

Three mechanical engineering instructors honored for teaching excellence
Marcia O'Malley, Geoff Wehmeyer and **Savannah Cofer'16** recognized with annual Rice awards.
Patrick Kurp - Apr. 20, 2021
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Three instructors in the Department of Mechanical Engineering (MECH) have been honored for their accomplishments as teachers by Rice University.

The Presidential Mentoring Award has gone to Marcia O'Malley, the Thomas Michael Panos Family Professor in MECH. The Sophia Meyer Farb Prize for Teaching was presented to Geoff Wehmeyer, assistant professor of MECH. The Student-Taught Course Teaching Award went to Savannah Cofer '20, mechanical engineering (MECH), a first-year doctoral student at Stanford University.

O'Malley is director of the Mechatronics and Haptic Interfaces Lab at Rice. She earned her M.S. and Ph.D. in MECH from Vanderbilt University in 1999 and 2001, respectively, and joined the Rice faculty in 2001. She holds complementary appointments in electrical and computer engineering and computer science at Rice.

In 2020, O'Malley was named a Fellow of the IEEE (Institute of Electrical and Electronics Engineers). She is also a fellow of the ASME.

She has served on the editorial boards of the ASME Journal of Mechanisms and Robotics and the IEEE Transactions on Robotics, and now serves as senior editor for the ASME/IEEE Transactions on Mechatronics and the ACM Transactions on Human Robot Interaction, and associate editor-in-chief of the IEEE Transactions on Haptics.

Wehmeyer, director of the Nanoscale Heat Transfer Lab, earned his Ph.D. in MECH from the University of California, Berkeley, in 2018 and joined the Rice faculty the same year. In 2019 he received NASA's Early Career Faculty Award. The Sophia Meyer Farb Prize was awarded to two Rice non-tenured faculty by the Beta of Texas chapter of Phi Beta Kappa. Wehmeyer teaches courses in heat transfer and thermal physics.

While at Rice, Cofer worked in O'Malley's Mechatronics and Haptic Interfaces Lab. She received the Goldwater Scholarship, Google Scholarship and American Institute of Aeronautics and Astronautics's Space Technology Scholarship.

<https://mech.rice.edu/news/three-mechanical-engineering-instructors-honored-teaching-excellence>

AN OPPORTUNITY, A VOICE: NO LOCKER FOR RACISM
By **Courtney Deena '13**
April 02, 2021, 2:25 p.m. (ET)

When I was 8 years old, my parents walked through my soccer game and told me to pack it up. Confused, I picked up my ball and left as they requested. I didn't know what happened but, I could see that something was hurting my parents. They seemed mad and sad, all at the same time.

Courtney Deena playing youth soccer
My parents explained to me that the coach gave the blonde twins the team's "Best Player Award", and they would be celebrated at a party that we weren't invited to.

After a phone call from the owner of the league, I was invited to try out for his select team based off my performance. He too was as shocked as my mother. He would later become the coach that would hold my heart forever.

My love of team sports and practice made me a favorite of my coach, Detzi. I was the wicked defender on the team that never lost. I was named a team captain every year and selected for top honors in the Olympic program. To the disdain of a few mothers and fathers, several rebel parents had a special meeting to inform Detzi that "he has to choose between me or their children" for the next selection period.

He chose me.

That next Saturday at tryouts when no one showed up, I was devastated, at age 9.

The parents took their girls as a group to other tryouts, prompting area coaches to call my parents to see if I was open. The coaches were shocked that the number one team would split up. "Where is the quick Black girl from Academy?", they asked the group.

I joined the other top team in our community. The head coach, an Indian man, stopped by our home to show my parents his interest.

What he didn't know was that his assistant coach, a professor at Ohio State, was not enamored with my brownness.

Every practice he reminded me that he could never understand how I excelled in the position that led my team to beat his team. "This position requires 'intellect'" and became his mantra to me in front of the team.

I responded by wearing a t-shirt that read, "and I am smart too". I wanted to let him know that I attended a prep school that I had to take a test to become a student.

I quit soccer and joined the school field hockey team after a tearful conversation where my mom cried about losing her weekend buddies.

I was proud to be the Black girl in our community playing field hockey and lacrosse. I affirmed myself as to who I was - a child of two athletes who finished college.

A coach from the first field hockey club I played for called me a “Black c***” at a tournament. My friend told my parents because I was too embarrassed. Due to the incident, I switched clubs and traveled from Ohio to New Jersey to play for Jersey Intensity for fair and supportive coaching.

There has never been a time in my career where race was not a hurdle on the fields I played on.

Coaches and athletes from the Hofstra field hockey team on their commitment walk to support No Locker for RacismSports were always my home - my space to shine and matter. I felt important and what I thought and accomplished mattered.

As my world expanded, I learned that not everyone agreed with my body or thoughts in a space occupied by race. I understood that no matter how hard I worked, how nice I would be or how many goals I scored, I was seen as different to many people in the locker room. I saw nothing wrong with being who I was, but many others did.

My world grew larger, but I felt I was growing smaller. I tried to disappear into myself in order to deflect the painful, daily assaults designed to teach me that being a Black woman made me lesser than those who were not. As I felt smaller, I became quieter and eventually was silenced.

The No Locker for Racism campaign reflects a stage in my life, giving me the opportunity to regain my voice and use it to support others.

Others aren't considered just Black; they include the Asian, Latinx, African, and those who also refuse to be silenced. We wear the same uniforms, run the same tests, we are the same because there is no room for racism or any other “ism” when we are going after the same goal.

Over the years, I have replaced the external definitions of my life as defined by others.

My goal is that my own self-defined viewpoint of every athlete belonging becomes the catalyst for a new norm.

I now know that my experiences are far from unique. My impetus is shared by many other athletes who occupy societally biased fields.

So, the voice that I now carry is both individual and collective, personal and political, one reflecting the intersection of my unique biography with the larger goal of society.

Anyone who chooses to be an athlete should feel that they belong in all spaces, no matter their race or any identity.

No Locker for Racism was born from my experiences and mission to make the locker room a place where all feel they belong in their most authentic way. The purpose of the campaign is to dismantle racism from within sports through education and intentional actions. Through this platform, we want to not only focus on student-athletes, but coaches and administrators as well. We are helping coaches and administrators to understand their own implicit biases and microaggressions; and encourage them to listen to their peers and student-athletes about their experiences to further facilitate their learning.

No Locker for Racism is by no means the solution to end racism in sports, as well as know it will take some work, but it is the answer to enact action right now for the change we want to see. I am very proud of the Hofstra Athletic department for spearheading this campaign that is spreading to other universities, high schools and middle schools, as we are using this platform for intentional change.

If any team or program would like to adopt the campaign, No Locker for Racism, please reach out to Courtney at courtney.deena@hofstra.edu.

