100 YEARS OF CHEWONKI
A Job Well Done
At 100, Chewonki defines “a job well done”

For nearly a year, we have been celebrating the Chewonki Centennial with events here and around the country. The excitement will reach fever pitch on Centennial Weekend, August 14-16, when friends from far and wide gather here to enjoy the century-old spirit so vibrant on Chewonki Neck today. The accomplishments and traditions of our past provide a springboard to the future.

If Clarence Allen could walk around Chewonki Neck with me now I imagine he’d enjoy the chatter of students and swallows and the call of an osprey soaring high over the waterfront. He would find that much has changed but the essentials are the same. I’d like to look him in the eye and say, “Congratulations on a job well done.”

A job well done. Integrity. Living by and working toward high ideals. Are these only relics of Clarence Allen’s time? Do they have a place in the 21st century?

I believe deeply in their continuing vital importance. Learning to do a job well is an essential skill for life. At Chewonki, in what we teach and how we work, we balance decisive, careful process with the need for results. We impart to our students the value of craftsmanship and the sense of pride that comes from finishing something to the best of their ability, whether with their hands, their mind, or their heart. We ask them to raise their expectations of themselves.

Look for examples of a job well done throughout this Chronicle. Notice on the back cover the handsome old wooden tables that Wood Shop and Boat Shop Manager Scott Peterson and intern Lauren Brady restored last winter; and on the front cover, Lauren working on the cedar barrel that’s becoming a knot-tying station for campers. Alumni Scott Beebe and Kevin Connors displayed both passion and careful skill as they labored to produce the wonderful centennial book and CD. Our kitchen staff and facilities team produce outstanding results by combining high standards with hard work. In English class with Amy Rogers, young writers learn that excellent writing demands discipline as well as good ideas. And aspiration and craftsmanship helped Semester 54 students earn first prize in the Maine Wind Blade Challenge.

Also find in these pages examples of how Chewonki is crafting the future: creating a master plan; developing new program elements such as the tide pools lesson; involving semester students in local/global issues like food insecurity; and collaborating with other Maine outdoor learning centers to teach underserved children in nature.

I invite you to read these Chewonki stories and source some inspiration from the great things going on here today, as they have for the past 100 years. Please come back to the Neck on Centennial Weekend in August to share in the celebration of a job well done and a very promising second century.

Willard Morgan, President
Centennial Weekend is still weeks away but the centennial book and CD are already collector's items. That won't surprise anyone who's seen Chewonki: 100 Years of Learning Outdoors or played 'Round the Campfire:A Collection of Chewonki Songs and Sounds. Both are the creations of alumni who know and love Chewonki well, so when you listen to the CD or open the book, you find yourself heart-to-heart with the people and the place.

Kevin Connors (MCS 15; foundation trustee '06-present) volunteered hundreds of hours over three years to work with Betta Stothart (director of communications '02-'14) and Elizabeth Pierson (Chronicle editor '00-'14) to produce Chewonki: 100 Years of Learning Outdoors, a beautiful 256-page book of essays and photographs celebrating our first century. Scott Beebe (BC '75-'77; BC staff '80,'81,'84; advisor '99-'14; trustee '14-present) gave immeasurable amounts of his time to arrange the recording of 'Round the Campfire, which includes 23 classic Chewonki songs plus the sound of the bell, the camp cheer, and Garth Altenburg, Dick Thomas, and Tim Ellis (the three camp directors of the past 50 years) reciting “Look to This Day.”

“Everyone who has seen the book or listened to the CD has been overjoyed,” says President Willard Morgan. “Both will endure because they capture something timeless about our spirit, our work, and this place. We owe huge thanks to Scott and Kevin as well as Betta Stothart and Liz Pierson, who edited the book.”

If you don't have yours yet, find the CD and the book at chewonki.org/alumni/centennial_store or at Chewonki on Centennial Weekend in August.

Kevin Connors, Elizabeth Pierson, and Betta Stothart on creating Chewonki: 100 Years of Learning Outdoors

How did you develop the concept?
Betta Stothart: It was during a meeting at Chewonki in the summer of 2011. Tim Ellis, Scott Andrews, Sue West, and a few others gathered together to discuss the centennial and we conceived of a collection of essays written by lots of different people. Tim said it first and the room lit up. . . That decision illuminated our path.

Kevin Connors: We homed in on the idea of celebration. One of our biggest concerns was that the book not be bound by chronology or broken into sections by program. We wanted to capture the essence of Chewonki. . . something that exists in every program. Also, we wanted to be very photo-heavy.

How did you choose which essays to include?
Elizabeth Pierson: We received almost 100 essays. From the very first one, I was impressed by the quality and the power of the writing.
KC: After our first round of edits, we had a 500-page book. We had to cut it in half but tried to figure out how to save what was essential.
Who did what?
KC: I chose most of the photographs. I went through over 20,000 of them. We needed images of the place and the people, a tricky balance. I tried to make sure the photos were content-driven. The cover was a challenge; we were trying to find an image that was universal to all programs. The waterfront seemed like the connector between everything that happens on the water and everything that happens on the land. I also worked on the conceptual side of the book.
BS: Liz and I did the contextual writing and the editing, working with each author, organizing the essays by concept, and doing the historical research. Archives volunteer Terry Marsh greatly supported us by finding wonderful historical images. And we benefitted from the amazing work of book designer Harrah Lord.

High points?
EP: It’s been truly awe-inspiring to see through this book how much Chewonki means to so many people. I feel proud of everyone who has worked over 100 years to make Chewonki what it is; the standards that it maintains and the values that it espouses; the staff who give so much of themselves to their work; and all the participants who come with open eyes and open hearts to learn here.
BS: As the essays started to roll in, Liz and I knew we had the makings of a masterpiece in our hands. The unique voices; the poignant stories of lives intersecting with Chewonki; the deep impact that wild places and great teachers and leaders have on young people—all of these are present.

You can’t help but get excited when you get an essay from someone like Jim Balog or KC Golden or Will Bates, who are forging the global dialogue about climate change. It is a thrill to read how Chewonki helped inspire their passion for nature. But I also loved hearing from young campers and students and elder alumni.

The stunning photography was another high point for me. Photographers like Chris Riley, Dani Casado, Rhan Flatin, Bridget Besaw, and Jock Montgomery are adventurers and artists—they don’t mind pitching their own tent, rising before the sun to capture the morning light, hiking a 4,000-foot mountain, or portaging a canoe through a pelting rainstorm to get the shot they want.

What did the project mean to you?
EP: It was incredibly stimulating and a ton of fun. Betta and I were already a well-honed editing team. Kevin brought the eye of a filmmaker. It was thrilling and on a few occasions nerve-wracking to watch his brilliant mind at work.
BS: Editing the book was one of the most creative projects of my life. I am indebted to Liz, Kevin, and Harrah for sticking with it and never compromising their values.

KC: I was naïve—I thought I could handle it! My wife started calling Chewonki “your mistress.”

What kind of feedback have you received?
KC: The response has been great. We’re happy that people are appreciating it. I think what we tried to achieve was realized—a “coffee table” book that people will actually read. I would love to know what current students think of it.

Scott Beebe on creating ’Round the Campfire: A Collection of Chewonki Songs and Sounds

How’d you come up with the idea of making the CD?
Scott Beebe: Several years ago, a group of us were talking about various projects we’d like to do for the centennial and the idea of the CD percolated to the top. I felt strongly about doing something with music because music was a central part of my experience at Chewonki. When I hear songs I associate with Chewonki, they immediately conjure up this place and create very strong emotions, memories, and feelings. My son spent his sixth summer at Chewonki in 2014 and we share the experience of the music. Through the arc of Chewonki’s history, music has created a really powerful connection to place.

A lot of amazing music and musicians have come through Chewonki. How’d you choose singers and content?
Scott Beebe helped a great deal with the musical direction. We asked the heads of programs, “What are the songs that are important to your program?” Then Scott and I picked about 25 songs to record. We ended up with incredible musicians [Scott Andrews, Garth Altenburg, Paul Arthur, Tim Ellis, Sam Pelgrift, Aaron Ritzenberg, Amy Rogers, Dick Thomas, Matt Weeks, and Sue West]. So many talented musicians have come to Chewonki through the years—it was incredibly difficult to narrow the list down. For this project, we needed a balanced mix of voices. There have been and will be many other great Chewonki performers of these songs.

How were the recording sessions?
SB: Fantastic. We did two takes for each song. Alumni Aaron Ritzenberg and Sam Pelgrift shaped the order. We tapped into another alumni, Greg Coffin, a professional musician on the West Coast; he was hugely helpful in guiding us through working with a sound technician, Steve Drown, in Portland. We set up in Scott Andrews’s classroom in the Allen Center and spent two days singing. Every individual and instrument had a microphone. Steve took the tapes back to his studio and mixed and mastered.

Are you a singer yourself?
SB: I was in glee club but that’s about it. I’m not on the level of these singers. It was hard not to sing, though, so I sang along a little as a former camper and counselor.

Do you still enjoy these songs?
SB: I had high hopes for what this CD could be but when it came out, it blew me away. It is great—really, so much better than I’d even hoped for. Everyone tells me they’re enjoying it and that makes the effort worthwhile. People who love Chewonki will be able to listen to these songs over and over. They don’t get old.
The people who keep Chewonki ticking

Facilities team knows all about “a job well done”

On any day at Chewonki, there’s a world of work going on. The facilities staff is doing a lot of it. Most people coming and going for programs don’t think about the behind-the-scenes effort that supports them but that’s okay with Facilities Manager Carob Arnold (BC ’86–90; BC staff ’98,’00; boat shop manager ’06–’09). “If we are doing our jobs well, we’re in the background,” he says. “People won’t need to think about facilities—things will just look and function well. And we won’t interrupt programs.”

Easier said than done when you’re responsible for about 1,200 acres of landholdings in Wiscasset, along the coast, and in the North Woods (Debsconeag Lake Wilderness Camps and the Big Eddy Campground). Carob’s team oversees more than 80 structures; five licensed, regulated drinking water systems; multiple heating, plumbing, lighting, electrical, and trash systems; walkways, trails, roads, and parking areas; equipment; the infrastructure that serves the farm; landscaping; boats, docks, and furniture; the laundry room; summer housekeeping staff; a fleet of vehicles; and, in collaboration with the farm manager, lots of forest. (Safe to say that no one at Chewonki is more excited about the master plan than Carob Arnold.)

The changing programs as well as seasons create a rhythm for the facilities staff, successive waves of preparation, support, and closure. And one responsibility transcends all others in Carob’s mind: “We carry an immense responsibility for the safety of our program participants and staff,” he says. “That’s number one.”

Each member of this team has a personal sense of what it means to do good work. Carol James, head of housekeeping, likes to “leave things better than I found them. Do the proper preparation, even if it takes longer. Clean-up is part of finishing the task.” As the only woman on the team, she’s “come to realize what I’m capable of. You don’t always have to ask a man!”

Facilities Technician Orville Mooney believes attitude is an essential part of doing something well. “You get that from your parents, your mentors, work experience,” he says. Growing up on a farm, Orville learned about hard work and problem-solving early. His years in the military honed his work ethic. A sense of humor, he adds, helps when you’re facing a challenge.

For Scott Peterson (MCS 25, OC and WT staffs ’08), boat shop and wood shop manager, good work requires balancing his love of craftsmanship with the pragmatic need to get the job done. The upcoming season and the next program are always nipping at his heels. Pride in the artistry of a good chair, table, boat, or barrel is only complete if it’s ready when it’s needed.

Carob sees maintenance through a wide-angle lens. “When we go into a space to change a light bulb, it’s not just to change a light bulb,” he says. “We look around and assess what else might need to be done to improve that place.” Now and then he likes to step back and look at Chewonki with a newcomer’s eye. “It’s funny how you can get comfortable with how things look, then you’ll be welcoming someone new and at that moment you see something that you think you should have done just a little bit more on,” he says. The list of projects never ends (“job security,” quips Orville), of course, but the pleasure people take in being at Chewonki is part of the reward. As Carol puts it, “When Chewonki looks good, you feel good.”

