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## [Finding the Forgotten](#)



Amani Whitfield, assistant professor of history, will speak on "African Americans in Late Nineteenth-Century Burlington, Vermont" on Oct. 5 in Bailey/Howe Library at 7:30 p.m. (Photo: Bill DiLillo)

"The history of the people that people forget" fascinates Harvey Amani Whitfield. And the quest to find their stories has driven much of the assistant professor of history's research, including a recent study of the lives of Burlington's African American community between 1880 and 1900.

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A recent outbreak of illness traced to *E. coli* contamination from spinach that killed at least one person and sickened 187 others in 26 states thrust 1978 UVM graduate Catherine W. Donnelly, professor of nutrition and food science, into a familiar place: the national spotlight as expert on foodborne illnesses.

### [A Sense of Place](#)

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### THE WEEK IN VIEW

*October 12, 5 to 8 p.m.*  
Lecture: "American-Indian Concepts of Health, Unwellness, and Disability" with Carol Locust, researcher, teacher and consultant on the uses of traditional medicine and its application in biomedicine. 427 Waterman. Information: 656-0204

*October 15, 3 p.m.*  
Faculty piano recital: Joseph Pepper performing Bach's Prelude and Fugue in E Major; Mozart's Sonata in B-flat Major; Rachmaninoff's Sonata in B-Flat Minor and a contemporary piano work by Alexina Louie. UVM Recital Hall. Information: 656-3040

*October 18, 1:30 p.m.*  
Area and International Studies Program Lectures Series presents "Do Campaigns Matter? The Role of the Voter in Mexico's 2006 Presidential Race" with Roderic Camp, McKenna Professor of the Pacific Rim, Claremont McKenna College, John Dewey Lounge, Old Mill. Information: 656-1096

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UVM HOMEPAGE

## Finding the Forgotten

### Historian searches for Burlington's 19th-century black community

By Katherine Quimby Johnson

Article published Oct 04, 2006



Amani Whitfield, assistant professor of history, will speak on "African Americans in Late Nineteenth-Century Burlington, Vermont" on Oct. 5 in Bailey/Howe Library at 7:30 p.m. (Photo: Bill DiLillo)

"The history of the people that people forget" fascinates Harvey Amani Whitfield. And the quest to find their stories has driven much of the assistant professor of history's research, including a recent study of the lives of Burlington's African American community between

1880 and 1900.

Envisioned as a quick diversion, that project turned out to be more time consuming than Whitfield expected. Thirteen months after beginning his "short" investigation, he presents the results in a lecture on Thursday, Oct. 5. His public talk, "African Americans in Late Nineteenth-Century Burlington, Vermont," will be held at 7:30 pm in the Special Collections Reading Room, Bailey Howe Library.

Discussing his research process, Whitfield says his search for primary sources soon turned into a series of dead ends. The historian came to view that trend as indicative. "The community was almost too small to have left even little local records in the news," he explains. "They didn't really attract attention from the larger white community."

Burlington's African American population also appeared to lack the church and social organizations typical of African American communities of the time. That absence is telling, "but what it means is hard to know," Whitfield says. Without evidence, he can only speculate that perhaps blacks attended white churches, or held church services in someone's home.

#### Living in the North End

City directories and census records were ultimately Whitfield's best

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Gail Shamnois, director of student and community relations, studies a palette of paint chips while standing in the foyer of her soon-to-be new office at 12 Colchester Avenue. The hundreds of colors and subtle differences from one shade to the next seem overwhelming to Shamnois and colleague Alicia Turner, coordinator of off-campus services, who are preparing the space for a winter move-in.

source, but because fire destroyed the 1890 census records even they are incomplete. Still, Whitfield was able to determine that approximately 100 African Americans lived in a compact section of the North End, an area that was also home to the city's French Canadian minority.

From the big picture, Whitfield narrowed his focus to questions such as where members of Burlington's African American community came from, how they earned their livings, and how long they stayed in town. Though the traces of these lives were typically sketchy, he found people like Abial and Clara Anthony. Abial was a barber, a middle class occupation for an African American at the time, and one that could be tracked through the city directory. Census data shows that he and Clara were married, and that she came from South Carolina.