<https://www.teamusa.org/USA-Field-Hockey/Features/2021/April/02/An-Opportunity-A-Voice-No-Locker-for-Racism>

Ex-Boies Schiller Partner Joins Other Firm Defectors

Law360

By Marco Poggio

April 13, 2021, 3:09 PM EDT

Law360 (April 13, 2021, 3:09 PM EDT) -- New York boutique firm Cyrulnik Fattaruso LLP, founded last month by two former Boies Schiller Flexner LLP partners, has scored another attorney defecting from the BigLaw firm for its growing team of high-stakes litigators, the firm's founding partner said Tuesday.

Ian Dumain '95 is joining his former colleagues Jason Cyrulnik and Paul Fattaruso, who started the firm in March after leaving Roche Freedman LLP, a Boies Schiller spinoff, following a quarrel between Cyrulnik and his former partners there.

"Ian is a superb litigator and terrific colleague who will no doubt be instrumental to our firm's growth and success. We are delighted that he has joined the firm's partnership to help lead our exciting portfolio of high-stakes litigation for our growing group of clients," Cyrulnik told Law360 in an email.

Dumain's departure after 12 years at Boies Schiller continues the string of partner departures from the firm, which saw its revenues fall in 2020. "We wish Ian well in the next phase of his career and hope he continues to find success in his new endeavor," a spokesperson for Boies Schiller said in an email.

Dumain joins Cyrilnik Fattaruso as a partner and general counsel. "I am thrilled to have this opportunity to start a litigation firm with former colleagues of mine whom I've known collectively for decades," Dumain told Law360. "I'm excited to get started."

Cyrulnik Fattaruso is planning to hire as many as 10 attorneys in the next few weeks, assembling a team of lawyers that has been to trial and arbitration hearings together, in various combinations, many times, the firm said in an email.

The firm said it's planning to build a culture of diversity and inclusion, with attorneys and staff from a variety of backgrounds. Like his new partners, Dumain is a generalist specializing in complex commercial litigation.

"Whatever the subject matter, whatever the forum, we are frequently helping our clients resolve their most important and knottiest problems," Dumain said.

Dumain has represented a wide array of clients. Among other matters, he has assisted corporations in disputes arising from mergers and other business combinations. He has represented pharmaceutical companies sparring over profits generated by blockbuster biologic drugs. He defended the former CEO of Ashley Madison.com, an adult dating website, in a consumer class action arising from a data breach resulting in the electronic theft of personally identifiable and financial information of 37 million users. The class action led to a \$11.2 million settlement.

Cyrulnik Fattaruso's clients include some of New York's largest real estate developers, major public companies in the energy and telecommunications sectors and private companies engaged in "betthe-company" litigation in cutting-edge areas of the law including the cannabis industry, the firm said in a statement. Enascor, a hedge fund providing senior secured debt financing, and cannabinoids manufacturer LAVVAN are among the firm's clients, court filings show.

Cyrulnik Fattaruso has made court appearances on behalf of Extell Development, a luxury real estate developer with high-end properties across New York City; Just Energy, a Canadian-based natural gas and electricity retailer; IDT Corp., a multinational provider of cloud communications; and investors Skye Mineral Investors and Clarity Copper.

Cyrulnik joined Boies Schiller as an equity partner after graduating from Yale Law School in 2004 and worked there until December 2019. In January 2020, Cyrilnik joined Roche Freedman LLP, a firm founded months earlier by two other Boies Schiller attorneys, Kyle Roche and Devin Freedman, to form Roche Cyrilnik Freedman LLP.

Roche Freedman sued Cyrilnik in New York federal court in February, claiming he had turned the firm into a hostile environment, behaving tyrannically with his co-workers and "belittling" their attempts to increase the firm's diversity.

Cyrulnik sued Roche and Freedman in Florida state court in March, accusing them of plotting to oust him after the firm had received a fee in cryptocurrency that had soared in value to \$250 million. In a 49-page suit, Cyrulnik alleged that he was responsible for bringing in 60% of the firm's profits and 70% of its revenue, and claimed his share of the cryptocurrency asset had reached about \$60 million. The firm's partners met in secret and voted to boot him from the firm and take possession of 75% of his tokens, according to his complaint. A representative for Roche Freedman declined to comment on the dispute Tuesday.

Cyrulnik declined to comment on the dispute with his former partners Tuesday.

In an email to Law360 on Tuesday, Fattaruso said he was pleased to be in a partnership with Cyrulnik. "I've had the pleasure of working together with Jason for many years," he said. "I have developed tremendous appreciation for his legal acumen and professionalism."

<https://www.law360.com/pulse/articles/1374604/ex-boies-schiller-partner-joins-other-firm-defectors>

How Pro Bono Litigators Got Crosley Green Out of Prison

Crowell & Moring has contributed tens of thousands of pro bono hours to getting Crosley Green out of prison since taking his death penalty case in 2008.

By Dan Roe | April 15, 2021 at 08:12 PM

Crosley Green has every reason to be angry.

At age 32, the Titusville, Florida, man was convicted of a murder that he's maintained he didn't commit from the day he became a suspect. After declining to plead guilty in exchange for a 10-year sentence, Green was sentenced in 1990 to death.

Now 63 years old, Green walked out of the Calhoun Correctional Institution last week after a U.S. district court judge in Orlando ordered his release on the basis that Green had developed latent tuberculosis while awaiting a retrial, jeopardizing his health as COVID-19 spread through the facility. Green received an endorsement from the prison's warden, Heath Holland, saying the "model prisoner" was a danger to no one.

With his long-term freedom pending the outcome of a retrial in the U.S. Court of Appeals for the Eleventh Circuit, Green said he isn't angry at the prosecutors who withheld exculpatory evidence. Or the all-white jury who convicted him. Or Kim Hallock, the white woman who, at age 19, said Green held her and ex-boyfriend Charles "Chip" Flynn at gunpoint on the bench seat of Flynn's pick-up while driving the stick-shift truck to an orange grove and killing Flynn with a semi-automatic handgun.

"I lost my anger way back," Green said in a statement provided by his attorneys at Crowell & Moring, the Am Law 100 law firm that has contributed tens of thousands of pro bono hours to getting Green out of prison since taking his death penalty case in 2008.

"It began when I saw people that were concerned about my well-being, with being in the position that I was in," Green continued. "You can't get no better than something like that."

'There Was No Black Guy'

After his 1990 murder conviction, Green sat on death row for nearly two decades until Crowell & Moring took his case on a referral from the American Bar Association's Death Penalty Representation Project. Partners Keith Harrison and Jeane Thomas began reviewing the case in 2008.

"It was pretty clear to me, when I read Kim Hallock's description of what happened that night," Harrison said in an interview. "I said to myself, 'look, I don't know what happened, but I know that's not what happened.'"

A former New York prosecutor, Harrison now represents companies in highly regulated industries like health care and pharmaceuticals. Thomas is a partner in the firm's antitrust and privacy and cybersecurity practice groups.

On his first read through the case, Harrison said he couldn't fathom how anyone believed Hallock's testimony.

