. Today the staff writer and recipe developer for *The Washington Post*'s food section, Voraciously, is still solving problems, but they usually revolve around questions such as why brownies aren't baking correctly.

"What I do now in terms of figuring out recipes that do or don't work or helping readers figure stuff out, that's kind of one of my favorite things—being a food detective," Krystal says. She even runs a weekly chat with colleague Aaron Hutcherson, addressing readers' cooking conundrums—for example, is it safe to leave butter at room temperature, and do you really need to measure black pepper for recipes?

Krystal didn't begin cooking in earnest for herself until after graduating from UVA. And her career has been a meandering journey—first covering life for a small newspaper in the Shenandoah Valley and eventually landing at *The Post*, working at first for its TV section.

She moved over to recipe development and food writing full-time in 2018. Her focus is on creating recipes with the self-taught home cook in mind. Sheet pan suppers, air fryer recipes and 20-minute dinners are among her jams.

"We really try hard to make our recipes accessible from both a skill standpoint and an ingredient standpoint, while also trying to encourage people to expand their horizons and push themselves a little bit," Krystal says. "I especially try to keep those beginning, less competent [cooks] in mind and write recipes that you can literally just follow the recipe and it will be OK. Because that's how I learned to cook."

Baked or Air Fryer Bagel Chips

Makes 8 servings

Ingredients:

- 2 tablespoons olive oil
- 2 tablespoons unsalted butter, melted
- 3 medium bagels (about 10 ounces total), stale or fresh, cut into 1/4-inch-thick rounds
- 1/4 teaspoon kosher salt, plus more to taste
- Everything spice or other spice blend of your choice, for sprinkling (optional)

Directions:

If you're baking this in the oven, position a rack in the middle and preheat to 350 degrees. If you're using the air fryer, set to 330 degrees and preheat until the appliance signals it's ready.

In a small bowl, whisk together the oil and butter.

Brush one side of each bagel slice with the oil-butter mixture and set on a large, rimmed baking sheet (this ensures more even coverage than if you tossed everything together in a bowl). Season with half of the salt and some of the everything spice, if using. Flip the slices over and repeat the brushing, then season with the remaining salt and more of the everything spice. Be sure the slices are in a single layer with as little overlap as possible.

If using the oven, bake for 12 to 18 minutes, or until the chips are crisp and golden, or they have reached your desired level of crunch (they will get a bit harder as they cool). Halfway through baking, rotate the pan from front to back and stir the chips. Stale bagels will be done on the lower end of the range, while fresh ones will take longer.

If using the air fryer, transfer the coated and salted bagel slices to the air fryer basket and bake for 13 to 16 minutes, or until crisp and golden, stirring the chips two or three times during baking.

Let the chips cool completely before serving or storing.

COURTESY PHOTO

MASON HEREFORD (COL '08)

When Hereford set out to write *Turkey and the Wolf: Flavor Trippin' in New Orleans*, he aimed to feature recipes that, as he writes in the introduction, "max out flavor and fun and ditch unnecessary work." So it is that he recommends, in his trademark irreverent style, two teaspoons of hot sauce "plus more for the freaks" for collards and grits, and "Duke's or bust" whenever mayonnaise is required (Duke's is his favorite).

Hereford, a chef and New Orleans restaurant owner, wasn't looking to write a cookbook when his friend JJ Goode, a cookbook author, and his brother William Hereford, a professional photographer, approached him with the idea. But they convinced him he had something worth sharing, so he did, with their help. *Turkey and the Wolf*, a *New York Times* bestseller, shares a name with Hereford's first restaurant and offers his take on Southern fare.

Now the owner of three New Orleans restaurants and maybe another on the way, Hereford has no plans for another cookbook. But he is thankful for how his first introduced him to some of his "hero" chefs, along with home cooks who might never have encountered his creations otherwise. "You'll forget you even have a cookbook, and then somebody will tag you and say, 'I just made a whole dinner out of this book,'" he says. "And you just have this awesome feeling."

The Bologna

Makes 4 sandwiches

Ingredients:

- 6 tablespoons unsalted butter, room temperature so it's mayo soft
- 8 thick slices soft white bread
- 12 thick (about 1/8-inch) slices bologna
- 8 slices American cheese
- Mayo (Duke's or bust), for swiping
- Your favorite sweet-hot mustard
- 2 cups lightly packed, shredded iceberg lettuce
- 4 big ol' handfuls salt-and-vinegar potato chips

Directions:

Preheat the oven to 400 degrees.

Get a well-seasoned cast-iron skillet or griddle good and hot over medium heat. Swipe the butter on each side of the bread and toast in batches in the skillet until both sides are golden brown, 1 to 2 minutes per side. When they're done, move them to a rack or stand them up so they lean against each other, to keep from getting soggy.

In that same skillet, cook the bologna slices over medium-high heat, in batches if necessary, until nice and brown on both sides, about 2 minutes per side. When they're done, move them to a baking pan in slightly overlapping groups of three. When they're all browned, top each group with two slices of the cheese and stick the pan in the oven until the cheese gets melty, about 3 minutes.

Meanwhile, swipe a socially unacceptable amount of mayo on four of the bread slices and swipe a similarly generous amount of mustard on the other four. Add the lettuce to the mayo-slathered slices, then add the cheesy bologna, then add a handful of chips so big that half of them fall off.

Cover with the remaining bread slices and press down on each one with your palm, crushing the chips, so the sandwich can just fit in a human mouth. Eat.

Sweet Potato Pot De Cremes

With Meringue and Spiced Candied Pecans

Makes 6 servings

Ingredients:

1 small sweet potato

2 1/2 cups heavy cream

1/4 cup firmly packed brown sugar

1/4 teaspoon fine sea salt

1 vanilla bean, scraped

6 egg yolks, whites reserved for the meringue

Meringue ingredients:

6 egg whites

1/2 cup firmly packed brown sugar

1/2 teaspoon cream of tartar

1 teaspoon lemon juice

Spiced candied pecan ingredients:

1/4 cup firmly packed brown sugar

1 tablespoon water

1/2 teaspoon cinnamon

1/4 teaspoon nutmeg

3/4 cup pecans

1 pinch kosher salt

Directions:

Preheat the oven to 300 degrees.

Peel and cut the sweet potato into large cubes and place them in a roasting pan with about 1/2 inch of water. Cover the pan with aluminum foil and place in a 350 degree oven for about 1 hour, until tender and mashable. Place in a food processor to puree.

In a saucepan, whisk 1/2 cup potato puree, cream, sugar and sea salt to combine. Add the scraped vanilla bean along with the vanilla bean pod. Bring to a simmer over low heat.

Whisk together the egg yolks in a large bowl. While whisking, carefully ladle in a little bit of the hot cream mixture to "temper" the egg yolks. Continue adding the cream mixture, ladle by ladle, while whisking the whole time. Strain the mixture through a fine-mesh strainer into a spouted container, pressing with a whisk to force the liquid through. Set it aside.

Place six 6-ounce ramekins in a glass baking dish that is large enough to fit them all. Fill the ramekins three-quarters full of the custard. Place the baking dish in the oven and then carefully fill it with enough hot water (it does not need to be boiling) to come about three-quarters up the sides of the ramekins. Bake until the custard is set but still slightly jiggly in the center, about 35 minutes.

Remove the baking dish from the oven, being careful not to spill the hot water, and let cool to room temperature. Refrigerate the ramekins until well chilled, at least 1 hour.

To make the meringue, set up a double boiler on the stove. Make sure the water is only simmering, not rapidly boiling, and that it is not touching the bottom of the bowl. Add the egg whites, sugar and cream of tartar to the bowl of the double boiler and whisk gently and continuously until the mixture is hot to the touch, or about 160 degrees on an instant-read thermometer, 6 to 8 minutes. You don't need to whip tons of air into the meringue at this point; you just want to gently bring the temperature up and melt the sugar. Immediately transfer the meringue to an electric mixer fitted with a whisk and beat on medium speed until it has cooled completely and is fluffy, about 10 minutes.

To make the candied pecans, add the sugar and water to a sauté pan over low heat and cook until the sugar is melted and bubbly. Add the cinnamon, nutmeg and pecans and cook, stirring, until the pecans are well coated. Remove from heat and pour the pecans onto a sheet of parchment paper or a silicone mat. Allow to cool. Once the pecans have cooled, break into pieces.

To serve, spoon a generous dollop of the meringue onto each pot de crème. Top with the candied pecans.

Reprinted with permission from Tanya Holland's California Soul: Recipes from a Culinary Journey West *by Tanya Holland, published by Ten Speed Press, an imprint of Penguin Random House.*

Sarah Lindenfeld Hall is a writer based in Raleigh, North Carolina.

AUBRIE PICK

TANYA HOLLAND (COL '87)

Life has taken Holland across the globe. But the place she's chosen to spend most of it is in California, a state where she has deep family roots. During the Great Migration of Black Americans away from the South, Holland's maternal great-aunts and great-uncles moved from Louisiana to the West Coast, including California. Her parents met there before moving to the East Coast, where she grew up.

California, says the celebrity chef, restaurateur and cookbook author, has informed the way she cooks and lives, and it's the backdrop for her latest cookbook, *California Soul*. "My soul is in California, and this is California soul food, but also, I feel like a California soul, really connected to this state in terms of its openness," she says.

California Soul celebrates the state's abundant fresh, seasonal produce and African Americans' contributions to its cuisine. Interspersed throughout are features of local Black makers who, Holland writes, are carrying on the legacy of Black Southerners who migrated there.

"You hear a lot about the Asian and Latin contributions to California cuisine," she says, "but you really haven't heard a lot about African American contribution."

With recipes like mini hoecakes with crème fraiche and caviar and profiles of Black-owned businesses, such as a California farm specializing in African American heritage crops, *California Soul* shines a bright light on that history and tells a bigger story about soul food in the Golden State.

"Black makers are here, and they're making great products with authenticity and integrity," Holland says. "And soul food isn't just greasy spoon food."

NEW CONTRIBUTING MEMBERS

The following alumni recently demonstrated their commitment to the University of Virginia Alumni Association and its important programs and activities by becoming contributing members of the Association.

Wesley M. Harrison (Educ '74)
Susan P. Bindewald (Nurs '78)
John E. Douchinsky (Educ '80)
Mark A. Taylor (Engr '84)
Zell Murphy II (Engr '87, Darden '92)
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Thomas M. Knauer (Darden '89)
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Andrew Stephen Komon (Col '94)
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Ashley K. Fabio (Engr '04)
Alexander Steven von Elten (Col '04, Law '08)
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UVA ALUMNI ASSOCIATION

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Learn more!

President's Letter

SUPPORTING GREAT STAFF TO BE THE BEST EMPLOYER IN HIGHER ED

Katie Densberger works one-on-one with faculty to develop academic support for students in STEM classes to make sure students have the tools to succeed.

Gabby Fuller leads food drives for the Blue Ridge Area Food Bank that have brought in nearly 2,500 pounds of donations.

Brendon Coll worked tirelessly to transform accounting and finance software in the School of Medicine, while Elizabeth Strickland, Joanne Casey and Justin Bryant developed a program for UVA Health physicians to work individually with information technology staff to use healthcare software more efficiently.

And Kathy McGruder—"Ms. Kathy"—exuberantly greets every UVA student when they walk into the Newcomb dining hall.

These are just a few of the many staff members whose dedication, talent and compassion make UVA one of the best places to live, work and learn. Just as our students are academic standouts and our faculty are at the tops of their fields, our staff are some of the best in the business, and UVA is increasingly finding ways to recognize them and learn from them.

UVA has recently launched new programs that reward and recognize staff—and Ms. Kathy has the fittingly unique honor of a cheerful photo portrait hung in Newcomb Hall, part of our efforts to add images of more recent UVA legends to Grounds.

The Hoos Building Bridges awards began in 2019 to honor staff members who "build a bridge"—reaching out to others at UVA or in the community to solve a problem or work toward a goal. In the spring, we launched a staff competition, Hoos Making an Impact, to support implementation of staff members' innovative ideas. The theme for last year's competition was sustainability, and we received more than 40 submissions with creative, thoughtful ideas for improving sustainability and reducing UVA's environmental footprint. Ultimately, two groups were selected to receive $1,000 awards and funding to support their proposals. We also have programs recognizing staff members for career milestones—a recent awards dinner, for example, honored a father-son duo with 65 years of combined service to UVA.