To gain a larger picture of African American lives in Burlington, Whitfield turned to the comparative experience of other minority groups, including the Irish in Northfield, Vermont, and the African American community in Bangor, Maine. For instance, black women in Burlington who worked outside the home, like their Irish counterparts in Northfield, tended to be employed in domestic service. However, in the 1890s, a time of heightened racial tension nationally, blacks were being pushed into more menial labor even as the Irish began to rise on the economic scale.

Whitfield's research is a valuable addition to our knowledge of minority populations in the largest city in one of the whitest states in the country, but its author has no illusions about the overall importance of this particular project. "It's a really small contribution to history," he says "This paper is a look at a very small black community in a really white state and how that community was really not like the black community in general."

#### **Crossing over the border**

*Blacks on the Border: The Black Refugees in British North America, 1815-1860*, Whitfield's first book, (due out from University of Vermont Press/UPNE in November), offers a more extensive "history of the forgotten," namely the American slaves freed by the British during the War of 1812. Although their liberation occurred more out of military necessity than moral principle, these free blacks felt an allegiance to Great Britain and sought new homes in British colonies. About 2,000 settled in Nova Scotia and 400 in neighboring New Brunswick. Whitfield's research explores how people from disparate areas, with differing experiences of slavery, came together to create families, communities, and traditions.

Whitfield, a Chicago native, says had he not done his graduate work at Dalhousie University in Halifax, Nova Scotia, *Blacks on the Border* would not have been written. He initially intended to stay only a year to earn his master's degree, but as his focus shifted from African history to the role of African Americans in the history of British North America he stayed on and completed his doctorate. "I'm so glad I went to school in Canada," Whitfield says. "It made me think outside the American box."

It's a thread that Whitfield promises to continue following. He already has a contract with University of Georgia Press for a work on the slaves of the Loyalists who fled the American Revolution. "A lot of Loyalists fled to Maritime Canada and took their slaves with them. They wanted to recreate their life in New York or Boston or wherever," he says. "I'm interested in how their slaves' experiences continued and what changed from their lives in the places they left."

For more information on Professor Whitfield's Oct. 5 lecture at Special Collections, call 656- 2138 or e-mail [uvmsc@uvm.edu](mailto:uvmsc@uvm.edu).

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UVM HOMEPAGE

## INTERview: Catherine W. Donnelly

*Thoughts on the illnesses caused by E. coli in spinach, the dangers of mega farms, and how to ensure a safe food supply*

By Jon Reidel

*Article published Oct 04, 2006*



Catherine W. Donnelly, professor of nutrition and food sciences, believes America is starting to pay the price for its cheap food supply. (Photo: Bill DiLillo)

*A recent outbreak of illness traced to E. coli contamination from spinach that killed at least one person and sickened 187 others in 26 states thrust 1978 UVM graduate Catherine W. Donnelly, professor of Nutrition and Food Science, into a familiar place: the national spotlight as*

*foodborne illness expert.*

*Donnelly, who serves as associate director of the Vermont Institute for Artisan Cheese, is an expert on the bacterial pathogen Listeria monocytogenes, the leading cause of death due to foodborne pathogens. Donnelly was appointed to the National Advisory Committee on the Microbiological Criteria for Foods and the Science Advisory Board of the FDA's National Center for Toxicological Research. In 2006, Donnelly received the highly coveted Maurice Weber Laboratorian Award for her work on Listeria monocytogenes.*

*The view spoke with Donnelly about the outbreak of illness caused by E. coli; what she has to say about today's food production methods; and what consumers can do to protect themselves.*

**THE VIEW:** You've said that the recent *E. Coli* outbreak from spinach wasn't surprising to you given what you know about the foodborne illnesses and deaths each year in America. Are we as consumers in the dark about the potential severity of foodborne illnesses?

