

**Terrace F. Club  
Fall Newsletter  
2022**

**Past  
Present and  
Future  
*Future***

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# LETTER FROM THE BOARD CHAIR

Dear Terrace Community,

When I was elected to this role at Reunions 2022, esteemed former Board chair **Sandy Harrison '74** offered me a few words of advice. Sandy simply told me that Terrace would always deliver the unexpected - and the only way to prepare was to expect it. Six months into this role, I must admit Sandy's riddle has held true.

The past semester has had its share of unexpected events. Our community has experienced tragic loss but also resilience and renewal, as our Board and alumni rallied around our undergraduate membership in the wake of the sudden passing of one of our junior members. I was encouraged to see the way alumni, staff, undergraduate officers, and student members stood united in a moment of crisis to support one another. Trying times like these reveal our true interdependence and solidarity as Terrace members, and I hope we can maintain that shared understanding in the face of any future challenge.

As we look ahead to 2023, our Club's future is bright. Our Board is re-energized with several new contributors joining our ranks, and our membership has just elected a new slate of undergraduate officers, ready to guide the club through the busy sophomore sign-in season. Ready as ever to guide the new officers is Steve Krebs, now our longest-tenured club manager, celebrating his 10th year of service this December. We are fortunate our students can benefit from his wisdom and experience as our culture continues to reshape itself following the pandemic.

After reading this newsletter, I hope you will be inspired to contribute to Terrace in any way you can - your time, talents, and treasures are much appreciated. With so few Terrans in the world, I always consider myself lucky to be part of this little collection of misfits and oddballs, a community of folks unafraid to challenge convention, celebrate expression, and open themselves to the world of human experience. Especially in times of tragedy, we are humbled and conscious of the need to never take Terrace for granted.

Food Always,

**Andrew Kinaci '10**  
Graduate Board Chair



# A PEEK INTO THE CLUB

## WHAT'S NEW:

### NEW OFFICERS

- LEILA GRANT (PRESIDENT)
- SARAH KIMMEL (VICE PRESIDENT)
- JACKIE LYDON (SOCIAL CHAIR)
- ALAN JI (TREASURER)
- JARE BOZINKO (HOUSE MANAGER)
- SAM SPECTOR (MUSIC CHAIR)

## CELEBRATING:

TERRAN SENIOR MARIE-ROSE SHEINERMAN HAS BEEN AWARDED A RHODES SCHOLARSHIP FOR GRADUATE STUDY AT OXFORD! CLICK [HERE](#) FOR MORE INFO.

## ANTICIPATING:

2023 MUSIC EVENT

LOOK OUT FOR AN EMAIL WITH MORE ON WHAT'S GOING ON SOON!



# HEY TERRACE ALUMS! DID YOU KNOW THAT TERRACE NOW HAS A HISTORY AND LIBRARY CHAIR? LET US INTRODUCE OURSELVES!



Hello! I'm **Maryam Ibrahim '23**, Terrace's current Library Chair (and accidental History Co-Chair). I am a senior in the Sociology Department who looks forward to eating Terrace's berries during breakfast most mornings. I also am the co-Editor-in-Chief of *The Prog*, Princeton's only left-leaning newspaper, along with Mary Alice.

Hi, I'm **Mary Alice Jouve '23**, a senior in the History Department, and I became History Chair last semester. Since then, I have been interviewing alums and delving into Terrace's archives. It has been a joy to get to know multiple Terrace alums through this role, and I cannot wait to continue to get to know more of you this semester!



We are currently working on a history project to record Terrace's history primarily pertaining to diversity and inclusion at Terrace, but also an overview of major events in the club's past (eg., bands, the fire, traditions, art, etc.) I am sure all of you have many memories and reflections from your time at Terrace and beyond that we would love to include in an article and presentation at the end of the year. If you would be interested in being interviewed for the project, please contact us at [maryami@princeton.edu](mailto:maryami@princeton.edu) and [mjouve@princeton.edu](mailto:mjouve@princeton.edu). The interviews will be semi-structured and maximum one hour. Hope to hear from you soon!

**Maryam and Mary Alice**

# *FROM THE ARCHIVES*



*AN IMAGE FROM A "MEDIEVAL  
FEAST", HOUSE PARTIES 1984*

# Happy 10th Steve-versary



In December 2022, Steve Krebs will have graced us with his leadership, intellect, skills, and compassion for an entire decade. We invite everyone to attend our 10th Steve-versary!

We shall celebrate with Lore Night: Krebs Cycle Edition on Friday December 16, 2022, 7-8 pm Eastern. Please register at

<https://cutt.ly/Steveversary>

to receive your own customized Zoom link for our one-hour event - not to be missed, as we regale Steve with our funny, sentimental, and surprising stories about him over the past ten years!

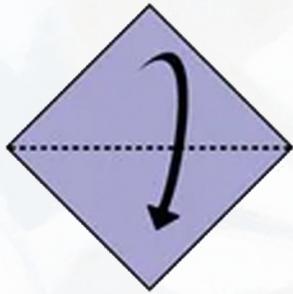
# *Dedication to Misrach*



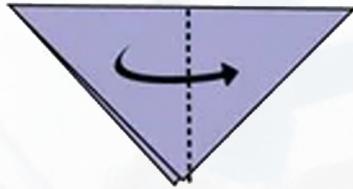
*Terrace mourns the tragic death of Misrach Ewunetie. She was an undergraduate concentrating in sociology with interests in computer science and was active in African student organizations on campus. She was an immigrant from Ethiopia living in Ohio. Misrach was a kind and loving friend.*

*During our club vigil, students made paper cranes in her memory. Instructions on how to make paper cranes are on the next page if you wish to make one as well.*