These programs are one facet of our larger efforts to attract, support and retain talented and committed staff, a key part of UVA's 2030 strategic plan. In that plan, we committed to being the best employer in higher education, with staff who are compensated fairly and who rightly feel that they are a vibrant part of the UVA community.

We also committed to providing opportunities for those who want to jump-start or advance their careers. The Cornerstone Program helps prepare high-performing academic staff members for leadership positions, while the new UVA Health Leadership Institute offers development opportunities for UVA Health team members.

A new "Pipelines and Pathways" program, officially launched in May, helps connect local community members searching for jobs to meaningful employment opportunities at UVA, while addressing barriers such as transportation issues or child care and offering job skills training and other resources. The program came out of the President's Council on UVA-Community Partnerships, which includes both UVA staff members and Charlottesville community leaders.

Another program, UVA Edge, is designed for adults who want to pursue further education, offering 20 credits over three semesters and a pathway to an associate degree. UVA staff members have taken advantage of the program, which is fully covered by UVA's education benefit, with no cost to eligible staff.

Just as our students are standouts and our faculty are at the tops of their fields, our staff are some of the best in the business.

These efforts are not going unnoticed. Over the summer, *Forbes* named UVA as one of the best places to work in Virginia and the highest-ranked college or university on the list. UVA also ranked No. 21 nationally on *Forbes*' related "America's Best Employers for Women" list.

Our staff are a critical part of our overall goal to be the best public university in the country, and we will get there by also being a great place to work.

JER

JAMES E. RYAN (LAW '92)
President of the University of Virginia

You make opportunity possible.

Growing up on an Oklahoma farm, McCall Sinclair (UVA ’24) learned the value of working hard, taking pride in his community, and making the most of opportunities. Scholarship support brought him to the University of Virginia.

Now a media studies student, McCall is completing his undergraduate thesis on the disconnect between urban and rural communities. Philanthropic contributions to The Virginia Fund help students create opportunities to further their own research. “This is just one of many ways The Virginia Fund helps students across Grounds,” McCall said. “It provides them with amazing opportunities to pursue their ambitions.”

THE VIRGINIA FUND ALLOWS UVA TO TAKE ADVANTAGE OF NEW OPPORTUNITIES, SUPPORTS PRESSING NEEDS, AND BENEFITS THE ENTIRE UNIVERSITY COMMUNITY.

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Time Capsule

BY JUDY LE

As Alderman Library prepares to reopen after a complete renovation, we asked: What is your most enduring memory?

"Sitting in the Rare Books room perusing old manuscripts. Sounds silly, I know, but holding history in my hands made an indelible impression."
—*Steve Taylor (Col '74)*

TOM DALY

SANJAY SUCHAK

"I'll never forget studying in the McGregor Room and hearing the Chapel bells go off across the street but not their usual ringing on the hour. They were haunting and irregular, so I looked up the meaning and found the Seven Society tradition of ringing the carillon when a Seven passes away. I couldn't have been in a better location to experience that, and I was able to hear the ringing of the Seven bells twice as a graduate student living on the West Range."—*Kelly Thompson O'Meara (Arch '19, '23)*

"The beautiful, leaded glass doors on some of the bookshelves with the sliding/rolling ladder—so beautiful and charming."
—*Elizabeth T. Collins (Grad '82)*

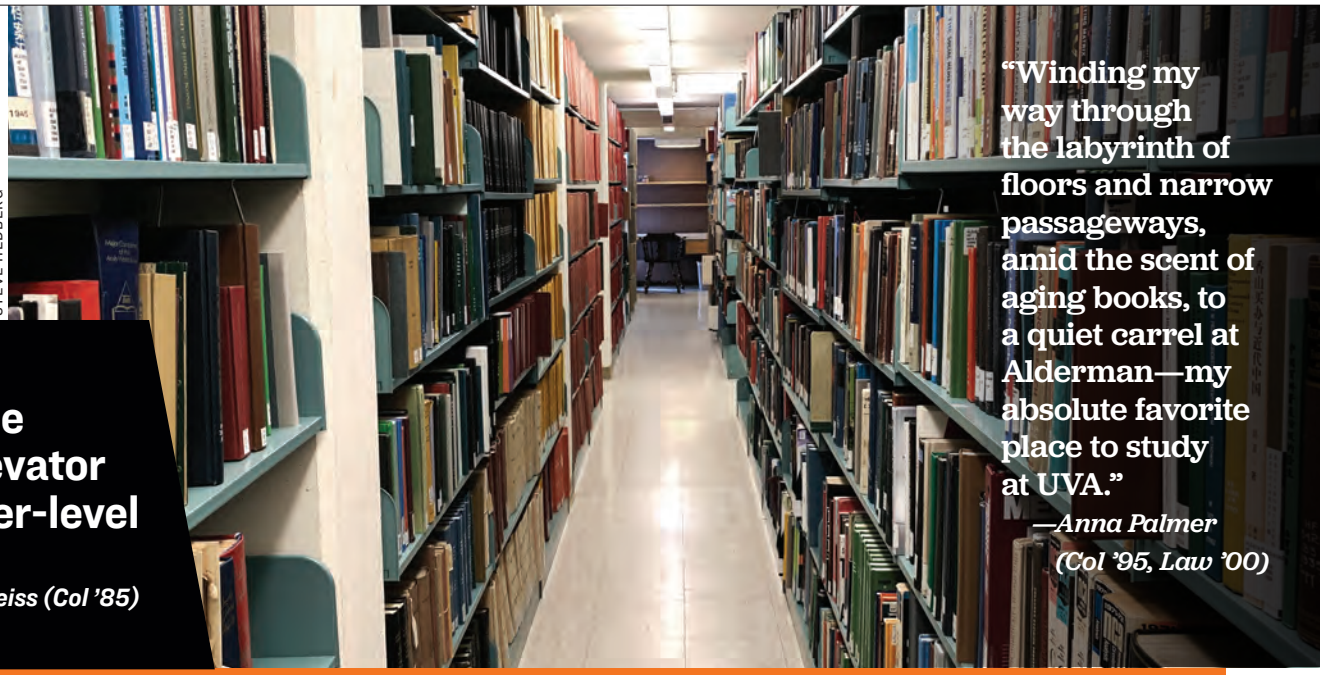
"Sitting six to a table studying textbooks, my first Starbucks drink, discovering what 'stacks' were. I can still picture my mates Will, Brian, Jason sitting across the table."—*Brooke Van Rensselaer (Educ '02)*

SANJAY SUCHAK

"Checking out a book for a term paper in 1968 and realizing I was the first person to check that book out since the late 1800s or early 1900s. It was just one more reminder of how remarkably extensive the library collections were."
—*Randolph Turner (Col '70)*

"Finding a hidden carrel deep in the Stacks to study. And leaving mysterious notes inside copies of *The Sound and the Fury*."
—*Arun G. Rao (Col '98)*

"Writing my MA thesis in the Old Stacks in the summer of 1966, when the New Stacks were being built. There was no air conditioning, and the water in the water fountains was not chilled, but you could open the window in a carrel to catch a breeze. I enjoyed my little 'office' and completed my thesis on time."
—*Paul L. Gaston (Grad '66, '70)*



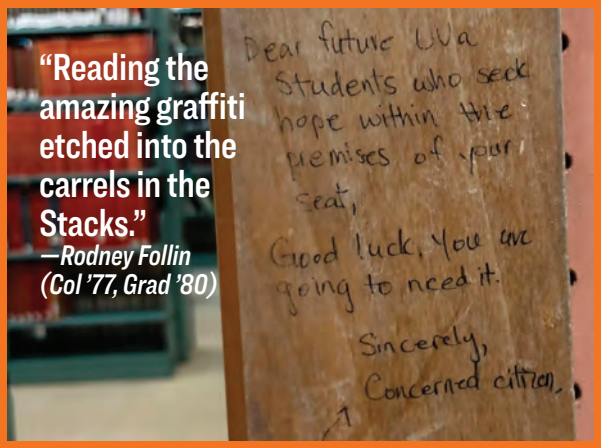
STEVE HEDBERG

"Winding my way through the labyrinth of floors and narrow passageways, amid the scent of aging books, to a quiet carrel at Alderman—my absolute favorite place to study at UVA."
—Anna Palmer (Col '95, Law '00)

"Taking the rickety elevator to the lower-level Stacks."
—Susan Reiss (Col '85)

"Working in the Stacks as I did research while I was in high school, and then as a UVA student conducting research for my undergraduate thesis in the history department. Sooooo many microfiche documents to review! I loved it."
—Debra Johnson Darling (Col '85)

"Studying in the Stacks and having to call security as I had not realized the library closed and locked me in."
—Leslie B. Oppleman (Col '71, Med '75)



"Reading the amazing graffiti etched into the carrels in the Stacks."
—Rodney Follin (Col '77, Grad '80)

"Rushing to the printers near the entrance to print a last-minute paper right before class."
—Lauren Cassady (Col '13, Law '17)

"Meeting the same guys at the same table there every evening to study. My friend Bonnie and I refused to study in the Nursing library!" *—Laura Lenox Thigpen (Nurs '68)*

"Discovering the illustrated Jesuit translations of Balzac's *Human Comedy*. For almost five terms I'd work my way through those beautiful volumes, one hour a week or more—a wonderful escape from Organic and Calculus."
—Dwight Hamner (Col '73)

"It was a time of Polish jokes and I heard a lot. One was something to the effect of, 'What is the shortest book,' with the answer being, 'Important Polish Americans.' So I proceeded to search for such a book and found *Who's Who in Polish America* and @#$%^& it was, in fact, very thin. Then I looked for my name and the only one was a baseball player who had changed his name to Simmons!"
—George Symanski (Col '66, Law '69)

SANJAY SUCHAK

"The tiny stairs in the back Stacks. Looking for something deep on a mezzanine shelf and realizing 3 hours later how long I had been sitting on the floor reading some other book or books that caught my curiosity."
—Wynne Stuart (Grad '81)

For our next issue:
What was your favorite outdoor activity on Grounds? Tell us at uvamag.com/timecapsules, and we'll select some to run in the Spring issue.

Class Notes

Indicates a corresponding photograph or video online at **uvamagazine.org/classnotes**.

CM Indicates Contributing Member of the Alumni Association

'50s

Capt. James R. Talbot Jr. (Col '53 CM) privately published the Talbot family history, covering the period from Jared Talbot, who landed in Taunton, Massachusetts, in about 1660 to **C. Scott Talbot (Eng '81, Law '87)** and **Zachary B. Talbot (Col '16 CM)**.

'70s

Dr. Thomas F. Smith (Col '71, Med '74 CM) has published his first book, *The Search for King: A Fable,* written in verse, and is completing his second book, *Strange Creatures & Odd Bedfellows: Selected Poems*. He also has published haiku and limericks in literary journals. Smith retired from Washington University School of Medicine in St. Louis as a professor of pediatrics in 1998 to enter private practice. He is an adjunct professor of internal medicine and pediatrics in the College of Medicine at Texas A&M Health Science Center. He and his wife, their three children and four grandchildren live in Austin, Texas.

Paulette Jones Morant (Col '74 CM) was featured as artist of the month in July 2023 at Nelson Gallery in Lexington, Virginia. Her exhibit *From Where I Stand*, a compilation of seascapes, public structures, florals and collections, was Morant's first solo photography exhibition.

David Hein (Col '76, Grad '82 CM) has been appointed distinguished teaching fellow at the Russell Kirk Center for Cultural Renewal in Mecosta, Michigan.

Natasha Sajé (Col '76) has published her fourth book of poems, *The Future Will Call You Something Else* (Tupelo, 2023). She has also published a postmodern poetry handbook, *Windows and Doors: A Poet Reads Literary Theory* (Michigan, 2014) and a memoir, *Terroir: Love, Out of Place* (Trinity University Press, 2020). She teaches in the Vermont College of Fine Arts MFA in Writing Program and lives in Washington, D.C.

