Veritable Vera!
My husband Sam and I moved to Georgia in 1991, and I am completing my 13th year as Dean of the College of Family and Consumer Sciences. It’s been a remarkable 13 years. As we became more familiar with the state of Georgia, Sam and I dreamed of having a place in the North Georgia mountains. Five years ago, we found an ideal location and had a cabin built in Rabun County. Our adventures in the area include hiking on Bartram’s Trail, attempting to keep up with our grandchildren on hikes to Rabun Bald, and explorations at Black Rock Mountain State Park and Moccasin Creek State Park.

Time spent at our cabin in the mountains, although brief, gives me a sense of perspective and brings renewal. Experiences there provide insights for understanding and dealing with the challenges of a growing and dynamic college in a time of high scrutiny of higher education. I want to share a couple of those insights with you in this message from the desk of the dean. (Actually, I’m writing this on my laptop and watching the sun come up over Pinnacle peak just outside of Clayton.)

While hiking the Tennessee Rock Trail at Black Mountain State Park in early April, I saw trillium in bloom for the first time. We had hiked this trail several times before, in fact, just two weeks earlier, but usually in different seasons. Trillium! That delicate beauty of the Great Smokey Mountains. Whereas experts would identify the foliage and know that the trillium is always present, an unaware person such as I only noticed the trillium when it bloomed and attracted my attention in a very special way. This started me thinking...

Family and Consumer Sciences is a lot like that. Graduates with degrees in the various specialized areas of the profession are in our human-built environments: research laboratories, hospitals, counseling centers, retail stores, classrooms, residential and day care centers, corporate offices, design studios, building sites, test kitchens, government offices, financial institutions, at home, and on-line. Unless they are well-informed or something special happens, the public who come in contact with our profession may have no awareness of who we are or what our special contributions are to developing products and services meeting the needs of consumers, promoting individual and family well-being, and fostering community environments for healthy personal and social development.

Wouldn’t it be great for our college if more people knew who and what we are? So, like the slogan of a few years ago suggested, “Bloom where you are planted.” Get their attention and help tell our story.

The feature stories in this issue of the FACS Magazine tell how some of our graduates have nurtured a business concept, adapted in response to changes in the economic environment, and used today’s technology. Another story focuses on the relationship between the academic experience in FACS, the influence of faculty, and career achievements. Every graduate and friend of the College of Family and Consumer Sciences can help to move our College and profession from the status of “undiscovered” or “taken for granted” to “valued” and “awesome.”

One more insight from hiking is relevant to our current financial situation in the College. On a very warm day last June, Sam and I were hiking on Bartram’s Trail near our cabin. Most of the trail was downhill as we left Courthouse Gap. We knew we would have to hike back up that trail when we returned, but we continued to explore longer than originally planned. When we finally started back, heat and fatigue made the challenge seem nearly impossible. What do you think I was thinking about as I faced each steep section of the trail? The College BUDGET!

As I shared with you in recent issues of the FACS Magazine the College, like most other units at the University, has experienced substantial budget reductions as Georgia’s economy took a nose-dive in the past three years, and our enrollment has increased. Although each cut was a challenge, we have found the resolve to carry on without diminishing the quality of a FACS education. Just as I asked myself on the hike back up Bartram’s Trail, “Can I do it?” and answered “Yes,” the College faculty and administration have met the challenge of our steep enrollment increase and reduced resources.

Many of you have joined us on this trek into the future with your support of financial contributions, time, and pride in your College. I hope you enjoy the surprises in the new ways we are “blooming.” Your loyalty and generosity will help us meet today’s challenges and take us to ever-higher peaks of accomplishment.

Sharon Y. Nickols, Dean
**Creative Research Medal Winner**

**Bill Quinn** (Professor, Child and Family Development) has been awarded the UGA Creative Research Medal, for his implementation of the Family Solutions Program, which works with juvenile first offenders and their families.

Established in 1993, the program has graduated more than 750 at-risk youth and their families in Northeast Georgia. Of those, 24 percent have been charged a second time, compared with 59 percent of those who did not receive FSP.

