**Marriott Gift Paves Way for New HTM Building**

The Department of Hospitality and Tourism Management is $4 million closer to realizing its dream of a state-of-the-art facility worthy of its top-ranked programs. The J. Willard and Alice S. Marriott Foundation made the lead gift for the $12 million building that will provide world-class facilities for hospitality and tourism teaching and research, and will ensure the department’s programs remain competitive.

Marriott Hall will be located at the northwest corner of State and University streets, just across from Matthews Hall. The department and its restaurants currently are located in Stone Hall.

“This $4 million gift provides the base that ultimately will give our department a home on campus that will improve the learning environment for our students and upgrade research facilities for our faculty,” says Ray Kavanaugh, head, Department of Hospitality and Tourism Management. “It also will give us a better front door to the world for recruiters, the local community, and visiting clientele of our teaching restaurants.”

Plans for the new facility include a demonstration classroom that will seat approximately 100 students, several...
I hope everyone had a wonderful holiday and is looking forward to the New Year as we are in CFS. If the second half of the academic year is anything like the first, then it will be a great year!

In the fall, we received a lead gift from the Marriott Foundation for a new $12 million Hospitality and Tourism Management building, to be named Marriott Hall. You can read about the new facility and how it will enhance the environment for learning and research in this issue’s cover story. Our HTM program will now have a facility worthy of its number one ranking!

In addition, we received a gift from Quicken Loans to establish an “executive in the classroom” course for selling and sales management students. The course provides a valuable and unique opportunity for students to meet and learn from industry leaders in marketing, management, and sales, while also learning about professional development and business etiquette. You can read more about this new course on page 5.

We are always looking for ways to enhance the student experience. A new CFS Honors Learning Community is something we started in fall 2006 to help first-year honors students transition to the campus environment and establish connections with classmates. The learning community students live in the same University residence — some students are roommates — and they take several first-year courses together. It is our hope that the learning community will help students find success early at Purdue and encourage them to remain in the honors program through their senior year. See what our students are saying about the CFS Honors program and the new learning community on page 7.

In November, the Center for Families and CFS Extension helped to sponsor another successful Family Impact Seminar at the Indiana Statehouse. The seminars bring the latest research on current family issues to state legislators and key staff in an effort to bring a family focus to policymaking. This year’s topic was especially timely, focusing on financing healthcare for Indiana families.

I enjoyed the opportunity to talk with many of you at alumni and college events held in the fall. It was good to see so many return to campus for Festive Friday and Homecoming — once again, the CFS tent was the place to be on game day! In October, we had a record crowd for the Eva Goble Lecture Series, featuring James Morris of the United Nations World Food Programme (and former chair of the IU Board of Trustees — he wore a black and gold tie for the occasion!). If it’s been awhile since you were back in West Lafayette, I would encourage you to visit campus during one of the events we have planned this spring. Hail Purdue!

Dennis Savaiano
Dean
other classrooms and labs, a career center, and a student services area. In addition, there will be larger venues, a central campus location, more parking, and expanded areas for quantity food production to service the John Purdue Room and HTM Café.

“These department-run restaurants serve as training facilities for students and eating and gathering places for the campus and community,” says Dennis Savaiano, dean, College of Consumer and Family Sciences.

The $4 million gift will provide much more than a new facility, as it will ultimately impact the entire hospitality industry by enhancing the education Purdue students receive.

“The hospitality field needs well-trained and dedicated professionals in order to manage the growth that is forecast for the industry,” says J.W. Marriott Jr., a trustee of the J. Willard and Alice S. Marriott Foundation and chairman of the board and CEO of Marriott International. “Purdue has a well-known and respected hospitality and tourism management program, and this new facility will benefit the students of that program, as well as the business, for years to come.”

Marriott International employs 143,000 people and operates and franchises nearly 2,800 lodging properties in 67 countries under a number of brands, some of which include Marriott Hotels and Resorts, Renaissance Hotels and Resorts, Courtyard, Residence Inn, TownePlace Suites, SpringHill Suites, and Fairfield Inn.

Steve Bauman, Marriott International vice president of talent acquisition and human resource research, says Purdue graduates have contributed to Marriott International’s business success in many capacities.

“Purdue University is a role model in educating young people for future leadership in our industry,” he says. “Over the years, Marriott has enjoyed hundreds of quality student interns and hired numerous graduates who started as property assistant managers and progressed to general managers and senior leaders on the corporate staff.”