Along with their obvious skills, the facilities staff possesses many other attributes. Carob graduated from Warren Wilson College and holds a 100-ton captain’s license, testament to his love of the sea. Orville attended the Maine Maritime Academy, got a master’s degree from the School for International Training, and spent nine years in the Navy, earning a presidential commendation medal. He raises pigs, turkeys, and chickens. Carol grew up in Cork, Ireland; her Gaelic lilt makes everything she says worth listening to. She loves to cook and worked for six years as a professional clam digger. Scott, a graduate of Connecticut College, is a songwriter and singer as well as a boat-builder and carpenter.

It’s probably true, as Carob says, that visitors don’t notice the facilities team when everything’s going well. If you have a problem, though, they’ll be there. If you don’t, find them anyway and congratulate them on a job well done.

—A.L.
Cooks as teachers
Creative kitchen staff dishes up food and philosophy

Who’s in the kitchen has always mattered at Chewonki. Nothing whets the appetite like the great outdoors and food affects everyone, every day. Much has changed in the Chewonki kitchen in recent years, however, as a food revolution has swept the country. We understand food now not only as fuel but also as a way to achieve personal and ecological health, build community, stand for justice, and explore other cultures.

In this context, Kitchen Manager Bill Edgerton and his year-round staff—Lesley Woodroffe, Courtney Sonia, and Duncan Lane—embrace their roles as thinkers and teachers as well as cooks. Their day-to-day practice is rooted in the Chewonki Food Philosophy that they helped draft in 2014. “As we make choices about food,” it states, “we value…nutrition, environmental and ethical sustainability, financial cost, connection to place and community, program suitability, and sensory appeal.”

The kitchen staff holds those values in mind as they:

• produce 80,000 meals each year, up to 800 a day during the summer season
• accommodate an array of special needs and preferences (gluten-free, nut-free, dairy-free, vegan, vegetarian, etc.)
• strive to please the increasingly sophisticated palates of staff and students
• try to stay abreast of new information about food and health
• incorporate dishes from diverse cultures
• use as much food from the Chewonki farm as possible (in 2014: 13,577 pounds of fresh vegetables, 1,354 gallons of milk, 3,444 pounds of meat, and 10,018 eggs) and buy as much of the rest as possible from local growers and producers (currently about 30 percent of dollars spent on food)
• abide by a stack of state and federal food safety regulations
• find imaginative ways to stay within budget despite rising food costs.

It’s a tall order but these cooks are up to the challenge.

A close relationship between the kitchen and the farm allows Bill and his team to bring the Chewonki Food Philosophy to life. He and the farmers communicate daily about what the farm is producing. The cooks respond creatively to the sometimes unpredictable tides of fresh food. A glut of milk? Bill will make his creamy Brie. Courtney will make her dreamy maple pudding. Tomato surfeit? Lesley knows a great vegan dish that uses quantities of tomato sauce. More beef than expected? Duncan will concoct an irresistible stew. Bill supports improvisation. “If we have an idea, he always encourages us to go for it,” Lesley says, “That’s unusual.”

These cooks are teachers. At lunch, they join the farmers in presenting Food Facts that might come from science, anthropology, cuisine, or life experience. Semester School students learn from the kitchen staff during Work Program. They might peel beets or learn how to make bagels. If they have a special interest, they may get an informal cooking lesson on a quiet weekend morning. Sometimes the kitchen staff will teach them how to make plum loaves of bread to deliver to the local food pantry.

Inspiration springs from many sources. “I’m not a foodie,” Lesley smiles. “It’s the ethics of animal treatment that got me into food.” That, and a mother and grandmother in her native England who were excellent cooks. Her passion is creating vegetarian and vegan dishes so delicious that no one misses animal protein.

Courtney took a summer job in the Chewonki kitchen at age 15 but it was friends, not cooking, that attracted her. A decade later, with restaurant experience under her belt, she’s made food her calling. She’s committed to healthy, eco-friendly, and mouth-watering cooking. “This is the right way,” she says confidently. Her artistic sensibility shows in beautiful desserts but she goes light on white sugar, preferring less refined sweeteners such as maple syrup or dried fruits.

“My thing about food is that I love to eat,” Duncan says with relish. He holds the torch for the meat eaters, favoring slow-cooked meats like ribs and barbecues. As a child his tastes were traditional because that’s what he knew. When he started working in restaurants as a teenager he discovered a universe of new ingredients and flavors and never looked back. He enjoys “the freedom to experiment, be creative, and think on our feet,” he says.

These cooks are on the front lines of Americans’ evolving relationship with food. Their greatest reward is the appreciation of those they feed. “You can tell when people like the meal; you can feel it,” Bill says. Knowing how important feedback is, he makes sure to express his appreciation to his staff. “I thank everyone every day,” he explains. That’s the kind of gratitude everyone should practice at the end of a Chewonki meal. —A.L.
An excerpt from this essay appears in the centennial book, Chewonki: 100 Years of Learning Outdoors

Some camps capture the Flag. At Chewonki, we play Rocks. Ask any camper and he’ll tell you all about it: how instead of running after a single flag we run after multiple rocks; how it’s hard to tell which team is winning because there are so many rocks going back and forth; how we play where we live, around and among the cabins on the Lower Field. And then he might smile and say, “Oh, and there are no boundaries.”

When I was 10, you might have mistaken me for a player who was lost or bored. But actually I was caught up in my own adventure. I spent most of the games in the middle of the Lower Field, lurching around my own territory—where we Sags were safe but the Hocs were in danger. I was especially keen to tag my counselors. They were fast and mighty and taller than my dad, but I could lure them in close and burst forth and tag them. Off to jail!

Toward the end of my first summer I began going on raids. First I would jump across the line, then lunge back into my own safe territory when a Hoc came close. After finally overcoming the nervousness of being in enemy territory, I learned that getting caught was a crucial part of the game. And being in jail had its own rewards. I had been tagged, but now I was a proud link in the human chain of older campers and counselors who had also gotten caught. In jail we plotted for the next raid, or we compressed and at some secret signal surged forward like some crazy spring-loaded snake and tried to tag a Hoc to win freedom. Sometimes there was a fellow Sag nearby who hadn’t been caught yet; we pleaded with him to free us but he wanted to wait for more prisoners and more glory.

My second summer I was a more confident 11-year-old, and I went on top-secret raids with my friends behind the cabins we lived in, since we were experts in the subtleties of the terrain. We were inspired by the “no boundaries” rule, and rumor had it that an older Osprey camper named Martin ran all the way to the Maine Yankee Nuclear Power Plant when he followed a deer (the rumor seemed believable back then, probably because Martin could grow a mustache and had chest hair). Our plan was to invade Puffin Circle from the back. We started out behind the Plaza, racing down toward the waterfront, staying in the woods behind Fo’c’s’le, lying, waiting, then sprinting low to the next set of dense bushes. We made it, eventually, to the back of Crow’s Nest and burst forth into Puffin Circle. But we ran into our own players. The game was over and the teams had already switched sides.

My relationship to Rocks changed over the years, but I always felt the same thrill at the start of every game, when someone furiously pumped the wooden foghorn. When I was a counselor, I often made a point of being the first person caught, running right into the mayhem of a crowd chanting “Hocs get Rocks!” Ten and 15 campers would tag me and I’d sprint to jail. Why did I do this? Is it because I liked running, screaming, and making people laugh? Of course. Is it because I was directly confronting my childhood anxiety, reveling in the way that Chewonki had grown my confidence over many years? Perhaps. But there is another reason. It is because I had realized something crucial about being a counselor: it matters less what you say than what you do. Sometimes campers will listen to you, and sometimes they won’t. But they will almost always act like you. And they will act like you most of all when you are performing the normal routines of life—getting ready for meals, greeting friends, playing. The terrifying, beautiful, and exhausting consequence is that being a good counselor means trying to be your best self, all the time. So what does it mean to be your best self when you’re playing Rocks? Or when you’re playing anything? It means acting out the unpredictable rewards that come with risk, displaying the exuberance to be found in what appears to be failure, and playing with as much heart and vigor as you can muster. And it means showing the many ways to celebrate a community that has no boundaries.
Flashback

This poster hung on the wall of Seaver Leslie (BC staff '66,'67)'s barn in Wiscasset for about 47 years. “I'm not sure how it ended up there,” he says, “although our family knew quite a few of the Merry Barn habitué.” The Merry Barn on the River Road in Newcastle was a favorite destination for Chewonki staff on their nights off in the late 1950s and early 1960s. Counselors and “kitchen girls” would pile into someone’s car and make their way to this barn on a rural road where live music kept everyone dancing through the warm nights.

At some point in the summer of 1962, a gang of Chewonki merry-makers signed their names on the poster, perhaps to commemorate a particularly fun evening. The gesture seems joyful and confident, full of the optimism of youth. The building with bright red letters spelling Merry Barn still stands.

We have at least some information about almost everyone who signed the poster. If you remember dancing at the Merry Barn or have facts or memories to share about any of the people listed below, please let us know at alumni@chewonki.org.

Jeffie Booth (BC kitchen staff, ’60-'63), whose real name was Jennifer, married William T. Dolan a few years later but tragically died of cancer at age 32. Because of her love of Chewonki and her culinary talent, her family established an endowment, the Jennifer Booth Dolan Fund, to support young women who work in the kitchen. The Dolans’ four children all came through Chewonki; one worked on the summer kitchen staff, closing the circle. Jennifer’s sister, Anne, also worked as kitchen girl.

David Campbell (BC staff ’62,’63,’67,’69) has been a volunteer for the Sierra Club in California.

Todd Crocker (BC ’59,’60; BC staff ’62)

Linc Eldridge (BC ’57-'60; BC staff ’62; foundation advisor) founded a search and management consultancy firm that works for non-profit organizations and is currently helping Chewonki find the next director of advancement.

Irene (no last name; no information)

Mac Jernigan (BC staff ’62,’63,’67, ’93-'05) became a charter boat captain in the Virgin Islands and went on to captain a ketch named Pegasus that takes children and young adults, mostly from low-income families, sailing in San Francisco Bay to learn about the marine environment.

Victor Kryylink (BC ’53-'56; ’58; BC staff ’59,’61-'63) was the son of one of Chewonki’s legendary cooks, Victoria.

Bob Lyman (BC ’52-'57; BC staff ’58-'62; Osprey Society member)

Jim McClellan (BC staff ’59-'63) became an Outward Bound instructor; teacher; and coach.

John McFarlane (BC ’60,’61; BC staff ’62,’63)

Frank Scofield (BC ’58-'61; BC staff ’62,’63,’65) became a teacher of earth science; has participated in two Woods Hole Oceanographic Institute research cruises; and loves to sail.

Fred Scott (BC ’53-'56; BC staff ’60-'63;’65-'72; ’76; ’79; former advisor and trustee; Chewonki Circle and Osprey Society member) became a teacher and principal (learn more about Fred in the “People” section of this issue).

Jim Tyrell (BC ’59,’60; BC staff ’61,’66,’68-'71;’73,’78)

Andy Ungeman (?) (last name illegible)

Jolene Urquhart (BC kitchen staff ’62)

Dave Wade (BC ’57-'61; BC staff ’62,’65) became a photographer. He visited Chewonki in summer 2014.

John Warren (not the John Warren who is currently the chair of Chewonki’s board of trustees, but who?)

Joan Wiggins (BC kitchen staff, ’62,’63) became Joan Wiggins Hooker, an artist who still comes with her family to Maine every summer.

Ted Woodbury (no information)
Centennial Weekend
August 14-16, 2015

It’s once in a lifetime!
Don’t miss the boat—register today.

Come for one, two, or all three days
Reconnect, enjoy summer in Maine, share your memories, make new ones.
Campfire • paddle & sail • learn from alumni & staff • Sunday Service
and lots more

Come back on your own or with family and friends;
we’re planning fun for all ages.

Register at www.chewonki.org/alumni/centennial_registration
Keep the centennial wind in your sails
Join Tim Ellis and Chewonki friends on the schooner Mary Day
AUGUST 16-22, RIGHT AFTER CENTENNIAL WEEKEND
$1,220 PER PERSON; LIMIT: 22 PEOPLE

As Centennial Weekend winds down, make your way to Camden to board the beautiful 90-foot-long schooner Mary Day, part of Maine’s famous windjammer fleet. With 5,200 square feet of sail and lots of comfortable space, the Mary Day offers a fabulous way to relax and explore Penobscot Bay.

Learn more about this special trip and reserve your berth at www.chewonki.org/alumni/centennial trips.