"Her description didn't fit," Harrison said. "Of how the perp, 'the Black guy,' held a gun on them, drove a manual pick-up truck with a bench seat—he's got two kidnapped teenagers, 19-year-olds, sitting next to him. How in the heck is he driving the car and shifting gears while holding a gun on them? Unless he's got three hands, that really can't happen."

Part of the Crowell & Moring defense included that Green, according to witnesses, didn't know how to drive a manual transmission. His fingerprints were nowhere to be found on the truck or the gun. Police found no shell casings and the only bullet recovered was that which killed Flynn. "It was pretty clear to me that there was no Black guy," Harrison said.

"He supposedly had an automatic weapon. Hallock said there was a gunfight, an exchange of fire at the crime scene. There were no other shells, no indication of a gunfight. The only gun there is Chip Flynn's gun, a .22, what he gets shot with," Harrison added.

Flynn had broken up with Hallock shortly before his death and had reportedly been seeing someone else. As he lay dying in the orange grove, Flynn told the two police officers who responded to Hallock's 911 call nothing about a perpetrator.

With Crowell & Moring's backing, the litigators got Green off death row in 2009.

Nine years later, in 2018, an Orlando court granted Green's petition for habeas corpus on the basis that prosecutors withheld exculpatory evidence: After Harrison and then-associate **Stacie Lieberman '98**, now director of the Forensic Project in Austin, Texas, tracked them down in

Florida and Tennessee, the responding police officers said they told the Brevard County prosecutors they thought Hallock killed Flynn.

The ruling required the prosecution to retry Green or release him. The state appealed the decision to the Eleventh Circuit, where his lawyers—who also included Florida counsel Mark Olive, of Tallahassee and Crowell & Moring partner Vincent Galluzzo—moved to have him released pending appeal. That court decided Green should stay in custody pending the outcome of his appeal, despite the fact that he is not convicted of a crime.

Harrison said he's optimistic Green won't go back to jail, but that the case will likely go on for another year or two.

"His release wasn't based solely on COVID," Harrison said. "One of the factors in this analysis is whether the appellant is likely to be successful in their appeal. And the court ruled that the state is unlikely to be successful in its appeal."

So why is the state of Florida so bent on keeping Crosley Green in jail? "It's a good question," Harrison said. "I can only speculate on why the state is persisting in attempts to keep him in prison."

According to Florida Today, Florida Attorney General Ashley Moody said Green would be safer if he remained in prison. A spokesperson for the Florida Attorney General's Office did not immediately respond to a request for comment on Green's release.

Hallock, for her part, couldn't be located for comment, but she said in a statement more than two decades ago, when Green was in prison, that "I'm sure deep down inside Crosley knows he is right where he deserves to be."

How Green Became a Suspect

Hallock's initial description of the perpetrator was that of a young, athletic Black man. Green's brother, a high school football star, fit the description much better than Green, who was rail-thin at the time, according to Harrison.

But Green's brother had more than 30 alibi witnesses the night of the murder. The prosecution dropped him as a suspect and used dog scent identification to identify their next suspect. The method has since been discredited as inaccurate.

"You're supposed to have a scent object, something from whoever you're trying to track. A T-shirt, a sock—the dog picks up on the scent and tracks it," Harrison said. "Well, they had no scent object because they had no suspect. The dog just started walking around and scented on those tracks."

The dog purportedly sniffed tracks—the type of which didn't match the only pair of shoes Green owned—traversing a baseball field, a park and a road, eventually leading the dog to

Green's sister's house. "We later found out that Crosley's sister had dogs, one of which was in heat at the time," Harrison said.

With that, the prosecutors used a photo of Green taken in prison (he had recently been released for a low-level drug possession offense) and placed it on a sheet of paper containing five other headshots of Black men. Green's photo was the darkest, the smallest and dead center.

"As a former prosecutor, that's called the bullseye," Harrison said. "You would never put the person you wanted someone to pick out in that spot because you'd be exposed to the argument that you put them there to get picked out. If it's in the corner, you have more confidence of making an accurate identification."

Thomas said the prosecution in Green's case also used "jailhouse confessions," coercing people in jail to agree to testify against someone else in exchange for a lighter sentence. In Green's case, his sister was in jail for a drug charge—she later admitted to falsely testifying against Green.

Green's is not the first Brevard County conviction to be reversed. In 1981, county prosecutors identified Wilton Dedge as the primary suspect in a sexual battery and burglary case. Like in Green's case, prosecutors used dog scent identification and jailhouse testimony to convict Dedge, who was exonerated in 2004 after he sought post-conviction DNA testing.

Pro Bono Pays Off

Thomas said her dedication to pro bono work helped her choose Crowell & Moring in 1994.

"Before I accepted the position, I had been doing death penalty work since I was a student, and I asked the pro bono partner whether the firm would support my handling death penalty cases," she said in an interview. "And I was assured the firm would be supportive. We've done a number of these cases over the years and many people have been involved."

Of all of her death penalty cases, Thomas said Green's is the most unique for a number of reasons.

"Most of them have to do with Crosley," she said. "To be with him as he was released, as he literally walked out of prison and into the arms of his family. To be with him the next day, meeting grandchildren he'd never met before, reuniting with family he hadn't seen in 15 years—that is its own reward for all this hard work."

The case has spanned Galluzzo's entire career at Crowell & Moring, from summer associate to partner.

Harrison said if there is a retrial, the defense's nine alibi witnesses and testimony from the two officers who responded to the murder—and a lack of false confessions to sway the jury—should be enough to prove Green innocent.

Green said he kept his faith all those years "through the good Lord above," knowing he had supporters who believed in him.

"When you've got good people behind you, praying for you, and you're praying yourself," he said in a statement. "You have to believe something good is going to come out of that."

This article has been updated to include the name of a former firm associate who also contributed to the case.

<https://www.law.com/dailybusinessreview/2021/04/15/how-pro-bono-litigators-got-crosley-green-out-of-prison/>

Influencer marketing evolves

The Drum

Promoted from BEN Group Inc.

April 8, 2021

Influencers have emerged as some of the greatest content engines of the social media age. How can brands take advantage of their connection to audiences?

The influencer marketing business was worth \$9.7bn in 2020 and is expected to grow to \$15bn by 2022, with almost half of marketers saying they're spending more than 20% of their budget on influencer content. Some have gone much further. Beauty brand Estée Lauder announced in August 2019 that it was allocating 75% of its marketing spend to social media influencers, and finding the investment "highly productive."

Meanwhile, the grand shift from single-screen to multiple-screen (and multiple platform) access has transformed the way audiences consume entertainment. And as audiences have flocked to new platforms, they've embraced new creators as trusted voices in their lives, blurring the definition of stardom.

"The gap between social media influencer and traditional celebrity has narrowed," says Megan Savitt, vice-president of strategy at BEN. "It's no longer relevant to distinguish between digital and traditional marketing – just how to market in the best way to reach your audience."