**CATHERINE DONNELLY:** Taken alone, the recent outbreak was small, yet it's generating a lot of attention. The question is why this one and not all the other ones? I wonder how many American consumers realize that

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annually in the U.S. there are 76 million cases of foodborne illness resulting in 5,000 deaths? What does this mean in terms of the safety of the foods we consume? Foodborne illness continues to rise in the U.S., yet this topic receives little attention until individuals are affected on the scale seen in this outbreak.

**Why is it on the rise? Aren't we getting more sophisticated in terms of detection and prevention?**

We have excellent surveillance in the U.S. thanks to a system known as PulseNet, which tracks genetic fingerprints of bacterial isolates reported from state health labs around the country. Public health officials can know quickly when a multi-state outbreak is happening. But this outbreak clearly illustrates the dangers associated with massive-scale centralization of food production. The spinach was grown in three California counties that supply spinach to most of the major companies distributing spinach nationwide. It's only getting worse.

Smithfield is about to make an acquisition that would give it 1.1 million pigs, which is nearly one-third of the nation's slaughter capacity. A major reservoir of *E. coli* 0157:H7 in nature is the gastrointestinal tract of dairy cattle. In California, two dairy farms have between 50,000 and 90,000 cows. We have to start asking questions about whether these mega farms are contributing to water contamination and/or increased exposure to fresh fruits and vegetables? Look at the massive amounts of manure generated on these mega farms. You have to wonder about the cause and effect. As these places get bigger and bigger all you need is one common source of introduction or source of contamination and what do you do?

**What can be done to reverse the trend? If it's not reversible, what can the consumer do to ensure food safety?**

It's going to come down to the consumer and what they want and expect out of their food. There are people who will only buy local, and Vermont is well served by that. The problem is that if you look at the economics of the whole food industry, it's going to be massive corporate farms because that's the way the corporations can make a profit. Where are the incentives for the small farmer? They're all being taken away. This whole trend really threatens the family farm and agriculture as we know it in Vermont. The whole buy local campaign is good, but the problem is that even if every Vermonter bought local there's not enough population in Vermont to affect things on a national level. If you just look at what Costco sells on a daily basis, it's huge compared to what the entire state of Vermont sells.

**You said that our surveillance systems are good, but you've also said that it's been difficult to get the word out to the public, in part because of the pressure on health officials not to release information that may harm the food industry or a specific company. How can a balance be struck between safety and information that is questionable in terms of the public's right to know?**

What the food industry doesn't want to see is its name tarnished in the media and so the state health lab that's reporting these cases must balance unfairly accusing a food producer versus getting the word out. This is especially important when you're talking about an organism like *E. coli* 0157:H7, where just a very few cells produce enough toxin to permanently inactivate kidney function in young kids. So if you're a public health official you want to err on the side of caution and get all contaminated products out of commerce. On the other hand, there have been articles on the impact that this outbreak has had on all spinach producers. Consumers hear the word spinach and some growers, like this Pennsylvania grower, was saying, 'you know, we weren't even involved in the outbreak and we had to dispose of 75,000 pounds of spinach.' It's a huge issue. People don't have the time to read every label to make sure it's an okay brand, so in the end, they just stop eating spinach to make sure they're protected.

**How big of a role does marketing play in the food choices of consumers?**

It's huge. Lately, we've been changing the whole consumer perception of the word fresh. Think about going to a farmer's market. You're probably buying greens that were picked that morning with hardly any time in transit that are about as fresh as they can get. Here you've got this produce from California that sat in a bag for 10 days. Is that still fresh? Take a guess what the shelf life is of potato salad bought at a big box store. Try 70 days. The problem is that it looks fresh but is loaded with preservatives. No microbiologist is going to tell you that 70 days is the shelf life for a fresh product. All the decisions are being driven by marketing. Marketing and sales drives everything.