Escape to the North Woods

Centennial connects Chewonki friends across the country
In Maine, Massachusetts, New York, Virginia, Washington (DC), Georgia, California, and Washington—young and old and in between, you’ve shown your great Chewonki spirit. We plan to keep these get-togethers going; stay tuned! Thank you for your generous friendship and support.
When Clarence Allen chose the location for his “Saltwater Camp for Boys,” the property was an abandoned sheep farm on a tidal peninsula with an old farmhouse and barn. He saw the right combination for a “school of the open,” as he described his summer program. Over the decades, Chewonki has grown to include the whole 400-acre peninsula called Chewonki Neck and the buildings and infrastructure that support our programs.

Not all the changes that have occurred on Chewonki Neck through time are ideal for the organization Chewonki is today. As we transformed from a small camp into a much bigger year-round operation with multiple programs, buildings sprang up and land uses evolved in response to new needs and available (often limited) resources. The result is an organic layout that poses some challenges to efficiency, safety, sustainability, and, in some places, aesthetics.

Throughout the Centennial Year, staff, trustees, and advisors have been moving through a process of thinking about the future of Chewonki. This has provided an opportunity to create a long-term plan for landscape and facilities, which trustee Susie Rodriguez, an architect, first suggested three years ago. The trustees’ goal is a master plan that will honor the best of the past while enhancing the site and programs and supporting current and future needs.

To create this plan, Chewonki last fall hired Murphy Burnham and Buttrick Architects, an architecture, planning, and interior design firm located in New York City; and Nelson Byrd Woltz, a landscape architecture firm with offices in Charlottesville, Va., New York City, and San Francisco. Murphy Burnham and Buttrick has worked with many educational organizations. Nelson Byrd Woltz has a strong interest in conservation, education, and sustainability. The two firms seemed to understand Chewonki from the start. “We are extremely fortunate to have designers of this caliber working for Chewonki,” says President Willard Morgan. “They have given us a rare chance to solve some of our problems and constraints and celebrate the assets that make Chewonki a memorable place to so many people. I cannot imagine better partners in this process.”

Representatives from both firms visited Chewonki in November, December, and January to speak to and gather input from the full staff about what works well and what could be better. Staff members noted the team’s high level of attention; ability to listen; sensitivity to Chewonki’s history and culture; interest in balancing design and functionality with environmental sustainability; and sense of fun (they really wanted to get to know Chewonki; one master planner even got out on the Frog Pond to play ringette with us in arctic temperatures).

The master plan will be complete in late 2015 after the team makes a summer visit and receives multiple rounds of feedback. According to the “initial request for qualifications” drafted by Edward Tittmann, Chewonki’s chief financial officer and the master plan project manager, the plan will provide Chewonki with a roadmap for the future, reflecting goals and aspirations for our programs over the next several decades as well as efforts to embody Chewonki’s mission through its physical presence. It will also consider Chewonki’s interest in low-energy, low-waste, low-carbon operation. Overall the plan will help us improve Chewonki and enhance participants’ experiences. On the problem side, it will address the need for more staff housing, careful vehicle and pedestrian circulation, and improved infrastructure, particularly addressing the need for a new Pack-out facility.

The master plan team noted in their proposal, “Chewonki has done so much right in its approach to sustainability, ecology, and having a positive impact on its vast site. We view our role as building on an already exceptional foundation to further realign buildings and site with your mission, goals, and pedagogy.”

We have funding in hand for several projects that will find a place within the plan. For example, a significant past gift is earmarked for faculty housing. Implementation of other projects will evolve in a thoughtful, intentional framework. The work of Murphy Burnham and Buttrick and Nelson Byrd Woltz today will help us shape Chewonki Neck with care in the century to come.
Great leaders bring summer into focus

Summer is no longer the subject of wishful daydreaming; it’s right on the doorstep. “This is what we think forward to all fall, winter, and spring,” says Emma Carlson, program director of summer wilderness trips. “We’re thrilled to be looking at the start of the new season.” Garth Altenburg, director of Chewonki Camp for Boys, describes the feeling as, “All systems go—a little like sitting in a rocket on the launch pad, after months of preparation. There’s nothing like it.”

Garth and Emma report that their teams of counselors, trip leaders, and support staff for the upcoming summer are exceptional. Many members of the staff are returning from previous experiences here, bringing their understanding of Chewonki to bear as they guide the boys, girls, young women, and young men in their care.

The Adventures for Girls program is enjoying an almost 100 percent return rate for leaders. “Schedules get pretty complex these days; it’s awe-inspiring that all of the Adventures leaders made it a priority to return to Chewonki,” says Emma. “It says a lot about their commitment to the work they do for us.”

“We have a terrific group of veteran leaders coming back to Boys Camp this summer,” Garth says. “That is certainly not a requirement of a great program, but it helps get things running smoothly from the start.”

The Wilderness Trips program will welcome a group of outstanding trip leaders including some with Chewonki experiences behind them and some who are new to us. “It’s a very impressive group,” says Emma. “They represent a wide variety of backgrounds and outdoor experiences. What strikes me is their interest in sharing their passion for the outdoors with young people. This is going to be a wonderful summer.”
**Chewonki co-hosts “Local Food, Local Hunger”**

We eat well at Chewonki, good food and plenty of it. Just a few minutes away, however, there are people who are less fortunate, who cannot afford to “buy local” and who struggle to keep hunger at bay. This is a largely invisible problem to all but food pantry volunteers, public school teachers, and providers of social services. On March 7, Chewonki partnered with the Morris Farm Trust, a community farm for education in Wiscasset, to shine a light on this problem. “Local Food, Local Hunger,” a community forum on food security in Lincoln County, signaled Chewonki’s and the Morris Farm’s commitment to doing more to alleviate hunger in the surrounding community.

People came to the forum with a broad range of competencies. Some were experts in food security; others wanted to learn more about an issue that’s been on the periphery of community concern. Practitioners from many organizations, including Maine Harvest for Hunger, Mid Coast Hunger Prevention Program, Veggies for All, Focus on Agriculture in Rural Maine Schools (FARMS), and Healthy Lincoln County, shared their knowledge. The keynote speaker was Mark Winne, whose book *Closing the Food Gap: Resetting the Table in the Land of Plenty*, has helped focus attention on how community food systems can rewrite the fate of the hungry.

Chewonki Farm Manager Megan Phillips helped organize the event and led a workshop in which she shared her approach to teaching students about food insecurity. Other staff members attended as participants. All Semester 54 students were present and many people mentioned how much they appreciated the students’ engagement in breakout sessions, which focused on topics such as farmers market incentive programs, coordinating community resources, and engaging youth in food security issues.

The forum was a first in Lincoln County and had the spirit of a launch. “I had no idea how important this event was going to be,” commented semester math teacher Lilly Betke-Brunswick afterwards. “It was amazing to have so many people involved in hunger prevention here at Chewonki—definitely a step forward.”

**Semester students win statewide Wind Blade Challenge**

On May 1, a Chewonki team of six Semester 54 students won first place at the Maine Wind Blade Challenge, an educational design and engineering contest hosted by the University of Maine. Forty-two teams comprising 250 students from across Maine competed. The Chewonki students were members of the Semester School’s Renewable Energy Solutions class, taught by Sustainability Officer Tom Twist and Sustainability Fellow Morgan Curtis. Judges evaluated each team’s presentation of their design as well as the performance of their wind blades in the university’s Advanced Structures and Composites Center in Orono.

This is the first year that Chewonki has entered the Wind Blade Challenge, which Tom calls “fascinating. We learned about aerodynamics, materials, fabrication, and the process that engineers and industrial designers go through to find solutions.” He praised the students for their “admirable openness and curiosity that was palpable. You could tell that win or lose, they were really savoring the whole experience.” Their response to winning, however, was pure joy. “It was thrilling for all of us,” says Morgan.

Team members were Daniel Allen from Crossroads School for Arts and Sciences in Santa Monica, Calif.; Cortland Fischer from Middlebury Union High School in Middlebury, Vt.; Gail Johnson from Waynflete School in Portland, Me.; Nick Kaashoek from Lexington High School in Lexington, Mass.; Molly Thayer from Belmont High School in Belmont, Mass.; and Madeline Vinh from The Northwest School in Seattle, Wash.

Every team began with the same materials kit. Students then researched and designed what they thought was the best blade and carved it in foam. Unlike many teams, Chewonki students hand-carved the shape. The teams met in April with an expert who demonstrated how to apply fiberglass over the foam. In the last weeks, students checked performance and made refinements in preparation for the final day of competition.

The University of Maine hopes the Wind Blade Challenge will foster interest in wind energy and science, technology, engineering, and mathematics by engaging students in a hands-on effort to address a real-world problem: how to get the most energy out of the wind.
Semester students study proposal for a new national park in Maine

Students in the Environmental Issues class recently had the opportunity to talk with a key player in one of Maine’s most contentious issues: the proposal to create a new national park in the North Woods. The class enjoyed a visit from Lucas St. Clair, whose family wants to give about 75,000 acres they own to the National Park Service. The family’s already opened much of the land, which is east of Baxter State Park, to the public as the Katahdin Woods and Waters Recreation Area. St. Clair’s family foundation would provide $40 million as an endowment for management of the park and would donate 75,000 abutting acres for a national recreation area (national parks and national recreation areas have somewhat different criteria).

Proponents see the offer as the chance of a lifetime and argue that the park would create badly needed jobs and attract visitors. Some residents in the area are resistant, however, fearing that the park would suppress economic development. Some are also hostile toward government control of the vast area.

Semester School Head Ann Carson, who led her students through an analysis of the pros and cons, says, “We’d been studying the economic, ecological, and social implications of the park concept so it was fascinating to hear Lucas’s point of view. He was extremely open and communicative.” Half of the class could easily picture the land in question; they spent their winter wilderness trip deep in St. Clair’s territory.

St. Clair, who grew up in Maine, is a lifelong outdoorsman. His mother founded Burt’s Bees and the company’s success allowed the family to pursue their interest in conservation. Their Katahdin Woods and Waters Recreation Area is open for hunting, fishing, hiking, biking, canoeing, horseback riding, snowmobiling, skiing, snowshoeing, and limited ATV use. St. Clair considers the park the best way to preserve the forest, ponds, lakes, rivers, and mountains that once belonged to the native Wabanaki, captivated Thoreau, and continue to be mythical in the minds of many who love the wilderness.

School programs staff always ready to meet the world

We got the Traveling Natural History Programs (TNHP) staff and the Outdoor Classroom (OC) staff to gather in one place at one time—and that’s a feat. TNHP educators are usually crisscrossing Maine and beyond to present Chewonki programs to people of all ages in schools, libraries, and other community centers. Meanwhile Outdoor Classroom instructors are leading groups from schools in New England, the mid-Atlantic states, and the South in experiential learning on Chewonki Neck and in the North Woods. They also help lead summer wilderness trips. All of these characters are experts in cultivating love for the world beyond walls and screens. Bring on summer!

Back row (l-r): Greg Shute (outdoor programs director), Keith Crowley (TNHP director), Andy Butter (OC), Aaron LaFlamme (outdoor equipment and logistics manager), Katie Stoddard (OC), Lesley Heyl (OC), Andrew Bezon (asst. director of OC and Wilderness Trips)

Middle row (l-r): Matthew Weeks (TNHP), Jessica Woodend (TNHP), Sarah Daniels (TNHP intern), Daria Bednarczyk (OC), Lisa Packard (OC director), Maggie Anderson (OC), Evan Feinberg (OC), Jessica Allen (OC), Maria McMorrow (OC)

Front row (l-r): Emma Balazs (TNHP program assistant), Walter Lehner (OC), Bryce Leary (OC), Becca Abuza (OC lead instructor), Jen Adams (OC), Kevin Mack (OC). Missing: Carlisle Segal
EPA honors ELLMS with Environmental Merit Award

The Environmental Protection Agency honored the Environmental Living and Learning for Maine Students (ELLMS) project with an Environmental Merit Award in a ceremony in Boston on April 22. The EPA’s Region 1 (New England) Office confers Environmental Merit Awards on “individuals, organizations, businesses and government agencies for their environmental stewardship, activism, support and dedication to environmental progress in New England.”

