**President’s Notes**

My first visit to Chewonki Neck was in July 1959, when I was 9 years old and accompanied my parents to camp to visit my older brother Dave. We had a picnic at The Point, the beautiful spit which I would later learn holds such a dear place in so many people’s hearts, and I have a clear memory of walking to the end of it. Among the people with us was Bob Elmore, one of Dave’s counselors, who 32 years later would be Chair of the Board of Trustees when I became president!

Chewonki was open for business 8 weeks of the year in those days. Clarence Allen, the camp’s founder, had retired as headmaster of The Rivers School in Massachusetts and was living in Camden. He and his wife, Kay, were seeking a new owner for camp. Hardy Ellis, who for years had been Clarence’s right-hand man, thought long and hard about the opportunity, as did John Eusden, a former camper and counselor who is now on our Advisory Board. In the end, Clarence worked with Mel Chapin and several other former campers and counselors to create the Chewonki Foundation, which in 1962 became the second private summer camp in the country to incorporate as a nonprofit institution. (The first were our friends at the Eagle’s Nest Foundation in North Carolina.)

The walk to The Point is not much different today than it was 46 years ago. The trees are certainly taller! Fifty years before my first visit, our forest was just beginning to take over the abandoned sheep pastures of a derelict farm. The buildings were “composting,” as Tim Ellis likes to say. Clarence Allen had purchased the place in 1917 and made the most of what he had, moving his fledgling operation from Split Rock on the New York shore of Lake Champlain. Together he and his family, friends, counselors, and campers created their Salt Water Camp for Boys—Camp Chewonki.

There is a great spirit on this peninsula. I like to think we have just the right mix of nature and human life here. As I sit at my desk on a warm spring morning, Maine Coast Semester students are hurrying back to their cabins for one last chore before classes. A group of eighth-grade students from Poland, Maine, here for an Environmental Education program, are trudging out of the woods along the nature trail. Down the hall, Dick Thomas and Greg Shute are fine-tuning this summer’s wilderness and camp trips, and Betta Stothart is preparing press releases for our annual Sustainable Energy Conference. There is a palpable sense of energy and of accomplishment on campus!

Clarence Allen did not imagine that his summer camp would spawn such programs and activities. He told me so in September 1973 on a visit to the Neck. Our first school-year program—Maine Reach—had just commenced, and he and Kay had stopped by for a chat. Clarence was a bit surprised by the physical improvements to the place, and he was visibly proud of what Tim and the board had accomplished in only a handful of years.

Nineteen years is a lifetime—plus some! We look forward to celebrating Chewonki’s birthday on Saturday, July 23, and hope that many of you will join us for a day of festivities, dinner, a campfire, and, mostly, an opportunity to reconnect with some of the people who have helped make up the story of your life. I hope you will think about your memories of this place, whether as camper, counselor, student, teacher, parent, or friend. Think about the friends and colleagues you have met here—people like Mark and Ingrid Albee—who have helped to make your experience so rich and rewarding.

There is a great spirit still alive and well on Chewonki Neck, and I am pleased that so many, many of you are a part of it.

W. DONALD HUDSON, JR.
As several people on campus have discovered in recent months, it can be lots of fun to plan a 90th birthday party! For one thing, there are boxes and boxes of wonderful photographs to comb through. A large selection of Chewonki photos will be on display in the Center for Environmental Education this summer, but you can get a sneak preview at a smaller selection of them by looking at the Annual Report that begins opposite page 12. A key to the photos appears on the report’s last page.

Graphic artist Bill Fall of Harpswell, who for many years has expertly designed each issue of our Chronicle, enjoyed creating a stylized retrospective look in honor of the celebration. The cover for this issue was taken from a Camp Chewonki brochure that was published circa 1935 and printed in Augusta. The artwork was done by Peter Kilham of Providence, Rhode Island, who was a camper at Chewonki in 1918 when he was 12 years old—the same summer his father, Boston architect Walter Kilham, designed renovations to the Farm House. Peter grew up to become an artist, engineer, and innovator who had a lifelong love of birds. He founded Droll Yankees bird feeders and was widely known as “the father of the modern bird feeder industry.” Peter’s daughter Anne Kilham is a well-known designer and watercolor artist who lives in Rockport, Maine.

The celebration of Chewonki’s 90th anniversary will culminate on Saturday, July 23, with a gathering at Chewonki Neck. Plans call for an afternoon and evening of activities, dinner, and a campfire, and participants from all Chewonki programs are cordially invited. See the back cover for a schedule of events and the inside back cover for information on registration.

News from the Neck

Cheatonki Receives Maine Yankee Land and Funds
After years of planning, it finally happened: on March 22, Maine Yankee Atomic Power Company finalized its donation of 200-acre Eaton Farm to Chewonki. The donation, together with a $200,000 grant, fulfills a commitment Maine Yankee made in its 1999 Federal Energy Regulatory Commission settlement agreement. In accepting the property and grant, Chewonki is obligated to create a nature preserve, maintain public access to the property, foster stewardship of the Sheepscot River estuarine environment, and provide a forum for dialogue on environmental policy issues. Plans are already underway for the property’s use, and the funds are in an endowment for Chewonki’s Center for Environmental Education.

Eaton Farm lies just east of Chewonki Neck and had been owned by Maine Yankee since 1968. The property consists primarily of woods and fields bordered by the tidal Bailey Cove and Chewonki Creek. It is a popular access point for local clammers and wormers.

After considerable review, Chewonki’s Board of Trustees determined that the property will not be used to expand the Chewonki campus anytime soon. Instead, an idea has emerged to create a 12-mile trail from Chewonki Neck to the Town of Wiscasset, crossing Eaton Farm. The trail is intended primarily for low-impact recreational use such as walking, hiking, mountain biking, cross-country skiing, and snowshoeing. It will run adjacent to the shore for nearly its entire length, with views of Montsweag Bay and the Back River estuary. The project has already gained the support of the Recreational Trails Programs of the National Park Service and the Maine Department of Conservation. Chewonki is now seeking funding for construction, signage, kiosks at the trailheads, parking areas, and GPS systems to help map and route the trail. Construction will begin this fall, with help from the Maine Conservation Corps and Chewonki staff, volunteers, and Maine Coast Semester students.

“Maine Yankee is delighted that the Chewonki Foundation now has stewardship of this beautiful property,” said Ted Feigenbaum, Maine Yankee president. “We are confident, given Chewonki’s outstanding history as an environmental education organization, that implementation of their Eaton Farm proposal will benefit everyone in the midcoast area.”

After a brief signing event in Wiscasset to finalize the transfer, Don Hudson returned to Chewonki elated. “This represents a significant remuneration for Chewonki,” he said. “These funds will provide support for our public environmental education. And a 12-mile coastal trail will have lasting year-round benefit to residents and visitors of midcoast Maine, as well as Chewonki participants.”

Chewonki’s Big Eddy Campground on the West Branch of the Penobscot River opened for the season on May 6 and will remain open until October 10. This is a perennially favorite spot for fishing, kayaking, and canoeing and a great base from which to explore the many gems of the North Woods, including nearby Baxter State Park. Many families have enjoyed camping and fishing here for years. You can find photos and information at www.bigeddy.org. Reservations can be made at the website or by calling 207-350-1599.
Hot Water from the Sun
The roof of the Allen Center has changed, and so has the source of heat for the hot water inside! This past winter a group of hearty souls, including several Chewonki staff and volunteers, climbed the south side of the Allen Natural History Center and installed a state-of-the-art solar hot water system. The new system, which includes a total of 132 solar tubes, is now reducing the building’s need for conventional water heating by two-thirds and is the latest step in Chewonki’s crusade to reduce our CO2 emissions.

“Solar hot water is the most cost-effective renewable energy technology available today,” said Renewable Energy Pathways Coordinator Peter Arnold, with his characteristic smile. “So, another good reason to use this system is because it saves money.”

The project was initiated by Peter, with considerable help from Seth Silverman, an MCS 30 student who became increasingly passionate about renewable energy during his tenure at Chewonki in 2003. Seth helped write a grant proposal to pay for the project, and he continued his ardent involvement even after his semester at Chewonki ended. At his home school in New York City (the Fieldstone School), Seth spearheaded an effort to have a similar solar system installed! He is now a freshman at Stanford University and is active in Students for a Sustainable Stanford. He spent his spring break visiting arctic oil-development sites—a trip that “made me realize the extent to which we must break our oil addiction and reduce our consumption of fossil fuels,” he said on his return.

Chewonki is grateful to several anonymous donors who have contributed to the solar hot water project, and to Purist Energy LLC, of Portland, Maine, which provided essential manufacturing and design support. Purist is also partnered in the Chewonki Renewable Hydrogen Project, which will be inaugurated this fall.

Meet Wejak, the newest member of our Outreach team. She came to us last year when she was just a few months old, after her mother was killed by a car. A wildlife rehabilitator cared for the young woodchuck with the intention of releasing her back to the wild, but Wejak imprinted on the rehabilitator and was deemed unreleasable. Thanks to the patience of the entire Outreach staff in training her, Wejak now travels regularly to schools and libraries all around Maine. She is a big hit in our programs “Mice to Moose: Mammals of Maine” and “Fur, Feathers, and Feet: An Introduction to Birds and Mammals.”

