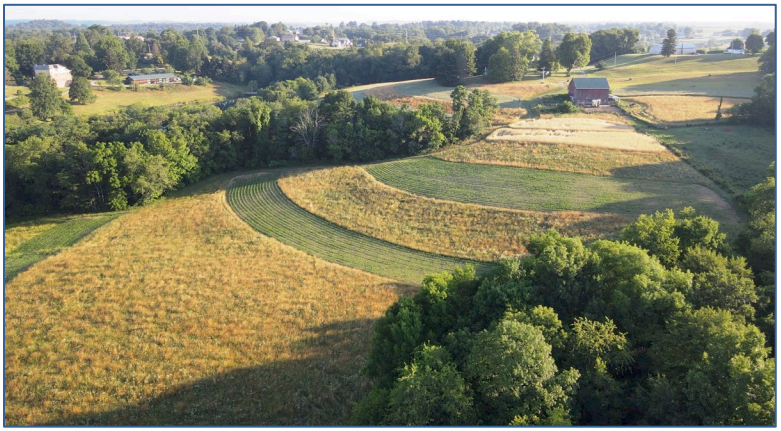
The Olney Current



Olney Friends School
Barnesville, Ohio

Winter 2021 Vol. 129 No. 1

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THE OLNEY CURRENT

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Christian Acemah ’01, Head of School

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Note: Class years are included after the names of alumni; “x” designates an alumnus or alumna who attended but did not graduate. Honorary alumni (Hon.) have contributed significantly to the life of the school.

Cover photo: The Towe farm, with barn at upper right and Olney’s Henderson Building and North Dorm visible at upper left; by Phineas Gosselink (Hon.) from his drone.

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Report from the Head of School

by Christian Acemah '01, Head of School

Dear Olney Community,

I am grateful for the opportunity to reach you through another issue of our beloved *Olney Current*. During a morning Collection a few days ago, Leonard Guindon reminded us of how beautiful our campus becomes in the fall. In his subtle and endearing way, he managed to help us put a frigid cold day in perspective: look at the colors and leaves of the ginkgo tree along Olney Lane. Looked at through Leonard's eyes, what seemed like a horrible day took on a different, more positive meaning. You can always trust a Guindon to give you something to think about and, more importantly, act on. Thank you, Leonard.

The subject of this issue—our Olney Farm—provides a good example of perspectivism in action. Those who look at the school from the outside may see animals, plants, and farm equipment. They may even see Don on his tractor or Cayce "whispering" something to the goats. Those goats love him! Beneath this initial view, a keen observer may gain an understanding of the farm's centrality to our identity and daily lives.

Yes, the farm provides us with organic vegetables, meat, and other animal products. We sell some produce and eggs. Before all those things happen, Don Guindon and Cayce Morrison plan for the farm. They know when to plant which crops, when to engage in crop rotation, when to sell some animals, how to limit the farm's exposure to risk, and a lot more. They then invite students to join them in growing crops and caring for animals. Students love partaking in "goat watch" when goats kid in April each year. They bottle feed calves that need extra attention to thrive. They put their hands in the organic soil. They use the farm as a laboratory in their science classes, especially agricultural sciences, environmental science, biology, and chemistry. In implicit and explicit ways, the students learn how to appreciate the land that sustains them. Those who believe that tomatoes, for example, come from a supermarket, learn how to grow their

own tomatoes. They also taste the difference between our organic foods and most of those available in commercial outlets.

Although we do not produce everything we dine on, we do our best to anticipate the kitchen's needs and students' tastes. We do not always get it right, but we come close. The person responsible for how close we get is Nicholas Stringham, our new Kitchen Manager. Together with Erin Fordyce, Line and Prep Cook, he utilizes what comes from the farm to create meals for our community. I once watched Nicholas forego his intricately designed menu for a week to accommodate what the farm had available. He did it with grace and gratitude. Grace because he did not get bent out of shape about ditching his initial plan for the week. Gratitude because he had fresh organic ingredients. He also did not have to order things from a food vendor, which translates into savings for the kitchen budget. Nicholas and Erin have brought an incredible sense of professionalism and commitment to their roles. Thank you, Nicholas and Erin.

I am mindful of the generations of students and faculty who cared for the farm before us. They sustained it for the rest of us, and we intend to do the same for the future generations. I invite you to enjoy the articles, photographs, and stories in this issue. I hope you will realize that the farm continues to thrive and bring meaning to our lives. As with everything else we do well at Olney, we can sometimes take our farm for granted, losing sight of its incalculable value to our community. Let us celebrate the farm!

In Friendship,

Christian N. Acemah
HEAD OF SCHOOL

Olney Friends School Board of Trustees 2021

Eduardo Alvarez ’77, San Antonio, TX

Lisa Cayard ’72, Morrow, OH

Dorothy (Stratton) Churchwell ’59, Madison, WI

Frank Fisher (Hon.), Philadelphia, PA

Christopher Harris (Hon.), Denver, CO

Jeanne Kingery (Hon.), Columbus, OH

Melinda (Gamble) Kramer ’64, Gaithersburgh, MD

Samuel Leath ’06, Columbus, OH

Elizabeth Sikkenga x’80, Ann Arbor, MI

Judy Stanfield ’65, Ponte Vedra, FL

Sandra Sterrett (Hon.), Chardon, OH

Gwen Torry-Owens ’78, Metuchen, NJ

Peter Vail ’74, Lancaster, OH

Hartwig Zakin, Maplewood, NJ

The Board of Trustees is always looking for committed people to serve in trustee and non-trustee roles on board committees. These committees (both standing and ad hoc) assist and oversee the school’s health and stability in important areas. Existing committees include Academic Affairs, Admissions, Advancement (also known as Development), Buildings and Grounds, Farm, and Finance; others may be created as the need arises. For more information, or to submit your name to be considered for nomination to a committee, please contact Dottie Churchwell, dottie24c@gmail.com.

New Faculty

Katrina Custardo, *Dorm Staff*
Katrina grew up in Plymouth, MN, and earned a double bachelor's in English and ancient civilizations from the University of Iowa in 2020. After working with teens boarding at a golf academy, she is beginning her first teaching experience with Olney's financial literacy course. In her free time, you will often find Katrina reading a book or discussing a new movie or TV show.

Erin Fordyce, *Line & Prep Cook*
Erin joins the Olney kitchen from Jacobsburg, OH. With her warm friendliness and delicious cooking, she is a welcome addition to our community.

Batya Globerman, *Art, Admissions Counselor, Dorm Staff*
A graduate of Warren Wilson College, Batya earned a bachelor's degree in global studies with a concentration in environment and society. Working meanwhile on forestry and woodworking crews, she developed an interest in crafting and making traditions. A native Spanish speaker, Batya was born and raised in San José, Costa Rica, and completed high school at the United World College in the Kingdom of Eswatini in southern Africa.

Nicholas Stringham, *Kitchen Manager*
Originally from Little Rock, AR, Nicholas graduated with a bachelor's in digital entertainment and game design. He switched to culinary arts after eight years working in engineering for the military. He is certified in food handling and food safety management through Serv Safe and is continuing his education through the American Culinary Federation (ACF). Nicholas has worked in family restaurants, catered celebrity events, served as head chef and sous chef at the fine-dining restaurants Cypress in Pensacola, FL, and Fishers in Orange Beach, AL, and with celebrity chef Emeril Lagasse.

Roster of Students 2021-2022

**An asterisk indicates a sibling, child, or grandchild of Olney alumni.*

Freshfolk

Marissa Erbeldinger-Bjork, Pittsburgh, PA
Torrence Gilmour, Dexter City, OH
Rabia Jafari, Kabul, Afghanistan
Yiduo Peng, Hebei, China

Sophomores

Johari Bevington,* Beallsville, OH
Julianna Naugle, Napoleon, OH
Faith Schanks, Barnesville, OH
Fikir Tegene, Addis Ababa, Ethiopia

Juniors

Julian Becerra,* Barnesville, OH
Nyim Edwards, Signal Mountain, TN
Summer Erbeldinger-Bjork, Pittsburgh, PA
Jonathan Hutson, Columbus, OH
Nora Klinghammer,* Saxony-Anhalt, Germany
Chaewon Lee, Daegu, South Korea
Amohelang Molobi, Johannesburg, South Africa
Clive Mugisha,* Kampala, Uganda
Sharon Rios, Richmond, IN
Golden Roberts,* Belmont, OH
Soromne Taddese, Addis Ababa, Ethiopia
Kidus Tegene, Addis Ababa, Ethiopia
Ariel Templeton, Barnesville, OH

Seniors

Alice Kakeeto Suubi, Kampala, Uganda
Dawn Mukwenha, Lilongwe, Malawi
ZhiQiang Peng, Wuhan, China
Nicolas Saez, Madrid, Spain
Tsepo Tsolo-Mohlakwana, Johannesburg, South Africa

Virtual Class Reunions: Commencement 2021

by Anne Marie Taber '79, Development Director

Although we were still unable to welcome alumni guests back on campus, many of 2021's reunion classes held virtual reunions online, facilitated by Olney staff on Zoom. Alumni enjoyed reconnecting with each other and catching up with Olney news. Reunion classes also gave generously to the year's class gift challenge, Paving the Way.

Below and in the following pages, we will share names and photos of participants in the virtual reunions of 2021. Most of these reunions were recorded, so classmates who missed them can view the videos on our YouTube channel or by request to alumni@olneyfriends.org.