ELLMS is a collaborative project of five residential environmental learning centers in Maine: Chewonki, The Ecology School in Saco, Schoodic Institute at Acadia National Park in Winter Harbor, University of Maine 4-H Center at Bryant Pond, and University of Maine 4-H Center at Tanglewood in Lincolnville. The partnership raises funds to help public schools in Maine send their students, primarily low-income children, to ELLMS centers for outdoor learning about the natural world.

In his remarks congratulating the winners, Curtis Spalding, Regional Administrator, said, “We live in a time where our environmental challenges are paramount. We have an obligation to leave our kids with a safe, healthy environment to live in. That means we must come together, be creative, and implement sustainable, cost-effective environmental solutions.”

Three representatives from the ELLMS collaborative, including Willard Morgan of Chewonki, received the award.
New lesson invites a close look at tide pools

Who can resist tide pools? People of all ages love exploring these ephemeral little water bodies nestled in the depressions and crevices of the rocks along the Maine coast. Keith Crowley, director of Traveling Natural History Programs, says that over the years, teachers and students have often asked him, “Do you have a program about tide pools?” Now he can say yes: he and his staff created the new lesson over the winter and began presenting it this spring.

Tide pools are resilient ecosystems full of creatures that endure what Keith calls “one of the most challenging environments out there,” including crashing waves; widely varying temperatures affected by water, sunlight, and air; unpredictable rises and falls in salinity; and the threat of desiccation. Sea stars, rock crabs, Jonah crabs, sea urchins, and sea cucumbers are among the inhabitants of this wild world.

The tide pools presentation encompasses most of the “cross-cutting concepts” that the new Next Generation Science Standards espouse. These standards are reshaping science teaching across the US. TNHP can help students understand key concepts by providing engaging hands-on lessons like this one.

School and library audiences aren’t the only ones who will enjoy the tide pools lesson. TNHP staff will present it to Chewonki campers and Semester School students too. They might get a bit wet—but that’s part of the fun of tide pools.

Horizon Foundation grant highlights solar energy

An $11,400 grant from the Horizon Foundation has allowed Chewonki to design and install a sustainable energy system for the Semester School’s student cabins. Last fall, Semester 53 students and Sustainability Officer Tom Twist installed data loggers in the six cabins and increased the number of solar panels on the roof of the Gordy Hall cabin by five. This spring, Semester 54 students mounted three more panels. Gordy has the best site for solar gain of all the semester cabins. Energy collected through the panels supplies electricity to all six cabins. The data loggers track the electricity the panels are producing as well as the electricity each cabin uses.

“The data loggers make students very aware of their consumption,” explains Tom. “They see clearly how that compares to the electricity the sun is generating. They enjoy the competitive challenge of trying to use less electricity than the other cabins and live within their ‘solar budget.’”

The Horizon-funded system is a persuasive real-life complement to what students are learning in their Renewable Energy Solutions class.
Chewonki daylily brightens the Quad

Outside the Boys Camp office in the Farm House, a daylily sends up flowers of vivid red in mid-August. The blooms suit the energy that overtakes Chewonki at that moment of the summer. Maybe the Rev. Joseph Barth had this in mind when he created the hybrid daylily and named it “Chewonki.” He introduced the variety in 1982; this plant probably arrived on Chewonki Neck during the 1980s.

Barth was a Unitarian minister in Boston and a conservationist, farmer, peace activist, and expert daylily hybridizer. He focused intently on daylilies from 1972, when he retired to his farm in nearby Alna, until his death in 1988. He created about 40 registered varieties of daylily; his son Nicholas created about 30 more. Barth daylilies continue to win praise from garden experts.

Barth named many of his daylilies after local places and people he loved. Perhaps he enjoyed the stories his son Joe told about being a Chewonki counselor in 1966. Maybe inveterate gardener Margaret Ellis requested a lily bearing our name. The story is lost but this daylily has a place of honor on the Quad, linking us to the past in a way that will continue to delight us in the future, each time we see its vivid flowers open wide.

O’Donal’s Nursery (www.odonalsnurseries.com) in Scarborough, Maine, plans to have ten Chewonki daylily plants for sale this season to honor the centennial—a beautiful souvenir to tuck into your garden.

Warm welcome to Nancy Kennedy

Nancy Kennedy has joined Chewonki as the visiting director of girls’ program development. Nancy will provide strategic leadership for our existing Adventures for Girls and ideas for innovative new programs.

“We couldn’t be happier to have Nancy join our team,” says President Willard Morgan. “She is committed to working with and advocating for girls and young women. She believes that education is most powerful when it incorporates ethics and leadership development. These values lie at the core of Chewonki’s programming and we’re excited to work with her toward future offerings.”

Nancy earned a Ph.D. in natural resources and environmental studies from the University of New Hampshire; a M.Div. from Bangor Theological Seminary; and a B.A. with a concentration in women’s studies from the University of Maine. She is a minister in the United Church of Christ and is active in the American Camping Association, Maine Youth Camping Association, and Maine Women’s Network. Most recently Nancy was director of Wavus Camp for Girls. She lives in Newcastle, Maine, with her family.

Fair winds, Frank

Frank Dinsmore put boundless energy into taking care of Chewonki’s facilities for the past 2 ½ years. He also entertained us with outspoken accounts of his many adventures (“Frank” is his name and his personality). Now he’s off on a new adventure; we wish him well. One of Frank’s talents is watercolor painting. He donated two of his sketches, one of Fourth Debsconeag Lake and one of the snowy Quad (with igloo and snowman) last winter, to the raffle that will be part of Centennial Weekend. Keep your eyes open for them. Thanks, Frank!
The craft of writing requires discipline as well as inspiration

ANNE LESLIE

At Chewonki we teach young people to tie a good knot, fold their tent correctly, portage a canoe. We teach them to split wood, harvest carrots, identify the songs of birds, turn off lights, make bread, and compost their food scraps. How do we teach them to write? How do we explain what “a job well done” means to a writer?

Semester School English teacher Amy Rogers asks herself those questions as she reads her students’ papers. With pen in hand she works like an embroiderer, writing notes in the margins to question the effectiveness of a phrase, praising the beauty of an image, pointing out a grammatical transgression, inviting and cajoling her students to give her their best writing. She wants them to understand the craft as well as the art of writing. She hopes that writing will help them make connections between the literature they are reading; the experiences they are having as part of the Chewonki community; and their own view of human nature, the world, and themselves. Through the hard work of thoughtful writing, they can build a ladder to a new vantage point for understanding their lives.

For Amy, teaching writing means getting students to engage deeply with ideas and language. This isn’t a breezy process. They bring in a rough draft of each paper she assigns and spend a whole class conferring in pairs about these drafts, often talking with her about them, too. Then they go away to pull things apart and reconstruct, coming back with a new version that they give to her with the understanding that they can still revise and resubmit their work after considering her feedback. When at last she hands back final papers, she withholds the grades for 24 hours so that students will focus on her comments. “Once you have a grade, it’s so easy to feel that your relationship to the writing is over,” she says. “I want them to see writing as a process of discovery sustained over time.”

Students accustomed to whipping off their English papers sometimes falter at the start of Amy’s course, Literature and the Land. “Good writing is an intricate interweaving of inspiration and discipline,” wrote poet Donald Hall, and some students getting their first glimpse of the discipline that craftsmanship demands flinch. “Some of them feel overwhelmed in the beginning,” she admits. “I give them a lot of feedback, a lot of chances to improve their work. I tell them, ‘I am in conversation with you about this piece of writing. Wherever it is right now, I am trying to help you move it forward’... I treat it as a work in progress. What might happen? What could they do to make it stronger? This approach asks a lot of them but many take advantage of it to do wonderful work.”

The careful writing that takes place in Literature and the Land strengthens students’ ability to express themselves in other courses. It’s no surprise that they write often in US History, Environmental Issues, and Ethics: Understanding and Choice; but they also plunge into writing for Natural History of the Maine Coast, mathematics, and Art and the Natural World. Semester teachers value articulate written expression in every...
Among the writers in Amy Rogers’s English course this year were Dillon Kelly and Izzy Bush. Below is an excerpt from a reflective essay Izzy wrote as she sat in the woods in winter.

“I am sitting on the snow on the forest floor between two Eastern white pines in a forest of many. Their straight, parallel trunks...stand like hairs on a white scalp...The lines of their shadows streak the snowy ground like black scars. The only sound is the distant call and response of unidentified birds, counteracting each other like the screech of a searsaw—low, high, low, high—and the fuzz of snowy silence in between...The longer I sit, the louder the birds become, and it’s hard to tell if my head has gotten quieter or the wood has gotten louder...I have learned to hear the snowfall out of the corners of my eyes. It rings as it begins to fall...“

—Isabelle Bush (Semester 54; Concord Academy, Concord, Massachusetts)

For his Human Ecology Capstone (a requirement for all students), Dillon investigated Maine nature writers and how sense of place affected their style. During his solo, he did some nature writing of his own in the form of a letter to a stranger. Below is an excerpt.

Sit on a rock, and I’ll talk to you across time...My current place...is one where life ebbs with the seasons, even as creeks ebb with the tide...as I have written and knit, I have seen the tide low, leaving the knotted wrack lying on the rocky shore, the mudflats open to the sun. I have since watched the tide slowly rise, to cover those mudflats, and carry the knotted wrack to its surface...but the effort was much, and [the tide] is beginning to sink back toward Europe...falling like a sine wave. At its height, it was reluctant to leave; now its decision made, it is in free fall—that is the way of the world.

All of our places are knitted together. They are interconnected on this beautiful planet we share. But I would not be writing this letter if I did not see a problem in how we work in and with the world. And I can best describe it in terms of knitting. Since knitting is made up only of slipknots, all it takes is a single pull to bring it undone. We are yanking on this world, and we need to stop. Because if that yanking brings my places undone, soon yours will unravel as well.

—Dillon Kelly (Semester 53; Casco Bay High School, Portland, Maine)
On the wings of a song
(a meditation on birds)

DAVID R. HUDSON

In teaching mindfulness, Thich Nhat Hanh advises young Buddhist monks to be aware of where they are and what they are doing... It is the songs of birds that call me back to the earth.

Birds have had that effect on me for more than 50 years, since my first summer at a Camp Chewonki on the coast of Maine, when I was just ten years old. There I met Renny Little, not long out of Harvard College, a schoolteacher eager to share his love of the natural world. His enthusiasm fed mine, and I soaked up his knowledge of birds as fast as he could impart it.

An image comes to mind: I am standing in a field with this man who introduced me to birds, hearing him repeat the flight call of a bird flying overhead: “Potato chips, potato chips, potato chips,” he said. “That’s a goldfinch!” I looked up and saw the goldfinch. Suddenly birds had voices and I could learn them.

The Maine woods are full of birds in the summer. I began to notice their differences, learn their habitats and their songs.

The great Supreme Court Justice William O. Douglas was a lover of nature and a driving force in the environmental movement. His book *AWilderness Bill of Rights* helped build support for the Wilderness Act of 1964. I remember him saying in that book that one can’t truly know an organism—a bird, a tree, a flower—without knowing its name. For many years I have subscribed to that view.

But perhaps there is a different kind of knowing, deeper than identification—a knowing like that of Thomas Merton’s. He was intimately aware of the birds at his home, the Abbey of Gethsemani in Kentucky. In his book *A Search for Solitude*, he writes of the enjoyment of watching the migrant warblers come through on their way north in the spring, of the mystical place they took him with their beauty.

And he quotes his friend and mentor Mark van Doren, the poet and scholar, as saying, “The birds don’t know they have names.” Merton goes on; he says, “Watching them I thought: who cares what they are called? But do I have the courage not to care?”

Merton seems to be telling us that the name obscures the reality of the bird and prevents us from truly knowing it. In my later years I’ve been less obsessed with names and more comfortable with simply seeing the birds and absorbing the beauty of their being.

When we are lost in our own individual worlds, we lose our connection with the rest of creation. Opening our senses to the glory of the world can bring us back, re-establish our connection, reveal our interrelatedness, and remind us that there is more wholeness in interdependence than in independence... How much harder it would be to feel that connection in a “silent spring,” a world without birds. I am grateful that I live in a world with wings!
Last summer, for the second year running, all of the tens of thousands of wood frog (Lithobates sylvaticus) tadpoles hatched in our Frog Pond succumbed to a disease symptomatic of the genus Ranavirus. It was a grim sight: rafts of dead tadpoles washed up against the shore, their small corpses covered with lesions and sloughing skin. Amphibian die-offs from ranaviruses are occurring with increasing frequency on all continents but Antarctica and are becoming more prevalent in the U.S., especially in New England. Currently, these nasty pathogens vie with the better-known chytrid fungus for title of number one killer of amphibians worldwide. And thus far there is no known way to stop or reverse the damage.