The Department of Hospitality and Tourism Management has an enrollment of 620 undergraduates, 48 master’s degree students, and 14 doctoral students. Within hospitality and tourism management, students can choose an emphasis in tourism, lodging, or foodservice.

The Journal of Hospitality & Tourism Education has twice ranked the department’s undergraduate program No. 1 nationally. One study surveyed 121 four-year hospitality institutions in order to rank programs quantitatively based on five criteria: curriculum, faculty, student body, resources, and fund-raising. The second study was from survey data collected from corporate recruiters for major hotel and restaurant companies.

Purdue President Martin C. Jischke says the quality of the department’s programs, as well as student demand, make a new home for the department a priority for the University.

“We equip Purdue students with a wide range of skills that the industry values very highly,” he says. “Graduates of the program go to work in Indiana and all over the world. This new facility can only make Purdue’s outstanding program even stronger, and we are very grateful to the Marriott Foundation for its vision and support.”

For more information on the Department of Hospitality and Tourism Management, visit www.cfs.purdue.edu/htm.
By 2015, it’s expected that China will surpass the United States, France, and Spain as the world’s most popular destination for international tourists. In response to China’s rise as a powerful force in the global tourism industry, the Purdue Tourism and Hospitality Research Center (PTHRC) began collaborating in July 2005 with the Center for Recreation and Tourism Research at Peking University and the Hangzhou Tourism Commission to create the Hangzhou International Tourism Research Center. Collaborators are targeting fall 2007 for the center to open.

The center will advance international and regional tourism development through applied research and practical training. Tourism scholars from around the world will conduct the center's research projects, and the center will serve as a field station for graduate students from Purdue and Peking universities.

“The Hangzhou center will allow Purdue to expand its influence as a key player in studying and engaging the world’s most viable tourism market and marketplace,” says Liping Cai, PTHRC director and professor of hospitality and tourism management. “It would afford Purdue tourism and hospitality researchers and graduate students a field lab on the cutting edge of discoveries in tourism science.”

The center’s first projects will focus on branding Hangzhou as an international destination, increasing awareness of Hangzhou among tourism academia and industry professionals, and improving the city’s hospitality and service quality.
Quicken Loans Sponsors New Speaker Series in Selling and Sales

Quicken Loans, one of the fastest-growing companies in the mortgage industry, is sponsoring a new professional development course for upper-level selling and sales management students at Purdue this spring semester. The Quicken Loans Series: Executives in the Classroom is designed to prepare students for a successful career in selling and sales, and throughout the semester will bring industry leaders into the classroom to share their vision for the industry.

“The interaction of senior executives with students throughout their education provides positive role models and serves to motivate current students to achieve high levels of success,” says Stacey Schetzsle, a PhD student in consumer sciences and retailing who developed the two-credit course and secured support from Quicken Loans to fund the series for three years.

“Students must understand the direction and future of our industry in order to be fully prepared,” she says. “Significant exposure to industry leaders is an important aspect of developing that understanding.”

Russell Pit-og, college recruitment team leader for Quicken Loans, is excited about the partnership. “Purdue is a top-rated University that has opened its doors for a true partnership between the academic world and industry in order to provide students not only the theory but the practical application of their education as well.”

In addition to presentations from industry leaders, students will have weekly opportunities to enhance their professional development. The curriculum, developed and taught by Schetzsle, will cover such topics as selling yourself in an interview, how to host executives and customers, business etiquette and professionalism, how to transition from a college student to a business professional, and even a crash course in Golf 101.

According to Schetzsle, some of the speaker sessions will be open to the public and students in other programs are welcome to attend. You can see a schedule at www.cfs.purdue.edu/csr.

Virginia Meredith and Mary Matthews Named Women Pioneers at Purdue

The Council on the Status of Women at Purdue named Virginia Meredith and Mary Matthews among its first 15 honorees as Women Pioneers at Purdue University.

The driving force behind home economics education at Purdue, Meredith became the first woman appointed to Purdue’s Board of Trustees in 1921 and she championed the cause of women students. In 1958, Residence Hall X was renamed Meredith Hall in her memory.