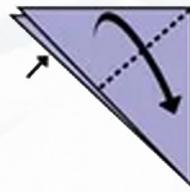
# A paper crane for Misrach



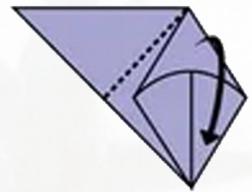
1. Fold in half



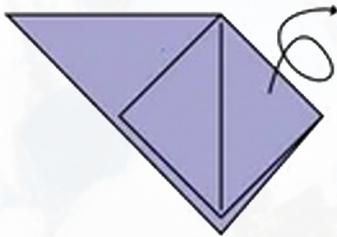
2. Fold in half



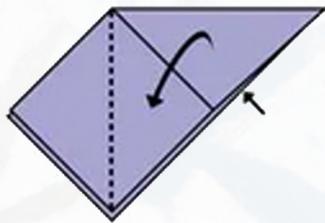
3. Open the pocket



4. Flatten to square



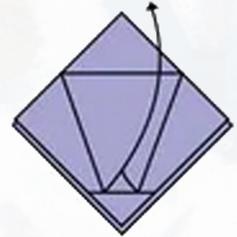
5. Turn over



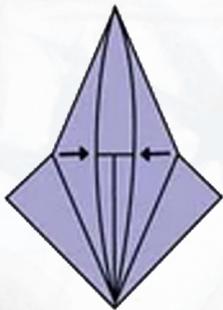
6. Open and flatten the pocket like in step 3 & 4



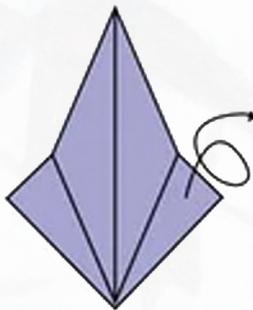
7. Fold to make creases and fold back



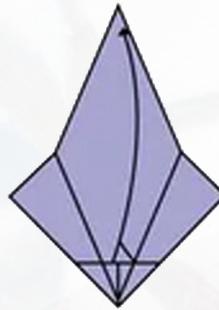
8. Lift the tip of the square up



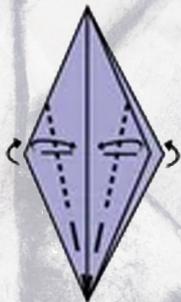
9. Flatten the pockets



10. Turn over



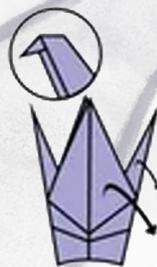
11. Fold, open and flatten the pocket like in step 7, 8 & 9



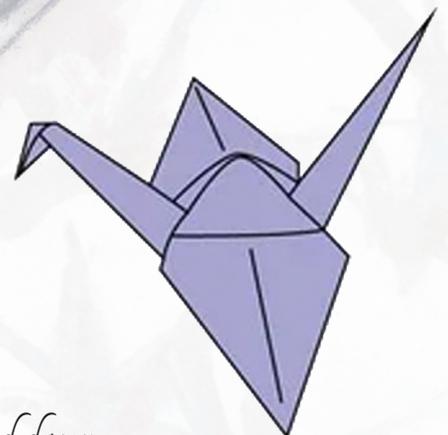
12. Fold to meet the center line



13. Fold along the dotted line



14. Fold the head down and open the wings



**Terrace**

Zoom

**Zoom**

SOCIALS

**Socials**

*Terrace*

TERRACE

*Zoom*

Zoom

*Socials*

SOCIALS

Terrace

cap

**A RECAP**

Zoom

**A Recap**

Socials

**A Recap**

**A RECAP**

Many of us got to hang out online together and listen to how Terrace has changed over the years! All of our online socials are always open to everyone in our Terrace family.

Our first social in July 2022 focused on alumni from the 1950s, 1960s, and 1970s.



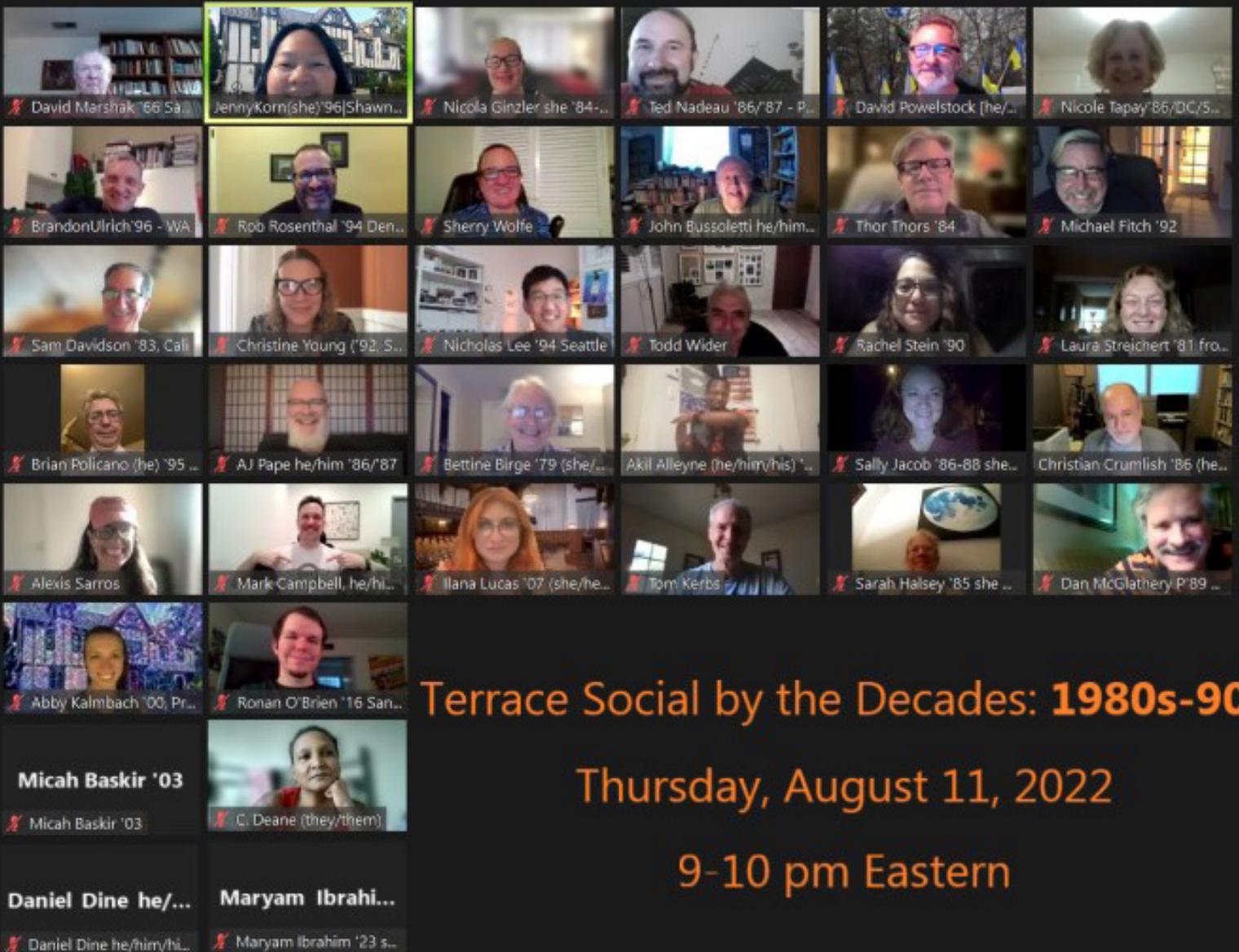
## Terrace Social by the Decades: 1960s-70s