A Ranavirus particle exhibits classic virus morphology: a perfect icosahedral protein shell encasing a double-stranded DNA genetic element. Once in a host’s cells, the viral DNA replicates and is ultimately translated into various proteins. Freshly assembled virions then ravage more cells, and so the virus spreads within that host and to others. The larval and metamorphic stages of the host’s life cycle are most vulnerable to infection. In the case of wood frog tadpoles, the disease is almost always fatal.

Once in a water body, infectious virions persist indefinitely, causing disease outbreaks year after year. How Ranavirus first arrived in the Frog Pond is a mystery. It may have come in with infected adult green frogs (L. clamitans) that emigrated from the Farm Pond when we drained and dredged it. Or perhaps the odd bullfrog (L. catesbeiana) or turtle that makes an occasional, unexpected appearance in the Frog Pond brought it. Whatever the source, our resident green frog population is now, sadly, a Ranavirus reservoir.

Wood frog mortality from ranaviruses is bad enough, but the ecological repercussions are even more worrisome. From April to late July, wood frog tadpoles and transforming metamorphs used to be the Frog Pond’s main low- to middle-level consumers. Now, in their absence, ripples are passing up and down the food web. Green frog tadpoles, which enjoy some resistance to ranaviruses, are becoming far more abundant. They are much larger, live longer, and inhabit the pond year-round, feeding even under the ice in winter. Moreover, unlike newly minted wood frogs, which leave the water in late summer to take up terrestrial life in the forest, adult green frogs are semi-aquatic. Being top predators, their increased abundance represents a major force reshaping the structure of the Frog Pond community. In short, the Frog Pond is no longer what it was.

Ecological fallout from our Ranavirus epidemic may extend even beyond the pond. Last summer, mounting population pressure drove young green frogs out of the Frog Pond and temporarily into the surrounding forest, where they may have competed with adult wood frogs. We noticed that some of the vagrant green frogs showed symptoms of ranavirus infection. It might be possible for green frogs to spread Ranavirus to redback salamanders (Plethodon cinereus). If so, considering the importance of redback salamanders in the forest ecosystem, this would be tragic.

Bad and ugly viruses like Ranavirus and Ebola give all viruses a bad rap. That’s unfortunate because there are some good and even vital ones. But that’s a story for another time.

Echoes from the pond and wood,
The tiny ventriloquist of night;
Early prophet of the awakening spring...
He casts his net across the dark,
Meaning only to attract his mate.
But I am captured in his nocturnal net.
His song pulls me in to listen for awhile.
The chorus resonates in me.

From “Pond and Wood” by Ginny Freeman
Poet Ginny Freeman is a former Chewonki staff member and Doc Fred’s wife.

“Doc Fred” directs the nature program at Chewonki Camp for Boys.
From Sheep to Sweater (or Sock or Hat . . .)

MEGAN PHILLIPS

Sheep shearing day in the barn reminds me of a dance. The shorn sheep stay as wildly segregated from the unshorn as sixth-graders bunching together when the lights dim at a middle school dance; nobody knows quite what to do with themselves in relation to anybody else. Meanwhile, Emily Garnett (an alumna of MCS 9 and the best sheep shearer in the state according to those in the know) manipulates each sheep during shearing with an uncommon grace that puts the animal, in a shockingly vulnerable position, at apparent ease, just as a good dancer does.

We shear four to six weeks prior to lambing and we plan lambing around spring break, hoping that most ewes will deliver while semester students are on campus. This timely (though cold-weather) shearing makes for a cleaner lambing experience and has the added benefit of changing the mother’s metabolism. As she starts to produce more of her own heat to keep warm without her fleece, her insulin levels change, and she produces healthier lambs.

I love shearing day. Students huddle en masse and wide-eyed around Emily in the barn as she takes off the fleece in one large piece. Then we move as a group to Chapin Hall, where we lay out our flock’s fleeces on the floor beneath the whale skeleton for skirting. This technical term for picking out the bits of dirty or coarse wool entails a group of students squatting around a sometimes still-warm fleece, intent on the task at hand. A few inevitably grab waste wool and hold it to their faces as mock beards.

From here, the Chewonki wool heads to a micro-spinnery, where it is washed, sorted, and carded (combed) into “roving,” bundles of long, drawn-out fibers. Some of this roving comes back to us for hand-spinning and felting projects, while most is spun by machine into finished yarn that students and staff will knit or crochet into any number of things. In recent years, the farm has been growing plants for natural dyes to turn our fiber into hues of yellow (goldenrod and coreopsis), blue (indigo), orange (onion skins), gray (birch), and green (goldenrod overdyed with indigo).

Heading toward this summer’s Centennial Celebration, folks have been sharing stories of their Chewonki experiences, and many center around that first sweater they that knit here or their early morning weaving chore. Looking around the Ellis Room recently during a school meeting of Semester 53, I counted 28 people knitting. The boys at camp last summer were ecstatic about the hand-felted pouches and needle-felted animals they made during Farm Activity. What is it about these crafts that delights everyone to the core?

Fiber art has a deep history in Chewonki programs. Semester School faculty have taught knitting from the first semesters in the late 1980s. Long before Clarence Allen walked this peninsula, the land we know as wooded was treeless sheep pasture. These connections to the past have a deep relevancy: wearing that hand-knit hat is akin to recognizing the tomato on your plate. It’s a different kind of delicious.

We hope that you will join us at the Centennial Celebration in August and that while you are here, you’ll enjoy the fiber art display, attend a natural dye workshop, or purchase some farm wool. Did you learn to knit at Chewonki or perfect your skills here? Would you be willing to show off something you made or to demonstrate your prowess? If you’d like to participate, please contact Joyce McCormick at joyceem@comcast.net.

Megan Phillips is the farm manager at Chewonki. For more on the intersection of Chewonki participants and their farm, visit Chewonki’s farm and food systems blog, “Chew on This,” at http://blogs.chewonki.org/farmandfood.
The Climate Is a-Changin’ at Chewonki

MORGAN CURTIS

Sometimes when you are living on a beautiful, green campus on the end of a dirt road in midcoast Maine, it is possible to isolate yourself temporarily from the problems of the world. Sometimes it is not. Chewonki Neck was blanketed in snow this winter and while I enjoyed skiing and snowshoeing, I couldn’t help pondering the underlying causes. One theory rests on the highest-ever sea surface temperatures off the coast of New England this winter, following the hottest year on record. Warmer oceans mean more moisture in the atmosphere and more energy to intensify storms. Result: record-breaking snowfall. It’s also worth noting that the Northeast was the only place on earth to have experienced a colder-than-average winter in 2014-15.

What else is changing on Chewonki Neck? Rising sea levels and increasing intensity of storms threaten our salt marshes, which could lead to increased coastal flooding and diminished habitat for migrating birds. The sugaring season is shrinking. Our farm is facing unpredictable rainfall along with pests and weeds migrating up the coast. While farmers here have long relied on frozen ground for twitching wood during much or all of the winter, they are now dealing with unexpected thaws, oftentimes in January. Semester students will eventually struggle to find spruce and chickadees on their weekly species quizzes, while oaks and maples are becoming more abundant. Yet a milder climate could also lead to a wider variety of crops thriving on our farm. Predicting the impacts of climate change is not an easy game.

Today’s response to climate change centers on adaptation and mitigation. Both are important for Chewonki. Adaptation means adjusting our campus layout and infrastructure to be resilient in the face of larger storms and longer floods and planning our gardens and wood harvesting with awareness of an increasingly variable climate. It could also mean changing the types of trips we offer at different times of year to avoid attempts at skiing in mud season or canoeing before ice-out.

Chewonki has a role to play in mitigation. In 2006 we began tracking our carbon emissions with an annual carbon inventory. Since then our emissions have fluctuated, with increases in electricity usage and transportation accompanied by a decrease in emissions from space and water heating due to weatherization efforts and installation of geothermal and solar hot water projects. In fiscal year 2014 we emitted 281 metric tons of carbon dioxide from stationary combustion for heat; electricity; and transportation fuel for program travel (excluding business travel, participant travel, and staff commuting). How to understand a number like this? It’s roughly equivalent to the carbon dioxide generated by equivalent sources in 15-40 average American homes for a year, based on calculations from the US Energy Information Administration (2009).

We know we can do better. Responding to climate change is part of the master planning process we are currently undertaking for our campus and facilities. Our goal is to incorporate best-in-class adaptation and mitigation strategies in our built environment, converting all space and water heating as well as electricity to renewable energy sources, mainly solar and biomass. Transportation in rural Maine, for both staff and participants, also presents an ongoing challenge to decarbonization. We are beginning to slowly tackle this with a heightened commitment to electric vehicles and biodiesel usage. Interested in learning more?

Interested in learning more? Look for our upcoming Centennial Carbon Inventory Report or be in contact with the Sustainability Office, and be sure to hold us to these goals moving forward.

Morgan Curtis is the 2014-15 Sustainability Fellow. She is also the alumni coordinator for Divest Dartmouth and the media spokesperson for Divest Fund, an alternative endowment fund pushing for fossil fuel divestment at American colleges and universities. She’s currently planning a 10,000-km bicycle journey to the 2015 United Nations Climate Conference in Paris in December. You can follow this adventure at climatejourney.org.
We welcome news from all Chewonki participants and staff. Please e-mail your news to alumni@chewonki.org or mail it to Chewonki, attn. Peg Willauer-Tobey. We try hard to avoid errors. If you see one, please let us know so we can correct it in the next issue. Unless you specify that you do not want us to print your news, we will include it in the Chronicle. We reserve the right to edit for space and clarity. Thanks for sharing your lives with us! —Ed.

SUMMER PROGRAMS

1940s, 1950s
Herb Hudnut (BC ’46; BC Staff ’53-’55) wrote in to share memories of the late Charlie Atherton (BC Staff ’53-’55) including their co-authoring the “Chewonki Naturalist” during their time as nature counselors. Before he passed away in 2005, Charlie had a distinguished career with the Commission of Fine Arts, an organization tasked with monitoring the design and construction of official buildings and monuments in Washington, D.C. His obituary in the Washington Post states that “he quietly helped make Washington a more beautiful and interesting place.” Joe Scott (BC ’47-’52, ’53; BC Staff ’58-’60, ’62, ’64) has been at work on two new language texts from Wayside Publishing of Falmouth, ME.

1960s
Gurdon Hornor (BC ’69-’72) and family recently relocated to Belle Mead, NJ, where they bought a 26-acre horse farm. “I hope to visit [Chewonki] this summer with my 11-year-old son to see if I can spark an interest in his becoming a camper or in our doing some family camping trips!”

1970s
Don Bell (BC ’70-’71; BC Staff ’80-’81) is head of the history department at the Breck School in Golden Valley, MN. James Brewer-Calvert (MR ’72-’78), a minister in Decatur, GA, writes, “During my Maine Reach year I learned a great deal that has impacted me and held true throughout life. I am grateful, and wish the best for all Maine Reach companions and alumni.”

1980s
K.C. Golden (BC Staff ’83; WT Staff ’84; Foundation Advisor) is an active leader in the climate movement, serving on the boards of several national climate groups. He has also been active in the utility industry, helping Seattle City Light become the first major carbon-free electric utility in the late 1990s. He was one of Seattle Magazine’s “Power 25” most influential people, and its #1 “Eco-Hero.” Staff Sergeant Stephen Harmon (BC ’84, ’86; WT ’88) is stationed at Fort Bragg, NC, and plays French horn in the US Army Ground Forces Band. John Little (BC ’70-’72; Mistassini ’76; BC Staff ’77, ’78; WT Staff ’79-’83) paddles, skis, and teaches science in northern VT, where he’s also worked successfully to protect two local rivers (see story box).

See MCS 4 for news of Gregg Carville (BC ’85-’88).