Class of 1951

70-year class

Clockwise from top: Wendell Mott, Thomas Hanson, Barbara (Voorhees) and Dick '49 Emmons, Allan and Debora (Foster) '52 Warren, Jay Ewald

Class of 1956 -- 65-year class

Top: Arthur and Carmen Treadway, Bob Rockwell, Willie (Mott) Crawford
Bottom: Gladys (Satterthwait) Trzcinski, Wanda (Edgerton) and John Rockwell, Nancy Willson

Class of 1961, 60-year class:

The following classmates attended the reunion (not recorded):

Lucile (Cooper) Bauer	Barnabas Johnson
Mary (McElhenie) Chlysta	Frank Namad
Ted Cope	Susan (Rockwell) Price
Nancy Hawkins	John Thomas
Gretchen Hurley	Willie Yee

Class of 1966 -- 55-year class

Neil Scheid

Larry Dunn

Jean (Rockwell) Cooper

Class of 1971 -- 50-year class

Top row: Ruth (Doudna) McCracken, Cathy (Cooper) Papazian, Martina Weitsch
Second row: Philip Boulding, Penelope Bliss, Larry Sidwell
Third row: Katherine (McDowell) Kanazawa, Erica Tesdell, Sharon (Smith) Newlin
Fourth row: David Nagle, John Stuckey, Logan Palmer
Bottom row: Karen Danzeisen, John Stanley, Gretchen (Neumann) Stone

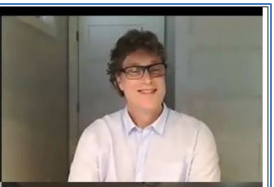
Class of 1976

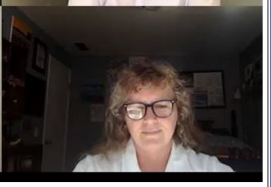
45-year class

Top center: Janet (Guindon) Hammer
Second row: Max Vogt, Eric Diehl, Bruce Goerlich
Third row: David Smith, Lisa (Kuestner) Smith, Elizabeth Stanley
Fourth row: Greg Torry, Andrew Erdman, Cathy (Cayard) Habschmidt
Bottom row: Lisa First, Brian Lake, Lucie (Gartner) Comelli

Class of 1981

40-year class



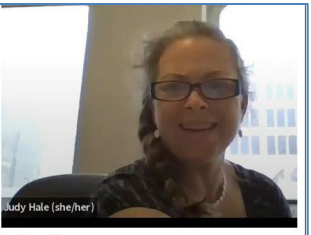


Top: David Lowther, Justin Osborn
Bottom: Patricia Gehlen, Shira (Feingold) Tarrant, Esther (Emmons) Morrison

Class of 1991

35-year class

Jon Mandel



Judy Hale

Class of 2001

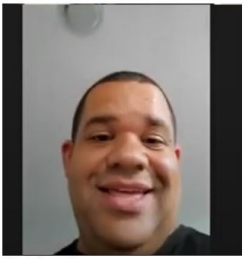
30-year class

Robin Clarke

Christian Acemah & Tchabo

Molly Watters

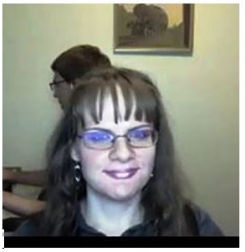
Roseanna Rockwell



Trey Lundy

Top: Katy (McKinnon) Niglas
Bottom: Jill Crum

Class of 2006
15-year class



Racheal Pack

Lisa Nohe

Nathan Mintzer

Class of 2016

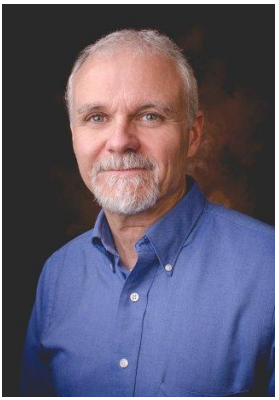
5-year class

Top row: Natalie (Adrien) Taylor, Lex Liu, Anteneh Asratu
Middle: Ricky (Madeleine) Allen, Liarucha Zahnke-Bazuki
Bottom: Cayce Morrison, Julian Fahl-Matlack, Lan Nguyen

Guest Speaker Program Highlights

by Anne Marie Taber '79, Development Director

Olney's Guest Speaker Series, initiated last year, was inspired by the tradition of our Literary Society and adapted to video conference format due to the pandemic. In 2021-2022, the series continues to bring expertise from around the world to our students and greater community. This fall, we have enjoyed the presentations described below. Alumni and friends are invited to suggest speakers, to volunteer, or to attend these Zoom events. For more information, contact the Alumni Office (alumni@olneyfriends.org or 740-425-3655 ext. 210).



On September 10, 2021, **Max Vogt '76**, BA, CRB, spoke of his journey "From Olney Self-Gov Leader to Mayor of Centralia." After graduating from Olney, Max earned a BA in English literature and history from the University of Cincinnati. In 1988, he moved to the state of Washington where he embarked upon a 30 plus-year career in real estate. He has operated his own real estate firm in Centralia, Washington, since its opening in 1996. Max was appointed to the Centralia City Council in July of 2015 and reelected in 2018. After having served as mayor pro tem for four years, he was elected mayor in 2021.

On Friday, September 24, 2021, **Alix Generous '10,** MS, presented on "Neurodiversity, Overcoming Adversity, and Contributing to this World." Alix is a private consultant, writer, neurodiversity activist, speaker, and behavior scientist whose mission is to shift the global perspective of mental health in a positive direction. She consults companies on diversity employment initiatives and serves as a clinical supervisor for neurodiverse children. She is a partner with Diversity Crew and acts as an advisory board member for The Art of Autism and IQsonics in the development of their application Sing-n-Speak.

With a master's in behavioral psychology, Alix is currently applying for her doctorate. She aspires to become a psychologist and researcher specializing in intelligence analysis, preventing autism filicide, violent extremism, threat analysis, and counter-terrorism analysis.

Currently in Los Angeles, Alix grew up in Potomac, MD, and Santa Fe, NM; and graduated from Olney Friends School in 2010, the College of Charleston & University of Vermont in 2016, and Pepperdine University in 2021. She can be reached through her website at alixgenerous.com.

On Friday, October 8, 2021, we heard from **Lian Zeitz**, BA, on the topic of "Mental Health and Our Shared Humanity." A former student and family friend of our Head of School, Christian Acemah '01, Lian is a global mental health and well-being expert. He has worked with therapeutic programs for struggling youth in 15 states in the US to identify pathways for young people to play a greater role in their own care and the development of mental health programs. He has also worked internationally on areas such as suicide prevention, post-traumatic stress disorder, and substance abuse in Bhutan, Indonesia, and Zambia. He was previously the Global Director of Love and Compassion for citiesRISE, a global platform working to transform mental health policy and practice in cities across the world. In this role Lian supported the design and scale-up of mental health programs across five international cities and built a network of youth leaders.

Lian earned a BA from Quest University Canada, where he focused on public mental health and literature, and a certificate for Leadership in Mental Health from the London School of Hygiene and Tropical Medicine. Lian currently serves on a number of international boards and advisory groups while completing a Master of Divinity at Naropa University, studying contemplative wisdom, bioethics, youth mental health, and community healing.

On Friday, November 5, 2021, we welcomed **Melinda "Mimi" (Gamble) Kramer '64**, PhD, who delivered a mini-class entitled "Detective Fiction -- Therein Lies the Mystery: Edgar Allan Poe's *The Murders in the Rue Morgue*." As a professor of English, Mimi has taught writing and business communication to undergraduates at Prince George's Community College (Maryland) and to graduate MBA students at Purdue University (Indiana) and Georgetown

University (Washington, DC). Currently she teaches literature for Osher Institute-Johns Hopkins University. She has also authored college-level writing and business communication textbooks and built a consulting practice that took her organizations across the country. During 12 years as English Department chair at Prince George's, Mimi managed a faculty of 75 and led statewide curriculum development and assessment committees. In 2013 she received the President's Medal, the highest honor awarded by her college.

After graduating from Olney, Mimi earned a BA from Earlham College and an MA and PhD from Purdue University. Friends Boarding School, as it was then known, has played a key role in her life, not only through its Quaker values but also as a shaper of her beliefs and practices as an educator.

On Friday, December 3, 2021, we were treated to another presentation from **David Fankhauser '59**. Having spoken previously about his experiences as a Freedom Rider in the civil rights movement of the 1960s, David made a pivot to his professional work and spoke about "Vaccines: History, How They Work with the Immune System, How They Are Made."

After graduating from Olney Friends School, David earned a BS in chemistry from Earlham College and a PhD in biology, with specialty in molecular genetics, from the Johns Hopkins University. In his 43 years as professor at the University of Cincinnati he received its two highest faculty awards for "Excellence in Teaching" and for "Good Student Relations." In addition, he was named "Alumnus of the Year" by the Johns Hopkins University and "Teacher of the Year" by Ohio Magazine.