FSP has been documented as being effective for pre-teens and teens, whites and blacks, and males and females. It is offered in communities in Georgia, Illinois, Kansas and Texas, among others.

FSP provides multiple-family settings that include parents, first-offenders and siblings in a program designed to increase family cohesion, establish emotional support, strengthen home-school partnerships, and help participants develop skills in conflict resolution, decision-making and family cooperation.

Quinn is among the researchers using FSP and other strategies in a multimillion-dollar Centers for Disease Control study aimed at reducing middle school violence. He has presented his research at national and international meetings and has written two textbooks, numerous book chapters and refereed journal articles.

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**Distinguished Fellow**

**Michael Rupured** (Extension Financial Management Specialist) has been named the 2003 Distinguished Fellow of the Association of Financial Counseling and Planning Education.

Rupured has been an active and contributing member of AFCPE for more than a decade, including serving as president of the organization in 2000. Previously he served as secretary, vice president, board member, and conference program chair.

Those nominating Rupured used words such as “visionary leader, role model, respected, creative, dependable, trusted advisor, innovative and gifted leader.” According to information provided by AFCPE, Rupured has served in leadership roles through his association with the U.S. Department of Agriculture and several editorial boards.

Rupured has helped procure funding and establish the Consumer Financial Literacy Program, a grant-funded project in more than 20 Georgia counties designed to improve the economic well-being of individuals and families through financial literacy education. CFLP is funded by the Georgia Governor’s Office of Consumer Affairs. The Consumer Financial Literacy Program consists of four main components to reach specific target audiences and the public with timely information related to the broad goal of improving economic well-being through financial literacy education.

He also helped establish a program called “Personal Financial Choices,” a three-hour workshop offered for individuals in Chapter 13 bankruptcy. The program is a partnership with the Standing U.S. Chapter 13 Trustee, Northern District of Georgia; the Trustee Education Network; the Cooperative Extension Service; and the University of Georgia College of Family and Consumer Sciences and is designed to combat the high rate of personal bankruptcies filed by Georgians, a figure that currently rests at 1 out of nearly 40 citizens.
Brody Named Regents Professor

Gene Brody (Professor, Child and Family Development) has been named a Regents Professor by the University System Board of Regents, an honor bestowed on distinguished faculty whose scholarship or creative activity is recognized both nationally and internationally as innovative and pace setting. The professorships are granted for an initial period of three years and are renewable for a second three-year period based on recommendations. Awardees receive a $10,000 permanent increase in salary. They also receive a yearly fund of $5,000 in support of their scholarship.

Brody, who also holds the title of Distinguished Research Professor, has built a body of research establishing how parents, other caregivers, siblings and peers influence children’s developmental growth despite a variety of chronic stressors, such as poverty, illness and racism. Perhaps more importantly, he has translated those research findings into family-centered preventive intervention programs for rural African-American families that are currently undergoing rigorous testing.

“Dr. Brody has always been ahead of the times in asking cutting-edge research questions,” according to FACS Dean Sharon Y. Nickols. “He has succeeded in securing substantial external funding to carry out these projects, and his dissemination of the findings has earned the respect of his colleagues nationally and internationally.”

Brody joined the CFD faculty in 1976. In 1995, he was named director of the Center for Family Research of the Institute for Behavioral Research. The center is the site of $20 million of externally funded research supported by the National Institute of Mental Health, the National Institute of Child Health and Human Development, the National Institute on Alcohol Abuse and Alcoholism, the National Institute on Drug Abuse, the U.S. Centers for Disease Control and Prevention, and the Georgia Children’s Trust Fund.

Most recently, he was awarded a “Developing Center Grant” from NIMH to expand the center’s development, implementation and dissemination of family-oriented preventive interventions to rural African-American families, thus advancing the theory and methodology of prevention science.