CHALLENGE GRANT INCREASED FOR CANOE EXPEDITION FOR MAINE GIRLS
Chewonki’s fourth annual Canoe Expedition for Maine Girls will depart for the Allagash on July 1 with two leaders and ten girls. As happened last year, applications were received from more than twice as many girls as the trip can accommodate. If all goes as planned, however, that needn’t be the case next year. A recent increase in a challenge grant to the CEMG will provide funds for expansion of the program in 2006, additional scholarships, and an endowment for long-term sustainability. All donations received before July 1 will be matched, up to $7,500. Chewonki thanks Lynn Harrison of Bridgton, Maine, who provided the initial challenge grant and then increased it, and the many others who have so generously supported this exciting program. Please contact Lucy Hull, Director of Development (207-882-7323, ext. 20), to learn how you can support this and other girls’ programs at Chewonki. And for more information on the expedition, visit www.chewonki.org and click on “Camp Chewonki, Girls Programs.”
Editor's Note: Mark Albee gave his final Farm Talk on a cool morning in March. MCS Director Willard Morgan was there and was moved to write this essay. For more on Mark and Ingrid's departure, see page 14.

I have been thinking a lot about a conversation we had yesterday on work program," he began. Bathed in morning sun, shaded by his blue, well-worn insulated brim cap, Mark Albee stood outside the tool shed at the east end of the barn to begin his Farm Talk and shearing demonstration.

He was referring to a discussion of a Peter Singer article assigned in Environmental Issues that had riled up several students in MCS 34. Mark asked who had read the article, and the thirteen students raised their hands—within a minute Mark had easily connected the classroom to the farm.

“For me,” Mark continued, “it is really about one word: connection. I have a little example for you,” he said, walking over to retrieve two jackets hanging on the wall.

“Have you ever seen a petroleum to fleece demonstration?” he asked with a straight face, as he held aloft a gray synthetic fleece jacket. Several faculty members chuckled in recognition, whereas the students weren't yet sure of the implication. Mark explained that he knew little about the jacket and how it was made. He wasn't even sure where he had acquired it; maybe it was left by a student. He suspected that a petroleum to fleece demonstration would involve time in a chemical plant somewhere distant, using raw material from around the world.

Putting down the fleece, Mark picked up his brown mottled wool sweater and continued. “Let me contrast the fleece jacket with this sweater to demonstrate what I mean by connection. Ingrid knit this sweater for me of yarn spun from the wool of Henry, one of our rams. I remember the day we bought Henry. It was a beautiful fall day in 1993, and I went up to Randolph with Zoe Richards, who taught science here at the time. We visited Janet Seavey who runs a very good flock. We spent some time looking over the animals together. Zoe looked for the one with the best fleece. She knew a lot more about that part of the animal then I did, I tend to know more about sheep before the fleece is removed. So we picked out Henry together and brought him back to Chewonki. Of all the sheep we have had here since, only one does not have Henry blood, and that is Adam, the ram we bought to replace Henry.”

Here Mark wavered, as he said, “I am connected to these sheep and I am connected to this wool and I am connected to this sweater.”

The pause afterward was brief, the dip of the head subtle, the brush of the hand across the nose nonchalant. If you weren't paying attention, you might have missed the moment. But everyone was paying attention, and I would be surprised if anyone missed it. I will never forget it.

With a simple directive, we were all in motion to the east opening of the barn. Mark told some of us to kneel in front and others to stand on the boards stacked to the right. Energized by his own account of the wool in his sweater, Mark added, “Those boards there. Those were milled right here on the land, from trees that we cut, with a mill run by Bill Hinkley’s father, and I know Bill Hinkley. I am connected to those boards.

“And in the far corner of the barn, stacked up in the loft, are boards that were cut by many of you. You are connected to those boards. I can return some day in the future and see those boards in use here. That is what I mean by connection.”

For the next fifteen minutes connection rang in my mind as Mark deftly handled Ruth and sheared a beautiful dark wool fleece which spread—in one piece—nearly from side to side of the barn drive. The shears were turned off, and students and faculty asked questions: “Is the sheep going to be cold?” “Who shears all the sheep that go into millions of wool sweaters?” “Will the cuts heal OK?”

Backlit in the barn opening, Mark stood calmly, erect, hair tussled from the effort, vest partially opened, Ruth still propped against his legs with her own four limbs splayed. Patiently he answered the questions asked across the shining fleece.

Meanwhile his right hand blindly brushed over Ruth’s head, and he began to gently scratch up and down her forehead. Her eyelids wavered a bit under the attention, and she was calm. Although the premise was Sheep to Shawl, as Mark dismissed us from his last MCS Farm Talk he had done much more than demonstrate shearing. He had embodied connection.

Willard Morgan
Where Education and Production Meet

It is spring on Chewonki Neck, and nowhere is the exuberance of the season more in evidence than at the farm. The pastures grow greener by the day. Seedlings are thriving in the hoophouse, and work has started in the gardens. Our Belgian draft horse, Sal, and the hens, cows, and sheep are foraging outdoors again. And to the great delight of everyone, there are wobbly lambs and tiny, wriggling piglets in the barn!

This farm is an essential part of life at Chewonki. In addition to producing a substantial amount of our food, it plays a role in nearly every program that happens here. Maine Coast Semester students participate in almost all aspects of the farm work; EE groups tour the farm and contribute their compost to it; and many summer campers choose farm work as a daily activity. Whether they milk a cow, turn compost, or thin a row of carrots, hundreds of young people each year have their first exposure to farming and gardening here. In many cases, they also have their first exposure to purposeful physical labor. As long-time farm manager Mark Albee put it recently, “The farm is the place where students make connections, where they find more than an aesthetic and recreational connection to land. It illuminates the interconnectedness of our lives.”

Chewonki’s working farm has been in operation since 1969. In many ways, it is a typical New England farm. Small and diversified, it comprises 1 acre of intensively managed vegetable gardens, 14 acres of pasture and hayfields, 250 acres of woodlot, and livestock. The livestock are raised for meat, milk, eggs, and fiber and include a dairy cow, ten brood ewes, and sixty-five laying hens. According to the season, there are also a few calves, a dozen or more lambs, six pigs, a small flock of turkeys, and a hundred broilers. Much of the power to run the farm comes from Sal, who is used for plowing, cultivating, haying, logging, hauling wood, and many other tasks. Put all of these components together and what emerges is a model of sustainable, small-scale, organic agriculture.

What is not at all typical about this small farm, however, is its stated goal: “to educate program participants while producing food, wood products, and fiber for the community.” This goal significantly influences how the farm is managed, because it means integrating eager but largely unskilled hands into every day’s work. The full-time farm crew—
have for this farm. “The connection to land through work is a diminished experience for most people today,” he says. “They are connected to land through aesthetics and recreation only. But these often involve consumption and are vulnerable to the consumer culture.” Mark believes the pleasures of working on the land are more difficult to exploit, less subject to commercialization. What many people discover at the farm, he believes, are “the simple satisfactions that come to us through work.” Mark’s goal is not to turn everyone into farmers; it’s enough, he says, if they take a piece of what they learn here and apply it to their lives when they leave Chewonki.

In an essay written several years ago for Amy Rogers’s English class, an MCS student described the Chewonki farm as a place where “you know you’ve gotten your hands into something, done some honest work, left your mark on and been marked by Chewonki.” Kudos to Abbe Vogels of MCS 14 for saying it so perfectly.

ELIZABETH PIERSO

“\nThe farm is the place where students make connections, where they find more than an aesthetic and recreational connection to land. It illuminates the interconnectedness of our lives.”
Mark Albee Passes the Reins—Quite Literally—to Brad Johnson

Almost fifteen years ago, in December 1990, Mark Albee arrived in Maine with his wife, Ingrid, and their two young boys to become Chewonk’s full-time farm and woodlot manager. The property has flourished under Mark’s care—and Ingrid’s as well, we hasten to add—but the time has come for a transition. A few weeks ago, Mark handed his title—and Sal’s reins—to his assistant of the past five years, Brad Johnson.

To anyone who knows Mark, his plans for the future will sound completely in character. This fall, Mark will enter the classroom again, albeit a nontraditional one: Cornell University’s 16-week farrier school in Ithaca, New York. By Christmas he will be a bona fide expert on the anatomy of the equine foot and on fitting and nailing shoes. He will then join Ingrid at their property in Wonalancet, New Hampshire, and for the first time ever they will settle down to work their own land. “Coming on toward 50, I think it’s about time,” he says with a smile.

Brad Johnson is delighted to be following in Mark’s footsteps. Brad first came to Chewonki in 1996 as the MCS Admissions Director and Environmental Issues teacher and moved to the farm in 2000. “Brad possesses the skills, interest, and dedication to the mission of our small farm to excel as its manager,” says Don Hudson. “We are very lucky to be able to pass the mantle of leadership from Mark to Brad, never missing a beat.” Brad is a graduate of Bowdoin College and is married to Emily LeVan, also a Bowdoin grad. Emily is a former MCS Spanish teacher, nurse’s assistant, and wilderness trip leader; current nursing student; and elite runner (see “People” for news of her exciting finish in this year’s Boston Marathon). Brad and Emily will move into the Gatehouse this summer with their one-year-old daughter, Maddie.

THE 2004 HARVEST

VEGETABLES
Basil 53 lb.
Beans 95 lb.
Beets 220 lb.
Broccoli 322 lb.
Cabbage 400 lb.
Carrots 600 lb.
Cauliflower 65 lb.
Chard 31 lb.
Cucumbers 457 lb.
Garlic 161 lb.
Kale 50 lb.
Lettuce 1,200 lb.
Melons 609 lb.
Onions 1,139 lb.
Peas 20 lb.
Peppers 310 lb.
Potatoes 800 lb.
Spinach 228 lb.
Summer squash 271 lb.
Tomatoes 1,118 lb.
Tatsoi/clayto 10 lb.
Winter squash 1,325 lb.
TOTAL 9,484 lb.