1990s
Noah Blitzer (BC ’97-’00; WT ’01-’02) is in the MBA program at the Wharton School and is engaged to Jordan Lampert. Zach Blitzer (BC ’99-’03) is a graduate of Kenyon College and works at American Express in NYC. “Courtney and I are happily settled in Concord, NH, with our two daughters, Elliot (age 4) and Reid (age 37 months),” writes Jeff Evans (BC ’90-’94, ’94; BC Staff ’95-’97, ’99-00). “I am a research ecologist for USDA and Courtney is an OB/GYN at Concord Hospital.”

Dan Fox (BC ’95, ’97-’02) married Iraina Miles in March. Sam Hoyle (BC ’97-’00; BC Staff ’08-’12) is Latin American Projects Intern at the Natural Resources Defense Council in Washington, DC. This summer, Rachel Jolly (WT staff ’98, ’04-’05) plans to go backpacking in Denali. “Soon my husband, Adam, and I want to start planning a canoe expedition with our daughter, Shayna,” says Rachel. Geoff Stanbury (BC ’92-’93; WT ’96-’97, BC Staff ’00, ’02-’04) teaches ninth-grade English and leads outdoor/camping trips at St. Mark’s School for Boys in Dallas, TX.

See MCS 10 for news of Franny Parker (BC Staff ’93); MCS 20 for news of Malin Pinsky (Mariners ’94); and MCS 21 for news of Spence Taylor (BC ’95-’97; WT ’98).

2000s
Chris Cabot (OC Staff ’05-’06) is a land conservation and farmland protection specialist working for the Kennebec Estuary Land Trust and the Brunswick-Topsham Land Trust in midcoast Maine. “My daughter, Ada, is one and a half, and more fun by the day,” says Emma Hallowell (BC Staff ’06-’07). “I am teaching third grade at our local elementary school, and spending as much time in our garden and woods as I can. Adventure travel photographer Jock Montgomery (BC ’69-’72, ’74; Maine Reach ’77, ’78; BC Staff ’76, ’77, ’81, ’84; ’92-’95, ’96, ’07) was planning to lead one of his unique tours in June to the mountains and gorges of the Yangtze and Mekong rivers in the Tibetan plateau. Jock used his website this spring to direct

John Little
(BC ’70-’72; Mistassini ’76; BC Staff ’77, ’78; WT Staff ’79-’81)

Acting on his love for rivers

John Little loves rivers. Now he has the satisfaction of knowing that he’s helped protect two of the rivers he loves most in far northern Vermont, where he lives. In December 2014, the U.S. Senate passed a bill that establishes stretches of the upper Missisquoi River and the Trout River as part of the National Wild and Scenic Rivers System. “I’m quite proud of this accomplishment, as it took ten and a half years to make happen,” says John. These are the first rivers in Vermont to receive the coveted designation. John’s efforts exemplify Chewonki’s hope that alumni will “build thriving, sustainable communities throughout their lives.”

Perhaps it’s unnecessary to say that John is a passionate paddler. He spent a good many of his Chewonki summers exploring rivers, first as a participant on the Mistassini trip and then as a leader for three years of the Thoreau Wilderness Trip. He went on to become a science teacher and the founder of the nonprofit Missisquoi River Basin Association. He received Vermont’s Governor’s Award for Environmental Excellence in 2009.

Congress created the National Wild and Scenic Rivers System in 1968. The goal is to preserve “in free-flowing condition” rivers of “remarkable scenic, recreational, geologic and fish and wildlife, historic, cultural, or other similar values,” according to the act that established it. Currently 12,709 miles of 208 rivers in the U.S. and Puerto Rico are part of the system, but this is less than one-quarter of one percent of the nation’s rivers. Meanwhile, according to the National Wild and Scenic Rivers System website, “more than 75,000 large dams...have modified at least 600,000 miles, or about 17 percent, of American rivers.” America needs more John Littles.

24 / Chewonki Chronicle
Hank and Barbara Smith: never forgetting the camp he loved

Barb Smith’s voice over the phone is vibrant. “You’re calling from Chewonki? Wonderful!” She has just taken a batch of muffins out of the oven; it’s a perfect time to talk. Yes, it’s been a long winter and her house in Brattleboro, Vermont, is still blanketed in snow, but that doesn’t dampen her spirits. Although she’s about to celebrate her 85th birthday, she sounds more like a 30-year-old at the other end of the line.

Barb was married to Henry “Hank” L. Smith (Boys Camp 1930s; Boys Camp staff 1940s) for nearly 58 years. Hank died in 2010. They were soul mates who shared a great love for outdoor adventure and each other. Together they backpacked, canoed, skied, and bicycled. Don’t picture a casual Sunday spin; the Smiths were dedicated, long-distance cyclists. Their trips included the full length of the east and west coasts of the US and just about everywhere in between, carrying their camping equipment with them; through Europe; and around New Zealand. They hiked with equal passion, from the Wonderland Trail winding up Mount Rainier (winter camping and hiking through the volcanic ash from nearby Mount St. Helens) to the Green Mountains of Vermont. Throughout all these experiences, “A lot of what added to Hank’s enjoyment was Chewonki,” Barb says.

When Hank died, Barb sold their bicycles. “He was my mechanic,” she explains. “He was everything . . . He could figure things out.” Hank’s mind grasped how pieces fit together to work as a whole. He attended Westminster School (Connecticut) and Marlboro College (Vermont), and used his mechanical ability as a Navy gunner’s mate aboard ships in the South Pacific and later as a senior safety supervisor for nuclear construction projects around the country.

A Unitarian, Hank believed in building a better world and helping others. He served on three ski patrols; volunteered for Girl Scouts of the USA; and was a first aid instructor for the American Red Cross. His support of The Nature Conservancy reflected his appreciation for the environment and interest in stewarding it.

Hank was the youngest of four boys who grew up in New Bedford, Massachusetts. One of his older brothers attended the Rivers School, where Headmaster Clarence Allen told him about Chewonki. Seeing his older brothers Abbott and Benjamin packing for camp, seven-year-old Hank begged his parents to let him go, too. Mr. Allen’s wife, Kay, agreed to keep an eye on little “Pretzel,” a nickname jotted on his card in the old files here. That was it; he was a camper for a long series of summers and later returned for more as a counselor.

Those summers left a strong impression on Hank. “He truly loved Chewonki,” says Barb, and he never forgot it. He chose to become an Osprey Society member, including Chewonki in his will, and Barb is committed to his vision. “I promised Hank I would honor his wish to support Chewonki. He had so many fond memories of his summers there;” she recalls.

Through his love of nature, kindness, and contributions to his community, Hank exemplified Chewonki ideals. Barb Smith says, “You can never have too many friends.” For the loyal and generous friendship of the Smiths, Chewonki is lucky indeed.

—A.L.
support to the victims of the earthquakes in Nepal, where he lived for 12 years. On July 1, Matt Motley (BC ’92–’94; Guide ’96; BC staff ’97, ’01, ’02) will become a psychiatry resident at New York University’s medical center. “I am thrilled to be joining an excellent group of fellow residents at an outstanding program,” says Matt. Elly Pepper (BC staff ’00–’02) was promoted to Advocate II at the National Resource Defense Council. She co-wrote a bill recently signed into law for NY State banning ivory sales and is working internationally to help save elephants. She and her husband, Jay Tansey, became happy parents of Joseph “Jack” Hazard Tansey on 1-25-15. Liz Reed Porter (WT staff ‘04–’05; BC staff ’07–’09) and her husband, Doug Porter, welcomed a daughter, Eleanor Brooklin Porter, on 3-12-15 in Portland, ME. One of Eleanor’s first visitors was Marc McCabe (BC staff ’05–’09; OC staff ’05–’06). Steve Schubart (WT ’01) will graduate next year with a degree in agriculture and plans to get going with a beef herd. On November 26, 2014, Noah Tuthill (WT ’05) and his wife, Emily, are now parents of twin boys: Theo Allen and Rowan Lyle Tuthill. In March, Katie Stout (Wood Ccove ’03, Mistassin ’06; BC staff ’09), a graduate of Rhode Island School of Design and a furniture designer in Brooklyn, won HGTV’s “Ellen’s Design Challenge,” hosted by Ellen DeGeneres. Stewart Stout (BC ’94, ’96, ’97; TWT ’99, Mistassin ’00; BC staff ’04–’07) is the director of student growth and achievement at KIPP Massachusetts, which oversees five KIPP Academy charter schools. KIPP Massachusetts, which oversees five KIPP Academy charter schools. Matt Motley

See MCS 2 for news of Kirstin (George) Edelglass (WT staff ’02–’05; GC staff ’08–’09); MCS 24 for news of Leah Titcomb (WT staff ’07; GC staff ’08–’09); MCS 33 for news of Jane Koopman (BC staff ’08, ’10; GC staff ’11; WT staff ’11, ’12); MCS 36 for news of Myla Fay (WT ’03–’05; GC staff ’08); MCS 38 for news of Franklin Jacoby (WT ’06–’07; WT staff ’12); Semester 41 for news of Ellie Youngblood (farm crew ’09); Semester 40 for news of Lila Wilmerding (farm crew ’09); and Semester 46 for news of Teddy Ward (BC ’04–’07; WT ’08, ’12).

2010s

Jeff Bates (BC ’98, ’99; Mariner ’00, TWT ’01, Guide ’02; BC staff ’03–’05, WT staff ’08, ’09; BC staff ’14) and his wife, Emily, became the proud parents of twin daughters, Eloise and Charlotte, on 2-14-15 in Boston, MA. They are planning to bring the girls to Chewonki for at least a bit of Centennial Weekend (see photo). Alana Beard (WT staff ’04, BC staff ’05, GC staff ’10) and Josh Hurst welcomed a son, Jack Steiger Hurst, on 3-3-15, in Ellsworth, ME (see photo). Alana says they “look forward to sending Jack to camp in a few years.” Lilly Eden (WT ’10) is spending her junior spring semester at the Monteverde Institute in Costa Rica studying tropical ecology. Reuben Hudson (BC ’95–’00; WT ’01–’04; WT staff ’05–’07; ’09–’12) is a postdoctoral fellow in chemistry at Colby College. Recently the Bangor Daily News has run two of Reuben’s opinion pieces, both focused on moving toward renewable energy. Justin Reich (BC ’87–’91; MCS 11; BC staff ’94–’97, ’99–’05; Foundation Advisor ’08–’17), an education researcher at Harvard’s Berkman Center for Internet and Society, popped up in a PBS story about a struggling Detroit high school finding success with new uses of technology. Jessica Woodend (TNHP staff ’12–) married Paul Dodge in Michigan on 10-4-14 (see photo). It seems perfectly appropriate that their ring bearer was an owl.

MCS 3

Fall ’08
Class Agents: Will Redfield, wredfield@gmail.com

Nick Jackson, VP and New England regional office director for Toole Design Group, received the 2014 Private Sector Professional of the Year award from the Association of Pedestrian and Bicycle Professionals.

MCS 4

Spring ’09
Class Agent: Mitch Levesque, levesm@gmail.com

In September, Gregg Carville (BC ’85–’88) and wife, Emily, welcomed a daughter, Eleanor. “We have been able to do some hiking and snowshoeing with her,” he writes, “and look forward to introducing her to more of the wonderful Maine outdoors this summer.”

MCS 7

Fall ’93
Class Agent: Brooke Guthrie, bpguthrie@gmail.com

Rokeia Grawley, her husband, Scott, and their three children live in Atlanta, GA. Rokeia is an ad sales executive at FOX 5 Atlanta, and interviews advertisers for a segment called the FOX 5 Business Break.
There’s something sunny about Fred Scott (BC ‘54–’56; BC staff ’60–’63; ’70–’72; ’76; ’79; trustee ’85–’13; advisor ’80–’85, ’13–’14; Chewonki Circle, Osprey Society) and it doesn’t come from the decades he has lived in Florida. It emanates from within him. Easy to be with, Fred seems to possess a presumption of goodness. His sense of humor is always within reach. These qualities must have stood him in good stead during his long career as an educator.