Thursday, July 7, 2022

9-10 pm Eastern

<b>Henry Williams</b> Henry Williams	<b>Bill Sachs '66</b> Bill Sachs '66
<b>Matt Sanders</b> Matt Sanders	 Rachel Berry '91 (she/...

Our second social in August 2022 gave us opportunity to hear about Terrace stories by alumni from the 1980s and 1990s.



Terrace Social by the Decades: **1980s-90s**

Thursday, August 11, 2022

9-10 pm Eastern

Our third social in September 2022 centered on Terrans from the 2000s, 2010s, and 2020s.



Terrace Social by the Decades:

**2000s, 2010s, 2020s**

Thursday, September 15, 2022

9-10 pm Eastern

Alex Shapiro

Alex Shapiro

Ariana Vera '12

Ariana Vera '12

Sarah Halsey

Sarah Halsey

Y'all spoke, we heard, and we acted!

Thank you to Terrans for requesting socials at different times that are friendlier to time zones outside of North America.

Our fourth social in October 2022 was held across time zones...



## Terrace Social #4: Across Time Zones

Thursday, October 20, 2022

7-8 am San Francisco / Pacific

9-10 am Chicago / Central

10-11 am NYC / Eastern

2-3 pm Accra

3-4 pm London

9-10 pm Bangkok



**Gib Hentschke**

Gib Hentschke

...as was our fifth social in November 2022!



## Terrace Social #5: Across Time Zones

Thursday, November 10, 2022

11 am-12 pm San Francisco / Pacific

1-2 pm Chicago / Central

2-3 pm NYC / Eastern

6-7 pm Accra

7-8 pm London

We have more online socials planned for 2023! Please email Vice Chair Jenny Korn '96 at [jkorn@alumni.princeton.edu](mailto:jkorn@alumni.princeton.edu) with your feedback and ideas for themes for our future gatherings online.

# Alumni Memories

## (from the Terrace Socials)

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From Ed Coe '66 and Mike Burrill '66 :

Members of the Terrace Club (later called Terrans) Classes of 1964, 1965, and 1966, with the financial support of the Graduate Board, embarked on an extensive program of physical renovation beginning in 1964. Although the most notable improvement was the creation of the "taproom" in the basement, renovations included repaneling the dining room, remodeling the men's room, improved lighting in the pool room, and new furnishings in the living room. However, the most important "renovation" was the invigoration of the membership itself. Club members executed almost all the work with broad participation. Even those who did not actively help sensed that they were part of a club that was moving forward.

Today, both Princeton and Terrace Club take pride in their diversity. In the 1960's (and earlier), "diversity" was at best a dubious distinction, and Terrace was its best example. It could easily be argued that the principal benefit of the renovation program was that it helped to integrate a very diverse membership and strengthened the club spirit and sense of belonging. Today, Terrace is among the most desirable eating clubs, but back then, it was near the bottom of the pecking order, although this didn't bother us very much. Terrace welcomed 70 new members from the Class of 1966 – more than any other club at Princeton!

The creation of the taproom gave Terrace a distinction then that it shares with the club today—great music. The taproom made it possible to offer jazz in the basement, while popular bands, like The Drifters, Coasters, and Kingsmen, performed upstairs in the living or dining rooms. We also installed a vintage juke box in the sun room, with great hits of the 1950s and 1960s. Although our offerings were not as extensive as the club's current musical program, they were another example of the club's diverse interests.

Creation of the taproom was a considerable challenge - mainly because the height of the ceiling was too low to be useful or legal under the building code. The solution was to excavate the dirt floor, without undermining the foundation. The Dean of the School of Architecture was also a structural engineer who provided advice and helped us get the necessary building permit. Club members hand-dug tons of earth - passing pails out of the front basement window - lowering the floor level about a foot, before pouring a new concrete slab (one of the few things contracted out). Even the electrical work was mostly done by club members, with a licensed electrician completing the work for building permit and insurance purposes.

Ed Coe '66 and Michael Burrill '66, both architecture students, provided mostly technical advice for execution by other members. Michael also hand-painted the bricks in the fireplace and on support columns, simulating the "originals" to the extent possible. We all learned a lot about the complexity of building renovation work that proved very helpful in our future careers and lives at home.

One of the most useful functions of the taproom was facilitated by the small area behind the staircase. It then was a dead end without a fire exit. At a time when women's access to the dorms was severely restricted, this relatively private area was much appreciated. On that happy note, it may be best to conclude this exposé on the creation of the taproom. It was the longest lasting of the physical improvements to the club, but it was accompanied by intangible benefits to club members and the club's image that were likely even more important.

From Chris Sedgwick '07:

I was just a groupie to Never Heard From Again, my friends' punk rock band (I did get a song making fun of my last name out of the deal), probably one of the vanishingly few Princeton punk rock bands in the post-2000s. They played at TFC at least a few times!

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From Howard Helms, '56 BSEE, '81 Ph.D.:

Terrace has changed greatly since I was a member in 1954-1956. There were no women members. We had four-man tables with white cloths. Our waiters and cook were Black and wore uniforms with black gloves. Terrace's first Black member (Ed White '56) was also the first Black undergraduate in the whole University. After Terrace's bankruptcy and revival by the University, during my 25th Reunion, I was greeted at Terrace by its women officers, who soon urged me to become a member of the Board. I agreed to become a member of the Board, on which I served for more than 30 years. I was Board Chair for one year, until Sandy Harrison desired to be Chair, so I yielded my chairship to him.