Clothing Digitizing Project

Students interested in historic costumes and textiles soon will be able to view items from the FACS collection more closely thanks to a digitizing project under way by Patricia Hunt-Hurst (Associate Professor, Textiles, Merchandising and Interiors) and graduate student Clarissa Esguerra (Master’s Student, TMI). With funding from a UGA Learning Technologies Grant, Hunt-Hurst and Esguerra, along with help from undergraduate students, plan to digitize nearly 2,000 ethnic and historic costume and textile items. Each image will be accompanied by cataloguing information about the artifact. “This technology will provide students a unique method for the study of fragile historic artifacts,” Hunt-Hurst explained. “Students will have access to these images via CD-Rom throughout the semester both through classroom presentation and to conduct their own in-depth analysis of selected items for research projects.”
Vera Stewart remembers catering her first dinner back in 1979 in Cartersville. “There was a salad, soup, an entrée with two sides, and dessert,” she recalled. “It was for 10 people. I did some of the food prep early and the rest on-site. I prepared the food, served it and cleaned up all by myself. I might have made $300-$400, including a tip of $100.”

Stewart used the money from that first catering job, plus a couple of others, to buy new drapes and initially that was her plan for her part-time catering business – something to fill her time while her two children were in school and make a bit of “mad” money. However, over the past 2½ decades her enterprising spirit has built what began as a “time filler” into a successful, multifaceted business.

“I finished my degree in home economics education in 1974 and taught school for four years,” she said. “When our first son was born in 1979, I opted to stay home. But soon I got antsy to be doing something and began making hors d’ouerves for other caterers.”

Making appetizers for other caterers eventually led to that first job catering a complete dinner.

Stewart doesn’t volunteer her current income, but her company – now known as Very Vera – is located in a 6,000-square-foot building in Augusta and has 22 full-time employees. With one son in medical school and the second majoring in Family and Consumer Sciences at the University of Georgia, Stewart is no longer trying to fill time. Instead, she’s more likely to be searching for a free moment or two as she juggles the struggles that are a part of being a successful business owner.

“I stay intrigued and fulfilled,” she said of growing Very Vera over the past 20 years. “I read one management or motivational book each month. And at times, I can’t get enough of reading those books. I’m constantly going back to the drawing board looking for ways to improve or enhance my business. I’ve always had something to look forward to.”

By looking forward, Stewart evolved her business from catering to making and shipping cakes to customers throughout the United States and some foreign countries to preparing entrees, such as shrimp and crawfish fettuccine, beefy tortilla pie and veggie lasagna that also can be shipped across the country. She’s also opened a café that serves a steady stream of customers each day.

Stewart’s first step in her move to mail-order was her grandmother’s pound cake recipe.

“For a while, my catering business was going really well, but then more hotels began to open in Augusta that had their own in-house caterers,” Stewart explained. “I realized that if I was going to maintain a full-time business I needed to come up with a way to have income every day, but I knew I didn’t want to open a restaurant.”

In 1993, Stewart began Very Vera, a mail order subsidiary of Vera and Company, using her grandmother’s recipes with her own twists for flavorings.

But excellent recipes are only the beginning when it comes to the mail order business. There’s also the issue of how the cakes will arrive at their destination – tasty and intact, or dried out and in a million pieces.

“One of the hardest things was finding a container to ship the cakes in,” Stewart said. “We used to order cakes from everyone who was selling them by mail order before we finally found a company that made a can that worked for our cakes.”

And what company is that? Stewart’s not telling. “That is one of our best-guarded
and, of course, cakes for dessert. But in recent months she’s added non-cake desserts as well.

“I was in the back talking with one of our bakers and scooped up a handful of the cake tops that we slice off the layers to make them uniform,” she recalled. “I thought, ‘if it’s edible, it’s saleable.’”

With that notion, Stewart and her employees began experimenting with recipes and have begun to use the cake scraps as the basis for tiramisu and banana pudding.

Stewart said some of her best training in coping with the inevitable problems that come with running any business came from the time she spent in a Home Management House at UGA as an undergraduate.

Stewart points to photos of her cakes that have appeared in publications ranging from Southern Living to The New York Times to illustrate that she’s conquered these issues.