MEAT, DAIRY, FIBER
Pork 1,000 lb.
Beef 500 lb.
Lamb 500 lb.
Chicken 400 lb.
Turkey 100 lb.
Eggs 1,095 dozen
Milk 1,200 gallons
Wool (raw fleece) 100 lb.

WOOD
Firewood 20 cords
Lumber 1,000 board feet

Note: A substantial amount of the power used on the farm is horsepower—“pure, natural solar energy,” as Mark Albee puts it. “Sal does a lot of work that we would otherwise consume fossil fuel to do,” he says.
What does Tuscany have to teach Maine about agriculture? Participants in the very first MCS Alumni Program will soon find out, when they spend three and a half weeks in Maine and Italy this summer learning about sustainable agriculture and food systems. Environmental Education teacher Nicole Borrasso designed the trip and will be one of its leaders, along with MCS French Teacher Alex Harris.

Students in MCS 31–34 will examine sustainable agriculture and food systems in Maine and Italy

New Program Invites Alums Abroad
We are a Fast Food Nation,” says Nicole, referring to the 2001 best-selling book by Eric Schlosser. “We have lost many of the values that remind us that food is much more than a commodity, but an art, a history, and a cultural expression.” Nicole’s passion for food led her last fall to Castello di Spannocchia, a twelfth-century farm and estate in the Tuscan hills.

“Spannocchia practices an exemplary form of agriculture that’s been in place for about 900 years. If that’s not sustainable, I don’t know what is!” exclaims Nicole, adding that her experience there mirrored so much of what she has seen on Chewonki’s farm and in its dining hall. Much like Chewonki, Spannocchia is based on a cyclical system of agriculture and consumption, whereby crops feed the animals, the animals produce the manure to fertilize the fields, the animals and crops feed the people, and the people provide the labor to make it all work. The 1,100-acre estate maintains extensive vegetable gardens, 700 olive trees, 5 acres of vineyard, and 40 acres of grains and legumes. Nearly all of the meat, eggs, whole grains, fresh vegetables, honey, olive oil, and wine used in the kitchen and dining room come from the estate.

Nicole’s time at Spannocchia convinced her that some cross-fertilization was in order. “I wanted to share this experience with MCS students, as a way of expanding on the learning they experienced at Chewonki,” she says. Over the cold winter months, she designed a 23-day program for graduates of MCS 31 through 34 that begins and ends at Chewonki and is connected in between by two weeks in Italy.

Calling it “a marvelous concept,” MCS Director Willard Morgan says “we would have been crazy to say no. This is more than a vacation to Maine and Italy. It will provide a doorway into concepts that superbly advance the lessons taught at MCS.”

The focus of the adventure will be sustainable agriculture and an inquiry into the principles of the Slow Food Movement—an international association founded in Italy in 1986 and that now has 80,000-plus members in more than 50 countries. Dedicated to defending “food and agricultural biodiversity worldwide,” the Slow Food Movement adheres to a core principle: to link pleasure and food with awareness and responsibility, including opposition to the standardization of taste, protection of cultural identities tied to food, and safeguarding of traditional cultivation and processing techniques. The movement has much to teach us in the United States, says Nicole, about reclaiming our time, our food, and our environment.

In Italy, the students will spend their first week working in the fields and kitchen at Spannocchia. In their second week they will travel through central Italy, exploring issues of sustainable agriculture. They will then return to Chewonki, to spend their days working on the farm and visiting other farms in the midcoast region. “A final presentation on the eve before summer camp winds down will celebrate the inspiration, awe, and experience of the Italy-Maine connection,” says Nicole.

---

We are a Fast Food Nation,” says Nicole, referring to the 2001 best-selling book by Eric Schlosser. “We have lost many of the values that remind us that food is much more than a commodity, but an art, a history, and a cultural expression.” Nicole’s passion for food led her last fall to Castello di Spannocchia, a twelfth-century farm and estate in the Tuscan hills.

“Spannocchia practices an exemplary form of agriculture that’s been in place for about 900 years. If that’s not sustainable, I don’t know what is!” exclaims Nicole, adding that her experience there mirrored so much of what she has seen on Chewonki’s farm and in its dining hall. Much like Chewonki, Spannocchia is based on a cyclical system of agriculture and consumption, whereby crops feed the animals, the animals produce the manure to fertilize the fields, the animals and crops feed the people, and the people provide the labor to make it all work. The 1,100-acre estate maintains extensive vegetable gardens, 700 olive trees, 5 acres of vineyard, and 40 acres of grains and legumes. Nearly all of the meat, eggs, whole grains, fresh vegetables, honey, olive oil, and wine used in the kitchen and dining room come from the estate.

Nicole’s time at Spannocchia convinced her that some cross-fertilization was in order. “I wanted to share this experience with MCS students, as a way of expanding on the learning they experienced at Chewonki,” she says. Over the cold winter months, she designed a 23-day program for graduates of MCS 31 through 34 that begins and ends at Chewonki and is connected in between by two weeks in Italy.

Calling it “a marvelous concept,” MCS Director Willard Morgan says “we would have been crazy to say no. This is more than a vacation to Maine and Italy. It will provide a doorway into concepts that superbly advance the lessons taught at MCS.”

The focus of the adventure will be sustainable agriculture and an inquiry into the principles of the Slow Food Movement—an international association founded in Italy in 1986 and that now has 80,000-plus members in more than 50 countries. Dedicated to defending “food and agricultural biodiversity worldwide,” the Slow Food Movement adheres to a core principle: to link pleasure and food with awareness and responsibility, including opposition to the standardization of taste, protection of cultural identities tied to food, and safeguarding of traditional cultivation and processing techniques. The movement has much to teach us in the United States, says Nicole, about reclaiming our time, our food, and our environment.

In Italy, the students will spend their first week working in the fields and kitchen at Spannocchia. In their second week they will travel through central Italy, exploring issues of sustainable agriculture. They will then return to Chewonki, to spend their days working on the farm and visiting other farms in the midcoast region. “A final presentation on the eve before summer camp winds down will celebrate the inspiration, awe, and experience of the Italy-Maine connection,” says Nicole.

---

We are a Fast Food Nation,” says Nicole, referring to the 2001 best-selling book by Eric Schlosser. “We have lost many of the values that remind us that food is much more than a commodity, but an art, a history, and a cultural expression.” Nicole’s passion for food led her last fall to Castello di Spannocchia, a twelfth-century farm and estate in the Tuscan hills.

“Spannocchia practices an exemplary form of agriculture that’s been in place for about 900 years. If that’s not sustainable, I don’t know what is!” exclaims Nicole, adding that her experience there mirrored so much of what she has seen on Chewonki’s farm and in its dining hall. Much like Chewonki, Spannocchia is based on a cyclical system of agriculture and consumption, whereby crops feed the animals, the animals produce the manure to fertilize the fields, the animals and crops feed the people, and the people provide the labor to make it all work. The 1,100-acre estate maintains extensive vegetable gardens, 700 olive trees, 5 acres of vineyard, and 40 acres of grains and legumes. Nearly all of the meat, eggs, whole grains, fresh vegetables, honey, olive oil, and wine used in the kitchen and dining room come from the estate.

Nicole’s time at Spannocchia convinced her that some cross-fertilization was in order. “I wanted to share this experience with MCS students, as a way of expanding on the learning they experienced at Chewonki,” she says. Over the cold winter months, she designed a 23-day program for graduates of MCS 31 through 34 that begins and ends at Chewonki and is connected in between by two weeks in Italy.

Calling it “a marvelous concept,” MCS Director Willard Morgan says “we would have been crazy to say no. This is more than a vacation to Maine and Italy. It will provide a doorway into concepts that superbly advance the lessons taught at MCS.”

The focus of the adventure will be sustainable agriculture and an inquiry into the principles of the Slow Food Movement—an international association founded in Italy in 1986 and that now has 80,000-plus members in more than 50 countries. Dedicated to defending “food and agricultural biodiversity worldwide,” the Slow Food Movement adheres to a core principle: to link pleasure and food with awareness and responsibility, including opposition to the standardization of taste, protection of cultural identities tied to food, and safeguarding of traditional cultivation and processing techniques. The movement has much to teach us in the United States, says Nicole, about reclaiming our time, our food, and our environment.

In Italy, the students will spend their first week working in the fields and kitchen at Spannocchia. In their second week they will travel through central Italy, exploring issues of sustainable agriculture. They will then return to Chewonki, to spend their days working on the farm and visiting other farms in the midcoast region. “A final presentation on the eve before summer camp winds down will celebrate the inspiration, awe, and experience of the Italy-Maine connection,” says Nicole.

---

We are a Fast Food Nation,” says Nicole, referring to the 2001 best-selling book by Eric Schlosser. “We have lost many of the values that remind us that food is much more than a commodity, but an art, a history, and a cultural expression.” Nicole’s passion for food led her last fall to Castello di Spannocchia, a twelfth-century farm and estate in the Tuscan hills.