Focus on the Farm

A New Ingredient in Farm-to-Table at Olney: Chef Nicholas Stringham

by Mimi Gamble Kramer '64, Board Co-Clerk

Nicholas Stringham can cook, I mean really cook. At a recent board of trustees' dinner, his lamb chops topped my life-time lamb favorite, Normandy's *agneau de pré sale*. Olney's new kitchen manager has "the chops" earned from years of cooking experience in casual, fine dining, catering, and institutional settings. He has cooked alongside some of the best, including top chef Emeril Lagasse. What attracted Nicholas to Olney? Three words: farm to table. Oh, and one more: community.

Nicholas has always been interested in cooking, although his first jobs after earning his bachelor's degree were as a computer programmer. Eventually he tired of programming jobs and gravitated toward his first love – cooking – working his way up from dishwasher to chef. He switched jobs and restaurants to explore different cuisines and to work with and watch what top chefs do. "You can learn a lot by observing and talking to them," he says. "Most chefs are interested in sharing what they know."

About five years ago he became interested in farm-to-table cooking, fascinated with the freshness of local ingredients, the nutritional benefits, "and the taste is so different when produce is really fresh that you can't imagine opening cans," Nicholas notes. While cooking at a restaurant in Pensacola, Florida, he enjoyed learning to prepare dishes from scratch with the things local farmers supplied: "It takes more time, more work, and sometimes more creativity to use what is available from the growers."

The same is true at Olney. The challenges in meal preparation are time and ingredients. "The seasons dictate what is available. Winter is challenging

because there is less garden produce. In other seasons it is the opposite; sometimes it's hard to keep up with the bounty that is coming from the farm and garden. You have to be versatile about how you use your ingredients," he says. And then there are those times when you don't get what you expected, for example the day chicken backs arrived, instead of the thighs and breasts Nicholas had anticipated. When God gives you backs, you make soup stock on the fly.

Cooking for teenagers including vegans, vegetarians, and people with allergies can be challenging, but Nicholas says Olney students appreciate fresh ingredients from the farm and the dishes he prepares. He has created a menu board that lists the meal items for the day and includes a comment section where students and faculty can let him know what they liked or didn't like, what they want more of. He has received "green slips," notes of appreciation read at morning collection, and he keeps them all.

The "community" aspect is one of the things Nicholas likes about Olney. He especially values working closely with the school's farmers, **Don Guindon '74** and **Cayce Morrison '16**. The better the communications between farm and kitchen, the better the outcomes. When he first arrived, Nicholas was surprised at how generous people were, how the community involved him in surprising ways. When students worked with pumpkins in ag science lab, they came to the kitchen to see if the remains might be used. Voila, fantastic pumpkin puree for soup. The farm isn't just "to table," but is integrated into the curriculum and other school activities. "Olney is really invested in it, and that is really fun," he notes.

Nicholas has plans for further involvement in the community. He is developing a nutrition course to be offered later this year. He envisions a two-part experience for students: (1) nutrition standards and guidelines, diet and health, and (2) food safety and handling, including government regulations, personal hygiene, cross contamination, and cleaning and sanitizing work spaces. The course will involve lab time in the kitchen. At the end of the course, students will be prepared to take a state test that awards a food handling certificate, which has become a national requirement for kitchen staff. Not that Olney students are going to be chefs

necessarily, but "they will be certified to hold food-handling jobs in restaurants during summer breaks or in college, and the benefit is more than just a grade," Nicholas says.

Short term, with the help of Erin Fordyce, the school's line/prep cook, Nicholas wants to get the kitchen operating smoothly with farm-to-table cuisine, kitchen routines, and cleanliness. He now creates a monthly menu and keeps a daily log book of what is actually served so that he can better track what is used and which dishes people are excited about (black bean burgers and meatloaf – eaten to the last morsel), adjusting his monthly plan accordingly. Long term, besides incorporating the nutrition course into the curriculum, he wants to engage the kitchen fully in the Olney community and its farm.

What does a 36-year-old kitchen manager do on his precious days off? He runs a homestead with his fiancée Danyel, young twin daughters, and stepson Jaymes, which means working in the garden, looking after chickens, and – researching recipes, what else. When I asked about his favorite things to prepare, I wasn't expecting his answer: Philly cheese steaks and tacos. You can't get much more teenager-happy than that. What are Nicholas's favorite things to eat? Pizza. And seared red snapper. Ahhhh. . . . there's a true foodie in the kitchen at Olney.

Food in the Forties

*by **R. W. Emmons '49***

We survived on applesauce, groundhog gravy, gruel,
Baked potatoes, eggs, "fried objects" at our Boarding School.
Home baked bread and cookies, and often apple pie
Treated us … (and fattened us), thanks to Lindy Bye!
Now-a-days at Olney the entrees may be new:
Lamb, goat, ham, stuffed peppers,
Salads, quiche, to name a few.
But somehow, in our memory,
These don't seem quite as great
As were the "Basic Quaker Foods" we old-timers ate!

Agricultural Science Class

by Jessica Wiandt (Hon.), Science Teacher

Agricultural Science is not just a science course. It is a holistic class in which students learn to respect, care for, and benefit from other living things. As well as learning technical processes such as the nitrogen cycle and the impact of denaturing proteins in making tomato sauce, students will have occasion to sit beneath the maple trees on the slopes of Livezey Lake and write poetry about the natural world before them. The focus is not exclusively limited to crop plants and domestic animals: students learn about native and non-native wild plants and animals, how these interact with what we are trying to raise, and how we can cohabitate with them in our agriculture.

Nicolas Saez '22 & Jonathan Hutson '23

The primary focus of Agricultural Science this quarter was harvesting crops and processing them for winter storage and for use in the school kitchen. We had a bumper crop of tomatoes which we processed into sauce. The kids got to experiment with how different types of tomatoes affected the flavor of the sauce and learned about the physics and chemistry at play in different parts of the process. They got to make their own pizzas, and the sauce has been used in many of our meals since then. We used the last of the zucchinis from the end of the season to have a bake-off in which the kids compared family zucchini-bread recipes. We picked apples from the orchard to make into apple crisp, and we cooked down pumpkins to create puree for soups, breads, and pies.

In addition to processing crops, we also continued work on some of the class's ongoing projects. We removed pond weeds from Livezey Lake, as a step towards using the lake as an aquaculture growing facility. While doing this we also collected young bluegill to populate our existing aquaponics setup in the greenhouse. This large-scale setup, holding approximately 300 gallons, was built by last year's class based on the most efficient of the prototyped 10-gallon setups built by the 2018-2019 class. The students have used this to learn about

the processes of the nitrogen cycle and how it impacts each of the greenhouse residents involved.

As we move into colder weather we are beginning to get the greenhouse ready for winter operations. The students have been learning basic pruning practices as we cut some year-round residents back to size, such as our lemon and fig trees. A few improvements we are making to the greenhouse this year include vertical extensions of the table beds, allowing greater soil depth that will let us grow a greater diversity of plants during the winter months. Each student will have their own bed that they are responsible for and will choose the plants they wish to care for, thus individualizing their learning based on the needs of their chosen plants. The class was also able to do a successful fundraiser by propagating some of the greenhouse residents for a plant sale.

Fikir Tegene '24

Sophomores Fikir Tegene, Julianna Naugle, Faith Schanks, & Johari Bevington

Thanksgiving 2021 Farm Report

by Cayce Morrison '16, Assistant Farm Manager

It is with excitement that I write this year's fall farm report. As a student I remember vividly my engagement with the Olney Farm. I bundled up for chores on frigid spring mornings at the Kirk Barn, laughed while harvesting sorghum, corn, and potatoes, and ate natural food, grown here on campus, every day. The sense of place and connection to land I felt as a student propelled me to major in environmental studies with focuses in sustainable agriculture and education. In the Olney and Quaker fashion, our land management practices are centered around sustainability and the provision of nourishing food and educational experiences for our community. Our work over the past year has culminated in this farm report.

Don and I completed our 2021 organic inspection, which accounts for all 350 acres owned by Olney Friends School and Ohio Yearly Meeting (Conservative), and have begun next year's organic certification application. This year's certification and the hiring of our new kitchen manager, Nicholas Stringham, feel significant at the end of my first full growing season. The entire community is excited to have the kitchen fully on board with our unique farm-to-table program. Supported by Nicholas's kitchen, we plan to raise even more meat and produce for the school in our next season.

This year's growing season was a good one all around. Don was able to plow areas that were previously too wet, allowing us to plant corn for cornmeal and for animal feed, alfalfa and orchard grass for hay, and grain crops. We harvested 86 tons of hay in 2021. We harvested oats and rye and planted both, along with buckwheat, as fall cover crops. Our pastures have provided grazing for our beef, goats, pigs, and turkeys throughout the season.

From the 10 goats kidded with student help in April, 17 kids were raised over the summer. Using portable fencing, we rotated the goats around campus to eat down some heavy brush on steep hillsides. We butchered four goats for meals last spring and saved six more for meals through the coming year. From our beef herd this year 21 calves were born, two beef were butchered for us in the spring, and 23 cattle were sold at the local sale barn. We plan to further cull our herd this winter. To help improve the herd's genetics, **Ted Cope '61** of Raven Rocks has generously donated a breeding bull. Ted has been a wonderful resource for my growing understanding of organic, grass-fed beef farming.

We processed 389 chickens, 16 pasture-raised turkeys, and two pigs this year for the kitchen. Our 52 laying hens produced approximately 1,800 dozen eggs. Of those eggs we sold 500 dozen through Grow Ohio Valley, a Wheeling-based organization dedicated to local food and education. One of our goals moving forward is to build lasting relationships with this and other compatible organizations and farms.