“The cake that’s shown on page 301 of InStyle magazine is the cake we shipped to them,” she said, pointing to a photo of a strawberry layer cake that appeared in a recent issue of the magazine. “They didn’t come here and take a photo of a cake we’d just made, that’s the cake they received.”

Stewart has expanded her mail order business even further by adding a “Gourmet to Go” line of entrees that include a shrimp and crawfish fettuccine dish as well as a more traditional staple of chicken and wild rice.

In addition to everything else, Vera has opened a lunchtime café that serves a broad range of sandwiches, salads and, or course, cakes for dessert. But in recent months she’s added non-cake desserts as well.

“I was in the back talking with one of our bakers and scooped up a handful of the cake tops that we slice off the layers to make them uniform,” she recalled. “I thought, ‘if it’s edible, it’s saleable.’”

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Eight is Enough

By Denise H. Horton

It seems appropriate that Sarah Kathryn Smith’s career came about as a result of serendipity.

After all, “matchmaker” is a quaint, old-fashioned term that hints of magic and fortune telling and other elements found in fables.

But Smith (BSFCS ’98, Consumer Economics) has taken serendipity and matchmaking, combined them with the Internet, TV, radio and demographic research, and thrown in a sprinkle of hard-nosed business acumen to establish a business that has expanded to five major cities and includes plans to franchise in many more.

Eight At Eight Dinner Club began as a computer-based dream of a dot.com entrepreneur who believed he could conduct a dating service/dinner club completely on-line – sending out email notices to members about upcoming dinners, having them meet at the same pre-arranged restaurant, and allowing “nature” to take its course.

But as the dot.com bubble burst in 1999, Smith’s father learned the Eight At Eight founder wanted to unload the business and suggested his oldest daughter take on the challenge.

“I used my college savings to buy the business when I was 22,” recalls Smith, who still had college savings by virtue of attending UGA on HOPE Scholarship funds. “Mostly I was paying for a website and stationery and a small membership list.”

The next day, Smith began marketing her new business with a phone call to Atlanta radio station 99X. “I asked them if they had heard about this new concept,” she says. “I went on their show and within 48 hours had doubled the membership.”

Smith’s matchmaking skills date back to high school when she arranged dates for several couples. While none led to marriage, the couples did date happily. Now, Smith had the opportunity to use those matchmaking skills in a professional venue. For the first six months, Smith continued her day job with an investment capital firm while spending nights and weekends – and most of her salary – getting Eight At Eight up and running. “My business became my favorite hobby and expense,” she says of those early days.

Besides increasing the membership numbers, Smith also realized the importance of a personal touch. So, at each Eight At Eight gathering either Smith, her sister Emily (BSFCS ’01, Consumer Economics), or another “hostess” greets the four men and four women who gather first in the bar of the restaurant for a free drink or two and conversation.

“It’s important that every time there’s a gathering a familiar face is there to greet those attending,” Smith says.

At a recent gathering in an Italian-themed restaurant in Atlanta, Smith demonstrated her skill as groups of eight – four men and four women – gathered at 7 p.m., 7:30 p.m. and 8 p.m. Smith and three colleagues were on-hand to greet those arriving and provide the ice-breaking small talk necessary when eight strangers are meeting for the first time. Just before each group went to their table, Smith excused herself and checked out the place cards, re-arranging a few as she determined that...
particular men and women might have more in common than others.

Once the last table was seated, however, she was done for the evening. Those attending an Eight At Eight dinner pay for their own meals—separate checks already have been arranged for by Smith.

“We’ll email everyone tomorrow and ask if the dinner went well,” she says. “About the worst comment we can receive is that the table was too quiet. No one likes that, but sometimes those attending just aren’t very outgoing.”

In addition to the dinner parties, Smith also has expanded Eight At Eight to include other get-togethers for the members, who pay $150 annually for the membership plus a small fee for each dinner or other event they attend. The other events, such as “happy hours,” gatherings for dog lovers at Piedmont Park, or trips to professional sporting events, provide members an added opportunity to meet new people or to get to better know someone they met at a dinner.

Such was the case for Karen Vaughan and David McManus.