**You've said there's a direct correlation between the signing of NAFTA and the number of foodborne illnesses. If that many more cases have occurred since that agreement in 1993, why hasn't it been more of an issue in the U.S.?**

There are pesticides that we've banned in this country that are perfectly legal in other countries, and so growers are using them and then they are coming in on imported fruits and vegetables. Our farmers are saying 'wait a second, the EPA banned these things because there are problems with them, yet now we're importing all these things.' So who have we protected? With the signing of NAFTA in 1993 there have been large volumes of fruits and vegetables imported into the U.S., and foodborne illness has increased dramatically.

We're getting the cheap food from other countries, but along with that we're also getting Giardia and other things. One of the problems here is that consumers expect to have certain foods year-round like raspberries. Products that can be cooked in some way like meat, the onus is on you as a consumer to know how to cook it. The meat industry claims no responsibility; it's your fault if you get sick because you don't have your



little meat thermometer. But what do you do about lettuce or raspberries or produce that's meant to be fresh? At the same time that nutritionists are advising that we all eat five servings of fruit and vegetables a day. I'm not a big fruit and vegetable eater because I've been sitting on national advisory committees and knowing too much. Where do you learn when you go to the grocery store to find the signs that say, by the way this pineapple is from Costa Rica? I prefer local farmer's markets, but I also do the big box thing because I know I need these things. But there's a price to pay for convenience.

**Your research on *Listeria* has contributed heavily to current foodborne illness conversation. Are the issues we face today ones that you saw coming back in 1983 when you started your research here?**

One of the very first outbreaks of *Listeria* in the United States was linked to Vermont milk that was processed in Massachusetts. The whole immunocompromised population has grown, so the number of susceptible people has grown, but the good news with *Listeria* is that it has received so much attention through research and the food industry's response that cases are actually going down. We've cut the number of cases at least in half.

**In a recent article, you mention that the antibiotic genes carried by many foodborne pathogens make the very antibiotics used for human disease treatment ineffective. This is obviously serious and presumably could result in death?**

Absolutely. We use subclinical doses of antibiotics in animal feeds to help animals gain weight to be ready for market faster. The problem is that we're using in animal feed the same class of antibiotics that we're using to treat human medicine; and antibiotic resistance in these foodborne pathogens is occurring at an alarming rate. It's really something that American consumers should be concerned about. There have been a number of outbreaks where the affected individuals go for medical treatment, and their infection doesn't respond to normal classes of antibiotics.

**As associate director of the Vermont Institute of Artisan Cheese you've advocated for the production of cheese on a small scale under controlled conditions, using high quality milk as a way to ensure safe food. This costs more to make, which like organic foods, often costs more to buy. Would this create a situation where poorer individuals would be left to buy less safe food?**

No, because the cost difference to produce safer food is minimal, and I think people would be willing to pay a little more to ensure safer food. Also, a lot of subsidized programs pay for food in this country, which would absorb the cost, but more importantly would cost the government less money in the long run because of the costs associated with obesity and other poor food choices.

## Any parting advice on how consumers can make a difference?

I wish consumers had more of a voice in the kinds of foods that we get. I think this trend is reversing itself. The decision of Agrimark not to buy milk produced with RBST, which Dean Foods signed onto, is the first tangible evidence that consumer choice is having an impact on foods that are being sold. There are a lot of consumer groups demanding safer food and better foods for kids. There is a lot of work to do, and I think the bottom line is that we've all taken food safety for granted, and maybe it's time to reexamine how safe we really are. Do we have the ideal system to ensure the safety of our food supply? We could probably do a much better job than we're doing.

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UVM HOMEPAGE

## A Sense of Place

*The Office of Student and Community Relations finds a new home on Colchester Ave.*

By Amanda Waite

*Article published Oct 04, 2006*



Alicia Turner, coordinator of off-campus services, and Gail Shampnois, director of student and community relations, will move into their new offices at 12 Colchester Ave. this semester. (Photo: Sally McCay)

Shampnois and colleague Alicia Turner, coordinator of off-campus services, who are preparing the space for a winter move-in.

For a moment, they turn their conversation from what color will look best to what color will inspire the feelings they hope their space will evoke for community members and students living off campus; the words “inviting,” “welcoming” and “warm” are the first they both mention.