Robert W. Kantner (Col '77) has retired from private practice law in Dallas. Kantner specialized in commercial and intellectual property law and tried 36 cases to a verdict as first chair. He now enjoys spending time with his three grandchildren and writing family histories.

Alan Korman (Arch '77) retired in March after a 43-year career in the casino gaming industry in Atlantic City, New Jersey. Korman began his career as a multi-game dealer and gaming supervisor during the industry's infancy in Atlantic City. Over the next 30-plus years, he worked as a casino marketing executive for Resorts, Sands and Trump Marina before finishing his career as senior executive director of player development for Golden Nugget.

Christopher Corbett (Col '78 CM) and **Phillip Fowler (Educ '78 CM)**, first-year roommates at Humphreys dorm in 1974, reconnected on July 22, 2023. They had not seen each other since 1978.

Beth Meyer (Arch '78, '82 CM), the Merrill D. Peterson Professor of Landscape Architecture in the UVA School of Architecture, was appointed the inaugural faculty director of the UVA Morven Sustainability Lab in November 2022. She received the Thomas Jefferson Award, the University's highest faculty scholar honor, in June 2023.

'80s

The Rev. Mark S. Delcuze (Col '80 CM) is retiring after 10 years as rector of Christ Church Parish, Kent Island, Maryland. In 38 years since being ordained, he has served Episcopal Church parishes in six dioceses. He was appointed ecumenical and interfaith officer in two dioceses and held leadership positions in the Virginia Council of Churches and other interfaith councils. He is a five-time deputy to the General Convention and has been active in promoting the full inclusion of LGBTQ people in the life and leadership of the church. He and his wife, **Mary Jerome Delcuze (Com '82 CM)**, will live in Annapolis, Maryland.

Steve Nesbit (Engr '80, '82 CM) was one of six American Nuclear Society members elevated to the rank of fellow in September 2023. A past president of the society and the founder of LMNT Consulting LLC, he was recognized for being a prominent and effective leader and spokesperson for the beneficial use of nuclear technology. The society highlighted Nesbit's work to dispose of surplus weapons plutonium by converting it to mixed oxide fuel and using it in commercial nuclear reactors.

William C. Gentry (Col '81 CM) of Gentry Law Firm LLC in Marietta, Georgia, has been elected to serve as secretary of the 54,000-member State Bar of Georgia. Gentry also serves on the state bar's executive committee and has represented

Statement of Ownership, Management and Circulation (Required by 39 U.S.C. 3685)
Title of Publication: The University of Virginia Magazine. Publication Number: 652480 Date of filing: Oct. 1, 2023. Frequency of issue: Quarterly. Number of issues published annually: Four. Annual subscription price: $45. Location of known office of publication: Alumni Hall, University of Virginia, 211 Emmet Street South, Charlottesville, VA 22903. Location of headquarters of general business offices of the publishers: same as above. Publisher: Lily West, Alumni Hall, University of Virginia, 211 Emmet Street South, Charlottesville, VA 22903. Owner: University of Virginia Alumni Association (a nonprofit, nonstock, educational organization), Lily West, Secretary Treasurer, Alumni Hall, University of Virginia, 211 Emmet Street South, Charlottesville, VA 22903. Known bondholders: none. Extent and Nature of Circulation of single issue published nearest to filing date: Total copies printed: 175,236. Sales through vendors, dealers, carriers and over the counter: 0. Mail subscriptions: 173,207. Total paid circulation: 173,207. Free distribution (by mail carrier or other means, including samples): 1917. Total distribution: 175,124. Copies not distributed (office use, left over, unaccounted for, spoiled after printing): 112. Return from news agents: 0. Average circulation for each issue in preceding 12 months: Total copies printed: 178,118. Sales through vendors, dealers, carriers and over the counter: 0. Mail subscriptions: 176,073. Total paid circulation: 176,073. Free distribution (by mail carrier or other means, including samples): 1945. Total distribution: 178,108. Copies not distributed (office use, left over, unaccounted for, spoiled after printing): 100. Return from news agents: 0.

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Charlottesville ALBEMARLE, VIRGINIA

the Cobb Judicial Circuit on the bar's Board of Governors.

Anne E. McCall (Col '81 CM) was named president of The College of Wooster, effective July 1, 2023. McCall previously was provost and senior vice president of academic affairs at Xavier University of Louisiana. An internationally recognized scholar of 19th century French fiction and life writing, she is the second woman to lead Wooster since its founding in 1866.

Patti Hartigan (Col '82 CM) has published *August Wilson: A Life,* the first authoritative and definitive biography of the acclaimed playwright who celebrated African American life in the 20th century. A former theater critic and arts reporter for *The Boston Globe,* Hartigan traced Wilson's ancestry back to slavery, illustrating how his plays echo with uncanny similarities to the history of his ancestors.

John Ragosta (Law '84, Grad '08) has published his fourth book, *For the People, For the Country: Patrick Henry's Final Political Battle* (UVA Press). The book tells the story of how the most eloquent public speaker of the American Revolutionary era and the leading anti-federalist during debates over ratification of the Constitution reemerged from retirement to defend the Constitution that he had originally opposed.

Mark Scharf (Grad '84 CM) has published the play *Final Respects* (Brooklyn Publishing). His play *Clean Up* was published in the journal *Literature Today* in July 2023.

Judith Baroody (Grad '85 CM) published her third work of fiction, *Return of the Silent Sovereign*, a sci-fi fantasy mix of *Star Trek* and *Wonder Woman* with a twist of *Romeo and Juliet.* Baroody retired from the foreign service at the rank of minister-counselor and continues to work part time for the Department of State.

P. Burks Echols III (Col '85 CM) and **Ann Carter "Boo" Refo Echols (Col '86 CM)** celebrated the graduation of their daughter **M. Carter Echols (Com '22 CM)** from the McIntire School of Commerce in May 2022 and look forward to celebrating the graduation of their daughter **Sarah B. Echols (Col '24)** from the College of Arts and Sciences in May 2024.

Dr. Andrew G. Lee (Col '85, Med '89 CM) was awarded the 2023 Secretariat Award from the American Academy of Ophthalmology. The annual award recognizes special contributions to the academy and to the field of ophthalmology as determined by the academy's senior secretaries. Dr. Lee has previously received the honor award, the senior honor award and the life achievement award from the academy.

The Rev. Jack Peterson (Col '85) has written his first book, *Jesus Himself Drew Near: A Spirituality for Shaping the Lives of Young People.* He serves as the director of mission and development for Youth Apostles, a community of Catholic men based in McLean, Virginia.

Wolfgang Drechsler (Grad '86 CM) and co-authors Rainer Kattel and Erkki Karo have won the Academy of Management's 2023 George R. Terry Award for their book *How to Make an Entrepreneurial State: Why Innovation Needs Bureaucracy*. The award is granted annually to the book judged to have made the most outstanding contribution to the global advancement of management knowledge during the past two years.

Jeannine Johnson Maia (Col '86) published *The Filigree Master's Apprentice*, her second historical novel about Portugal. It's the story of a young man who, in 1877, escapes the harsh Douro Valley vineyards for a new—and precarious—life in the big city.

James Patrick Guy II (Col '87, Law '90 CM) has been chosen president-elect of the Southern Chapter of the Energy Bar Association for the 2023-24 bar year and will serve as its president in 2024-25, a role he previously held in 2010-11. He was the 128th president of the Virginia Bar Association in 2016. Guy is general counsel to Mecklenburg Electric Cooperative and its affiliates, EMPOWER Broadband Inc. and EMPOWER Telecom Inc. He also was appointed to the Virginia State Air Pollution Control Board in 2022 and serves as chairman.

Cmdr. Alvin Garcia (Col '88, Nurs '06 CM) was selected for Commander in the Navy Nurse Corps. A pediatric nurse practitioner and clinical nurse specialist, he is attending the Naval Postgraduate School to obtain his executive M.B.A. degree.

'90s

Rob Elliott (Com '90 CM) and Tom Kloiber (Com '90 CM) took on the Triple Bypass, a 118-mile bike ride across Colorado, to celebrate the 30th anniversary of their 1993 cross-country bicycle trip. They proudly wore their Virginia crossed-sabres bike jerseys, which allowed them to meet several other

ALUMNI IN BUSINESS

A Special Advertising Section for Alumni

Wahoos from all over the country who were also participating in the ride.

Tara Wheeler Prather (Com '90 CM) has started a position as the alumnae engagement manager for Alpha Gamma Delta Fraternity Inc. Based in Indianapolis, Alpha Gamma Delta is an international women's fraternity and is part of the National Panhellenic Conference. Prather works from Valrico, Florida, where she lives with her husband and son.

Richard Strulson (Col '90 CM) has retired as general counsel, chief compliance officer and corporate secretary of Interior Logic Group, the nation's largest interior finishing company. Strulson negotiated and completed the sale of the company to Blackstone, one of the country's largest private equity funds. He is an adjunct professor at USC Gould School of Law, teaching mergers and acquisitions, and serves on various boards.

Charles Siu (Com '92, Grad '95 CM) is director of tax and accounting at Dynamic Facility Designs LLC in Alexandria, Virginia.

Anne Marie Seibel (Col '94 CM) is serving as chair of the American Bar Association's Litigation Section for the 2023-24 bar year. She and her husband, **Steven Rowe (Col '94 CM)**, chief scientific officer of the Cystic Fibrosis Foundation, live in Birmingham, Alabama.

Amy Rosenberg Allshouse (Col '95 CM) graduated from Santa Clara University School of Law in May 2023 with a J.D., CIPP/US certification and a High-Tech Law Certificate with Honors.

Jessica Botta (Col '96 CM) graduated from New York University's Steinhardt School of Culture, Education and Human Development with a Master of Arts degree in food studies. She lives in Arlington, Virginia.

Heather Wishart-Smith (Engr '96, '98 CM) was elected to the board of directors of Orion Energy Systems, which provides energy efficiency and clean tech solutions, including LED lighting and electric vehicle charging. Wishart-Smith is also on the board of Group PMX, a private program

In Memoriam

Mr. George W. Barlow II (Col '57)

Mr. Stephen H. Both (Col '73)

Joseph H. Cutchin, Jr., MD (Col '57, Med '62, Res '66)

Mr. Arnold A. Dempsey, Jr. (Col '61)

Mr. Garret A. Gifford (Col '52)

Mr. Harvey L. Lindsay, Jr. (Col '51)

Mr. Scott C. Mason (Col '54)

Mr. Clinton A. McHenry, Jr. (Col '50)

Mr. Richard C. Riemenschneider (Com '59, Law '64)

Mr. W. Henry Sipe III (Col '79)

Mr. Hudnall Ware IV (Col '82)

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and construction management company, and facilitates partnering sessions for large construction projects with GCC LLC. Wishart-Smith was elected to the National Academy of Construction in 2022 and earned her National Academy of Corporate Directors Directorship Certification this year. She is a fellow of the Society of American Military Engineers, for which she served as national president in 2020, and a fellow of the American Society of Civil Engineers.

Gunes Hopson (Col '97, Law '01 CM) has started her own travel business, Luxe Travel by Gunes. She provides curated luxury travel planning services to her clients, taking care of the details so that they can relax.

Mark Snell (Col '97 CM) was recognized by *Atlanta Business Chronicle* in May 2023 as the Atlanta CFO of the Year, Mid-Sized Private Company. The recognition was for his efforts leading digital forensics company Grayshift through rapid growth and a strategic growth investment from private equity firm Thoma Bravo.