Vaughan, whom Smith calls one of her most loyal customers, began her membership with Eight At Eight before Smith even owned it. A young attorney, Vaughan said that when she returned to her hometown of Atlanta she realized that all of her childhood friends had either married or moved away. With little time to establish her own social life, Vaughan “outsourced” her social schedule to Eight At Eight.

“One of the great things about Eight At Eight is that it’s not just a dating service,” Vaughan says. “At each dinner you’re meeting seven other people, both men and women.”

Vaughan made a number of close friends and found Eight At Eight was a great networking opportunity. “I met people who were in a variety of professions and we would exchange business cards.”

Eventually, Vaughan also met her future husband at an Eight At Eight dinner. The two actually weren’t seated near each other during the dinner, but struck up a conversation while waiting on a particularly slow valet service. The next day, Vaughan emailed David McManus about an Eight At Eight cocktail party that evening. The couple married in November 2003. Among those in attendance were three close friends Vaughan also met through Eight At Eight.

Once she had established the Atlanta location, Smith decided that Eight At Eight was a concept that could work in multiple locations, so she soon established Eight At Eight Dinner Clubs in Dallas, Las Vegas, and Chicago. For the past year, she’s lived in New York City establishing an Eight At Eight there.

While living for a year in Chicago, Smith had the good fortune to meet someone connected with the Oprah Winfrey talk show. Soon, she was sitting with Oprah, explaining the concept and receiving plenty of positive feedback.

The only problem, female membership soared at all of her locations, but not enough men have signed up. To count that trend, Smith has been calling national sports talk shows, trying to land an interview. She’s scheduled to appear on “Cold Pizza” which airs on ESPN, but doesn’t have an exact date. A recent article in The Wall Street Journal focusing on the lack of men signing up for Eight At Eight and other dating organizations has eased the problem, Smith says.

“Men are always saying they can’t find women to date,” she says. “I ask them what they like to do and they say, ‘Go to sporting events, hang out in sports bars.’ Women say they can’t find men. I ask them what they like to do and they say, ‘Watch TV, go to the movies.’ No wonder they can’t find

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A Doctor’s Story

By Denise H. Horton

“If not for a friendly taxi driver from his home country of Ghana, George Cleland might never have made it to the University of Georgia.

“When I got to Atlanta, I was lost,” Cleland said. “A taxi driver came along. He pointed out the vans that would take me to the Holiday Inn in Athens.”

From that less than auspicious beginning, Cleland began a successful career in the College of Family and Consumer Sciences – earning a bachelor’s in Nutrition Science and a master’s in Foods and Nutrition – before moving on to medical school at the Medical College of Georgia in Augusta and his current medical practice in Elberton as a board-certified internist.

Although Cleland is quick to praise his UGA education, his decision to travel from his homeland in western Africa to Athens was based on weather and cost.

“My father had grown up during the British colonial era, so he was comfortable with the idea of me traveling abroad for my education,” Cleland said. “It’s amazing what you can get from the encyclopedias in the library. I studied them and decided to apply to Georgia and the University of Florida because the weather in both places was somewhat similar to that in Ghana.”

His decision was eventually based on the cost of tuition. At that time, Georgia was less expensive than Florida.

Cleland’s original plan was to major in dietetics then return to Ghana and help combat the problems of malnutrition that are rampant there. But Cleland’s cultural upbringing led to a change of major.

“After the first or second quarter I began taking quantity cooking, where you work in the dining halls learning to prepare food,” he said, chuckling ruefully to himself. “I just couldn’t do that. Men in Ghana don’t cook and I just couldn’t do that. I went to my advisor, who was Dr. (Jim) Peifer and told him I had to change my major. He encouraged me to change to nutrition science.”

As Cleland continued his education, Peifer, who died earlier this spring, became a friend as well as a mentor and advisor.

“We had various get togethers and parties at his house,” he recalled. “I got to know Dr. Peifer and others in the department even better after I got a job in the department cleaning the lab glass and animal cages. Eventually, I began preparing food for the rats.”