Dean Emerita Matthews joined Purdue as an Extension home economics instructor in 1910 and within two years became head of the Department of Home Economics. When the department became a school in 1926, she was named dean. Under her leadership, enrollment swelled to more than 1,000 students, making it the second largest home economics school in the nation. Matthews Hall was named in her honor in 1976.
It's easy to see that golf runs in Tim Kragh's blood. As a kid, he grew up walking the fairways with his parents and brother, played varsity golf, and worked in local pro shops while he was in college. Now, after spending 14 years managing golf clubs in Southern Florida, he enjoys relaxing in his backyard while watching his 5-year-old daughter, Kelli, practice with her own set of golf clubs. But if it hadn't been for his parents' advice, things could have turned out very differently.

Kragh, a 1992 graduate of hospitality and tourism management, came to Purdue to complete a pre-dentistry program. He was accepted into dental school in Louisville, but his mom and dad urged him to stay at Purdue and earn a bachelor's degree in the event dental school didn't work out.

"My parents said they'd make me a deal — if I got a degree from Purdue, I could have a car, live at home, play golf, and enjoy mom's cooking." He laughs, "It was an easy choice!"

Today, he is the general manager of Magnolia Landing Golf & Social Club in Fort Myers, a community currently in development by Taylor Woodrow. When finished, the development will include 1,700 homes, an 18-hole golf course, a clubhouse, social club, spa, fitness center, and 700 golf members. The golf course and temporary pro shop are scheduled to open mid-January, and Kragh's job is to get the club operations up and running and to sell the club experience to potential buyers.

"We won't sell the homes if people have a bad experience at the club," he says. "I want to create a first-class operation from the golf course to dining to fitness. If we're successful in that, we'll be successful selling the real estate."

Kragh joined Magnolia Landing, his fifth club in 15 years, in August 2006. "Every job I have, I think I want to be there five to seven years, but Southern Florida is the land of opportunity."

Kragh’s reputation for being able to energize lagging membership, revitalize food and beverage operations, increase revenues, and manage clubhouse construction and renovation projects has made him a valuable commodity in an area that boasts 200-250 golf clubs.

“As a general manager, I have the opportunity to create the culture of the club,” he says. “For our retirees, I want them to be happy they retired here and proud of their community. For our younger members, we want to provide a place they can entertain their friends and raise a family.”

Before joining Magnolia Landing, Kragh was club manager for three years at Imperial Golf Club in Naples. He also has served as club manager at Plantation Golf & Country Club in Venice, clubhouse manager at The Forest Country Club in Fort Myers, and clubhouse manager and food and beverage director at Eagle Creek Golf & Country Club in Naples.

Kragh says his first job at Eagle Creek, which was waiting for him upon graduation, laid the foundation for a successful career in golf club management. Hired in as maitre d’, he was surprised to learn on his first day of work that he would be spending his first nine months learning the ins and outs of golf course maintenance.

“I remember the general manager telling me that I didn’t know it, but I would be earning my master’s degree in golf club management with the experience,” Kragh recalls. “I literally learned about golf from the fairway up."

Fourteen years and five clubs later, he has earned the certified club manager (CCM) designation from the Club Managers Association of America, and is working on his master club manager (MCM) certification.

“Being a club manager is like being the mayor of a small city. I woke up at 4:00 a.m. thinking about work, but they were all good thoughts!”

Tim Kragh shares his love of golf with his wife (and CFS alumna) Elizabeth, a 1984 graduate in dietetics, and daughter, Kelli. To contact Kragh, e-mail tim.kragh@us.taylorwoodrow.com.
CFS Honors Program
Combines Research and Community

Focus: Students

Foods and nutrition senior Kyle Kamp of Rochester, Indiana, decided as a freshman that he wanted to work in research and development after college. To get undergraduate research experience, Kamp, a triple major in food science, foods and nutrition in business, and dietetics, joined the CFS Honors program.

Paired with faculty honors advisor Connie Weaver, distinguished professor and head of the Department of Foods and Nutrition, he began research on the effects of dairy macronutrients on satiety in moderately overweight teenagers.

Kamp will graduate in May 2007 and already has an R&D job waiting for him at Kraft Foods Global Technology and Quality Research Facility.

“I feel at ease in the lab environment and comfortable working on new projects because CFS Honors taught me to ask the right questions,” he says. “I feel I’ve gotten the job I wanted in research and development without completing a secondary degree.”

Kamp is one of 105 undergraduate students participating in CFS Honors. As freshmen and sophomores, CFS Honors students attend seminars together; as juniors and seniors, they work with a faculty honors advisor to develop and complete their project and present it at the annual CFS Honors Colloquium. Upon graduation, they receive their degree with honors.