Some of my experiences during my three decades on the Board stand out:

~ In the 1980's, fire severely damaged the dining and living rooms. These were repaired with a steel structure that made Terrace stronger than ever. While those rooms were repaired, Terrace members ate at a University facility. A much-beloved Head Chef (Barton Rouse) threw theme parties, such as one at which all food was either orange or black. Cemented into the basement floor, there probably is still a plaque honoring him. After Barton, Steve Krebs became Chef. In his spare time, Steve was willing to listen to undergraduates share with him their personal problems.

~ I once had supper with three woman members who said that Terrace provided their only positive social experience at Princeton.

~ I once ate with an undergraduate who aspired to become an opera singer. Terrace's membership included many artists and performers.

~ Terrace had a music-loving culture in which bands were paid to perform on Thursday nights, when bands could be afforded cheaply. Terrace hired more expensive bands on Saturday nights.

~ About a decade ago, a concrete bandshell was rescued from demolition by Terrace members and carried by them to Terrace. It may still be in the side yard.

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From Tom Adams '66:

I am so glad to see how Terrace has grown, gotten more diverse, and prospered. Given what I heard, it's just the club I would join again if I were starting over. I was kind of nerdy back then. I do remember logging hours in the TV room (the original Star Trek, Man from Uncle, I Spy). I learned to play billiards at Terrace and had late-night ping pong shootouts. Many of my best alumni friends are fellow Terrans. I always stop by Terrace when I'm back for Reunions. Food=Love.



From Joseph Skudlarek '76:

On the origins of the '76 CD. "How did this CD and exhibit come to be?" I hope I hear you asking.

I've been a huge Terry Robb fan for more than 25 years. I just love the way Terry plays -- when he's on and I'm in the zone, he connects heaven and earth for me. I felt bad for him because he couldn't gig during the pandemic, and bad for me that I couldn't go to his live shows -- yeah, live streaming is way better than nothing, but it ain't the same ...

In 2016, I commissioned a Food=Love inspired commemorative CD from Terry for my 40th Reunion; we also hired Terry to play Reunions Thursday night and Saturday lunch. I tried to get him to add Tiger Rag to his repertoire then, but no soap radio.

Fast forward four years, and I'm thinking ... he needs the work, and I want the song ... will he accept a commission? Yes! He knocks it out of the park.

Then I think, that was so great, let's do another -- I would love to have a Terry Robb version of Old Nassau, Princeton's alma mater (school song). And he accepts and delivers. But I don't love it --- at first. The timing is unnatural to mine ears: as-sung traditional timing differs from as-written sheet music timing. I stew about it for days before reaching out to musician friends to help me understand and articulate what I don't like about it. [NB: As its own work, unshackled from my expectations, it sings, it soars, it sends me. As it tip-toes through Prospect Garden and capers about campus, I now revel in its inherent beauty, and savor how it's such an essential part of this entourage.]

Armed with insights gleaned from discussions with my dear friend Jim Lyon '75 -- "Terry did exactly what you asked for, but not what you wanted" (I had asked for something I could sing along with) and "You want more Terry Robb and less Old Nassau" -- I went back to Terry to ask if he would accept another commission for the same song. Yes! He knocks it out of the park. I am ecstatic.

OK, so now I have 3 songs. And Terry had cut a fresh version of Hesitation Blues for me on that CD from 4 years ago. So I have 4 songs. And our 45th Reunion is coming up.

Could we take a song from his most recent album and make a new 5 song commemorative CD? Yes! But ... times are tough ... his record company is out of the business -- Terry made the music and can create the master, but I have to do everything else (artwork, duplication, legal, finance, distribution). Terry gives me contact info for good people, and off I go. I produce the CD. I'm over the moon. I'm done.

I share the finished CD with another dear Princeton friend, Sandy Harrison '74. Sandy says something like "This music is great -- so great that you have to share it with more than your class. And oh by the way, your classmate Tom Swift '76 is head of the Princetoniana Committee -- I bet he's interested." So I contact Tom, and Tom responds with something close to "It's great! When can I start making the exhibit?" And the rest is history.

Why Food=Love? It's the motto of Terrace F. Club (TFC). Through another series of fortunate outcomes (cue Nikki "2K" Muller '05) to unfortunate circumstances (cue paralyzing Alumni Day ice storm), I was able to join TFC in 2015 as an affiliated alumnus. Both CDs are one way for me to express my passion and appreciation about being a Terran. Terrace is my home away from home when I'm on the Princeton campus.

*No explanations, just a word search about*

## Onions



A W P E A R L B I Z U C O M H  
L A Y E L L O W K U W H U A P  
L L C I P P O L L I N I N U S  
I L G P S P A N I S H V C I O  
U A R Y T J H M K A Y E E B U  
M W E G Y P T I A N D G S E P  
L A E N X V I D A L I A C R Z  
E L N I M W J R L A W R A M P  
E L B L O O M I N G E L L U N  
K A A M U R A N S W L I L D I  
W E L S H E J G W H S C I A B  
R Y G K N D X S E I H E O A U  
C O C K T A I L E T G G N G L  
O X W Y K H W T T E S F S V B  
P M L G V S H A L L O T G I P

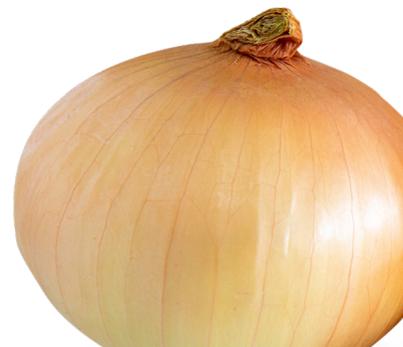


wallawalla  
blooming  
bermuda  
vidalia  
white  
welsh  
ounce  
maui

cippollini  
cocktail  
shallot  
welsh  
allium  
pearl  
green

egyptian  
scallion  
Spanish  
yellow  
garlic  
sweet  
chive

soup  
bulb  
rings  
leek  
red



# > Thanking Donors

> We are grateful for the following generous individuals that have made financial contributions to keep our Terrace going. If you'd like to join these supporters, please visit

<https://princetonterraceclub.org/donate>

to donate, if you're able. Every little bit counts towards securing the future of the place we love.

