

TABOR

TODAY

Volume 47.1

FOOD ISSUE



ON THE COVERS:

Front cover: Discover how Tabor alumni and their families before them helped develop the cranberry growing industry in Southeastern Massachusetts on page 46.

Back cover: Chef Andrew Oliveira has long been among the friendly faces found in Johnson Dining Hall. Read more about decades of dining on page 16.

TABOR TODAY MAGAZINE 2021 – 2022

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Comfort.

by Tony Jaccaci P'23, Head of School

I never thought I would miss corn flakes as much as I did.

As an exchange student in Beijing in 1990, it took me a long time to adjust to eating different foods for breakfast than those I had eaten since childhood. There is something about the first meal of the day when we desire what we know — food that can be considered comfort food. Congee, sour yogurt, bready and heavy Mantou? These dishes just didn't get me excited for the first meal of the day.

I eventually came to love Chinese food and especially dumplings. In fact, today there is not a dumpling I meet that I am not ready to try as I have found these delicacies wonderful in their many forms and tastes. I even enjoy them for breakfast, but it took some time and many shared meals with Chinese hosts and friends for me to change my own palate.

In this edition of our magazine, we consider the role of food in our lives, our cultures, and here at Tabor. We are blessed to have an amazing food service for our students and community members: 3-square meals for 7 days per week. Beyond the need to eat for sustenance, though, as we observe the daily ritual of gathering together as a community for shared meals, we also think about how to satisfy the tastes of many different mouths.

This differentiation of approach can also be applied at a larger scale to our educational program. Each student arrives in Marion with different experiences and prepared in unique ways. Our work is to meet these young people where they are and learn how to best help them grow and thrive. In many ways, choosing a menu for our dining hall is much like building a curriculum — a variety of offerings that are nutritious, filling, and delicious.

The stories you will read in this edition are fascinating narratives about how members of our Tabor community enjoy food on campus (including the *Tabor Boy*) and how many Tabor graduates have entered the food and beverage business as a profession and calling. A theme throughout these many different articles? Individuals for whom food has a special importance and meaning and who find it a wonderful vehicle to community.

I hope you enjoy this edition of *Tabor Today* and I encourage you to peruse the pages while perhaps you dine on some of your favorite comfort foods. Spring will have arrived for many of you when this magazine lands in your mailbox and so perhaps that food might be on a grill as we welcome the summer. I know for me, it may be over a bowl of corn flakes or a freshly wrapped and boiled dumpling!

I wish you and our many members of the Seawolf family the best for a wonderful spring and summer ahead!

Belong.

by Stacy Jagodowski, Director of Strategic Marketing & Communications

Food is familiar, it can bring comfort in times of need, remind us of home, and help us discover a place where we belong. Each year, students come to Tabor from near and far to embark on a new adventure. Some will be armed with care packages from home filled with comfort foods, while others will look forward to heading home in the evenings for a favorite meal. Nerves might cause some students to wonder, who will I sit with at lunch, will I fit in? But, inevitably, everyone will venture to the dining hall, find a seat, and share a meal with friends, old and new.

For many of us, food is more than just something that sustains life; it is personal, a part of our heritage and family. My family is a mix of cultures, and I'm a slightly different mix than everyone else. You see, I'm adopted, something I've always thought was cool, like I had a secret life waiting to be discovered. My adoptive family is my real family, no question; I know I am where I'm supposed to be in life. Yet, there have been times when I wonder if I really fit in, if I belong. Fortunately, I always arrive back at a resounding "yes, I belong here," thanks to family, a shared connection, and, yes, food.

No matter how I look at my life—biological or real/adopted—I am half Polish. That connection, and the food I've come to love as a result, has brought both meaning and identity to my life.

I love to bake, and so did my Coici Vera (coici is Polish for aunt). She was known for her pies at the holidays, made in floral pie plates with dangerously high mounds of whipped cream. We love to tell stories of her yelling at my uncle, in her thick Polish accent, for driving too fast from one house to the other, fearful that the whipped cream would fly off the pies and onto the passengers. We'd enjoy the sweet treats, hopefully with the whipped cream still atop, after we feasted on our spread of pierogies and kielbasa — more was always served, but those were my favorites. The food brought comfort and kinship, and around the table, it was clear that we were all family, there was never a question.

Whenever I get those fleeting thoughts of, do I belong, I remind myself that family isn't always about DNA. For me, family is about our lives together and our shared experiences. Whether we're fixing a meal or feasting on one, I feel like I belong when we're all telling stories about cooking disasters thanks to spoons in blenders, pots melted to stoves, and epic family food fights in the summer. When I can't be with my family, I might share a box of paczki (donuts) with my friends, remember a birthday dinner of my mom's golumpkis (stuffed cabbage) with freshly picked Silver Queen corn from dad's garden, or I'll bake a chocolate cream pie and think of Cioci Vera. Each simple act serves as an important way to remind myself that, yes, I belong.

At Tabor, we want everyone to find their place, their way in which they belong. In the pages of this magazine, I hope you'll enjoy these savory stories about Tabor and the people who found friends, fun, and food at Tabor. We share memories of traditions old and new, chronicle the history of dining places, delectable learning spaces, and alumni with tasty workplaces.

May you always find joy in connecting, laughing, and bonding over a shared meal and find comfort in knowing that no matter where we come from, we belong.



The Cooks of the *Tabor Boy*

Unheralded heroes of the galley have provided nourishment through clear seas and squalls



> Captain Glaeser



> 1926 Tabor Girls' School Cruise



By Elliott Grover '06

In his first life, Henry “Barney” Barnes worked as a brakeman on the New York railroad. He came to Tabor in 1929 when the school hired him to oversee its growing motor fleet. It was a shrewd hire for the school as Barney knew his way around an engine. He also knew his way around a kitchen. Before long, these diverse skills made him a valuable member of the *Tabor Boy*’s crew.

Accounts of voyages throughout the 1930s and ‘40s document Barney’s culinary contributions. He loved cooking stews and often enlisted students to peel spuds on the ship’s deck. The aromas from these dishes would waft up the galley’s vent, giving everyone above a preview of the meal to come.

During the “Council Cruise” of 1935, an annual May event for the student council to celebrate the past school year, Barney opted for a surf-and-turf menu. After a fun-filled afternoon on Fairhaven’s West Island, students returned to the ship and found steaks and heaping plates of steamed clams waiting for them. Dessert was vanilla ice cream bathed in strawberry sauce.

“The preparation of meals aboard the *Tabor Boy* has always seemed to us to come under the heading of one of the world’s minor miracles,” a student wrote in a 1944 *Log* article that ran as Barney started his fifteenth year at Tabor. “Toward meal time Barney descends into a galley about the size of a good-sized broom closet—two-thirds filled up with engine at that—there is a great clattering, the sound of muttered imprecations, and behold! A feast to which even twenty-odd Tabor appetites can scarcely do justice.”

Cooking responsibilities rotated over the years between faculty, staff, and students. In 1951, **John Woodman ‘53** distinguished himself as a master of simple yet classic New England comfort food. Franks and beans were his specialty, and he served them every Saturday night the ship was at sea.

A second Barney, Barnabus “Barney” Nye, had the fraught pleasure of cooking on one of *Tabor Boy*’s most perilous voyages. In March of 1957, she sailed from Marion to Bermuda. The trip had an idyllic start. A pod of whales followed the schooner as she passed New Bedford, riding a steady easterly breeze.

"A most pleasant day at sea," the ship's log concluded that night. The following morning began with similarly peaceful conditions. They did not last.

A little after noon, the "wind became suddenly forceful and seas built rapidly." The barometer dropped below 30 and continued to fall, a sign that bad weather was approaching. An hour later, the wind increased to force 9, severe gale force, and the vessel labored through heavy seas. "Conditions deteriorat-

safely in Bermuda Harbor. They promptly cleaned the ship and went ashore for a well-earned feast on terra firma.

While *Tabor Boy* has had many memorable adult cooks over its history, there is a long tradition of students running the galley whenever possible. Captain James "Cap" Geil, who retired in 2020 after 35 years as the ship's master, saw scores of young cooks learn the job on the fly.

"At first, new cooks took forever to turn out a meal," he says.



> Circa 1927



> Barney Nye



> Captain Geil

ing as our outward passage ceases to be a carefree adventure," reported the midnight log entry.

Fierce winds and mountainous waves raged through the night. "Seas precipitous and featuring huge swells from horizon to horizon," the log noted. "A deep chasm appears as if the ocean were opening its very bottom."

The next morning, the ship was "struck by a short squall of unequal severity" and was pushed all the way to her port side. The pressure on the foresail caused the boom to buckle, ripping out bolts that were eight inches long. Acting quickly, Captain George Glaeser ordered jury repairs that saved the sail from ruin.

The storm lasted three tumultuous days, during which Captain Glaeser seldom left the bridge. Barney kept him and the crew fueled with a steady supply of coffee. Although the conditions made it impossible to prepare full meals—"The cook would like to cook but cannot," the log stated—Barney devised a way to ensure nobody went hungry. He boiled eggs in the coffee pot. One week after departing Marion, *Tabor Boy's* crew arrived

"Many meals got served very late. Estimating how much food to prepare for up to 24 people was a challenge — too little would mean people were still hungry, and too much resulted in large amounts of wasted food."

There is no teacher like experience, and sooner or later, every cook figures out a system that works for them. In the process, they develop important skills—culinary, yes, but also organizational and leadership skills—that they carry with them long after their tenure in the galley ends.

"The cooks also served as stewards," Captain Geil says. "Their responsibilities included menu planning and shopping for food and other ship's supplies. Students serving as cooks and stewards was just another valuable aspect of the *Tabor Boy* program — they grew, and they learned about responsibility."

Achieving success as cooks and stewards has historically led to students becoming SSV *Tabor Boy* officers and, often, Executive Officer (XO). One student who followed this trajectory was **Pat Collins '03**.



> 1946 *Tabor Boy II*



> 1946 *Tabor Boy II*



> Circa 1927, *Tabor Boy I*

"Pat loved good food and liked to prepare gourmet meals onboard," Captain Geil says. "Because of this, his grocery bills were the highest."

For his senior project, Collins published a collection of short stories based on his time on *Tabor Boy* as well as interviews he conducted with alumni and others who forged close ties with the ship over the decades.

The book is peppered with culinary anecdotes. The most action-packed story details a food fight that erupted off the coast of Maine in 2002. Throughout the orientation program that summer, the schooner's crew had engaged in friendly water balloon skirmishes with a local Boston Whaler.

When the Whaler hit Captain Geil with a flying tomato one afternoon in August, things escalated. Captain Geil summoned **Ben Hall '03**, his cook that summer. He put a hand on Hall's shoulder and squinted at the Whaler.

"Ben," he said, "what've you got down in the galley?"

Hall grinned and ran below deck. He returned with bags of slop and an armful of moldy fruit. A few minutes later, covered in food waste and drenched from *Tabor Boy's* fire hose, the men on the Whaler waved their shirts as flags of surrender. They pulled alongside the schooner and exchanged laughs and handshakes with Captain Geil and his officers.

"Sometimes you have to defend your ship," Captain Geil told his XO later that night.

Another lesson Collins took from his time at sea concerns the restorative power of a good snack. One story in his book opens with a scene in which he shares a bag of Chex Mix with fellow officers during a long evening's watch. "I had learned from my days as cook what reliability and renewed strength a few snacks here and there can bring to a tired crew in the middle of the night."

Ten years later, **Dutton Smith-Wellman '13** adhered to a similar philosophy when he was *Tabor Boy's* cook. Under Smith-Wellman's leadership, "sierro tango" became nautical shorthand for



"snack time," which became a highly anticipated part of life at sea. So, too, did Smith-Wellman's blueberry and M&M pancakes.

Over the years, *Tabor Boy's* cooks have provided much more than nourishment. They are the quiet stars whose gravitational pull attracts the entire crew.

"A good cook is inherently loved," Collins writes, "because he makes everyone else onboard feel better three times a day. However, he is also the only person who remains elusive on a ship as small as the *Tabor Boy*, save perhaps the Captain,

and thus his conversation is held with high regard.

"Although he is usually very tired by the time dessert has been served, and aware that he must wake much earlier than everyone else, it is often only the cook who stays awake long after his tea has gone cold so as to enjoy the camaraderie he regularly misses while the sun is up."

Alex Katzenstein '05 remembers that as a young crewmember, "it felt like an initiation eating in the main saloon, seeing and consuming whatever production the student cook had prepared. There was strong camaraderie down there. Frequent, uproarious laughter was commonplace." Later, as an officer, Katzenstein enjoyed more formal meals in the deckhouse. "We ate when all were seated, and Cap always initiated the meal. Table manners were among Cap's best expectations. There were a lot of laughs in the deckhouse as well...the food was always very good." He offers high praise for the cooks during his time on *Tabor Boy*, **Ben Hall '03**, **Leah Shabshelowitz '04**, and **Mike Lombardo '06**.

Over the years, no cook has been more beloved or respected than **Tucker Francis '16**. As a student, Francis cooked for two summers of orientation cruises. After graduating, he crewed and cooked for the REEF Program during the winter season of 2016-2017 before his tragic death that January.

For those who sailed with him, Francis is remembered for his infectious personality and infinite capacity for kindness. As a cook, he was incomparable. Fried rice and mac & cheese were

HISTORY

his specialties, and he often entertained the crew with his ukulele.

"Tucker was one of the best student cooks during my years aboard *Tabor Boy*," Captain Geil says. "He made the job look easy, and I knew it was not."

The cooks that have followed in Francis' footsteps have continued his legacy of raising the crews' spirits with good food and warm smiles. **Christian Vander Mel '19** was the last cook before the pandemic temporarily halted *Tabor Boy's* operations, and he always looked after his crew.

He also kept them on their toes, as this June 2017 entry from the ship's log reveals: "A bacon ban has been put in place due to Christian setting off the smoke alarms at 5 in the morning." But the crew was forgiving, judging by the next log entry: "Bacon blockade lifted, cook on parole."

For the most part, it was pleasant aromas—not smoke alarms—that woke Vander Mel's crewmates each morning. The cinnamon scent of French toast often filled the ship before sunrise. His dinners were equally scrumptious. One evening menu in July of 2018 consisted of pork chops, steak tips, mashed potatoes, and green beans. For dessert, Vander Mel brought out 84 cupcakes he had secretly prepared for a birthday celebration.

For nearly a century, the cooks of *Tabor Boy* have provided sustenance and much more to their fellow sailors. While each cook has brought a unique style to the galley, they are united by the critical space they hold in the vessel's history and the memories of those who ate their food and cherished their company. ○



TUCKER FRANCIS '16

As a student, **Tucker Francis '16** served as *Tabor Boy's* cook for two summers. During orientation cruises, new students loved to hang out in the galley because of his kind and comforting nature. Just like Barney, the first great *Tabor Boy* cook, Tucker was mechanically gifted and loved fixing things. After graduating in 2016, he took a gap year before he planned to study engineering at Santa Clara University.

That fall, Tucker helped sail the schooner from Marion to the Virgin Islands for the annual REEF Program. Reprising his role as cook, his mere presence elevated the experience for everyone onboard. On January 31, 2017, Tucker died in a tragic snorkeling accident. The loss of such a promising and radiant young man was a heartbreak for the

Tabor community, but the values that Tucker embodied, on *Tabor Boy* and throughout his life, will endure forever.



In the wake of their terrible loss, the Francis family has remained steadfast in their commitment to Tabor Academy and the *Tabor Boy* program. Through their support and the generosity of many alumni, families, faculty, and friends, the schooner is receiving a new deckhouse. Made primarily of aluminum and stainless

steel, it will maintain the classic aesthetic style of its 70-year-old predecessor. The deckhouse will be named in honor of Tucker, including a plaque displaying Tucker's motto of "Be Nice," ensuring his memory will live forever in the hearts of all who board the vessel.





The Evolution of a Beloved Student Haunt

Just like its namesake, the Beebe reflects the spirit of Tabor

By Elliott Grover '06

The Beebe is such an enshrined institution that it is easy to think it has existed forever. It hasn't. But the story of its origin and evolution demonstrates why it is such a special part of Tabor's history and identity.

Before there was the Beebe, there was "the store." Located on the second floor of Hoyt Hall, the store was originally built as a trophy room in 1928 before being converted to a lounge in 1943. This was one of James Wickenden's first projects as Tabor's new Headmaster. For students whose lives had been upended by the outbreak of World War II, the new hangout provided a welcome and luxurious distraction.

"The store forms an inseparable part of our school life," one boy wrote in a 1943 scrapbook. "A little food, after sports or evening study hall, in the form of a frappe, a soda, or a sundae, will be remembered always as one of the high spots of a Tabor day." In old photographs, the store has the look and feel of a classic ice cream parlor. Coca-Cola, the all-American libation enjoyed by wartime youth, flowed from a sparkling fountain. Student

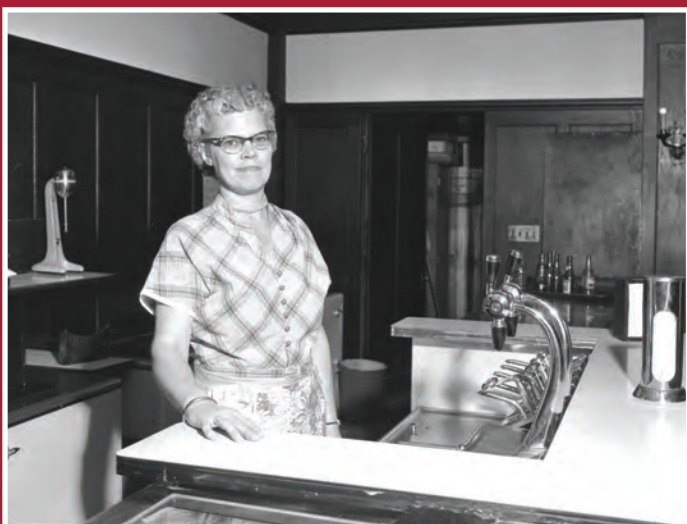


employees in spiffy white jackets served frappes and floats to their classmates. Candy bars and cigarettes were available for purchase—smoking was allowed in designated areas on campus until it was banned in the 1980s—and students basked in the simple pleasure of each other's company. Over the next two decades, the store flourished.