“Spannocchia practices an exemplary form of agriculture that’s been in place for about 900 years. If that’s not sustainable, I don’t know what is!” exclaims Nicole, adding that her experience there mirrored so much of what she has seen on Chewonki’s farm and in its dining hall. Much like Chewonki, Spannocchia is based on a cyclical system of agriculture and consumption, whereby crops feed the animals, the animals produce the manure to fertilize the fields, the animals and crops feed the people, and the people provide the labor to make it all work. The 1,100-acre estate maintains extensive vegetable gardens, 700 olive trees, 5 acres of vineyard, and 40 acres of grains and legumes. Nearly all of the meat, eggs, whole grains, fresh vegetables, honey, olive oil, and wine used in the kitchen and dining room come from the estate.

Nicole’s time at Spannocchia convinced her that some cross-fertilization was in order. “I wanted to share this experience with MCS students, as a way of expanding on the learning they experienced at Chewonki,” she says. Over the cold winter months, she designed a 23-day program for graduates of MCS 31 through 34 that begins and ends at Chewonki and is connected in between by two weeks in Italy.

Calling it “a marvelous concept,” MCS Director Willard Morgan says “we would have been crazy to say no. This is more than a vacation to Maine and Italy. It will provide a doorway into concepts that superbly advance the lessons taught at MCS.”

The focus of the adventure will be sustainable agriculture and an inquiry into the principles of the Slow Food Movement—an international association founded in Italy in 1986 and that now has 80,000-plus members in more than 50 countries. Dedicated to defending “food and agricultural biodiversity worldwide,” the Slow Food Movement adheres to a core principle: to link pleasure and food with awareness and responsibility, including opposition to the standardization of taste, protection of cultural identities tied to food, and safeguarding of traditional cultivation and processing techniques. The movement has much to teach us in the United States, says Nicole, about reclaiming our time, our food, and our environment.

In Italy, the students will spend their first week working in the fields and kitchen at Spannocchia. In their second week they will travel through central Italy, exploring issues of sustainable agriculture. They will then return to Chewonki, to spend their days working on the farm and visiting other farms in the midcoast region. “A final presentation on the eve before summer camp winds down will celebrate the inspiration, awe, and experience of the Italy-Maine connection,” says Nicole.
offered Amy the job, she turned him down. Hundreds of MCS students since then have been enormously thankful that she reconsidered. Amy is an extraordinary teacher, revered and beloved by her students.

We wish Amy a happy and productive year and look forward to welcoming her back in August 2006.

**MCS Director Promotes “Resource Awareness” at National Conference**

In an increasingly globalized world, the Maine Coast Semester is exploring ways to connect its successful focus on local experiences to the pressing national and global issues of the day. Apparently, this is a theme cutting across schools around the country. In February, the National Association of Independent Schools held its annual conference under the title “Educating for Sustainability.” Willard Morgan traveled to San Diego, California, for it and gave a presentation about Chewonki’s particular brand of sustainable education.

Acknowledging that a range of sustainability solutions must be calibrated to fit the place, people, and school, Willard described how MCS and Chewonki educate for sustainability through resource awareness, deliberate use of technology, and thoughtful decision-making. “It was inspiring to meet up with educators from around the country—many of whom are only beginning to contemplate issues of sustainability,” said Willard. “It was exciting to realize how far ahead Chewonki is on that road.”

Among the examples Willard cited in his presentation were the MCS work program, the Chewonki food system [including the kitchen and farm], and the many approaches to energy production and conservation used on the Chewonki campus.

**New Courses Focus on Current Events**

The MCS faculty is working on two new electives which will be offered to MCS 35 students this fall. Paul Arthur will share his passion for philosophy in “Ethics: Understanding and Choice.” Inquiry into contemporary issues such as capital punishment and medical ethics will encourage an exploration of value-based decision-making and philosophical reflection. The irrepressible Scott Andrews will teach a history course organized around current events. For each topic chosen, the class will investigate the events in American history that help us understand the issue today.

**Coastlines Takes a Vacation**

A familiar occurrence for all MCS alumni and devotees will be missing this spring: there will be no issue of *Coastlines* arriving in the mail! Don’t despair, however. You will be able to access Alumni News at www.chewonki.org in early summer [please send your news to Willard Morgan at wmorgan@chewonki.org]. And you can look for the return of *Coastlines*—in a new format—this fall.

**Changing Faces at MCS**

After two years of teaching Spanish, Page McClean (MCS 17) is moving on to pursue new career options in the Boston area. We will miss her thoughtful presence in the community, stunning musical talents, and creative teaching techniques. In addition to a new Spanish teacher, MCS will also be hiring a new full-time (non-residential) Admission Director. Please spread the word and refer interested applicants to the “Employment Opportunities” section of the Chewonki website [www.chewonki.org].

**Andrews Fund Reaches Milestone**

It’s happened! Chewonki’s newest endowed fund, created to honor Scott Andrews’s 16 years as director of the Maine Coast Semester, has officially reached its halfway mark of $250,000. The MCS family that provided the fund’s stunning lead gift will now match every additional donation dollar for dollar, until the goal of $500,000 is met. Every gift honors Scott, supports the MCS faculty, and ensures that future students will continue to benefit from this extraordinary program.
Growing an Endowment
It happens gift by gift, ensuring financial security and a vibrant future

Growing an endowment is a bit like growing fruit trees. You plant your saplings one by one, water them and pull the weeds, and deter the deer from nibbling on the trunks. Gradually they grow, and with regular and careful management they then yield fruit (and shelter, shade, and beauty) for years to come. For the past several years Chewonki has been tending its endowment as meticulously as its orchards, and at last it’s bearing fruit. “We still have a long way to go,” says Don Hudson, “but we’re certainly encouraged by this early growth.”

Like any good foundation president, Don will happily drop just about anything to talk about endowments. It’s not a request he gets every day, mind you, but when he does, he’s ready. Less than twenty years ago, he’ll tell you, Chewonki didn’t even have an endowment. It began in 1986, with an initial bequest of $50,000. The first capital campaign, which ended in 1988, brought it up to $200,000, and a regular influx of Annual Appeal gifts since then has pushed it along.

Just a few weeks ago, the endowment topped $2.5 million. No one could have been more pleased by the announcement than Don. “This is a milestone for sure, and it brings us one step closer to our goal of $10 million,” he said. According to Josh Marvil, Chair of Chewonki’s Board of Trustees, that figure is the estimated minimum needed to adequately support the depth and breadth of Chewonki’s work.

At any institution, a strong endowment is essential both for immediate and long-term success. At Chewonki, it helps ensure the commitment to diversity through scholarships in all programs, attract and support an outstanding staff, maintain the buildings and grounds, and have stability in all financial climates. Don can turn easily from the theoretical to the specific. Take deferred maintenance, for example. It can be crippling to an institution, so Chewonki has been using funds from the general endowment to help avoid that. There’s a new flooring in the Natural History Center, a repaired window in the Farmhouse—things that sound mundane but are critical. Thanks to the Ellis Funds, dozens of staff people have been able to take a special course or short sabbatical, and as a result they do their jobs better. Scholarship funds enable the Maine Coast Semester, Camp, and EE programs to reach a wider and more diverse audience. All of these things—and far more—happen because of the endowment. “Every single gift has a huge impact here,” says Don.

The gifts come in all sizes and from a wide variety of sources. Some are planned gifts that Chewonki knows of in advance (such as a bequest by will), and some are a complete surprise (such as two named funds from families whose only connection to Chewonki was a child who attended an EE program). In either case, Chewonki usually does not receive the type of hefty gifts that typically go to schools and larger institutions. On the rare occasions that it does, those gifts provide a tremendous boost to an endowment that thus far has grown primarily with small gifts. Even small gifts grow, however. A case in point is the Maine Coast Semester Scholarship Fund, which was inspired in 1990 by the students of MCS I through IV. Not understanding how endowments work, the group presented $100 to Tim Ellis at the first MCS reunion, thinking it would be a one-time gift to one student. Instead, it was the seed for a fund that now totals more than half a million dollars. It has benefited from a few large gifts, says Don, but the average donation is probably less than $100.

This fund also illustrates another vital point, one that Director of Development Lucy Hull especially likes to stress. “Too often we think of philanthropy, and especially planned giving, as something that’s just for the wealthy,” she says. “But it isn’t. It really is for everyone. Every gift grows, and both the largest and the smallest support the work we do here.” That said, Lucy does acknowledge there is a special challenge to building an endowment with one small gift after another. “It requires a tremendous community effort and a lot of education.”

Both Lucy and Don credit Chewonki’s Finance Committee with doing an “amazing job” of managing the investments. “Even in the worst of the ‘bad’ years,” says Don, “our endowment never lost ground. When a lot of investors took a real whack, we were OK.” In 2000 the Finance Committee approved its first judicial spending of the endowment’s earnings. It is limited to no more than 3 percent annually of the total value of any particular fund, based on a three-year rolling average.

In another few weeks, the Chewonki orchards will be in full bloom, bringing a soft, sweet fragrance to the air. Chewonki will continue to nurture those trees—and its endowment—with the utmost care.

ELIZABETH PIERSO
Ingrid Albee: “Quintessential Health Care Coordinator”

Ingrid Albee, R.N., will leave her position as Chewonki’s health care coordinator in late May, and to say that we will miss her would be the epitome of an understatement. For fourteen years, Ingrid has kept a keen and loving eye on the safety, health, and well-being of everyone in the Chewonki community, be they longtime residents or short-term visitors. “She has been the quintessential health care coordinator,” says Camp Director Dick Thomas. Dick has worked closely with Ingrid, especially during the camp season, and he has marveled at her ability to oversee and manage the welfare of such an active community. “She has very high standards, and she has lived and breathed Chewonki,” he says. “Our health and vibrancy are directly attributable to her.”