This process has accelerated further following the outbreak of Covid-19, as we've seen Hollywood stars such as Jessica Alba and Will Smith take to TikTok, becoming "creator celebrities" and learning from experienced influencers. The merging demonstrates that influencer-dominated streaming platforms are no longer secondary media for content

consumption, but have become an integral part of the media ecosystem as much as linear broadcast entertainment and streaming TV.

Montse Passolas, the chief marketing officer at premium hair styling brand GHD, says: “Influencers are one of the touchpoints in a campaign and as a consequence need to be planned and integrated to ensure maximization of the launch, and consistency of the message.”

In the face of the pandemic, there’s no doubt that influencer marketing has evolved into a mature marketing channel delivering against the rigors of advertisers’ demands. Technology has helped, bringing greater accountability as influence spreads across the streams.

Performance influencer marketing, in which the brand pays for conversions and sales, is one of the newest models made possible by predictive AI and is becoming one of the hottest new offerings available to marketers. “We’re able to offer metrics and analytics that are very granular and speak to specific brand needs,” Savitt says. “If you’re looking to get the best return on your investment, influencer marketing is really powerful because you can track it.”

The results speak for themselves for photobook brand Chatbooks. About 15% of their total media spend now goes exclusively to influencer marketing.

“For us, it’s not intuition. It’s literally cold hard data. And then being able to evolve our partnership in order to take advantage of that data in order to scale,” says **Rachel Hofstetter '03**, chief marketing officer of Chatbooks.

The massive amount of influencer content out there offers brands enormous potential to reach audiences. But while a human can’t analyze the hundreds of millions of videos produced by the hundreds of thousands of influencers out there, AI can. The solution is deep learning, which scrutinizes “structured and unstructured data”, Savitt says, to help marketers identify the best influencers for their campaigns and accurately predict how many conversions each influencer can generate, reducing wasted budget and ensuring a higher ROI.

Tyler Folkman, head of AI at BEN, says: “We can pick up on what kind of influencer voice is likely to convert the best, channel health, and can even analyze the unstructured images and text. Things you wouldn’t necessarily think about.” AI is also at the frontline of brand safety in influencer marketing, helping BEN to identify fake accounts or false engagement rates to enable advertisers to gauge whether an influencer partner is really going to be an asset.

The evolution of influencer marketing and the ability to track real impact allows brands to create campaigns that drive full funnel results and unlock campaigns tied back to performance guarantees.

“Having the ability to get both the flash and the power – working with A-List celebrities and influencers, but also knowing that what you’re working on is based on science, that you’re going to see this amount of return – is unprecedented, uncharted territory,” Savitt says.

Passolas argues that alliances with influencers can help brands to establish a sense of purpose: "I believe currently we have a great force with influencers lobbying for female empowerment, charity work, diversity and inclusion, mental health and climate change among many others."

She notes that influencers have changed the marketing dynamic in the fashion, beauty and fitness sectors. They're now the primary source of innovative trends.

"Just when I think I have seen it all, the influencers and stylists come up with the most incredible waves, curls or techniques; their creativity always surprises me. Human creativity and affinity are the best marketing tools, and influencers bring them both, alongside relevant targeted reach and engagement, which are critical measurements in this new media model."

The decentralization of trend-setting from brands to influencer icons has been mirrored by audience behavior. As users consume content across platforms and devices, the savviest influencers have managed to port their audiences across the web, building personal brands impervious to the rise and fall of specific social networks. That so many have been able to remain successful amid platform agnosticism shows the depth of their connection to audiences.

Savitt concludes: "That's refreshing and provides inspiration in the marketplace that we've never seen before, because influencer marketing breeds such strong connectivity."

The rise of product placement and influencer marketing, created in partnership with BEN, explores the latest developments and capabilities available to marketers through brand integration, with insights, tips, and case studies to inspire your next big campaign. Click here to download this critical intelligence today.

<https://www.thedrum.com/news/2021/04/08/influencer-marketing-evolves>

EMILY SINKHORN '00 SELECTED AS ARCATA'S NEW DIRECTOR OF ENVIRONMENTAL SERVICES

April 8, 2021

Kym Kemp

The City of Arcata has selected Emily Sinkhorn as the City's new Environmental Services Director. Sinkhorn will oversee Arcata's Environmental Services Department which encompasses the City's parks, natural resources, facilities, recreation, streets, utilities, water and wastewater divisions.

Sinkhorn has a depth of experience in watershed restoration, climate change, forestry, alternative transportation, grant development and community engagement. She most recently served as the Director of the Natural Resources Services Division of Redwood Community Action Agency, overseeing programs that restore local watersheds, promote active living and support community-led change.

Of Emily Sinkhorn's appointment, City Manager Karen Diemer noted that, "Ms. Sinkhorn's proven track record of environmental stewardship, experience delivering completed projects through public engagement, commitment to ending racial disparities in local government, and her dedication to ensuring core public services are supported stood out from a pool of very qualified applicants. I am excited to see Arcata's Environmental Services legacy grow through Emily's leadership."

Sinkhorn has a strong compass focused on environmental stewardship and its connection to community health, and as Arcata's new Director of Environmental Services she, "looks forward to strengthening community partnerships to address climate change, zero waste strategies, active transportation and improving public spaces and infrastructure." When asked about her current outlook she shared, "I am looking forward to working with the Environmental Services team, and I am committed to maintaining the collaborative, long-term view the City has built while also prioritizing practical projects to address climate change, complex environmental problems and issues of equity that often disproportionately impact the most vulnerable in our community."

Emily Sinkhorn graduated from Duke University with a Bachelor of Science in Biology and a Bachelor of Science in Environmental Science, and has a Masters of Science in Forest Ecology from Oregon State University. She has spent many years volunteering for local environmental and community organizations including the Bigfoot Trail Alliance, the Humboldt Bay Trail Fund Working Group, McKinleyville Land Trust, Greenwheels, Humboldt Roller Derby and the Humboldt Folklife Society.

Emily's work as Arcata's Director of Environmental Services will commence following ratification of her employment contract at the City Council Meeting taking place virtually on Wednesday, April 21 at 6 p.m. Please visit cityofarcata.org for instructions on how to view the meeting.

<https://kymkemp.com/2021/04/08/emily-sinkhorn-selected-as-arcatas-new-director-of-environmental-services/>

Caroline Anders '17: Your 2021 Kate Hevner Mueller Awards Recipient

Posted on April 12, 2021 by Bre Castaneda

Kate Hevner Mueller served Indiana University from 1937 to 1969 as Dean of Women, Senior Counselor for Women, and Professor of Education. Dr. Mueller was a national pioneer for women professionals and developed the Master's Program in College Student Personnel (Higher Education and Student Affairs) at Indiana University in the early 1950s. The Kate Hevner Mueller Senior Awards were established in 2013 to honor IU seniors who have proven leadership on campus both inside and outside of the classroom and who have improved the IU community by their presence.