> If you'd like to donate time to Terrace, we have active volunteer projects and open board positions for which we'd appreciate your participation. Just email Vice Chair Jenny Korn '96 at [jkorn@alumni.princeton.edu](mailto:jkorn@alumni.princeton.edu) to indicate your interest, and we'll follow up.

- > Thomas F. Adams '66
- > Pinto O. Adhola '10
- > Jason L. Aramburu '07
- > Gideon Asher '84
- > Catherine Behroozi '97
- > Molly A. Blieden '88
- > Ronald A. Brown '72 W73
- > Mark D. Campbell '95
- > Yoonmee A. Cho '05
- > Arielle L. Debira '04
- > Jessica E. Marot Duke '13
- > Uzo Ehi '13
- > Stephen L. Feyer '03
- > Justin P. B. Gerald '07
- > Sarah E. Grant '05
- > Nandita Gupta '06
- > Nitasha Gupta '14
- > Johannes M. Hallermeier '16
- > Nancy A. D. Hancock '81
- > Graham A. Harrison '74 S73
- > Karen Hart '89 P22
- > Brian C. Haynsworth '90
- > Robert S. Hazelton '62
- > Carl L. Heimowitz '64
- > Guilbert C. Hentschke '66
- > Jasmine A. Jeffers '11
- > Abigail S. Kalmbach '00
- > Andrew A. Kinaci '10
- > Jenny Korn '96
- > Scott D. Levy '02
- > Victoria T. Lin '16
- > Rebecca J. Lindsay '75
- > Maximilien J. Maisonrouge '07
- > Elizabeth D. Muller '96
- > W. Raymond Ollwerther '71
- > Karen A. Palmer '84
- > Taylor C. Pearson '18
- > Karl E. Petersen '65 P96
- > Richard A. Pickett, III '03
- > Ruth Pogarsky in memory of The Hon. Alan J. Pogarsky '59 P88
- > Colleen S. Poynton '09
- > William Price '66
- > Spencer John Reynolds Jr. '92 P20
- > Daniel S. Schiff '12
- > Mrs. Lauren Brandt Schloss '93
- > Joseph P. Skudlarek '76
- > Eric W. Starr '12
- > Andrei S. Stetsenko '10
- > Robert B. Stock '62 P90
- > Jonathan H. Strassfeld '09
- > Laura C. Streichert '81 in memory of Ms. Dana L. Harrison '81
- > Andrew J. Sun '16
- > Laurence R. Taylor '67
- > Diana M. Torres '87
- > Louis A. Tucciarone '79
- > Peter S. Unger '72
- > Sagar Vijay '13 S12
- > Joshua S. Weitz '97
- > Maya Wesby '18
- > Lawren C. Wu '92
- > Stephen L. Yang '97



# NYC Event!

Will you be in New York City in  
January 2023?

If so, please stay tuned for details on our in-person meal that  
will be happening at:

## Kubeh

"a restaurant dedicated to lesser known cuisines of the Middle East"  
464 Avenue of the Americas, New York, New York, 10011  
646-448-6688

Our tentative time will be 6:30 pm, and the restaurant offers  
indoor and outdoor dining, so that Terrans may choose where  
to eat, based on their preference.

The date is still being finalized, but will be announced  
via email. We thank **Lauren Brandt Schloss '93** and **Aya  
Horikoshi '94** for hosting this you-pay-as-you-order meal  
for all Terrans, including current students and alumni, and  
friends!



# FORAGING CORNER: ACORNS

BY JENNY MARLOWE

Gather 'round, children, for Foraging Corner with your weird cousin Jenny! In these days of short supply, there are plenty of good reasons to educate ourselves about renewable, local food sources and how to use them. Today, we're going to talk about **ACORNS** – and how to turn them into a delicious, versatile baking flour.

Acorns are tree nuts that grow on that most majestic of trees, the oak. There are lots of different types of oak out there, growing all over North America and the world – GOOD NEWS: They all produce acorns! All acorns are edible; none of them will poison you -- but for the record, white oaks and red oaks produce the most user-friendly acorns. Indigenous peoples have been enjoying this adorable and nutritious natural food source for thousands and thousands of years.

First things first: Where do you even find an oak tree? Hit up your local parks and public spaces as a first step – if you live near a wooded area, even better. Oaks are all around us; all you have to do is look. So find yourself some oak trees and get foraging -- 'tis the season, babies.





So, you've collected your acorns -- what's next? The first thing you need to do is shell them. You can do this in whatever way works best for you -- get neolithic and smash 'em with a rock; use a hammer if that floats your boat... But honestly, a regular nutcracker works just fine.





As you go, discard any acorns that are blackened or crumbling. You're going to find some rotten ones, and you're going to meet some worms. For the record, these called are acorn weevil larvae and they're harmless (and also edible, fwiw) -- but in this case, try to avoid them.



Now that your acorns are nice and soft, we're going to chop them up roughly – just a cursory chop. If you want to be a purist about this and do it by hand, knock yourself out -- but honestly, there's no shame in using a food processor; pulse them for about 10 seconds and you're done.

Now we come to the most important part of the process. Acorns in their natural state are full of tannins, which makes them very bitter. Your acorns may technically be edible -- but they won't be palatable until we leech some of those tannins out. Wrap your chopped acorns in a cloth -- one you don't mind losing, as the tannins will stain. I use an old-fashioned cheesecloth. You're going to fill your sink and submerge the bundle for 1/2 hour at a time. The water will look disgusting; that's normal. It'll get clearer as you go.



After each 1/2 hour, drain the sink and wring as much moisture as possible out of the cheesecloth; rinse and repeat. After each round, taste-test your acorns. When they no longer taste bitter -- just a bit piquant and earthy -- they're done. This part of the process may take several hours.