Golden Roberts '23, Cayce Morrison '16, Yiduo Peng '25, Jessica Wiandt (Hon.), & Chaewon Lee '23

Students who are especially interested in the farm join our Farm Team to do farm work as exercise during our sports block. This year's team is a strong group of curious students, and it is gratifying to share my love for land with them across the farm. Together we have harvested 1,655 lbs. of potatoes, 250 lbs. of sweet potatoes, and three full truckloads of squash including pumpkins. In addition, Olney has harvested 382 lbs. of melons, 83 lbs. of garlic, 209 lbs. of cucumbers, 55 lbs. of eggplant, 650 lbs. of tomatoes, 125 lbs. of spinach, 190 lbs. of lettuce, 223 lbs. of carrots, 337 lbs. of onions, and 313 lbs. of bell peppers. We have also harvested quantities of hot peppers, concord grapes, apples, beets, radishes, swiss chard, mixed greens, green beans, zucchini and summer squash, basil, parsley, and cilantro! Finally, we created tons of compost this year from Barnesville's leaf collections, our kitchen compost and yard trimmings, and manure from our poultry, goats, and cattle.

Don and I resubmitted our Environmental Quality Incentive Project (EQIP) contract through the Natural Resource Conservation Service (NRCS) with the continuing intention to improve pastures and water quality and to develop a water source on the Towe property. We have also continued the repairing and rebuilding of farm fencing, an ongoing project for which students have helped Jamie and me to split a total of 160 locust posts. Our least-favorite continuing projects, hunting for appropriate used farm equipment and repairing our old equipment, contribute to our least productive hours.

Utilizing **Phineas Gosselink's** (Hon.) drone footage, other still photos, graphics, and music, we produced a video encompassing the entire property for the Ohio Yearly Meeting. You can view the video, titled *The Olney Farm, A History*, on Olney's YouTube channel. When I recently rewatched this video, I was reminded of the beauty of Olney's farm. Amongst the woodlots and contoured fields, I see this beauty in our historic relationship with growing food sustainably in the Ohio Valley. I see the ways in which my mother (**Esther (Emmons) Morrison '81**), grandparents (**Richard '49** and **Barbara (Voorhees) Emmons '51**), and relatives dating all the way back to Friends Boarding School at Mt. Pleasant have learned about the complexity of sustainable systems in community and in nature. I look forward to what the rest of this academic year will hold and what joys the coming growing season will bring.

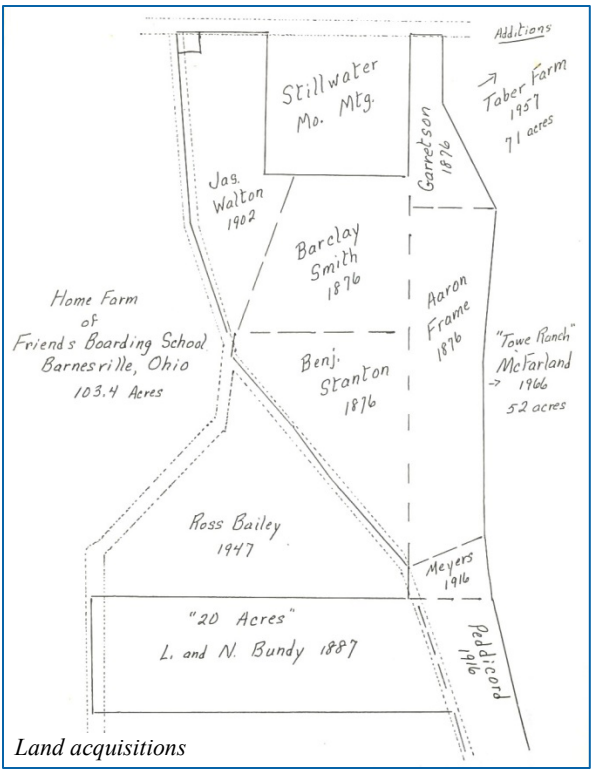
Inside the Hoop House

The Olney Farm 1876 -2021, an Organic Relationship

by Dorothy (Stratton) Churchwell '59, Board Co-Clerk

The original Olney school campus was established in 1876 from parts of four adjacent farms. Those 42 acres included the fairly level area we call front campus, a barn (about where the greenhouse is now), and a house (now known as Sunnyside), plus land down to the valley on the east where Livezey Lake is now. Additional land to the west and south extended to the "Back Two" roads, including part of the current athletic fields and woods. The land was purchased at $100 per acre. A year later "20 acres" was added to the school farm. Previously pastureland, it became a very productive orchard. This acreage was completely separated from the Olney farm, and it was not until 1947 that the connecting property was deeded to the school.

The land was already being farmed, and a dairy herd was soon established. Although very little has been written about the farm during its next couple of decades, we know that large gardens and an orchard were planted. Animals were raised for meat, eggs, and milk to feed the students. In 1902 the school bought 11 acres of mostly tillable land below Stillwater Meetinghouse, which added the rest of the current athletic field and the woods. Two small parcels (7.2 acres) on the east were added in 1916 so that now the school property extended from Shamrock Drive and the Back Two roads up over the hill on which the Main sits and down to the creek in the east.



Land acquisitions

Occasional stories appear in the *Olney Current* about students helping to cut ensilage, "more fun than studying," and work crews for "apple cutting." In 1916 a new silo was built for the barn, and 40 head of cattle were mentioned in 1922. In 1925 the Olney Current included a farm report: "110 white leghorn chickens laying about 90 eggs per day, 15 registered Jersey cows as part of the federally accredited herd, two recently butchered hogs weighing a combined 1200 pounds and one sold that weighed 740 pounds." All the farm operations depended upon two teams of horses. It was not until 1940 that the first tractor was bought.

In 1940 the formal addition of what we call the Plummer Farm ensured a significant increase in the Olney farm capability. The school had already been leasing much of the farm when it was purchased as a donation by **Charles (1891)** and Ellen **Morlan**. The farm totaled a bit over 100 acres and included significant tillable land, the high quality "Plummer Woods" (50 acres), a historic house built 1814-1836, and a barn where the school was able to raise beef and dairy heifers. The donors stated that they hoped the "magnificent forest" on this farm would be preserved, that such woodland was "becoming a rare thing," and that the woods would be useful for "teaching wood lore, for the study of plant, animal and bird life their natural habitats and …. conservation of timber and wild life." The donation letter also encouraged careful harvest of timber as income for the school and important for maintaining the quality of the woods. Indeed, over the years timber has been carefully harvested, such as the timber harvest in 1974 that netted 25,000 board feet of sawn lumber, some of which was used to add a 38 x 48 ft. pole barn to the Taber dairy barn. The Plummer Farm property increased another seven acres in 1946 with the donation of an adjacent property.

The purchase of the Taber Farm in 1957 opened a whole new chapter in the history of Olney's farm. With their lifelong connections to Olney, **Louis (1901)** and Edna **Taber** felt that their farm, adjacent to the school property, should belong to the school. The school gained a large barn, two houses, several springs, about 75 acres of tillable and grazing farmland, and half of the dairy herd of Jersey cows that had been carefully bred for nearly 50 years to be an award-winning dairy herd. In 1909 Edna's father had offered a Jersey heifer as a wedding present. This heifer was "Lady Blyth" whose high-quality offspring became very famous as registered Jersey cows.

For about nine years prior to the Taber Farm's sale to the school, **Sam '33** and **Florence (Edgerton) Rockwell '36** (niece of the Tabers) had been managing the farm and raising their family of four children. Sam had started soil conservation practices as well as continuing to improve the dairy herd. Crediting Sam with the fine condition of the farm and herd, the Tabers arranged for him to take half of the dairy herd to the farm that he bought on the south edge of Barnesville. Olney soon moved its entire dairy operation to the Taber Farm and continued carefully nurturing the award-winning dairy herd. Olney farm

manager **Clifford Guindon '41**, his wife **Dorothy (Hon.)**, and their family moved into the home across the road from the barn and farm acreage. A small parcel with the second house was eventually sold to **Bill '45** and **Fran (Smith) Taber '47**, and Fran still lives there. (Bill was a nephew of Louis Taber.)

One more large parcel of 52 acres was added in 1966. The McFarland farm became known as the "Towe Ranch" in appreciation for the purchase funds from the Ed Towe family. This farm added adjacent land east of the main campus and made possible the later development of Livezey Lake. The property also connected to the Taber Farm, greatly easing equipment access to most parts of the Olney farm. Soon after the 1966 acquisition, the original barn on the main campus was torn down to make way for the new girls' dorm and greenhouse.

Today the total number of acres of these various pieces of the Olney farmland is about 350. How has this land been used over the 145 years? We know that in the early years it was important to raise as much food as possible, and that was particularly important during the years of the two world wars and the Depression. Orchards were added and cared for with spraying help from the Rockwell Orchard folks. Students helped pick apples and were on many apple-cutting crews that prepared the fruit for applesauce, a daily menu staple for decades. Some years there were also pears to pick and process as well as some plums. **Mimi (Gamble) Kramer '64** remembers that "Olneyites from the 1960s enjoyed a bounty of tomatoes, sweet corn, and cantaloupes – so many cantaloupes that students stood on the front lawn eating their fill and tossing the rinds into garbage cans."