This year, Indiana University has selected 28 outstanding recipients for the Kate Hevner Mueller Outstanding Senior Award. In this article, we congratulate Caroline Anders for her ability to represent Dr. Mueller's essential goals of the university: to promote intellect, develop personality, and inspire citizenship and leadership to all students.

Caroline is earning a Bachelor of Arts in Journalism with a minor in Political Science from the College of Arts and Sciences. A Herman B Wells Scholar and an Ernie Pyle Scholar, Caroline has achieved high academic success. Her campus involvement with Indiana Daily Student (IDS) led her to a leadership position as the Co-Editor in Chief. From editing content to creating a more sustainable business model, Caroline worked diligently to take IDS to new heights and ensure that IDS continues to offer news to IU students and the Bloomington community. Caroline has received accolades for her work with IDS, including the Brook Baker Collegiate Journalist of the Year in 2020 and first place in the Hearst National Journalism Awards Championship in 2020.

<https://blogs.iu.edu/studentaffairs/2021/04/12/caroline-anders-your-2021-kate-hevner-mueller-awards-recipient/>

Avishar Barua's '05 unlikely journey from Ohio State pre-med student to 'Top Chef'

Andy Downing
Columbus Alive
April 1, 2021

Avishar Barua always anticipated his career would one day require him to wear a white coat.

But for most of his life, he envisioned working as a doctor rather than a chef, since as a child he was almost pathologically indifferent to food. Barua, who currently serves as the executive chef and general manager of Service Bar, recalled how he would draw the ire of his parents on those rare times the family went to McDonald's, ordering the Happy Meal solely as a means to get the included toy and ignoring the burger and fries boxed alongside it.

Growing up in Delaware and later in Gahanna, Barua said he had to be "tricked" into eating the food cooked by his homemaker mother, who emigrated with his anesthesiologist father from Bangladesh to the United States, first landing in Detroit, Michigan, and later settling in Columbus, where Barua was born.

"I didn't really care for Bengali food," said Barua, 34, who will appear as a contestant on the 18th season of "Top Chef," which was filmed last year in Portland, Oregon, and begins airing at 8 p.m. tonight (Thursday, April 1) on Bravo. "So my mom would take the rice, and she would mix it with some ghee and with potatoes or meat to make these rice balls, and that was the only way to get me to eat, because I didn't want to eat anything ever."

Additionally, Barua had the attendant pressure that came with being raised by a father in the medical profession — a pressure that only increased when Barua's older brother and lone sibling opted not to become a doctor.

"At that point, all eyes were on me, like, 'Well, you're gonna do it. You have to be a doctor,'" Barua said. "So when I went to Ohio State, I went pre-med, which isn't something I chose. It was automatic. It was something I had to do."

Midway through college, amid what he described as academic struggles, Barua added a second major in psychology, reasoning that if he flamed out of medical school he would have a fallback, and besides, he was a good listener and enjoyed hearing people's problems. "I just thought I couldn't learn," said Barua, who stressed that he would have to read passages "20 or 30 times" to retain the knowledge that some classmates appeared to absorb on the first pass. (This particular bit of self-analysis falls far outside of the picture offered by everyone else interviewed for this story, with chef Silas Caeton describing Barua as "wicked smart" and chef Josh Dalton calling him "insanely intelligent," adding, "When it comes to reading and learning, it's almost like he's in overdrive, and it didn't matter if it was firearms, knives, modern cooking, Asian cooking. If he was into it, he'd go overboard and read and read and read.")

Around this time, Barua, who was living off-campus with his best friend, decided on a lark to try his hand at cooking Chinese food, which was an inseparable part of his upbringing in a Bengali home. ("I'm not sure why it was culturally in, but getting [Chinese food] was the thing to do," he said.) So Barua checked out *Chinese Cooking for Dummies* by Martin Yan from the library and started to experiment with recipes, almost burning his apartment down on two different occasions owing to his initial cluelessness in the kitchen. Gradually, though, Barua started to produce dishes that resembled the intended recipes, taking increased satisfaction in his ability to craft something from scratch on his own. "It was nice to see I could do something, and it resulted in something that people liked," he said. "Because with everything else in my life, I was not doing that so well."

This growing self-satisfaction did little to alleviate the parental pressures that first compelled Barua to enroll in pre-med, not to mention that within Bengali culture, according to Barua, kitchen work was less a career path than a job where one landed once all other options had fallen through. "Culturally speaking, it was the worst thing I could do," Barua said. "Back then, cooking was not cool, and in our culture it was the worst of the worst, the lowest of the low. If you were going to cook it was like you might as well not do anything."

For a time at Ohio State, Barua followed a dual career path, working toward a pair of bachelor degrees while also operating as a line cook at the long-defunct Short North restaurant 8, owned in part by his brother and located in what is now Bakersfield.

Following graduation from Ohio State, Barua took the MCAT, a standardized test for prospective med school students, which he described as a final breaking point with what had long been his predestined career path. "I was just so dispassionate about [medicine]," he said.

"I couldn't see spending every day of my life invested in this when it wasn't something I wanted to do."

After some bargaining, Barua's parents agreed to let him pursue a culinary path provided he enrolled in school. First, Barua applied for and was accepted into the prestigious Culinary Institute of America in Hyde Park, New York, but on trusted advice he opted to forgo that route. Instead, he enrolled at Columbus State Community College, which offered a Culinary Apprenticeship major in cooperation with the American Culinary Federation, meaning that a bulk of his education took place on the job in working kitchens.

Through this program, Barua started working for chef Josh Dalton at 1808 American Bistro, later helping him launch his acclaimed Delaware restaurant Veritas in 2012. (The restaurant has since moved to upgraded Downtown digs.)

"At Columbus State, you get the real world. You get the kitchen, which is not glamorous, and it's not fun a lot of the time," Dalton said. "There are a lot of hours on your feet, and it's really hard, and some culinary schools give kids this false impression they're going to come right out of school and be the next TV network star, and that's not the case. You have to put in your time. And [Barua] put in his time."

This time included a year-plus stint in New York, where Barua cooked in trend-setting restaurants, one of which was Michelin-starred. Eventually Barua returned home, landing in 2017 at Service Bar, the deservedly lauded Short North gem that he has continued to shepherd from its compressed opening through this last pandemic-marred year, all while establishing himself as such a culinary force within the city that "Top Chef" producers took notice, inviting Barua to apply for a spot on the latest season of the long-running cooking competition, which filmed in Oregon amid COVID-19 restrictions in the fall of 2020. Barua said when he received the initial email from producers he laughed, believing it to be a joke.

While the spotlight might be considerably brighter, this will actually be Barua's second appearance in front of a national television audience, with the chef having previously competed on an episode of "Guy's Grocery Games." On the episode, which aired in 2020, Barua lost in the final round when the judges, including "Top Chef" alum Richard Blais, were turned off by the bitterness in his dish, traced to Barua's decision to deglaze the pan with gin and vermouth in an effort to capture the floral qualities of the drinks — a last-second addition that worked better in theory than it did in practice.