Priscilla Goble, a senior in early childhood education and exceptional needs, joined the CFS Honors program because of her interest in research and her desire to pursue a graduate degree.

“I feel prepared to enter graduate school because I have experience writing a professional proposal, collecting and analyzing data, and writing a final report,” says Goble, who is investigating father involvement and social development with infants and toddlers.

Familiar Faces
To help first-year honors students transition to the college environment and establish connections with classmates, the college launched a CFS Honors Learning Community in fall 2006.

The learning community requires students to live in the same University residence and provides opportunities for students to take the same classes and attend dinners and social events together.

Freshmen Whitney Snell, a retail management major from Naperville, Illinois, and Jillian Harrison, a hospitality and tourism management major from Warsaw, Indiana, are roommates in the learning community.

“The people I’ve met through the learning community have become some of my closest friends here,” says Snell. “Having them close by has made a huge difference in my first semester.”

Harrison agrees, “I love how my roommate and I share similar majors and have a class together.”

The community has only eight students, but CFS Honors coordinator Sarah Paul hopes the number of participants will double next year.

“It is our hope that students’ interest in CFS Honors will continue to grow so that we may keep offering programming and course opportunities that will stimulate and challenge our students.”
Military Families

Adjust to Repeated Deployments

United States service members and their families undergo a lot of stress when adjusting to repeated deployments. But studies conducted by the Military Family Research Initiative (MFRI) are providing information to help the government support the more than 1.3 million families of active duty and reserve personnel.

Shelley MacDermid, co-director of MFRI and associate dean of the College of Consumer and Family Sciences, says the research was motivated by the need for data about the changes families must deal with each time the military members are deployed.

“Repeated deployments mean that the post-deployment period is also a pre-deployment period,” she says. “Members and families have a dual set of tasks: getting their daily lives re-established at home and also preparing and training for the next time away from home.”

The study, “Coming Home: An Army Reserve Unit Returns from War,” includes data from over 150 interviews conducted over a one-year period. Participants included 16 service members who returned home from a deployment in 2004 and 20 parents or spouses; each participant was interviewed up to seven times during the first year home. A second study, “Global Perspective on Deployment and Reunion,” gathered information from focus groups made up of 256 active-duty members and military service providers at 16 Army, Navy, Air Force, and Marine Corps installations around the world.

One of the most universal experiences associated with deployment is that relationships go through a complex set of transitions that can take considerable adjustment time when members return home to their spouses, MacDermid says.

“About half of the participants in the study on the reserve unit reported a ‘honeymoon’ in well-being following a return from deployment, which was actually a smaller proportion than we expected,” she says. “Spouses often took several weeks following a return to re-learn how to depend upon and accommodate one another. New expectations involving routines and responsibilities affected the amount of time it took to make the transition.”

Although no data were gathered from children directly, parents and service providers reported children experienced similar issues involving the transition. Members reported they found it more emotionally difficult to return home from a deployment to children who had changed substantially in appearance or behavior.

“Supervising children during deployment is complicated not only by parental absence, but also by the limited programs for children,” MacDermid says. “It’s especially difficult to know how to reintegrate returning military members into children’s lives when the timing of re-deployment is uncertain.”

Funded by the Office of Military Community and Family Policy in the U.S. Department of Defense, the research aims to benefit both the families and the service members.

MacDermid recommends future research to investigate other areas of concern, such as accessibility to support services and gradual versus abrupt returns to family and work life.

For more information on MFRI, visit www.cfs.purdue.edu/mfri.
Having the ability to write a check or swipe your debit card is a convenience that most of us take for granted. Can you imagine having to pay cash for all of your purchases? Or needing to purchase money orders to pay your bills? For thousands of Hoosiers, living without a checking account is a way of life — many of them unable to open a bank account due to previous account mismanagement.

CFS Extension is helping these individuals regain solid financial footing through the money management program Get Checking™. In six hours, the program teaches basic account management skills, including how to select an account, use the check register, and balance a checking account. In addition, the program covers development of a budget and how to establish or re-establish credit. Participants who complete the program receive a certificate of completion that can be used to open a checking account at a participating financial institution.

Offered statewide through CFS Extension since fall 2005, the program helped over 500 individuals during 2005–06.

