The Institute of Environmental Sustainability signals a new era at Loyola.
Sustaining God’s creation

At the beginning of our academic year, we celebrated the opening of our landmark Institute of Environmental Sustainability. The institute is the result of years of planning and is our effort to respond to the call by the Society of Jesus asking all Jesuit institutions—especially universities—to focus on matters of the environment. Sustainability is a serious manner, and it is something that universities are uniquely qualified to address.

The Institute of Environmental Sustainability features a greenhouse, geothermal installation, clean energy lab, residence hall, and more. These features are exciting, but what is more noteworthy is the integrated and interdisciplinary learning that will take place through their use. Students will live, study, experiment, interact, and observe in this one facility. Through the institute, we hope to instill in our students the idea that environmental challenges are of critical importance and that they will be responsible for meeting them collaboratively.

This is very much in line with our Jesuit, Catholic identity. Our faith tells us that all creation, especially the human person, is a reflection of God. We embrace science’s role in God’s plan of discovery and design, and we know that sustaining that creation is the job before us. In stewarding our precious natural resources, we protect the people—both ourselves and others—who rely on them. This institute is an expression of our commitment to that task.

Our students will take what they learn within labs and classrooms and apply that knowledge well beyond those walls. They will be prepared for a growing number of career opportunities in the environmental sustainability field. We anticipate that they will spend time in nature at our Retreat and Ecology Campus, growing food or restoring a degraded wetland. We will encourage them to bring new perspectives to a well-known piece of literature and teach middle-school students about biodiesel production. We hope they will travel to foreign countries to learn about resource management abroad. And we are confident that they—and all of us—will reevaluate our consumption habits and reflect on the ways that our faith calls on us to protect our planet and those who inhabit it.

Most importantly, our students will become graduates who are equipped and inspired to find real solutions to environmental problems. This is a crucial part of our mission as a university, and I, for one, look forward to seeing the results.
Loyola welcomes two new deans

SCHOOL OF EDUCATION

Michael E. Dantley, EdD, of Miami University in Ohio, has been named the new dean of the School of Education. With more than 20 years’ experience in higher education, Dantley has served numerous leadership roles at Miami University, most recently as assistant provost and vice president of academic affairs. Dantley served the Cincinnati Public School system as teacher and principal for over a decade. He is currently pursuing research that explores new ways to conduct qualitative research and spirituality and the link between principals’ moral development and the ways these principals define and demonstrate their commitment to social justice. Dantley holds a BA in history and education from the University of Pennsylvania, a MEd in educational leadership from Miami University, and an EdD in educational administration from the University of Cincinnati.

SCHOOL OF CONTINUING AND PROFESSIONAL STUDIES

Walter S. Pearson, PhD, of Lewis University, has been named the new dean of the School of Continuing and Professional Studies (SCPS). Before Lewis, he served as dean of New College at St. Edward’s University in Austin, Texas, and as associate academic dean and director of evening, weekend, and graduate programs at Simpson College in Iowa. Pearson holds a BA in labor studies from Antioch University, an MA in adult and continuing education from the University of Missouri-Kansas City, and an EdD in educational leadership and policy studies from Iowa State University. Pearson serves on the board of trustees of the Association for Continuing and Higher Education (ACHE), as well as on a task force of the Higher Learning Commission to develop an academy on enhancing student persistence.

The Ten Thousand Ripples project is a partnership between local artist Indira Johnson, Changing Worlds, LUMA, and other cultural and educational organizations in the Chicago area. The project highlights the power of art to transform the space in which it lives. The project launched in 2012 with 100 fiberglass and resin Buddha sculptures created by Johnson installed at sites chosen by the ten participating communities. Companion artistic programming reached an estimated 1,000 youth and tens of thousands of residents. LUMA presents this culminating exhibition featuring some of the Buddha sculptures and various artistic responses from the communities involved.

Using both celestial and Buddhist imagery in her work, Andra Samelson explores the inseparability of the physical and spiritual aspects of the universe. Working with paint, pins, and paper dots, she creates ephemeral constellations in her large-scale wall drawings and paintings. Her floor installations are interactive. Their continuously changing reflections offer a metaphorical experience of connection with the cosmos. The exhibition also includes Samelson’s recent prints and works on paper.

“The absolute acknowledgment of all that lies beyond us—the glory that fills heaven and earth.” This definition of worship by Evelyn Underhill is what artist Teresa Albor references in her installation All that lies beyond us. People of all ages and faiths are invited to participate by writing to Albor about their own evidence that something lies beyond us. Over the life of the exhibition, submitted statements will be written on the gallery walls of the museum. To participate, visit LUC.edu/luma/allthatliesbeyondus.

These exhibitions are on display until November 3.
Honored by the White House

President Barack Obama greets members of the 1963 Loyola University Chicago Ramblers NCAA Championship men’s basketball team in the Oval Office, July 11, 2013.

From olive to oil in the Italian tradition

In August, JFRC students participated in the celebratory olive harvest. After a day and a half of work, more than 40 olive trees on campus were stripped bare. SLA Jack Spittle and eight students then took the resulting 1,200 pounds of olives to a *frantoio*—olive press—just north of Rome in the countryside. There they watched their olives as they were cleaned, chopped, mixed, and then pressed. Forty-five minutes later their oil began to ooze out, and continued to do so for half an hour, after which 70 liters of the green liquid rested in four massive containers.

The quality of a particular olive oil is determined by a variety of factors, but the classifications generally seen on labels are determined by acidity level. The JFRC oil has an acidity level of just 0.35%, which makes it extra virgin oil.

Making sense of financial choices

Loyola has been awarded a grant from the Council of Graduate Schools (CGS) to develop a financial literacy program for graduate and undergraduate students. The grant was awarded as part of the CGS best practice program, Enhancing Student Financial Education, co-sponsored by TIAA-CREF, a leading financial services provider. Samuel Attoh, Loyola’s Graduate School dean and principal investigator of the project, sees this as a wonderful opportunity to promote financial education for multiple beneficiaries across the University. “It will provide our students with broad access to CGS-developed financial educational tools and resources and establish a firm foundation for financial management, academic success, and asset building in the future,” says Attoh.

A legend of the law

Loyolans gathered at the School of Law on June 12 to celebrate the 80th birthday of Professor Emeritus Richard A. Michael (BS ’55, JD ’58), affectionately known to many as “RAM.” Fellow alumnus Hon. John J. Cullerton (BA ’70, JD ’74), president of the Illinois Senate, served as master of ceremonies. An endowed scholarship has been created to honor Professor Michael, who has taught at Loyola for nearly 50 years. The idea for the scholarship originated with University trustee Jack Hartman (BBA ’80, MBA ’82, JD ’85), who says he wanted to honor a teacher who changed his own life. “He made me want to prepare for and be at my best in class—I studied twice as hard for him as for anyone else,” Hartman says. Michael says he’s honored to have a scholarship named for him. “I’m glad that people think I made a contribution to the school over the years, and I’m pleased that this scholarship will give students the opportunity to attend law school when they might not have been able to,” Michael says. “Some may make great contributions to the state of justice in Illinois and the country.” To date, $346,077, including matched contributions by the University, have been raised.

Waiting for the CTA bus? Stop and look around.

What do French fries, roofing shingles, and plastic bottles have in common? Look inside a CTA bus shelter, or what we like to call a “corner classroom,” to find out. This fall, Loyola unveiled a new advertising campaign to highlight its academic programs and the research and teaching being done at the University. The campaign will appear on multiple channels including Hulu, RedEye, the Chicago Tribune, and the CTA. The next time you need a bus in Chicago, look for a Loyola-sponsored shelter. You’ll stay warm and dry—and you may even learn a thing or two.
Stritch welcomes DREAM Act applicants

Stritch School of Medicine is the first medical school in the nation to announce that it is accepting undocumented immigrants.