Great work so far! Now it's time for another little break; your acorns need to dry out a bit before you do anything else. Line a baking sheet with paper towels (or an absorbent cloth you don't mind losing), spread the acorns out in a thin layer and leave them out overnight. If your acorns still seem very damp the next morning, you can set your oven at 200 degrees and toast them very lightly -- 10 minutes or so, being very careful not to burn them.

Home-stretch, my little dumplings -- and we're headed back to the food processor! Throw your chopped-and-dried acorns in -- in batches, if necessary -- and pulverize the shit out of them. It's taken us three days -- but my precious honeys, you just made acorn flour!



You can treat your acorn flour the way you would any other alternative flour -- like the rest of them, it is gluten-free and works best when blended with one or more other types. I usually cut mine on a 1:1 ratio with regular, full-gluten, all-purpose flour -- but you do you, mix it up.

One of my favorite ways to use my acorn flour is pancakes – my family actually prefers them to the Bisquick variety. I use half acorn and half all-purpose flour; add an egg, some veggie oil, a pinch of baking powder, pinch of salt, and a generous dollop of honey (or natural sweetener of your choice)... Nutty, earthy, and absolutely delicious.



Keep in mind that this is raw flour; it hasn't been bleached or parched -- which means it's WAY more nutritious than the stuff you buy in the store, but it does have a shelf life. Store it in an airtight container and use it before you lose it.

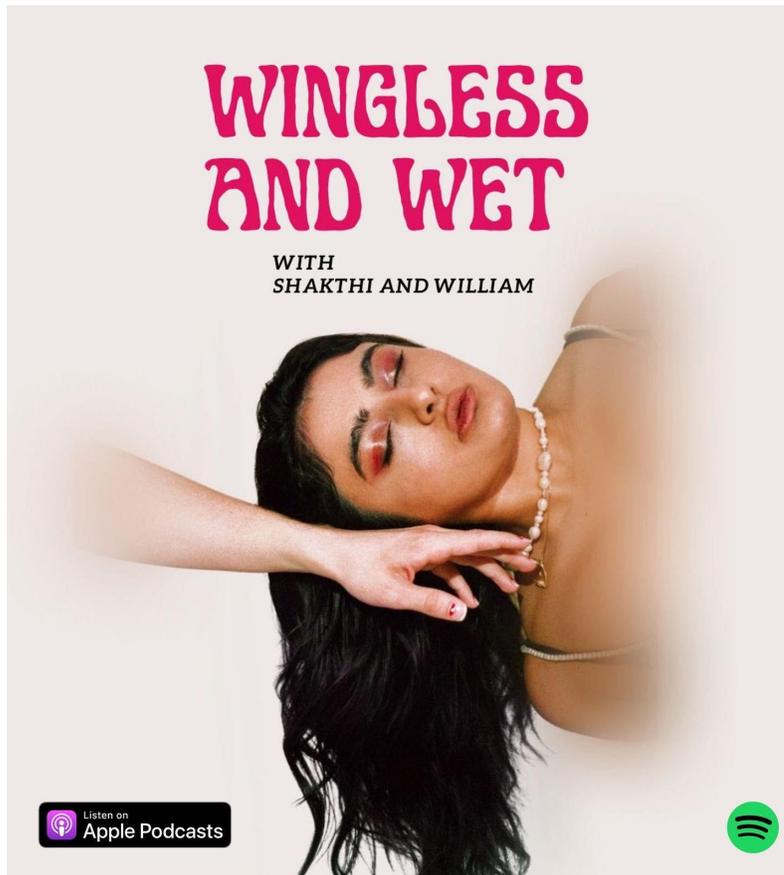
And that's how you make breakfast using a renewable food source that's available right outside your door!



# Alumni Notices

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From [William Keiser '19](#):



Fellow terrace alumna Shakthi Shrima and I started a new weekly podcast. It's a slumber party (in podcast form) for relentlessly creative individuals.

Listen to the podcast on [Apple Podcasts](#) or [Spotify](#).

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From [Elizabeth Cooper \(Pema Sherab Wangmo\) '12](#):

While others have been getting married, having babies, becoming doctors & lawyers, getting PhDs, writing novels, curing cancer etc etc, I have been doing none of those things. I practiced doing nothing, as much as possible, the last few years, detoxing from too much doing. I took temporary ordination as a Buddhist nun at Gampo Abbey at the perfect moment, right before the pandemic, and stayed there until I had to leave, June 2022.



## From the kitchen of [Molly Blieden '88](#) (President '87 - '88):

As a former Terran back in the Barton Rouse days, I always appreciate theme food events. I'll never forget the Gays in the Military Rose Garden cheese tray or the black and red Love Will Terr-ace Apart Valentine's Day Feast.

It is in this spirit that I planned a "ball" party for the Champions League Finals (soccer). All food was shaped like a ball with a few green "fields". This is a pretty easy feast to accomplish – meatballs of all types, veggie balls, cheese balls, melon balls, chocolate balls etc. Although I don't generally eat red meat, I occasionally make an exception for these Lamb Meatballs, originally from Suzanne Goin's LA Restaurant A.O.C. and presented in the New York Times:

### MEATBALLS

1 medium onion, peeled and finely diced  
¼ cup cream  
2 egg yolks, extra large  
½ tsp ground cinnamon  
1 tsp ground cumin  
Pinch re-pepper flakes  
Pinch cayenne pepper  
2 lbs ground lamb  
Kosher salt and freshly ground black pepper  
1 cup bread crumbs  
¼ cup chopped parsley

### THE SAUCE

1 28 ounce can whole tomatoes  
3 TBSP extra virgin olive oil  
1 small sprig rosemary  
Red-pepper flakes to taste  
1 medium onion, peeled and diced  
½ tsp fresh thyme leaves  
½ tsp ground cumin  
Pinch ground cinnamon  
Pinch cayenne pepper  
1 bay leaf  
½ tsp white sugar  
¼ cup orange juice  
1 3-inch strip orange peel, pith removed  
Kosher salt and fresh ground pepper to taste