“When people attend this class they learn about money management and gain financial planning skills,” says Elizabeth Kiss, a family resource management specialist for CFS Extension. “This program is really a win-win. Consumers can gain access to checking accounts, and financial institutions know they’re getting customers who have account management skills.”

Prior to attending Get Checking™, most participants are unable to open a checking account because their name is listed in ChexSystems, a national database of individuals who have mismanaged their accounts. Since 2000, there have been more than 500,000 reports of account abuse, mismanagement, and fraud from Indiana residents.

“ChexSystems is to financial institutions what credit bureaus are to merchants,” says Rebecca Haynes-Bordas, a CFS Extension educator in Marion County. “Once a consumer’s name is in ChexSystems, it’s virtually impossible to open a bank account.”

She adds that most people don’t even realize their name is in the ChexSystems database. “The most common way that we get participants in the program is that people go to the bank to open an account and they find out they’re in ChexSystems. If they’re lucky, it’s a financial institution that’s a member of our Get Checking™ program, and they get handed a brochure.”

After successful completion of the program, which is noted on the individual’s ChexSystems report, Get Checking™ “graduates” have the ability to open accounts at one of the financial institutions in the program.

“These people now have the basic building blocks required to buy a home, a car, or a multitude of other things,” says Haynes-Bordas, who received the Innovator Award from the Indiana Extension Educator Association in 2005 for her work with the program.

In Indiana, Get Checking™ is a coalition of non-profit agencies, financial institutions, and educational partners. Developed by the University of Wisconsin Extension Service in 1998, Get Checking™ was adapted into a partnership program by Haynes-Bordas, and first offered in Marion and Johnson counties in 2003. Its success in central Indiana led to the statewide launch in fall 2005.

For more information on Get Checking™, visit www.ces.purdue.edu/getchecking or contact your local Purdue Extension office.
All Gifts Great and Small

Alumni and friends pledge time, money, and talent to strengthen the college

Gifts to the College of Consumer and Family Sciences come in all shapes and sizes, but they all have one thing in common. Each is given by someone wanting to make a positive impact on the college, perhaps by enhancing the student experience, supporting faculty research, or giving unrestricted funds to be used where needed.

Annual Giving
Marlene Borschel, BS ’76, PhD ’83, has given to Purdue every year for the past 19 years. An associate research fellow with Abbott Nutrition, Abbott Laboratories in Columbus, Ohio, Borschel felt that once she had the financial means to give, she felt obliged to do so.

“Once my career began, it became obvious how valuable my educational background from Purdue was,” she says. “I wanted to give back to benefit the students. Contributing every year is just a result of my own organizational skills, but I feel it’s important and it makes me feel good as a person.”

She has directed 13 of her annual donations to CFS, and since 1994, has given many of her gifts to the Department of Foods and Nutrition in honor of Avanelle Kirksey, a retired foods and nutrition professor who guided Borschel’s doctoral work.

Gifts of Time and Talent
Donations of time and talent are equally as significant to Purdue’s success. Jan Alberts, BS ’54, is a member of the new Consumer Sciences and Retailing (CSR) Advisory Committee, a group of volunteer alumni and industry leaders who provide leadership for program development, donor cultivation, and building industry partnerships.

A sales consultant for Neiman Marcus, Alberts uses her position and 30-plus years of retail experience to counsel CSR students, and collaborates with other committee members to develop programs to enhance students’ career and life skills.

“I am able to give part of myself to the students and guide them to connections that lead to internship and job possibilities,” Alberts says. “It’s rewarding to know I’m making a difference and improving their education … in the classroom and outside of it.”

F&N Corporate Affiliates
Although individuals’ donations are essential, corporate support is also important. The Corporate Affiliates program in the Department of Foods and Nutrition is a partnership between academia and industry to foster research collaborations, employment opportunities, and discussion around nutrition and health. Established in 1996 with six companies, Corporate Affiliates has since grown to 30 organizations.

The Solae Company, an alliance between DuPont and Bunge Limited to bring more great tasting, nutritious soy foods to the marketplace, has been a Corporate Affiliate since 2000.

“The program brings Solae the opportunity to be associated with a top-tier research university whose faculty are globally recognized as leaders in areas that align perfectly with our business,” says Greg Paul, Solae’s global director of nutrition science and healthy ingredient strategy. “I’m not aware of any similar program in the country where faculty work together to share relevant, cutting-edge information with food industry representatives.”

At Solae, researchers are constantly looking to further understand how soy protein can better people’s lives.