After completing his bachelor’s degree in 1983, Cleland immediately entered the master’s program with Peifer as his major professor and earned his master’s degree in 1986. Two publications came from his master’s thesis with Peifer focusing on how vitamin B-1 (thiamine) and vitamin B-12 function in animal populations.

“As I was finishing my master’s, I really didn’t know what I would do next,” Cleland said. “But I ran into a fellow student who told me he was going to medical school and suggested I should do that also.

“I said, ‘I’m a foreigner, how can I go to medical school?’”

Cleland’s friend explained about the entrance tests required for medical school and, after Cleland learned it was too late for him to register for the review course, his friend loaned him the handouts he received in the course.

“I took the test and I passed,” he said. “That opened the doorway for me.”

Six medical colleges expressed interest in Cleland, including the Medical College of Georgia, Harvard Medical School, George Washington and Morehouse. He received his first
acceptance letter from MCG and immediately wrote the remaining five colleges withdrawing his name from consideration.

While it would seem that traveling halfway around the world and earning two degrees would be enough difficulty, Cleland faced a new issue during medical school.

“If you were to call people at the medical school and ask about me, they would say, ‘He’s the doctor with the baby on his back,’” Cleland says.

During medical school, Cleland and his first wife divorced and he gained custody of their then 2-year-old son. When he couldn’t find day-care, Cleland would load his son – George Jr. – on his back and off the two of them would go to the hospital on the nights that Cleland was on call.

While his classmates knew of Cleland’s extra burden as a single parent, his professors did not. At least not until one suggested Cleland visit a counselor for what appeared to be depression.

“In Ghana, you don’t talk about your difficulties. You don’t ask for help. But when I told this professor that I was caring for my son while going to school, he made several suggestions that helped me,” Cleland said.

Since finishing medical school and his residency in internal medicine in 1994, Cleland has worked in several Georgia locations beginning with a stint in Vienna. He stayed there until 1997 as part of a loan repayment program that encourages physicians to work in rural areas. He next moved to Montezuma until August 2003 when he moved to Elberton.

“I received a call from a physician’s search agency asking if I was interested in moving. In February 2003 I met with the administrators of Elbert County Hospital,” he said. “Elbert County provides me with some new challenges. For example, the hospital here has an intensive care unit. That wasn’t the case in Montezuma. Here I’m able to concentrate more on my work as an internist, rather than serving as a general practitioner.”

Cleland faces two frequent challenges with his patients in the U.S. — there are those who like to express their own medical opinions and those who are unable to follow instructions, particularly on their medications, because they can’t read.

“When I came to Georgia, I thought that everyone could read and write. When I began practicing medicine, I discovered that’s not true, but very few people acknowledge that they can’t read. They’ll say they are following the instructions on a prescription, but if you ask them to read the prescription to you, they’re not able to,” he said. “Also, some patients have their own agenda. In Ghana, patients accept what the doctor says. I like patients to have questions, but sometimes patients decide they don’t need medicine, yet I know they do.”

Before he settled on medical school, Cleland said he had dreamed of earning his Ph.D. in nutrition and coordinating research and outreach projects between Ghana and the University of Georgia. Even now, he thinks about establishing continued on page 18
If you have news and information for FACS Facts send it to Suzanne Griffeth Coordinator of Alumni Relations, at suzanne@fcs.uga.edu or call her at 706-542-4881.

1940s

Hettie Jane Garvin (BSHE ’42, Home Economics) also a graduate of Pan Am University in Edinburgh, Texas, retired from teaching computer literacy in 1991. She spends her winters in Mission, Texas, and her summers in Canon City, Colo.

1950s

Joan Yow Gladin (BSHE ’53, Home Economics) and her husband, Collier, will celebrate their 50th wedding anniversary on July 31. Joan’s husband, father-in-law and son are all UGA graduates and her grandson is a freshman at UGA.

Nina Hardy Wilson (BSHE ’57, Home Economics) is celebrating 16 years of retirement this year. She lives in Montgomery, Ala.