Their mission in the new Office of Student and Community Relations is to help off-campus students navigate the transition from living in residence halls to living in the community and to foster positive interactions between off-campus students and their neighbors.

Moving into the new office, the first floor in the oldest wooden structure in Burlington and former home to the Fletcher Allen daycare, will be a big advantage for the pair who currently work from the third floor of the University Communications building at 86 South Williams.

### The importance of place

“All of us feel like space is so important,” says Shampnois, who explains that she wants off-campus students and community members to see her office as a “storefront” to the resources they need. “We want people to think, ‘I can walk in a door and get help with my problem,’” she explains, citing the potential frustration of figuring out the right phone number to

Gail Shampnois, director of student and community relations, studies a palette of paint chips while standing in the foyer of her soon-to-be new office at 12 Colchester Avenue.

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call and then being connected with the right person.

Originating from a Student Government Association resolution which led to a commitment from the Provost's office, the new space will offer a link to university resources for off-campus students, providing them with the tools they need to become civically minded members of the community aware of both their rights and responsibilities.

It's an extension of the work Champnois and Turner have already done through programs like "Have a Heart," a campaign to help reduce walk-by noise in the neighborhoods; the publication and distribution of the "Off-Campus Living Survival Guide," a quick reference on being a community member in Burlington; and the Community Coalition and Student-Neighbor Liaison Program.

#### **Creating a visible resource**

"When I was a student and had issues—like roommate and landlord conflicts—I didn't have a place where I felt like I could go for help," says Turner, a 2005 UVM alum. "The new office is going to be a space where off-campus students can come and get answers to their questions about the issues they face," she explains.

Scott McCarty, UVM student and co-chair of the Community Coalition, an SGA initiative that forges connections between UVM students and the community, agrees with Turner. "It will be a visible resource for students, a place where Gail and Alicia can help address the issues students have," he notes, adding that the building is located on a highly traveled walkway for students.

North Willard Street resident and fellow member of the Community Council Jeff Kaufman also sees the office's new space as an asset. "Better access for those who use the department can only help," said Kaufman, who has been active this year in changing the environment and behavior on the street.

The other benefit of the new space, says Champnois, who is excited to focus just on student-neighbor relations and community development after a 14-year career of liaison work between the university and the city, is the variety of programming the size of the new space will enable.

She envisions cooking workshops, art shows, and storytelling as just some of the activities students and community members can participate in together. "If I listen hard enough," Champnois says as she closes her eyes, "I can hear the sound of little kids and students reading to them."

## UVM Named Fifth Fittest School in the Country

By Lisa Champagne

Article published Oct 03, 2006

*Men's Fitness* magazine has ranked the University of Vermont the fifth fittest school in the country in the magazine's October 2006 issue.

This marks the second straight year the institution has been selected by the magazine. UVM was also ranked among the top-10 in 2005. Vermont earned an A+ in fitness program offerings and an A- for culture for fitness on campus. Dickinson College in Carlisle, Pa. was ranked as the "Fittest College" in the country.

When ranking the "Fittest Colleges", the magazine looked at over 12,500 responses from students across the country. Questions were asked regarding the amount of physical activity students participated in each week, how much time they spent doing sedentary activities (other than studying), how much fast food they ate, how many cigarettes they smoked, and how much alcohol they consumed. Other questions covered such factors as how many fast-food chains were on campus, whether the school offered services such as extended gym hours and nutritionists; and how fit individuals considered their own respective campuses to be.

The magazine weighted the student responses, crunching the resulting numbers, and the 25 highest overall scores made the *Men's Fitness* list. The survey was conducted by *Men's Fitness* in conjunction with The Princeton Review.

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## Indian Club Sponsors Oct. 14 Diwali Celebration

By The View Staff

Article published Oct 02, 2006

In celebration of Diwali – the widely celebrated Indian "festival of light" – the Indian Students Association and UVM Office of International Education are hosting a "Diwali Nite" celebration and Indian dinner buffet on Oct. 14 at 6:30 p.m. in North Lounge, Billings Student Center.