These types of well-reasoned, sometimes academic culinary experiments shaped the early stages of Barua's career, particularly in the years he worked side by side with Silas Caeton at Veritas, where both chefs were given the creative leeway to fail.

"When I started working with him, he definitely took a very studious approach, almost analytical," said Caeton, now managing partner at the Lox Bagel Shop. "He was almost like a scholar in how he looked at a dish, and sometimes that did not work out well. He would have a

great idea, and the theory would be sound, but it wouldn't transition well to something you could sell in an actual restaurant. But he was always trying something, and he could never settle with something that someone else had already done. ... Working with Avishar, it was constant exploration, constant discovery."

Barua recalled one kitchen experiment — intended as a play on shrimp scampi — where the initial idea was to puree the shrimp and then employ a bonding agent to make a sheet of "pasta" that could then be cut and used to compose the dish. In the end, though, Barua couldn't get the shrimp sheets to wrap properly around the filling. "So I was like, 'Screw it, let's just call it shrimp cocktail and serve it in a square on a plate,'" he said, and laughed. To complete the accidental dish, the crew whipped up garnishes of homemade cocktail sauce and powdered lemon oil.

"Veritas was meant to be a playground for us. It was where we could really push our creativity, push ourselves," Dalton said of the original Delaware location. "We just threw the equipment we could afford in there and, looking back, we had the shittiest oven in the world, this 1974 Blodgett that either got 500 degrees or nothing. We had a four-burner and a little, itty-bitty, 24-inch grill. But the food we were popping out of that kitchen and under those circumstances was, I thought, really good."

"It was a lot of, 'What the hell are we doing? Is this good or is this bad?'" said Barua, who still has photographs of every dish he created during his time at Veritas, which he described as a high school yearbook filled solely with photos of awkward first kisses. "I guess what I'm learning about being a chef is ... it's really about your experiences, right? And your failures."

Just weeks after moving to New York City in a rare moment of spontaneity, Barua found himself in the basement of a trendy restaurant, positioned to experience one of the biggest failures in his career. Barua had relocated to take a stage (essentially an unpaid internship) at Danny Bowien's lauded Mission Chinese, which eventually resulted in a full-time position and an accompanying sense of terror.

These feelings only intensified when, during his first night on the job, he found himself seated in the aforementioned basement, tasked with folding dumplings but having no idea how to go about it. "I asked seven people, and they tried to show me, but, like I told you, I can't learn things very fast, so I was just scrunching them together going, 'Please, God, help me,'" Barua said. "And then the Department of Health came in and said, 'You're shut down,' and it was such a relief, because I had no idea what I'm doing."

The business would eventually reopen, and Barua worked off and on at Mission Chinese for around six weeks before the location closed for good, this time due to a structural issue with the building. "I was probably at the lowest point of my cooking career," he said. "I was like, 'I can't make it here. I can't keep a job. And I'm such bad luck that every place I walk into shuts down.'"

Not long after, walking on Clinton Street and down to the last \$100 in his bank account, Barua spotted the small, unassuming sign for wd-50, a Michelin-starred landmark of modernist cooking founded by chef Wylie Dufresne in 2003.

Believing his time in New York was coming to an abrupt end, Barua decided to splurge on one last meal, taking a seat at the bar and ordering the tasting menu. At the end of the dinner, Barua asked the bar manager if he could venture to the kitchen to thank the chef for the meal, which in turn led to Barua asking if the restaurant offered a stage. Then, with little more than a month left on his apartment lease, Barua took on a month-long stage at wd-50, spending two weeks on savory and two weeks on pastry, a stint during which he said he learned more than he had in his entire career to that point. “It’s very, very difficult to even describe some of what we did,” he said. “Like turning an apple puree into a fluid gel, which you then turn into a clear tube that you fill with sorbet to make this apple swirl thing, which is all a part of this insane, five-day process.”

At the end of his month, Barua inquired about a full-time position and was told there were no openings. But days later, he was approached by Dufresne, who was in the middle of catering an off-site event for which he was wildly understaffed. “So he grabbed me, and we went to this random building where we were catering, and there weren’t any burners and it was very strange,” Barua said. “But I was in charge of people all of a sudden, which I had never done, and we got through the night even though I thought I was going to die. The ice cream freezer was broken, so it turned into sludge. It was like anything that could go wrong did.”

When the night ended, Dufresne joined Barua and several others for food, wine and conversation, during which he asked Barua about his plans for the future. “And I was like, ‘Well, I’m going to figure something else out or go home,’” Barua said. “And [Dufresne] said, ‘No, you’re not. You’re going to work for us.’”

A week later, wd-50 offered Barua a full-time position.

“He started in the basement, working in the prep kitchen, and then once I realized he had an academic approach that would work, we put him on a lot of [research and development] projects, and he was very helpful in terms of taking charge of some of those,” Dufresne said recently by phone. “We were unusual in that sense at wd-50, because while we were working on feeding customers, we were also always working on developing new techniques, new ideas.”

When Barua returned to Columbus, eventually helping to open Service Bar in October 2017, he arrived armed with these techniques, further honed by his work experiences, but also with a developing sensibility that played more on the idea of memory, including whimsical riffs on college-era fast food favorites (the Cheesy Brisket Crunch), dishes inspired by his various travels (Not Pad Thai) and numerous nods to his Bengali heritage, particularly present in offerings such as the Whole Chicken Family Meal.

"I think I've seen him evolve as a chef and a person," said Kate Djupe, who until recently worked alongside Barua as the baker at Service Bar, a job she started prior to the restaurant's 2017 opening. "As a chef, he is able to tap into a lot more of his memories, but he's also surrounded himself with people who are willing to play with that idea. ... I see how he's trying to take them along the same path, encouraging them and giving them room to grow and to play and to fail and succeed, which isn't easy to do when your name is on the menu."

This isn't to say that Barua simplified anything about his process, however. The restaurant famously employs a labor-intensive, three-day process to make its french fries, and a recent Filet of Fish special, which riffs on the McDonald's classic, is created, in part, by pureeing sea bass, mixing in a bonding agent and shaping the fish into perfect squares. These squares are then chamber sealed and cooked sous vide for 30 minutes, or just long enough for the fish to set, after which the patties are panko breaded in a three-stage process (fine, medium and coarse) before being deep fried and offered up on a bun with iceberg lettuce and a slice of American cheese.

The melding of various cuisines, as well as the techniques in play, can make it a challenge to summarize Barua's cuisine in a few pithy sentences. Djupe, for one, recalled the time shortly after Service Bar opened, when Experience Columbus brought in food writers from around the country to dine at the restaurant and to speak with Barua, who at some point in the conversation would inevitably ask the writer how they would define his food. "We've joked about it and had manager meetings where all we did was talk about what we could call it," she said. "One of my favorites was 'a culinary roller coaster ride through Flavortown.' But the amount of energy that's been spent trying to describe his style is ridiculous. It's playful. It's fully accessible. It has a wild amount of flavor. And it's absolutely a pain in the ass to make, even though you shouldn't feel any of that while you're eating it."