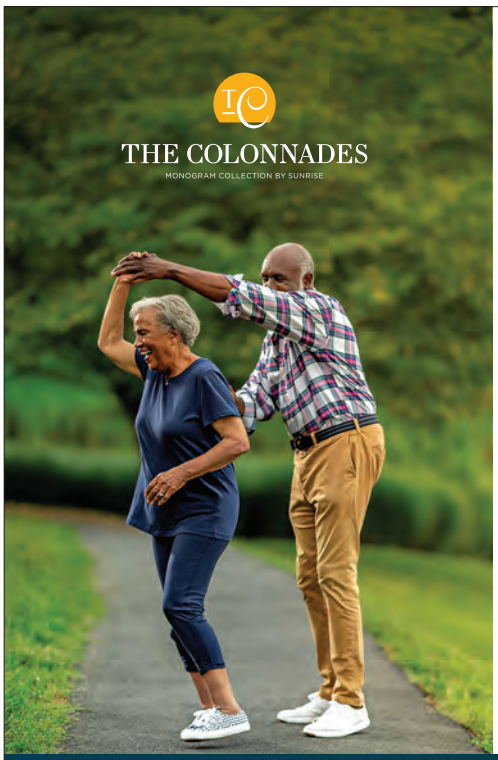
Nayna Agrawal (Col '98) has had plays staged this year at the Signature Theatre in Washington, D.C., the Great Plains Theatre Conference in Omaha, Nebraska, and the Studio Tenn Theatre Company in Nashville, Tennessee. She also received Kumu Kahua Theatre's annual playwright award. The theater is based in Hawaii and, in addition to a monetary award, offers the winning playwright the opportunity to have their work staged.

Lucas Hobbs (Law '98 CM) was elected secretary of the Association of District Court Judges of Virginia at the Association's annual meeting in August. He serves as a general district court judge in the 28th Judicial District.

Shannon Pierce (Col '98, Law '01 CM) has been appointed vice president of strategy and chief administrative officer at Virginia Natural Gas. Pierce served as vice president, growth, and chief external affairs officer at SouthStar Energy Services, a subsidiary of VNG's parent, Southern Company Gas. She began her career as a lawyer for McGuireWoods LLP in Richmond, Virginia.

Patricia (Anyaso) Sasser (Col '99 CM) was selected to be a Fulbright Specialist for a tenure of three years by the U.S. Department of State's Bureau of Educational and Cultural Affairs and World Learning. During her tenure, she is eligible to be matched with approved two- to six-week projects designed by host institutions in over 150 countries globally promoting international exchange and understanding.

Mohamed Vaid (Com '99 CM) has been appointed senior vice president, business solutions profit & loss, for Dematic Americas. Vaid will oversee the project execution team for Dematic's Americas region. He previously served as Dematic Americas' senior vice president, customer service.



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'00s

Kevin Clouther (Col '01) has published *Maximum Speed,* a collection of stories. The book moves across time and uses multiple points of view to dramatize youth's aftershocks. Clouther is also the author of *We Were Flying to Chicago: Stories*.

Justin Humphreys (Col '01) has published *George Pal: Man of Tomorrow* (BearManor Media), the authorized biography of the Academy Award-winning producer/director/animator.

Maggie Marano (Col '01 CM) has published her first children's book, *Santa's Surfside Christmas: The Replacement Reindeer Interviews*. The book follows Santa, Mrs. Claus and the elves as a post-Christmas vacation turns into an unexpected COVID-19 lockdown stay. Santa is allowed to fly out with special permission on Christmas Eve, but the reindeer aren't cleared to travel. Santa, Mrs. Claus and the elves decide to hold replacement reindeer interviews but can these applicants pull the sleigh?

Kathleen Murphy (Col '01 CM), professor of history at California Polytechnic State University, San Luis Obispo, published

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David Cooke, II 434-981-1667 MLS 646552

Marie Allen Custom Home Builders
Diane Miller 434-960-5856

University Village #1602 $1,000,000
Sue Plaskon 434-981-0115 MLS 646713

1365 Queenscroft $1,350,000
Tom Pace 434-953-8865 MLS 646750

945 Old Garth Rd. $1,790,000
Sophie Lin 434-327-9573 MLS 641382

1004 Locust Ave. $2,600,000
Patti Rowe 434-531-2214 MLS 644188

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Class Notes

Captivity's Collections: Science, Natural History, and the British Transatlantic Slave Trade with UNC Press in October 2023. The book explores the entangled histories of the slave trade and science in the 18th century. It reveals how naturalists exploited the routes of the British slave trade to obtain thousands of natural historical specimens, including some that survive in modern scientific collections.

Joshua Ryan Leo (Col '02) has been named program director for the Beth Israel Deaconess Medical Center and VA Boston Healthcare Fellowship in Consultation-Liaison Psychiatry, uniting two teaching hospitals of Harvard Medical School. In this role, Dr. Leo will mentor the next generation of psychiatrists, strengthen connections between major health care institutions and advance a holistic approach to care for a wide range of patients.

Wade Morris (Col '04 CM) has published *Report Cards: A Cultural History* with Johns Hopkins University Press. The book traces the nearly 200-year history of American education by examining how grades have reflected the shifting power dynamics among teachers, parents and students.

Lt. Col. Michael Trimble (Col '04 CM) has earned a Ph.D. in military strategy from the School of Advanced Air and Space Studies, the U.S. Air Force's graduate-level strategy school. His dissertation focused on security cooperation and air advisers in the war on terror.

Scott LeTourneau (Darden '06) has been named executive vice president and chief financial officer of Cox Automotive, the world's largest automotive services and technology provider. LeTourneau has been with Cox since 2012 in various corporate development roles, most recently as senior vice president of corporate development for parent company Cox Enterprises.

Craig Pratsch (Engr '06 CM) has published his first novel, *The Treatment,* a vision of a not-so-different world where criminals are sentenced to years of state-mandated medication instead of brick-and-mortar jails. The book touches on current and past political issues through the lens of science fiction.

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Each insurer has sole financial responsibility for its own insurance. List of insurers at farmers.com. Not all insurers are authorized in all states.

Luke Hopkins (Engr '08) and **Sara Hutter Hopkins (Com '08 CM)** welcomed a second son, Owen Hutter, on April 20, 2023. The family, including big brother Will, lives in Greensboro, North Carolina.

Kevin LaPorta (Engr '09) and **Jennifer Murphy LaPorta (Col '10 CM)** welcomed a son, Garrett Jack, on Sept. 23, 2023. He joins sister Lillian (age 7) and brother Dylan (age 3).

Christina Polenta (Com '09 CM) and **Eric Magenheimer (Com '09 CM)** welcomed their second child, Luke Thomas Magenheimer, in June 2023. The family lives in Oakton, Virginia.

'10s

Sarah Gabriel (Col '12 CM) married Christopher Alimenti on Sept. 9, 2023, in Richmond, Virginia. The couple met while Sarah was a server at Boylan Heights in 2011 and Christopher was visiting Charlottesville. He left his phone number on a piece of paper for Sarah. She found it again while going through old college mementos in 2020 and decided to text him. The couple lives in Richmond.

Lindsey Jensen (Col '13) and **Bryan Dale (Eng '14 CM)** were married north of Charlottesville at Moss Vineyards on Sept. 16, 2023. Lindsey and Bryan met on the Lawn one sunny fall day at UVA as fourth-year students. They survived years of long distance before settling down in Kansas City, Missouri, with their golden retriever, Charlie.

Caroline Rayner (Col '13) published her first book, *The Moan Wilds*, in May 2023. Published by Shabby Doll House, *The Moan Wilds* is one long poem and was described by one reviewer as "an adventure into the life-giving and destructive powers of desire." Rayner is a poet, music writer and teacher from Richmond, Virginia.

CJ Bowie (Com '14) and **Kathleen Bowie (Col '13, Nurs '20 CM)** welcomed a daughter, Chloe Grace, on June 13, 2023.

Milton F. "Eric" Tyler IV (Col '14 CM) and **Samantha L. Tyler (Col '14, Educ '14 CM)** celebrated the birth of their first child, Milton F. "Finn" Tyler V on July 31, 2023. They live in Cincinnati, where Eric is completing his general surgery residency and Samantha works in financial literacy education for the Federal Reserve Bank of Cleveland.

Julia Tazelaar (Col '16 CM) and her husband, Joe Wells, welcomed their first son, Winton "Win" Mac Tazelaar-Wells, on July 28, 2023. He is the first grandson of **Eric Tazelaar (Arch '82 CM)**. Julia is a teacher at the Dwight-Englewood School and Joe is a manager of data analytics for Robert Wood Johnson Hospital. The family lives in Teaneck, New Jersey.

Chloe Downs (Col '17 CM) married **Jonathan Colen (Engr '18 CM)** on Sept. 16, 2023, in the garden of Pavilion I at UVA. The couple lives in Hampton, Virginia, where Chloe works at NASA Langley and Jon works as a research professor at Old Dominion University.

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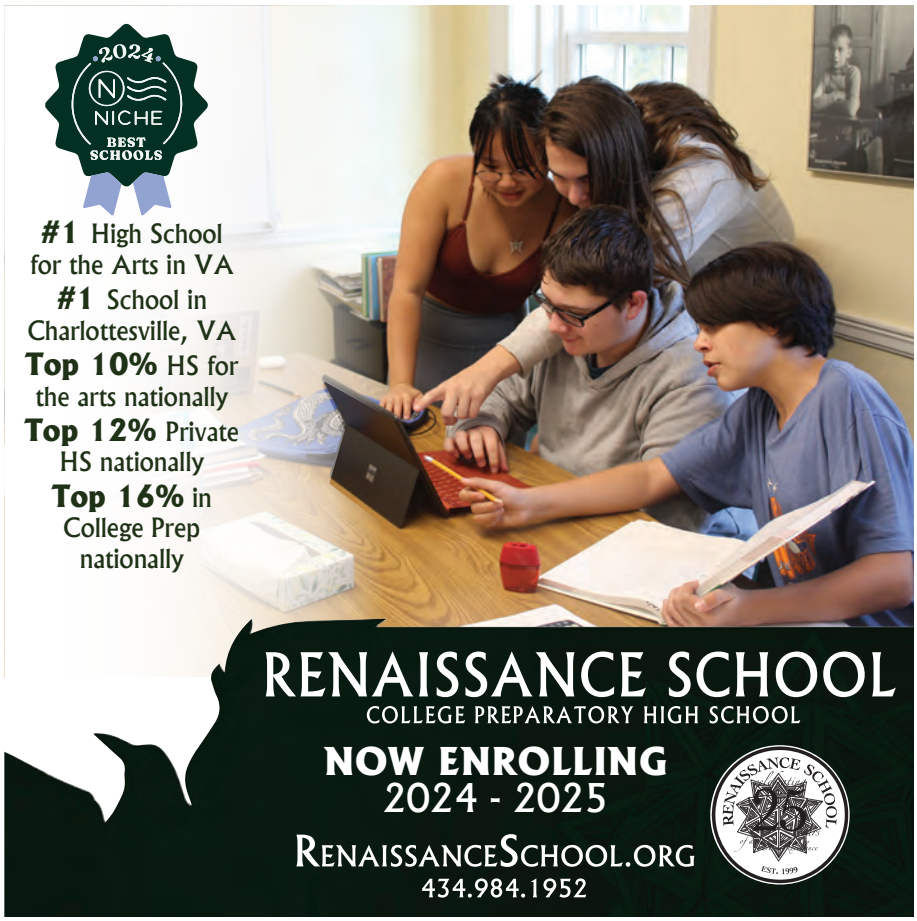
Morgan Flowers (Col '19 CM) has been recognized with a 2023 *CoVaBIZ* Next Gen Award. The awards recognize young professionals making a difference in their industries in Coastal Virginia. Flowers is development associate for The Lawson Companies, a real estate firm based in Norfolk, Virginia, specializing in the development, construction and management of multifamily housing communities.

Shira Lurie (Grad '19) has published her first book, *The American Liberty Pole: Popular Politics and the Struggle for Democracy in the Early Republic,* with UVA Press. Lurie is an assistant professor of history at Saint Mary's University.

Will Sexauer (Com '19 CM) has been recognized with a 2023 *CoVaBIZ* Next Gen Award. The awards recognize young professionals making a difference in their industries in Coastal Virginia. Sexauer is acquisitions manager for The Lawson Companies, a real estate firm based in Norfolk, Virginia, specializing in the development, construction and management of multifamily housing communities.