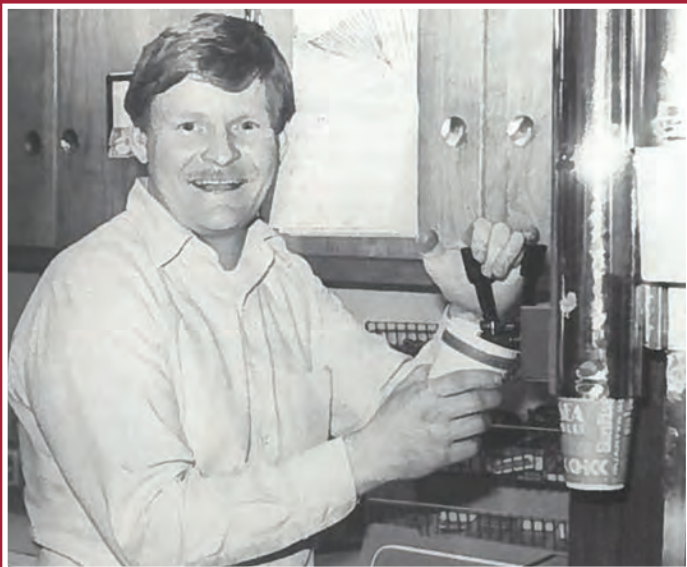
"The school store plays a very important part in the students' life at Tabor," a writer for *The Log* noted in 1960. "It is growing increasingly popular as time passes. This year, Tabor is very fortunate to have Mr. and Mrs. Gene Oliveira as proprietors of the store." The Oliveiras owned the Rocky Nook Grille on Route 6, the current site of Fieldstone Market, and their hospitality experience made everything run more smoothly.

The one gripe some students had with the store was its location. Trudging to Hoyt on a raw and blustery winter afternoon wasn't always an enticing proposition. In 1963, Tabor completed construction of the Stone Gymnasium, a three-year project named in honor of former Board Chair Robert G. Stone. Adjacent to the new gym—where the Health Center is located today—was a wood-paneled room designed as a formal lounge and trophy room. When it came time to christen this space, one man seemed particularly worthy.



Roderick Beebe retired from Tabor in 1962. He dedicated the majority of his adult life to the school, serving in a number of capacities. As a teacher, his primary discipline was ancient history, but he stepped up to fill vacancies in other subjects throughout his career. He was a dedicated administrator with stints as assistant headmaster, athletic director, and superintendent of buildings and grounds. He was also a legendary coach. A towering figure in the rowing world, he took seven Tabor crews to Henley, winning the prestigious English regatta three times.

The bittersweet occasion of his retirement was marked in the 1962 *Fore 'n' Aft*. "Rod Beebe has been associated with Tabor for nearly forty years. The two are inextricably bound together by ties of mutual affection. To many, Rod Beebe is Tabor and we could have no better representative."



> Gene Oliveira

Like its namesake, the new Beebe Lounge was incredibly versatile. It was a coveted meeting spot for student groups, like the Navigators Club, and it doubled as a classroom. Most prominently, it was used to host “athletic teas” after interscholastic competitions. You can read more about these receptions in “Memorable Meals” on page 24.

While the Beebe operated as an exclusively formal space in its early years, the store continued to function as a more casual hangout. This changed in 1976 when the two were merged into a single student union. Funded partly by a gift from the class of 1976, the store was folded into the Beebe, and the latter’s facilities were upgraded to include a fully-equipped kitchen. The expanded food service now included snacks like burgers, hot dogs, and pizzas, but some students mourned the loss of the Beebe’s propriety.

“The surroundings have been marked by cigarette smoke and empty wrappers. The trophy case has been replaced by a TV, and the once respected room has lost its importance,” an editorial in *The Log* lamented. “We want to put back some of the distinction lost during the change.”

Most students, however, were thrilled by the new lounge’s potential. The Beebe had been a central but under-utilized space, and the absorption of the store gave the student body an opportunity to transform it into a swinging destination. In the years that followed, various student-led initiatives helped realize this vision.

The Captains Club was a group whose membership consisted of the school’s varsity athletic captains. Their primary function, as described in a 1983 *Log* article, was “to raise money and buy presents for the school.” Their successful fundraising efforts brought a new grill and television to the Beebe. Student government also played a hand in the Beebe’s emergence as a venerable social hub.

“‘The student council doesn’t do anything’ is a familiar complaint around campus, but if you’ve walked into the Beebe,” a *Log* journalist wrote in 1984, “you’ll find that complaint to be false.”

Beebe improvements were a pillar of TASC’s agenda that year, and the student government came through. They raised money for four restaurant booths as well as new lighting and sound systems, and they convinced a local bar to donate a pool table. With invested student leadership, the Beebe became a profitable business. More importantly, it flourished as a space where students continued to reap the benefits of a Tabor education. Yes, it was an informal setting far removed from the rigors of academic life, but it provided a space where students could have some of the most formative experiences and interactions of their Tabor careers.



> Portrait of Roderick Beebe

Jonathan Hall '88 spent four years working in the Beebe as part of the school’s student work program.

“It was the best time I ever had,” he says. “It was great because we had keys to the grill and would be allowed extra privileges at night after curfew. The benefits included free food while the downside included having to stay late and clean up and always smelling of french fries.”

But even the late shifts weren’t so bad.

“Campus used to have a strict 10 p.m. curfew where everyone had to be in their dorms,” Hall says. “But since we worked at the Beebe, we would be allowed to stay out late ostensibly to clean up. After

cleaning the place, we would always just turn the lights out, cook up some good food, and hang out for an hour unbothered by campus security.”

What made the Beebe so special for Hall—and many others who spent time there in the ‘80s and ‘90s—was the presence of a single individual. In 1983, Tabor hired Gene Larkin to be the lounge’s new manager.

“Gene was a Navy veteran and became best friends to most everybody in the school,” Hall says.

Within his first two years running the Beebe, Larkin upgraded the furniture, secured a pinball machine and jukebox, and introduced several new menu items—none more iconic than the Beebe Riser breakfast sandwich. Under Larkin’s leadership, the Beebe unlocked its potential as a vibrant student-centered

space. He was adored by all for his humor and kindness, but those who worked alongside him formed particularly strong bonds.

"He was the best boss you could ever ask for," Hall says. "Working at the Beebe was my first real job and I learned a tremendous amount about what it meant to work a hard job for a living." Hall and his brother **Christopher Hall '86** stayed in touch with Larkin after they graduated, and they remained close until Larkin passed away in 2011.

With the opening of the Fish Center, the Beebe moved to its current location and was officially renamed the Beebe Grill. The improved setup, made possible by members and families of the class of 1998, fortified its status as the beating heart of Tabor's social scene. In 2016, Uncle Jon's, the local Marion coffee shop, started operating the Beebe on behalf of the school.

The forthcoming Campus Center will once again transform the Tabor experience. Its grand first floor will house a student union with ample space for all aspects of student life, productive and social. A cafe will offer healthy food and drink options; a fireplace and cozy furniture will create a coffeehouse ambiance. Rest assured that this exciting project does not spell the end of the Beebe, which will continue to thrive as a lounge and grill.

On winter Saturdays, for example, one will always encounter this comforting picture: the Fish Center packed with athletes and fans, families and visitors streaming through the concourse, glee-ful students soaking up coveted time with friends, and the Beebe humming with activity—a riser or two sizzling on the grill. ○



**"... THE
BENEFITS
INCLUDED FREE
FOOD WHILE
THE DOWNSIDE
INCLUDED
HAVING TO
STAY LATE
AND CLEAN UP
AND ALWAYS
SMELLING
OF FRENCH
FRIES."**

Jonathan Hall '88





Decades of Delectable Dining

From fine dining to epic food fights, Tabor's iconic building has many tales to tell

By Elliott Grover '06

In 1897, the cost of a Tabor education was \$8.00 per term. This included room but not board as the school lacked dining facilities. "Good table board," the school catalogue told prospective families, "can be procured in the village at a cost of from \$3.50 to \$4.00 per week."

By the early 20th century the school had dining rooms in Heath House and Tabor House, each one capable of feeding 25 students at a time (enrollment in 1900-1901 was 60 students, and only 44 in 1910-1911).

"The diet is planned carefully to meet the demands of growing boys with excellent food, ample in amount," boasted the 1920 catalogue. "The milk comes from a registered herd in a modern dairy ... the water is from artesian wells in Marion and is officially rated as one of the two best supplies in Massachusetts."

After Walter Lillard became Tabor's fifth headmaster in 1916—the second date inscribed on the school seal—enrollment swelled. New facilities were needed to accommodate the growing student body. A few weeks before Christmas 1925, ground broke on a project that would transform Tabor forever. Sited on the waterfront, the new building promised to centralize the residential experience while marking a huge step forward in Lillard's vision of turning Tabor into the School by the Sea.

To oversee the project, the school hired Charles Coolidge, a prominent Boston-based architect. Coolidge and his family spent summers in Marion, and he had a keen sense of the town's aesthetic. His firm had designed several dormitories for Harvard, so he understood the importance of melding stately elegance with utility.

"It is to be two stories high and will accommodate ninety boys," *The Log* reported in January 1926. "The second story will be devoted entirely to bedrooms while a large living room will be located on the lower floor in the center of the building.

A dining room, which will provide for the whole school, and a thoroughly equipped modern kitchen will take up the lower floor of the south wing."

Construction finished in late spring. A large and merry delegation of trustees and alumni arrived in Marion to commemorate the occasion, which coincided with the school's 50th anniversary. Walter Lillard was under the impression that the building would be called "Harbor Hall," but the trustees surprised him when they announced a different name, one they had unanimously agreed on: Lillard Hall.

Its classic Tudor Revival style and red roof radiated an aura of distinction, and its curving half-timbered walls formed a welcoming courtyard. The Tabor community could not have been happier with their new building. Local residents also took pride.

In their June 1926 newsletter, the Sippican Historical Society called Lillard Hall "one of the finest boys' prep school dormitories anywhere" and praised it as "a notable addition to the fine buildings of Marion."

Beyond its curb appeal, Lillard Hall quickly achieved the desired effect of uniting the community, which had grown to 125 students by 1926-27 and 149 students two years later. Its living room hosted a number of events ranging from lectures and award ceremonies to dances and holiday parties. A brick fireplace and plush sofas made it a coveted spot for friends to converse and play games. Mailboxes were located in the corner of the room, prompting opportunities for students and faculty

to mingle outside the classroom. From the top of the building, the ship's bells in the Lillard clock tower rang throughout the day, a pleasant metronome to guide the rhythm of campus life.

At no time was the community more united than meal time. Until the mid-1970s, every dinner was a sit-down affair. "Meals were served family style with a faculty member at the head of table," says **Jay Winburn '65**. "We'd switch tables, I believe, once a week, and we'd all take turns serving."

Seated table service was gradually phased out in favor of cafeteria style, which gave students a better opportunity to get to know members of the dining staff.

Kenneth Briggs was one of their favorites. "He came to Tabor 21 years ago and began work as a dishwasher," *The Log* said in 1954. "In the time that Ken has advanced himself to the position of Head Chef, he has observed numerous improvements in the efficiency and equipment of Tabor's kitchen." A new stove and electric dishwasher were two appliances that helped modernize the facilities during Chef Briggs's tenure. A fun

fact he shared with *The Log* is that Tabor's student body consumed 90 gallons of milk every day.

While no dining hall menu is immune from criticism, Tabor students have always eaten well. "So far this year," *The Log* noted in 1956, "students have had steaks, delicious roast beef, excellent lamb, and southern fried chicken." Even the more standard cafeteria fare was memorable. **Jeffrey Landsman '70** says everyone referred to hamburgers as "hockey pucks" and recalls eating a sandwich known as "the trainwreck," essentially a sloppy joe with potatoes. In addition to everyday meals, the dining staff demonstrated a consistent knack for pulling off big events.

On October 3, 1976, the school hosted more than 1,200 visitors for Tabor Day. It was essentially parents' weekend and reunion



HISTORY



rolled into a single event. Although it was ambitious, it could not have gone better. The football and soccer teams earned big victories, parents and teachers had productive conferences, and hundreds of alumni were thrilled with the state of the

school under first-year headmaster Peter Webster. According to *The Log*, one highlight from the day was “a very pleasant buffet luncheon held in the dining hall.” Even though the kitchen facilities proved more than capable of feeding such a large group, the benevolence of a grateful Tabor family would soon lead to another transformational moment.

General Bruce E. Johnson, whose son Evans graduated in the class of '72, wanted to do something special to thank the school. He contacted the advancement office and pledged a generous gift. It was initially earmarked for a swimming pool, but after consulting with headmaster Webster and the trustees, General Johnson gave his blessing for the funds to be used for a more impactful project, serving the student body which grew to over 500 by 1977-78.

The Johnson Dining Hall opened in 1977. Construction was overseen by Don Wing, Tabor's legendary head of grounds, and expanded the available dining area while making significant cosmetic upgrades. A wall that had divided the old room was knocked down, the floors were sanded and varnished, and a refurbished ceiling included wood beams that tied into the building's Tudor Revival style. Mrs. Webster led the efforts to re-decorate the interior. Trestle tables and Windsor chairs replaced the old furniture, and a fresh coat of paint with accents of Wedgewood blue brightened the entire room. Coinciding with this project, an anonymous gift provided for the construction of a patio overlooking the harbor. On warm days, the sliding doors would be opened for everyone to enjoy the breeze, like dining on the deck of a sailboat.

In a dishwashing room known affectionately as “The Pit,” students worked regular shifts. It was good character-building work, with students still wiping tables just before COVID began. And it also enabled some occasional mischief. A long strip of switches on The Pit's wall controlled all the lights in the dining hall. One swipe of a ruler would plunge the entire room into darkness. Every now and then, this would trigger the outbreak of an epic food fight.





Just as fondly as many alumni recall these playful shenanigans in the Johnson Dining Hall, it is also the setting for some of their most poignant memories. Traditions and themed/holiday meals, including the 100 Days Dinner and Senior Banquet, some of which we explore in “Memorable Meals” on page 24, are remembered as nostalgic celebrations.

Another major renovation occurred in 2001. Carried out almost exclusively by members of the school’s grounds staff, the project added 1,500 square feet of kitchen and dining space. Food storage capacity was nearly doubled thanks to a new freezer, and expanded serving areas made everything run more smoothly.

“We can now serve 300 students in less than 12 minutes,” Mike Sirianni, Tabor’s long-standing director of food services, told *The Log* in 2001.

In addition to the improved efficiency, enhancements to the kitchen let the dining staff showcase their culinary abilities. Students raved about the new pizza machine and stir fry stations. It wasn’t lost on them how good they had it.

“We have salmon once a week,” one senior exclaimed. “What school has salmon?”



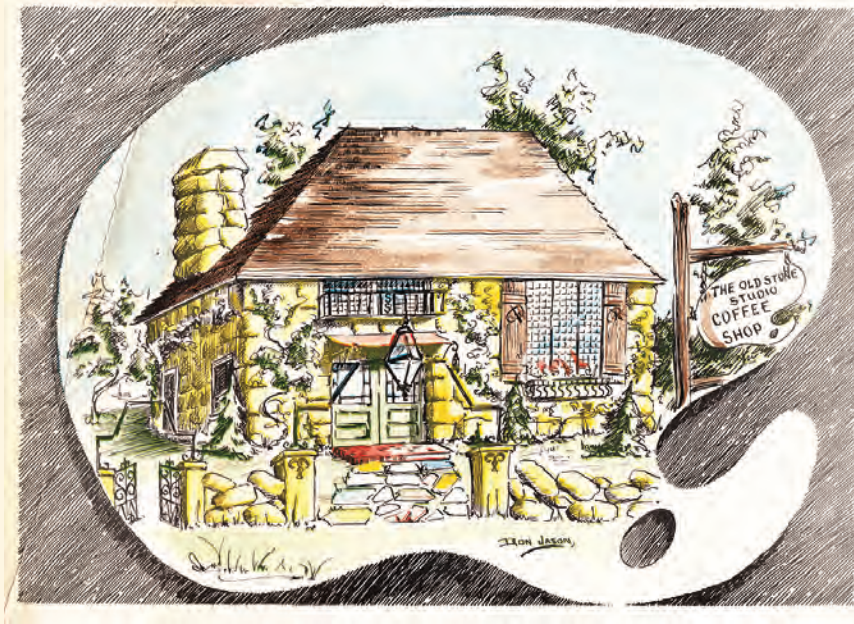
The following year, Tabor became the first prep school in the region to have another delicacy when **Lee Pokoik ’63** donated a soft serve ice cream machine. It was quite a sensation at the time and remains well appreciated and utilized to this day.

An important chapter in the dining hall’s story involves its role in campus sustainability initiatives. In 2009, **Allie Evarts ’09** and **Frances Robinson ’09**, co-heads of the EA@TA club (Environmental Awareness at Tabor), organized a student-led campaign to stop using trays. The simple change made a substantial impact on efforts to conserve water and reduce food waste.

The Johnson Dining Hall’s most recent renovation occurred in 2018. Self-service stations improved circulation and enhanced the dining experience for all, particularly those with food allergies. The addition of floor-to-ceiling windows increased the room’s natural light while maximizing the unique oceanfront views.

Tabor’s dining experience has come a long way since students had to procure their own food in the village. While Lillard Hall has changed over the years, it has only moved closer to the vision of its namesake, a beautiful and unifying anchor for the School by the Sea. ○





The Shifting Landscape of Local Food Hot Spots

A look at the dining establishments that have come and gone (or remained) over the decades

By Elliott Grover '06



The next time you leave campus and head south on Spring Street, keep your eyes peeled for an unassuming stone cottage just past the fire department. Now part of a private residence, it has a rich history, including once serving as a popular dining destination for Tabor students.