Ingrid assumed her position in 1991 when former health care coordinator Margaret Ellis left. As Chewonki evolved into an increasingly active year-round community, Ingrid’s responsibilities also evolved. Although summer has undoubtedly been her busiest season—with a bustling camp in session and an additional staff of two nurses and one nurse’s aide—she has never had any significant “down” time. She has taught first aid to the staff, taken OSHA courses and overseen virtually all OSHA-related issues, maintained records and communicated with parents, made sure that the staff have ergonomic work spaces, and ensured that Chewonki is fully compliant with all federal and state laws regarding health and safety. That’s all in addition, of course, to treating illnesses and injuries and dispensing medications—not to mention comforting a homesick camper or lending a sympathetic ear to an overworked student! For the past year and a half, Ingrid has also worked part-time at Midcoast Hospital in nearby Brunswick.

“Ingrid’s standards of care have been an absolutely essential component of the success of everything we do,” says Chewonki President Don Hudson. “She has helped me and everyone else here to become more aware of ourselves—of our diet, exercise, and healthy habits—and she has insisted that we all work together to create a healthy and safe environment for our entire community.”

Ingrid admits that it has taken her a long time to get used to the idea of leaving Chewonki. “I don’t leave places easily,” she says. “I put my roots down and keep them there!” She looks forward to sinking new roots in New Hampshire, though, and already has her eye on two job possibilities, one in a community day school and another at a local hospital. One thing Ingrid can be sure of, even if it is an understatement: Chewonki will miss her dearly!
This is how Mark and Ingrid Albee signed their yearbook page for the students of MCS 28 in May 2002. Three years later, it is Chewonki’s turn to say the same thing to the Albees. Mark and Ingrid met in high school, when they were 16 and 17 years old and growing up outside Boston. They went to college together, graduating from Pacific Lutheran University in Tacoma, Washington (where Ingrid also went to nursing school). Both had always loved the outdoors, and when Ingrid’s parents bought a small farm in Wakefield, Massachusetts, they got their first exposure to farming. Around the same time, they also became friends with an older couple in rural New Hampshire. “They were not educated people,” says Mark. “But they could do anything, and that mightily impressed me. Suddenly I saw this connection between land and people. It was a turning point for me.”

In the many years they have been at Chewonki, the Albees have been a vital part of this community. In her role as health care coordinator, Ingrid has interacted with every on-campus program and with thousands of individual students. “I usually know when someone’s sick,” she says. “They don’t need to come to the nurse’s office.” That’s what happens when the nurse lives in the community, shares in the work program, and participates in Saturday night activities. “To have been so involved and part of so many young people’s growing up has been incredibly rewarding,” she says.

Mark agrees wholeheartedly, but he knows change is inevitable and also healthy. “We’ve cared for this farm and woodlot as though they were our own,” he says. “But we’ve always known we’d move on. We always anticipated that when our boys were out of high school, it would be time to give someone else this opportunity.” With Hans having graduated from Dartmouth and now working up the coast as a systems technician at the Brooklin Boat Yard, and with Peter at Maine Maritime Academy in Castine, that time has arrived.

In 1997 Mark and Ingrid bought a cabin and an acre of land surrounded by state forest in central New Hampshire. They are “incredibly thankful” for their years at Chewonki and admit that the idea of moving is “a little unsettling.” They look to the future with happiness and confidence, however, and say that “it will be nice to be in our own home on our own land at last.” They hope to see and hear from many Chewonki friends.

As of June 1: Mark and Ingrid Albee, 1885 Chinook Trail, Wonalancet, NH 03897.
The outline of a black spruce at sunset, a tamarack dipping its knobby limbs into the current, the heat and breathtaking desolation of a charred and blackened old forest fire site at midday—these things and many others I will never forget. The Mistassini is a landscape of amazing beauty, one deeply charged with the capacity to affect interlopers of all kinds, both the native, like our Cree bush guide Lawrence, and the nine of us.

We traveled several hundred miles in this land, through expansive lakes and tiny streams, around waterfalls 100 or more feet high, and on rivers of such power and intensity one can be held motionless by their sound alone. The larger lakes, Lac Mistassini and Lac Albanel, seemed to be oceans unto themselves, with shorelines measured in the hundreds of miles. The rivers were each an entity...
We waited outside. Willard joined us with new gear from the hardware store, including a new spruce paddle. An old Cree man approached, looked me and the paddle over, and spoke. His son translated: the old man made the paddle I was now holding. He and his friend John were among the last traditional paddle-makers in the entire village. He smiled a broken grin and tried to show me how to use it but ended by rubbing stiff hands and handing me the paddle, then gesturing for Willard to take our picture. Finally he handed me a maple leaf pin; apparently it was Canada Day.

We came upon the camp on Lac Temiscamie around three o’clock, a tiny flotilla creeping up to the sandy shore to empty our cargo. The boats were unloaded and stacked, each of them as far away from the black water as we could reasonably carry them. A meal was prepped, the fire coming to us slowly in the damp chill. It had been raining for five days.

The camp looked like the others, a nearly random group of small, one-room dwellings of plastic tarpaulins stretched over cloth and timber frames. It was like the other seasonally abandoned Cree camps, empty. The deep moss of the Far North was cut away from each dwelling, and from the camp in general, and lay decomposing, mixed with trash and animal bones. I entered one of the dwellings, prying back the door. Strips of caribou jerky hung from

entirely unto themselves. The Temiscamie was a flat and meandering watercourse of great volume that wound around, through, and over massive sandbars that dominated the section we traveled; one was nearly half a mile across, a veritable desert in the Far North. By comparison, Coldwater Stream was a 10- or 15-foot-wide miniature river that cut across and between hills of particular steepness. The Mistassini itself was a magnificent river that dropped visibly and carried us along for the ride.

Three weeks into our five-week expedition, we found ourselves on the trail that ran along the Height of Land for a stretch; it was this obstacle that we were portaging over that day. It was also there that two great watersheds, two massive drainage basins, came together. Every drop of water that fell to my left would eventually run into Hudson Bay. Every drop to my right would run into the Atlantic, there to begin the journey again, and maybe one day, two million years hence, return to that spot and fall again, right or left. Never have I felt so small, so humble and in my place.

I suppose this is part of the expedition mentality, just to feel connected and alive, to be part of something and to feel its power. That incomprehensibly old Canadian ridgeline and my realization of its hydrological significance were mind-altering in the extreme. The only thing more intense and awe inspiring was that during the course of the trip episodes like that happened many times, every day.
Wachiye and Chinishkumitin,*
Alfred Matoush

Cre guide Alfred Matoush died on December 26, 2004, in Chibougamau, Quebec. He never visited Chewonki, or even the United States for that matter, but as a guide on many of our Mistassini trips in the 1980s he made a lasting impression on scores of Chewonki staff and trippers.

Alfred was a wonderful man, really the last of a generation who were born in the bush and who continued to hunt and trap. I continually think back fondly on the summers that I spent with him. He was such a kind and caring person. I am not sure he was aware of how many people’s lives he touched through his guiding. For me personally, he had a profound influence. I learned so much from Alfred during the summers he spent guiding our groups. I continue to lead northern trips, and there isn’t a trip that goes by on which I don’t use some skill that was taught to me by Alfred. In your lifetime there are a handful of people who make a lasting impact, and for me, Alfred was one of them.

Although he spoke only a little English, he communicated a deep love for the bush to all who paddled with him.

In the evenings we would often sit together drinking tea, just looking out. Not much talking, just sharing the beauty of the Mistassini. One evening holds an especially strong memory. We were camped at the north end of the lake near the mouth of the Takwa River. During the day Alfred had taken several of us to a special spot to catch walleye. After a dinner of walleye, he said, “We go paddle.” We paddled out to a small island and climbed to the highest spot and watched the sun set while Cliff Swallows flew in and out of their holes in a sandbank below us. Several times during that trip Alfred showed us his special spots.

The last trip that Alfred guided for us was in 1987. The next summer when I arrived in the village with our group, Alfred joined us for dinner at our camp by the cultural center. After dinner I paddled him back across the narrows to the village. It was a perfect still night, and we

Every moment was an opportunity for education, was an instance in which I was given the chance to internalize some aspect of the world I inhabited and the wilderness around me.

the thin, central rafter, and they rattled in the wind. On the ground were several cheap American action figures, all crunched into the turf and likewise abandoned.

Mangoes were entered on the resupply list as a joke; we were surprised when a bag of said fruit arrived on the float plane that resupplied us on Coldwater Lake. From this I learned about globalization, and the expense in resources it took to bring a tropical fruit into the forests of the Far North.

Every moment was an opportunity for education, was an instance in which I was given the chance to internalize some aspect of the world I inhabited and the wilderness around me. The wonder of watching a thunderstorm come and go across an endless lake, rain popping on a tent fly or tarpaulin, the smell of warm bread, of fire, and the tears that come from wood smoke; these were feelings of deep existence, of a connection engendered naturally and encouraged by the structure of the expedition.

Eventually, the time came to leave that land. The dust of the road jumped and danced in the updrafts behind the van and boat trailer. We left Mistassini, most of us forever. In our time, though, I grew up, I learned my path, I became a man. Call it what you will, it happened. I was given the chance to push myself. Willard and Jenn were my teachers. The other students were my teachers. The river was my teacher. The land was my teacher.