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UVA ALUMNI ASSOCIATION

In Memoriam

’50s

Henry Lee Valentine II (Col ’50 CM) of Richmond, Virginia, died Sept. 21, 2023. He was drafted into the U.S. Army in 1945 and served as World War II concluded. At UVA, he was elected Student Council president and was a member of St. Anthony Hall, the IMP Society, the Raven Society, Eli Banana and Omicron Delta Kappa. He was a member of the men’s tennis team and won championships in both singles and doubles at the Richmond City Tennis Tournament. Upon graduation, he joined the financial services firm Davenport & Co. when it had approximately 15 employees. When he stepped down as chairman in 2012, the firm had grown to over 400 employees. He retired from the company in 2021, having served as both CEO and president. Elected in 1970 to the Richmond City Council, he served for eight years, including two as vice mayor. He believed the city’s future depended on inclusion, collaboration and understanding across the population. He joined a group of Richmond’s business and political leaders to establish Richmond Renaissance, serving as a board member for 15 years, including as president. In 1996, he received the Humanitarian Award of the National Conference of Christians and Jews for promoting equality, respect and understanding among people of all races, religions and cultures. In 2010, he was inducted into the Greater Richmond Business Hall of Fame. He chaired the board or served as president for a variety of organizations, including the Children’s Hospital of Richmond, Richmond Eye and Ear Hospital, Richmond Tennis Patrons Association, the UVA Alumni Association, the United Givers Fund, and Woodberry Forest School. He also served on the boards of the Commonwealth Club, the Country Club of Virginia, Hollywood Cemetery, Media General, the UVA Board of Visitors, and the YMCA. Survivors include his wife of 68 years, Peggy; four children, including **Henry L. Valentine III (Col ’81 CM)**, **Ida V. Farinholt (Col ’84)**, and **Ned Valentine (Col ’87, Darden ’93 CM)**; 11 grandchildren, including **Ann McKerny Valentine (Col ’21 CM)** and **Henry Lee Valentine IV (Col ’25)**; and two great-grandchildren.

Carl Campbell (Educ ’51, ’62) of Oxford, Pennsylvania, died July 26, 2023. Before graduating high school, he joined the U.S. Navy and served on a landing ship in the Pacific during World War II. After completing his military service, he used the GI Bill to earn his bachelor’s in chemistry at Lynchburg College. Upon graduation, he began his teaching career in Virginia before earning both his master’s and his doctorate in education at UVA. He then moved to Pennsylvania, where he was a professor of educational administration at Shippensburg University for 26 years before retiring. Outside of work, he was an avid puzzle solver, completing multiple word puzzles daily. He also enjoyed golf, fishing, art history, museums and searching for arrowheads. Survivors include his daughter, his sister, three granddaughters and eight great-grandchildren.

Gelon S. “Pistol” Hobbs Jr. (Col ’51 CM) of Suffolk, Virginia, died April 9, 2022. At age 18, he joined the U.S. Merchant Marine as an ensign and subsequently joined the U.S. Army as a staff sergeant. While earning his bachelor’s in economics at UVA, he played freshman tennis and was a member of Pi Kappa Alpha fraternity. For 45 years he owned and operated G.S. Hobbs Clothier in downtown Suffolk. He also served as president of the Retail Merchants Association, president of the Hampton Roads Chamber of Commerce, and president of the Suffolk Rotary Club. President of the Suffolk Golf Association, he was a founding member of the Suffolk Sports Club. He considered graduating from UVA his most important achievement. Survivors include two daughters; three grandchildren, including **Meredith E. Prince (Educ ’08)** and **Sarah Hoffman (Col ’14 CM)**; and three great-grandchildren.

Thomas H. “Tuck” Maddux III (Com ’51 CM) of Baltimore, Maryland, died June 15, 2023. Originally from Marshall, Virginia, at age 17 he enlisted in the U.S. Navy to join the World War II effort. At UVA, he was president of Sigma Alpha Epsilon fraternity and a member of the IMP Society. After graduating, he began his business career at Black & Decker, eventually becoming an executive vice president and traveling worldwide to manage operations. In 1975 he was named executive vice president and chief operating officer of the Easco Corp., a Baltimore-based tool manufacturer. In 1985, he was appointed Maryland secretary of economic and community development by Gov. Harry R. Hughes, and helped Hughes navigate the state’s savings and loan crisis of the mid-1980s. Later, he established and was CEO of American Stone Mix Inc., a company that manufactured and sold building materials. He also served on many boards, with significant time dedicated to Washington College and Greater Baltimore Medical Center. In his free time, he enjoyed golf, boating, gardening and skiing. Survivors include his brother, three children, seven grandchildren and one great-grandchild.

Porter B. “Pete” Echols Jr. (Col ’55, Med ’58 CM) of Richmond, Virginia, died Sept. 4, 2023. During his time at UVA, he was a Lawn resident and member of the cross country and track and field teams. He matriculated directly to the University of Virginia School of Medicine after three years of

E. MAVIS HETHERINGTON | *NOV. 27, 1926–JULY 21, 2023*

'Captivating' psychology professor inspired generations of students

When psychology professor E. Mavis Hetherington stepped into a lecture hall, students recall, her vivid storytelling, sharp wit, and decades of hands-on research experience kept them rapt, even if there were hundreds in the room.

"She was very erudite and very entertaining at the same time, which is exactly what undergraduates want," said **Mark Crouter (Col '74 CM)**, who took two of her introductory courses as an undergraduate.

Hetherington, who taught for nearly 30 years at UVA, died July 21, 2023, at age 96. A leader in the field of child development and psychology, Hetherington was best known for her research on the effects of divorce on children. After stints at Rutgers University and the University of Wisconsin, she joined the UVA faculty in 1970. There, she launched a series of long-term studies following hundreds of families. She edited or co-wrote more than 10 books, including *For Better or For Worse: Divorce Reconsidered*. A longtime James Page Professor of Psychology, she chaired the department from 1980 to 1984 and retired in 1999 as professor emeritus.

"I just was so spellbound," said Thomas Oltmanns, now a psychology professor at Washington University in St. Louis, recalling the 1970 introductory class he took with Hetherington at the University of Wisconsin. "I was just sort of awestruck by her. I was planning to study something else, but during the course of the semester I just became so captivated by her lectures and what she was saying about research and psychology that I found myself wanting to take more of it and do more of it."

Fifteen years later, Oltmanns got to know Hetherington again—this time as a friend and colleague—when he joined her as a psychology professor at UVA. He said he'll never forget the first time he entered the department. As he was filling out paperwork, his 6-month-old baby, strapped to his back, began "squealing and yapping and talking to somebody." Oltmanns turned to find Hetherington standing behind him, cooing at the baby.

"That said a lot about her interest in kids," Oltmanns said. "A lot of really important people would come into the office," he reflected, "and somebody at her level—one of the most famous psychologists in the country—said, 'I want to play with the kid.'"

Soon Hetherington was inviting Oltmanns over for meals, introducing him to members of the UVA and Charlottesville communities and even helping his family find child care.

"It was interesting to see this other sort of nurturing side of her," Oltmanns said. "She was nice and helpful to colleagues, but at the same time, she didn't take any crap. … She was a force."

Hetherington earned numerous awards for both teaching and research, including UVA's Thomas Jefferson Award in 1987 and the American Psychological Association's Award for Distinguished Scientific Contributions in 2004.

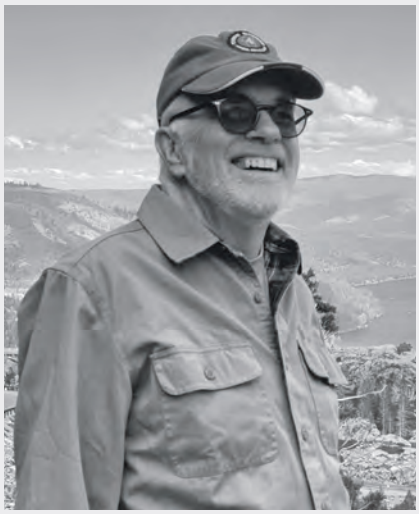
Originally from Ocean Falls, British Columbia, Canada, Hetherington received a bachelor's in English and a master's in psychology from the University of British Columbia, followed by a doctorate in psychology from the University of California, Berkeley.

She was predeceased by her husband, John Hetherington, who served as a law professor at UVA. Survivors include three sons and five grandchildren. ***—Sam Grossman***

DAVID SKINNER / UVA LIBRARY

undergraduate study. In 1993 he completed the hours for his bachelor's degree. Following medical school, he completed an internship at Jackson Memorial Hospital in Miami and a residency at Manhattan Eye, Ear and Throat Hospital in New York City. He practiced ophthalmology in Lynchburg, Virginia, from 1962 to 1995. After retirement, he moved to Richmond to be closer to his family. Survivors include his wife of 67 years, **June Welsh Echols (Educ '73 CM)**; three children, including **Burks Echols (Col '85 CM)**; his daughter-in-law, **Ann Carter "Boo" Refo Echols (Col '86 CM)**; and two granddaughters, **Carter Echols (Com '22 CM)** and **Sarah Echols (Col '24)**.

William Kent Ford Jr. (Grad '55, '57) of Millboro Springs, Virginia, died June 18, 2023. After graduating from Washington and Lee University, he earned his master's degree and doctorate in physics from the University of Virginia. During his time on Grounds, he was a member of the Honor Committee. He spent his professional career at the Carnegie Institution of Washington's Department of Terrestrial Magnetism, where he designed and installed electronic image tube spectrographs on telescopes around the world. One of the instruments he built is on display in the Smithsonian's National Air and Space Museum. He was also known for his work measuring galactic rotation curves with astronomer Vera C. Rubin. In retirement, he led water quality monitoring programs for the Cowpasture River Preservation Association. He enjoyed spending time in nature, operating ham radio, and tinkering with wires, glass and metal. Survivors include his wife, Ellen, three children and four grandchildren.



DENNIS AUSTIN | *MAY 28, 1947–SEPT. 1, 2023*

PowerPoint co-creator remembered for balance of humility and confidence

For a software developer whose work helped so many people present ideas to audiences, **Dennis Austin (Engr '69)**, co-creator of PowerPoint, wasn't one to call attention to himself. He was so humble that even some of his family friends were surprised when they learned about his significant career achievement.

Austin served as principal developer of the ubiquitous digital presentation tool from its inception at a small software firm called Forethought in 1984 until his retirement from Microsoft in 1996. He died Sept. 1, 2023, at his home in Los Altos, California. He was 76.

Longtime co-worker and former PowerPoint product manager Cathy Belleville remembered Austin as a phenomenal designer who stayed focused on the user experience. One innovation she credited to Austin is the concept of a "master slide"—a simple way to unify a presentation by keeping attributes like background art, title location and text formatting consistent.

"We viewed Presenter [PowerPoint's original name] as a revolutionary product despite the fact that visual aids for presentations were not at all new," Austin wrote in a 2009 presentation about the product's genesis. To set it apart, he focused on making the product easy to use, with a "direct-manipulation interface"—meaning that what you are editing looks exactly like the final product. Designed at first for Macintosh computers, the original program integrated graphics from other products, like Excel, and featured no color because the Macintosh had only a black and white monitor.

"All this seemed risky, but necessary to draw the right kind of attention," Austin wrote.

Just a few months after PowerPoint's launch, Microsoft bought Forethought for $14 million, introducing the program to an audience of millions. Today, Microsoft estimates that PowerPoint is used to create more than 30 million presentations daily, according to *The Washington Post.*

"It succeeded beyond my wildest dreams," Austin wrote in the 2009 presentation. "It has become a synonym for presentation slides. Although loved by many, it is also reviled by audiences condemned to sit through boring presentations seemingly stretched by an endless series of visual aids. Whatever PowerPoint's contribution to communication, it could only magnify a presenter's skill—or lack of it."

Austin studied electrical engineering at UVA. Though he grew up in Pittsburgh, he applied to Virginia because of his admiration for Thomas Jefferson. **Jan Kilgore Austin (Educ '70 CM)**, his wife of 50 years, recalled meeting him through his college friend group, lovingly named the 26 Crew after the number of their apartment on Jefferson Park Avenue. The couple married in 1972.

In true Jeffersonian style, Austin remained a lifelong learner, his wife said, always hungry to learn more and try new things. In his 60s, he earned his pilot's license. He was also an avid outdoorsman, able to name all the wildflowers on the side of a trail.

In addition to his wife, survivors include a son, a granddaughter and a brother.