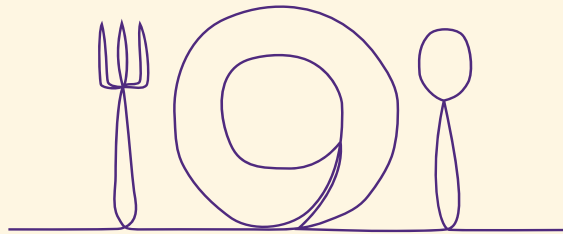
Captain Frederick Allen, a key player in Marion's small but prosperous 19th century salt industry, built the structure in 1820 as a warehouse for his business. By the 1880s, after serving as a whale oil refinery during the Civil War, it fell into disrepair. Richard Gilder, a poet and magazine editor, saw the cottage's charm and purchased it as a studio for his wife, the painter and illustrator Helena de Kay Gilder. Maximizing the space's capacity for comfort, Gilder renovated the interior and added a grand stone fireplace, designed by architect Stanford White.

Throughout their ownership, the Gilders held Parisian-styled salons in the studio, hosting many artists and prominent guests. President Grover Cleveland and his wife Frances, summer residents of the town, were frequent attendees, along with authors Henry James and Ralph Waldo Emerson and actors John and Ethel Barrymore.

In the early 20th century, a local businessman named Benjamin Waters bought the studio and repurposed it for his Marion Gas Company, adding a windmill to supply power. Following in her father's entrepreneurial footsteps, Edith Waters Hudson took over the cottage in 1933 and opened a restaurant. The Old Stone Studio, nestled in a pine thicket less than a quarter mile from campus, quickly became a favorite haunt for Tabor students.

"Why not have a snack after the game?" asked an advertisement for the Old Stone Studio in a 1949 issue of *The Log*. "Home-cooked food and ice cream," declared a 1962 ad. "Tabor boys welcome!" When the Studio closed in the mid-60s, students had to look elsewhere for off-campus refreshments.

Over the years, Marion village has had various options. Jenkins, across from the Music Hall on the corner of Cottage and Front streets, served breakfast and sandwiches. A little further down the road, The Galley was a classic delicatessen that was proudly open 362 days a year. And, of course, there is always the Marion General Store. Originally constructed in 1799 as a congrega-



tional church, one of the town's most significant historic buildings became its general store in the mid-19th century and has filled that vital role ever since.

Tabor students have also enjoyed many great food haunts north of campus.

The corner of Route 6 and Spring

Street has been a fertile crescent of sorts. The current site of the Atlantic Bistro, which offers fine dining with French flair, was previously the home of the Sippican Cafe, whose brunch, *The Log* opined in 2015, "makes your weekends infinitely better with various egg benedict dishes and delicious omelets." In the 1980s, The Little Neck Fish Market served fried clams and boiled lobster while appealing to land lovers with burgers and hot dogs. For the last three decades and counting, Turks in Mat-tapoisett has been the Tabor community's favorite spot for seafood, especially once they added a sushi bar in the early 2000s.

For many years, Tabor students lacked easy access to one of the most essential items on the teenage food pyramid. Pizza was scarce in Marion. The Wave, which now operates as Brew Fish, was a bar and family restaurant with a carry-out window around back that was known for its pizza and fish and chips. (It was also a popular late-night spot over many reunion weekends, a tradition that has continued with Brew Fish). But they didn't deliver, and students were prohibited from crossing Route 6 without permission. The opening of Santoro's in the late '90s was a game-changer. Located on the campus-side of Route 6, just past Spring Street, it quickly became a magnet for takeout and delivery orders, a status it maintains to this day. As *The Log* noted in a 2015 review, "the bbq chicken pizza will never fail you."

If pizza was tough to find during Tabor's early history, sweet treats were not. In addition to sandwiches and coffee, the Old Stone Studio served waffles and cakes. The Galley's bakery had an assortment of cookies and pastries, and the General Store has always had a reliable stockpile of candy. Although it might not fall under the category of "local haunt," Cumberland Farms ("Cumby's") has been a snack haven ever since it arrived in the mid-80s.



Before the dining hall started serving ice cream regularly in 2002, students had to venture off-campus for frozen delights. Petersen's Ice Cream Parlor on Cottage Street was a hit from the moment it opened in 1921. Mr. Petersen's son, Viggo, graduated from Tabor in 1930, and the family always treated the school well. One of the senior privileges listed in the May 1939 issue of *The Log* included special visits to Petersen's. Viggo took over the shop after his father's death in 1941, but was forced to shutter during World War II due to cream shortages. Petersen's reopened after the war and remained a Marion institution until it closed in the 1970s.

Dutchland Farms, located in the plaza where Uncle Jon's sits today, was another popular ice cream parlor in the early 20th century. In the neighboring towns of Mattapoissett and Wareham respectively, Oxford Creamery and Kool Kone have been open for decades. Many alumni and current students have fond memories of visiting them with friends or going with teammates and coaches after practice on a late spring afternoon.

For nearly half a century starting in the '50s, Tabor students enjoyed regular visits from the Dainty Maid ice cream truck, which would show up on weekends and at athletic events throughout the school year. Alumni have fond memories of the friendly service they received from the Dainty Maid drivers.

“Home-cooked food and ice cream, Tabor boys welcome!”
—1962 advertisement

vice they received from the Dainty Maid drivers. In 1988, students acknowledged Nick “the ice cream man” by dedicating *The Dinghy*, a yearbook supplement, in his honor. Ice cream and food trucks

have not gone out of vogue. Since 2011, the Flour Girls Baking Company's Sweet Truck, run by Tabor's own Jill Houck, has been a community favorite.

High school is a time of self-discovery. For many adolescents, at least since the rise of cafe culture in the 1980s, that includes determining whether or not they like coffee. Uncle Jon's, which opened in 1989, has helped several generations of Tabor students find out. Its pastries have been known to appear at advisory meetings, and the rogue teacher has hosted a class or two in the cafe on special occasions. Many students relish the

Everything's delicious at Santoro's

By SARAH GONET
CONTRIBUTING WRITER

MARION — In many circles the name Santoro's is synonymous with pizza and, while this is a natural association since its ovens have been churning out tasty pies for well over a decade, there is a lot more

"We take pride in the food we serve and the fact that we keep it affordable."

GREGORY LAPOINTE

He also points out that he and Sivvianakis, who immigrated to the United States from Greece in the early 1980s, are responsible for the majority of the food preparation and cooking. "People like the consistency of the food. They know what they're going to get when they order," said



ANDREW T. GALLAGHER/STANDARD-TIMES SPECIAL
Employee Gregory LaPointe holds one of the

it's a toss up who you get later. certainly isn't on Santoro's list. a

NEXT P

The Tabor Log

The Arrival of Dunkin' Donuts

By Sara Cashman



opportunity to walk over whenever they have time. Whether it's making a quick run with a classmate during a shared free period or enjoying a weekend stroll with friends, Uncle Jon's has loomed large in life at Tabor. These excursions are often as much about the camaraderie as the caffeine.

The arrival of Dunkin' changed the local coffee landscape. As many alumni and Marion residents know, it was a long road for the franchise to open. The company first approached the town in 2000, but there were concerns about how it would affect Marion's small-town identity. The debate percolated on and off, and Tabor students often waded into its waters.

In *The Log's* April 2000 issue, students were asked how they felt about the prospect of Dunkin' coming to Marion. "I think it would be bad because it would be a perfect example of the huge national chain enterprise taking over the small-town mom-and-pop businesses," one student said. Several students echoed this view, but others felt differently. "I don't think it would be that bad," another girl said. "I don't think it will put the other places out of business. [It will] just add another option." There were also culinary considerations. As one student

said, "It would be great to finally have a place that makes really good donuts."

The resistance held out, but Dunkin' prevailed when its Marion location opened on Route 6, just west of Spring Street, in 2009. *The Log*, like many local papers, expressed concerns in its editorial pages. Over time, however, the majority of Tabor students have come to embrace Dunkin' without forsaking Uncle Jon's. This 2015 headline from *The Log* could be one of the clearest indicators of the community's acceptance of the coffee chain: "What Does Your Dunkin' Order Say About You?"

Just like Tabor's campus, the local food scene has evolved throughout the school's history. Many establishments have come and gone, and many have endured. The rise of delivery services like DoorDash has expanded the radius of available options. Today, students can easily order from restaurants in Fairhaven, Wareham, and other nearby towns.

We know there are so many more great haunts than we had room to feature in this space, and we encourage alumni to reach out with memories of their favorite off-campus cuisine. ○

Revisiting some
of the culinary
traditions that
bind us

Memorable Meals

By Elliott Grover '06

In the early days, every meal at Tabor was a seated and formal affair. Students wore school dress, and faculty donned jackets and ties. They sat five or six to a table while a rotating crew of student waiters—who, until 1942, sported signature white tunics—ferried trays back and forth from the kitchen.

Coming together for three square meals a day not only ensured every student was accounted for and well-nourished, it fortified the relationships and shared values that were critical to the school's culture. Seating assignments changed regularly, giving students and faculty who might not routinely cross paths an opportunity to mingle. These sit-down meals remained a hallmark of everyday life until the early 1970s, when renovations and kitchen enhancements ushered a shift to cafeteria-style dining.

Meals may have become less ritualized, but an appreciation for the sanctity of breaking bread as a community has never disappeared. Throughout Tabor's history, food has played a prominent role in strengthening communal bonds and marking important occasions. There have been many memorable meals. Some are connected to storied traditions; others are more of

the ad hoc variety, like the dinner of canned fruits and cold pot roast the entire school shared during the Great Hurricane of 1938.

These communal dining experiences vary in their levels of decorum, but they have all enriched campus life and school history in meaningful ways. The annual Thanksgiving feast brings everyone together before vacation for an early celebration of a beloved holiday meal. For international students, it's an exciting opportunity to participate in a widely observed national tradition. For everyone, it's a jovial night of harmony and fellowship. This same spirit permeates less formal events. The tailgate at Holderness Day, for example, was a scrappier but no less scrumptious jamboree that performed the same unifying function.

The best culinary-infused events of Tabor's past and present may have different looks, sounds, and tastes, but they use the same basic ingredients: school pride and community engagement. Below, we take a closer look at some of the most memorable meals and traditions that have brought us together over the years.



Athletic Teas

In the 1960s and '70s, Tabor athletes would mingle with their opponents during formal tea receptions in the Beebe Lounge following athletic contests.

Jay Winburn '65 has fond memories of these gatherings. "They were great," he says, "especially when Mrs. Wickenden was serving. It was a terrific way to meet kids from other schools."

Mrs. Wickenden and other faculty wives poured tea from silver urns into porcelain cups, and the athletes—showered and back in their jackets and ties—engaged in friendly conversation. Among other benefits, these receptions encouraged good sportsmanship during games since competitors knew they would soon be fraternizing with their opponents.

"The receptions were a good lesson in 'you got out of it what you put into it,'" says **Jim Henry '75**. "Over time, some of us learned to shake hands with a particularly memorable opponent or two—invariably the toughest ones—and volunteer to help clean up afterwards instead of leaving it for poor Mr. Zeitler to do. He brightened up amazingly when he got even a little cooperation."



Senior Banquet

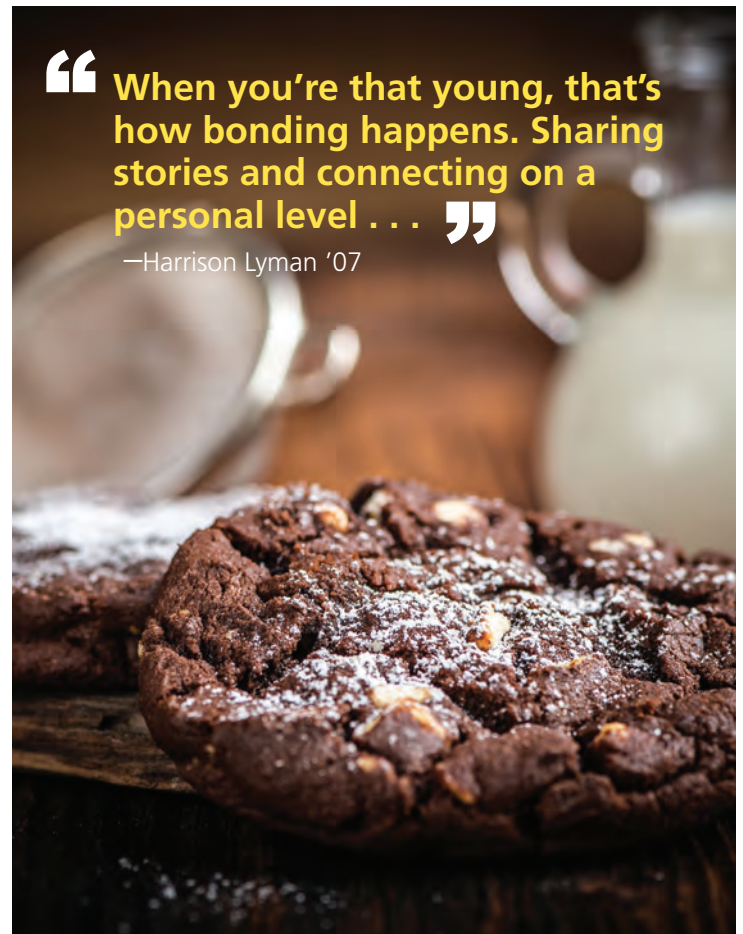
The myth of "senior spring" is a delicate one for many high schools to handle. Once a senior receives a college acceptance letter, that coveted boarding pass to the next four years of life, there's a concern that they may be tempted to take their foot off the gas. Sensing that senior spring could begin for some students as early as January, many educators downplay its significance—or even deny its existence—in order to keep their students on track. While Tabor prides itself in pushing its seniors to finish strong, it also treats senior spring as a real and momentous occasion.

For many alumni, their last two months at Tabor hold some of their favorite memories. It's a period of introspection as they reflect on their own journeys and the impact of the people and place with whom they've shared so much of their time. (Four-year seniors will have spent over 20% of their lives at Tabor). It's also a time of communal revelry. Through events like the 100 Days Dinner and Senior Banquet, Tabor has a long history of bringing seniors together to celebrate their class' accomplishments.

The tradition of the Senior Banquet goes back to the early 1930s, when the school would take seniors off campus for a special dinner. The 1932 banquet was held at Kittansett, Marion's prestigious golf club. Tables were arranged in a symbolic "T" with black and red decorations. A student toastmaster emceed the dinner, and speeches were made by the senior president and a faculty member who was a special guest of the class.

"When the speakers had finished," *The Log* noted in its recap of the dinner, "presents were given according to the class statistics. These were accompanied by much applauding and laughing. The Class Will was read by the toastmaster, and the banquet came to a close."





“When you’re that young, that’s how bonding happens. Sharing stories and connecting on a personal level . . . ”

—Harrison Lyman '07

The 1938 Senior Banquet was held at the Anchorage restaurant in Mattapoisett, which *The Log* recounted in mouth-watering detail. “Mrs. Barrows served a steak dinner with French-fried potatoes, fresh string beans, topped off with the seniors’ perennial favorite—pie a la mode.” During the speeches, Headmaster Lillard “spoke very touchingly of this year’s class and shed many crocodile tears, it is reported, at the thought of the impending departure” of the seniors.

This same description could easily apply to more recent senior dinners, joyous evenings remembered for warm laughter, happy tears, and excellent food.

Milk and Cookies

While not technically “meals,” there are some extracurricular snacking traditions that many alumni remembered fondly in our recent food survey. One informal ritual we kept hearing about was “milk and cookies” the night before athletic contests.

Rev. Bob Malm '70 and **Jim Henry '75** both shared memories of gathering with their football teammates and coaches on Friday nights in the Beebe. Henry says the crew team had a similar

tradition. Coach Hoyle and his wife Jackie would host rowers at their home on the eve of a race. The milk and cookies were a nice draw, but the real treat was spending quality time together.

Generations of Tabor athletes have passed the tradition down over the years. When **Harrison Lyman '07** was on the football team, they would meet in the admissions living room after study hall on Friday nights. “It was cozy and felt like home,” he says. “The whole team was there—day students, everybody. Coach Hrasky and the other coaches would say a few words, and then they’d leave us to have our cookies and just swap stories with each other.”

“It was a great opportunity to build meaningful bonds before a game,” he says. “When you’re that young, that’s how bonding happens. Sharing stories and connecting on a personal level, which you can’t always do on the practice field. I went to a Tabor at Tia’s reception in Boston a few years back and ran into some old teammates. We spent a lot of time reminiscing about milk and cookies.”

In their first year at Tabor, Tony and Lucia Jaccaci have reignited this cherished tradition by hosting milk and cookies for indi-



vidual dormitories and day students. While it's helped bring the campus community closer together, its resurgence has also connected the school's present with its past, as the best traditions always do.


Boar's Head Festival

No, the inspiration for one of Tabor's more curious culinary traditions is not the famous deli meat company. There's a medieval folktale about a young English scholar who was walking in the woods one Christmas when he was attacked by a wild boar. Armed with only a copy of his Aristotle text, the scholar slayed the beast using his book—a classic case of the pen being mightier! When he returned to school and shared the improbable story with his classmates, they paraded into the forest and emerged with the boar's head, which they brought to their cook to contribute to the Christmas feast.

An article in the December 1972 issue of *The Log* shared this story with the Tabor community. "Now the English—being sticklers for tradition!—immediately made this affair an annual wingding," the writer explained. "And so it shall be at Tabor! But to do this we must first convert Hoyt Auditorium into the banquet hall of a medieval castle."

For the next five years, Tabor celebrated the Boar's Head Festival every December. It was like something out of Chaucer. A dozen or so faculty and trustees, robed in the garb of the Middle Ages, presided at a head table on the Hoyt stage. Students sat before them at long, ornately decorated tables. The banquet's fare was sumptuous. The menu changed every year, but whole roasted pigs were a constant. Entertainment included comedic skits, ritualized sword dances, and music. There were drums and trumpets and carols — some performed by various student ensembles, others by the entire community.