Alexander Bailey Martin

Alexander Bailey Martin is a first-year student at Bates College in Lewiston, Maine, where he will “probably” major in history and/or environmental studies. He has also done Chewonki’s North Woods and Voyageur canoe trips.
drifted for a while just offshore. I knew then that I was witnessing the end of an era. I could sense that Alfred wanted to go with us but that his knee might not be up to the trip.

After that I visited with Alfred each time I dropped off one of our groups. I kept him supplied with Chewonki T-shirts, and each time I visited he had one on. It was as if someone warned him that I was coming. For the past few years he resided at the Elder Care Center for the Cree at the hospital in Chibougamau. Both knees had been replaced, and he was confined to a wheelchair. I visited him at the end of June last year. His handshake was firm, and as soon as I pulled out maps of the area it was as if he were still guiding for us. He would point to a spot on the map, and in his broken English he would say, “Oh very good fishing here,” or “Many beaver here.” Or he would trace a blue line on the map and say, “My friend, he say very nice trip. Very long portage,” accenting the “very” and following it with his characteristic chuckle. I remember well one of the “very nice trips” as a long day cutting blowdowns while we followed a small, unnamed stream from the Takwa to the Temiscamie River! That day we caught and killed a Canada Goose. One of my favorite photos is of Alfred with that goose on his lap as he readied it for our evening meal.

Alfred was born in Nemaskau, Quebec, on July 27, 1920, and spent a lifetime hunting and fishing in the territory of Indicator Lake, southeast of James Bay. He was married for forty-eight years to Sarah Coonishish, and they raised a family that grew to include thirteen children (four of whom survive), twenty-three grandchildren, and thirteen great-grandchildren.

I am so humbled to have had the opportunity to spend time with Alfred over several years. His memory will stay with me forever.

Greg Shute

Wilderness Programs Director Greg Shute had a special friendship with Alfred Matoush, whom he first met in 1986. A photo of the two men—taken on Chewonki’s Mistassini Expedition in 1987—hangs above Greg’s desk.

*In the Cree language, Wachiye means “Farewell” and Chinishkumitin means “Thank You.”
People

Kim and Jim Ambach (Staff ‘91–’92) are living in Bern, Switzerland, for a few years while Jim works with eBay International. “It’s been a great time and don’t know when we’ll return to California,” they write. “Let us know if you’re planning a Chewonki trip to the Swiss Alps!”

José M. de Areilza (Camp ‘79–’81, Camp Staff ‘83–’85) and wife Maria Salgado are living in Williamsburg, VA, this spring, while José is a visiting professor at William and Mary School of Law.

Former staff member (‘02–’04) Amy Barker and daughter Misha are doing well in Boston. Misha is at “a great school,” and Amy is enjoying her work at the New England Aquarium. Misha had fun attending Chewonki’s February vacation camp this year.

Don Hudson received a lovely note last spring from Judith Mayer Barnett, widow of Bob Barnett (Camp ‘31–’34), who died in October 2002 and left a bequest to the Clarence E. and Katherine B. Allen Camp Scholarship Fund. “Bob’s association with the camp meant the world to him and brought him many proud and happy hours. I began hearing about Chewonki within an hour after our becoming engaged, and we made numerous trips there so Bob could monitor changes in the facilities. Subsequently, our son Peter (Camp ’72) attended in the ’70s. Son David (Coastal Sea Kayak ’96) and his son Daniel (Camp ’04) did a post-season trip, and grandniece Pippa White (MCS 29) from NYC loved her Maine Coast Summer a couple of years ago. Your message resounds far and wide, and Bob just loved it. I hope to be able to visit again some day. Thank you for keeping the flame alive.”

Colin Barry (Camp ‘96–’98) is a junior at Dartmouth. He spent the fall semester at Keble College, Oxford.

Newlyweds Hauns [EE & Camp Staffs ’00–’01, Big Eddy Manager ’02–’03] and Kimberly Bassett [Big Eddy Manager ’02–’03] have found a great house in Unity, ME, with wonderful views of the Bigelows, Katahdin, and Mt. Washington. Hauns has started a new job at China Middle School, “working with the kids who are slipping through the cracks of the system.” Kimberly has been working on their house and looking for a job closer to home.

“I’m a first-year student at Vermont Law School studying environmental law,” writes Maureen Bayer (Camp Staff ’97–’98). “With any luck I’ll have both a JD and a Masters in Environmental Law.” Brother Colin Bayer (Camp ’93, ’95–’96) is still studying multimedia and web design in Boston. Parents Wendy Allen and Tom Light (Maine Reach ’75–’76) are doing well at home in Maine. Tom is in his 17th year of teaching middle-school science in Buckfield, and Wendy heads up an after-school program in West Paris. Ian (age 9) is “not quite ready for camp yet but already learning the cheer.”

Camp Director Dick Thomas was delighted to get this note from Andy Bernard (Camp ’75–’77) a few months ago: “I’m sure I have faded from your memory, but the Chewonki experience has lasted a lifetime for me and is largely responsible for my living in Hanover, NH, on the AT instead of in some more urban environment.” Andy has two children, Spencer and Henry. Jon Skinner (Camp ’67–’68, Camp Staff ’73–’74, Camp Parent ’00–’04) is a colleague, neighbor, and good friend.

Jedd Bloom (Camp ’91–’94) is a senior at U.C. Santa Cruz, “majoring in history, loving surfing, and making rap music.” Last summer he was a counselor at a Fresh Air Camp in New York.

Marc Bourgoin (Camp Staff ’88–’94, Packout ’94–’96) has been working with Marjorie Buckley, a massage therapist and mother of 11-year-old John Flaherty, who will be a Chewonki camper in 2005. They will be spending summers in Maine running Compass Rose Expeditions and are looking to settle permanently in Maine, although the next two school years will find them in Cambridge, MA. Marc is a representative for Waterway Sports and Old Town canoes and kayaks.

At the ripe old age of 33, Tom Bull (Camp ’80–’81, MCS 1) has already served four terms in the Maine State Legislature, representing the towns of Freeport and Pownal, and been forced to retire because of term limits. He is focusing exclusively on his other career now, as a professional firefighter and EMT.

Mary Beth Burch and Michelle Dumont (EE Staff ‘03) moved to NYC earlier this year. “Any EE folks in the area, feel free to look us up. Mmburch7@aol.com.”

Henry Butman (Camp ‘00–’03) is a freshman at Concord Academy in Concord, MA, and was delighted to make the varsity soccer team. Older brother Jeremy (Camp ’94–’98) is in Paris this semester, studying philosophy at the Sorbonne.

Stephanie Carville (Camp Staff ’86–’87) is teaching second grade at the Pike School in Andover, MA, and was married last October. Brother Greg (Camp ’85–’88, MCS 4) has recently moved back to Portland from NYC and is a master electrician with Portland Stage Company.

Reporting from Bozeman, MT, Deb and Gray Davidson [EE & Camp Staffs ’95–’97] say they enjoy reading about all the positive things happening at Chewonki. “It’s wonderful to know such places exist in the midst of all the craziness in this world.” Gray is still a carpenter/timber framer, using “green” building techniques wherever possible. His other passion is elk hunting. Deb manages a staff of four at American Wetlands and has joined the Board of Directors of the Montana Outdoor Science School.

Anna Duncan (Camp ’99–’01) is a freshman at Brown. Older brother Charles (Camp ’94, ’96, ’01) is at North Carolina State, and Peter (Camp ’96–’01) is at Stanford.

Mike Dworkin (Camp ’00–’03) sent this upbeat note from Cleveland Heights, OH: “Hey, People of Chewonki. Last year I went on ALC’s Mexico trip and this year I plan on going to Nova Scotia and then AMT or one of your trips after that. Thanks so much for being such a great organization and I hope to see you soon!”

It’s not every day we get a note that begins “Greetings from Moscow.” So wrote Mike Eckel [Camp Staff ’94, ’96], who also enclosed “a modest contribution for a marvelous institution and its scholarship programs. I hope it will help Chewonki broaden its lessons and insights to reach children and teenagers who otherwise might not get the chance to look at the world and themselves in a different way. My best to all.”

Warmest congratulations to the Ellis family, which grew by two little boys this year. Jenny Ellis (Camp ’75, ’83–’84, Camp Staff ’89–’90) and husband Seth Wilson of Missoula, MT, welcomed their second child, Simon Seth Wilson, on July 2, 2004. He joins big sister Zoe, now four. And on August 25, 2004, Ben Ellis (Camp ’73–’82, Staff ’86–’87, ’90) and wife Shannon Shuptrine welcomed their first child, Flynn Bryson Ellis, in Wyoming.

Sam Elmore (Camp ’86–’87) is living in Boulder, CO. “I had a wonderful dinner with my parents and Tom and Margaret Ellis,” he writes. “It was so wonderful to see friendships which were forged at Chewonki endure many years and many miles.”

“I am so proud to bring Chewonki spirit and ethics with me as sustainability coordinator of Silver Lake Conference Center in Sharon, CT,” writes Pamela Foxley [Camp & EE Staffs ’02–’04]. “Best wishes to all!”

We had a lovely phone call in December from Drew Gagliano (Camp ’79–’80), who still has many fond memories of Chewonki and the Allagash. Drew lives in Washington, D.C., with his wife, Ying Lam.