—Avery Donmoyer

EMILY MORRISON

Melvin "Mel" Roach (Col '55 CM) of Richmond, Virginia, died July 31, 2023. An ROTC graduate of UVA, he served two years of active military duty as an ensign in the U.S. Navy. At UVA he played on the baseball, basketball and football teams and was a member of Sigma Alpha Epsilon fraternity, T.I.L.K.A., and the Raven Society. He went on to play baseball professionally in the major leagues and appeared in two World Series. He was inducted into the Virginia Sports Hall of Fame in 1988 and the UVA Baseball Hall of Fame in 2019. Following his career in Major League Baseball, he joined the Bank of Virginia Trust division and remained a loyal employee for 25 years as it moved through several name changes. He retired as the president of Signet Trust Company in 1985. Throughout his life, he continued to receive baseball cards and fan mail. Survivors include his wife of 61 years, Marilyn, two children, a brother and five grandchildren.

Randolph Wall Cabell (Darden '59 CM) of Williamsburg, Virginia, died Sept. 7, 2023. He was commissioned as a second lieutenant in the U.S. Army, serving for two years at Fort Bliss, Texas. He graduated with both bachelor's and master's degrees in electrical engineering from Georgia Tech. After a brief stint with GE in Philadelphia, he returned to his home state of Virginia to attend the newly opened Darden School of Business at UVA, where he received his M.B.A. and was a member of the Raven Society. He enjoyed a 28-year career as an engineer with IBM and proudly celebrated Virginia history through music and family. This included editing and publishing music of the Band of the 19th Virginia Heavy Artillery, co-founding a saxhorn band at the Virginia Military Institute, and composing nearly a dozen

marches. He was masterful at orchestrating fun and will be remembered for the joy he brought to those around him. He is survived by his wife of 64 years, **Mary Katherine Huggin Cabell (Grad '57, '60 CM)**; five children, including **Elizabeth Cabell (Col '83 CM)** and **Martha Cabell (Col '90 CM)**; 15 grandchildren; and eight great-grandchildren.

F. Patrick Dillon (Col '59 CM) of Surprise, Arizona, died Feb. 8, 2023. He served in the U.S. Navy with tours of duty in locations such as Europe and Brazil as assistant naval attaché. While studying psychology at UVA, he was a member of Sigma Chi fraternity and Navy ROTC. He spent the next 18 years working in human resources and later as the senior executive/vice president of MSI. In 1983 he started PAVI Enterprises. He continued as president for the rest of his career, focusing on sales and human resources and consulting for *Fortune* 500 companies. He served on the board of advisers to the California State University of San Bernadino, La Vern University, Orange Coast College, and the University of California, Riverside. He also was an instructor for Long Beach City College, University of San Francisco, Loyola University, National University and Saddleback City College. Survivors include his wife, Vicki, one child and five grandchildren.

'60s

Jesse E. Graham Sr. (Col '60, Law '64 CM) of Winter Park, Florida, died Sept. 17, 2023. He served in the U.S. Army, with six months in active duty followed by seven and a half years in the Army Reserve. He began as a second lieutenant with a final promotion to captain and he also served as a judge advocate in the General Corps. He earned both his bachelor's in philosophy and his law degree at UVA, where he was a member of St. Anthony Hall, the P.K. Society, Army ROTC, and the Glee Club. After moving to Florida, he started practicing law with Akerman in Orlando, and in 1968 opened his own law practice. He grew the firm throughout the following years and retired after 50 years of practice. He was a member of the Charter Review Commission for Orange County, supported the Juvenile Diabetes Research Foundation as a corporate fundraiser, and was a board member to the Orlando March of Dimes. He was also an avid golfer, enjoying games in Florida as well as England, Ireland and Scotland. Survivors include his wife of 61 years, Kathleen; two children, including **Jesse E. Graham Jr. (Com '90 CM)**; and five grandchildren.

Robert R. "Bob" Lowe (Com '60) of Pepper Pike, Ohio, died July 4, 2023. While studying finance at UVA, he was a member of the men's tennis team, a member of Zeta Beta Tau fraternity, and a Lawn resident. After graduation, he began a career as an entrepreneur. He ran several businesses, including a hospital billing service, a truck parts supply store, a chain of Amy Joy doughnut bakeries, and a rubber manufacturing plant. He remained an avid tennis player and in 1993 was named the top-ranked player in the Midwest for his age group. Later in life he became devoted to online chess. Survivors include his wife of 59 years, JoAnne; two sons; and four grandchildren, including **Abigail Hartley Lowe (Col '27)**.

Russell Hill Roberts (Col '60, Law '63) of Fredericksburg, Virginia, died Aug. 29, 2023. He earned both his bachelor's degree and his law degree from UVA, where he was a member of the men's wrestling team and Phi Delta Theta fraternity. He practiced law in the Fredericksburg area from 1963 until 2013. He worked for many law organizations, including serving as president of the Fredericksburg Area Bar Association, Virginia Association of Defense Attorneys, and Association of Defense Trial Attorneys. He received the distinguished honor of being selected as a fellow of the American College of Trial Lawyers. He volunteered for several local institutions, including the University of Mary Washington and the Community Foundation of the Rappahannock River Region. He enjoyed spending time outdoors, fly fishing and upland bird hunting. After retirement, he spent winters in Key Largo, Florida, with his wife, Martha, who predeceased him. Survivors include his wife, Rosalyn; two daughters, including **Mary Roberts Yarmy (Engr '88 CM)**; his sister; and many nephews, nieces, grandchildren and great-grandchildren.

Margaret (Peggy) Gregory Lau (Nurs '61 CM) of Honolulu, Hawaii, died Aug. 28, 2023. Originally from Amherst, Virginia, she earned her bachelor's degree in nursing from UVA and her master's in public health from the University of Hawaii. From 1966 to 1968 she served as a clinical instructor of community health nursing at UVA School of Nursing. Returning to Hawaii to live and work in 1969, she spent most of her nursing career in utilization review, quality management and hospital administration. She felt her education at UVA had prepared her for a successful life and career. Survivors include her husband, Lot, and one son.

Elsie Johnson (Nurs '62) of Charlottesville died July 23, 2023. She graduated from the UVA Jackson P. Burley Nursing Program, developed with the purpose of training Black students to become licensed nurse practitioners over the course of 18 months. In April 2019, she was recognized as one of the so-called "hidden nurses" who participated in the University's segregated nursing program through the 1950s and '60s. After receiving her LPN, she took a job at UVA Hospital, where she eventually became the charge night nurse of the neonatal intensive care unit, formerly known as the newborn special care unit. Later, after her children were grown, she worked for the Charlottesville Parks and Recreation Department. She was known as a "community mom" to many and as an excellent cook who made delicious homemade rolls. Survivors include three children, including **Kathy Johnson Harris (Educ '77)**; a sister; six grandchildren; four great-grandchildren; and many nieces and nephews.

Nathan Robert "Nat" Turner Sr. (Engr '62) of Wirtz, Virginia, died Aug. 19, 2023. He earned his bachelor's degree in electrical engineering from UVA, where he was a member of the Trigon Engineering Society, and went on to earn his master's at Penn State. He enjoyed a 61-year career at General Electric/Lockheed Martin as a chief engineer designing vital U.S. space systems and defense. Outside of work, he enjoyed repairing vehicles and taking on various building projects. Survivors include his wife, Jessie; five children, including **Andrew Turner (Engr '00 CM)** and **Natalie Sohn (Col '09, Batten '10, Law '13 CM)**; two siblings, including **Robin Cooper (Col '77)**; eight grandchildren; many nieces and nephews, including **Ainsley Cooper Revercomb (Col '09 CM)** and **Anna Cooper (Com '18 CM)**; daughter-in-law **Corrie Clark (Engr '02)**; and son-in-law **Will Sohn (Law '12)**.

Malcolm Matheson Randolph (Col '64) of Richmond, Virginia, died Aug. 14, 2023. He attended UVA, where he was a member of Phi Kappa Sigma fraternity and *Corks & Curls*, before graduating from the University of Richmond. For 47 years he led Richmond Primoid Inc., a family business founded by his father, **E. Fairfax Randolph (Col '37)**, in 1947. It specializes in waterproofing, specialty coatings, structural restoration and concrete repair. He was also committed to his work with the Bon Secours Richmond Health Care Foundation, where he supported a scholarship to the St. Mary's Hospital School of Practical Nursing, and Goodwill of Central Virginia. He was a season ticket holder for UVA basketball and football for many years. He enjoyed playing golf and traveling on his boat between Virginia and Florida. Survivors include his wife of 56 years, Olivia; four children, including **Margaret R. Pace (Col '94 CM)** and **Malcolm M. Randolph Jr. (Col '02 CM)**; his brother, **E. Fairfax Randolph Jr. (Col '62)**; and nine grandchildren, including **Michael McCullough Campbell Jr. (Col '25)**.

Virginia R. Francisco (Grad '66) of Staunton, Virginia, died Sept. 21, 2023. She earned her bachelor's degree at Mary Baldwin College before earning her master's in English from UVA. She also held a doctorate from Indiana University. A theater professor at Mary Baldwin College for over 40 years, she taught courses in theater history and literature, directed more than 50 plays and served on numerous committees. Her Mary Baldwin career also included several years of service as an associate dean for special programs. She was a leader for Habitat for Humanity, promoted classical music for the Staunton Music Festival and was one of the founders of the Oak Grove Folk Music Festival. She loved traveling and guided educational trips to London, China, Egypt and Eastern Europe. Survivors include her daughter, her brother, two nieces and one nephew.

Janet Ellen Fisher Sleppy (Nurs '66 CM) of Canton, Georgia, died July 21, 2023. She attended the School of Nursing at UVA with her identical twin sister, **Joyce Anne Fisher Laux (Nurs '66 CM)**, graduating in September 1966. She worked as a registered nurse at Hampton General Hospital in Virginia and Anne Arundel Medical Center in Annapolis, Maryland. After moving to Georgia, she worked for the medical practice of Drs. Palay, Frank and Brown in Midtown Atlanta until she retired in 2000. Her many hobbies included sewing, crocheting, embroidery, cake decorating, gardening, theatrical performances, being at the seashore, line dancing, watching college football, traveling, and attending her children's and grandchildren's musical and athletic activities. She was an active and involved member of the Kiwanis Club. In addition to her twin sister, survivors include two children, three grandchildren, a sister, two brothers, and many nieces, nephews, grandnieces and grandnephews.

Richard Gordon Wilmoth (Engr '67, '73 CM) of Williamsburg, Virginia, died Sept. 4, 2023. He earned a bachelor's degree in engineering science from Tennessee Tech University before heading to UVA to earn both his master's in aerospace engineering and his doctorate in engineering physics. He worked as a senior research scientist at NASA Langley Research Center in Hampton, Virginia, for 41 years. His work influenced next-generation flight technologies, including the space shuttle and the Mars orbiter. As he entered retirement, he worked for fun as a principal research scientist at Combustion Research and Flow Technology in Pipersville, Pennsylvania, for nine years. His children knew him as Dad, the rocket scientist. He enjoyed coaching their Little League baseball teams. Survivors include his wife of 58 years, Susan Davis, two sons, a brother and six grandchildren.

Gene Layton Davis, MD (Col '68, Med '72 CM) of Keystone, Colorado, died Aug. 31, 2023. He earned both his bachelor's in chemistry and his medical degree at UVA, where he was a member of Pi Kappa Phi fraternity, a member of the pep band, and a Lawn resident. He also holds an M.B.A. from Webster University in St. Louis, Missouri. Following medical school graduation, he completed an internship in internal medicine at Washington University in St. Louis and completed a residency in diagnostic radiology at Washington University's Mallinckrodt Institute of Radiology. Following his residency, he served as an assistant professor of clinical radiology for many years. He practiced for 37 years at Christian Northwest Hospital, Incarnate Word Hospital and Missouri Baptist Medical Center. He was active in professional organizations, serving as president, vice president, secretary and treasurer for the Greater St. Louis Society of Radiologists and as a councilor for Missouri to the American College of Radiology. He was a fellow of the American College of Radiology. He enjoyed traveling, gardening, and obedience and agility training his dogs. Since retiring in 2013, he lived full time in Keystone, Colorado, where he was an avid skier. Survivors include his wife of 52 years, Gretchen, and his son.