"After the long evening of song, merriment, and folly, the feast ends in grand fashion," *The Log* described in 1974. "Arm in arm, faculty and students, trustees and tired children, sing one last chorus of 'Auld Lang Syne.'"

Similar to our exploration of favorite local food haunts on page 12, we know that alumni have experienced so many more memorable meals and culinary traditions than we could possibly include here. Keep the conversation going online and share them with us at taboracademy.org/magazine. 

The Culinary Event of the Year



By Elliott Grover '06

For a long time, the dinner was held in February but planning began much earlier. Although it was only a single night—at first anyway—many weeks went into pulling it off. Preparation was essential. Asian Dinner, a precursor to today's International Dinners, was the culinary highlight of the school year. Student leaders were selected in November, and they met regularly with Steve Downes and Merry Conway, the director and former associate director of Tabor's International Center, to ensure their peers were ready.

How Tabor's International Dinner evolved from a single meal to a month-long celebration



"When students went home for winter vacation, we gave them homework," says Conway, who retired in 2015 after 34 years of service. "Their assignment was to come back with a recipe. For a lot of the international kids—just like the American kids—most of them had never cooked a meal before, never mind cooked for an entire student body."

It was a daunting task, but the untested chefs were always excited when they returned from break. Planning ramped up immediately. "We would look at the recipes and start crafting the menus, and they really got into it," Conway says. "They wanted to make their dishes as authentic as possible. It became a real sense of pride."

To achieve that authenticity, there were trips to the H Mart in Burlington, MA, a grocery store that specializes in Asian ingredients. The dinner was typically held on a Thursday, with the bulk of the cooking done on Wednesday. While student chefs led the way, they received professional guidance every now and then.

"We actually had a parent who was a chef in Japan, and she flew in three years in a row to help with the preparation," Conway says. "She spent time in the Tabor kitchen and became good friends with the chefs."

Tabor's dining team, Conway stresses, deserves immense credit for the event's lasting success. "I couldn't compliment enough the way [director of food services] Mike Sirianni and the kitchen



staff supported the entire effort.” Because the Chinese contingent was the largest, they cooked in the dining hall under the supervision of Chef Andrew Oliveira. The other country groups fanned out across campus—and sometimes off campus—and prepared their meals in satellite kitchens set up in faculty homes.

When the big night arrived, the Johnson Dining Hall resembled a culinary world’s fair. Country tables were stationed around the room, each thematically decorated and staffed by proud student chefs. In the early years, there were tables for China, Japan, Korea, and Thailand. Revisiting the menus from those

dinners on an empty stomach is ill-advised as they contain many mouth-watering courses: steamed dumplings, fried dumplings, sweet and sour spareribs, yakisoba (fried noodles), sushi, satay chicken, shrimp pancakes, coconut juice, and green tea ice cream — just as a sampling.

The dinner’s popularity skyrocketed in the early 2000s as more tables were added to represent Tabor’s growing international population, including tables for India, Vietnam, and the Middle East. To call it the most highly anticipated meal of the year would not be hyperbole. In the weeks leading up to the feast,

there was always an energetic student-led media blitz: articles ran in *The Log*, videos played at all-school meetings, and posters were pinned across campus.

"On the night of the dinner, kids would start lining up at a quarter after four and we didn't open until five," Conway says. "It brought the whole community together. When you have standing room only in a dining room and people are waiting to get in, that's the mark of a good restaurant."

The roots of the dinner go back several decades. By the 1970s, Tabor's international population had become much larger and more diverse than at any previous point in the school's history. Tinker Saltonstall, who initially served as the director of student activities, felt that the school could do more to support its foreign students. Head of School Peter Webster agreed, and he asked Saltonstall to lead these efforts.

The International Club, which eventually evolved into the Center for International Students, launched in 1979 and performed several functions. It helped students navigate logistical hurdles like renewing their visas and passports, but it also created opportunities for them to celebrate and share their cultures. Among other events, the club sponsored speakers and dinners, including a Thai night that Mrs. Saltonstall would host at her house and themed dinners in the dining hall such as "A Taste of Asia" and "A Taste of Europe."

The first official Asian Dinner was held in 1995. In an effort to engage the broader community, the International Club extended invitations to many local Marion residents. The dinner was an unprecedented success that left students hankering for the next one.

By the time Saltonstall passed the reins to Conway and Downes after retiring in 2002, the dinner was an established tradition. Over the following years, it became a marquee event. "It really just took off," Conway says. "It was an organic thing that just happened." There was almost always 100% participation from international students, and domestic students started asking how they could get involved.

"The American kids really wanted to be part of somebody's table," Conway says, "so we had them apply. It became an integrated activity. And because the kids did work so hard at it, we introduced t-shirts. If you were a cook, you got a t-shirt. That was part of the competition to get involved."

Over the years, the event grew and evolved along with Tabor's broader international program.

The creation of International Week in 2013 led to multiple International Dinners, which Asian Dinner officially merged with in 2019. Typically held in the spring, International Week features a range of multicultural activities. In recent years, there have been badminton tournaments and cricket lessons on the Hoyt lawn accompanied by Thai iced tea and Korean popsicles. The chapel program has featured musical performances along with moving talks from international students.

Food, one of humanity's most universal yet unique experiences, remains at the center of International Week. Although cooking operations are now based entirely in the dining hall—rather than faculty kitchens—students continue to prepare the menus. This year, however, at least one faculty member plans to contribute.

"I make some great Chinese dumplings," says Head of School Tony Jaccaci. "That's my specialty." Jaccaci, who speaks fluent Mandarin and lived in China for five years, is a firm believer in the power of cultural exchange as a means of strengthening a community.

"Nothing is closer to a feeling of home than the smells, tastes, sights and warmth of the foods we have grown up with," he says. "It's often called 'comfort food' because when we eat this type of food, it transports us to a place within our memories. International Dinners at Tabor gives the chance for some of our community members to share their 'homes' here in Marion even though the actual place may be thousands of miles away."



**"ON THE NIGHT OF
THE DINNER, KIDS
WOULD START LINING
UP AT A QUARTER
AFTER FOUR AND WE
DIDN'T OPEN
UNTIL FIVE."**

– Merry Conway



By Elliott Grover '06

On a shelf above his desk, visual arts teacher Kevin Arnfield keeps a study collection of hand-sized ceramic cups. Beheld as a cluster, they form a photogenic mosaic. Individually, they are even more striking. With different shapes, patterns, and textures, each cup is a universe unto itself.

"They ultimately derive from the Japanese tea ceremony cups that go back five hundred years," Arnfield says. The cups were introduced to Japan from China between the 13th and 15th centuries CE. The ones adorning Arnfield's shelf are a study collection comprising the work of professional artists sprinkled with some teacher and past student examples. "They're very popular in contemporary ceramics, like a little sketch pot for studio potters to explore surface ideas. I like them a lot. I make them, I teach with them, and I use them for this daily ritual."

During the winter, Arnfield oversees Tabor's afternoon art program. In recent years, he's started a tradition that has become quite popular. Every afternoon, before students arrive, he lines up a selection of these cups on a table in the studio. He then makes two pots of tea, one caffeinated and one decaffeinated, and sets them next to milk and honey. Finally, he lays out some sort of baked treat, usually cookies or scones.

When the students come in, they each select their cup for the afternoon. "It's a personal choice," Arnfield says, "an artistic decision." As they sip their tea and nibble on the confection du jour, they use the time to be present and enjoy each other's company.

"We're just casual," Arnfield says. "It's just about being friendly and having a little unscripted time together. Life, in general, in institutions can be very scripted. Students really react to having a little bit of downtime, even if it's just fifteen minutes for a cup of tea."

Sometimes the conversation will focus on a specific cup or a particular technique, but Arnfield believes the students are learning about art even if there's no academic discussion. "Just using and touching the cups is one of the wonderful things about ceramics," he says. "It's an art that's democratic and individual, but sort of common at the same time. It's a wonderful way for people to connect to art because it's not intimidating."

While the cups are appreciated by the winter art students, they play a more active role in the advanced ceramics course. "Those students are a lot more certain about which cups they like



and for what reasons,” Arnfield says. “They become discussion points — details to study or techniques to try.”

For the winter students, the food tends to take priority. “I actually think some of them sign up because of the tea and cookies,” Arnfield laughs. And who’s to blame them? Every afternoon, he brings in a different treat. “Scones are my specialty,” he says. “I make currant scones often, and sometimes I’ll do lemon and ginger ones. Those are quite delicious, but harder to make.” If Arnfield doesn’t have time to bake, he’ll bring in cookies from the local Aldi’s market. “They have this German butter cookie with a stamped chocolate top that I’m particularly fond of.”

In the future, tea might play an even more prominent role on campus. Arnfield is always looking for opportunities to launch exciting interdisciplinary projects involving art and ceramics classes. Arnfield is currently collaborating with colleagues History Teacher **Rick Dasliva ‘89** and Head of School Tony Jaccaci (who has been teaching in the history department) to design a cross-discipline unit for the Wheel Working and Asian History classes exploring Japanese tea bowls and the history of the tea ceremony. ○

Editor's Note: During times of COVID, students in classrooms observed proper COVID protocols and wore masks while working. Food and beverage were not offered during class, but we hope to resume this portion of the beloved tradition soon.





The Great Muffin Bake Off of 2021

By Elliott Grover '06

HOW A FRIENDLY TEAM-BUILDING EXERCISE TURNED INTO A HIGH STAKES CULINARY COMPETITION

On a balmy July morning, Tabor's senior leadership team kicked off a three-day retreat. It was the first time the group had met in person since **Tony Jaccaci** became Head of School in July 2021. There was an ambitious agenda. In addition to charting a course for the 2021-2022 school year, Jaccaci wanted his team to bond and learn how to work together as effectively as possible.

That first morning was a productive session. Gathering in the Great Room at the Head of School's house, they talked about their individual leadership styles and discussed various challenges they had encountered as educators and administrators. After lunch, they were ready to return to meetings when Jaccaci threw them a curveball: they would be spending the afternoon in the dining hall. The reason? They were competing in Tabor's first Great Muffin Bake Off.

"I was trying to think of something that would require people to be creative and to problem solve," Jaccaci says. "My wife and son have been very into *The Great British Baking Show*. I watched this process and saw how people would problem solve in really impressive ways. And I thought, 'Wouldn't that be a fun way to do it and in the end just have some sort of thing where everybody wins?' Or at least that was the thought." As it turned out, the afternoon was not without drama. Things got heated. And not just in the ovens.

Six months after the bake-off, several participants rehash the competition in a spirited group interview. For some, the wounds are still raw.

"If it's not noted in the article that the results are under protest for perpetuity," Dean of Students Tim Cleary tells this writer, "I will come after you."

The competition began with Jaccaci explaining the rules. Each team would use the same recipe, a classic blueberry muffin, but they would have the freedom to creatively incorporate a number of sweet and savory toppings. Teams were selected by drawing names from a hat, and three jurors were enlisted to evaluate the muffins. "We had some of the highest quality judges we could find in all of southeast Massachusetts," Jaccaci says.

Once the baking commenced, Jaccaci functioned primarily as a cheerleader and emcee. As he bounced from station to station, encouraging the teams and snapping pictures, the judges looked on carefully.

"I found it very interesting to watch the body language of those who were doing the baking," says Interim Co-Director of College Counseling Lauren Boucher, who served as one of the judges. "There was fear in the faces of some and complete comfort in the faces of others."

One stress point concerned the sharing of resources. Each team had its own station in the dining hall's kitchen, but they had to get their ingredients from a central hub.

"There wasn't always enough for everyone to have everything at their station at the same time," Director of Strategic Marketing & Communications Stacy Jagodowski says, "so people were constantly taking stuff from each other. At one point, I had everything I needed, and then I turned my back and everything was gone. And I'm like, 'Where's my butter? My butter is gone!'"

Even after the teams secured their ingredients, they were not out of the woods. The recipe was simple, but it required conversions. This exposed holes in some of the competitors' math backgrounds. A more technical challenge emerged when it was time to mix everything together. Among other criteria, the judges were evaluating their whisking abilities.

"Texture is super important," says Boucher, a devoted fan of *The Great British Baking Show*. "I don't like a muffin that tastes like cake. There can't be too much sugar. The other thing about muffins, and something that I saw happening, muffins should not be over-stirred. In fact, before you put muffins in tins, they should be barely blended. Otherwise, they come out tough."

One team struggled to find the right consistency.

"Conan stirred his batter for like 30 minutes," Boucher says.

"He ended up with scones," Cleary says.

"I actually like scones," Boucher replies. "I would not call those scones."

Without naming names, Jaccaci confirms that one team produced muffins that "could've been used as pucks for our hockey program."

Team #1: Tim Cleary (Dean of Students) & Christina Kennedy (Dean of Studies)

Team #2: Stacy Jagodowski (Director of Strategic Marketing & Communications) & PJ O'Connell (former Director of Advancement)

Team #3: Bethany Daniels (Executive Assistant to the Head of School) & Steve Sanford (CFO) & Eric Long (Director of Admissions)

Team #4: Conan Leary '97 (Director of Athletics) & Derek Krein (Interim Dean of Faculty)

Team #5: Roxanne Dunlop (Controller) & Tim Cheney (former Director of College Counseling)

Judges: Rick DaSilva '89 (History Teacher, Associate Director of International Center), John Doyle (Director of Catering, Flik Independent Schools), Lauren Boucher (Interim Co-Director of College Counseling)

***Not all senior leadership members participated**

When the scorecards were tallied, Jagodowski and O'Connell were crowned champions. The result took everyone by surprise, including the winners, but a theory quickly emerged to explain their success.

"I actually thought PJ and Stacy would come in dead last," recalls Bethany Daniels, Executive Assistant to the Head of School. "I thought Tim [Cleary] was going to win. But at the end, PJ and Stacy threw all this candy and all this fun stuff onto their plate, so maybe it came down to presentation."

"Exactly!" exclaims Cleary. "It wasn't about taste. It was all presentation. Ours was delicious. But it was just a muffin because that's what we were told. Presentation was one of the categories. I get it. But come on! The categories have to be scaffolded, and taste should matter more."



Despite protests from jilted competitors, the judges stand by their verdict.

"We ultimately weighed our decision on the final product," says judge Rick DaSilva. "And while each batch reflected different talents and baking styles, they also represented the teams themselves. Walking through the kitchen gave us insight to the random partnerships — how they communicated, shared responsibilities, and made decisions on the recipe and instructions."

The results may be disputed, but the competitors unanimously agree on one thing: the bake-off brought Tabor's senior leadership team closer together.

"It was a good opener," Daniels says. "Normally we're in presentations or we're just in meetings, and this was a nice way to let loose and get to know each other on a different level."

"It was fun to see where everyone stands when the gloves come off," Jagodowski adds. "And, I learned that Tim is super competitive."



Cleary shrugs. "I'm one of those 'if you're not first, you're last' people." He laughs before offering a more sincere reflection from the day. "When we're at work, we can be so siloed in what we're doing that we lose sight of the fact we're people and not just professionals. So I've seen some carryover from the bake-off. Like when we sit in meetings now, there's some offbeat humor and humanizing moments that I hadn't experienced before."

This is exactly the outcome Tabor's new Head of School had in mind. "It was wonderful to see the group in a pretty low stakes competition, and to see everybody get into it and just literally roll up their sleeves and have a little fun," Jaccaci shares. He pauses, and then adds, "Although they did make it high stakes pretty quickly."

"In the end, Tony's challenge was successful," says DaSilva. "Each team earned praise for navigating the kitchen, following the recipes, and eventually making muffins. However, it was also informative, showing that while Tabor's senior leadership team can indeed 'bake,' the community is fortunate their talents are found outside the dining hall." ○





By Elliott Grover '06

Breaking Bread

IN A TIME OF ISOLATION, TABOR STUDENTS BUILT GLOBAL BRIDGES

When Tabor's Global Education Committee met ahead of the 2020-2021 school year, a sharp urgency filled the room. Because of the pandemic, students would not be able to participate in the travel exchange programs that have long influenced the school's identity. The committee, faculty members entrusted with overseeing the global arm of Tabor's mission, was determined to find a solution.

"We knew we couldn't go a year without providing these opportunities for exchange and connection," says Jonathan Sirois, Chair of Tabor's Modern & Classical Language Department.

To fill this void, Sirois and his fellow committee members came up with a novel idea. They envisaged Breaking Bread, a virtual community that would bring teenagers together from around the globe for formal and informal meetings. It would provide an antidote to the growing feelings of isolation wrought by the pandemic and continue Tabor's long tradition of minting global citizens through global engagement.

"Breaking Bread is an homage to this idea of welcoming someone into your home and being welcomed into the home of the other," Sirois says. "Few gestures are more genuine or intimate than looking across the dinner table. That's the feeling we've tried to recreate through digital means."

In its first year, Breaking Bread drew 150 students from 15 schools across 12 countries. The high participation speaks to the strength of the relationships Tabor has built in the international community over the years.

"We were trying to launch and create something at a time when everyone was just trying to survive," Sirois says. "Trying to get people to do more took a lot of goodwill. We're just incredibly grateful to our partners at each school."

The level of commitment from the students, he says, is particularly impressive. "They give up their Sundays to make this work. The only time when we can get a school in New Mexico

to connect in real time to a school in Spain or Turkey or Egypt or Jordan is on Sunday. We start at 11:00 am in Marion. That's 9:00 am in New Mexico and 6:00 pm in Jordan. And it's actually a school day in Jordan because they have school on Sundays."

During the live sessions, students meet in small groups with faculty facilitators. They spend time getting to know each other before delving into more structured discussions. Last year, many of their conversations revolved around the pandemic. They talked about how it was affecting their lives—what they had gained and lost—and how they were coping with such big changes. These dialogues illuminated key differences in the global pandemic experience, but they also created a deep connection as students bonded over such a universal ordeal.

