THEODORE D. KEMPER / GSAS ’60 / has published a book on sociological theory, Status, Power and Ritual Interaction: A Relational Reading of Durkheim, Goffman and Collins (Ashgate), which presents an empirically based relational model of social interaction and emotions.

SEYMOUR KATZ / MED ’64 / received the Distinguished Physician and Lifetime Achievement Award from the Crohn’s and Colitis Foundation of America in October 2011. He also earned the Keynote J. Edward Berk Distinguished Lecturer Award of the American College of Gastroenterology the following month. He is an attending gastroenterologist at North Shore University Hospital—Long Island Jewish Healthcare Systems and St. Francis Hospital.

JOSEPH BOSKIN / GSAS ‘52 / has published a memoir of his time as official historian for a secretive Korean War–era project to build a U.S. Air Force Base in Greenland. The book is titled Corporal Boskin’s Cold Cold War: A Comical Journey (Syracuse University Press).

EILEEN NEEDLEMAN DARWIN / WSC ’52 / received the retiree teacher of the year award from the New York State United Teachers at its representative assembly in April 2011. Darwin taught in Huntington, Long Island, for 20 years and remains active in the union.

SIT DOWN FOR YOUR RIGHTS

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“Being in the cheese room for eight hours a day was like spending time in my studio,” former painter Saxelby says.

by Kristine Jannuzzi / CAS ‘98

The Big Cheese

by Anne Saxelby / Steinhardt ‘03

Standing at the counter of Saxelby Cheesemongers, a cozy shop nestled into a corner of a 72-year-old specialty food market on Essex Street, it’s easy to forget that the location is Manhattan’s Lower East Side and not rural Vermont.

Figurines of sheep and cows over head, and handwritten descriptionsof the cheeses give a distinctive mo numental appeal to the store. Owner Anne Saxelby’s warm smile and unhurried exchanges with customers complete the picture of the quintessential Vermont shop.

But despite its small size, the shop is making a big impact on New York’s cheese lovers. Saxelby selects cheeses from small producers at some 40 local farms, offering products not available elsewhere in the city. In 2011, her shop was named Manhattan’s Small Business of the Year by the city’s Neighborhood Achievement Awards, and she has developed a bustling wholesale business supplying cheese to more than 150 New York area restaurants, including Michelin Star recipients Gramercy Tavern, Per Se, and Minetta Tavern.

As a student at NYU, the suburban Chicago native would never have called herself a “foodie.” “I was more interested in the arts, and more so, I found parallel between converting milk to cheese and creating a work of art. The multi-step process requires a similar level of patience, table, and both painting and cheesemaking are largely solitary activities.”

“Being in the cheese room for eight hours a day was a lot like spending time in my studio,” she explains. “It’s the same principles of rigor and precision and craftsmanship, but with cheese, the results are edible, so anyone can judge it for themselves.”

She continued to hone her expertise by working at Murray’s Cheese Shop for the next year and a half, and visiting cheese farms in Vermont. Craving even more experience, Saxelby interned overseas with cheesemakers and affineurs (cheeseagers) in France’s Loire Valley. “I was also paying on specialty shops and gourmet food businesses,” she admits. “I figured I’d see where this trip was kind of R&D to see what was going on in Europe that might be missing over here.”

She cites one specific shop in Paris, Laurent Dufour, as inspiration. “It’s like a cheese shop in Rwanda, where you can’t even get the same cheese in every one of the small places.”

After years of self-education, Saxelby opened Murray’s Cheese Shop for the next year and a half, and then moved to Murray’s in New York. She modified a sample business plan that she found online and put together some preliminary financial projections in January 2006. A friend suggested that she consider opening a little store within the city-operated Essex Street Market, and she recognized that running a tiny stand there would be much more manageable than attempting to rent an independent space. Her parents loaned her the money for the initial investment, and by May of that year, Saxelby Cheesemongers was open for business. “At the beginning, I worked six hours a week by myself,” Saxelby says. “I was getting the cheese mostly via FedEx, because there aren’t many distribution networks in place for small farms. It took a year and a half. Nine months after opening, Saxelby joined forces with a small business partner, and her shop has two full-time employees and several part-timers working at both the shop and a 2,000-square-foot warehouse in Brooklyn. That space is the base for the company’s wholesale activity, which accounts for 75 percent of its income. Within the next five years, Saxelby plans to open a second shop in New York, and she found a second cheeseager to manage it.