"...we have a tradition of reaching out and encouraging the growth and development of future doctors from all walks of life," says Linda Brubaker, MD, dean and chief diversity officer of the Stritch School of Medicine. The decision to consider applications is a conscious step and chief diversity officer of the Stritch School of Medicine’s Neiswanger Institute for Bioethics and Health Policy, also believes this is a beginning step in meeting a major public health disparity—access to care. "When Loyola and Marquette were founded, this corner of the Great Lakes region was a hub of US immigration. Together with those arriving from other states, immigrants helped build the companies and institutions that are the bedrocks of our economies. They became elected officials, teachers, and artists. They were as vital to our cities as the people who had been born there. We need to allow immigrants today to contribute to our communities as they have so crucially done in the past. As much as immigration reform is a practical need, it is also a moral imperative. We acknowledge the complexity of immigration law and the difficulty of reform, but we must keep the innate humanity of our predecessors in mind as we proceed. At our universities, we see gifted graduates, who were brought to this country by their parents but lack documentation, struggle to find employment and build lives for themselves. There are more than 11 million undocumented persons in our country—nearly one million of whom are college-age. For the sake of our students, our communities, and our world, we must find ways to make them citizens who can contribute to the communities in which we all live.

INSTITUTE OF PASTORAL STUDIES

Master of Arts in Health Care Mission Leadership

This program offers professional preparation for those in a senior position in a health care environment. The program’s incorporation of teachings from ministry, health care, and bioethics creates a well-rounded curriculum that is vital for the work being done in Catholic hospitals worldwide. Students can choose to earn their degree either on-site at Loyola or online in the comfort of their home, which allows individuals looking for flexibility a chance to have the Loyola experience.

COLLEGE OF ARTS AND SCIENCES

German Studies Minor

With the new German Studies Minor, undergraduate students explore the social, historical, political, and economic background of German culture and its impact on contemporary life. The minor is cross-disciplinary, encouraging students to view their German studies through many lenses. Students are also encouraged to study abroad in German-speaking locales. This immersion can strengthen language proficiency and offer first-hand experience to support historical and cultural studies in the classroom. Visit LUC.edu/germanstudies for more information.

An urgent call for immigration reform

By MICHAEL J. GARANZINI, S.J., President and CEO of Loyola University Chicago, and SCOTT PILARZ, S.J., President of Marquette University

S ant Ignatius of Loyola, the founder of the Jesuits, believed college students should be located near the heart of their cities, which allow for superior education and visible student populations and contribute to civic life. To that large extent, Marquette and Loyola were established to meet the need for higher education on the part of immigrant families inhabiting large portions of their urban areas.

This embrace of diversity and commitment to educational access remains an important part of our mission as universities. Sharing this sense of mission, the presidents of 90 Catholic colleges and universities recently issued a letter calling for a comprehensive immigration reform. We are in strong agreement with our peers that, as the latter states, "Our immigration system is so deeply flawed, and in such urgent need of repair, that inaction is unacceptable." When Loyola and Marquette were founded, this corner of the Great Lakes region was a hub of US immigration. Together with those arriving from other states, immigrants helped build the companies and institutions that are the bedrocks of our economies. They became elected officials, teachers, and artists. They were as vital to our cities as the people who had been born there. We need to allow immigrants today to contribute to our communities as they have so crucially done in the past.

As much as immigration reform is a practical need, it is also a moral imperative. We acknowledge the complexity of immigration law and the difficulty of reform, but we must keep the innate humanity of our predecessors in mind as we proceed. At our universities, we see gifted graduates, who were brought to this country by their parents but lack documentation, struggle to find employment and build lives for themselves. There are more than 11 million undocumented persons in our country—nearly one million of whom are college-age. For the sake of our students, our communities, and our world, we must find ways to make them citizens who can contribute to the communities in which we all live.

The American dream

L oyalty to the American dream is cross-disciplinary, encouraging students to view their German studies through many lenses.
Choose good food

Scott Commings, executive chef at the Retreat and Ecology Campus, on the benefits of seasonal produce and local connections

We live in a time of convenience. We can order anything from around the world and have it at our door within 24 hours. That access is a wonderful thing to have as a chef, but when do we begin to sacrifice the integrity of food by having things so readily available?

Through our restaurants and retail, we have been taught that it is always possible to get that perfect red tomato for our salads in the middle of January. We can pick up ripe-like produce any time of the year, whether it is in season or not. What do we lose by this? We lose much of what that ingredient was grown for, including, in many cases, nutrition. We lose flavor and natural sweetness in our vegetables. On average, the tomatoes we consume are traveling over 1,500 miles to get to us. Produce is picked before it is ripe and full of nutrients. We need to look more toward seasonality to determine our daily menus.

Here at the Retreat and Ecology Campus, we are trying to fully grasp the farm-to-table relationship. With over five acres of growing space, we are able to supplement a good portion of our produce used in our facility. We work with local farmers as well, which both provides us with products and supports their efforts. We are lucky to be located in an area with an abundance of growers and livestock farms. Everyone has heard the refrain, “Eat local!” It should really just say, “Choose good food.” Choose to eat foods that are grown in a way that supports their nutritional qualities. Choose foods that aren’t processed and mishandled. Everyone can be a great cook. All you have to do is pick great ingredients and let them stand for themselves.

Choose foods that aren’t processed and mishandled.
Choose foods that are grown in a way that supports their nutritional qualities.
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Scott Commings, executive chef at the Retreat and Ecology Campus

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FAST CLASS

Putting the finishing touches on a few loaves of freshly baked bread.

By SCOTT COMMINGS

FRONTLINES
LOYOLA UNIVERSITY CHICAGO

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The Institute of Environmental Sustainability embodies Loyola’s commitment to addressing environmental challenges. Through research, experimentation, and conscientious living, the Loyola community will work toward practical solutions and the formation of inspired and responsible graduates.
The new Institute of Environmental Sustainability (IES) facility is more than just a building. In some ways, it mimics the environment those within it seek to preserve. The geothermal heating and cooling system operates on the same principle as the process that keeps a duck’s body warm when it is standing on ice. The aquaponics facilities act as scaled-down wetlands. Even the building itself is something like a tree, with deep roots that get energy from the ground and a roof that harvests rain water.

This idea—that by understanding how our environment works, we can be better stewards of it, which will benefit us in return—is at the heart of the Institute of Environmental Sustainability. The building, and the programs under the umbrella of the institute, demonstrate that sustainability is a part of all facets of life, at Loyola and in the world beyond. “Sustaining the health of our environment is the critical issue of the next generation,” says Nancy Tuchman, PhD, founding director of the institute. “It’s a Jesuit way of thinking, and it’s an issue of responsibility. We see environmental issues as social justice issues.”

The institute is a cooperative endeavor that spans campuses and disciplines, addressing environmental issues from the molecular level to entire ecosystems, and from personal responsibility to environmental policy. Research taking place within the institute ranges from the compilation of data about the damaged Chicago area waterway system to field ornithology courses to under "architecture imitating life".

Architecture imitating life

The Institute of Environmental Sustainability is loaded with state-of-the-art technology to make it as energy-efficient as possible. By taking advantage of natural systems, from rainwater to ground temperature, the facility operates at a rare level of efficiency. For more on how the building and its features work, visit LUC.edu/green.