There is also an asynchronous component to Breaking Bread. When the students aren't meeting, they're pursuing fun projects that promote cultural exchange. They've curated playlists to share their favorite music, and they've created virtual tours of their hometowns. Another project asked them to make a video of their favorite food when they were with their families over the holidays.



An LGBTQIA+ group comprised of students from other schools deserves special recognition, Sirois says, because they made an outstanding documentary that examines the international queer experience.

Historically, Tabor's exchange programs have revolved around in-person events like summits and homestays. Although those will return once travel becomes safe, that doesn't mean initiatives like Breaking Bread will disappear.

Across the World

"Some kids brought the camera into their dining room," Sirois says. "We would just observe their family and friends sitting around the table, talking about the meal — how they prepared it, what it means to them, why it's special."

The faculty facilitators used the momentum from the first year to build an even more robust program for 2021-2022. Each trimester has a theme that guides the synchronous and asynchronous work. This past fall, students focused on climate change. They had thoughtful discussions about how it impacts their daily lives, and they learned about the different ways they could take immediate action. The unit ended with an empowering summit in late October that hosted expert speakers, including Dominique Barker, Head of Sustainability at the Imperial Bank of Canada. A week after addressing Breaking Bread students, Barker spoke at the United Nation's COP26 Climate Change Conference in Glasgow.

In addition to the academically-inclined work, Breaking Bread participants have also formed student-led clubs that meet throughout the year. These affinity groups cover a range of interests including books, cooking, podcasts, and digital music.

"I don't think virtual exchanges should ever go away," Sirois says. "We've established that the threshold to meaningful connection is so low now. The barriers to making that happen are so low. That's one of the positive takeaways from the pandemic."

"Let's say there's a trip at the end of the school year," he continues, "why would we wait until June to begin building those relationships? Why not start in September? The students who are involved can get together and learn about each other's lives and families and hobbies. We can start that work months in advance, so by the time we get there, boom, they already know each other."

At the time of composition, the second Breaking Bread module is well underway. The session focuses on gender diversity and equality, and students are continuing to exchange ideas through meaningful dialogue while hearing from global experts. ○

Breaking Bread
*Barriers
Stereotypes*



Tasty Transcript

By Elliott Grover '06

The bags Tamar Cunha brings each week to the Church of the Good Shepherd's food shelter are stuffed with leafy greens, a rotating bounty of lettuce, swiss chard, and kale. "Soup kitchens need fresh produce, and that's often a challenge," says Cunha, Chair of Tabor's Science Department. It's a challenge that students in her aquaculture elective have helped address by building the hydroponic systems from which the greens that go to the shelter are harvested.

Aquaculture is an upper-level science elective that's part of Tabor's robust marine science program. It combines conceptual knowledge with meaningful hands-on experience. At the start of the course, students learn about the history of aquaculture and hydroponics and how different cultures have employed them. (Aquaculture is the controlled cultivation of aquatic organisms, such as fish; hydroponics is a type of farming that grows plants without soil.) Once this theoretical framework is established, students have an opportunity to apply what they've learned.

The second half of the course centers around a group project. Students can either conduct a research experiment or construct their own hydroponic or aquaponic system. Whichever they chose, they must first present a detailed proposal to the class. As part of that process, Cunha asks students to consider a daunting scenario. Imagine you finish the project, she tells them, and everything has gone wrong.

"That really throws kids for a loop," Cunha says. "It's called a 'pre-mortem.' They have to think about what could fail in their

PAIRING SUSTAINABLE FOOD WITH EDUCATION HAS YIELDED FRUITFUL RESULTS FOR STUDENTS AND ALUMNI



design. I've found it really helps students think about and plan for potential pitfalls."

After incorporating feedback and revising their proposals, the groups start building. There is a strong STEM (science, technology, engineering, and math) component to the work as they learn how to use power tools like drills and PVC cutters to bring their designs to life. "The engineering piece is interesting to kids who want to dip their toes in that process," Cunha says. "Students who wouldn't necessarily feel comfortable taking a pure engineering class are excited about the fact that they're going to build something and grow plants with it."

The most successful projects are the ones currently being used to grow produce for the food shelter. At the end of the trimester, students leave the class with a heightened awareness of food systems. "They have more of a sense of where their food comes from," Cunha says. "They no longer take it for granted that food just shows up or you buy it in the supermarket."

Although the aquaculture elective is a relatively new offering, Tabor has long been on the forefront of sustainable food education. The school's unique location and facilities, encapsulated by the Marine and Nautical Science Center, have created rare learning opportunities. Through these courses, many alumni have discovered passions that have shaped their futures.

At Tabor, **Cyrena Thibodeau '12** excelled in the marine biology program. That's what prompted her to apply to the University of Washington. "I was originally going to do fishery work there," she says. But once she got to Seattle, she found a calling in another field. Literally.

"I worked on the student farm," she says. "It was kind of what I did in college. That's where I met the majority of my friends, and I just got super into it."

After graduating with a degree in environmental science, Thibodeau stayed in Washington and worked on a vegetable farm. "I thought I was going to be a farmer for a bit, but then



I found out how hard it is," she says. "It's incredible how much farming is really a lifestyle. It's never ending. There's no stopping at five."

She moved back to the East Coast and started working for an organization that trains farmers. "There were a lot of new farmers, but also a lot of immigrants and refugees who had a ton of farming experience coming from their home countries," she says. The program Thibodeau worked for helped these farmers obtain land and establish themselves in local markets.

In 2020, she earned a master's degree from the Friedman School of Nutrition Science and Policy at Tufts University. The program's unique curriculum gave her an opportunity to study agricultural science paired with policy. "I liked the balance of research but also learning about food security and access. It was a more holistic picture."

Thibodeau currently works for the Connecticut Department of Agriculture, where she helps run the state's Farm-to-School Program. This involves connecting schools with food producers and administering a grant which, among other benefits, increases education around sustainable agriculture. Beyond a

clear passion for what she does, Thibodeau is driven by a sense of purpose. "I want to make sure the work I'm doing actually matters and is responding to the needs of community groups," she says.

In reflecting on her journey, Thibodeau credits Tabor with igniting her interest in science. "I took AP Environmental Science and that absolutely spurred my interest in continuing to study and work in that space."

Clare Knowlton '13 can relate. "I didn't go into Tabor thinking I was a super science person," she says. "And then I took AP Environmental Science my junior year." The scope of the course—approaching science from a big picture, inter-connected perspective—appealed to her after struggling through chemistry as a sophomore. This led to an important realization about how students learn.

"It's so easy to assume, 'oh, I'm just bad at science and math.' It's easy to become frustrated or even angry with your teacher if it doesn't come easy to you," she says. "It cuts you off from the learning and the progress you can make. I felt that happening a lot in math and science my first two years at Tabor. Figuring out

that it doesn't have to come easily to you for it to be valuable or for you to enjoy it was huge. I remember it so clearly, and then I saw it with my own students."

At Trinity College in Connecticut, Knowlton majored in environmental science while taking a heavy slate of anthropology courses. She found herself drawn to the intersection of science and culture, an interest she carried into the classroom when she took a job as a science teacher at Forman School in Litchfield, CT. Her favorite class to teach was upper-level ecology, which covered everything from evolution and genetics to ecosystem dynamics and farming legislation.

To help her students engage the content, Knowlton partnered with a local farm. The class took weekly field trips throughout the term, assisting with a variety of tasks: weeding the garden, foraging for mushrooms, preparing packages for a local food

I liked the balance of research but also learning about food security and access. It was a more holistic picture.

—Cyrena Thibodeau '12

bank, and collecting and analyzing soil samples. The learning did not stop when they left the confines of their classroom.

"The farmer would talk to them about botany and horticulture and animal husbandry, all this stuff she was doing in practice," Knowlton says. "They were very interested in the fact that this was her family business, and we'd see the different points where the stuff she produces intersects with the local public school system or a farmer's market."

Knowlton is currently pursuing a master's degree in food systems at the University of Vermont. It's an interdisciplinary program that gives her the flexibility to study a subject that is close to her heart. "My research focuses on STEM curriculums being taught in New England boarding schools via farming or gardening programs," she says. "It's very informed by the ways I would like to teach in the future."

She plans to return to the teaching side of the classroom as soon as she graduates, where her perspective will surely inspire the next generation of science students, similar to the experiences she and Thibodeau had at Tabor. The school's ongoing commitment to programs that address the intersection of climate change, food security, and sustainability offers a tremendous opportunity for Tabor's students. ○



ALONG FRONT STREET

Wondering what has been happening at Tabor? Check out our latest news online. Here's a sampling of what you'll find. Get these stories and more online at taboracademy.org/alongfrontstreet



HONORING MILESTONE FACULTY

This fall, Tabor honored faculty and staff members who reached 10 and 25 year milestones. Get the full list of our dedicated team online. Pictured above, all celebrating 25 years, are (left to right) Andrew McCain '84, Mary Kate McCain, Marima Abdulrahman, Noel Pardo, and Ian Patrick '84



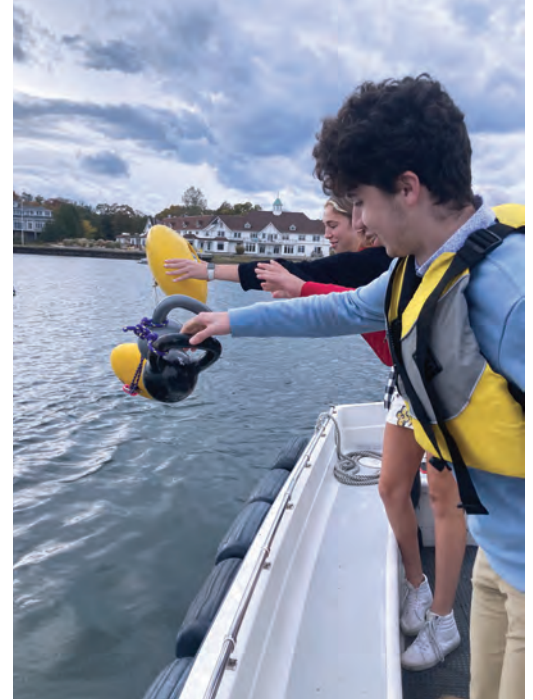
WINDOWS OF INSPIRATION

Wickenden Chapel is filled with stained-glass windows, and the men depicted in the existing windows were chosen by the building committee in the 1960s "to inspire students who would meet in this Chapel by surrounding them with the great minds who have pushed mankind to its present position, however imperfect." But, thanks to one project, the walls of Wickenden have some new faces for added inspiration.



HALLOWEEN FUN RUN WINNERS ANNOUNCED!

The Tabor Academy Halloween Fun Run Committee (TAHFRC) released official results of the Tabor Halloween Fun Run held on the Tabor Academy campus on Friday, October 29, 2021. Get all the Fun Run details, photos, and videos online now.



TABOR LEADS THE WAY IN MARINE AND NAUTICAL SCIENCE

The Marine Science department is always looking for ways to enhance their curriculum and further advance hands-on learning. As part of that effort, Tabor is the first high school to add the Nortek Eco, an acoustic doppler current profiler (ADCP), to our research tools.

TABOR RAISES MORE THAN \$500K DURING TABOR TIME

This year, more than 1,150 members of the extended Tabor community came together to share their Tabor moments and help make it possible for current and future students to make more memorable moments of their own, all as part of #TaborTime, our annual day of giving. This day brings the broader Tabor community together in support of the School by the Sea and the people who make our school community extraordinary.

#TABORTIME
February 16, 2022



TABOR WINS INTERNATIONAL SCHOOL MARKETING AWARD

Tabor won a 2021 Gold InspirED School Marketers Brilliance Award for its Admitted Student Welcome project in the only international competition that recognizes excellence in private and independent school marketing and communications.

Caring for CRANBERRIES



By Jim Henry '75

Tabor alumni and their families before them helped develop the cranberry growing industry in Southeastern Massachusetts. To this day, the companies their families founded are among the world's leading cranberry producers.

"Cranberries have been fascinating to me, my whole life," says **Chris Makepeace '66**. "Every year, it's like starting all over, because of the weather."

He's a board member and former president at Wareham, MA-based A.D. Makepeace Co., a company with 160 years in the cranberry industry. Some of its oldest cranberry bogs have been in production since 1878 according to Makepeace.

The company says it's the world's largest cranberry producer, and one of the largest private landowners in Massachusetts, with around 14,000 acres, including bogs and the surround-



ing properties. The company is also a founding member of the Ocean Spray growers' cooperative, the best-known brand name in cranberries.

Makepeace grew up in the cranberry business. He always gravitated to the nitty gritty of managing the water and the soil, and all aspects of the cranberry's unique growing cycle.

People outside the industry may know cranberry bogs are flooded, when the berries are harvested in the fall, usually right before Thanksgiving. The run-up to Thanksgiving often includes media coverage of the harvest, with floating rafts of red cran-

berries. In winter, the flooded, picked-clean bogs are allowed to freeze over.

While the fall harvest is the star, cranberry farming takes careful preparation in the spring and summer, Makepeace says. He says he never made it to a Tabor reunion until after he retired, partly because reunions take place in early June — a critical time in terms of preparing the soil and protecting the plants from coming frost and insects.

"It's very intense agriculture. You don't go to school for cranberries. I was learning and picking the brains of older growers," shares Makepeace.



> Christopher Makepeace '66 (r) and Joanna Makepeace Bennett

Another Tabor alumnus, **John Decas '53**, is the retired, former co-owner of Decas Cranberry Products Inc., in Carver, MA. He agrees, June is one of the busiest times of the year for cranberry farmers.

"In June, the major concern ... is pest control. The plants are going into blossom in the middle of June. It's a very sensitive time," he says.

"The bogs are underwater all winter; they're dormant," Decas says. "We pull (drain) the water in April, and the growing season starts. It's new growth. In June, what you do there will, or will not, determine how you're going to do at harvest time."

Decas grew up around the cranberry business, too. Three Greek immigrant brothers—Nicholas, William, and John's father, Charles Decas—bought their first 15 acres of cranberry bogs in 1934, having started out selling all sorts of produce from a horse-drawn cart, catering to wealthy families along the South-coast and Plymouth, MA.

The company's holdings grew to the present 450 acres of its own bogs across the region, plus relationships with many other growers in the area, to process and distribute their cranberries, too.

Decas says consumers find cranberries unique and interesting for three main reasons:

"Number 1 is the uniqueness of the agricultural practices—flooding the bogs, how the harvesting is done, all that. Then, there's the historical part—cranberries being originally a wild plant, then being introduced by the Native Americans to the Pilgrims, being used for medicinal purposes. The other thing is the health benefits of cranberries," he says.

Cranberries are traditionally known for being high in vitamin C. In more recent times, cranberries have also gained a reputation for containing omega-3 fatty acids and other nutrients in the tiny cranberry seeds, which used to be discarded after squeezing the juice out of the cranberries.

The original dried-cranberry product, popularized in the 1980s by another company, was "more like candy than fruit," because it was mostly cranberry skins alone, plus a lot of added sugar. Working with food scientists, Decas' company came up with a process, which was later developed independently by other competitors, that squeezes less juice out of the fruit before the remaining fruit is dried. Decas described the resulting product as "real" dried cranberries.

The finished dried cranberries still contain added sugar, but the proportion of sugar in the recipe is reduced, so that cranberries are listed as the first ingredient on the product label, which follows a required formula for listing ingredients. That was an important distinction for consumers interested in healthy eating, Decas says.

"They're not called superfruits for nothing," is a slogan the Decas company uses in its promotions. "People today look at food almost like medicine," he says. ○



> John Decas '53

Home on the RANCH

ALUMNI



By Jim Henry '75

Rocky Dixon '74, of Asotin, WA, is the co-founder of a successful private-equity fund, Endeavor Capital, based in Portland, OR. While he's at home around spreadsheets and corporations, "my passion is agriculture," he says.

Dixon maintains business interests in about 27 companies the private-equity fund has in its portfolio of investments. But his preferred pursuit in semi-retirement is raising thousands of beef cattle—his own and for other operations—without antibiotics or growth hormones, for "people who want to know where their food comes from."

The Whole Foods grocery chain is a big customer. "They want to know how happy the cows look," he says with a laugh.

On a much smaller scale, Dixon also has a vineyard that produces a variety of Malbec wine, and he also does a lot of hunting and fishing.

He describes the region around his Rock'n J Ranch as, "where Idaho, Washington, and Oregon run together." He said he put the ranch together by acquiring 13 contiguous properties.

> Rocky Dixon '74

Outside the region, Dixon said it's not widely appreciated that most ranches are small mom-and-pop operations with an average of 50 head of cattle. A lot of older ranchers are retiring, he notes.

"Each cow eats two and a half tons of hay in the winter. Hay costs \$350 to \$400 per ton. It's really expensive," Dixon said, but the operation is profitable because the high-quality beef commands a premium.

However, it's hard hiring and retaining workers, he says. "This life out here, it's seven days a week. You might be able to get Sundays off. The climate can be tough. It's physical," Dixon says. "We provide housing. But the nearest grocery store is a half-hour away, and somebody probably goes into town once a week."

To be a rancher, he says, "You've got to be kind of a self-starter." ○

A man with dark hair and glasses, wearing a dark denim jacket, stands with his arms crossed in front of a dark wall. On the wall behind him are several metal kitchen tools, including spatulas and tongs, hanging from a rack. The lighting is dramatic, with the man's face and jacket highlighted against the dark background.

ALUMNI

“I visited five schools,
ate at all of them, and
Tabor was the best.”

—Barry Lee '08

EMERGING ENTREPRENEURS

Across the country and around the world,
Tabor alumni are serving delicious food



> Left: Stephen Silverstein '77 Right: William Silverstein

By Elliott Grover '06

If there's such a thing as a traditional path to becoming a successful restaurateur, **Stephen Silverstein '77** did not take it. He started his career as a CPA at a public accounting firm before moving home to New Bedford, MA to join the family business. Silverstein's Clothing, which his great-grandfather opened in 1900, was a community landmark. Silverstein enjoyed his homecoming, but he noticed something was missing from the neighborhood.