Saxelby set out to find a friend who had experience running a small shop in New York, and she found online and put together some preliminary financial projections in January 2006. A friend suggested that she consider opening a little store within the city-operated Essex Street Market, and she recognized that running a tiny stand there would be much more manageable than attempting to rent an independent space. Her parents loaned her the money for the initial investment, and by May of that year, Saxelby Cheesemongers was open for business. “At the beginning, I worked six hours a week by myself,” Saxelby says. “I was getting the cheese mostly via FedEx, because there aren’t many distribution networks in place for small farms. It took a year and a half. Nine months after opening, Saxelby joined forces with a small business partner, and her shop has two full-time employees and several part-timers working at both the shop and a 2,000-square-foot warehouse in Brooklyn. That space is the base for the company’s wholesale activity, which accounts for 75 percent of its income. Within the next five years, Saxelby plans to open a second shop in New York, and she found a second cheeseager to manage it.

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For the April 2010 Wilm-
ington News Journal and
Annual Athletic Club Sprint
Triathlon two-and-a-half
hours later, thanks to a
family alarm clock. This
left little time to warm-up.
Then he was positioned to
start way in the back, be-
hind weekend warriors and
teen half his age who
were simply out for the
personal challenge. Pope-
son was racing for his ca-
reer. Less than a year
before, he’d given up a
good job and much of his
social life to begin chasing
his dream of becoming a
professional triathlete.
When the starting gun
sounded, Popeson quickly
moved past the pack, fin-
ishing an unexpected sec-
ond in his debut triathlon.
The only person to beat
second place wasn’t
coming off two-and-a-half
months training, but coming
after leaching warriors
in Washington (North Car-
olina) Triathlon. He was
starting from scratch.

Pope-son’s communications
degree had landed him a job
promoting the Nike run-
ing brand along the East
Coast at high schools and
Nike events, but seeing
clinic runners regularly left
him wanting more: “I’d
decided I wanted to do this,
so I think I can do that,”
he remembers. His parents,
Joanne and Dennis, were
skeptical at first, but they
knew it would be a
26-year-old says. “If I was
a3.1-mile run would seem
a 11.5-mile bike ride, and
an11.5-mile swim, the
triathlon entails a
300-yard swim,
ond in a competition that
includes the Metropolitan
Museum, the Albertina in
Vienna, and the Museum of
Fine Arts, Boston.

McWhorter is the author of
Descamisada y unida: Lucha
versus la violencia en las
mujeres campesinas de
México (CLASP, 2007).

The John B. Sanfilippo & Son
Center for Entrepreneurial In-
novation at NYU Stern is
honored to present the 15th
annual Entrepreneurship
Awards Dinner for Wanger
Excellence in Service,
Uncovering the Impact of
Emerging Trends in the
Global Food System.

The dinner will feature a
1980s
Frank DiSimone / STERN ’80 / received the Excellence in Service award at the Faculty
Awards Dinner for Wagner
College in Staten Island
this past November.
DiSimone has taught
at Waper since 2005.
Mas Fergusson / STERN’80 / received will have his 13th solo exhibi-
tion, Painting My Father,
hoisted at Hebrew University
in Jerusalem, the Istanbul
Venia, and the Museum of
the City of New York.

Sugee Wilson / TSG ’80, GSAS ’86 / released Runaway Dream,
his CD of string band,
bass, and percussion, in-
cluding the Metropolita-
n Museum of Art, the Crys-
tal Bridges Museum of
American Art, the British
Museum in London, the
Museum of Fine Arts in Vienn,
and the Museum of the
City of New York.

Lawyer of the Year by Best
Lawyers. He is a part-
ner at Proskauer, LLP.

Alair Skar / GAL ’79 / was honored by the
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NYU was founded in 1831 to be “in and of the city,” and has grown into a global network university that is “in and of the world.” Our diverse alumni population reflects that expansion, with more than 22,000 graduates living outside the United States. Many of them studied abroad as students and speak multiple languages, and like so many of their fellow students, alumni are leaders in their fields.