AQUAPONICS SYSTEM

Fish live in water tanks on the bottom level, while plants grow in trays on top. The waste water from the fish tanks is pumped up to the plant beds, where the plants extract the nutrients they need. The water, now cleansed of toxins, returns to the fish tanks—and the whole process starts over. This “closed-loop system” requires a small amount of electricity for the pump, a little food for the fish, and sunlight for the plants. Yet it can grow plenty of food—fresh produce and fish—to eat.

WATER HARVESTING

The roof is designed to capture as much rainwater as possible and divert it into a 3,000-gallon cistern within the facility. This water is then reused for irrigation—and even to flush some of the toilets in the building.

GEOTHERMAL SYSTEM

This heating and cooling system takes advantage of the near-constant 58° temperature that is below ground all year. Extracting heat from the ground in the winter (shown here) and bringing cooler water into the building in the summer cuts the building’s heating and cooling costs by 30 percent. This 91-well system is the largest geothermal system in Chicago.
The United States Department of Agriculture estimates that nearly a quarter of the crops in American diets require bee pollination. Yet managed bees, such as honey bees, along with some wild species, are under threat from new and emerging diseases, as well as environmental and management stressors. Thanks to a grant from the USDA, Kelly Garbach, PhD, of the Institute of Environmental Sustainability, is working to find ways to help growers deliver sufficient pollination to those crops that need it. Now in its first year of a projected five, the Integrated Crop Pollination project includes collaborators from 16 institutions, including universities, government agencies, non-profits, and private industry. Garbach describes the interdisciplinary project as incorporating habitat enhancement for wild bees, farming practices to support bees, and use of diverse managed bee species to support economically viable farm systems. Although European honey bees, a non-native species to North America, are the most frequently used managed pollinators in the U.S., native bee species can also contribute to crop production to lessen the effects of honey bee decline. Team researchers are studying ways to integrate those native bees into the production of high-value specialty crops, such as almonds, apples, cherries, and blueberries. In other words, which species of bees can be the most useful, and in what combination with honey bees? The researchers are also looking at ways to increase the pollination provided by those bees. “Honey bees that are shipped around the country have a very difficult task,” Garbach says. “Growers who rent bees are trying to make sure they have bees working when their crop hits peak bloom.” As climate patterns fluctuate and bee habitats become more limited and costly, growers are looking into ways to support bee populations year-round, such as planting strips of flowers that support bees and providing nesting habitats, as well as tutoring soil health and pesticide applications to avoid disturbing them.

Garbach is leading work with growers and conducting interviews to measure adoption of integrated crop pollination practices. “We want to know who’s adopting these practices, whether they’re working, and how they’re being communicated.” Garbach says. She also works to identify innovators in a community that others might go to for advice or recommendations on a new practice. The interviews Garbach is now conducting will inform extension efforts over the next three or four years, as well as provide information on how pollinator management changes over time. Through experimentation, data collection, and targeted communication, researchers with the Integrated Crop Pollination project may be able to ease the burden of declining honey bee populations on growers and consumers alike.

The Integrated Crop Pollination project aims to find ways that native bees can supplement or replace honey bees to pollinate high-value crops. “Our Institute of Environmental Sustainability gives us an opportunity to drill down and dig deeply into knowledge of the science behind environmental problems, but it also offers the hopefulness of solutions that we can provide,” says Tuchman.

The Institute offers a BA in environmental policy and a BS in environmental science, as well as five-year BA/ or BS/ MBA programs designed to help students understand the implications of business and consumer products and practices. All students, regardless of their majors, take a core course in environmental issues. “We want to help channel students into careers in environmental sustainability, whether it’s business or policy, public health, or environmental science,” Tuchman says. “And we want all of our graduates to have literacy about environmental issues—to connect them to the sense of urgency that we all feel.” The hope is that the institute will eventually become a fully-fledged school. At Loyola, the culture of sustainable responsibility—and the resources to find solutions—are growing.

**Boling the bees**

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In a way, it’s all in the name. ‘One-fifth of the world’s fresh water is contained in our Great Lakes,’ says Patrick Conway (BA ’74, JFRC ’73–’74), co-owner of Great Lakes Brewing Company. ‘We have to be the protectors of it.’

Pat, who founded the Cleveland-based brewery along with his brother and co-owner, Dan, sees the company as providing much more than tasty microbrews. In fact, the successful brewery has adopted what it calls a ‘triple bottom line’—defined as ‘economic, social, and environmental practices that achieve a sustainable yet profitable business.’ It’s less a list of initiatives, although there are many, than a philosophy.

It was while studying at the John Felice Rome Center that Conway encountered great European styles of beer, traveling and sampling in the UK, Germany, and Belgium. Years later, while working in Chicago as a teacher and social worker, Conway couldn’t stop thinking about opening a brewery. His brother Dan, then working as a loan officer at a bank, had attended the Rome Center twelve years after Pat, and the experience had resonated equally. “My brother Dan, then working as a loan officer at a bank, couldn’t stop thinking about opening a brewery. His interest was piqued by a cross-cultural travel exposure,” Conway says. “It seemed natural to reach back, to Europe, for inspiration,” Conway says. “They don’t want to see us reinvent the wheel.”

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As the family story goes, Conway’s great-grandfather worked in a brewery. Pat and Dan, whose father, Tom, attended the University of Chicago, and who started a business in 1988, “were interested in making a name for themselves in the beer industry,” Conway says. “We wanted to be a part of it.”

The Great Lakes beers feature significant names. DORTMUNDER GOLD Golden Lager The first beer produced by Great Lakes, in the mid-1990s. The brewery is named after a 19th-century style, Dortmunder, that was popular in Germany and the United States.

BURNING RIVER Pale Ale Named for the naval officer and War of 1812 hero who fought the British on Lake Erie.

CLARKE’S AMBER Ales of the 18th and 19th centuries are the inspiration for this beer, named after the first mayor of Cleveland.

PORTER An English beer style that was popular in the 19th century and is named after the American port city of Boston.

ELIOT NESS Amber Lager Named for the famous Prohibition Agent and Cleveland Police Chief.

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CLARKE’S AMBER Ales of the 18th and 19th centuries are the inspiration for this beer, named after the first mayor of Cleveland.

PORTER An English beer style that was popular in the 19th century and is named after the American port city of Boston.

ELIOT NESS Amber Lager Named for the famous Prohibition Agent and Cleveland Police Chief.

EDMUNDO FITZGERALD Punter Named for the firefighter that sank in Lake Superior in 1975.
The door to room 218 in the Cudahy Library gives no clue as to the treasures inside. From the divine to the ridiculous, the University Archives & Special Collections is home to 13,000 rare books, 90,000 photographs, the papers of famous men and women, and a variety of curious objects.

Enter the world of America’s first European explorers by perusing the EDWARD A. CUDAHY JESUITICA COLLECTION. The Jesuits’ vivid journals and letters, dating from 1565, describe their encounters with native peoples, the difficulties of establishing missions throughout the Americas, and their efforts to help preserve indigenous cultures. Dramatic stories of religious heroism had great popular appeal to the people back home. These explorers created some of the first definitive maps of the region. The JESUITICA COLLECTION consists of 1565-1850 letters, journals, and maps illustrating early American history and exploration. The Jesuits’ vivid journals and letters, dating from 1565, describe their encounters with native peoples, the difficulties of establishing missions throughout the Americas, and their efforts to help preserve indigenous cultures.