"Quite simply, there was no place to eat," he says. "So despite the fact I had never been in the restaurant business, I decided to open a restaurant."

Even though he was new to the industry, Silverstein had four generations of customer service experience in his blood. Not Your Average Joe's, Silverstein's first restaurant, opened in Dartmouth in 1994. It had a casual and festive atmosphere. The menu featured fresh and sumptuous fare served without pretension. Before long, it took off. Over the next 24 years, Joe's expanded to almost 30 locations across six states.

When asked about the key to this success, Silverstein has a simple answer. "Make people happy. What we say is 'make friends today, make money tomorrow.' Our secret sauce is to be operationally-oriented and not financially-oriented."

Prioritizing customer satisfaction, of course, is a good recipe for financial success. In 2018, Silverstein retired as the CEO of

Not Your Average Joe's after growing it into a \$100 million company. "Retired" might be misleading, though, because he's been very busy since. He bought back his original Joe's location in Dartmouth, which he renamed Joe's Original, and he has thrown himself into opening new restaurants in and around New Bedford.

A recent partnership with Cisco Brewing has been quite successful. Not Your Average Joe's was consistently one of Cisco's biggest buyers, and Silverstein became close with the owners over the years. "They kept asking me to do a project where I'd do the food and they'd do the beer," Silverstein says, but his plate was always full running his restaurants.

After retiring, he learned that Davy's Locker, an iconic seafood restaurant in the South End of New Bedford, was for sale. "I went and looked at it, and I made the guy an offer," Silverstein says. "I immediately called the Cisco people and said, 'Hey, I've got this great location. You've always wanted to do something. This is the spot.' And right away they said, 'We're in.'"

The venture, Cisco Brewers Kitchen & Bar, is a sprawling waterfront entertainment complex. It features indoor and outdoor dining, seven different bars, and sundry spaces for live music and family fun. Much like the other restaurants Silverstein has opened, the complex has contributed to New Bedford's ongoing resurgence as a cultural destination.

By the end of the year, he will have seven restaurants in the area, including The Black Whale and Cultivator Shoals. With plans already in place for two forthcoming restaurants, Silverstein shows no signs of slowing down. But he is getting help. His son William, who worked as a manager at New York's prestigious Eleven Madison Park restaurant, moved home two years ago to join the team.

"Will went to Cornell's hospitality school and is passionate about this industry," Silverstein says. He enjoys working with his son and is proud of the fact that five generations of Silversteins have operated successful and beloved businesses in New Bedford.

"I ended up here by accident," says **Peter Boniface '87**. After college, Boniface moved to Steamboat Springs, CO to live the ski bum dream with his good Tabor friend, the late **Sean Horton '87**. "That was a fun time," Boniface says. "Getting out of college and pouring drinks in a ski town."

David Pepin '87 was working in Boston for the Back Bay Restaurant Group. He visited often, flying west for skiing and backpacking adventures. "The Yampa Valley is beautiful," he says. "There are three hundred days of sunshine and it seemed like Pete was onto something."

Boniface may have arrived accidentally, but he was intentional about finding a way to stay. "After a couple years of messing around, I started thinking about how we could make this sustainable. What are some opportunities we could capitalize on?" One of the things he and Pepin talked about was that nobody in Colorado knew how to make a good sandwich.

When they were at Tabor, they would go to Cape Cod to surf with their friends. On the way back to school, they'd stop at Boniface's home in, of all places, Sandwich. "My mom is Italian and she'd bring out this whole spread," he says. "We would jam some wild sandwiches. So that's where it all got started for us."

In 1999, they took out a small bank loan and opened the Yampa Sandwich Company in the heart of Steamboat Springs. "I had never opened my own business before, but I understood the fundamentals of showing up and working hard," Pepin says. Today, they have six locations across Colorado and have earned a reputation for crafting fresh sandwiches with unique flavors.

Pepin laughs when asked if there was much of a learning curve en route to their success. "Every day is a learning curve," he says. "We've been in business twenty-two years. Pete always jokes, right now we're in chapter twenty-two of the book. And there are some dark days in there."

After their first two shops took off, they set their sights on expanding to Fort Collins. "It's a college town," Pepin says. "There are 140,000 people and we were coming from a community of just over 10,000. We thought it would be a piece of cake. It wasn't. It was a kick in the drawers."

They struggled to attract customers. "We were marketing in the wrong directions and we had the wrong team in place," Pepin explains. "It took a lot of readjustment. We were going down there all the time, leaving our families, and sleeping in our cars. We knew we had to figure it out." After three hard years, they did.

"That experience drove us to invest in technology and systems and really advance the sophistication of the business to where we could operate from great distances," Boniface says. Through these efforts, they've been able to franchise the Yampa Sandwich Company.

There appear to be two broad drivers of their success. The first is the product. Pepin and Boniface consider themselves "flavor pioneers" and spend a lot of time discussing and experimenting with different ingredients. "It's all about finding the right flavors and figuring out how to incorporate them in a sandwich," Boniface says. "Maybe as a sauce or a spread."

"Out of the eighteen sandwiches we have on the menu," Pepin says, "every flavor is completely different." His personal favorite is the Dolomite, a European-styled sandwich accented with red wine vinaigrette. In addition to the regular menu, they also have a seasonal selection that allows them to experiment with new tastes.

"Right now we're doing this roast pork sandwich with caper aioli and arugula on a toasted sourdough baguette," Pepin says.

"I actually had that for lunch today," Boniface interjects.

Pepin looks jealous. "I could eat that one for breakfast, lunch, and dinner seven days a week," he says.



> David Pepin '87 and Peter Boniface '87

The second key to their success is that they're clearly having a blast living in the Rockies and running a business with one of their best friends from Tabor. "That's what it's all about," Pepin says. "The very last line of our mission statement is 'make sure you have fun.' After all, we're just selling sandwiches."

"To be a good cook," says **Barry Lee '08**, "you need to know how everything tastes." Over the course of his life and career, he has done a lot of tasting.

"I like to eat," he says. It's not just about the immediate gratification of a good meal. Ever since he was a little boy, Lee has been curious about food. "My mom's my inspiration," he says. "She's a really good cook. Growing up, whatever she was making, I was on the side observing."

Before starting his own restaurant and retail businesses in China, Lee worked at the Michelin-rated Jean-Georges in New York City. He started as a dishwasher and climbed his way up the ladder. "I was running a line in the kitchen and I learned so much," he says. "In every good kitchen, the food is important, but the execution side and the details of how chefs execute every day with precision is pretty hard."

After New York, Lee moved to Shanghai to start his own restaurant company. "I was running seven brands at the same time, so that was fun but it was pretty difficult," he says. "We would open in different areas and then expand slowly." Lost Heaven,

one of his restaurants, is one of the most popular expat eateries in Shanghai.

In 2015, seizing an opportunity to refocus his business efforts, Lee sold the majority of his restaurant brands and launched Jing Republic, a successful retail company that specializes in home goods. He continues to invest in restaurants throughout China, however. Does he miss cooking and the day-to-day life of being a restaurateur? "Of course," he says. "But I was very hands on. Having a family now, it's not easy. Being more on the management side and finding the right people has been good."

Lee credits his time at Tabor with nurturing his culinary curiosity. "One of the reasons I chose Tabor was actually because of the food," he says. "I visited five schools, ate at all of them, and Tabor was the best."

As a student, he spent a lot of time in the dining hall. "I got to know one of the chefs because we would talk every morning," Lee says. "He would make me eggs benedict and I would ask him questions about the kitchen and his management style. That gave me a lot of inspiration, seeing how to make food commercially. It's different from what we cook at home. And how we cook at home."

The first meal Lee ever prepared in a commercial kitchen was at Tabor. "Cooking for the Asian Dinner (page 28) was a lot of fun," he says. "I remember we'd have to make twelve dishes and we'd end up with eight because a few would get burned or messed up." He pauses and then laughs. "That's a great memory." ○



SCHOOL SPIRITS

By Elliott Grover '06

"I cook with wine," the vaudevillian comic W.C. Fields once said. "Sometimes I even add it to the food." The food issue of *Tabor Today* would not be complete without something to drink. In this article, we profile several alumni at different stages of their careers who are immersed in the world of beer, wine, and spirits.

During his senior year at Tabor, **Chris Hampson '84** took an English class that changed his worldview. "Macho Hero in American Literature" was an elective taught by Sean O'Neill. "What inspired me about it was the way it promoted a life of adventure, of just going for it," Hampson says. "That idea has guided many of the things I've done throughout my life."

This includes starting an artisanal mezcal company in 2013. Hampson previously worked for Bacardi. Over the course of a 20-year career, he oversaw sales and marketing for the beverage giant's West Coast operations. While his passion for the industry never wavered, he found himself craving a more entrepreneurial existence.

Hampson left Bacardi in 2010 and partnered with Dennis Barnett and Fernando Santibañez, two friends with similar pedigrees. “We were all big company guys,” he says. “Fernando was the master distiller for Bacardi in Mexico, and Dennis had worked in the industry even longer than us with big distributors and suppliers.”

Their partnership forged, they turned to a pressing question: what, exactly, was their product? Based on what he had observed from his perch at Bacardi, Hampson knew where to look. “Around 2003, I started getting wind of this craft movement that was bubbling up. It was happening in food, it was happening in beer and wine, but it hadn’t happened in spirits. So I thought there could be something there.”

Choosing the right spirit to focus on was tricky. Consumer tastes are fickle, especially when it comes to alcohol. “Something that’s hot today, by the time you get into it, it’s too late,” Hampson says. “So the challenge was identifying what we thought the next hot thing might be.”

Mezcal was appealing for several reasons. It was gaining popularity, but it hadn’t exploded. “We also thought there was a huge barrier to entry for the big companies because of the production process,” Hampson says. “It’s not efficient. If you’re a craft distiller in the US, you can make vodka or gin and sell it tomorrow. Mezcal is different.”

The maguey or agave plant that’s used to make mezcal takes approximately eight years to grow. Once harvested, it’s a laborious 30-day journey to cook, ferment, and distill the spirit. Authentic artisanal mezcal is made in Mexico at distilleries called palenques. During the mashing part of the process, a horse pulls a stone wheel over the roasted maguey. Through Santibañez, the group formed a partnership with a palenque in Oaxaca.

In 2013, they officially launched Xicarú Mezcal. “Our first batch was 270 six-pack cases,” Hampson says, “and it took us more



> Chris Hampson '84

“So many Tabor friends and classmates have helped us along the way,” he says. “I’ll get texts and emails from people saying they got a bottle. That’s loyalty.” With a chuckle, he adds, “Eric Strand [’84] is probably our best customer.”

While the mezcal industry has grown with the arrival of multi-national players, Hampson believes Xicarú will continue to do well as long as they stay true to their craft identity. “Our only competitive advantage against the big guys is to be artisanal and authentic,” he says. “I think there’s enough people out there, who value those things and look for those things, that we can be successful. And so far, we’ve been successful.”

Growing up in San Francisco, **Jody Harris ’92** spent weekends and summers at his grandparents’ home in Napa Valley. They purchased the property in 1962 as a family retreat, not because they aspired to join the region’s fledgling wine industry.

“Back then, there were a lot of wine coolers and jug wine,” Harris says. “The joke always was, my grandparents would drive by Mondavi or Krug, and my grandfather would look at my grandmother and go, ‘Oh look, these people think they can make wine. Wine comes from France!’”

than six months to sell that.” The first few years were slow, but the group was determined and strategic. Santibañez oversaw production at the palenque while Hampson and Barnett pounded the pavement to grow the brand and court distributors.

In 2019, Santibañez passed away unexpectedly. “That was terrible,” Hampson says. “He was my age. We were friends for twenty years.” After the tragedy, Santibañez’s wife and daughter jumped in to assume his responsibilities. “They really saved the company,” Hampson says.

Today, Xicarú can be found in 41 states. Hampson estimates annual sales of around 35,000 cases.



> Jody Harris '92

Before long, California vintners proved they were no joke. When Harris returned to the Bay Area after college, he started working in construction and commercial real estate. He visited Napa often, seeking opportunities to help cultivate his family's land in the hills above Rutherford. They planted 800 olive trees and raised honey bees. Harris and his sister, Gingy, were increasingly interested in growing the region's most famous crop. In 2001, they planted a vineyard.

"It's a great climate for big Napa Valley reds," Harris says. "Warm days and cool nights." They had their first harvest in 2004. By 2008, they were producing acclaimed wine. Their operation grew quickly. In 2011, Harris left his construction job to run the business full-time. Partnering with his sister, they named their wine Cultivar. As production and distribution increased, they sought opportunities to sell directly to consumers.

"The foot traffic is in San Francisco," Harris says, "so at first I thought we should open a tasting room there. But then I thought, how are we going to draw people on a regular basis if we're just a tasting room? So that's when the idea of a restaurant emerged."

Cultivar San Francisco, a restaurant specializing in locally-sourced seasonal food, opened in 2017. (One of the first events they hosted was a Tabor reception.) With his construction background, Harris says building and opening the restaurant was simple. Turning it into a successful business was a different story.

"I have to say that all the rumors about owning a restaurant are absolutely true," he laughs. "I learned on the job. And I learned a lot. It took about two years for us to get it sorted out, and then starting around 2019, things really took off."

Just as they were gaining momentum, the pandemic hit. Restaurants shuttered across San Francisco, but Harris was determined to stay open. His resolve stemmed from a lesson he learned while remodeling a Crate & Barrel years earlier. The store insisted on staying open despite the disruptive renovation.

"They placed such a heavy value on remaining open," Harris recalls. "I asked the retail guys about it one day and they just said: 'traffic patterns.' People are used to walking by the Crate & Barrel, but as soon as they don't see it, they'll go across the street and start shopping at Pottery Barn."

Running the restaurant throughout the pandemic was not easy. "There were a lot of hard days," Harris says. "A lot of days when it was just the chef, the manager, and me. But we never closed."

They adapted to focus on takeout orders, sourcing good deals on lobster, crab, and other delicacies from local suppliers. They shared these deals with their customers, using social media to promote daily specials, building a lot of good will in the process.

"The other day I was walking down the street wearing a sweatshirt with our logo," Harris shares. "Someone stopped me. 'Cultivar? You're the guys who were open the whole pandemic!'"

When in-person dining rebounded in 2021, Cultivar had its strongest year ever as customers flocked to the restaurant to enjoy its fresh food and signature wines. The outlook for 2022 is even brighter. Harris recently signed a lease for a second location in Sausalito.

"I've always been in the hospitality industry," says Bri Grealish '09. "I went to Boston College after Tabor and bartended my way through school. I loved that."

After college, Grealish found herself in a cubicle. The corporate setting, she quickly realized, was not for her. "I quit and started bartending at a craft brewery. I was like, 'okay, let's see how this goes.' Seven years later, here I am."

Grealish spent the first two years of her craft beer career at a brewery on the Southcoast of Massachusetts before joining Cambridge-based Lamplighter Brewing in 2017. “At Lamplighter, everyone starts as a barback and works their way up,” Grealish says. After six months in the tap room, she was promoted to director of sales and distribution. When Grealish assumed the role, Lamplighter had roughly 100 accounts. Today, they have over 300.

“We’re not trying to be a massive brewery,” she says. “We’re very intentional with our growth. I try to vet everyone that’s selling our beer and make sure they care about it as much as we do. I think that’s helped the longevity of our brand.”

Birds of a Feather, Lamplighter’s flagship New England IPA, was recently added to the taps at an iconic venue. “We just got that one into the Garden, so if you’re watching a Bruins or Celtics game, you can drink it there,” Grealish says. “That’s been a big project for me.”

What sets Lamplighter apart from other craft breweries is its eclectic lineup. “We make a lot of different styles. We don’t pigeon-hole ourselves by only doing the beer of the moment,” Grealish says. “At any given time we have IPAs, lagers, and then we also have a robust barrel-aging program and a funky sour program. So we really cover the gamut.”

Grealish is an active member of the Pink Boots Society, a national organization for women working in craft beer. “Craft beer is a male-dominated industry,” she says. “And then you go into sales, and it’s even more male-dominated. So I absolutely love being a woman in this industry and being able to show other women they can get into it and excel.”

What Grealish enjoys most about Lamplighter, and the broader world of craft beer, is being part of a tight-knit community. “That’s something I had at Tabor too,” she says. “Having such strong role models and friendships allowed me to feel safe and part of something while also having space to grow and flourish as an individual.” ○

Go online for more information about our spirited alumni, including a look at the Tabor entrepreneurs behind Vodkyte, an electrolyte-infused spiked beverage.



> Bri Grealish '09

SWEET SITUATIONS

Tabor alumni can professionally cater a terrific spread of coffee and sweet treats, ranging from aromatic, artisanal coffee and one-of-a-kind cookies, to varieties of ice cream flavorings like the ones that helped make Howard Johnson's "28 Flavors" a huge part of 20th century pop culture.

By Jim Henry '75

The latter refers to **Alex Katzenstein '05**, Vice President of Operations for Star Kay White Inc., Congers, NY. Star Kay White started out as a family business, which nearly went broke in the Depression. Today it makes millions of pounds of flavorings for ice cream manufacturers annually.

The Howard Johnson chain used to be an important customer, he says. Everybody still loves the classics, like fruit flavors and caramel, but he notes today's biggest flavoring category is what the ice cream industry calls "variegates."

"That's our name for what you'd probably call crunchy 'swirls' in ice cream, like candy pieces, peppermint, things like that, chocolate-covered almonds. We also make chocolate-covered waffle cones — we do a lot of coating. But the biggest business for us is based around variegates for ice cream," Katzenstein adds.

The beauty of ice cream as a business is that it's virtually recession-proof, he notes.

"It's a very American comfort food. People like it when they're happy, or they like it when they're sad. That's why we survived the Great Depression, why we're still here after 132 years," he says.

When the Roaring 20s suddenly ended, the Depression caught the family over-extended, and spread out among several other businesses. The only business that survived was ice cream



> Alex Katzenstein '05



> Debi Lindsey '10

flavorings — mostly consisting of peppermint, vanilla, and chocolate at the time.