“Getting an early read on the research being conducted at Purdue has proved invaluable and has helped shape our R&D and communications strategies,” he says. “With our current focus on heart health and weight management, Solae continues to collaborate with Purdue researchers much like we did when soy isoflavones were studied for effects on bone health.”

For information on giving opportunities, contact Renée Mullen at (800) 535-7303, (765) 494-7890, or rmullen@purdue.edu.
On Homecoming Saturday, the CFS tent is the place to be! The CFS Student Council held its annual silent auction to raise money for student scholarships, and CFS alumni and friends enjoyed the opportunity to grab a bite to eat and reconnect with classmates before the game.

**CFS Tent**

Several Back-to-Class sessions were held on Festive Friday for CFS alumni. At left, Sugato Chakravarty, a professor in Consumer Sciences and Retailing, presented “Investing in the 21st Century.”

**Festive Friday**

On Festive Friday, alumni and friends gather in the John Purdue Room to sample Chef Carl’s tasty treats. Joyce and Bob Miles (above) visit with friends while CFS Ambassador Scott Stitsworth talks with alumni.

**Gourmet Goodies**
Eva Goble Lecture Series

**Fighting Hunger** James Morris (below) of the United Nations World Food Programme spoke at this year’s Eva Goble Lecture Series. At left, CFS Dean Dennis Savaiano greets Dean Emerita Eva Goble.

Miller Dedication

**A Good Sign** Ben and Maxine Miller and Patty Jischke attended a gathering to recognize the new signage on the side of Fowler House designating the Ben and Maxine Miller Child Learning Center, previously known as the Purdue Child Care Program.

HTM Career Day

**Making Connections** Around 50 companies attended the annual HTM Career Day in September. Students met with reps and interviewed for internships and permanent positions.
Scholarship Recipients Recognized  Olivia Wood, associate professor of foods and nutrition and four-time undergraduate teaching award winner, spoke to scholarship recipients at the annual CFS Scholarship Reception. Dean Dennis Savaiano talks with students and parents.

Fall Preview Days  CFS Ambassador Kelli Crubaugh talks to a high school student visiting campus during Fall Preview Days about majors in CFS.

2006–07 Alumni Board  Board of Directors  Serving during the 2006–07 year are: (Front row) Mike Chapter, Patsy Mellott, Julie Wilson, Susan Caldwell, Joanna Smith, Jennie Jones, Debbie Croxall, and Dennis Savaiano. (Middle row) Megan Ober, Heidi Connors, Julie Boettger, Kathy Lafuse, Sharon Milewski, and Amy Mataro. (Back row) Mike Stokes, Todd Greenwood, Ed Perez, and Kathy Manwaring.

Word of Mouth  Olivia Wood, associate professor of foods and nutrition and four-time undergraduate teaching award winner, spoke to scholarship recipients at the annual CFS Scholarship Reception. Dean Dennis Savaiano talks with students and parents.
Class Notes

1940–49

Mary Scull Buckthal, friend, Owego, New York, is celebrating 65 years of marriage. She has volunteered with Meals on Wheels for over 35 years. She has one son and two granddaughters.

Phoebe Holl, BS ’44, Pittsburgh, Pennsylvania, is active in the Mt. Lebanon United Methodist Church where she is vice president and program chair of the women’s group.

Anna Busby Loomis, BS ’44, Zionsville, Indiana, works in real estate sales with FC Tucker. She is active in a family and consumer sciences organization.

1950–59

Annabel Owens Allen, BS ’52, Tempe, Arizona, is retired.

Peggy Casada Spargo, BS ’54, Tampa, Florida, is retired from a career working in the Cooperative Extension Service and Area 9 Agency on Aging.

1960–69

Mary Wickham Anderson, BS ’62, San Bruno, California, is retiring after 23 years as an administrative assistant in the real estate law department at Gap, Inc.

Susan Pfendler Setter, BS ’67, White Bear Lake, Minnesota, is a manager of foodservice with HealthEast St. John’s Hospital.

Jeffrey A. Poxon, BS ’68, MS ’69, Lafayette, Indiana, was elected to the board of the Federal Home Loan Bank of Indianapolis. Jeffrey is senior vice president of investments at Lafayette Life Insurance Co.

1970–79

Bobbi Buford, BS ’74, Glenview, Illinois, joined FBC Industries in 2005 as national accounts manager for liquid food additives. She works from Naples, Florida, in the winter and Schaumburg, Illinois, in the summer.