"People ask what kind of food I make, and it's like, 'I couldn't tell you,'" Barua said. "Honestly, I've never been very confident saying, 'Hey, this is what I make.' I just try to do the best I can, and hopefully that, combined with some of the experiences in my life, contributes to the voice we're developing collectively, because part of it is also who you work with and your staff."

It's this caring, attentive, less-publicized side of Barua that those interviewed hailed as much as his food, with Djupe saying that she was convinced she was done working in kitchens prior to meeting Barua.

"When I left the last kitchen I worked in [prior to Service Bar], I stayed away for a long time because kitchens can be incredibly toxic places. ... Kitchens can be wild and fun, but they can also be hedonistic and wild and crazy-authoritarian," she said. "But he helped create this environment where it was safe, where it was comfortable, and where it didn't encourage our vices, and where we got to be the people we wanted to be without losing ourselves, which I didn't think was possible."

Djupe's experiences working alongside Barua confirmed the initial impression she received upon first meeting him during a pop-up the chef hosted at her former business, the Commissary, a now-closed commercial kitchen and small-business incubator. At the time, Djupe said she was struck by the familiarity with which Barua moved through the kitchen, but more than that, she recalled being impressed by how, when the dinner ended, Barua retreated to the back to begin doing dishes rather than making the audience rounds.

"I've never seen him take a victory lap. He would much rather be the person making it happen behind the scenes, without being seen, and I connected with that," Djupe said before pivoting to Barua's more recent televised turn. "When he first told me he was appearing on 'Guy's Grocery Games,' I could not stop laughing. The idea of him being a TV personality just seemed so different from the guy I worked with on a daily basis. But maybe it shouldn't have been that crazy, because I saw the way he lit up teaching classes at the Commissary, and the way he connects with people and hears their questions, and how he has the answers."

"Still, it makes me laugh, the idea of someone who prides themselves on finding not only the best way of making something, but perhaps the most complicated, pain-in-the-ass way of doing it, being on 'Top Chef,' where you might get 10 minutes or 30 minutes to cook."

And his time starts... now.

<https://www.columbusalive.com/story/entertainment/dining/2021/04/01/avishar-baruas-unlikely-journey-ohio-state-pre-med-top-chef/4833365001/>

Nation's Oldest Black-Owned Business Celebrates 140 Years

April 28, 2021 4:57 pm
Columbus Underground

Founded by John T. Ward and his son William S. Ward, E.E. Ward Moving & Storage Co. is reportedly the oldest African-American-owned business in the United States.

John T. Ward was born in Virginia and came to Ohio in 1828. He eventually settled in the Reynoldsburg area, and became a conductor on the Underground Railroad at 22, aiding slaves in their escape from the South to the North through Central Ohio beginning in 1842.

The Wards founded what would eventually be known as E. E. Ward in 1881, 140 years ago.

Today, the full-service moving company's current owners are husband and wife **Brian '87 and Dominique Brooks**, who purchased the company from Eldon Ward, the great-grandson of John T. Ward and Brian's godfather, in 2001 with Otto Beatty. Beatty left the company in 2015.

Eldon Ward owned and ran the company for 50 years prior.

With warehouses in Columbus as well as Charlotte, North Carolina, E.E. Ward's reach is now nationwide.

Being a part of a legacy business has provided great inspiration for the Brooks.

"We draw so much inspiration just from the story the legacy, the culture of the business, which is something that we see as being a vital part of our business," said Dominique.

"We have a unique scenario where it has a wonderful legacy, lots of goodwill, and it's a wonderful foundation," said Brian. "You see yourself as not only a business operator or entrepreneur, but you're also a caretaker of a great legacy and a great story."

Dominique says the culture of E.E. Ward is serving your community and following best practices.

"Eldon Ward would say, 'Do what's right, come what may,'" she said. "It gives you goosebumps sometimes when you think about it. We know now that what they did in 1881 matters today."

E.E. Ward has a fashion line commemorating the legacy of the company. And this year, the company will release a book in celebration of the 140-year milestone.

They want to make sure this piece of history is never forgotten, said Dominique.

"This is one of many stories out there of entrepreneurs and inventors and so many people that help pave the way to get us to where we are here today and it's been left out of history," she said. "John T. Ward started with the Underground Railroad, but not a lot of people know. There's a lot of people that really helped get us to where we are and it took a community to do it."

Brian Brooks said with the pandemic, they aren't sure what other events will take place this year in celebration of the milestone.

Once they can celebrate, the Brooks are hoping to have Deloris White, the last direct descendent of John T. Ward to work in the company, be a part of the commemoration. The niece of Eldon Ward, White ran the company for him once he retired and stayed on for some time after Beatty and the Brooks purchased the company.

Getting that perspective is another reason for the celebration, said Dominique.

"Folks aren't going to always be here forever and so it's important that they have a voice and we're able to share these stories and especially if we can get their perspective too," she said.

Brian said Columbus had a big impact in where John T. Ward decided to start a business, in that this is where he decided to plant his roots.

"He felt a special calling because he had been able to help others [as] a part of the overall larger operation of the Underground Railroad and help people escape to freedom in the north," he said.

He said there's stories of inspiration of what people overcome all of the time, and we learn new ones every day, especially ones coming out of the African American community – from John T. Ward, who took the risk and became a counterpart in what is called one of the greatest freedom movements in history, to his great-grandson Eldon Ward, who became the first Black chairman of the Columbus Foundation, was on the board of the United Way and was heavily involved in the overall advancement of the Black community in Central Ohio.

The legacy and history is something the Brooks what to continue to honor.

"We know that what we're doing today it's going to matter in the next 100 years," said Dominique. "We're sharing the history, the legacy, keeping the culture alive, because I believe that's one of the most vital components of our business."

"Our goal is to be caretakers of that, to see it into the next 100 years, and hopefully inspire other minorities in our community to embark on entrepreneurship, and to start, because there's power in the start," she said.

<https://www.columbusunderground.com/nations-oldest-black-owned-business-celebrates-140-years-tm1>

Grant Berliner '17 shared his thoughts after receiving the Johnson and Johnson vaccine.

NEWS APRIL 15, 2021 ColumbusJewishNews.com | COLUMBUS JEWISH NEWS | 13

Student 'terrified' after learning about J&J issue

JANE KAUFMAN | CONTRIBUTOR jkaufman@cjn.org | @jkaufmancjn

For Samantha Weinraub, a senior journalism major at Ohio University in Athens, news that the Johnson & Johnson COVID-19 vaccine had been paused was terrifying.

Weinraub received the vaccine at Ohio University's Heritage Hall April 12, only to wake up the next morning to learn that six women who had received the J&J vaccine had been hospitalized with blood clots, one of whom later died. Of particular concern to Weinraub, who lives off campus in Athens, was information that the blood clots may be related to taking birth control, she said, which she takes daily.