A HISTORY OF MEDICINE COLLECTION comprises 1,200 volumes published from 1695 to 1962. Subjects include the history of medical education, biology, genetics, anatomy, pharmacy, nutrition, bacteriology, surgery during the Civil War and World War I, and general histories of medicine in England and the United States. A treasure of the special collections is a first edition of St. Ignatius’s SPIRITUAL EXERCISES, dating back to 1548. A rare volume, and one near and dear to many at Loyola, the book is one of only six first editions in any library in the country, as far as Kathy Young, University Archivist, can determine. According to Young, the volume is of high quality and in good shape. The cover is composed of vellum and the pages of cotton rag paper that resists yellowing with age.

The CATHOLIC CHURCH EXTENSION SOCIETY PHOTOGRAPH COLLECTION highlights the various churches built by the society and the congregations associated with them. During that time, chapels were tied to trains, wagons, boats, and later automobiles, bringing Catholic services to poor parishes throughout the United States. The JESUITICA COLLECTION consists of 1565-1850 volumes published from 1695 to 1962. Subjects include the history of medical education, biology, genetics, anatomy, pharmacy, nutrition, bacteriology, surgery during the Civil War and World War I, and general histories of medicine in England and the United States. A treasure of the special collections is a first edition of St. Ignatius’s SPIRITUAL EXERCISES, dating back to 1548. A rare volume, and one near and dear to many at Loyola, the book is one of only six first editions in any library in the country, as far as Kathy Young, University Archivist, can determine. According to Young, the volume is of high quality and in good shape. The cover is composed of vellum and the pages of cotton rag paper that resists yellowing with age.

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With truth and compassion

Patricia Matuszek Drott (BSN ’63) works to increase awareness and compassion for those living with HIV/AIDS.

When Patricia Matuszek Drott (BSN ’63) was working as associate director of Loyola’s Student Health Services in the early ’90s, few people wanted to talk about HIV/AIDS, much less learn about it. “Everyone assumed it wasn’t happening here at Loyola,” recalls Pat, MS, RN. “But it was.”

A young man who was HIV-positive came to Student Health Services and said he wanted to help educate his fellow students. Around that time, Pat had two friends pass away from the disease. And as she learned about their experiences and those of the Loyola student, she became aware that little was being done to support those living with HIV/AIDS and address the stigma and misconceptions associated with the disease. Pat took training from American Red Cross and helped launch a series of educational efforts at Loyola. It was the beginning of a new passion for her.

Years later, in fact, her experience at Loyola influenced her decision to accept a position as Catholic Charities HIV/AIDS Liaison to the Archdiocese of Chicago. Pat, who recently received the Marcella Niehoff School of Nursing’s Spirit of Ignatius Award, worked for 16 years as a public health nurse and nursing supervisor at the Cook County Department of Public Health. She also worked as a visiting nurse and went on to earn her MS in public health nursing at the University of Illinois at Chicago, graduating in 1984. She taught at the University of Illinois at Chicago, North Park University, and the Marcella Niehoff School of Nursing, among others.

Ten years ago, Pat left teaching for the Catholic Charities position, a role that combines her expertise as a nurse, educator, and HIV/AIDS activist. She is a resource to the Cardinal, parishes, schools, and the Catholic Charities staff. She works to increase awareness, dispel myths, and reduce discrimination. She encourages people to get tested and learn their status. She wrote and produced a DVD, The HIV/AIDS Pandemic and the Christian Response, which was distributed to parishes in English and Spanish. Pat notes that the mandate for the Archdiocese’s response to HIV/AIDS came from Joseph Cardinal Bernardin, whom she says was “at the forefront of stimulating education, sustaining awareness, and encouraging compassion amidst all of the fear.”

She adds, “All of our activities are directed by Catholic social teaching.”

More than 1 million people in the United States are living with HIV, according to the Centers for Disease Control and Prevention. Pat says the outlook is different than it was many years ago when that young man approached her about raising awareness. A diagnosis is no longer a definite death sentence.

“It’s not us and them.” Pat replied, “It’s us and them. It’s we.”

Pat says her friend’s question reflects an attitude that many people continue to have, which is why it’s important for the Archdiocese to take a leadership role in promoting understanding. “It’s part of our mission as Catholics. We offer compassion to all persons—the vulnerable, marginalized, and poor. In many cases, this includes people living with HIV/AIDS.”

Public health has been a focus for Pat since she became a nurse 50 years ago. Caregiving also continues to be a big part of her life. Her husband of 44 years suffered a massive stroke eight years ago, and she is his primary caregiver. Pat, who has two children and six grandchildren, says her experiences throughout her career have prepared her for this challenge, as well as difficulties she faces in educating the public about HIV/AIDS.

“It’s been quite a journey,” she says. “Sometimes it’s frustrating and you feel like you’re beating your head against the wall. But even if I reach just one person, it’s all worthwhile.”

Patricia Matuszek Drott BSN ’63 works as a resource and activist in her role as Catholic Charities HIV/AIDS Liaison to the Archdiocese of Chicago.

“It’s not us and them.”

“It’s we.”
A family tradition

By ANASTASIA BUSIEK

Coming from her family’s cattle farm and a graduating high school class of 28, Jolett Rod (BS ’13) took her turn in college while her brothers cared for her herd.

Majoring in biology with three minors (anthropology, bioethics, and neuroscience), Jolett Rod (BS ’15) completed 150 credit hours in four years. She also became EM certi- fied through Loyola and worked as a volunteer on call 24 hours a day, responding to emergency medical calls on campus. But then, Rod is no stranger to hard work. Growing up on a cattle farm instilled a healthy respect for long days and commitment to a task.

The family lives and works on their cattle farm—Rod Farm—in Sublette, Illinois, about two hours west of Chicago. They rent out pastures and breed cattle to show and to sell. Rod’s father, Rodney, started a herd in his 20s. When each of his three children turned 8, he gave them two heifers from which the children went on to grow their individual herds—Jolett’s now numbers around 20. Although many farms stick to one breed, the Rods have a little bit of everything: Shorthorns, Maine-Anjous, Herefords, Simmentals, and more.

Jolett began showing cattle at age 8, as did her older brothers. Although her brothers, Rodney and Brody, did what she describes as “most of the hard labor”—feeding and calving in rain, sleet, or snow—Jolett was responsible for the show cattle during the summers. It went something like this:

Get up before dawn. Take the cattle to the wash rack; tie them to their post. Soak, scrub, and rinse them. Take them inside, dry them with the indus- trial dryer, comb and brush them, tie their heads up so they stand, and feed them.

Rod showed at county fairs, local 4-H shows, and the Illinois State Fair. When she was in 10th grade, her family started attending a livestock exposition in Louisville annually. Rod loved it all.

When each of her older brothers left home for college, the other took care of his herd during the school year. When Jolett left for Loyola, her brothers did the same for her, giving her the practical support and peace of mind required to keep up with her rigorous school schedule.

“I knew my brothers were at home maintaining my cattle herd so that I could focus on my studies. It’s what allowed my success,” she says.

Rod Farm is passed down to the brothers. When each of her older brothers left for college, the other took care of his herd during the school year. When Jolett left for Loyola, her brothers did the same for her, giving her the practical support and peace of mind required to keep up with her rigorous school schedule.

Jolett Rod (BS ’13) transferred a work ethic from her family’s cattle farm to Loyola.

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Providing safe passage

As the dean of Loyola’s School of Education, Michael Dantley knows the value of a safe learning environment. That’s why he helped students on the first day of school along a Safe Passage route outside McCutcheon Elementary School in Chicago’s Uptown neighborhood. After the Chicago Board of Education voted earlier this year to shut dozens of schools across the city, officials created the routes as a safe haven for students who now will have to walk farther to get to school—and possibly through gang territory.

Dantley, who was joined by more than a dozen faculty and staff members from the School of Education, said Loyola has a long-standing relationship with McCutcheon, which made this volunteer effort an easy decision.