Apple cutting, 1950-51: Tr. Worth Mackie, Chuck Patterson '51, Irene Binns '52, Nancy Hayworth '53, Floyd Warrington '54, Stanley Stratton '53, Wendell Mott '51

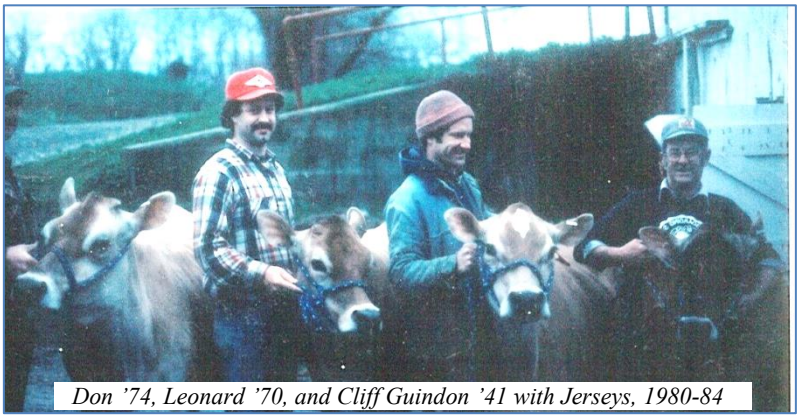
Olney students had big appetites. In 1940 it took 200 gallons of "fruit butter" to last through the winter. The *Current* mentions that one meal required 20 quarts

of vegetables, 3 gallons of jam, and 3 ½ pounds of butter, all produced on the farm.

Between 1956 and the 1980's farm manager Cliff Guindon laid out contour alternate strips, set up a crop rotation plan, and established many of the conservation practices that continue today. While **Garth Parsons (Hon.)** was the next farm manager, the dairy herd was expanded, a manure storage facility was built, and the intensive grazing program was started.

Don Guindon '74, Cliff's son, became farm manager in 1994. His careful farm management led to several awards. In 2002 the Olney Taber Farm became the first farm in Belmont County to receive the Ohio Conservation Farm Family Award for southeastern Ohio. In 2006 the Taber Farm was awarded the Ohio Livestock Coalition Environmental Dairy Stewardship Award that recognized the farm's commitment to environmental stewardship. Newspaper articles stated that Don's farm management had done an "outstanding job of managing natural and human resources, meeting the two goals of production and conservation."

Farm manager Don Guindon and his assistants thus began the transition to a more diversified livestock farm with a grass-fed beef enterprise. Each year many



Don '74, Leonard '70, and Cliff Guindon '41 with Jerseys, 1980-84

tons of hay were baled on shares with a neighbor, with some hay sold and some used as winter feed. Goats had been added as a class project in the 1970s, and more were added to help with weed control. As the beef herd was developed, so was the goat project. Students today are very involved with caring for the goats. Being on "goat watch" when a nanny goat is about to kid is a special, memorable experience for students. Chickens raised both for egg production and meat have continued to be integral to the farm program.

In 2012 severe storms damaged the historic Taber barn to such an extent that it had to be torn down. Much of the demolition was done by volunteers, including students, so as to preserve some of the lumber.

About a decade ago Olney established the goal of becoming an organic farm. Assistant farmer **Sandy Sterrett (Hon.)** was very active in helping to transition all the crops to organic and finding organic feed for the animals. Olney achieved full organic certification in the fall of 2015.

Many recent improvements have been made to allow food produced from the farm to be used by the school. The purchase of a Farmall A tractor to cultivate vegetable and corn fields allows for improved productivity without use of chemicals. Additional structures for livestock were built including a chicken house honoring the memory of Cliff Guindon, Olney's farm manager for 26 years. The school is now completely "egg-sufficient" and even sells organic Olney produced eggs. Funded by an anonymous local donor, a vegetable processing room and cold cellars were built in the basement of the Music Box (former Power House) by volunteers from the Rockwell, Sidwell, Warrington, and Guindon families. Named the "Wellingdon" to honor those volunteers, the facility includes a walk-in cooler donated by **Blanche Rybeck '74.** Construction of the 30 x 72 ft. hoop house, partially funded by a federal grant, and improvements made to the greenhouse are extending the fresh food growing season.

According to Sandy Sterrett, additional equipment for the kitchen includes a new freezer, electric tilt skillet, electric Victorio strainer, pea sheller, and potato slicer. Canning certification from the Ohio Department of Agriculture allows for processing the large volume of produce to store for the winter.

For well over 50 years some folks have been asking if the farm is really an asset to the school. Is it an important part of each student's experience at Olney? In 1980 Morris Kirk '40 wrote that Olney's farm is a "teaching-learning resource for the school and in many cases the farm is a valued and essential avenue for student development." Forty years ago as Olney's dietician, Fran Taber was talking about the importance of "farm to table" and that making "everything from scratch" is one of the most significant things about food at Olney. "We have at Olney a sound base for knowing where food comes from."

Those words are as true today as they were 40 years ago. As the farm moved toward organic certification, Olney attracted chefs with an interest in preparing farm-to-table meals. The new kitchen manager, Nicholas Stringham, is impressed with how integral the farm is to Olney life. Biology teacher **Leonard Guindon '70** uses the farm land in many ways with his science classes, making sure that all the students learn about soil and water quality, animal grazing's impact on the land, and conservation of the woods and wildlife. **Jessica Wiandt's (Hon.)** agricultural science classes rely on the farm, gardens, and greenhouse not only for lessons but also for the hands-on experience of growing what they study.

As a school, Olney is unique in having the largest fully certified organic farm in the country, a rural setting in an increasingly urban world, and student involvement with the animals and gardens as central to its educational mission. With its 145 year history, Olney and its farm are well poised to nurture future generations of students.

References include Bill Taber's 1976 history of Olney, Be Gentle, Be Plain*, many* Olney Currents, *some newspaper clippings and* ***Mitchell Lover's '79*** *graddy essay. Special thanks to Sandy Sterrett, Don Guindon, and* ***Marie Bundy '54*** *for providing information. Readers should also note that Olney's farm is a combination of land owned by Olney Friends School, Inc. and land leased from the Fiduciary Trustees of Ohio Yearly Meeting.*

Shucking corn in 1975, left to right: Shahin Sagart '76, Chris Wolff '77, Elizabeth Stanley '76, Philip Connell '79, Christopher Hinshaw x'79, Jonathan Carr '79, Kenneth Kirk '78, Kristin Curtis (Hon.), Brian Lake '76, Max Vogt '76.

Development Update

by Anne Marie Taber '79, Development Director

Alumni and board members, ex-students and honorary alumni, faculty and students, and your family members: we thank you from the bottom of our hearts for all the ways you support Olney Friends School. You keep in touch with our community; you send children and grandchildren to form the next generation of Olney students; you give your precious time as volunteers; and you contribute essential financial support. In all these ways, you enable our school to continue nurturing young souls even as the world changes all around us. Thank you.

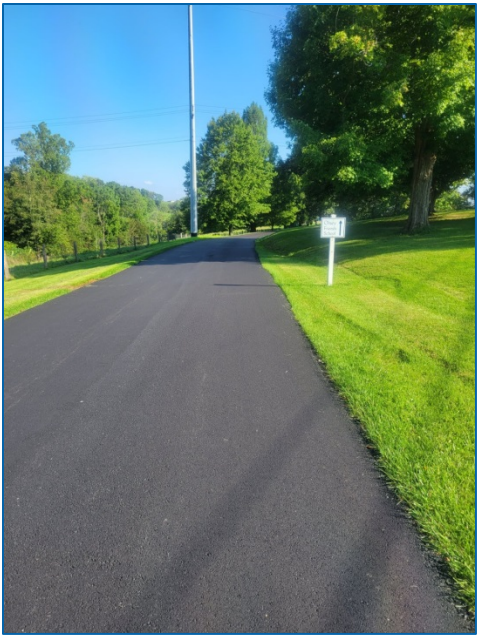
As recommended by our Board of Trustees, this year's Annual Report to donors has been released as a stand-alone document instead of in these pages. This report includes breakdowns of revenue and expenses, recent histories of net tuition rates and the annual fund, and a listing of donors in the fiscal year of 2020-2021. The report has been provided electronically to supporters who receive our emails; others may access it online by following this link (https://conta.cc/3nroQuF).

Not included in the Annual Report is the information that 432 individuals or groups donated in 2020-2021, more than in each of the previous two years. That number includes 32 first-time donors and 161 who resumed giving after a year or more away. Increasing numbers of donors have been making monthly gifts, which can be set up as automatic payments from a credit card or PayPal account (so convenient!). In addition, 33 of you have indicated making a planned gift of some kind.

The 2020-2021 Annual Fund may have not quite reached its goal, but your response to the 2021 Reunion Class Gift challenge, Paving the Way, was overwhelmingly positive. We asked reunions to help us repave the Olney driveway and acquire a newer Prius for school use. The classes of 1951, 1956, 1961, 1971, 1976, and 1981 answered with gifts and pledges totaling over $100,000. You not only gave us that new driveway (below), but have also enabled us to purchase a Prius (once the used-car market has recovered from the year's disruptions).

All the contributions described above, of every size, beautifully fulfill our hope that all alumni -- including everyone who has been part of the Olney community and experienced its gifts -- share a responsibility to "pay it forward" by giving back to the future, supporting your school in the ways available to you.