Richard S. Shank (Arch '68 CM) of Charlottesville died

July 14, 2023. He earned his bachelor's degree in architecture from UVA. He and **Bob Gray (Arch '73)** co-founded a Charlottesville-based contemporary architecture firm, Shank & Gray Architects, maintaining a close partnership that spanned over 45 years. His influence can be seen in a number of Albemarle County buildings, including the Charlottesville City Hall Annex and the Our Lady of Angels Monastery in Crozet. He also had a second career in the restaurant and hospitality business. He designed and operated Charley's and Trio Restaurants in Charlotte, North Carolina, for over 35 years. He enjoyed wine, travel, UVA athletics, tennis, golf and opera. He and his wife of 57 years, **Linda F. Shank (Nurs '71, '88 CM)**, attended the Santa Fe Opera each summer for 20 years. One of his favorite activities was hosting dinner parties for friends and family. In addition to his wife, survivors include his two children, **Sam Shank (Col '95 CM)** and **Sara Shank (Col '96)**; two siblings; and two grandchildren, including **Spencer Shank (Col '27)**.

J. Francis Amos, MD (Med '69) of Rocky Mount, Virginia, died June 8, 2023. A graduate of UVA Medical School, he practiced medicine with longtime friend and business partner, **Jack Bumgardner Jr., MD (Col '68 CM)**, in their hometown of Rocky Mount for 35 years. He also served as the first director of the Carilion Family Medicine Residency program and assistant professor of the Family Practice Residency program through UVA in Roanoke, Virginia. He served as a past president of the Virginia Academy of Family Practice. He also maintained a lifelong interest in historic preservation and served as a past president of the Franklin County Historical Society. Survivors include his wife of 53 years, Laquita, four children, a brother, seven grandchildren, two step-grandchildren, and many nieces and nephews.

James "Jim" Herrell Rollins (Law '69) of North Yarmouth, Maine, died July 15, 2022. He served as a captain in the U.S. Army in artillery units at both Fort Bliss, Texas, and later Bitburg, Germany. Previously, he attended Davidson College on a ROTC scholarship before attending law school at UVA, where he was a member of the rugby team. He began his law career in Atlanta, eventually joining the Creditor's Rights Group of the Atlanta office of Holland & Knight as a partner specializing in the representation of lenders. He was active in many civic and charitable organizations and was proud of his involvement with the Georgia Trust for Historic Preservation and Olmsted Linear Park Alliance. After retiring in 2017, he moved to Maine, where he became a trustee and pro bono adviser to Maine Preservation. He remained an avid Atlanta sports fan and continued playing rugby for many years. Survivors include his wife, Jillian, two children, two stepdaughters, a sister, and many step-grandchildren, nieces and nephews.

'70s

Stephen Horner Both (Col '73 CM) of Wilmington, Delaware, died May 26, 2023. He was a lifelong Wilmington resident except for the years he spent at UVA. While earning his bachelor's in English, he was a member of Phi Kappa Psi fraternity and Eli Banana. He was an accomplished painter who took great care with older homes, but his true passion was food. In 2000, he competed on *MasterChef USA*. Throughout his life, he offered his personal chef and catering services to a lucky few. He was an avid reader and a lover of history, military miniatures, dogs, *Jeopardy!*, old country music and the farmers market. He lived his entire life without a cellphone, to the chagrin of many. Survivors include his brother, his sister, and his nieces and nephews.

Virginia Diane Dixon Colbert (Col '75, Educ '78, Grad '85) of Lanham, Maryland, died Jan. 31, 2023. A native of Norfolk, Virginia, she was a triple 'Hoo, earning a bachelor's in psychology, a master's in school psychology, and a doctorate in educational psychology from UVA. She became a longtime educational psychologist and counselor, working for the District of Columbia Public Schools and the Fairfax County Public Schools. She was known for her kindness and intellect along with her culinary, dressmaking and writing talents. Survivors include two daughters, two grandchildren, and her brother, **Eddie West Jr. (Col '88)**.

Cynthia Barksdale Frentz (Com '78 CM) of Louisville, Kentucky, died Aug. 21, 2023. She earned her bachelor's degree in business administration and marketing from UVA, where she played on the varsity women's basketball and lacrosse teams and was a charter member of the Kappa Kappa Gamma sorority chapter. She earned her master's degree in health care administration from Virginia Commonwealth University. Her career path took her to Louisville in 1982, where she was a hospital administrator for Humana as well as co-owner of Home Care Partners Inc. She was a member of the Woman's Club of Louisville and a board member at the Louisville Deaf Oral School, now known as the Heuser Hearing & Language Academy. She also served on the board of the Cabbage Patch Settlement House. She was involved in her children's schools, serving as PTA president for numerous terms. She loved the outdoors, especially hiking the Appalachian Trail and the Grand Canyon. She enjoyed playing golf and tennis. Survivors include her husband of 38 years, Thomas; two children, including **Elizabeth "Betsy" Frentz Brill (Com '10 CM)**; two grandchildren; and her nephew, **William "Bill" Wallis Jr. (Com '97, Darden '03 CM)**.

Carl Rudy Rash (Educ '78, Arch '81 CM) of Moneta, Virginia, died Feb. 10, 2023. He earned both his bachelor's in education and his master's in urban planning from UVA, where he was a member of the Student National Education Association, the Architecture School Design Council, and the American Institute of Architects. His professional career included 10 years as planning director for the town of Christiansburg, Virginia. Survivors include several cousins.

Ronald Alfred Strawley (Grad '79 CM) of Charlottesville died June 30, 2023. He earned his doctorate in education from UVA after receiving a bachelor's from West Chester University and a master's from Penn State. He was a licensed professional counselor and practiced at organizations including Horizon House in Philadelphia, the Delaware Department of Corrections, and the Garnett Center in Charlottesville. He ended his career as executive director of Lafayette School and Treatment Center in Charlottesville. He was an avid chef and a loyal fan of all Philadelphia sports teams, as well as Penn State football and UVA football and basketball. He was known for his collection of T-shirts, all revolving around his love of sports and golden retrievers. Survivors include his wife, **Brenda Nelson Strawley (Grad '79 CM)**, his daughter, his uncle, and many cousins.

'80s

Elizabeth Schiller Friedman (Col '81 CM) of Chicago died June 23, 2023. She earned her bachelor's degree in anthropology from UVA. She continued her education at the University of Chicago, where she earned her master's and doctorate in Near Eastern Languages and Civilizations. She also held a master's degree in maritime civilizations from the University of Haifa in Israel. She pursued a career in higher education while maintaining her connections to academic research. She served as program manager and then director of professional master's programs at the Illinois Institute of Technology, where she also taught as an adjunct professor in anthropology. She co-founded the National Professional Science Master's Association and later served as its president. At the time of her death, she was Visiting Facilitator for Faculty Engagement in STEM Educational Initiatives at the University of Illinois, Chicago. She was predeceased by her father, **Peter Schiller (Col '42 CM)**. Survivors include her husband, Alon; her daughter, Hadas; her mother; four siblings, including **John Schiller (Col '79 CM)**; and nine nieces and nephews, including **Jessica Breese Beringer (Com '10, Law '14 CM)**.

Stephen Joseph Kennedy (Col '82 CM) of Lynnwood, Washington, died June 24, 2023. After earning his bachelor's in government from UVA, he obtained his law degree from Harvard Law School. He practiced law in Seattle for 36 years, first as a civil litigator and as a partner at Ater Wynne, before establishing his own law firm and expanding his practice to include dispute resolution. He handled a broad range of matters, from a patent dispute for a Norwegian shipbuilding company to repatriating pre-Colombian artifacts to Mexico's National Museum of Anthropology. He volunteered for organizations including Big Brothers of America and Volunteers of America of Western Washington. He enjoyed traveling with his family, Mozart operas and Irish ballads. Survivors include his wife, Aimee, two daughters, a stepdaughter, four siblings, and many cousins, nieces and nephews.

James "Jim" Britt O'Connell (Engr '83) of Williamsburg, Virginia, and Jaco, Costa Rica, died Sept. 14, 2023. While studying computer science at UVA's engineering school, he was a member of Sigma Nu fraternity. He began his career as a software engineer with Westinghouse in Hunt Valley, Maryland, before returning to Charlottesville to work for Sperry Marine. He then founded Stairway Software, the developer of Screen Extender for WordPerfect. After closing Stairway Software, he led Regent University's implementation of distance learning as program manager and system architect. He was subsequently recruited by IBM as a program manager and customer advocate. A sports enthusiast, he enjoyed skiing in Colorado and surfing in Costa Rica, where he retired in 2016. Survivors include his parents, two sisters, and six nieces and nephews, including **Ian Flatt (Col '12)**.

Stephen Edward McLaughlin (Arch '85 CM) of Silver Spring, Maryland, died March 25, 2023. He attended UVA on a Navy ROTC scholarship and spent four years as a surface warfare officer upon graduation. After his military service, he went on to earn a master's degree in landscape architecture from Louisiana State University. He worked on contract with the U.S. Department of State before resigning in 2020. Survivors include his wife, Sophia, his parents and his brother.

Paul Reimers (Com '85 CM) of Leesburg, Virginia, died July 30, 2022. He received his bachelor's in finance from UVA before founding his business, PR Construction & Development Inc., in 1985. He built hundreds of custom homes in Leesburg and the surrounding areas. He was a founding member and served as president of the Partnership for Clean Water and Education and was a longstanding member of the Leesburg Board of Architectural Review. He was also a member of the Explorers Club, a professional society dedicated to the advancement of field research, scientific exploration and resource conservation. An avid traveler, he loved outdoor activities including climbing, hiking, fishing, skiing and rafting. Survivors include his sisters, **Christine Reimers (Col '83 CM)** and **Ruth Reimers Webb (Col '89)**; his parents; and three sons.

'90s

Anthony James "AJ" Sessa (Com '99 CM) of Richmond, Virginia, died Aug. 2, 2023. He received his bachelor's degree in finance from UVA before earning his M.B.A. at the Tepper School of Business at Carnegie Mellon University in 2007. He pursued a career in software development, eventually becoming senior vice president of CFE Equipment Corporation, where he supported the company through several expansion efforts and the COVID-19 pandemic. Friends and family will remember him for his sharp wit, his dry sense of humor, and his love for UVA basketball and the New York Knicks. Survivors include his two daughters and their mother, his parents, his brother, his nephews, his uncle and two cousins.

’00s

Laura Stanley Quaynor (Col ’04, Educ ’05 CM) of Powder Springs, Georgia, died Aug. 30, 2023. She was an Echols Scholar at UVA, where she earned her bachelor’s degree in African American Studies and French as well as her master’s degree in foreign language education. She continued her education at Emory University, where she earned a doctorate in educational studies. She taught for 20 years, beginning with four years at the K-12 level and then 16 years at the university level. She chaired the Advanced Studies in Education department at the School of Education at Johns Hopkins University. She served as a manuscript reviewer for publications such as *Anthropology & Education Quarterly* and on university committees, such as the Online Education Review Committee. Fluent in English and French, she traveled and volunteered around the world, including partnering in a school for refugee children in Liberia. Survivors include her husband, **Samuel D. Quaynor (Col ’05 CM)**, four children, her parents and three siblings.

Faculty & Friends

Richard Francis DeMong of Charlottesville died Aug. 5, 2023. He graduated from California State University, Long Beach, with a degree in political science before joining the U.S. Air Force. He left active service in 1972 and served in the Air Force Reserves until his retirement as a colonel in 1989. Upon leaving active duty, he earned his M.B.A. at the College of William & Mary and received his doctorate in finance and management science from the University of Colorado. In 1977 he became an assistant professor at UVA’s McIntire School of Commerce, where he spent the entirety of his academic career. An expert in subprime and non-prime mortgage and home equity lending, he testified in 2004 to two subcommittees of the U.S. House of Representatives on the need for federal regulation of subprime and predatory lending. After retiring from UVA in 2010, he continued as a faculty adviser to the McIntire Investment Institute and served on the board of the University of Virginia’s Physician Group. He was active in the Rotary Club of Charlottesville and was on the board of several organizations, including the Charlottesville Committee on Foreign Relations and the Central Virginia Chapter of Military Officers Association of America. He loved the mountains, all things Disney, classical music and UVA sports. Survivors include four children, including **Cheryl DeMong Hubbard (Com ’91 CM)** and **Lynn A. Waidelich (Col ’99, Educ ’99 CM)**; 11 grandchildren; a brother; a sister; and a nephew.