In India, guests are treated as incarnations of the supreme being and, maintaining that tradition, ISA will welcome visitors to the event with a colorful *rangoli*, which is an expression of art through the use of colors and flowers. Guests will also be able to sample Indian handicrafts and participate in activities like mehendi/henna painting, which are orange-red temporary tattoos done on women before auspicious occasions. ISA members will also showcase their talents with a series of live music and drama performances. The evening will culminate in a dance party featuring popular Indian music.

As a multicultural society, India celebrates a plethora of festivals belonging to diverse religions. Diwali is undoubtedly one of the most popular festivals in the country involving people of all faiths. This joyous celebration is symbolic of dispelling the darkness of misery and bringing the light of prosperity and happiness into human life. ISA would like the Diwali celebrations to become an annual event in the UVM calendar so that the campus community would get an opportunity to experience the rich traditions of India.

Tickets are \$10 and include a full Indian meal and admission to the events and music. They are available at Bailey/Howe Library Oct. 3-6 from 10:30 a.m. to 1 p.m. and at the Office of International Education (B-162 Living and Learning Center) during business hours.

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UVM HOMEPAGE

## Jean-Michel Cousteau to Present New Film at Ira Allen

By Joshua Brown

*Article published Oct 03, 2006*

Jean-Michel Cousteau, ocean explorer, filmmaker, and environmental activist, will speak and present one of his new films at the University of Vermont, Thursday, October 5, 2006, in the Ira Allen Chapel, from 5 to 6:30 p.m.

The event is free and open to the public.

"It is difficult to fault humans in the 15th century for their decision to label our globe 'Earth' after the firm ground upon which they walked," said Cousteau, son of the legendary explorer Jacques Cousteau, inventor of scuba diving. "Yet, had they the perspective of looking at our planet from space, they would have realized that the globe was covered almost three-fourths by water. Our planet should have been named 'Ocean.'"

For more than four decades Jean-Michel Cousteau has used his vast experience to communicate the importance of the oceans and water—and the interconnectedness of the whole planet, from mountain rain to ocean basin—to people around the globe.

Today, as president of Ocean Futures Society, Cousteau travels extensively, meeting with leaders and policymakers, educating young people—and documenting stories of environmental change and hope through his films, including numerous shows on PBS.

Cousteau carried the "Torch For The Environment" in the 2004 Olympic Games in Greece, among many other awards and honors he has received.

The event is sponsored by the Rubenstein School of Environment and Natural Resources at the University of Vermont and ECHO at the Leahy Center for Lake Champlain.

On the same day, a DVD and book signing will be held by Cousteau at ECHO, One College Street, Burlington, from 12:30 to 1:30pm. His books and DVDs will be for sale at ECHO.

For directions and more information about Cousteau's presentation visit the event's website or email the Rubenstein School of Environment and Natural Resources.

For more information about Jean-Michel Cousteau, visit [Ocean Futures](#).

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UVM HOMEPAGE

## School of Business to Host Alums for Finance Panel

By Jon Reidel

*Article published Oct 03, 2006*

The School of Business Administration will host "Careers in Finance: It's More Than Money" on Friday, October 6 in Kalkin Hall as part of Homecoming Weekend.

The event features 10 career panels composed of alumni, parents and friends of the university. Panelist will share thoughts on their career paths and will offer advice to students who are just beginning careers in the financial services industry. A lunch by invitation will be held in the Billings North Lounge at noon. The keynote speaker is Michael LaBranche, President and CEO of LaBranche & Company in New York.

The following is a list of panel topics, times and speakers. All panels will be held in Kalkin Hall unless otherwise noted.

### Morning Panels (10:10 a.m.—11:55 a.m.)

#### Accounting:

Greg Bourgea BOA, Gallagher, Flynn & Co.

Michael Lewis '74, BOA, Meisel, Tuteur & Lewis, P.C.

Paul Sisson '78, KPMG

David Wyand '70, BOA, Vitale Caturano Ltd.