Next page: before and after!



You Want to Give, but How?

On behalf of current and future members of the Olney Friends School community, thank you for considering a gift to Olney. Here are some ways to give:

Annual Fund Gifts

Please consider outright gifts that can be used to meet the school's annual operating needs including teacher salaries, classroom equipment, speakers, and field trips. We accept cash, check, and credit cards, by mail (address below) or online at www.olneyfriends.org/support-olney.

Monthly Gifts

Many friends find it convenient to set up a recurring monthly gift, rather than budget for a single, larger donation. You can do this through your credit card or PayPal account at our online site (link above).

Stocks, Securities, and Mutual Funds

Giving appreciated assets maximizes your contribution. Because of capital gains considerations, it is more beneficial to transfer your shares directly to Olney (rather than to sell them and donate the proceeds). Please contact us for specific instructions on transferring gift stocks.

Planned Gifts

We gratefully accept planned gifts from friends of any age. You can designate Olney as a beneficiary of your insurance policy or retirement fund, establish a charitable gift annuity through Friends Fiduciary Corporation (FFC), or make a bequest in your will. Please contact us for more information, or let us know about any plans you have already made.

Development Office: development@olneyfriends.org

Anne Marie Taber, Director: annemarie@olneyfriends.org

Shea Bugala, Administrative Assistant: shea@olneyfriends.org

Olney Friends School • 61830 Sandy Ridge Rd., Barnesville, OH 43713
Phone: 740-425-3655 • www.olneyfriends.org

Alumni News

Class of 1937

Paul Holloway

Olney Friends School has produced many influential graduates and one of them is approaching his 102nd birthday. Paul W. Holloway was born December 21st, 1919, in Barnesville, OH, the oldest of four children [with **Dorothy Kirk '41**, **Harold Jr. '46**, and **Betty Jean Didur '51**] born to **Harold** and **Helen Holloway**, both of whom also attended Olney. He began his school years in a one-room brick school house before the family moved to Columbus, OH, where he finished his education prior to leaving home at the age of 13 for his boarding school years at Olney. He developed an interest in reading during his late elementary school years, which continued throughout his life. History has always fascinated him.

During high school he participated enthusiastically in sports, including baseball, soccer, tennis, and long-distance hiking. He readily admits that these activities occupied more of his attention than his studies; although he earned adequate grades, "I didn't put much effort into academics." This was noticed by one of his teachers who commented emphatically at his graduation, "Paul, I hope thee gets into a situation where thee will have to work." She got her wish when he entered Drexel University to study engineering in the fall of 1937.

There was love at Olney and Paul fell hard, almost literally, when, as a sophomore, he leaned back in his dining room chair to inspect the incoming freshmen girls and nearly hit the floor as he noticed **Anna Marie Henderson '38**, a very attractive newcomer. He proposed to her prior to his senior year and they married August 20, 1941. The couple had four boys and a girl, in addition to seven grandchildren and seven great-grandchildren.

After graduating first in his engineering class at Drexel University in Philadelphia, PA, Paul was hired by the Philadelphia Quartz Company, initially as a draftsman. By the end of his 48-year career, he had traveled internationally and had become the chief engineering executive of the same company that had grown to become PQ International.

Although Paul was a birthright Quaker, he gravitated to the Great Valley Presbyterian Church near Valley Forge, PA, where he was a Sunday school teacher, elder on the session, historian, and building projects manager during his 40 years there. Later he led building projects and taught adults at the Doylestown Presbyterian Church and at the Immanuel Leidy's Church in Souderton, PA. The ministers at these churches relied heavily on his contributions.

Paul is treasured for his high ethical standards, deep Christian faith, contributions to his profession, leadership in his church, and devotion to his wife and family. Olney Friends School can be proud to have contributed to this highly successful graduate.

By his son, William, and submitted by his cousin, **Darlene Stanley '75**.

Class of 1947

John Tanner
John's wife of 54 ½ years, Martha, passed away in February. He is now living with his younger son, Craig.

Class of 1949

Dick Emmons
Enjoyed a mini Olney reunion on the occasion of his 90th birthday:

Left to right: ***Toki (Emmons) Hall '90; Anna (Emmons) Kirk '80; Barbara (Voorhees) Emmons '51; Chris Emmons '78; Dick Emmons '49; Stephen Emmons '85; Esther (Emmons) Morrison '81; Maria Emmons '89;*** *on Vashon Island, WA, at Esther's home on 10/21/21.*

Class of 1953

Helen "Becky" Baker
I enjoy reading the *Olney Current* and wish there were more news notes from my class of 1953. There likely are not that many of us still left. My two years at Olney (junior and senior year) remain two of the happiest years of my life. As an only child, it was a new experience to have roommates, and I doubt if there are still maids and stooges chosen by seniors. So many of the customs have probably fallen by the wayside, but they served their purposes. Skating in the gymnasium was one of my favorite memories, as well as ice cream socials; and in those days, were some of the social events when we could sit with a friend of the opposite gender. It seems dated now I am sure. I was helper to the wonderful baker, **Lindy (Bye Hon.),** and I enjoyed helping her with the bread and desserts. Dish crew and morning office work gave us useful occupations and we all participated in keeping Olney clean and orderly. Also enjoyed after-school work job crews. Teacher **Fran (Smith) Taber '47** taught me typing. Teacher **Warren Stetzel (Hon.)** was our English teacher, Teacher **Worth Mackie (Hon.)** kept us up to date with our weekly Time magazine, and Teacher **Byron Thomas '31** tried very hard to teach me chemistry (no small task, as it was a difficult subject for me). All in all, my education was quite good at Olney, and I am very grateful for all of the fine teachers. I am heartened that Olney is still the excellent boarding school that it has always been and I hope it continues, as there will always be the need for fine boarding high school education.

I had a fine career teaching primary grades in Chicago after completing my master's degree. Retirement has afforded me time to read morning newspapers, keep up with friends and family, and read books that I have always wanted to read.

Best wishes to classmates and friends. Please get your COVID and flu shots, too.

Stan and Lottie (Edgerton) Stratton
Stan and Lottie are enjoying their new home in Chambersburg, PA and being able to see their great grandchildren, Charlotte Steven and Easton David Hewitt.

Class of 1959

Gay (Willson) Wellman
It's amazing to be 80. I highly recommend it to everyone. I have now been living here in Kenny Lake, Alaska, 240+ miles east of Anchorage in what can only be called God's Country, for over 25 years. This is longer than I've lived anywhere. Seems like just yesterday that I graduated from Olney. For the past

couple of years our class of 1959 has been enjoying getting together via Zoom to share memories as well as more current events. I think that if there is anything positive to have come out of this horrid time of the pandemic it's the almost universal acceptance of this new way of staying in touch. It has opened up all sorts of opportunities for so many. It's been an especially important tool that has allowed me to stay in touch with my sister **Nancy Willson '56** who is living in an assisted living home in NC. With this amazing technology I've been able to visit with her every week along with a group of her friends from all over the country including two of her Olney classmates. It's also allowed me to stay in touch periodically with a group of friends from growing-up years at the cooperative community of Tanguy Homesteads in Pennsylvania. Again being able to reconnect, share memories and other parts of our lives has been incredibly important to me. I'm finding that it is absolutely true what they say that the "task" of this stage of life is remembering the past and coming to terms with the ups and downs of one's life as the way to understand the present.
My life continues to be full. I'm having fun writing about my life, mainly for my children and grandchildren. I also spend time on the boards of various non-profits that are serving our community in different ways such as the local volunteer-only Kenny Lake Community Library and the Wrangle Institute for Science and the Environment (W.I.S.E). The mission of WISE is to provide science and environmental education to all age groups, to foster and make readily available resources for learning, to support and participate in scientific research, and to share the natural wonders of the Copper River Basin. (Look us up at wise-edu.org.) In addition, I consider myself incredibly lucky to be getting paid to stay at home and use technology to provide support and education to people who are caregivers of loved ones with some form of dementia. I can't consider it work. It is simply service.

My husband and I are having to consider options for that time when it no longer makes sense for us to try to remain here in our home, at least not full time. What we need is a younger couple who want to live in this incredibly beautiful part of our country to come live in the other side of our house where we have a complete apartment that we once used for B&B guests. At this point we don't need actual caregivers, but it would be nice to have some help with the heavier duties required to maintain the home as well as the surrounding property. What would be ideal is to have those folks be people who shared our love of nature and our interest in making the world a better place, and were interested in helping with maintaining the majority of our property that we have turned into the Wellwood Nature Preserve. Anyone interested? Contact us at 907-259-3418 or g@welm.us if you are.

Class of 1965

Ramona Buck
I am continuing to get used to the challenges of retirement since I retired from the Federal Mediation and Conciliation Service in July of 2019. I know it's been two years, but I am still seeking the right balance. I mediate on the side and do some training as well. I am serving on some Quaker committees and am trying to go through boxes and get our stuff cleaned out and organized! The coronavirus has been a challenge in terms of interacting with others, and I appreciate being vaccinated with a booster. My husband and I enjoy our house in Silver Spring close to trails and parks, and I hike/walk several times a week. I recently was in a car accident which has heightened my consciousness as to how quickly things can change. I am dealing with pain but not with anything serious. We keep up with our three children and their families, and we love and appreciate all of them.