Ellen Gould-Silcott [Maine Reach ’78–’79] and husband Tom Silcott are happily ensconced in Van Nuyss, CA, with their 7-year-old son, Harris. Ellen is a producer with a new production company, Gratitude Works, “dedicated to uplifting and creatively consciousness-raising entertainment.”

David Gutman [Camp ’95–’96] is a senior at Yale. Younger brother Jonathan (Camp ’96–’01) is a freshman at the University of Pennsylvania.
January brought a warm e-mail from (Camp Staff ‘99, MCS 21) on my way in to looking forward to seeing nutrition and sustainable agriculture. I’m developing an EE program on these days. “I am working in Beirut, a long way from her home in Riverton, NJ, Julia Judson-Rea (Camp Staff ‘99, MCS 6) of Lyme, CT, welcomed a second child, Isabel Galassi (Camp Staff ‘99, MCS 21) on my way in to the Middle East and on my way out.”

Years after working at Chewonki, Bob Horne (Camp Staff ‘53) moved to Wiscasset last year, where he co-owns an 80-acre farm with his son. “One summer at Chewonki changed my life,” he says. On his way to working with Barnum and Bailey Circus, he met Chewonki friend Gordon Thayer (Camp Staff ‘53), who offered him a teaching job at Thayer Academy instead. Bob has many rich memories of his summer on the Neck. He has been enjoying coaching the Boothbay Region High School girls’ tennis team.

Pieter Ingram (Camp & EE Staffs ‘02–’04) reports that he and brother Hans (Camp Staff ‘03–’04) “are doing well with our family’s new real-estate business in NYC, Og-Toppel. If anyone is in need of a decent broker….” They look forward to being “home” on Chewonki Neck this summer.

Chewonki friend Karen Jennings and new husband Ted have spent the past year traveling through South America, Asia, and Africa. In lieu of wedding gifts, they preferred that their friends donate to certain charities, one of which was Chewonki’s Rob Stone Memorial Fund. Karen and Rob (Camp ‘84–’85, ’89, Camp Staff ’93–’96, ’98–’99) were good friends at Franklin & Marshall College, and shortly after Rob’s death in May 2000, Karen visited Chewonki. “It is truly a magical place,” she writes.

Rachel Jolly (EE & Camp Staffs ’97–’99, ’04) had a fabulous summer leading trips at Chewonki last year and expects to be back this year. She received a second Rotary scholarship (the first took her to India in the winter of 2004) to study abroad for one year so is busy applying to master’s programs in New Zealand, South Africa, and Norway. After 20 years “in the Great FNW,” parents Bill and Carol Jolly have recently moved back East to be closer to their daughters and grandchildren.

Julia Judson-Rea (Camp Staff ’99, MCS 21) is a long way from her home in Riverton, NJ, these days. “I am working in Beirut, Lebanon, with a non-profit called Healthy Basket. I’m developing an EE program on nutrition and sustainable agriculture. I’m looking forward to seeing Isabel Galassi (Camp Staff ’99, MCS 21) on my way in to the Middle East and on my way out.”

January brought a warm e-mail from Jose M. Juncadella (Mistassini ’79) of Barcelona, Spain. Although he has not kept in touch with friends at Chewonki since then, he says his six weeks in camp and on the expedition remain among “the most exciting ones” since then. “I’ve been receiving the Chronicle continuously, and reading it keeps alive thousands of feelings of that trip.”

There’s big news from Peter Jurgelet (Camp ’81–’83, Camp Staff ’85, ’87–’88): “Just thought I would inform those on the Neck that I finally got married, Oct. 9, 2004, to Carolyn L. Morehouse, in Saratoga Springs, NY.”

Helen (Staff ’98) and Oleg Kasukha (Camp Staff ’93–’95, Staff ’98) are living in Detroit. Oleg is finishing his MBA, and Helen is home with Masha and the newest addition, 6-month-old Nina.

Doug Lakin (EE & Camp Staffs ’97–’02) and wife Lee Geron-Lakin have been in Bursa, Turkey, since last summer, teaching English in grades K–4 in a small private school. They live in a wonderful apartment just a few minutes’ away with several mosques nearby—“so there is no problem hearing the morning call to prayer (about an hour before sunrise).” Their first impressions of Turkey were good: “The food very Mediterranean. The landscape semiarid with lots of orchards. The best of all is the hospitality.” They send their love and good wishes to their Chewonki friends.

The Larocca clan all sound happily settled in New Zealand, South Africa, and Norway. “I’ve been receiving the Chronicle continuously, and reading it keeps alive thousands of feelings of that trip.”

Karen Jennings (Chewonki friend and new real-estate business in NYC, Og-Toppel. If anyone is in need of a decent broker….”)

Hans (Camp Staff ‘93–’96, ’98–’99)

Barbara Leahey Sul (nee Judson-Rea) is a familiar sight running down Chewonki Neck Road, often pushing their one-year-old daughter, Maddie, in a baby jogger.

Renny Little (Camp ’42–’48, Camp Staff ’53–’55, ’60, Advisor to Board) reports that his daughter Tina is teaching nature study in Denmark. “What goes around comes around,” he says.

Congratulations to Erik Martin (EE & Farm Staffs ’00–’01) and Valeska Liebenow (MCS Faculty ’00–’02), who were married last fall!

Anne Merrill (Former Staff ’86, ’90–’04) is enjoying her new life as an art student. She took two classes last fall, Essential Drawing at the Maine College of Art in Portland and wood block printing with Stuart Ross in Bath. She also enjoyed a wonderful pastel class on Chebeague Island last summer.

Longtime friend Richard Moon wrote in February that he is “newly remarried, now four kids, 22, 21, 17, and 16. Very happy.”

Justin Mooney (Camp ’79–’81) is living in Washington, D.C. He married Fiona Cannon of Dublin, Ireland, in a small service there on September 10, 2004.

Arthur Myer (Camp ’75–’82, Camp Staff ’84) has been living in Japan since 2000 with his wife, Shuka. “We finished a long-term artist residency at the Center for Contemporary Art Kitakyushu in 2003. In February 2004, our daughter Airi was born. She has changed everything!”

Bob Niss (Camp ’58–’63, Camp Staff ’65, former Advisor to Board) broke his back after hiking the Shenandoahs but is recuperating in “assisted living” in Peterborough, NH, and hopes to return to and finish the AT. He reports that dad Bill Niss (honorary trustee) “is his feisty, generous self at 89” and living in Scarborough, ME.

Lauren Ostis (Camp ’95, Camp Staff ’99–’04) spent the fall traveling across the country with her artwork, “getting into shops, galleries, health spas, etc. Pretty exciting, exhausting too, though.” After a second trip, this time to Australia, she has returned to work on the EE staff this spring.

“Get rid of my NYC address,” writes Jeff Purvin (Camp ’61–’66, Camp Staff ’67–’70). “My family and I just moved to northern California, where I work for a company that makes a blood test for diabetics. I still have fond memories of my years at Chewonki.”

Melissa Quinby (Camp & EE Staffs ’92–’02) worked for the School for Field Studies last fall at their Rainforest Center in Atherton, North Queensland, Australia. She worked closely with 24 college students studying science and doing service work in the surrounding rainforest/farmland. She enjoyed spending time with Chewonki friends (and MCS parents) Helen Weld and Robert Strachan while in Atherton.
Gerardo Redondo (Camp ’94, ’96–’97) of Madrid, Spain, is in his fourth year of university. “He always remembers his summers in the Camp as one of the best periods in his life,” reports his father.

From Elizabeth Reichheld (EE ’91–’92, Boat Builders ’92): “I had a beautiful daughter in November 2003, and her name is Leah and her dad’s last name is Watt. Leah Burns Watt looks eagerly forward to being a Chewonki adventurer and someday counselor.”

Idaho residents Bege Reynolds [Maine Reach ’79] and husband John Sweek spent Christmas in Italy with their three children: Elsa [14], Miles [11], and Elliott [3 1/2].

By now, Aaron Rittenberg (Camp ’87–’91, ’93, Camp Staff ’94–’95, ’99–’04) may well have his PhD, in English from Brandeis. Last we heard, he had passed his field exam and was working to finish up his dissertation.

From Anacortes, WA, Emerson Roberts (Camp ’42–’44) still has fond memories of sitting around the Chewonki campfire on Saturday nights. “I especially remember the songs played on a guitar by Frank Sayre (Camp ’26, ’28–’29, Camp Staff ’36–’37, ’42), who was Woodrow Wilson’s grandson and became the Dean of our National Cathedral in Washington, D.C. He was a counselor in Outhaul. I still keep in touch with one of my old friends from camp, Timmy Robinson (Camp ’42, Camp Parent ’79–’82, ’84).”

All best wishes to our good friend Mariellen Rodman, widow of Matt Rodman (Camp Staff ’74–’78, ’82, former Foundation Adviser), on her marriage to Joseph Francis Alfonse on July 17, 2004. The combined family includes Mariellen’s two girls and Joe’s two boys. Because their combined household needed no material goods, Mariellen and Joe asked that wedding gifts go to the Matt Rodman Scholarship Fund at Chewonki, the Children’s Room for Grieving Children and Teenagers, or the New England Organ Bank. Their 12-year-old son, Zak Alfonse, will be a camper this summer.

Susan and Cotty Saltonstall (Camp ’52, Camp Staff ’57–’60, ’62–’66, ’71) report from Florida that their family continues to swell: “4 sons, 2 stepsons, 3 grandchildren [with 4th due in Oct.], and 1 granddaughter.” Cotty is completing his 40th year at Dexter School where he is the school administrator. He corresponds regularly with Peter Slovenski and Fred Scott (see below).