#### Private Wealth Management:

Ben Aibel '55, Oppenheimer & Co. Inc.

James Atwood '83, Merrill Lynch

Sam Bain '68, Bainco International Investors

James Fagan '82, Bear Stearns

Sam Sloane '89, Morgan Stanley

#### Bonds Market:

John Babyak '82, Wolverine Investments

David Daigle '89, BOA, Capital Research Company

Eric Jussaume '90, Cambridge Trust

Michael Short '83, John Hancock Financial Services

Taylor Watts '01, Lehman Brothers

Ken Wormser '78, BOA, CDC IXIS Capital Markets

Derrick Wulf '98, Dwight Asset Management

#### Fund Management:

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Christopher Cole '82, Orion Advisors  
Robert Cotter PA, Merritt Capital Investment Advisors, LLP  
Dennis Ladd '95, Fact Set Research Systems  
Paul Rogers '79, Deutsche Asset Management  
Mark Wetzel '83, UBS PaineWebber, Inc.

**Women in Finance:\***

Julie Boland '88, Oglebay Norton Co.  
Kathleen Fisher PA, Alliance Bernstein  
Susan Hanna '72, GE Capital Markets  
Susan Kenneally '75, Bernstein Value Equities  
Anne Tangen '81, State Street Corporation  
Carrie Teffner '88, '97, Sara Lee Corporation

\*Note: The Women in Finance panel will be held in Memorial Lounge,  
Waterman Building

**Afternoon Panels (2 p.m.—3:45p.m.)**

**Venture Capital:**

Rick Abraham '77, SourceRight Group LP  
Douglas Adkins PA, Capstan Partners  
David Aronoff '96, CEMS BOA, IDG Ventures Boston  
Robert Cioffi '90, TR, Alerion Partners  
Timothy Davis '68, Fresh Tracks Capital  
Bruce Hernandez '82, Spire Capital Partners  
John Packard '68, Pure Barnyard

**Investment Banking:**

Anson Beard, PA, Morgan Stanley  
Michael Carpenter PA, Southgate Holdings, LLC  
Oliver Mathews '04, Houlihan, Lokey, Howard & Zukin  
James Raezer '88, RBS Greenwich Capital  
John Rogers '77, Arden Asset Management Corporation  
James Schaefer '90, BOA, UBS  
Lawrence Stone '81, Wells Fargo Bank—Capital Markets

**Private Wealth Management:**

Ron Hertel '65, Wachovia Securities  
Chris Rhim '87, Burt Associates, Inc.  
Chris Smith '77, Hickok & Boardman Financial Planning  
Nulsen Smith '75, RINET Company, LLC  
Steve Waltien '70, Merrill Lynch

**Fund Management:**

Leonard Darling '64, FPF Partners, LLC  
George Deming '64, BOA, Delaware Investments  
Irwin Goldberg '74, Goldman Sachs  
Robert Honstein '77, Newlin Capital Partners  
Eugene Peroni '73, Claymore Advisors  
John Snow '74, TR, State Street Global Advisors (retired)

**Business Development/Corporate Control:**

Joseph Adams, Jr. PA, Fortress Investment Group

Philip Daniels '81, TD Banknorth

David Haas '63, BOA, (retired) Time Warner

Kurt Hall '82, National CineMedia

Fran Rathke '82, Green Mountain Coffee Roasters, Inc.

Edward Riley '88, Bank of Ireland Asset Management

**Legend:**

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CEMS—College of Engineering & Mathematical Sciences

PA—Parent

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UVM HOMEPAGE

## Campus to Celebrate Coming Out Week

By The View Staff

Article published Oct 04, 2006

The week of Oct. 11 is National Coming Out Week, and Oct. 11 is National Coming Out Day. This year's events in celebration of visibility in the gay, lesbian, bisexual and transgender community, now in their 14th year at UVM, will take place from Friday Oct. 6 through Saturday Oct. 21.