Jowanna Peterson, BS ’77, Indianapolis, Indiana, has a new position as president of Peterson Consultants.

Diane Carroll Danchi, BS ’78, Cary, North Carolina, accepted a new position as registered dietitian with Rex Healthcare and Wellness Center.

Maria Otero Koester, BS ’78, Troy, Texas, will retire in June 2007 after a 28-year career teaching in Texas. She has one son, Jose Luis Silva, and is married to Larry Koester.

1980–89

Pamela Scheurich Wright, BS ’83, Georgetown, Indiana, is director of food services with the New Albany–Floyd County Consolidated Schools.

Jose Luciano, BS ’89, Sonoma, California, started a new position with Hutchinson Consulting as a recruiter for hotels, resorts, and spas. Previously, he was with Marriott for 17 years.

1990–99

Cindy Komp Milazzo, BS ’90, Huntley, Illinois, accepted a new position as program manager of specialty channels at Federated Foodservice. She has two children, Gianna, 7, and Dominic, 4.

Paula Koepper Elliott, BS ’92, Indianapolis, Indiana, purchased a vacation rental property in Gatlinburg (visit www.goldilockshaven.com). Paula is an interior designer and owner of Baskets of Expressions in Design.

2000–06

Greg Sencaj, BS ’92, Plainville, Massachusetts, welcomed his third child in July 2006. He received his master’s degree from the Conrad N. Hilton College at the University of Houston in 1994. Greg works in purchasing at Iron Mountain in Boston.

Ryan Blackman, BS ’94, Plainfield, Illinois, is a business development director with NISH North Central.

E. Todd Marquardt, BS ’95, Clarendon Hills, Illinois, and his wife, Diane, welcomed their first child, Elle Judith, on September 5, 2006. Todd is a financial advisor at Marquardt Financial Group LLC.


Kara Hilgemeier, BS ’99, San Francisco, California, accepted a new position as travel sales manager with St. Regis Hotel San Francisco.

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Jose Luciano, BS ’89, Sonoma, California, started a new position with Hutchinson Consulting as a recruiter for hotels, resorts, and spas. Previously, he was with Marriott for 17 years.

1990–99

Cindy Komp Milazzo, BS ’90, Huntley, Illinois, accepted a new position as program manager of specialty channels at Federated Foodservice. She has two children, Gianna, 7, and Dominic, 4.

Paula Koepper Elliott, BS ’92, Indianapolis, Indiana, purchased a vacation rental property in Gatlinburg (visit www.goldilockshaven.com). Paula is an interior designer and owner of Baskets of Expressions in Design.

2000–06

Greg Sencaj, BS ’92, Plainville, Massachusetts, welcomed his third child in July 2006. He received his master’s degree from the Conrad N. Hilton College at the University of Houston in 1994. Greg works in purchasing at Iron Mountain in Boston.

Ryan Blackman, BS ’94, Plainfield, Illinois, is a business development director with NISH North Central.

E. Todd Marquardt, BS ’95, Clarendon Hills, Illinois, and his wife, Diane, welcomed their first child, Elle Judith, on September 5, 2006. Todd is a financial advisor at Marquardt Financial Group LLC.


Kara Hilgemeier, BS ’99, San Francisco, California, accepted a new position as travel sales manager with St. Regis Hotel San Francisco.
Mary Nolting Hitzeman, BS ’01, St. Paul, Minnesota, accepted a new position as a bariatric nutrition coordinator with HealthEast Bariatric Care. She became a registered dietician in August 2002 and married Matt Hitzeman in December 2002.

Megan Walsh Oppy, BS ’02, Crawfordsville, Indiana, was married November 4, 2006, to Andy Oppy (’03 Purdue grad). She has a new position as a family and consumer sciences teacher and ICE coordinator at North Montgomery High School.

Stephanie Hill Thomas, BS ’02, Fishers, Indiana, accepted a new position as a registered dietician and state nutrition consultant with the Indiana State Department of Health’s WIC program.

Christian Brown, BS ’03, Carmel, Indiana, accepted a new position as general manager at Twin Lakes Golf Club.

Lori Servies, BS ’03, Atlanta, Georgia, was promoted to Northwest region audit supervisor with Aaron Rents, Inc. Previously, she was an auditor based out of Indianapolis.