With 10 existing NYU global academic centers, two more on the way in Sydney and Washington, D.C., and two postal campuses in Abu Dhabi and Shanghai (opening in 2013), the number of alumni living and working overseas will continue to grow. The NYU Office of University Development and Alumni Relations responded to this growing body of international alumni by establishing the Global Alumni Passport program, with the purpose of not only expanding existing alumni activities but also of providing strong professional networking opportunities for our graduates.

In the past two years, we have held receptions with President John Sexton in Beijing, Shanghai, Hong Kong, London, Abu Dhabi, Seoul, and Paris, as well as events for alumni and parents in Singapore, Bangkok, Dubai, Taipei, Mumbai, and Tel Aviv.

Alumni have also taken the lead in running local events and activities with assistance from the Office of University Development and Alumni Relations. Recent events have been held in cities such as Seoul, Dubai, London, Paris, Hong Kong, Singapore, and beyond—and there’s an array of regional alumni clubs and networks spanning the United States.

Whenever you have established yourself post-NYU, we hope you will remain engaged with your alma mater. In order to stay informed about university programs around the world, please update your contact information at www.alumni.nyu.edu/address-change.

neu at the princeton club of New York

NYU / SPRING 2012 / 55

NYU PASSPORT
Micheal Butler was first drawn to Latin America in 1991 by an internship to help build affordable housing in Colombia.

Before settling in Bogotá, Butler traveled around Central America to improve his Spanish. He was dazzled by its paradisiacal beauty: the vibrant blue waters, lush flora, and striking scenery. The southern part of Costa Rica had a little base of tourism going, but it was still very remote and pristine, which is what we were looking for,” Michael says. They were confident that the lodge’s environs, adjacent to Piedras Blancas National Park and only accessible by boat, would retain their unspoiled beauty.

Butler put his plan on the back burner while he returned to New York to finish his master’s in urban planning at the Robert F. Wagner Graduate School of Public Service before working in real estate development and community revitalization throughout New York City. His ambition was reborn when he bumped into Donna Madey at a holiday cocktail party organized by the American Planning Association. Madey, who works in real estate development, met as graduate students at Wagner but didn’t know each other very well. A native New Yorker like Butler, Madey had also spent time outside of the city, working in open space protection in Castle Rock, Colorado. The two shared a passion for the outdoors and when Michael revealed his plan to create an eco haven, Donna was easily persuaded. “It was not a difficult idea to embrace,” she recalls.

When the couple opened Playa Nicuesa Rainforest Lodge in April 2003, ecotourism was in a period of transition. The industry, which had provided rustic adventures for rugged individualists in the 1980s, began to include more creature comforts and attract families in the 2000s. The term has consequently become more vague, though ecotourism is typically defined as a small-scale, low-impact enterprise that seeks to educate visitors about pristine areas while benefitting the local economy. Billed as a “high-end” eco lodge, Playa Nicuesa aims to balance sustainability—solar energy and recycled materials, including naturally fallen wood—with modern conveniences, such as hot water and refrigeration. Though kayaking tours and guided rainforest treks, visitors are invited to explore the environment. The main lodge is a breezy, open-air structure that seamlessly integrates the outdoors. “There’s a real sense of where you are,” Donna remarks. That’s also true of the cuisine, which draws from local produce and spices. Coconut, lemongrass, tropical salads and chutneys enliven the lodge’s Latin-inflected family-style meals. Fresh fish caught by guests during the day appears as sushi come cocktail hour.

“Off the grid” is a term that both Michael and Donna use to describe the resort’s location. Its remoteness has proven to be mostly a blessing but has presented distinct challenges. When erecting the lodge, the Butleres had to buy a barge to bring over cargo in wheelbarrows. The isolation has also fostered a familial bond among the now 22 staff members—all locals, save the in-house yoga instructor and massage therapist. (The Butleres returned to New York in 2009 to reconnect with their East Coast roots.) Carol-Lynn Grow, who visited the lodge twice, recalls one trip just before sunset when she watched the entire staff jump off the dock and into the bay. “You felt you were surrounded by people who enjoyed the big things in life as well as the small things.”
Damaris Sanchez
Steinhardt 2012
Hails from: New York, NY
Major: Childhood Education and Special Education

“Why I made a gift to NYU during my senior year:
I want to give back because the scholarships I received from NYU have helped me achieve my academic goals.

Greatest source of pride:
I am a native New Yorker and an NYU student!

Favorite thing about NYU:
No matter who you are or where you’re from, you can carve your own niche at NYU.