Frederick H. Scott is steeped in Chewonki. His father, Joe, was a counselor; his mother, Carolyn, was Clarence Allen’s assistant at Chewonki for several summers. In 1946, Fred arrived at camp as a six-month-old baby. When he grew a little steadier on his feet, he followed in the footsteps of his older brother, also named Joe (BC ’47–’52, ’54; BC staff ’58–’60, ’62, ’64), by attending Rivers and becoming a camper and a counselor. One summer he fell for a “kitchen girl,” Darcy Long (BC kitchen staff ’70, ’71), who eventually married him. Their sons, Mark (BC ’84–’89; George River ’90) and Peter (BC ’87–’89), and daughter, Caitlin Scott Ellis (BC staff ’01, ’02; semester fellow ’06), have made their own Chewonki memories.

Initially camp overwhelmed Fred but his discomfort wore off and he thrived. He met his longtime friend Rick Frantz (BC ’55, ’56, ’58, ’59; BC staff ’62, ’65, ’66, trustee ’97–’13, advisor ’95–’97, ’13, ’14) in 1955 when they were both Woodchucks (now Puffins), the youngest campers. When he became a counselor, he taught tennis (to Margaret Ellis as well as to campers; he also helped her with gardening) and archery.

Chewonki influenced him and many others to become educators, says Fred, noting that, “Tim Ellis’s leadership was a highlight for me.” Tim’s father, Hardy Ellis (BC staff ’33–’61; and Fred’s math teacher at Rivers), and counselor Cotty Saltonstall (BC ’52; BC staff ’57–’60, ’62–’66, ’71; and later a teacher at Dexter Southfield School) also helped shape his evolution. And there was Clarence Allen. “Clarence understood people,” Fred remembers. “He was so calm, so fair. Whether you were seven or 27, you were always one of his boys. He set the bar high. He understood kids. And remember, as the head of camp, you’re not only taking care of campers, you’re also taking care of counselors.”

Rick and Fred grew from summer buddies to good friends when they became counselors. One of their shared responsibilities was keeping an eye on Andy Sewall (BC ’64–’71), a boy with special needs who was “mainstreaming” at camp. Andy could not progress as his peers did, so he spent many summers in either Fred’s or Rick’s cabin. The three formed a close friendship that continues today. Andy made his 34th consecutive annual trip to Florida to visit Fred in May. When Rick started a welcoming pub in Portland, he named it after their ebullient camper (Andy’s Old Port Pub).

Fred retired a few years ago after 27 years at the Bolles School, where he served in many roles including principal and associate head for lower schools. Since then he’s tutored; volunteered at a food bank; and served as a Chewonki trustee and advisor, board member of a small school for learning-disabled children, and advisory board member of a pediatric hospice program. His interest in children is irrepressible.

That could be because Fred Scott has a bit of the child in him still. One of the many ways that he has distinguished himself as a member of the Chewonki Circle is his habit of sending, over the course of a year, many checks for various odd amounts—a neat combination of philanthropy and good housekeeping. (After one of last winter’s massive storms, we received a check for $43.46 with a note that said, “Might be able to buy 2 new snow shovels.”) “I try to give as often as I can,” he says simply. Occasional donations of tennis balls are another distinctive part of his donor profile. Whatever form Fred’s generosity takes, there’s a playfulness to it that always lifts our spirits.

How to express gratitude to this lifelong friend? Let’s start with “thank you.”

—A.L.

Please consider becoming a member of the Chewonki Circle by donating $1,000 or more to the Annual Fund.
People

**MCS 9**
Fall 1992
Class Agent: Katie Wagner, katie@katiewagnersocialmedia.com

Tina Schuler is in her tenth year of practice as a licensed acupuncturist in Montauk, NY.

**MCS 10**
Spring 1993
Class Agent: Betsy Stubblefield Loucks, betsyruyth@gmail.com

Franny Parker (BC staff ’93) is working on her licensure as a clinical psychologist.

**MCS 11**
Fall 1993
Class Agent: Jess Green, jebbygreen@gmail.com

Find news of Justin Reich in the 2010s.

**MCS 13**
Fall 1994
Class Agents: Erin Quinn, equinn141@yahoo.com; Besenia Rodriguez, besenia@yahoo.com

Lauren Paulhamus, her husband, and their 16-month-old son, Riordan, are enjoying life in WA.

**MCS 14**
Spring 1995
Class Agent: Erika Brown, erikabrown12@gmail.com

“At first staying home (in Durango, CO) for 4 years with my (now) 5-year-old twins,” Erika Brown writes, “I went back to work this summer for an environmental nonprofit called San Juan Citizens Alliance.” San Francisco is home to Drew Mowery, who works at Genentech. He and his wife, Lucy Seche, were expecting their first child, a boy, in April. Arianne Zwartjes is now director of wilderness programs at United World College in NM.

**MCS 15**
Fall 1995
Class Agents: Fitz Cahall, dirtbagdiaries@earthlink.net; Emily Deltas, emilyd@gmail.com; Glynnis Roberts, glynnis.roberts@gmail.com

Emily Goodwin runs Cascade Mountain School, an outdoor science school modeled after Chewonki, located just outside of Portland, OR, in the Columbia River Gorge.

**MCS 16**
Spring 1996
Class Agent: Bailey McCallum, bailey.mccallum@gmail.com

Cathryn Christensen is clinical programs director for Village Health Works in Burundi.

**MCS 17**
Fall 1996
Class Agent: Page McClean, pagemcclean@gmail.com

“I moved back up to the Rocky Mountains for the winter,” Page McClean reports, “and am teaching at the local community college, freelancing for the local newspapers, and starting a copyediting and proofreading service on the side.”

**MCS 18**
Spring 1997
Class Agent: Sarah Klain, s.klain@gmail.com

Katie McAlaine teaches at the Harpswell Coastal Academy, a public charter school offering project-based education, in Harpswell, ME. Ben Sigelman and his wife, Maggie Gosselin, were thrilled to welcome a daughter, Ida Sigoss, on 11-9-14.

**MCS 19**
Fall 1997
Class Agent: Josie Rodberg, josierodberg@gmail.com

Brewster McCall divides his time between NYC and Long Island, where he and his father manage a wildlife preserve, sustainable vineyard, and organic grass-fed cattle ranch near their historic family home. (McCall Wines was named NY State Winery of the Year in 2013.) He also works for Gourmet Foods International and performs in theater and independent films in New York.

**MCS 20**
Spring 1998
Class Agents: Marley Aloe, marleyaloe@gmail.com; Kerry Granfield, kagranfield@gmail.com

Malin Pinsky, a marine biologist at Rutgers Univ., co-authored “Marine defaunation: Animal loss in the global ocean,” which was featured in the 1-15-15 New York Times. The study concludes “that humans are on the verge of causing unprecedented damage to the oceans and the animals living in them” says the Times. Malin notes, however, “We’re lucky...The impacts are accelerating, but they’re not so bad we can’t reverse them.”

**MCS 21**
Fall 1998
Class Agent: Malia Haddock, maliahaddock@gmail.com

Spence Taylor (BC ’95-’97; WT ’98) lives in Somerville, MA. He has started a company called Evap-tainers, which builds electricity free refrigeration units to combat post-harvest spoilage in developing markets. In February, Spence set up the company’s first field test in Morocco.

**MCS 22**
Spring 1999
Class Agent: Louisa Connaughton, lapitt@gmail.com

Former Semester School history teacher Scott Andrews and his wife, semester art teacher Sue West, enjoyed watching Emily

Isaacson (Sem. 22) in action last winter as the music director of the Oratorio Chorale, a well-respected chorus of over 150 singers (among them her sister, Abby Isaacson (Sem. 28)) in midcoast Maine. Emily, a graduate of Williams College with a master’s degree in musicology from Edinburgh Univ., told Sue and Scott that MCS set her on her current path; it gave her confidence and reinvigorated her enjoyment of school. Emily, her husband, and their baby daughter live in Portland.

**MCS 23**
Fall 1999
Class Agent: Ariane Lotti, ariane.lotti@gmail.com

Marselle Alexander-Ozinkas has traveled a lot this past year, including a short-term fellowship in Germany and a trip to Istanbul. Elizabeth Dyke Barker and her husband, Ford, welcomed their son, Augustus “Fox” Barker, on 9-10-14 (see photo). She writes that she’s “seeing as much of Meredith Benedict as I can, and will fe
t Lindsey Horton at her bachelorette party in Atlanta.” After her wedding last August, Liz Cedar had a busy autumn of travel, including a honeymoon in Argentina and Chile and professional trips to Sri Lanka, Morocco, and India. “My work at the Smithsonian supporting the international cultural sector continues to challenge and thrill me,” she writes, “and life in DC is good.” Rosie Dent lives in West Philadelphia, where she’s writing her dissertation. She and Nan Wakefield are neighbors! Nan writes that she’s living in a
house full of urban farmers and will begin working on grad school applications soon. Rebecca Garfield and family welcomed a baby girl, Antonia Philippa Arcaneca Garfield, on 10-1-14. Emily Izenstein and her wife have been enjoying the Oregon outdoors this winter. “My work as an apprentice Guide Dog Mobility Instructor for the nonprofit Guide Dogs for the Blind continues to feel exciting and fulfilling,” Emily says, “so I am feeling very grateful on that front.” Since last June, Ariane Lotti has been living in Italy and managing her family’s farm in Southern Tuscany. Will Morris and his fiancée, Elise, have moved to Salt Lake City, UT, with their dog, Sadie. Will continues his work in CO2 capture and will spend time in Alabama this spring testing a pilot scale CO2 capture facility at a power plant. Julia O’Hern lives on a sailboat, drives boats offshore, and is working on her dissertation. In January, she was in Sitka, AK, teaching third-grade classes a science experiment about density-driven ocean currents. She also adopted a puppy named Barnacle. Andrew Schapiro lives in San Francisco, where he leads Brand Creative for Airbnb. Sarah (Gray) Wishnick practices corporate real estate law in Manhattan, where she and her husband, Ethan, and dog, Stella, are happily ensconced.

ME. In August, Zach Strassburger and his wife, Kate, moved to Winona, MN, where Zach teaches Child Advocacy Studies at Winona State Univ. Laura Sunderland lives in Eliot, ME, and teaches middle school art in Rye, NH.

MCS 27
Fall 2001
Class Agent: Chris Clark, clizzy@gmail.com

Alden Alexander recently became engaged to Kevin Costello of Chicago, IL. The couple lives in Lower Manhattan and both work in commercial real estate. Georgia Green and her husband, Jason, welcomed a son, Stellar Evren Green, on 11-4-14.

MCS 28
Spring 2002
Class Agent: Ellie Austin, ellie.s.austin@gmail.com

Jed Weeks is co-founder and president of Bikemore, a nonprofit bicycle advocacy group in Baltimore. They aim to make bike commuting safer in the city. “We welcomed a new baby girl, Nora Bradford Hay, on 9-22-14,” writes Elspeth Hay. “She can’t wait to come to MCS!”

MCS 24
Spring 2000
Class Agent: Nora Moore, nfgouge@gmail.com

Leah Titcomb (WT staff ’07; GC staff ’08-’09) just got back from a trip to Patagonia, Chile, and Argentina. She works for the Appalachian Mountain Club running an environmental education program in NH.

MCS 30
Spring 2003
Class Agents: Will Davidson, davidswr@gmail.com; Kira Heymann, kiirahey@gmail.com; Olivia Sideman, olivia.sideman@gmail.com

Vera Chang is the public relations and marketing director for Shelburne Farms in VT.

MCS 26
Spring 2001
Class Agent: Andrea LaRosa, andreallarosa@gmail.com

Amy Aloe is manager and cook at the Schoolhouse Cafe in Harpswell,

MCS 33
Fall 2004
Class Agents: Bryce Koukopoulos, bkoukopoulos@gmail.com; Jaz Smith, jasmine.whitney@gmail.com

Jane Koopman (BC staff ’08, ’10; GC staff ’12; WT staff ’12, ’13) spent the winter traveling in Chile and Ecuador, volunteering for the organization Futaleufú Riverkeeper.

MCS 35
Fall 2005
Class Agent: Cameron McKnight, faithcameronmcknight@yahoo.com

In December, Linnea Paton finished her MS degree in urban sustainability and now works in building energy efficiency at the CUNY Building Performance Lab. She and her husband, Guillaume Marceau, live in Clinton Hill, Brooklyn.

MCS 32
Spring 2004
Class Agents: Julian Holland, jhollo8@gmail.com; Molly Martin, mollymart@gmail.com

Sarah Dobro is doing her residency in internal medicine at Emory Univ. in Atlanta, GA.