"I was terrified," she told the Columbus Jewish News April 13. "I called my parents sobbing. It's not a good thing to wake up to the day after you get a vaccine," said Weinraub, adding she was anxious because the window for blood clot symptoms can range from six to 13 days.

However, other students were not as concerned.

Columbus native Grant Berliner, a senior

Berliner **Weinraub**

in biomedical engineering at The Ohio State University in Columbus, received the J&J vaccine and said he was feeling fine April 13 and was not particularly concerned about potential complications.

"I was not very concerned when I saw that it was only six people out of 6.8 million that have received the dose," Berliner told the CJN April 13. "I felt that was a low enough statistic, especially considering all six were women... it really didn't seem like it was a cause for concern."

In a joint statement April 13, the Centers for Disease Control and Prevention and the U.S. Food and Drug Administration said they were investigating unusual clots that occurred six to 13 days after vaccination.

The clots occurred in veins that drain blood from the brain and occurred together with low platelets. The six women were between the ages of 18 and 48.

The federal agencies, along with Ohio Gov. Mike DeWine, and the Ohio Department of Health followed up on this news by issuing a temporary pause on using the J&J vaccine.

However, the FDA emphasized these side effects were rare and the pause should not last long.

"I'd like to stress these events appear to be extremely rare," said FDA Acting Commissioner Janet Woodcock at a news conference. "However, COVID-19 vaccine safety is a top priority. We expect it to be a matter of days for this pause."

The state had been allocating much of its J&J doses to colleges and universities and mass vaccination sites, DeWine said.

For the most part, Ohio has allocated the Johnson & Johnson vaccine to the 63 public and private four-year institutions around the state last week for their student vaccination programs, to allow students to get their shot before summer vacation in May, DeWine said.

In the meantime, most state universities,

including Ohio University and The Ohio State University, are complying with the recommendation. Ohio State's Wexner Medical Center "will make decisions about the administration of the Johnson & Johnson vaccine based on additional guidance from the CDC and FDA."

In the meantime, Ohio University is offering the Pfizer vaccine as an alternative.

More than 6.8 million doses of the J&J vaccine have been administered in the United States, the majority with no or mild side effects. Federally run mass vaccination sites will pause the use of the J&J vaccine, and states and other providers are expected to follow. The other two authorized vaccines, from Moderna and Pfizer, make up the vast share of COVID-19 shots administered in the U.S. and are not affected by the pause.

A CDC committee was scheduled to meet April 14 to discuss the cases and the FDA has also launched an investigation into the cause of the clots and low platelet counts.

The Associated Press contributed to this report.

In Memory

Robert "Andy" Lape '82 was born to be a personality.

Much of his youth was spent meticulously taking apart motorcycles, go-karts and model cars. He would have parts strewn all over as he reconstructed his machines.

Some of his happiest days were in Cedarville, Michigan, as he and his Uncle Bobby Altmaier built an extremely fast, but more than slightly unstable, boat they named the Blue Max.

However, he found his true home as he assembled his tribe at Columbus Academy. He and his cohorts would set forth from Custer Brothers in his Blue Chevy Chevette with AC/DC blaring at full volume, modern day Huckleberry Finns, to discover the world. Like youth everywhere, some of the adventures were worth recounting, some (an attempted high school trip to the Anheuser Busch factory for one) were better remembered as crazy youthful misadventures.

Andy was most comfortable as the master of ceremonies. He was part Rodney Dangerfield, part P.T. Barnum. He would whip the crowd up into a frenzy with his exhortation to "Wind It Up!" He reveled his whole life in memories of parties with his friends and CSG, of his slightly aggressive soccer and athletic career, and of the pranks he loved to play.

"A.L."s penchant for bestowing creative nicknames was very well known, if not always appreciated by the recipients. Just ask Goldzilla, Poundum Ray, The Crusher, P-Dog, Monster Man, Slim, Screw Loose, and Quackie.

Andy achieved much success in his career as a salesman, working nearly his entire career for The Janton Company. He also loved to trade stocks and provide investment tips. But he struggled to find his place in the world as time marched on and relationships lacked the intensity of youth.

His friends and family will always remember him as a sweet soul who promised loyalty and love to those he cared for.

Andy died on March 1, 2021 after suffering a stroke. He was preceded in death by his father, Robert Lape. He is survived by his mother, June Loving, of Columbus and The Villages, FL, brother, Edwin "Ted" Lape (Kelly) of Upper Arlington; brother, Sean Cochran of Denver and multiple nieces and nephews. A memorial service will be held at 2 p.m. on Saturday, June 12 at SCHOEDINGER STATE STREET CHAPEL, 229 East State Street, followed by a "Celebration of Life" for all family and friends immediately thereafter from 3:00 to 5:30 p.m. at Scioto Country Club, in lieu of calling hours.

<https://www.schoedinger.com/obituaries/Robert-Lape/#!/Obituary>

William F. "Bill" Reiland '50 Age 88, formerly of Westwood, Massachusetts, West Barnstable, Massachusetts and Columbus, Ohio died on Thursday, April 1, 2021. He was the loving husband of Katherine 'Kitty' Willcox Reiland, his high school sweetheart to whom he was married for 56 years, and who predeceased him in 2008. Bill was born in 1932 in Columbus, Ohio, where he was a member of the Columbus Boychoir and went on to attend high school at the Columbus Academy, becoming Editor of the Yearbook and receiving the Head Boy award his senior year. Bill graduated with honors in Engineering from Yale University, where he was a member of ROTC. After graduating, Bill served in the US Army at Fort Sill, OK. He went on to have a fruitful career in Engineering at Proctor & Gamble and IBM. In 1965, always ahead of his time, Bill founded his own software service firm in the era just before personal computers. In their second act, Bill and Kitty moved from Ohio to Cape Cod where Bill became Director of the Cape Cod Community College Computer Center and a faculty member. During their time on the Cape, Bill formed a number of close friendships and was a dedicated volunteer with the American Red Cross. Bill was a faithful worshipper and member of the First Parish of Westwood, MA. He enjoyed attending services each Sunday and made many thoughtful friends through his church. His interests included boating, photography (often taking photos that became the subjects of Kitty's watercolor paintings), woodworking, choral singing, and spending time with family. Bill was a devoted and engaged father, father-in-law, and grandfather. He is survived by his four children and their spouses: Andrew (Debora) of Boaz, AL, Elizabeth (Martin Magid) of Newton, MA, William T. (Kathleen) of Brooklyn, NY, and Martha (Michael) Cebry of Bedford, MA, as well as by eight grandchildren and one great-grandchild. He will be missed. The family would like to give special thanks to Bill's devoted companion Lisa Lucas, Orla McLaughlin, and the other members of his caregiving team who made sure he was comfortable in so many ways during his final years. Plans for a memorial service have not been finalized. Contributions can be made to First Parish of Westwood, the Alzheimer's Association, or a charity of your choice. To share a memory of Bill, please visit eatonfuneralhomes.com.