“We’re doing this to show our commitment to the students and families we’ve worked with through the years, and to demonstrate the importance of the first day of school as setting the stage for the rest of the school year,” Dantley said. “Every student should feel safe in school.”

Approximately 50 volunteers from Loyola’s Education Law and Policy Institute and the Chicago Lawyers’ Committee for Civil Rights Under Law were also at schools during the first two days of class to assist students who were displaced by the closings.

“Our intention is to lend our legal expertise to assist in identifying issues early so they might be resolved,” wrote members of the monitoring project in a letter to Barbara Byrd-Bennett, chief executive officer of Chicago Public Schools.

HEALTH SCIENCES DIVISION

Coming together for health research

On August 16, Loyola broke ground on a $137 million medical research and education building that will support nearly 500 scientists and staff working together to improve health.

The Center for Translational Research and Education is scheduled to open in April 2016 on the Health Sciences Campus in Maywood. The five-story, 227,000-square-foot building is a collaboration among Loyola University Chicago, Loyola University Health System, and CHI-Trinity Health.

Researchers now scattered among buildings throughout the Health Sciences Campus will be centralized in the research and education center. The center will be built on what is now a parking lot between the medical school and an office building.

Ground has been broken for Loyola’s Center for Translational Research and Education, a cutting-edge facility that will foster collaboration and innovative research. The center will open in spring 2016.
A Loyola junior studies energy usage in Ho Chi Minh City, Vietnam

Connor Keeffe, a junior double major in environmental studies and international film production, was one of eight students selected by the Office for International Programs to receive a US State Department scholarship to spend the spring semester in Ho Chi Minh City through Loyola’s study abroad program. Some challenges were immediately noticeable.

Off the bat, she observed a lot of plastic consumption. “Everything that you buy is going to come in a plastic bag or a plastic cup or Styrofoam,” Keeffe says.

Keeffe also found the electrical layout to be an obstacle. “Ho Chi Minh is not set up very well to distribute sustainable energy—it needs smarter grids to distribute electricity,” she says.

Her exploration of the city, however, led her to a heartening discovery on the roofs of the city’s houses. “Greater than 50 percent of households in Ho Chi Minh City are using solar water heaters,” says Keeffe. These solar water heaters, found on both homes and businesses, are not only practical and sustainable, but also cheap. “I learned that the cost of these solar water heaters is actually small enough that the average household can afford one.

“Solar energy is a much more viable option for Vietnam because of five hours of peak sunlight a day,” says Keeffe. She says, however, that the high cost of solar panels and long payback period of over 15 years discourages home and business owners from harnessing solar energy on a large scale.

Vietnam also employs the use of wind power, obtained from five wind farms throughout the country (mostly funded by the Netherlands, Germany, and Japan).

Though still a work in progress, Keeffe’s findings about sustainability in Vietnam have made her hopeful. “These new projects are happening and popping up in places, despite how hard it can be to get things done,” she says. “It was good to learn that the sustainable energy projects can happen anywhere.”

Sustainability on distant shores

A Loyola junior studies energy usage in Ho Chi Minh City, Vietnam

Christian Capanna, a rising senior biology and classical civilizations double-major, called Montego Bay, Jamaica, his home for 12 weeks this summer. Through an international health program at the University of Alabama at Birmingham School of Public Health, Capanna conducted research on public awareness of prostate cancer by interviewing 600 men in Jamaica.

“I don’t think I’ve ever talked to so many people in my life!” Capanna says. “All I do all day is talk to people.”

According to a 2012 study, prostate cancer affects more Jamaican men than any other form of cancer. When prostate cancer is caught early on, the patient has a high chance of being cured with proper treatment; the program aims to have more men getting preliminary testing.

Full-time researchers on the project in Jamaica will go back in three to six months and contact the 600 interviewed to see if they have been tested for prostate cancer to measure the effectiveness of the awareness program. Capanna’s trip was his first time travelling out of the country. His trip to a rural clinic in the mountains opened his eyes to the quality of health care in the region. While in Jamaica, Capanna applied to several medical schools, in Chicago and beyond, so that he can pursue his dream of becoming a doctor after graduation.
The word “diva” conjures up a number of occupations: opera singer, pop musician, actress. But Melissa Bradshaw, PhD, of the English department, researches a cultural phenomenon that has all but vanished from American society: the celebrity poet.

Bradshaw’s recent book, Amy Lowell, Diva Poet, was recently awarded the Modern Language Association Book Prize for Independent Scholars.

“She was one of many celebrity poets, like Robert Frost, Edna St. Vincent Millay, and Carl Sandburg, who read to capacity crowds,” Bradshaw says. “She spoke to rooms of over 3,000 people, with adjacent rooms of over 3,000 more people,” says Bradshaw. “Forbidden by her family to pursue a college education, Lowell’s aspirations were unconventional, and so was her public persona.

“She was scandalous...she smoked cigars, she was rumored to be a lesbian; she was filthy rich,” says Bradshaw. “Some of her poems will make you blush. When I first read her, I couldn’t believe that someone was getting away with the stuff she was writing in 1914. As popular as Lowell was in her time, her name does not carry the same weight to modern ears as contemporaries like Frost or Ezra Pound. In her research, Bradshaw sought to understand how Lowell’s legacy became buried under the American literary tradition. Her fall from popularity, to Bradshaw’s mind, is part and parcel of Lowell’s identity as a diva.

“I think that when we think of female celebrities, we focus a lot on their quick rise to fame and their imminent fall,” says Bradshaw. “According to Bradshaw, commentary on Lowell’s gender and appearance—she was overweight—added to her decline in popularity. “I researched all of the different incidences of people making comments about Lowell’s body, and it’s used by people to dismiss her as a person,” Bradshaw says. “But it comes to influence the way people think about her work. People talk about women and their bodies in a way they never talk about men. Ezra Pound had really bad hair, but no one ever says, ‘His hair was crazy.’” Although Lowell’s reputation was overshadowed by that of her male contemporaries for much of the 20th century post-World War I, Bradshaw says it is time to give her her due as an influential literary personality.

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Bradshaw attributes much of Lowell’s lack of enduring fame to her influential rivals, like Pound, whose aesthetics praised his work and removed much of Lowell’s success from the narrative.

People were really fascinated by this woman from this incredibly old, upright Boston family who was interested in traveling around the country delivering poems,” says Bradshaw. “Forbidden by her family to pursue a college education, Lowell’s aspirations were unconventional, and so was her public persona.

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An excerpt from “Patterns” by Amy Lowell

“I walk down the garden paths,
And all the daffodils
Are blooming, and the bright blue squills.
I walk down the patterned garden—paths
In my stiff, brocaded gown.
With my powdered hair and jewelled fan,
I am a rare
Parsley. As I wander down
The garden paths.

“Patterns” is Lowell’s best-known work. Violets and poppies are real flowers. “I am a rare parsley,” she wrote.

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“The Physician’s Vocation Program is aimed at changing these attitudes by helping students to understand themselves as called to the practice of medicine, with all its difficulties and frustrations. “Medicine lends itself to important questions of human meaning and purpose, life and death, illness and suffering, hope and healing,” says Hardt. “We’d like to help our students grow into a more realistic and hopeful sense of what it means to be a physician.”

The first cohort of 22 students are participating in coursework on medicine and religion, forming a community of shared support, and committing to a habit of prayer and an experience of Ignatius’s Spiritual Exercises.

“I don’t want to have my faith be separate from what I do; I want my faith to be integrated in how I treat people and how I go about caring for others,” says Matthew Partain, a student in the cohort.