The following events are free, unless otherwise noted, and open to the public:

- Friday, Oct. 6. "Discovery Our History: Profiles of ALANA and LGBTQA History at UVM," North Lounge, Billings, 3:30 to 5:30 p.m. Discover the history of UVM from a different perspective. Free dessert reception and live jazz music.
- Saturday, Oct. 7, Womyn's Night, Higher Ground, S. Burlington, 8 p.m. to 2 a.m. A 20-year monthly tradition continues with food, live music and dancing. \$5 in advance, \$10 at the door. Discount for UVM students.
- Monday, Oct. 9, Art exhibit reception: The Dialogues Project from R.U.1.2? Queer Community Center's Vermont Queer Archives, Allen House, 7 p.m. A celebration of gay and lesbian experiences past and present, including words from the interviews and pieces from the Vermont Queer Archive collection and interpretive artwork on Vermont GLBT lives.
- Tuesday, Oct. 10, Film: *Paradise Bent: Boys Will Be Girls in Samoa*, S1 Multi-Purpose Room, University Heights, 5 to 6:30 p.m. One of the first explorations of the Samoan fa'afafines, boys who are raised as girls, a part of traditional Samoan culture.
- Tuesday, Oct. 10, R.U.1.2? Queer Community Center Open House, 34 Elmwood St., Burlington, 5 to 8 p.m. See the new SafeSpace office, meet new staff and learn about R.U.1.2?'s programs and activities. Refreshments provided.
- Tuesday, Oct. 10, The Kinsey Sicks, Ira Allen Chapel, 8 p.m. "America's favorite dragapella beautyshop quartet."
- Wednesday, Oct. 11, National Coming Out Week Speak Out, in front of UVM Bookstore, noon to 2 p.m. Celebrate coming out by speaking out.
- Wednesday, Oct. 11, Film and discussion: *Gods and Gays: Bridging the Gap*, Campus Center Theater, Billings, 6 p.m.
- Wednesday, Oct. 11, Open Mic Night, North Lounge, Billings, 8 p.m. Join the Free to Be club for a night of music and poetry.
- Thursday, Oct. 12, second showing of *Gods and Gays: Bridging the Gap*, Campus Center Theater, Billings, 6 p.m.

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- Thursday, Oct. 12, Rhythm and Brews Coffehouse presents Gregory Douglass, Fireplace Lounge, Living/Learning Center, 9 p.m.
- Friday, Oct. 13, Queer People of Color Gathering, ALANA Student Center, 5:30 to 7:30 p.m. Enjoy light refreshments and a discussion of our needs as a community.
- Friday, Oct. 13, Free to Be Dance/Drag Show, 314 Living/Learning Center, 9 p.m.
- Thursday, Oct. 19, How2: Live with Pride in a Straight World, North Lounge, Billings, 7 p.m. Hear the stories of LGTBQA UVM community members who are able to embrace their identities in today's world.
- Saturday, Oct. 21, Outright Vermont's MasQUEERade Ball, a Halloween dance, 243 Main St., Burlington, 7 to 10 p.m. \$5 at the door.

Information: [LGBTQA Services](#), 656-8637

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## October Is Deaf and Disability Awareness Month

By The View Staff

Article published Oct 04, 2006

This October is UVM's 10th celebration of Deaf and Disability Awareness Month. As always, events will be held around campus to educate the community and heighten awareness about deafness and disabilities. Events are free and open to the public.

Highlights include:

- Monday, Oct. 9, Film: *Murderball*, Memorial Lounge, Waterman 6:30 p.m. A discussion about disabled sports with disabled athlete and activist Patrick Standen will follow the film.
- Saturday, Oct. 14, Deaf Film Festival, Campus Center Theater, Billings, 1 to 5 p.m. Vermont's first deaf film festival.
- Wednesday, Oct. 18, Disability Mentoring Day, Memorial Lounge, Waterman, 9 a.m. to 12 p.m. Career development for students and other job seekers with disabilities.

For a full list of events and descriptions, visit the [Deaf and Disabilities Awareness Month website](#).

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