What I have done to give back:
Tutor deaf children through America Reads, assist New York City teachers in their classrooms, and help them secure the right to live with a learning disability to places like NYU.

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NYUAlumni
NEW YORK UNIVERSITY

1990s

ADAM BERENSON / TSOA ’93 / has had a collection of his early jazz music released by Mighty Quinn Productions.

GABRIELLE F. CUMBERLAND / TSM ’93 / is the author of Damp Whisper (Vantage), a novel about courage in the face of life’s changes. Her first novel, A Matter of Keeping (Vantage), was published in 2009.

DIANA K. LLOYD / GSAS ’99, LAW ’09 / was named to the 2011 Time Magazine list of Super Lawyers. She has served on the board of directors of the National Council for the Arts since 2002. She is a partner in the Boston office of the international law firm of Andrews Kurth. She is also a fellow at the Stern Center for Business Leadership and a visiting scholar at the Harvard Kennedy School of Government.


ROBBY H. WALENSKY / TSOA ’99 / published The King Maker (Champagne Books), a contemporary romance- set in England and New York City. She is a full-time, part-time teacher.

WAGNER COLLEGE / WINTER 2012 / 59

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n June, 2012, NYU will celebrate its 180th commencement ceremony—once again at its new home for the event, Yankee Stadium. Last year, on the eve of the big day, the Empire State Building (above) shined bright in NYU purple to help students, parents, and friends toast the 179th graduating class.

NYU Family Legacy

NYU takes great pride in recognizing those who have made a family tradition of attending the university. If you and another member of your family are NYU graduates, let us know via a Class Note and we’ll list your names here.

This issue’s spotlight family:

MICHAEL J. CAMPBELL / STERN ’72 / (FATHER)
ANTHONY CAMPBELL / STEINHARDT ’94 / (SON)

GIFTS EXPAND ACADEMIC ENTERPRISES ACROSS CAMPUS

The following are just some of the many generous gifts recently received:

• The Gucci Foundation has established the Gucci Distinguished Visiting Professorship in Fashion and Fashion Business in the Gal- latian School of Individualized Study, enabling a design or industry expert to teach a course each semester. The Gucci Visiting Professor will also at least one public presentation during his or her tenure on how students can develop their understanding of all facets of the fashion industry. The Gucci Visiting Professor will co-teach each class with a current Gallatin faculty member.

• With a $1.5 million grant over the next three years, Banco Santander renewed its scholarship support for two students interested in Latin American studies. The fund will award tuition assistance to outstanding students in the Master of Latin American Studies program, including the first four years of the course of study, in recognition of the excellence of our students.

• Constance and Martin Silver have pledged $1 million to establish The Constance and Martin Silver Scholarship Fund at the NYU Langone Medical Center’s Cancer Institute. The fund will support fellowship training that will enhance clinical outcomes for all patients.

FIRST BERNHARDT DENMARK PROFESSOR OF INTERNATIONAL AFFAIRS APPOINTED

First Bernhardt Denmark Professor of International Affairs appointed

To his successor, the prime minister of Denmark, Frank Petersen, the new appointee credits his years at NYU with making him the leader he is today. "I was fortunate to be a part of a vibrant, dynamic community here at NYU," said Bernhardt, who is currently professor of international politics at Princeton University.

The appointment of Denmark's prime minister as the first Bernhardt Denmark Professor of International Affairs at NYU is significant because it marks the beginning of a close friendship that continues to this day. Denmark graduated from NYU in 1941, served in the U.S. Army, and then joined International Law between 1943 and 1948. He became the company’s president in 1965, and under his leadership, the company greatly expanded its product base and global reach. Denmark

2000s

KELLY BRENNAN / STEINHARDT ’00 / recently completed an EdD in executive leadership at Harvard University. Brennan’s dissertation focused on the role of philanthropic philanthropic leadership in higher education, specifically on the practices and perceptions of chief advancement officers to toward alumni giving and alumni volunteer efforts.

STEINHARDT ’98 / was recently commissioned to do a piece for Harper’s Bazaar and Swarvoski; the artwork was included in last December’s issue of Bazaar and will be auctioned to support the arts of Elsyyam, a charity dedicated to bringing art and artists into children’s hospitals.