“This program is really going to help me stay grounded and always remember why I got into medicine in the first place, which is to be able to bear witness to other people’s pain and to be able to see God in them, and, in that way, to provide the care and treatment that they need.”
Basketball star Sheryl Swoopes achieved a lot during her storied playing career, including a NCAA championship, three Olympic gold medals, three WNBA MVP awards and four consecutive WNBA championships. She even got her own sneaker line: Nike Air Swoopes.

Now she brings her experience and vision for the future. The magazine asked Swoopes to share her reflections on the past and her role as a mother. Every athlete is a role model for little girls, but for working mothers, you don’t have to say it four times in a row. It was a huge accomplishment and I take a lot of pride in it. I saw playing in the WNBA as my platform to achieve bigger things on this earth as part of God’s plan.

As a coach, all you can do is prepare the players as best as I can to put them in a position to win. On scrimmaging with the team - I haven’t suited up for a scrimmage yet. But I’m getting the bug. Once the season starts, I’ll get out there with them at practice. I think they will learn more if I demonstrate to them how to do something rather than just tell them from the sidelines.

On this year’s Rambler team - I’m excited about this team. We have a lot of young players. And we’re joining the Missouri Valley Conference. But I love being the underdog... We’re definitely going to make some noise. But I’m just telling the girls to believe in themselves, work as hard as they can, and that’s all you can do.

Coaching is about winning.”

Sheryl Swoopes

Chicago to Bangladesh, for the Philippines

Sheryl Lee was eligible to try out for the Philippine National Team? "That game was the most heart-breaking game I ever played,” Lee says. “I’m not the type of person who gets super-emotional. But if we beat Thailand, we go to the World Cup.”

Despite that setback, Lee says she gave up on personal level. She played the full 90 minutes of the first two games—more than she’s ever played before. “I knew now I can push myself play to a higher level,” Lee says. “I will new hold myself to a higher standard.”

Lee got a shot at making the Philippines team. Lee did make the team, meaning she had to complete her Loyola Fall exams early in May and fly to Bangladesh for the Asian Football Confederation’s Asian Cup.

"It was stressful taking the exams early, but it was such a great experience,” Lee says.

Lee’s team, known as the Malditas, ramped in the opening game, beating Iran 6-0. The team lost 1-0 to Thailand, then beat host Bangladeshi 4-0. If the Malditas would have beaten Thailand, the Philippine National Team would have qualified for the 2015 World Cup. "That game was the most heart-breaking game I ever played," Lee says. "I’m not the type of person who gets super-emotional. But if we beat Thailand, we go to the World Cup.”

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These words are music to the ears of Ramblers coach Bimb. He hopes Lee will return for Loyola’s Fall schedule as a team leader. “I think the experience gave Monika confidence in her ability and talent,” Bimb says. "Monika has always been outgoing and a good teammate. Now I think she has a new level of maturity that will make her a leader.”

Loyola joins the Valley

Loyola has accepted an invitation to join the Missouri Valley Conference (MVC). All sports, with the exception of men’s volleyball, made the jump for the 2013–2014 season. Men’s volleyball remains a member of the Midwestern Intercollegiate Volleyball Association (MIVA). Founded in 1907, the Missouri Valley Conference is the nation’s second-oldest NCAA Division I athletics conference, second only to the Big Ten Conference. In its first 106 years, the Valley has had 32 members. Loyola is the league’s first member from Chicago.

The change in conference affiliation for Loyola comes after 34 years in the Horizon League, of which it was the only remaining charter member from its inception in 1979. Other members of the MVC (as of July 1, 2013) include Bradley University, Drake University, the University of Evansville, Illinois State University, Indiana State University, Missouri State University, Southern Illinois University, the University of Northern Iowa, and Wichita State University.

Olympic gold with Team USA • As a girl growing up, I never remember seeing women playing basketball on TV. Now we are representing our country to viewers around the world. It was such an honor representing our country three times. I enjoyed meeting people from other countries. It taught me to respect people of different backgrounds.

As a coach, all you can do is prepare the players as best as I can to put them in a position to win. On scrimmaging with the team - I haven’t suited up for a scrimmage yet. But I’m getting the bug. Once the season starts, I’ll get out there with them at practice. I think they will learn more if I demonstrate to them how to do something rather than just tell them from the sidelines.

On this year’s Rambler team - I’m excited about this team. We have a lot of young players. And we’re joining the Missouri Valley Conference. But I love being the underdog... We’re definitely going to make some noise. But I’m just telling the girls to believe in themselves, work as hard as they can, and that’s all you can do.

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On this year’s Rambler team - I’m excited about this team. We have a lot of young players. And we’re joining the Missouri Valley Conference. But I love being the underdog... We’re definitely going to make some noise. But I’m just telling the girls to believe in themselves, work as hard as they can, and that’s all you can do.

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ALMA MATTERS

CALENDAR

FRI–SUN. 10.11–13
STRITCH REUNION WEEKEND 2013
Stritch School of Medicine, 2160 S. First Ave., Maywood, The InterContinental Chicago O’Hare, 5300 N. River Rd., Rosemont
Stritch Reunion 2013 is a weekend of activities for milestone class years ending in “3” and “8,” designed to inspire alumni to return to Stritch, reconnect with friends and classmates, and remember their medical student experiences as they rekindle the friendships that supported them throughout their years at Stritch.
LUC.edu/stritch/reunion

SAT 10.19
FOOTBALL SENIOR NIGHT
6–8 p.m., Ireland’s, Lake Shore Campus
Alumni of the football program are invited to a night of sharing memories and making new ones.
LUC.edu/events

SUN 11.3
ASSOCIATION OF AMERICAN MEDICAL COLLEGES (AAMC) ANNUAL MEETING—ALUMNI RECEPTION
6–7:30 p.m., Loews-Philadelphia Hotel, 1200 Market St., Philadelphia, PA
During the AAMC Annual Meeting, the Alumni Reception is an opportunity to reconnect with classmates, faculty, staff, and friends of the School. Dean Dantley wants to get to know you and learn about your experiences and lives after Loyola.
LUC.edu/quinlan

TUE 11.12
SECOND ANNUAL CHICAGO SUPPLY CHAIN SUMMIT
9 a.m.–7 p.m., Regents Hall, Lewis Towers
Supply Chain professionals are invited to attend our annual conference. 2013 Keynote speaker: Jose Armario, Executive VP, Worldwide Supply Chain, McDonald’s. Sponsored by Loyola’s Supply and Value Chain Center.
LUC.edu/quinlan

THU 11.14
CAS ALUMNI NETWORKING NIGHT
6–8 p.m., The Gage, Lower Level Event Space, 24 S. Michigan Ave., Chicago
Join Dean Reinhard Andress, PhD, and fellow alumni from the College of Arts and Sciences for an evening of networking and celebration of a liberal arts education at Loyola. Learn how fellow alumni have applied their degrees as you make new business connections and enjoy savory hors d’oeuvres and beverages.
LUC.edu/alumni/CASnetworking

SAT 11.16
STRITCH SCHOOL OF MEDICINE ANNUAL AWARDS DINNER
6–10 p.m., The Field Museum, 1400 S. Lake Shore Dr., Chicago
Stritch School of Medicine’s Annual Awards Dinner is Chicago’s longest-running black-tie gala, raising millions of dollars for medical education scholarships since 1950. The evening includes an award ceremony honoring Dr. Richard L. Gamelli, MD, FACS, and Paul Farmer, MD, PhD, for their leadership and service. Additionally, young adults from the Chicago area will be recognized for their volunteer participation in the Stritch Junior Service League, a long-standing volunteer organization that continues Loyola’s tradition of service to the community.