"I've always wondered if it was foresight or just luck," that the family stuck with the ice cream industry, he laughs. "I like to think it was foresight."

At Tabor, Katzenstein was Executive Officer on the *Tabor Boy* his senior year, a role that helped him with a recent leadership position. "I was just promoted to Vice President of Operations ... and I do think at some level being Executive Officer of *Tabor Boy* helped me develop early on, an ability to manage a small team," he says.

Katzenstein learned a lot of valuable lessons from Captain James Geil, the retired Master of the *Tabor Boy* (1985-2020).

"If you think about the responsibility of taking children, really, out on the ocean every day, and taking them to Bermuda and all the other places, that's a lot of responsibility," he notes.

Two other Tabor alums are also in the coffee-and-dessert space, growing their family businesses.

"I always liked to bake," shares **Debi Lindsey '10** of Marion, co-owner with her wife and business partner, Lisa Morrison, of Rolling in the Dough, a business that makes custom cookies. Most of their output is for occasions like weddings, anniversaries, and holidays, but they also bake for people who just want a dozen really good cookies.

"Friends and family were always asking for baked goods for the holidays, for events. So, I thought, 'Would people buy it if



> Casey [McNamara] Cutting '08 and her husband Mike Cutting (left)

I made cookie platters, decorated cookies?' They did — somewhat to my surprise," Lindsey says.

This wasn't just a wild notion. Lindsey grew up working in and around a family restaurant, and she has a degree in hospitality management from Johnson & Wales University in Providence. "I went to school for this," she adds. The business was launched in late 2015. There have been ups and downs. For a period, Lindsey was an Uber driver and handed out cookies and business cards to fares.

"In 2021, we really stepped up our game, in terms of the artistry," Lindsey says. For example, she can duplicate by hand almost any image, including a photo, onto a cookie, using a tool that reflects the image onto the cookie. That's more labor-intensive than using a computer to print a photo onto an edible surface, but doing it the hard way produces a cookie that doesn't taste, "like a cookie with a piece of paper glued to it."

"A lot of decorated cookies look good, but taste like cardboard, so that's something we've always had going for us, our cookies are soft, buttery, vanilla-ey," Lindsey says.

She notes one Tabor experience in particular that was an early inspiration thanks to Jill Houck, founder of Flour Girls Baking Co., a dorm parent and wife of Tabor's then Dean of Students Jay Houck. Mr. Houck now serves as a Latin Teacher. "When I was at Tabor, I used to babysit for Mr. and Mrs. Houck. She had a small baking business, making mostly bread for local restaurants — great bread. Every time I went there, there would be dough in the refrigerator. After I graduated, she purchased a successful food truck, and she started a bakery in Fairhaven, called Flour Girls."

Quality is also a big part of the appeal for the Scuttlebutt Coffee Co., which is co-owned by Casey [McNamara] Cutting '08 and her husband and business partner, Mike. Her husband didn't go to Tabor, but the couple met at the School by the Sea, coaching sailing for the Tabor Summer Camp. "We definitely feel a connection to it."

Cutting says she and her husband started working part-time in the food business as expats in London when they moved as part of his corporate job.

"Partly just to get out and meet some people, really, I got a job in a coffee shop on weekends," she says. "I really just fell in love with coffee, with working in the food world."

She quit her day job as a geologist in 2015. In time, her husband joined her part-time gig in a catering business with some friends. Ultimately, he quit his job, too. In 2018, they moved back to the States, to Dartmouth, MA, with the idea of starting what became Scuttlebutt Coffee Co.

They have a small location inside the Sid Wainer & Son Gourmet Outlet in New Bedford, and a second location in nearby Padanaram Village. Despite the name, the business also serves breakfast and lunch, and they also do off-site catering for special events.

Business is hectic, but good, Cutting shares. "We're already almost fully booked for wedding catering for next season," she adds. "It's been a long three years!" ○



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ALUMNI CONNECTIONS

From Director of Alumni Relations Andrew McCain '84

In partnership with the Alumni Council, we continue our efforts to build community among Tabor alumni. Two years of COVID-19 restrictions forced us to pivot away from traditional means of bringing alumni together, such as in-person reunions and regional events, and toward virtual programming. Beginning in late February, however, and running right through to reunion, we hope to return to some semblance of “normal.” We took a test run with an in-person holiday event in Boston and were thrilled by the turnout. Alumni were clearly desirous of the chance to reconnect and to meet new Head of School Tony Jaccaci. Encouraged by this response, we have scheduled a full menu of events aimed at keeping us fully connected in New York City, Washington, DC, Los Angeles, San Francisco, Chicago, and Sarasota. We wish we could be in more locations and look forward to holding similar events in other locations during the 2022-2023 school year. We would love you to join your fellow alumni at these events. No one has ever regretted an hour or two of catching up and reconnecting.

Meanwhile, we are also reintroducing on-campus events, starting with the Circle of Excellence. On the opposite page, you will see we plan to celebrate the 2022 Circle of Excellence awardees on April 30. We are also planning an in-person reunion (June 10-12) for the first time since June of 2019 for all classes ending in 2s and 7s. In addition, Tabor has committed to bringing back the major milestone reunions—50th, 25th, and 5th—that missed their in-person reunion in 2020 and 2021 due to COVID-19. If turnout is on par with previous years, alumni should fill almost every bed on campus. Therefore, we are limited to catching up with only those milestone classes. We have rented a second tent and are looking forward to quite a weekend. Reunion is for alumni, but we would be lying if we said our team was not excited to finally get back under the tent and put on another great celebration. If you want to get involved in reunion planning and classmate outreach, please contact the Alumni Relations office alumni@taboracademy.org.



Speaking of volunteering, the Executive Committee of the Alumni Council has committed to three priorities for the current year. These include:

- working to improve communication between the school and its alumni
- assisting the Alumni Relations Office with engagement opportunities
- building a comprehensive Alumni Council structure with a class representative from each class

The Council is currently looking for representatives from all classes and decades to help with this important work. If you would like to get involved, please contact the Alumni Relations office directly at alumni@taboracademy.org. More hands always make for a lighter lift.

Finally, much of our communication is by email. If you received this copy of *Tabor Today* but have not received invitations to our regional events, it is likely because we do not have your current email address. If you want to be included in these events, the alumni e-newsletter *Currents*, and other campus updates, please visit taboracademy.org/alumni-directory to view our alumni directory and update your contact information. It only takes a minute. Or share your contact information with us by email at alumni@taboracademy.org.

Of course, to say that it has been an interesting few years is an understatement. We are proud of the work of our office and of our many volunteers in keeping alumni engagement front and center in these interesting and trying times. I suspect we will come back better because of that effort in the years ahead. We are eager for a bright future.

CIRCLE OF EXCELLENCE

On April 30, Tabor will celebrate the school's 2022 Circle of Excellence. Tabor Academy's Circle of Excellence celebrates members of our school community for their contributions and service to Tabor and the world. The Circle of Excellence recognizes individuals who have distinguished themselves through professional, academic, artistic, and personal achievements, as well as leadership, service, and philanthropic impact. This unique recognition honors those who personify Tabor's mission through their life-long love of learning, passion for high achievement, committed citizenship, personal responsibility, and care for others.



HONORING THE AWARDEES OF 2022

Robin Dripps '60:

Robin Dripps is the T. David Fitz-Gibbon Professor of Architecture at the University of Virginia in Charlottesville, where she continues to challenge and inspire students through her exemplary teaching. Robin has been selected for her devotion to the profession of architecture through her talent, vision, and commitment to design and education. **Tabor is honored to recognize her distinguished career as a professor, author, land-speed racer, and architect.**

Archer Macy Jr. '71:

Retired US Navy Rear Admiral Archer M. Macy is a distinguished veteran who served the nation as a surface warfare officer, combat systems engineer, and acquisition professional. Archer has been selected for his exceptional military service and distinguished work in safeguarding the security of our nation. **Tabor is honored to recognize his professional achievement and military leadership advancing national security objectives and America's diplomacy.**

Dede Nickerson '86:

Dede Nickerson is a successful media strategist and creative producer, with an emphasis on Asia. She also advises the NBA on government relations and strategy. In addition to her media and government relations career, Dede is an Asia Specialist, devoting significant time to addressing education and health care issues in China. Dede has been selected for her pioneering work in China's film industry. **Tabor is honored to recognize her groundbreaking work in the entertainment industry as well as her commitment to advancing Tabor's international student community.**

Craig Robinson '91:

Craig Robinson is the CEO of College Possible, a national nonprofit committed to closing the degree divide and making college possible for students from low-income backgrounds through an intensive curriculum of coaching and support. Craig has been selected for his intrepid leadership in ensuring that all students, regardless of their socioeconomic and cultural backgrounds, are afforded the transformational experience of a quality education. **Tabor is honored to recognize his life-long commitment to social responsibility and fostering care for others.**

PAST AWARDEES OF THE CIRCLE OF EXCELLENCE:

Awardees of 2019

Elizabeth Taber*
Walter Lillard*
William Phelps '74

Jacqueline Shire '84
Jonathan Callaghan '87
Amy Richards '88

*Deceased



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10s

JENNIFER G. MCINTOSH '15 ①

Since graduating from the University of Chicago in 2019 with honors, Jen has been working in patent law at a large Boston law firm. She recently relocated to their NYC office and just finished her first semester at NYU where she is pursuing a M.S. in computer science. Most importantly, she rescued a dog from euthanasia in March 2021 and they are now the best of friends!

RILEY R. CALHOUN '12 ②

Riley recently got engaged to fellow Boston College sailing team alum, David Grosso, while visiting her family in Boca Grande, FL. They are planning a June 2023 wedding at Tabor—their golden retriever, Hoyt, will be an active participant at the wedding!

ALLIE REMSEN '12

I graduated from Georgetown University Law Center in May 2021. During law school, I was commissioned as an officer into the US Navy. The Navy allowed me to defer my active-duty service to complete a one-year clerkship with a federal judge in the Eastern District of North Carolina. I now live near the Outer Banks with my dog.

MEAGAN K. MCCARTHY '10 ③

In November, I completed the TCS New York City Marathon as a charity runner for the Travis Roy Foundation. Team TRF raised over \$105,000 and it was an amazing way to honor Travis's memory and legacy. He was in our hearts every step of the way.

00s

MICHAEL JOHNS-HENNESSY '09

In August 2021, I started the part time MBA program with the University of Virginia. The program lasts two years and I am still working full time. I am really enjoying it so far and look forward to the opportunities that it will bring!

COLBY E. MORGAN '09 ④

Colby and Jen Morgan were married on June 11, 2021, at Singing Beach Club in Manchester-By-The-Sea, MA. **Devon Barley '09** and **Caleb Corliss '09** sang the National Anthem (just kidding, but they were there and had a great time!)

SHAELYN O'REILLY BOUCHARD '08 & SEAN M. BOUCHARD '08 ⑤

We welcomed our first child, Brooks Bouchard, who joined the family in July 2021!

WILLIAM T. MORRISSEY '06 ⑥

A wonderful year despite all the struggles! Got married to my longtime love, Maria, who I met at a summer music program I was encouraged to attend by Mr. Horne while at Tabor. Classmates **Charles Gaudet '06** and **Alex Benkhart '06** both made the day even better. Also completed my MBA in finance at Fordham University. I am consulting with impact investment startups to help socially conscious companies build. All would have not been possible without the skills and friendships gained at Tabor Academy. Very thankful indeed!

NINA SEE PRUDDEN '06 ⑦ ⑧

Nina and Tyler Prudden were married in Marion at the Kittansett Club on September 25, 2021. The Tabor connection runs deep in not only the See family but also the Pruddens as Tyler is the brother of two Tabor graduates, **Jamie Prudden '06** and **Tucker Prudden '03** and brother-in-law of **Victoria Forman Prudden '06** and **Brian Montgomery '97**. In attendance were many Tabor graduates who danced the night away. Pictured left to right: **Adam Lufkin '03**, **Potter Hodgson '09**, **Sarah (Hallberg) Andrias '06**, **Courtney Bono '06**, **Heike Milhench '84**, **Malcolm See '09**, **Nina (See) Prudden '06**, **Victoria (Forman) Prudden '06**, **Eliza Petri '09**, **Rachel Petri '12**, **Brian Montgomery '97**, **Dana (Baarsvik) Humphrey '06**, **Jenna (Barnes) Compton '06**, **Tucker Prudden '03**, **Jamie Prudden '06**, **Peter See '78**, and **Chip Johns '78**.

ELLE CARROLL SMITH '05 ⑨

Summer vacationed with fellow alums and our kids in Falmouth. **Nate Burns '05**, **Kelley McCarthy Vesey '05** and her son **Calvin**, **Dan Simon '05** and his daughter, **Lila**, **Elle Carroll Smith '05** and her daughter, **Avery**, and **Emily Ford Greenhalge '05** and her daughter, **Alice**.

EMILY SCHNURE '04 & ALEX LANSTEIN '03 ⑩ ⑪

We welcomed our second daughter, **Eleanor**, in July. Big sister **Alice** is over the moon with her new role, and the rest of us are trying to keep up. Hoping we all stop relearning the Greek alphabet in 2022! In picture 11, we are enjoying an All-A-Taut-O beach day in Barbuda, a quick escape from real



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life and a much-needed reunion with TA friends: **Matt Sloan '03**, **Laurel Schultz '04**, **Maura Walsh McGuinness '03**, **Emily Schnure '04**, **Lauren Folino '04**, **Alex Lanstein '03**, and **Beth Lucas Higgins '04**.

ROBERT F. ASPINWALL '02 ¹²

I am excited to announce I have started a new position as an RN at Northern Light Mercy Wound Healing and Hyperbarics in Portland, ME. My son, Ethan, has just turned two years old. My family had fun this past summer exploring islands aboard in the Penobscot Bay of Maine that I first discovered as a Tabor student.

GREER G. L. GEHLER '02 ¹³

My partner and I welcomed Aksel Robert Gehler Woolsey into the world on April 24, 2021, at 9 lbs and 6 ounces!

MARGARET E. MCSWEENEY '02 ¹⁴ ¹⁵

I am the Advancement Associate and Volunteer Coordinator at Our Sisters' School, a tuition-free, non-sectarian, independent school for girls from New Bedford. I also serve on the Old Rochester Regional School Committee. I have three children, ages 5, 2, and 6 months, with my husband, Davis.

JARED SILVA '01

A warm hello to the Tabor family! For nearly 15 years, I have been living in the Boston area and working for the Massachusetts Division of Marine Fisheries. What started as an internship during graduate school, (Clark University ES&P '09), turned into a career. Most recently, I was promoted to Senior Policy Analyst where I



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run the agency's regulations and compliance program. On a personal note, my wife, Sarah, and I celebrated our tenth wedding anniversary this past September. Our baby girl, Reagan, turned 1 this past Thanksgiving. In 2022, I will be transferring to New Bedford for work and the Silva clan will be moving down to the Southcoast. While I have loved my time up in Boston, as a local (Mattapoissett), I am very much looking forward to moving back home. Hopefully, this spring and summer, I will find myself sailing and fishing Buzzards Bay. Cheers!

90s

NICOLE DEBLOIS GREENE '95 ¹⁶

On December 5, 2021, I ran the California International Marathon in support of the Travis Roy Foundation and finished in 3 hours, 1 minute and 24 seconds, raising over \$11,000 for the Travis Roy Foundation.

ERIK W. LARSEN '95

I started a new role as vice-president of sales with Corvus Energy, a supplier for zero-emission and hybrid maritime, offshore, subsea, and port applications. I will be working from Osprey, FL.

DAINA BRAY '94

I'm excited to share with the Tabor community that I'm making my way back to New England and have started a job at Yale Law School. I'll be working on the intersection between animal agriculture and climate change. Please share with any Tabor students or folks in the community who

may be interested. In the spring after I am settled in, I would love to come to Tabor to speak or meet with students interested in environmental and animal activism if that would be of interest. Go Seawolves!

ELLIE OSBORN '93 ¹⁷

Moved to the beach with my new husband, Nate Underwood, and 3 of our 5 teenagers (the other 2 are in college)! We are both doing the best we can to keep teaching during a pandemic (me-music, Nate-surfing, and snowboarding) and not eat badly!

80s

KIRKLAND S. MOODY '88

After 27 years of working in casting and 12 years of acting in TV commercials, I opened a commercial casting company called Clockwork Casting based in Los Angeles in 2020. We've been very busy casting actors in commercials for products like Google, Jimmy Johns, State Farm, Twix, Taco Bell, Macy's and Velveeta to name a few. And [we had] spots for Nissan and Flamin' Hot Doritos/Cheetos (and maybe others) in this year's Super Bowl. Also, coming up on 5 years of marriage and my beautiful daughter Margot is almost 4! Happy to meet with any Tabor alums looking to connect for work or whatever.

CHRIS ANN GILLIG GIBNEY '87 ¹⁸

I'm living in Wrentham, MA with my husband, our 20-year-old daughter, two dogs, and a cat. My husband and I are coming up on our 25th wedding anniversary.



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My daughter is in her junior year at University of Rochester and loves it. I have been working at Harvard Pilgrim Health Care for years (now Point32Health after a merger with Tufts Health Plan). We are doing our best to stay safe but still have fun during these strange times. Wishing everyone a happy and healthy new year.

JENELL L. HAAS '87

Everything is great in Columbus, OH. My son, Tucker, is getting married this summer and we couldn't be more excited. He has been a varsity high school hockey coach for the past two seasons so this should make him more legitimate. My nephew, **Jack Brandt '23**, is a junior at Tabor so I go there a couple times each year. It is still one of my favorite places on the planet.

EDWIN L. JONES '87

I have been living in Portland, OR for over 20 years. Love being near a beautiful coast, gigantic trees, and mountains all in the same place. Working in the cybersecurity arena helping companies, schools, and governments navigate through treacherous waters.

BO LEMIRE '87

The Lemire family currently resides in Castle Rock, CO. We have one daughter in high school and one son in college. Melissa volunteers at the local hospital as a lactation consultant, and Bo is a regional sales manager for an educational software company.