### TOPPINGS

Crumbled Feta Cheese  
2 TBSP thinly sliced mint leaves

### PREPARATION

1. Preheat broiler. In a large bowl, mix together the onion, cream, egg yolks, cinnamon, cumin, red pepper and cayenne. Put the lamb in the bowl, and season it aggressively with salt and pepper. Add the bread crumbs and parsley, and combine the mixture well. Shape into balls that are a little larger than golf balls.
2. Grease a baking pan with olive oil, and put the meatballs onto it, spaced evenly. Place beneath the broiler, and cook, turning once or twice, until the meatballs are well browned, approximately 5 to 7 minutes, then set meatballs aside. Turn oven to 400.
3. Meanwhile make the sauce. Whizz the tomatoes quickly in a food processor. Heat a saucepan over medium-high heat for a minute, then add olive oil, rosemary and red pepper and shake to combine. Cook for another minute then add onion, thyme, cumin, cinnamon, cayenne and bay leaf and sauté until the onions are translucent, approximately 5 mins. Add tomatoes, sugar, orange juice and peel, along with salt and pepper.
4. Cook for 8-10 minutes over medium-low heat until reduced by a third. Adjust seasoning.
5. Pour the tomato sauce into a large baking dish that you can use to serve. Transfer the meatballs to the sauce, putting them about ½ inch from each other. Bake for 15-20 minutes until the sauce is bubbling and the meatballs are cooked through.
6. Top with crumbled feta and scattered mint.





Image from [PAW](#) courtesy of Michael Harrison k'81

## Remembering Dana Harrison '81

*Obituary by Ann Brody Guy, from Berkeleyside, published on March 29, 2018*

Her superpower was making a deep connection with each person who came into her life, said her brother. “The love, laughter and friendship she created will reverberate forever.”

Dana Harrison, a leader in the Bay Area arts community, including Burning Man, theater and dance, died peacefully on March 9 at her home in Berkeley, surrounded by family and friends. She was 57 years old. The cause was a rare and quick-moving cancer, said her brother, Michael Harrison of Oakland.

Dana Lynn Harrison was born Nov. 19, 1960 in Bryn Mawr, Pennsylvania. Gifted with a precocious and rigorous intellect, she graduated high school at 16 and Princeton University at 20. She moved to the Bay Area in 1981, where she pursued a corporate career at Bank of America, then Charles Schwab. Her talent for business and finance earned her numerous professional accolades and promotions. Notably, she was lead project manager for the mid-1990s build and launch of e.Schwab, Charles Schwab’s highly successful shift into online trading and brokerage services.

But Harrison found corporate life an uneasy match for her creative and free spirit. Her love of art, theater, and dance — and costume-focused experiential communities like the Grateful Dead and Burning Man — pulled her toward more

personally meaningful pursuits. A pivotal event — getting struck by a car that ran a red light — spurred a life reckoning. She left the corporate world in 1998, and put her business skills to work for Burning Man.

“Dana joined us at a time when the organization was just gaining its confidence,” said Marian Goodell, CEO of Burning Man Project and one of the event’s six co-founders. The organizers quickly recognized their new volunteer’s sharp eye for process and her experience in creating money-management systems. Dubbed “Biz Babe” and invited onto senior staff, she created the event’s first formal ticketing structure, modeled after the Grateful Dead’s process.

Following that success, “We just handed her more — the café, the commissary, ice, decor — she made us buy cash registers and created cash-handling procedures with accountability. She showed us that you lose money if you don’t manage money,” Goodell said. Those systems were foundational — none were ever dismantled, though some, like ticketing, have evolved, Goodell said, adding that Harrison always worked with fairness and common sense in mind. “We all knew she had a big heart, so she was always coming from what was fair and what was right.”

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It's Harrison's big heart that left the strongest mark on the organization. "She had a great way of delivering information that made people feel comfortable making the changes she recommended," Goodell said. "Her leadership set an example for the staff for how to manage people and treat team members — she was gentle and kind but firm." People throughout the organization sought her out to navigate personal and organization challenges, Goodell said. "They trusted her to be generous in her thoughts and her spirit. She came to us as a manager and ended up as a goddess and a spiritual guide."

In 2008, Harrison formed her own production company to mount "How to Survive the Apocalypse," a Burning Man-centered rock-opera that brought together her love of Black Rock City's eccentric, freewheeling creativity with her passion for opera and theater. A limited run in San Francisco and a related production in Los Angeles both sold out, expanding the culture to a broader audience.

Next, Harrison became managing director of Theater Bay Area, the service organization that supports more than 350 performing arts companies in nine counties. Executive Director Brad Erickson called her four-year tenure "transformational. She revamped and revised our financial structures and processes. She brought a firm hand and leadership role to running our operations — to how the organization, the staff, and the board all worked together," he said. Harrison flipped the usual script of theater managers who are trained as theater artists and pick up business and finance skills on the fly, Erickson said. "There was just a level of professionalism that she brought from her years at Schwab and in the banking world... it was something we hadn't had before."

Harrison's impact extended beyond operations. "She was fervent that we need to be serving audiences and as well as theater makers," Erickson said. The new strategic direction, a turn from group's focus solely on service, resonated with the theater community, he said. "She was tapping into something that the field really wanted. Theater-makers understood that there was this bigger mission."

As the organization's community liaison, Harrison spearheaded a volunteer group looking at gender inequities across theater. "They were watching how many female playwrights were being produced, something that local theaters simply hadn't done before," Erickson recalls. Within just a few years, even theaters long married to traditional male-dominated canons were producing seasons equally split between male and female playwrights, he said. The group's gender tracking extended across casting, directing, and design, creating awareness that gave rise to progress.

On personal level, Erickson said he'll miss the long early-morning and late-night conversations with his friend and colleague. "Having that kind of thought partner was a real joy. Her energy and passion were contagious."

Harrison's other notable projects included investing her personal and time and nest-egg to develop the Noodle Factory, a West Oakland live-work-performance space serving low-income dancers and theater artists in the early and mid 2000s. She also donated both money and time to Community Partners International, a nonprofit that addresses health challenges in conflict-affected regions of Southeast Asia, including spending two months on the Burmese border setting up management and reporting systems for the group's innovative "Backpack Medics" program.

Most recently, she became associate director, then executive director of the Ridhwan Foundation, a Berkeley-based spiritual education institute that she studied with for several years and held in high regard.