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Retrospect

FRUITFUL FIND WITHIN THE WALLS OF PAVILION X

A 2012 renovation reveals a 19th century recipe and other mysteries

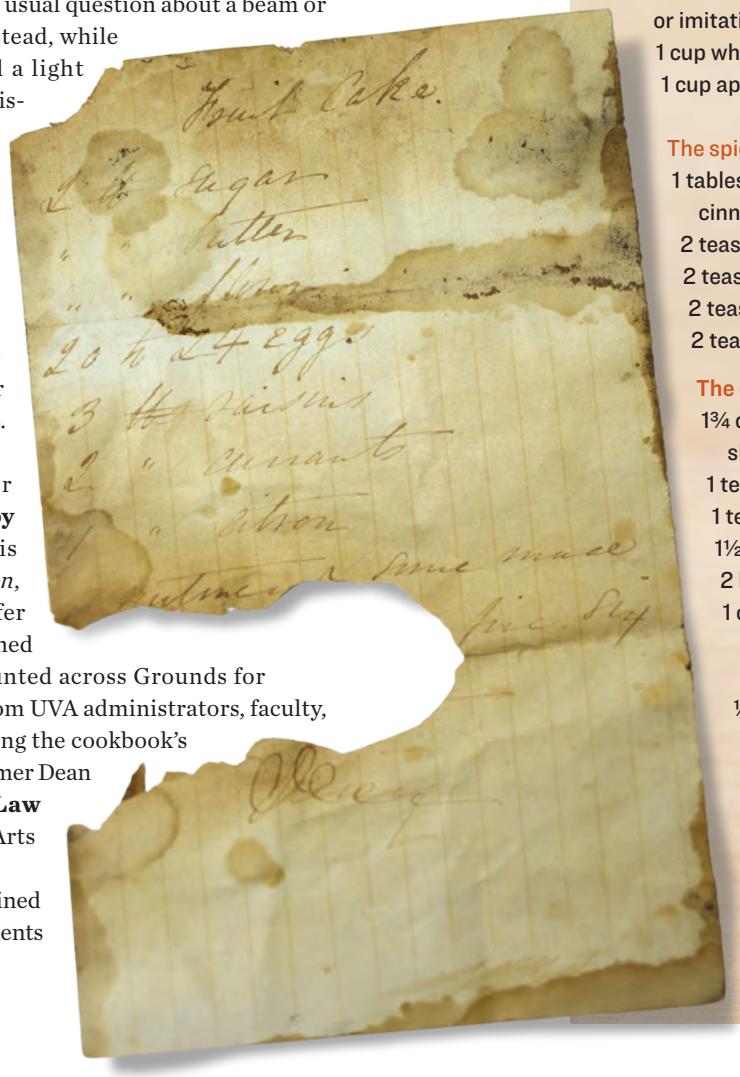
BY SARAH LINDENFELD HALL

As part of his work as an architectural conservator at UVA, Mark Kutney has fielded plenty of calls from carpenters working on projects across Grounds. But one call, from the lead carpenter on a Pavilion X renovation project in 2012, just felt different.

The carpenter didn't have a usual question about a beam or some other project detail. Instead, while cutting into a wall to install a light switch, an electrician found historical documents hidden behind it. The discovery led Kutney to a treasure trove of documents and trinkets inside the pavilion's nooks and crannies that date to the early 1800s. And among the stash that Kutney found in the pavilion's attic was a recipe for fruitcake with the name Dr. J.L. Cabell on it.

That recipe, re-created for modern cooks by historian **Libby O'Connell (Grad '79, '87)**, is featured in *Hoos in the Kitchen*, a 2017 cookbook by then-staffer Melissa Palombi. Palombi learned about the discovery as she hunted across Grounds for interesting recipes to share from UVA administrators, faculty, staff, alumni and friends. Among the cookbook's recipes are bruschetta from former Dean of Students **Allen Groves (Law '90)** and Vice Provost for the Arts Jody Kielbasa's pierogi.

The fruitcake recipe was stained and torn, but most of the ingredients



The original recipe called for 2 pounds each of flour and sugar.

Rich and Spicy Fruitcake

Hoos in the Kitchen
Recipe by Libby O'Connell (Grad '79, '87)
Yields two 8x4-inch loaves

INGREDIENTS:

The fruits
1 cup golden raisins, chopped
1 cup dried currants
½ cup candied orange rind, diced
½ cup candied citron, diced
1 cup crystallized ginger, diced
Grated zest of 1 large orange

1 cup bourbon (or your favorite rum). Orange juice or apple cider may be substituted but will not be historically accurate.
2 sticks (½ pound) high-quality butter. (Reserve 2 tablespoons for greasing the pans. Do not substitute margarine or imitation butter.)
1 cup white sugar
1 cup apple cider

The spices
1 tablespoon ground cinnamon
2 teaspoons ground cloves
2 teaspoons ground allspice
2 teaspoons ground mace
2 teaspoons ground nutmeg

The dry ingredients
1¾ cups all-purpose flour, sifted
1 teaspoon baking powder
1 teaspoon baking soda
1½ teaspoons salt
2 large eggs, beaten lightly
1 cup chopped pecans or walnuts, toasted if possible
½ cup brandy or bourbon, for basting after the cake is baked

LEFT: ANDREW SHURTLEFF; *RIGHT:* ADAM EWING

DIRECTIONS:

Preheat oven to 325 degrees.

With the 2 tablespoons of butter that have been set aside, generously grease two 8x4 loaf pans. Line with parchment paper and grease again. You can also use one loaf pan and one muffin pan.

Put the fruits, rinds, ginger, and zest in a large, nonreactive pot. Add 1 cup bourbon and stir to mix. Over low heat, bring the bourbon and fruit to a simmer, and cook gently for 5 minutes. This will soften the dried fruits and open their flavors. Add the remaining butter in chunks, and let it melt, stirring occasionally. Reduce the heat as low as possible, or turn it off, rather than burn the fruit. Stir in the sugar and mix well. You don't beat this batter; hand mixing with a large spoon is the right approach. Pour in the cider and mix.

Now, add all the spices and stir some more, mixing thoroughly. Turn off the heat. Your kitchen will smell like heaven. Remove the pot from the burner and let the ingredients cool.

At this point, you can set aside the batter and refrigerate it for up to four days. You could also freeze this for up to a month, and thaw overnight in the fridge when you are ready to use it. Bring the batter back to room temperature to proceed.

Using a medium mixing bowl, sift the flour together with the baking powder, baking soda and salt. Gradually pour the dry ingredients into the fruit and bourbon batter, and stir until the dry ingredients are fully incorporated.

Add the 2 beaten eggs and stir well. The addition of modern baking powder and soda makes it possible to leave out 10 more eggs. Add the pecans, mixing just until they are fully distributed. Again, do not use a beater.

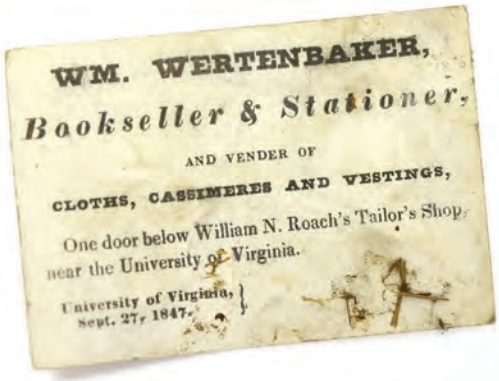
Fill your loaf pans. Center the pans in your preheated oven. Bake for 60 minutes. Check for doneness by inserting a toothpick. When it comes out clean, the cakes are done. If you are baking muffins, they only need 25 minutes.

Remove the pans from the oven and set on trivets or on a heatproof surface. Let cool. This is important. The cakes will fall apart if you try to get them out of the pans while they are hot.

See our feature Cooks' Books on Page 40 for more 'Hoo-written recipes.

While they are cooling, baste the cakes and muffins with ½ cup brandy or bourbon. If you have a basting brush, this is the time to use it. Or just gently drizzle the brandy over the cakes, especially around the edges, using a spoon. Take your time.

Once the cakes are cool, remove them from the pans. Wrap well and tightly seal in aluminum foil. They will keep for a couple of weeks as long as they are tightly sealed and stay cool. The liquor acts as a preservative, so you can add a little more bourbon or brandy with your basting brush in a few days if you desire. In the 19th century, these cakes might be wrapped in butter-dipped cheesecloth, wrapped again in bourbon-saturated linen to preserve them, and then stored in tins in a cool place. More bourbon or brandy would be occasionally brushed or gently spooned on top to keep the cakes moist and fresh until time to serve them. You can do this, too.



Mystery still surrounds several items found behind walls and in nooks and crannies of Pavilion X.

could be made out. And, calling for 2 pounds each of flour and sugar and 20 to 24 eggs, it made a giant fruitcake.

The size wasn't so unusual for the time, wrote O'Connell, former chief historian for the History Channel and author of *The American Plate: A Culinary History in 100 Bites.* Recipes for "enormous fruitcakes" in 18th and 19th century cookbooks were common, she notes in the introduction to the recipe in *Hoos in the Kitchen*.

The cake, typically made in the winter, sent a message as well—that the baker could afford luxuries such as large quantities of spices from around the world, O'Connell said in an interview. "Conspicuous consumption existed back then."

Palombi says she can still feel the surge of adrenaline as things fell in place to include the fruitcake recipe in the book. UVA Libraries gave her permission to document it for the first time, Kutney invited her to photograph what he found, and O'Connell was quick to lend her expertise, she says. "It's like a mutual enthusiasm."

Still, years later, plenty of mystery surrounds the recipe, including why it was in Pavilion X and why so many artifacts, such as a sewing spool, perfume bottle, quartz crystals and an 1828 coin, were left behind, Kutney says.

Dr. J.L. Cabell, or **James L. Cabell (Col 1833)**, returned to UVA about five years after graduating and served as professor of anatomy and surgery for more than 50 years. He lived on the Lawn, but in Pavilion II, not Pavilion X. Cabell was among the founding members of the American Medical Association but is also remembered for propagating ideas of eugenics and white supremacy. (Old Cabell Hall is named after state lawmaker and UVA booster Joseph C. Cabell, his uncle.)

Items were found in different places, including in the attic where Kutney spent hours searching with a flashlight. According to a UVA history of Pavilion X, "functional attics" weren't part of Thomas Jefferson's original design, but stairs were added to Pavilion X around 1832.

"In the tightest of crannies, I was finding letters and invoices," Kutney says.

One name that kept popping up was Fanny Hunter, whose aunt was married to Pavilion X resident Henry St. George Tucker, a law professor, records show. According to letters and invoices, Hunter was a seamstress, ordering thread, needles, ribbon and other items.

University architectural conservator Mark Kutney

The recipe was found in the same area as Hunter's documents though there is no known direct link between Hunter and Cabell. Kutney can only guess what it was doing in Pavilion X and why it had Cabell's name on it. But, in the 1800s, UVA was surrounded by undeveloped land, and Charlottesville was a short horse ride away, he says.

"There was this sort of community that probably looked inward," Kutney says of the Lawn. "And so, it made sense that somebody in Pavilion II would be sharing a recipe with somebody in Pavilion X."

In other words, it might have involved nothing more than an old-fashioned recipe swap.

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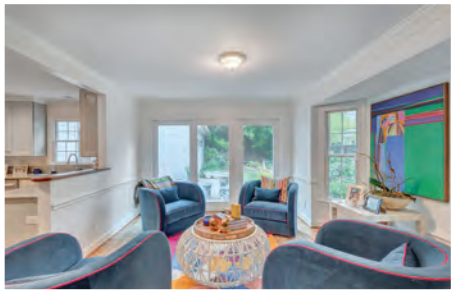

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