Patrick Ignacio, BS ’04, Chicago, Illinois, is a hotel manager for KemperSports.

Elizabeth R. Newill, BS ’04, New York City, New York, accepted a new position as assistant merchandiser with Ann Taylor. Previously, she worked for Lafayette 148.

Elizabeth Thayer, BS ’04, Lafayette, Indiana, is planning an August 2007 wedding to Adam Stonecipher (’04 Purdue grad). Elizabeth is a community manager at The Bluffs.

Obituaries

Velma Miller Baldwin, BS ’32, Lebanon, Indiana, died April 16, 2006. She and her husband, Howard, were ardent Boilermakers and supported scholarships and libraries. All three of Velma’s children are Purdue graduates, including two daughters who are CFS alumnae, Carolyn Baldwin, BS ’60, and Debbie Baldwin Perryman, BS ’67.

David Kritchevsky, HDR ’01, Philadelphia, Pennsylvania, died November 20, 2006, at the age of 86. An internationally recognized expert in the role of dietary fats in heart disease and cancer, he had been an adjunct professor in the Department of Foods and Nutrition and was awarded an Honorary Doctor of Science degree by Purdue in 2001. He was the Casper Wistar Scholar at The Wistar Institute, and in his distinguished career in nutrition, laid the foundation for understanding the link between components of diet and chronic disease. His published work includes 421 research publications.

Alumna Publishes Autobiography

Lorene McCormick Burkhart, BS ’56, HDR ’97, Indianapolis, Indiana, has written an autobiography, An Accidental Pioneer: A Farm Girl’s Drive to the Finish (Hawthorne Publishing, 2006). In the book, Lorene traces the path she took from her humble childhood growing up on a Midwestern farm to the self-made businesswoman and civic leader that she is today. In 1993, she helped found the college’s Center for Families with a $1 million gift and continues to serve on the center’s advisory council. In 1997, she received an honorary doctorate from Purdue University in recognition of her public service and philanthropy on behalf of Indiana children and families.

Book excerpt: “On the surface, growing up on that farm between the two rivers was serene and simple. As is often the case, however, things may not be as they appear, and just as a river has unseen currents running beneath the surface, below my family’s surface were some rather complicated dynamics. Only through the perspectives of adulthood and my own experiences have I begun to perceive and understand those dynamics, and they impacted everything I have done. I have learned that with solid values, creativity, and hard work ... one can break beyond any limits.”

For more information on Lorene or her book, visit www.LoreneBurkhart.com.
## Winter 2007

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location/Details</th>
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<tbody>
<tr>
<td>February 5-7</td>
<td><strong>CSR Career Conference</strong></td>
<td><a href="www.cfs.purdue.edu/csr/RMCC/mwcareer.htm">Visit</a> for more information or contact the Department of Consumer Sciences and Retailing at <a href="mailto:csr@purdue.edu">csr@purdue.edu</a> or (765) 494-8292.</td>
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<tr>
<td>February 9–13</td>
<td><strong>President’s Council–Naples Weekend</strong></td>
<td><a href="www.purdue.edu/events/naples/index.htm">Visit</a> for more information.</td>
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<tr>
<td>February 28</td>
<td><strong>Purdue on the Road</strong>*</td>
<td><a href="www.cfs.purdue.edu/csr/RMCC/mwcareer.htm">Louisville, Kentucky</a></td>
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<td>March 1</td>
<td><strong>Purdue on the Road</strong></td>
<td><a href="www.cfs.purdue.edu/csr/RMCC/mwcareer.htm">Washington, DC</a></td>
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<tr>
<td>March 20</td>
<td><strong>Purdue on the Road</strong>*</td>
<td><a href="www.cfs.purdue.edu/csr/RMCC/mwcareer.htm">Detroit, Michigan</a></td>
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<tr>
<td>March 23</td>
<td><strong>9th Annual HTM Black Tie Dinner</strong></td>
<td>Purdue Memorial Union <a href="www.purdueblacktie.com">Visit</a> for more information.</td>
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<tr>
<td>April 13</td>
<td><strong>Felker Series</strong></td>
<td>Invitations to this year’s Felker Series will be mailed in early March. <a href="www.cfs.purdue.edu/pages/alumni_friends/FelkerConference.htm">Visit</a> for event details.</td>
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*For information on **Purdue on the Road** events, [visit](www.purdue.edu/events/purdue_on_the_road.shtml).*