Harrison's life choices and rich personal relationships, together with her study of Ridhwan's Diamond Approach teachings, helped bring her great clarity and peace when faced with a sudden terminal diagnosis, said her brother Michael.

"Dana used her business savvy and natural leadership ability to make a huge impact on the Bay Area's cultural scene, and she shook her booty while doing it," he said. "She lived an audacious life, right up until the end, when her home hospice turned into a loving, reverent, and often raucous celebration of her life. She was a model for my kids, and for so many others, on how to live and how to die."

The March 20 San Francisco Board of Supervisors Meeting was adjourned in Harrison's honor.

In addition to her brother Michael and sister-in-law Amy Smith, and their children Abigail and Eli, Harrison is survived by her sister and brother-in-law Julia Matheson and Tim Slagle and their children Matthew and Adam, of Washington D.C., her mother, Roslyn Harrison, of Westfield, NJ, and her mother's long-term companion, Irving Hilsenroth. Harrison is also mourned by a circle of longtime friends she proudly called "intentional family," as well as by scores of close friends, community members, colleagues, mentees, and neighbors.

"Dana's superpower was making a deep connection with each person who came into her life," her brother said. "The love, laughter, and friendship she created will reverberate forever."

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Image from [Star-Gazette](#)

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## Remembering Betsy A. Smith '03

*[Obituary from Star-Gazette, published on August 07, 2021](#)*

Dr. Betsy Smith of Elmira, New York passed away unexpectedly on August 3rd as the result of complications during delivery of her first child. She was a tenured Associate Professor of Chemistry at Elmira College and would have started her 8th year with the College this fall.

Betsy was the oldest of three daughters and was born in 1981 in Miami, FL. Betsy saw being a big sister as her most important role in life, and she was always there for her little sisters. Her family moved to Gainesville, FL, when she was 9 where she ultimately graduated from Eastside High School's International Baccalaureate program. As a teenager, she earned her Girl Scout Gold Award and pursued academic and athletic success. She received her A.B. in Chemistry from Princeton University and her Ph.D. in Chemistry from Yale University. She returned to Princeton for Post-doctoral studies, which led to her appointment at Elmira College.

Through her collegiate and post-doc years she excelled in taekwondo, achieving her 2nd degree Black Belt. She was heavily involved in the Eastern Collegiate Taekwondo Conference as a judge and tournament coordinator and recently initiated a taekwondo program at Elmira College. Her first athletic love was swimming, which led her to success in sprint triathlons. Recently, she participated in the Gay Games in Paris, France and Aquathlon Worlds in Odense, Denmark.

Betsy's passion was education - her own and that of others. She loved learning and began mentoring young women in Girl Scouts at an early age. She thrived at Elmira College both in the classroom and in college administration. She was a mentor to her two younger sisters who are also both science educators. Her students were her life, and she will be missed by everyone she touched.

If you want to honor Betsy, tell your family you love them, take time to learn something new, help a friend, stand up for what is right, accept people for exactly who they are, speak your mind with intellect and compassion, and it won't hurt to find a cat who likes to snuggle.

She is survived by her daughter Charlotte, parents, Jacquelyn Smith (New Smyrna Beach, FL) and Dale Smith (Lady Lake, FL), sister Malinda Smith (Charlottesville, VA), sister Jean Smith Ashby (DeLand, FL), brother-in-law Corey Ashby, nephew Miles Ashby, and her three cats.

A memorial to celebrate her life was held at Elmira College.

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# *In Memoriam*

Members of Terrace who have passed since October 2021

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Mr. Tomas G. Amorim '99  
Mr. J. Philip Atchison '51  
Mr. John F. Bentley '70  
Mr. William T. Black, Jr. '53  
F. Peter Boer, Ph.D. '61 P90 P93 g26  
Mr. John F. Bright '61  
Mr. Edward C. Chorley '52  
Dr. Eugene L. Church '46  
Mr. Robert C. Creutzburg '08  
Misrach Ewunetie '24  
Harold A. Falconer, Jr., M.D. '61  
Mr. David M. Fitts '53  
The Rev. Peter H. Gray '60  
Mr. Martin C. Gruen '61  
Dr. Paul D. Harris '54  
Mr. Christian T. Host '78  
Mr. Murray R. Lamp '72  
Alexander S. Lyman, II, Esq. '51  
Mr. J. Brian MacFarlane '86 S88 P19

Mr. Theodore E. McAlister '52  
Mr. William W. Mills, Jr. '55  
Mr. Tracy L. Mott '68  
Mr. DeForest P. Parker '56  
Mr. Franklin Phillips, II '53  
Mr. Charles F. Reusch '61  
Prof. David A. Schulz '54  
Dr. Horace W. Scott '52  
Prof. T. Leslie Shear Jr. '59 \*66 E  
Lloyd H. Siegel, FAIA '49  
Mr. David K. Smith '52 P88  
Mr. Thomas M. Spence '56  
Mr. James F. Waggener '57  
Dr. Richard F. Weeks '54  
Prof. Timothy P. Wickham-Crowley '73  
Mr. Gary L. Williams '68 \*84  
Dr. James R. Wong '73  
Mr. Adrian V. Woodhouse '59  
Dr. Michael Zeilik, II '68

# Terrace F. Club Leadership

## Officers

**President** Leila Grant '24  
**Vice President** Sarah Kimmel '24  
**Social Chair** Jackie Lydon '24  
**Treasurer** Alan Ji '24  
**House Manager** Jare Bozinko '24  
**Music Chair** Sam Spector '24

## Staff

**General Manager** Steve Krebs  
**Head Chef** Emanuel Gonzalez

## Board

**Chair** Andrew Kinaci '10  
**Vice Chair** Jenny Korn '96  
**Treasurer** Jack McNeil '16  
**Secretary** Tristan Schrader '18  
Akil Alleyne '08  
Jia Natalia Chen '18  
Andrew Chong '10  
Arielle Debira '04  
Steve Feyer '03  
Justin Gerald '07  
Jasmine Jeffers '11  
Abigail Kalmbach '00  
Jenny Korn '96  
Lucia Perasso '16  
Jonathan Strassfeld '09  
Ariana Vera '12  
Rob Whitaker '18