NANCY JONES HEMPHILL '86

I live in Janesville, CA with my husband of 17 years, Jeff, and our

13-year-old daughter, Abigail. We own a cattle and hay ranch which has been in operation since 1938. I also work for the DoD as the Equal Employment Opportunity Manager at Sierra Army Depot and my husband is a county supervisor. The Sierra mountains surround the ranch, and it is truly a beautiful place to live and raise a family. I was able to get back to Tabor Academy in the summer of 2019. The campus looked beautiful as always and my dad, **Robert B. Jones '55** and I were able to find our bricks that we purchased outside the Beebe.

MATTHEW E. SCHIFF '85

Had the great pleasure of spending the summer on my new sailboat and visited Marion a few times. I saw **Dick Duffy '56**, **Thomas Mottur '84**, and **Gregg Nourjian '84**, and I had the pleasure of having dinner with them while I was tied up to one of Tabor's moorings. I have also been involved with the Alumni Council and enjoy seeing fellow alumni on our zoom meetings. P.S. The Forecasters Series is another way of connecting with Tabor and alumni while learning about trends in different industries that may be of interest.

DAVID J. DEFILIPPO '84

I recently spent the day on campus as part of my onboarding as Tabor's Alumni Council President. Nearly 40 years since graduating, it was the first time I had been on campus during a school day where I had the opportunity to attend classes, experience an all-school meeting and have lunch in the Johnson Dining Hall. While much has been upgraded since the 80s

the common thread is the overall Tabor experience made possible by the combination of faculty, students, and the physical campus. My classmate, **Andrew McCain '84**, was my tour guide and I plan to regularly be back on campus. Please feel free to get in touch at volunteer@taboracademy.org if you would like to be part of Tabor's Alumni Council. Go Seawolves!

THOMAS R. MOTTUR '84

I have been at UNFI for the past 18 months—never been to the office for work—as a Product Owner in the Digital space. Have enjoyed staying involved with friends from our class and seeing the school through the eyes of my son, **Andrew '21**, who graduated last year. Busy life with our three boys plus two others who have moved in with us, long story, and enjoying learning more about being Norwegian - a longer story!

BRUCE T. WILLIAMS '84

Greetings from the south shore of Lake Michigan. My wife Erin and I have been blessed with a great life, shuffling between a house in Colorado when our careers allow and our more full-time house here in the dunes region of Northwest Indiana. We have two kids, Zacharias (12) and Lydia (7). Erin sells medical lab instrumentation and assays (or so she says... that science stuff is beyond me) and I am entering my 16th year as a public high school English teacher—starting in Memphis (and as a head lacrosse coach, no less), moving on to Denver and now back in the Midwest since 2015. We have been fortunate to get through



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the pandemic relatively unscathed and to continue to live life to the fullest extent possible. This is a family shot from a little getaway in June 2020. Wishing all peace and prosperity!

KRISTEN PETERSON '83

(22)

Mini class of '83 reunion on 8.3.2021 at the Chart Room on Cape Cod with **Dan Cooney '83**, **Dave Dineen '83**, **Kristen Peterson '83** and **Kip St. Germaine '83**.

TARA NICHOLS FLANAGAN '82

Since taking early retirement in 2014 from my career in veterinary medicine, my husband and I moved on to our sailboat and set off for southern waters. Since then, we have logged over 10,000 nautical miles under our hull. I work remotely as the educational coordinator for the Annapolis Boat Shows and we volunteer in the summer as lighthouse caretakers on Baker's Island, MA and in the winter, as volunteers at Bahia Honda State Park in the Florida Keys.

ANDREW N. IVORY '82

Had an awesome fall watching my two boys, **Nigel '22** and **Winston '23**, play for Coach **Patrick Ian '84** on Varsity Soccer.

GERALD W. PECK JR. '80

After 28 years on St. Simons Island, GA my wife Paige and I moved our family back to the Atlanta area. We are happy to be back in north Georgia and close to hiking, camping and everything else the city has to offer. We joined a local sailing club and look forward to getting on the lake when the weather warms up a bit. I'm threatening to get back in a shell but decided to start with a rowing machine



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at the house and work on building with that. I still have my real estate company on St. Simons with a couple of agents keeping an eye on things for me and have opened a commercial investment brokerage here. I have also brought to market a patented pillow design that after 4 years of development and a launch 8 months ago, is getting good traction. With travel limited we've not been back to the northeast for a couple of years but hope to get back up there this coming summer. Life is good and we are blessed to be living it!

ALEXANDER D. PLINE '80

(23)

I retired in July 2021 after an interesting 35-year career at NASA in fluid mechanics research and IT management. I am pursuing avocations in fiscally sustainable urban planning and cycling/sailing while I still have the energy and ability. I'm doing long distance on/off road bike packing trips and Snipe regattas around the US and hopefully in Europe when the COVID-19 clouds finally part. Now that our two girls are grown, my wife and I have joined the #VanLife crowd for sailing, cycling, and other travel adventures. You can follow along at teamplaine.org and reach out if we are near you!

70s

DAVID G. HUSTED '79

I am still building a music & education production system company in Nashville, "Music City USA."

CHIP JOHNS II '78

I recently acquired Edson Marine from **Will Keene '71**. **Will and Hank Keene '70**, ran the business for sev-



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eral years after buying Edson from their father **Henry Keene '44**. Are there any other Tabor legacy businesses that have been run by three generations of Tabor grads?

CARTER E. MARIO '76

(24)

I ran into Tabor grad today, Capt. **Bob Glover '78** at R&W Rope in New Bedford, owned by Tabor past parent, Rodney McCollester. We had a great time reminiscing about our days in Marion.

DAVID M. WILLIAMS '73

Retired from the Rutland [MA] Fire Department on 12/31/21. This was my 47th year in the fire service, retiring as a Deputy Chief. Planning on camping in New England and enjoying the grandkids.

DAVID G. RICHARDSON '72

Retired from a career as an independent school administrator (Thank you, Tabor) and now have several part-time jobs. One is Manager on Duty at the local Ronald McDonald House. One is helping run a boys' residential summer camp in New Hampshire. Negotiated this summer's contract to have 3 days off for Reunion 2022! Looking forward to seeing classmates!

WILLIAM N. KEENE '71

Lots going on in my Life, one of the coolest is that The Edson Corporation, which the Keene family has had the honor of owning for 65 of its 164-year history, has been sold. **Henry Keene Sr. '44**, started running Edson in 1956 and bought it in 1960. **Hank Jr. '70**, started working full-time at Edson in 1977, and **Will Keene '71**, joined in 1979. Edson was like a member of the Keene family. We had the honor and privilege of serving a customer

base who live by the "Rule of the Sea." How lucky we have been!

On June 1, 2021, Edson was sold, and it wasn't until days later that I realized that the buyer, **Chip Johns '78**, was the new owner and steward of Edson. Our family and Chip are all pleased to see Edson remain in the hands of a Tabor Alum. Other important "goings on" with my wonderful wife, Franny, and me: we are completing a new home in South Dartmouth, MA, we became grandparents in October of Elliot T. Keene. So many blessings and things to look forward to!

FRANK M. STEWART III '71

Still enjoying retirement back in my home state of Alabama. But have been engaged as a "part time" Administrator of a charitable trust based in Birmingham.

60s

COURTLAND L. BOOTH '69

I'm in Concord, MA, teaching at Northeastern University and Hale Reservation, working at Wachusett Mountain, and serving on the Concord School Committee. In short, happily busy. My wife, Reyne, will retire soon (I hope!) and we'll set our sights on more ambitious travels, extended bike journeys, and volunteer work centered on climate change and preserving democracy. Sons Dylan and Charlie, are in their mid-twenties, making good in an uncertain world. I hold fond memories of Tabor in the 60s—my classmates and the kindness and patience of our teachers and housemasters. (Notable example - when I arrived at school with a dog, which was not permitted, Mr. Larry



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Bidstrup promptly adopted him. A wrestling coach, teacher, and house parent with a big heart.)

KIP FORD '69

My wife Eve and I moved to Essex, CT this past July and have joined the Essex Yacht Club. Love the village and our new home! Since retiring in 2013, we've continued to spend winters on our favorite island of Anguilla. We've got two wonderful grandchildren 2, and 5, and enjoyed spending the magic of Christmas with them.

NATHANIEL D. HUMPHREYS '68

This is the year of our college 50th(s) ...if they haven't been COVID canceled yet. Living in suburban Augusta, GA now, I'll be making a run to Emerson in Boston in June for mine. To catch you up, was in radio in Indianapolis; Rochester, NY; Pittsburgh; and Augusta, GA over 30 years before marketing a jewelry legend beginning in 2000. (Never worked a day in my life) Retired, 2015. Certainly wish you the best, especially health.

E. CLINTON WADSWORTH '68

The attached article is about **Henry Lane '68**. He moved to the Dixon House in Easton, MD. Little did his Great, Great, Great, Quaker Grandmother know that this facility would serve her distant relative, Henry. **Bill Lane '69**, and I visit Henry often. The last time I saw him, he was in good spirits but hoped I could sneak in some more good spirits, wine. <https://talbotspy.org/dixon-house-gentlemen-share-comradery>

CLARK P. HOWLAND '66

Father of 4, Grandfather of 7, retired on Swans Island, ME. Tabor Admiral, happy to watch Tabor prosper and thrive. Youngest daughter's wedding in June. Sailing in Penobscot, lobsters, and steamers just offshore. Thankful for all!

JACK TABER '65

The last year has been spent dodging COVID and so far, so good, leaving the bucket list to grow even longer. Zoom became the norm for watching a 2-year-old granddaughter flourish as a bilingual child and continued participation in Osher Lifelong Learning classes. One of the classes was on the gems of Arizona and Utah as in National and State Parks. Plans to do a road trip to some of these sites were put on hold when I had a TIA event that gave me a helicopter ride to the Barrow Institute in Phoenix for a long weekend of tests which showed no permanent damage. The rest of the summer was exercise and recognizing how lucky I was. Zoom was put aside as our son and family made it to Prescott Valley for Thanksgiving. The photo attached was taken at ZION NP high on the Mesa looking toward Zion. This trek was incredible. Our drive to St. George's through the Navajo reservation from Flagstaff was an eye-opening day. Two gems on the list are done. Have a great 2022.

CONNIE DENEALT '64

Hopefully this update finds all in the Tabor family in good health. Fortunately, we as a family enjoy a healthy life full of God's blessings.



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The Coronavirus did strike two of my boys' families, however, they weathered its impact without suffering any after effects. One of my recent highlights is going fly fishing for trout in June, with my two sons, on the Missouri River between Helena and Cascade, MT. We enjoyed beautiful views, caught a lot of fish during our stay. As they say, Tight Lines.

RICHARD F. SAVIGNANO '64

I was reunited after 57 years with **Kim MacConnel '64** at my daughter's wedding in San Diego in August 2021. We had a great time catching up after all these years with many fond memories of our time at Tabor. We were looking forward to seeing **David Johannesen '64** but he was away that weekend.

EDWARD C. CADY '62

I can't believe that our 60th is here! We recently moved from Michigan to Maine, where we have been summering for 20 years. If you are visiting this beautiful state, give us a call. I am retired but still involved in the angel investment community.

JOSEPH S. HEYMAN '61

My wife Berna and I are well, enjoying winter in Williamsburg, VA after a delightful summer next to our daughter and grandson in Schoharie, NY. Our summer home was built in 1791 by Col. Peter Vroman who fought in the revolutionary war. We restored the house and gardens as well as a 5,000 painted Easter-Egg Museum on the property.



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50s

FREDERIC B. HILL '58

Marty and I remained pretty much in our home on the Kennebec River in Arrowsic, ME for the last two years, canceling trips to England and Scotland, (to play golf there again) and southern Africa. We did have pleasant visits from our daughter, her husband, and three young grandsons from Baltimore; and our son from San Diego. Three more books to be published this spring, *A Flick of Sunshine*, written with Alex Hill; *Beyond the Tides*; *Classic Tales of Richard Hallet*—a significant Maine author, and a biography of Sen. Charles "Mac" Mathias, for whom I was foreign affairs director before the State department: *Mathias of Maryland: Last of the Lincoln Republicans*. Last year, *Dereliction of Duty: The Failed Presidency of Donald John Trump* was published with some success by Amazon Books. Now working on a novel, first effort at fiction! Also pleased Bowdoin College has established a Public Service Initiative I proposed along with Amb. Thomas Pickering several years ago. And I look forward to another return to Marion to speak to students on foreign policy, writing, and editing etc.

JACK SCOTT III '58

1958 seems so far back in history. But I clearly remember Mr. Wickenden as my History teacher, Joe Smart for English, and Gil Stokes for a Science class. Of course, I remember Jim Wickenden, Headmaster, and the Sunday night dinners at his house. I am 82 now, apparently healthy, ran and owned



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a successful insurance business that was founded in 1890. I purchased it in 1986. Spending retirement in a nice house with a greenhouse and large garden. My wife and I just celebrated our 58th wedding anniversary. At 82, I have given up all the boards and organizations with which I was previously involved. I just celebrated 50 years as an active member, officer and still a Director of the Thames Club, in New London, CT—best part of that is I don't pay dues any longer. Tabor was certainly an important part of my development. I would trace a huge part of success in life to my time at Tabor. Thank you to Tabor and to so many staff members who were a part of my life at Tabor.

PHILIP S. CARTER JR. '57

Living in Hingham, MA for the past 48 years, still active and healthy at age 83. Retired from a successful insurance and reinsurance career in 2003, and then started an internet sports marketing business called PSC Marketing Associates. I became an affiliate marketer for Amazon, and built a website to sell memorabilia and sports equipment, clothing, etc. concentrating on the five major professional sports organizations/teams in New England. I closed the business in 2015 and became active as a volunteer for various organizations in and around Hingham. My wife of 56 years passed away in 2018 so I am now a bachelor trying to keep busy in the autumn of my life. Would love to catch up with any members of the class of 1957 who are so inclined.



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ALAN S. GOLUB '53

After almost two years not traveling, we just returned from exploring Sicily. Heading out west this winter to ski for a month in the mountains of Colorado. Recently spoke to classmates **Joe Schwartz '53** and **Jeff Ruttenberg '54**. I am looking forward to our 70th in 2023. Loved my time at Tabor!

HENRY M. HASKELL '52

I am retired but not retiring; having written ten books and working on two more. My wife of 64 years, Pat, is a doll-doctor and artist and she, too, is retired but not retiring. Tabor was important in preparing me for Bowdoin. Keep up the good work!



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IN MEMORIAM

Mr. Ambrose J. Murray '32
Mrs. Dora A. Taylor '32
Mr. Henry R. Keene '44
Mr. Arthur W. Hanington Jr. '46
Mr. Charles S. Trefrey '46
Lewis P. Lipsitt PhD '47
Mr. George R. Muller '47
Mr. Forest J. Dynan '48
Mr. David W. Tucker '48
Mr. R. Chase Lasbury III '49
Mr. Harry P. Oakes '51
Mr. William B. Slater '51
Mr. J. Michael Gearon '53
Mr. David T. Clark '53
Cmdr. John F. Couture, Ret. '53
Mr. DeWitt H. Dansard '54
Mr. George P. Porter '54
Mr. William H. Williams III '55
Mr. William D. Ramsbottom '56
Mr. Oreste C. Carbone '56

Mr. Allen W. Cavicchi '57
Mr. Roger J. Simmons '57
Mr. John R. LaPointe '58
Mr. Oakes D. Edwards Jr. '59
Mr. Charles P. Schutt Jr. '61
Mr. John P. Marchand '62
Mr. Henry P. Taggard '63
Mr. Robert N. Sibulkin '65
Mr. Harry E. Young '68
Mr. Robert M. Hollis '73
Mr. David W. Roche '74
Mr. David H. Pierce '75
Mr. Peter L. Miller '75
Mr. Jonathan D. Luray '79
Mr. Allan N. Jones '82
Ms. Kathryn J. Colbert '01
Mr. Tristan D. Miller '09

FORMER FACULTY

Mr. Lawrence O. Bidstrup Jr. (1963-2006)

In Memoriam Larry Bidstrup 1935-2021

Larry Bidstrup, former faculty member, passed away on July 4, 2021, at the age of 86. He was a 1954 graduate of the Noble and Greenough School in Dedham, MA. Upon his graduation, he enlisted in the United States Marine Corps and held the rank of sergeant during the Korean War until his honorable discharge. Larry went on to receive a bachelor's in English from Cornell University in 1962. He earned a master's in History from Boston University. Starting in 1963, Larry served as a history teacher, dormitory parent, advisor, and crew and wrestling coach at Tabor for 43 years. One of his passions was Russian history; those who took his class may remember that Larry treated history as a story. On the mat, Larry coached some of the finest wrestlers in New England and guided many to Championships. Two of his children graduated from Tabor, and Larry retired from our School by the Sea in 2006.

WHAT MATTERS MOST TO YOU?

The most extraordinary gift to Tabor Academy is the one that is most meaningful to you.



A charitable gift from your estate is a thoughtful way to ensure that the part, or parts, of Tabor you care most about will endure. For example, a bequest in your estate plans can provide:

- Financial aid to help students
- Support for faculty benefits and professional development
- Academic or athletic program support

A bequest is simple to make and enables you to achieve your financial goals while benefitting Tabor Academy.

A bequest may be right for you if:

- You want to make a gift to Tabor Academy
- You want the flexibility to change your mind
- You want continued access to your wealth, should you need it
- You are concerned about outliving your resources

Tabor's Office of Planned Giving would be happy to answer your questions about bequests or other planned gifts that can support Tabor in the way that best suits your personal and philanthropic goals. In collaboration with you, and in consultation with your legal or financial advisor, our office can help you plan, provide, and preserve an enduring future.

Contact us for more information on how to make more possible for the future.

Amy Duffell, Director of Planned Giving • P: 508.291.8583 • E: aduffell@taboracademy.org



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