Class of 1969

David Nagle
David retired from teaching in May. He enjoys working on home improvements such as new windows and floors. He continues as pastor of Hominy Friends Meeting (www.hominyfriends.org), and he and Beth continue to host unprogrammed worship in their living room each Thursday evening. Son Joseph is a sophomore in the honors program at Northeastern State University, majoring in Health and Human Performance and minoring in Music (saxophone). Daughter Anika is in ninth grade at Tahlequah High School and also plays sax. Visitors are welcome at 536 Summit Avenue, Tahlequah, OK, 74464.

Class of 1972: 50-year reunion class of 2022

Kathy (Rockwell) and Jim (Hon.) Beard
Greetings from Sugar Bush Lane in Chagrin Falls, OH, the peaceful home Jim and Kathy have shared for almost a quarter century. As this is written we are beginning yet another winter where snow and cold will bring the birds to our many feeders. Will we still sight over 20 different species? And will our black, grey, and red squirrels, raccoons, possums, and skunks show themselves? Will Possum Mom finally let us see her babies this spring? Of all these mysteries, at least there is no question about the deer showing up!

And, will this year bring a cold spell long enough to make proper maple sap-rising conditions? Will we begin collecting sap in early February when the days are above freezing and nights below freezing? Twenty years ago those days didn't happen until March and would extend into April. In recent years sap begins flowing in early February and is done by early March. Climate change in real time, right in our back yard.

In 1972, we met in math and ecology classes as freshmen at Wilmington College (We were STEM outcomes before that was even a thing!) By 1976 we were married and graduating from Ohio Wesleyan University. We spent the '77 to '78 school years at Olney, Jim on the farm with **Cliff Guindon '41** and Kathy teaching chemistry. Launching from Olney we pursued careers in chemical research (Jim), and fluorescent lighting engineering at General Electric (Kathy).

Then Olney called yet again, and we answered. Jim served as headmaster from 1985 until 1988. To this day, Jim claims the best hiring decision of his life was inviting **Leonard Guindon '70** to join the staff at Olney. We arrived at Olney with our first child Rachael, then Samantha and Jeff were born at Olney (well, actually at Wheeling). And then, after three wonderful years (yes indeed, a book could be written about those years!), Olney launched us yet again into a beautiful life together in Chagrin Falls, Ohio.

In 1998 we moved to a quiet and secluded four-acre home near Chagrin Falls. Kathy has spent the last 20 years reclaiming the property from a suburban landscape to a diverse wildlife refuge. The only thorn in the side, pun intended, is the constant encroachment of multiflora rose bushes. Jim has fought this invasive species ever since our first stint together at Olney. Some fights just go on and on. Now there are two more "entanglements" -- a terribly invasive vine plant and the pervasive poison ivy that becomes more prolific and potent with the warming climate. We work together to contain and control all as organically as possible. This year the garden yielded generous crops of tomatoes, beans, potatoes, blueberries, raspberries and peaches, plus some fun hybrid squashkins. Jim just finished cutting the 2023 firewood supply from our little woodlot.

Meanwhile, a constant in our life together has been racing sailboats. What? Yachting? Well, yes. We race small sailboats on a defined course trying to get around faster than our competitors. It's a sailboat version of the Homecoming run at Olney, and the all-volunteer club mirrors the Olney community spirit of working together. We race a three-person boat, so that means Kathy, Jim and one other. Since our children have left home, we've been fortunate to find new kids eager to join us to play the game. We've enjoyed taking the boat to Lake Michigan, New York lakes, Long Island Sound, all around Lake Erie and, of course, our home port of Pymatuning Reservoir.

Jim retired two years ago, just in time for the pandemic lock down. Although we had planned on traveling, we were quite happy staying at home with many long-avoided projects to engage us. Thanks to the pandemic, we now have two completely remodeled bathrooms. Between projects, we enjoy hiking with the dogs and close-at-hand daughter Sam. Now, with vaccines and boosters, we are enjoying more frequent visits with Rachael, her husband David, and our grandchildren Christopher and Sarah in Connecticut; and with Jeff and grandson Evan in Rochester, NY. May life's adventures continue …

Class of 1975

Fran (Francie Barton) Krohn
Greetings; I haven't done an update here for years! I moved back to Eugene, OR, in November 2019, into a small house on a medium-sized lot. My work as a FileMaker programmer was interrupted only as long as it took me to get the internet connection into my new home. One of my five children still calls my house home, but on paper only. She is working in Nevada and plans to move there soon. She works 15 days on, 6 days off, so I see her on breaks when she doesn't make other plans. Adjusting to the empty nest has been interesting, especially as the COVID lockdowns hit about the same time I was ready to go out into the world and get reacquainted with my old stomping grounds.

In my spare time I garden and knit [photo above]. My house came with raspberries and blueberries, a dozen rose bushes, and a small apple tree. The neighbors have a Bartlett pear that drops fruit on my side of the fence. The place I want to plant as my vegetable garden has been lightly graveled, and I have several years' work to sift it all out so I can put in edibles. The knitting began in 2007 when I found a pattern on Pinterest that challenged my creativity. I began with the idea of using up my baby yarn scraps, but after finishing my 12th blanket I am afraid my stash has grown, and I am hooked! Maybe someday I will write a book.

Class of 1983

Kim (Mott) Saderholm
Hello Olneyites! Greetings from Berea, KY! Jon and I are in our 15th year back in Berea (we met here as students and got married just down the road). He continues working with student teachers in the Education Studies Dept. at Berea College and is the director of the Yahng Discover Center in the new science building on campus, doing outreach programs with local school groups and others when COVID allows. He is very good at his job. As for myself, I've come to realize that I am a part-time kind of gal. I seem to be drawn to the piecemeal way of doing things. I have been a short-order cook, teacher's aide, assistant at a B&B, health food store worker, administrative assistant for the Women's and Gender Dept. at the college, monitor for a child care non-profit program, renovation crew member, and worked with a friend growing mushrooms. Jon and I both are involved in Berea Friends Meeting. We have found, and also created, good community here.

We raised three remarkable sons, who are as different as night and day and night again. They are thoughtful and kind, talented and funny. It's a privilege to be connected to them. **Ben '08** graduated from Grinnell College in 2012 (math and Russian degrees) and now teaches at The Sphinx Academy, a small high school in Lexington, KY. Ian graduated from Grinnell College in 2015 (theater) and now lives in Chicago, working as an office manager for a small law firm while pursuing his passion of acting. Levi graduated from Earlham College 2021 (music) and got a job with a small company building custom homes in and around Asheville, NC. The empty nest is now truly empty. And so are student loan payments! The last student loan payments for Levi's tuition and Jon's PhD program (15 years ago) were made in the spring. Debt-free in that arena – woo-hoo! The next phase of my relationship with Jon has begun: who are we now, now that all the kids are adults and on their own?

I recently spent five days with mom **(Cleda Ewald Mott '57)** in Barnesville. During that time, I felt the depth of my roots. I visited dad's **(Larry Mott, Hon.)** grave at Stillwater and walked around the entire cemetery, which I have not done for many years. Reading the names of those who are at rest there reminded me of people who helped me grow up. Having the influence of people of such integrity and kindness and selflessness developed rich potential in me; I found myself hoping to goodness that I am living up to that potential.

Please visit if you are in the area. Our home is open at 306 Jackson St., Berea, KY 40403; (859)358-4661; kimsaderholm@gmail.com.

Class of 2009

Shannon Isaacs
Shannon just started her MA at Syracuse University. She completed work as Director of Advancement at Pendle Hill.

Honorary Alumni

Doug Keith
From 2008 to 2019 my wife and I lived in suburban Philadelphia where I ran an extended-day program at a local elementary school, taught some history at nearby independent schools, and was active in Haverford Meeting. One Sunday morning there I was surprised and delighted to have **Joey Giffen-Hunter '84** show up at meeting! In 2020 we retired and returned to the Hartford, CT, area where we both had taught twenty years before. This put us a lot closer to our small home in western Maine where we now can linger through into the fall instead of (cruelly) having to head back to schools and jobs by Labor Day and miss the nicest season! In CT I also reconnected with Hartford Friends Meeting where they quickly found ways to keep me somewhat busy serving as their Treasurer while still having plenty of spare time for hiking, paddling, and even occasionally playing my cello. I remember my years teaching at Olney with great fondness and still have a little box with many pictures and notes that seniors gave to me which bring back warm memories.

Friends Who Have Passed

William Moffitt ’43
William E. Moffitt, Jr.’s obituary was published December 1, 2021 [date of death not stated]. Also known as Bill to the people in Indianola, Iowa, he was born February 13, 1925 to William E. Moffitt and **Emma (Ramsey) Moffitt x’1913** near Ackworth, IA.

He was raised with three brothers, **Homer ’45, Leland ’46** and **Carroll ’51**, on a hundred-acre farm raising hogs, cattle, corn and hay. The boys attended grade school at Ginder’s, a one-room schoolhouse and a short walk from their farm house. The boys helped milk cows at night and in the morning, and sold cream to buy groceries.

After the boys finished eighth grade, the one room schoolhouse closed down. William, Homer and Leland then attended Olney Friends School in Barnesville, Ohio. After graduation, William went back to help on the family farm, as his father had health issues and had to give up farming and go into real estate. The brothers continued with the farming.