WED 11.20
SCHOOL OF SOCIAL WORK THANKSGIVING RECEPTION
6:30–8 p.m., Regents Hall, Lewis Towers
Gather with alumni, faculty, staff, and friends of the School of Social Work as Dean Darrell P. Wheeler, PhD, recognizes the achievements of the school during the season of giving thanks.
LUC.edu/alumni/thanksgiving
The value of your degree continues to grow as you support other Loyolans. As the new school year begins, you can become a student’s or recent graduate’s first career connection. “Hire a Rambler” by exhibiting at a career fair, posting a job opportunity, showcasing your employer through job shadowing or sharing your expertise with Loyolans on campus. For more information, check out LUC.edu/alumni/volunteer.

THU 11.14
Online Career Resources Seminar
Visit LUC.edu/alumni/career.

Receive our career e-newsletters
Stay current with career-related events and resources through alumni career e-newsletters, our official LUC Alumni LinkedIn networking group, professional development opportunities, and more.

QUINLAN SCHOOL OF BUSINESS
DEAN’S SPEAKER SERIES

BETHANY MCLEAN
“Failures of Leadership: from Smart Guys to Devils”

How can corporate failures like Enron and the financial crisis occur? In retrospect, we derisively fail organized and their leaders as irresponsible and unethical. But have we learned from their actions, or will we (or others) repeat their mistakes? Acclaimed author Bethany McLean will discuss the circumstances that can lead to spectacular corporate failures and offer her thoughts about the lessons we have learned and risks of future failures.

TUE 10.30
LAW ALUMNI AWARDS LUNCHEON
11:30 a.m. reception, noon lunch
University Club of Chicago, 71 E. Monroe
Join us as we celebrate the accomplishments of some of our outstanding law alumni. Tickets cost $80, $35 for Young Alumni (2013–1998). Ticket includes a $5 donation to student scholarships. Visit LUC.edu/law/alumni/events for more information and to register.

THU 11.14
LAW YOUNG ALUMNI FALL NETWORKING RECEPTION
5:00–7:00 p.m.
Sub 51, 51 W. Hubbard St.
Come and network with fellow young law alumni at this annual happy hour. Space is limited and this event has sold out in the past. Get your ticket at LUC.edu/law/alumni/events.

TUE 10.14
The Rugby Club Celebrates 20 years at Loyola
This spring, rugby alumni and current students came together to celebrate 20 years of the rugby club at Loyola. On Friday, April 26, Loyola hosted an anniversary reception in Regents Hall at the Water Tower Campus, where graduating seniors were welcomed as alumni. Alumni and students met again at Diversey Harbor on Saturday, April 27, to play in their annual Alumni Classic game. Over 100 alumni attended both the anniversary reception and the game, including many who traveled from far away.

CONTINUED ON PAGE 39
LOYOLA ON THE ROAD

FOR MORE INFORMATION, VISIT LUC.EDU/LOYOLAONTHEROAD.

Class Notes
From Page 37

For more information, visit LUC.edu/loyolaontheroad.

Ramblers Clubs
Ramblers Clubs have gone great lengths to ensure that events are open to all. Log into our new and improved alumni directory at LUC.edu/alumni to make sure we have your correct e-mail address.

THU 10.04
Cocktails and contacts
NEW YORK • 7–9 p.m.
Bring your business card and Loyola memories for this night of casual networking. Stay tuned to LUC.edu/alumni/events for location and more information.

SUN 10.07
Musical Instrument Museum Tour
PHOENIX • 7–11 p.m.
With over 5,000 musical instruments, this tour should be music to your ears. Join fellow Loyolans for a guided tour featuring Guideposts (wireless headsets) and high-resolution video screens that will allow you to see the instruments, hear their sounds, and observe them being played in their original settings. After the tour, stick around for a museum café. LUC.edu/alumni/events

Robert J. Anderson (BA ’71, JD ’74) was sworn in as the second vice president of the Illinois Judges Association on June 7, 2013.

Nathaniel R. House Jr. (BA ’73, JD ’76) was honored with the 2013 Norman Amaker Award of Excellence at Loyola’s Black Law Student Association (BLSA) Alumni Awards Dinner on April 15, 2013. The award is presented to an individual who has achieved the ideals and the model established by Professor Amaker.

Rebecca Forster (BA ’74) wrote a best-selling legal thriller, Hostile Witness, which was released in France under the title Temon Nostrale at the end of March 2013. Forster’s fifth book in Foster’s series, is being released in the US and UK.

Charles P. Amato (JD ’75) was recently inducted into the Athletic Hall of Fame at St. Paul High School in Norwalk, Ohio.

Mark S. Puczynski (MD ’75) has been named professor and chair of the pediatric department at Southern Illinois University School of Medicine.

Richard Felice (BA ’76) has been named the Director of Community Service for Loyola High School in Los Angeles. In this role, Zeko oversees service, language, and culture immersion with the Jesuit colleges of Buenos Aires and Santa Fe, Argentina, and Montevideo, Uruguay. He made his seventh sojourn south with his students in June and July, 2013.

Stephen Peca (BB ’79) has more than 35 years of professional experience ranging from banking and finance to principal investment, project management, and education. He formed and is managing director of Concours Realty Group, LLC, and Windy Acres Capital and Advisory. He is also a Senior Partner with Ventures in Education. Peca is also an adjunct assistant professor at New York University. He has received the New York University Award for Outstanding Service and is a member of the Royal Institution of Chartered Surveyors. His first book, Real Estate Development and Investment: A Comprehensive Approach, has been adopted by several universities.

Kevin M. O’Reilly (BA ’83, JD ’88) was honored at the United Center during the singing of the national anthem at the opening game of the Blackhawks Stanley Cup series on April 10, 2013.

Capt. Charles D. Connor (JD ’83) was appointed for a second term as Associate Dean of Humanities at St. Olaf College in Northfield, Minnesota, where she is also a professor of philosophy. She continues her work as co-editor of the journal Home Studies.

Joseph Malancharuvil (PhD ’82) has published his first novel, a psychological thriller: Dancing with Madness, a story of struggle and redemption.

1970s

1980s

CONTINUED ON NEXT PAGE
John Morrissey (MSR ‘93) was elected to the Board of Directors at Hinshaw & Culbertson LLP.

General John F. Young (JFRC ’58) was named chair of the Governor’s Transportation Task Force in July 2013.

Michael J. Caccamise (JD ‘99) has been named chair of the Governing Board of Edward Hospital & Health Services and Elmhurst Memorial Healthcare.

Emily Snyder (BA ’09) graduated from Southern Illinois University College of Law at Loyola’s School of Law.

Carol Embrick (MM ’04) wrote a book: Beyond Redemption: Race, Violence, and the American South after the Civil War.”

Thomas J. Jenniskens (MED ’70) was elected to partnership at the Rockford, Illinois, Board of Trustees.

Molly R. Ketter (MSW ’10) is a community blogger for the Rockford Register Star, focusing on issues relevant to young families.