In Greenwich, CT, Ann and James Sawyer, parents of Will Sawyer (Camp ’02–’04), say they “keep meeting Chewonki people.” Daughter Abigail’s math teacher this year is Jon Bates (Camp ’66–’67, Camp Staff ’70–’71, ’75, former Foundation Advisor), and Ann works at the Greenwich Land Trust with Kara Hartigan (EE Staff ’00), who is the Director of Membership and Community Outreach.

Beth Schiller (Camp & Farm Staffs ’99–’01) is now working for Dandelion Spring Farm in nearby Newcastle, ME.

In Jacksonville, FL, trustee Fred Scott (Camp ’54–’59, Camp Staff ’61–’77) and wife Darcy weathered last fall’s hurricanes with “just the usual” damage. “We are fine, but I think the yard and surrounding woods are soon going to look a lot like Kansas,” reports Fred. Their children are all busy and thriving. Caitlin (Camp Staff ’01–’02) has graduated from Florida State with a B.S. in Environmental Studies and after completing a 2,165-mile hike on the Pacific Crest Trail headed for a job teaching marine science at the Catalina Island Marine Institute in California.

Peter (Camp ’87–’89, Umbagog ’94) is a real-estate appraiser in Jacksonville. Mark (Camp ’84–’87, ’89–’90) spent three weeks this winter in Argentina, touring and fishing, but otherwise is living and working for Vail Resorts, in Vail, CO. “Event and promotions marketing when there is no snow,” says Fred.

Two of camp’s Puffins were certainly familiar faces last summer. Kyle Shute and Andrew Zuehlke may both have grown up on campus, but they were every bit as enthusiastic as all the other first-time campers!

Browdoin College track coach Peter Slovenski (Camp ’64–’68) has published a book he coauthored with two Bowdoin students. It is titled Old School America: 366 Reflections on the Traditional and Patriotic Values that Best Define America.

Alexander Sonneborn (Camp ’97–’98) will graduate from UVA this spring with a degree in Biology and Environmental Studies and hopes to involve himself “in something related to the environment.” Younger brother David (Camp ’02) is currently attending the Maine Coast Semester.

Brandon Stafford (Camp Staff ’93–’95, ’97–’04, MCS 3, MCS math teacher ’95–’96) and Sharon Komarow (Camp Staff ’04) moved from Falo Alto, CA, to Boston last year. Sharon is doing a graduate program in landscape architecture at Harvard, and Brandon has been working at an engineering consulting firm in Lexington.

Frank Strout (Camp ’66–’67) writes that son Taylor Strout (Camp ’96–’99) graduated from Cape Elizabeth High School last June and is majoring in Environmental Science at UC Boulder. “It all started for him at ‘The Neck’ and as student rep to the Cape Elizabeth Land Trust.”

Chewonki friends Stephen and Leslie Taylor live on the same salt marsh as Chewonki.

“Looking out our front windows and seeing the camp, we are very happy that this land has been set aside for environmental purposes.”

From Big Sky, MT, Seth Turner (Camp Staff ’98–’99) says, “It has been a while since I worked at Chewonki, but the Chronicle still brings me great enjoyment. I hope to make it back for a visit sometime.”

Matt Werrbach (Camp ’96–’03) recently had a great semester with NOLS, sailing, hiking, and sea kayaking in Baja Mexico.

Stephen Whiteman (Camp ’85–’86, ’90, Camp Staff ’97–’98) married Tanya Renee Rose last September in Marlboro, VT. He is working on a PhD in art history at Stanford.

Sarah Fiske Williams (Camp Staff ’86–’88, ’97) and husband Jack are enjoying life in Madison, WI. Jack is an assistant professor in the Geology Department, and Sarah is staying home, teaching one-year-old daughter Alma “all about science.”

This is the latest from Zin Wilson (MCS 21, Camp ’97–’98, Camp Staff ’99–’02) in Salt Lake City: “Good things out here! I’m working on my last year of school [Williams College] and have [happily] no plans for the rest of my life. I’m joining a friend to train sled-dogs in Wyoming and then handle for a race in Montana. This is all dependent on the prompt healing of a junk hip and swollen face acquired in a toboggan accident.” Zin and brother Eli Wilson (Camp ’97–’98, ’00, Camp Staff ’01–’02) will both be on staff at Chewonki this summer.

Bill and Elizabeth Zuehlke (former MCS faculty and Development Office staff, respectively) report that all is going well in their new hometown of Waxhaw, North Carolina. Emily and Andrew are both at Charlotte Latin School, where Bill teaches science.

NEW BABIES ON THE NECK We’ve had a bumper crop of babies on the Neck in the past year! Dylan Morgenstern is the “oldster” of the bunch, born on August 4, 2004, to EE Program Coordinator Mish Morgenstern and long-time staffer [and Camp ’87 and MCS 12 alum] Mike Morgenstern. Sadie Thomas was born on February 1, 2005, in New Orleans and came home a few weeks later with Camp Director Dick Thomas and wife Karen Dilley (Camp Staff ’90, ’93–’96) to join big brother Colton (Camp ’00–’03). And most recently, Sawyer William Linehan was born on February 10, 2005, to Wilderness Programs Assistant Director Ryan Linehan and wife Stacy Kirschner Linehan (EE & Camp Staffs ’97–’01). A big, warm welcome to the newest generation and all good wishes to their happy parents!

For news of MCS students and faculty, see the Fall 2005 issue of Coastlines.
IN MEMORIAM
We were saddened to learn of the deaths of four Chewonki friends and supporters in the past year.

Joey Bosk (Camp ’97–’98, ’00) died in a motorcycle accident in Fitchburg, MA, on June 12, 2004. He was 17 years old. His parents said that his experience at Chewonki had a “profound and positive effect on his life” and that he was always fond of telling Chewonki anecdotes. “His AT hike was a watershed moment in his development, helping him reach a level of maturity seldom found in other boys his age. Thank you for all you accomplished in the short time he was in your care.”

Sam Soule, a friend and close neighbor of Chewonki and former staff person (’69–’70), died on April 1, 2004. Sam was born at Chewonki, in the Gatehouse, and spent a lifetime exploring the surrounding woods and fields. “I remember him telling me that he shot his first deer in North Pasture, when he was 13 years old,” recalls Don Hudson. Sam delighted in that story—and many others—and remained a lifelong friend of Chewonki.

Peter Trumper (Camp ’67) died on July 7, 2004, at his home in Brunswick, ME. He taught organic chemistry at Bowdoin College and at the University of Southern Maine, co-authored several chemistry textbooks, and edited several medical textbooks. At the time of his death he was just shy of receiving his law degree from the University of Maine School of Law.

Finally, we received word last summer of the death of Joseph Van Buskirk (Camp ’43–’44, former Chewonki Advisor). Joe had a long and loyal relationship with Chewonki, serving as an Advisor to the Board for more than 25 years and offering whenever possible to represent Chewonki in the Pittsburgh area. His son Josh (Camp ’73–’75, Camp Staff ’77–’79, ’82, EE Staff ’82) and daughter Mary (Camp Staff ’82) also have Chewonki ties, as does a grandson, current camper Evan Reineman.

REGISTRATION FORM
Yes, we will be coming to the 90th-year Celebration on July 23!

Number of people attending:__________________________

Estimated arrival time:______________________________

Names of people attending:_____________________________________________________

________________________________________________________________________________

________________________________________________________________________________

Address:________________________________________________________________________

________________________________________________________________________________

Phone and E-mail:________________________________________________________________

Registration fee includes activities for the day and dinner. Enclosed is registration for:

____ADULTS ($35 PER PERSON)

____CHILDREN (AGES 16 AND UNDER) ($15 PER CHILD)

____90th CELEBRATION T-SHIRT ($10 EACH, to be handed out on day of celebration)

____TOTAL (FAMILIES OF 4 OR MORE, PLEASE TAKE 10% DISCOUNT)

☐ I cannot attend the celebration but would like to make a tax-deductible contribution to:

☐ Chewonki Lands & Facilities

☐ Chewonki Scholarship Funds

I would like to pay by credit card:

☐ MasterCard ☐ Visa

Card No.:________________________________________________Expiration Date:_________

Signature:______________________________________________________________________
Please Join Us!

Chewonki Celebrating 90 Years 1915–2005

Saturday, July 23, 2005
2 P.M. to 9 P.M.
Chewonki Neck
Wiscasset, Maine

Chewonki is commemorating a milestone, and we want you to be part of the celebration. Please join us for a summer afternoon and evening of activities, dinner, and a campfire to remember. Come share your experience of Chewonki with others. Rekindle old friendships and make new friends. Renew your connection to Chewonki and help us keep alive what is so special about this place!

*Participants from all Chewonki programs are welcome!*

Please RSVP by July 10, 2005, to Dick Thomas:
207-882-7323, ext. 14; or dthomas@chewonki.org.

**THE SCHEDULE**

2:00  Guests arrive at Chewonki.
Come to the Dining Hall for welcome, greeting, and registration
2:30  Activities begin. Choices include:
Canoeing at the Waterfront
Sailing
Walking to The Point
Tour of the Center for Environmental Education, including the new Renewable Hydrogen Project
Walking to the Farm
Tour of the Chewonki History Project and Timeline
Barn Climb
Outreach Presentation
Dinner
6:00
7:15  Campfire and stories