William decided to leave the farm and marry his high school sweetheart **Anna Mae (Starbuck) Moffitt ’43**. They bought a 108-acre farm near Ackworth and raised hogs, corn, hay, milked cows and raised four children, **Raymond ’64, Daryl ’67, Patsy ’71,** and Dennis.

William was a strong believer that God created earthworms to enrich the soil, so was an organic farmer all his life. While farming, William also worked twenty years for Godwin Bros. and twenty years for Hornaday’s in Indianola. He served on the Ackworth town council, as mayor of Ackworth, and as member of the Ackworth Cemetery Association for many years.

After retiring from farming in 2000, William kept an acre of land, built a new house, and sold the farm and farmhouse. William and his wife then decided to try a winter in Texas and loved it, so bought a park model and spent the next nineteen winters in Palm Shadows, near Donna, Texas.

Keeping up with things around the house became too much for them to handle, so they sold their house and moved into The Village, a retirement community, in 2012, where they met many new friends. William enjoyed playing pool, table tennis, bingo, shuffleboard, and board games.

William believed that the time had come, if people wanted to live a long and healthy life, they needed to eat organic food and exercise.

William is preceded in death by his wife Anna Mae Moffitt, parents, brothers Carroll, Homer, and Leland; son Raymond, and great-grandson Kaden Tjossem. Survivors include his children Daryl (Rosemary), Patsy, and Dennis (Debbie); daughter-in-law Alberta Moffitt; ten grandchildren, and 25 great-grandchildren.

Services were be held 10:30 a.m., Saturday, December 4, 2021 at Overton Funeral Home in Indianola. Memorials may be given in his name to Ackworth Friends Church.

Howard Francis Rockwell '46
July 13, 1928 – September 22, 2021
Known to many as Howard Jr., Howard was born to **Howard Sr. '24** and **Dorothy (Rockwell) Rockwell '25** on July 13, 1928, in Fairhope, AL. In Howard's early years, during much of the Great Depression, they lived in North Carolina, moving back to Fairhope in 1937. Howard attended Olney Friends School in Ohio for three years of high school, where he was known as "Gremlin," graduating in 1946. After high school Howard enrolled in William Penn College in Oskaloosa, IA, but attended only one year.

On July 20, 1948, when President Truman announced that the United States was re-instituting the draft and issued a proclamation requiring nearly 10 million men to register for military service, it hit home with the Rockwell family. Firm in their Quaker beliefs that war and conflict are against God's wishes, Howard, his brother **Leonard '50**, along with their uncle **Marvin Rockwell '40** and **Wilford "Wolf" Guindon '48**, refused to register for military service.

As a result, in 1949 the four were tried in Federal Court in Mobile and sentenced to a year and a day in prison. They were paroled after three months in federal prison in Tallahassee, FL, still being required to sign in once a month until their sentence was completed. It is worth noting that during the court trial the judge indicated that their actions were tried according to the laws of the United States, and that, should they not like these laws, they should consider moving somewhere else.

That began a chain of events that ended in Howard Sr. and his wife Dorothy moving to Costa Rica, along with their five children, and several other families. The trip for Howard's family, as well as **David Rockwell '48**, **Marvin Rockwell '40**, and Roy Butgereit began on November 4, 1950, taking three months to the day to drive through Mexico and Central America in a Chevrolet 1.5-ton truck and a Willy's Jeep. Howard Jr. was the main driver of the truck.

The group of people who emigrated bought land high in the mountains of Costa Rica and set up dairy farms, which is how Howard Jr. made a living for many years. The early years in Costa Rica were spent making brown sugar blocks,

learning a new language, experimenting with completely different foods, milking cows, helping build houses, giving birth to the Monteverde Cheese Factory, and supporting any number of community affairs.

Love knocked on Howard's door, and he and **Phyllis Rockwell '47** were married on June 13, 1956, in Monteverde, Costa Rica. Eric arrived the next year, Yvonn three years after that, and Marcia completed the family six years later.

In 1983, after Phyllis moved back to the United States and Marcia finished high school, Howard turned over the farm to Eric and moved to Virginia to live with his brother, Leonard, for two years. During this time, he worked at General Foam Plastics, Norfolk, VA, as maintenance person for the Christmas ball-wrapping machines.

When Howard returned to Monteverde, he moved into his mother Dorothy's house and lived there with her until her death in 2004. He continued living there on his own for many more years. In 1999 Howard went back to Virginia to help Leonard move to Costa Rica. Leonard built his house next door to Howard and spent countless hours with Howard sharing in their common interests.

One of Howard's dreams had been to set up a precision metal workshop which he was able to do after returning from his stay in the United States, where he acquired the necessary tools. He spent many hours completing projects, using his wisdom and creativity to fix and turn out innumerable pieces for many of the machines in the cheese factory. He became known as the man who could be counted on to fix, or replicate from scratch, almost any broken part.

Other interests and passions were stamp collecting, which he worked on his whole life; reading, where he devoured innumerable books, re-reading many (especially ones written by John Grisham); playing card games (he was especially fond of bridge); going to the beach to camp, which happened at least once a year since the early years in Costa Rica; and collecting shells and rocks, with a preference for petrified wood. Howard loved old clocks and pocket watches, and had picked up several which he intended to work on and bring back to life.

In 2018 Howard transitioned to a new home in an apartment connected to William and Yvonn's house. He always said he'd move to the apartment "when he got old." At 90, when he actually did move, he still didn't think he was old, but decided he'd like to enjoy the apartment and make the change before he actually HAD to for some reason.

Howard's final days were spent fighting an infection that ultimately compromised many body functions. Sadly, he was not able to overcome this last

obstacle; however, he was lovingly surrounded by his children and family until resting peacefully at the end. Howard was preceded by his brother **Leonard Rockwell '50.** He is survived by siblings **Kathryn (Rockwell) Hamer '55, Celia Rockwell '63**, and **John Rockwell '56**; and children Eric Rockwell, Yvonn (Rockwell) Vargas, and Marcia (Rockwell) Dialectakis. Burial was in the Monteverde Friends Cemetery, Monteverde, Costa Rica.

T. Harvey Haines, Jr. '47

Harvey Haines, 92, of Avon Park, FL, and a former longtime resident and influential leader of Bonita Springs, FL, died on September 8, 2021, at his daughter's residence in Bonita Springs. He was born on March 27, 1929, in Newton, NJ, a son of the late Herbert and **Hanna (Cope) Haines 1909**. He had been a resident of Bonita Springs since coming from West Chester, PA, in 1962.

He was a graduate of the Olney Friends Boarding School in Barnesville, OH, where he met his future wife, **Ferne Kissick '49**. Harvey and Ferne were married on June 23, 1950, in Richmond, IN.

After moving to Bonita Springs, he began a 50-year career when he opened Haines Appliances and Refrigeration. He was active in the company until his retirement in 2004.

Harvey was very influential in the growth and development of Bonita Springs. He was one of the original incorporators of what was then the Bonita Springs Water System, Inc. in 1969. He was also a charter member of the new company's Board of Directors. Harvey served on the Board for 37 years, retiring in 2006. He served as President of BSU in 1991 when the company got into the wastewater business. In 1965, he was part of the group that formed the Bonita Springs Volunteer Fire Department. He also served on the Fire Commission and from 1981 through 1986 served as chairman. He retired from the Fire Commission in 1998.

He was a member of the Bonita Springs Chamber of Commerce and served on the Board of Directors. He was also a member of the Florida Flywheelers, an antique tractor club.

He is survived by his loving wife of 71 years, **Ferne (Kissick) Haines '49**; his son, **Thomas H. Haines, III x'69** and his wife Wendy of Ft. Myers, FL; daughter, Kathryn L. Haines and her companion Juli Klein of Bonita Springs, FL; six grandchildren, and 11 great-grandchildren.

He was preceded in death by his parents, his brother, Alfred Zebedee Haines, and his sister, Helena Cope Haines.

A memorial service to celebrate his life was held on Saturday, September 18, 2021. Memorial contributions in his memory may be made to the Olney Friends

School, 61830 Sandy Ridge Rd., Barnesville, OH 43713 or to the West Grove Friends Meeting, P.O. Box 7, West Grove, PA 19390.

Arthur B. Treadway ’56
I am very sorry to report the death of my brother, Arthur B. Treadway, following a massive stroke on 11/18/21 at his home in Madrid, Spain. His wife Carmen and son Strephon were with him in the hospital when he passed. He lived a long, productive, and useful life. While he could be difficult at times, he was always in the conversation. He is survived by his wife Carmen, son Strephon, granddaughter Constance, brother and sister-in-law Blaine (Ted) and Susan Treadway, nephew Ashton, and nieces Suzanne and Dorothy. Rest in Peace. -- **Blaine Edward Treadway ’58**

Gene Wright (Hon.)
William Gene Wright, 72, of Beallsville, OH, formerly of Barnesville, passed away Wednesday, September 2, 2021 at his home. He was born in Barnesville on July 26, 1949, to the late Glenn & Martha (Gallagher) Wright. Gene was a 1967 graduate of Barnesville High School and received his Bachelor of Science degree from Ohio University. He had taught at the Olney Friends School in Barnesville.

He left behind his cousin Karen Long of Quaker City, OH, and close friend Mary Lucas of Beallsville. There was no visitation.

Errata

In the Summer 2021 issue, the second to last line of the obituary for **Dorothy (Hartley) Gaskalla ’46** should read **“William Hartley x’51**” not x’55.