Mary Lynne Burns, BSN (MUND ’91)
Harry E. Gurn (PHD ’52)
John M. Lingen (MSR ’62)
John M. Cannon (JD ’62)
Stephanie B. Thomas (JFRC ’62)
Alexandra Henion (BS ’63)
Sister Antonina C. Guidry (BA ’63)
Sr. Elizabeth Sullivan, BVM (BA ’51)
Morton D. Barami (MUND ’63)
Barb J. Winn (BS ’63)
Rosemary Cherry (BA ’64)
Yoshi Nishibuchi (BS ’64)
Howard A. Cadon (BA ’63)
Arlene L. Bower (MA ’66)
Eugenia Kribales (BS ’64, MED ’67)
Olivier L. Gudzin (BA ’66)
Judith L. Replin (MED ’66)
John S. Riley (NURS ’66)
Thomas J. Jenne (MED ’66)
Marie Schmitt (Malvern knoll ’66)
Robert C. Brackett (RIDS ’67)
Theodore S. Kovalski (BS ’67)
Michael E. Joyce (BSA ’63)
Rosa D. Marana (BA ’72)
Michael P. Foley (BS ’72)
James R. Pawlowski (BS ’66, MD ’72)
John E. Kelly (BS ’72)
Paul J. Hartman (BSA ’72)
Mary L. Beck (MED ’73)
Sharon White Jr. (EDO ’74)
Raymond M. Preston (MBA ’74)
Elizabeth R. Denton (MED ’75)
Richard V. Ball (MA ’76)
Thomas G. Mathias (BBA ’76)
Robert J. Kolesar (BS ’75)
Mary C. Pape (MED ’76)
Joyce Knobil (BS ’82)
Sister Albina Hooper, BVM (BA ’82)
Sister Vivian McCarty (BS ’82)
Linda S. Patoc (BS ’95)
Sr. M. Constanza Last (BSN ’96)
Mary C. Melamed (BA ’89)

In the last issue of Loyola magazine, we erroneously included James T. FitzGibbons (BS ’54) in our Memorial list. It was not James T. FitzGibbons, but instead James P. FitzGibbons (BS ’50), who passed away. We regret the error.
ALMA MATTERS

Left: the St. Ignatius College library; above: a page from the St. Ignatius College library catalogue, circa 1878

Some time in the late 1870s, a librarian created a subject catalogue for the burgeoning library of St. Ignatius College, the forerunner to Loyola University Chicago. Founded at the beginning of that decade on unbroken prairie on the west side of Chicago, St. Ignatius was part of an ambitious, coordinated movement by European-born Jesuits to found a network of Catholic colleges throughout the upper Midwest. Prospectuses from the college’s early years tout the dramatic growth of the library’s collection, which numbered over ten thousand volumes by the end of the decade.

Now, almost 140 years later, this manuscript catalogue is providing Loyola graduate students in the digital humanities, history, and public history a lens into some of the most important tensions within nineteenth-century urban Catholic identity. In a seminar led by Kyle Roberts, assistant professor of public history and new media in the history department, students are reconstructing the catalogue in an innovative virtual library system. Their first task: to track down as many of the original books that survive in the library today as they can.

2014 marks the bicentennial of the restoration of the Jesuits, and Loyola is mounting a major summer exhibition at LUMA and a conference to commemorate the event. Each student in the seminar will select one surviving book to have displayed in the exhibition, complete with her or his label text. To learn more about the Jesuit Libraries Project, visit blogs.lib.luc.edu/archives.

EXTRAORDINARY ALUM

Catherine De Orio JD ’01 • TV Host

Breaking in • I got recruited as a product spokesperson. I started doing television appearances around town, then I started traveling, and that spiraled. I’d do cooking demos, recipe development, things along the lines of “What else can you do with cheesecake?” I did food styling for catalogue, I took everything I could, even unpaid jobs. Over time, that built my network, and I could focus on what I liked, writing restaurant columns, and so on.

Life on the stage • Practicing law was actually a great background for this—doing a Rachael Ray segment isn’t that different from doing your opening and closing in front of a judge. The first time I went in front of a judge, my leg was shaking like a jackrabbit. But I got used to it over time.

Last meal • I’d want things that remind me of my family. My grand- mother’s gravy over bucatini. My mom’s red velvet cupcakes.

No regrets • I believe if you don’t try to change your situation, you lose your right to complain about it. To anyone considering a career change, I say, have the courage to do it. You have the power to change your life, and not in a new-age-y way. It’s hard work, but I never regret it. I love it.

Paging through the ages

Reconstructing the library catalogue of St. Ignatius College

Catherine De Orio (JD ’01) recently replaced Alpana Singh as host of the popular Chicago-area restaurant review program Check, Please! on WTTW–Channel 11.

The new gig • It’s a dream job. I’ve been working toward something like this. To see my dream become a reality—well, I have to pinch myself.

From JD to TV • After law school—which I went to in order to work within the arts, I did nonprofit work with artists, settling things like licensing or tenants’ issues. Then I worked at a small litigation firm in Chicago. It didn’t quite fit.

Host with the most • When I wasn’t at work as a lawyer, I threw parties. I did a tiki party and turned my loft into a tiki hut. There were fish in the bathtub, I covered the bar in raffia, and I sourced real vintage tiki glasses. I served Polynesian food. These creative parties and cooking for my friends were what really made me happy.

Making a change • There were a few things I loved about working in law—you have a skill set that can help people. Sometimes you can change lives. But I had one of those moments where I thought, “Is this what my life is going to be?” My heart was in cooking, and so I decided on culinary school.

Balancing act • That was an interesting time. I kept my job at the firm and had to do night and weekend school (at Kendall College). I’d fly out the door from work to get to my car and change into my chef’s whites at stoplights. I wouldn’t get home until midnight.

Preparing for takeoff • I got recruited as a product spokesperson. I started doing television appearances around town, then I started traveling, and that spiraled. I’d do cooking demos, recipe development, things along the lines of “What else can you do with cheesecake?” I did food styling for catalogue, I took everything I could, even unpaid jobs. Over time, that built my network, and I could focus on what I liked, writing restaurant columns, and so on.

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| NOVEMBER | 2 | SAT | TBA (Exhibition) * | TBA |
| 8 | FRI | MILWAUKEE * | 7 p.m. |
| 12 | TUE | at Tennessee Tech * | 7 p.m. |
| 16 | SAT | at Tulane * | TBA |
| 19 | TUE | ROCKHURST * | 7 p.m. |
| 22 | FRI | at Portland State * | 7:30 p.m. |
| 23 | SAT | vs. UC Davis * | 5 p.m. |
| 24 | SUN | vs. SIU Edwardsville * | 2 p.m. |
| DECEMBER | 1 | SUN | at Mississippi State * | 1 p.m. |
| 7 | SAT | UIC * | 3 p.m. |
| 13 | FRI | CAMPBELL * | 7 p.m. |
| 18 | WED | NORTHERN ILLINOIS * | 7 p.m. |
| 23 | MON | at Fordham * | 3 p.m. |
| JANUARY | 1 | WED | at Indiana State | TBA |
| 5 | SUN | MISSOURI STATE | 3 p.m. |
| 8 | WED | SOUTHERN ILLINOIS | 7 p.m. |
| 11 | SAT | at Illinois State | 7 p.m. |
| 15 | WED | DRAKE | 7 p.m. |
| 18 | SAT | at Evansville | TBA |
| 22 | WED | INDIANA STATE | 7 p.m. |
| 25 | SAT | NORTHERN IOWA | 3 p.m. |
| 28 | TUE | at Wichita State | TBA |
| FEBRUARY | 1 | SAT | at Southern Illinois | 3:05 p.m. |
| 6 | THU | BRADLEY | 7 p.m. |
| 9 | SUN | ILLINOIS STATE | 3 p.m. |
| 12 | WED | at Northern Iowa | 7 p.m. |
| 15 | SAT | at Drake | TBA |
| 19 | WED | WICHITA STATE | 7 p.m. |
| 22 | SAT | at Bradley | TBA |
| 25 | TUE | at Missouri State | 7:05 p.m. |
| MARCH | 1 | SAT | EVANSVILLE | 3 p.m. |
| 6–9 | THU–SUN | MVC Championship | TBA |