MCS 38
Spring 2007
Class Agents: Franklin Jacoby, fjacoby@coa.edu; Maddy Schwartz, madeleineschwartz@gmail.com

Franklin Jacoby (WT ’06-’07, WT staff ’12) finished a master’s in philosophy last summer and has been working as a resident and wilderness leader at the Outdoor Academy in NC. Halie Morrell was scheduled to graduate from the Yale School of Forestry and Environmental Studies with a master’s in May. Olivia Woollam works at the Lower East Side Ecology Center, the only operational compost yard in Manhattan.

MCS 39
Fall 2007
Class Agents: Dana Golden, danagolden@gmail.com; Madeleine Woodle, madeleinewoode@gmail.com

Wells Andres lives in Chicago, where he teaches kindergarten at CICS Washington Park, a small charter school on Chicago’s south side. He’s there as part of Teach For America, and plans to go to med school after he finishes his two years of teaching. Beth Bondurant is working at Match Community Day (a charter school focused on serving kids who will be first-generation college graduates and speak a primary language other than English at home) and is enrolled in the Charles Sposato Graduate School of Education. Schuyler Dalton is the marketing and outreach coordinator for Roots Memphis.

MCS 40
Spring 2008
Class Agents: Rachel Madding, maddingal@yahoo.com; Nick McLeod, namcleod@sy.edu

Rachel Madding has been working in research at UC-San Francisco, and recently returned from a medical mission to the Philippines with Medland, an organization that provides free health care services and resources for people in the world’s poorest countries. She will begin a post-bac program at the Univ. of Pennsylvania this summer. Elisabeth Ward is an alpine horticulturist at Stonecrop Gardens in Cold Spring, NY. Lila Wilmering (farm
Lila Wilmerding (MCS 40, farm crew ’09)

Living every gelato lover’s dream

Lila Wilmerding has a job title that even Mark Zuckerberg might envy: perfection director at the “Flavor Foundry” for Gelato Fiasco, a gelato company based in Brunswick, Maine. She oversees production quality control (with lots of taste tests, we hope), training, and sourcing local and specialty ingredients. Lila got to know Gelato Fiasco when she spent a summer creating flavors in their Portland store during college. She is a graduate of Bates College, where she participated in Slow Food initiatives. She went on to an internship at Fairway Market’s corporate headquarters in New York City and, back in Portland, worked in the wine department at Whole Foods and for the Urban Farm Fermentory, which produces hard cider, mead, and kombucha.

Gelato Fiasco’s imaginative flavors have cultivated a passionate following. Customers hanker after concoctions such as Maine Wild Blueberry Crisp Gelato, Melt Iced Coffee Gelato (made with organic beans roasted by Tandem Coffee Roasters in Portland), and Front Porch Sun Tea Gelato (made with tea from Little Red Cup Tea Co. of Brunswick).

Here’s the most wonderful part of this story from our humble point of view: Lila’s developing a couple of special flavors to honor the Chewonki Centennial this summer. The flavors are still in development but top contenders, she says, are Strawberry Rhubarb Crisp Gelato, with strawberries and rhubarb harvested and processed by Kitchen Manager Bill Edgerton and Farm Manager Megan Phillips; Mint Gelato, with mint from our farm; and Switchel Sorbetto, using the Chewonki recipe for this hot-weather cooler. If you need another good reason to get yourself up here for Centennial Weekend in August, enjoy it in a cone or dish.

After a year off, Emma Dadmun began her studies at Whitman College in Walla Walla, WA, joining fellow 475 Jo Canino, Tim Gray, and Dani Hupper. Francesca Governali is enjoying NH as a freshman at Dartmouth College.

Semester 49
Fall 2012
Class Agents: Harrison Carter, harry@harrisoncarter.com; Minah Choi, mchoi@thacher.org

Elise Haan is majoring in environmental studies at St. Lawrence Univ. Hannah Lewis has begun her freshman year at Hampshire College.

Semester 50
Spring 2013
Class Agents: Atticus Carnell, jkc-tbc@comcast.net; Isabelle Mann, imann426@gmail.com; Alison Tilson, tilsonal@gmail.com

Sophie Slotnick is serving as an Americorps member in City Year New York, where she works with sixth-graders in East Harlem. She will attend Middlebury College in the fall of 2015.

Semester 51
Fall 2014
Class Agents: Jake Abbe-Schneider, mailmar3002@gmail.com; Ayanna Curwen, ayanna_curwen@loomis.org; Sebastian Grandas, sebastian-grandas@comcast.net; jcn97@me.com; Julia Nelson, jcn97@me.com; Caroline Weinrauch, crweinrauch@yahoo.com

Matt Kubala recently became a volunteer firefighter and plans to go to fire academy this summer. He has been accepted to Carnegie Mellon Univ. for engineering.

People

crew ‘09) is living in Portland and working for Gelato Fiasco (see story box with photo).

MCS 41
Fall 2008
Class Agent: Kevin Coleman, colemankj@gmail.com

Sophie Silkes is based in Montreal and writes about sustainable urban development, new cities, and urban inclusivity. Ellie Youngblood is now the farm manager at Hotchkiss School in Connecticut.

MCS 42
Spring 2009
Class Agent: Carly Blumenfeld, cnblumenfeld@gmail.com

After a trip to India, in January, Carly Blumenfeld began working for LinkedIn in San Francisco. Graham Oxman will graduate from Bates College this spring.

Semester 43
Fall 2009
Class Agent: Sara Clark, saraclark146@msn.com

Last spring, Nick Daou received his BA in Contemporary Middle Eastern History and Arabic from Marlboro College. He is working towards a master’s in peace building and conflict transformation from the SIT Graduate Institute, and will leave for Comoros in early June to serve with the Peace Corps. In Durham, NC, Katherine Shor teaches sustainability and ecology in a summer academy for students at risk of not attending college. She also tutors in their after-school program. Quinn Slotnick will graduate from Brown Univ. this spring. “This past May I graduated early from Warren Wilson College in Asheville, NC, with a degree in environmental policy,” writes Ben Surface. “After a brief trip to the Brazilian Amazon, I returned to Asheville and began working for Warren Wilson as an admissions counselor.”

Semester 44
Spring 2010
Class Agents: Charlotte Allyn, charlotteallyn@gmail.com; Hannah Perkins, hannah_perkins@me.com

Chris Broecker is a senior at Emory Univ., majoring in environmental science and minoring in Spanish. “I am a senior at Kenyon College,” writes Melissa Mooradian, “where I am majoring in biology with a concentration in environmental studies. I am looking at the role of wetland systems in the global carbon cycle and the ways methane emissions are influenced by changes in salinity and geomorphology.”

Semester 46
Spring 2011
Class Agents: Ruthy Gourevitch, ruthgourevitch@gmail.com; Katie Kibler, kkibler@paceacademy.org; Clarke Rudick, clarkerudick@gmail.com

Teddy Ward (BC ’04–’07, WT ’08, ’12) is a junior at Duke Univ., studying computer science, earth and ocean sciences, and women’s studies.

Semester 47
Fall 2011
Class Agents: Francesca Governali, francesca@maine.rr.com; Paige Williams, paigewilliams@westminster.net

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In Memoriam

Joseph Colwell Robbins, a member of Chewonki’s board of directors from 1981 to 1996, died on November 11, 2014. Joe and his wife, Lee, who lived in Cambridge, Mass., raised two sons who have spent many seasons at Chewonki: Loring (BC ’75, ’80; BC staff ’84) and John (BC ’78-’82; BC staff ’86-’90; OC staff ’94). John is married to Shaye McGann (BC staff ’93-’95, ’98; OC staff ’94).

Former Chewonki Executive Director Tim Ellis describes Joe as “the ultimate gentleman—quiet but forceful, kind and generous, wise and thoughtful, always concerned for others—just a superlative human being.”

An outstanding athlete, Joe excelled at tennis, squash, rowing, hockey, and skiing. He and Lee loved skiing and hiking in the White Mountains around Jackson, NH.

Joe was strong in mind as well as body. He enjoyed academic pursuits, particularly history. Yale graduated his Class of 1943 early so its young men could serve in the Second World War. Joe joined the Marines, fought in the Pacific Theater, and received a Purple Heart. After the war he went to Harvard Law School, later joining the firm of Sullivan and Worcester, where he became a partner.

Singing was a source of joy for Joe. He belonged to the Yale Glee Club and the Apollo Club in Boston, a men’s singing group established in 1871. Surely he felt right at home around our campfire.

We are grateful for Joe’s enthusiasm for the outdoor life and the life of the mind. The ideals he embodied lie at the heart of Chewonki.

Babies on the Neck

Semester School teachers Esther and James Kary and their son, seven-year-old Aiden, welcomed Cecilia Maryse Kary to the world on February 11, 2015. Bienvenue, Mademoiselle!

Notable Visitors to the Neck

• Representatives from Chewonki, the Maine Mathematics and Science Alliance, University of Maine 4-H Centers, Island Institute, Gulf of Maine Research Institute, Maine Energy Education Program, and Maine Composites Alliance met here throughout February and March to discuss approaches to energy education.

• Mark Winne, national expert on food systems, food policy, and food security, was keynote speaker at a community forum on food security, on March 7. (See related article in “News of the Neck.”)

• Lucas St. Clair visited the semester’s Environmental Issues class to talk about his family’s proposal to create Katahdin Woods and Waters National Park, on March 11. (See related article in “News of the Neck.”)

• Abby Pond, executive director of the St. Croix International Waterway Commission, met with Greg Shute, director of outdoor programs, and Emma Carlson, program director of summer wilderness trips and Adventures for Girls, to plan the service component of Chewonki expeditions to the St. Croix region, on March 13.

• More than 160 leaders and educators from across the state convened here for the Maine Environmental Education Association conference, on March 20.

Correction

News of the wedding of Abby Huckel (kitchen staff ’05-‘07; farm apprentice ’07-‘09) was missing an important part: she married none other than Ben Rubins (BC ’07; OC staff ’07; ’08; WT staff ’08, ’09). Our apologies—and congratulations again, Abby and Ben!
A little encouragement from Clarence Allen on a job well done

In 1967, during the second summer of his retirement, founder Clarence Allen wrote this note to an art counselor. It reveals Mr. Allen’s remarkable capacity to teach and care about young people.

On my infrequent visits to camp I have meant to tell you how pleased I am to see you busy at work directing and guiding the boys. They are most evidently enthusiastic and happy and productive, too. Who knows but you may have unlocked the door to interest and creativity that will last for some of them for long years to come. To guide boys to create and to enjoy beauty and to have them on the lookout for it all around them is surely one way to offset the ugliness of this messed-up world.

I know you are getting satisfaction from your work and I just wanted you to know it is observed and appreciated… There is a world of difference in what you are giving of yourself this year over last year. It seems to me you have grown up ten years in one short year and that you have mastered the art of getting across to the young your own enthusiasm and ability. So, a low, low bow…

Cheers and every good wish,

———

This is why we give
CARRIE AND JIM DONOGHUE

When Trevor Donoghue (Wilderness Trips ’01-’03) decided that he wanted to go on a Chewonki wilderness trip back in 2001, his parents, Carrie and Jim, were excited but concerned: they knew they could not afford full tuition. The Donoghues applied and received financial aid, however, and Trevor came adventuring with us that summer and two more, exploring the Allagash, the West Branch of the Penobscot, and the George River. “Every trip was spectacular,” says Carrie. “You came through for us and it made a huge difference in Trevor’s life.” Trevor is now a teacher of experiential physical education in Massachusetts and, in the summers, a rafting guide in northern Maine.

The Donoghues remembered Chewonki. Over time, Jim, a teacher, and Carrie, an occupational therapist, found that they could make a donation to the Annual Fund. They contributed in 2010 and have given a larger gift each year. “Chewonki gave Trevor a great experience,” says Carrie. “We are so happy to be in the position to thank you.”

The loyalty and generosity of the Donoghues means the world to Chewonki. To carry out our mission, we need the support of lots of generous friends. Will you be one?

Support the Chewonki Annual Fund in honor of 100 years

Give to the Chewonki Annual Fund
Your support makes great things happen for young people
Thank You
Are your name and address up to date? If not, please email alumni@chewonki.org and set us straight. Thank you!