AARON FORD / TOSA ’99 / was promoted to vice president, on-air programming, in September 2011. He manages the on-air programming team and oversees all promotional scheduling and planning for USA, Cito, and Universal HD channels. Ford joined USA Network as an intern, working on shows such as Le Femme Nikita while in college.

FRANCIS M. HULT / CAS ’98, STEINHARDT ’01 / has been awarded the title of doctor of finland, Finland’s second-highest academic rank, by the University of Jyväskylä in recognition of his scholarly work in discourse studies and educational linguistics.

MAUREEN BRADY COOK / STEINHARDT ’00 / is director of study at the Urban School of South Africa in September.

TONI IRVING / GSAS ’01 /, deputy chief of staff to Illinois Governor Pat Quinn, received the John D. and Catherine T. MacArthur Foundation “Champion for Change” award. The honor recognizes her efforts to make juvenile justice reform a priority.

NEW YORK UNIVERSITY STATE OF MIND

On May 16, 2012, NYU will celebrate its 180th commencement ceremony—once again at its new home for the event, Yankee Stadium. Last year, on the eve of the big day, the Empire State Building (above) shined bright in NYU purple to help students, parents, and friends toast the 179th graduating class.
New York University mourns the recent passing of our alumni, staff, and friends, including:

WILLIAM WOLFF / ARTS ’36
SIDNEY METZGER / ARTS ’37
NYU POLY ’48
RUTH BARAN MARCUS / WSC ’41
CORWIN HANCOCK / GSAS ’44
MORTON FREIDEN / STEINHARDT ’47
MURRAY HANDWERKER / WSC ’47
ARNOLD ALLAN PISKIN / STEINHARDT ’48
MARVIN GELMAN / ARTS ’50
CORNELIUS QUINN / STEIN ’50

JAMES G. CHAPMAN / STEIN ’52, GSAS ’64
HOWARD KAPLAN / ARTS ’53, GSAS ’54, ’58
MELVIN STANGER / WSC ’56
ROBERT A. LACKEY / STEIN ’77, ’83
INEZ LOIS SMITH / STEINHARDT ’53
ROBERT E. BERMAN / STEIN ’69
CHARLES E. DODD / ENG ’75
DONALD LANIER / SCPS ’64
MATTHEW SAPOLIN / WSC ’93, WAG ’96

KARLA J. SOLORIA / CAS ’08 / has joined the law firm of Kaufman & Canoles as a litigation associate.

GABRIELA MARCUS / TSOA ’09 / co-authored Theater as Life: Practical Wisdom Drawn From Great Acting Teachers, Actors and Actresses (Marquette University Press) with her psycho-analyst father, Paul Marcus.

KATIE SHEA / STEIN ’10, GSAS ’11 / and AMANDA SITZER / CAS ’11 / work at CitySips, a company that makes reliable and foldable balloon flats, and was founded by Shea and Levitt in their NYU dorm. The two were named finalists in Business Week’s 2011 Young Entrepreneurs contest.

HAMPTON WILLIAMS / STEINHARDT ’09 / spent two months in Joplin, MO, working with the state attorney general’s office aiding tornado victims and the disaster recovery effort.

2010s

MARK D. GALINDO / STEIN ’10 / married Amy M. Krivoshalke on July 16, 2011, in Omaha, NE. Marc is a leveraged finance banker at GE Capital, and Amy is a marketing writer at American Rehabilitation Agency.

SARA A. O’TOOLE / LAW ’10 / has joined Loeb, LLLP’s New York office as an associate in the real estate department.

ALEXANDER A. POGREBINSKY / GSAS ’10 / has opened Bear, a restaurant and bar in Long Island City, NY. The restaurant serves what Pogrebinsky describes as “new European cuisine” and is open for lunch, dinner, and brunch.

KIRSTEN BISCHOFF / STEIN ’10 / and KATIE SHEA / STEIN ’10 / have been named partners at Irell & Manella LLP.

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WHAT
Occupy Wall Street gathering to make music and art in January 2012

WHERE
Washington Square Park

WHY
The group above was rapping about the economy when Egle Makaraite (Gal ’14) took this photo, one of many snapped by the Visual Arts and Society major, who camped out at Zuccotti Park on the first night the movement began there. The whole experience has inspired the Lithuania native. “There are so many people getting to know how the government works and the issues at hand,” she says. “It really is democracy in action.”

—JASON HOLLANDER

PHOTO © EGLE MAKARAITE