1960s

Suzanne Shahan Aloisio (BSHE ’66, Family Development; MHE ’68, Family Development) is retired from 16 years of teaching pre-K. She currently is a music instructor for Music Class in Atlanta, teaching babies through 4-year-olds.

Stella Williams Bailey (BSHE ’69, Home Economics Education; MHE ’71, Home Economics) is a professional speaker, personal development consultant and owns her own business, The New You, in Calhoun.

Lynda Anderson Baker (BSHE ’63, Home Economics Education; MEd ’87, Home Economics Education) retired in June 2002 from Commerce City Schools where she was the school nutrition director for 18 years. She is spending more time with her family, particularly her three grandchildren.

Ann Cook Crossley (BSHE ’62, Home Economics) is co-author of The Army Wife Handbook: A Complete Social Guide and The Air Force Wife Handbook. To date, more than 42,000 copies of her books have been sold. Ann and her husband recently moved back to Marietta to be near family.

Katrina Pittman Graham (BSHE ’69, Home Economics) is vice president of the Georgia Foundation for Independent Colleges, responsible for the foundation’s fundraising efforts which provide financial assistance to students at Georgia’s private colleges and universities.

Douglas Burch Jones (BSHE ’69, Home Economics Education) works at Coronado High School in Lubbock, Texas. She has been married to Gordon Jones since 1968. Their four children attend Texas A&M University.

Gloria Doster Kellogg (BSHE ’63, Home Economics Education; MEd ’68, Home Economics Education; EdS ’94, Educational Administration) received the Georgia Family and Consumer Sciences Teachers Association Distinguished Administrator Award at the Sixth Annual Awards lunch and FACS Education alumni event on Jan. 30. This award is presented for exceptional leadership and service to FACSTA and its programs. Gloria is an administrator in the Cherokee County School System.

DiAnn Pattillo McMillan (BSHE ’63, Dietetics and Management) is celebrating her 20th year as food service director at Savannah Country Day School.

Lynda Sue Irvin Trice (BSHE ’65, Hotel and Restaurant Administration; MEd ’93, Home Economics Education) retired in June 2003 as director of the school nutrition program for Lamar County Schools after 13 years in the position. She plans to spend more time with her family, consulting and traveling.

Veronis Mason-Heggs (BSHE ’77, Fashion Merchandising) is a claims case manager in worker’s compensation for Wasau Insurance Companies in Alpharetta.

Judy M. Herrin (BSHE ’72, Clothing and Textiles) is vice president of professional services for the Community Foundation, Inc. in Jacksonville, Fla. She originally began with the foundation in 1999 as a philanthrop-
ic services associate. Her responsibilities include developing and providing services to lawyers and other professional advisors who assist clients with charitable giving and estate planning. She also works with donors and prospective donors to the foundation to help them formulate and implement their philanthropic goals.

Vera Wingfield Stewart (BSHE ’74, Home Economics Education) owner of Very Vera in Augusta, Ga., was featured in the December 2003 issue of Southern Living magazine’s Georgia Living section in an article titled “Vera Takes the Cake.”

1980s

Elaine Dukakis Berardi (BSHE ’83, Home Economics and Journalism; MS ’86 Foods and Nutrition) is currently enrolled in the Connecticut Culinary Institute.

Margie Paulk Benoit (BSHE ’82, Furnishings and Interiors) has become a 6th grade language arts teacher through the Teach for Georgia program at Ben Hill Middle School in Fitzgerald, Ga.

Lisa Kay Brannen (BSHE ’85, Child Development; MEd ’97, Special Education) is the mother of three children. She teaches special education at Franklin County High School and recently received an ESOL endorsement.

Kathleen G. Brown (BSHE ’86, Clothing and Textiles) is a sales consultant with Elmar Window Fashions in Alpharetta.

Cathy Carter (BSHE ’85, Housing; MS ’86, Housing, Home Management and Consumer Economics) is a 7th grade math teacher at Jefferson Middle School.

Lisa Hamby Chawla (BSHE ’88, Fashion Merchandising) worked in marketing for 13 years before earning a MEd in 1999. She now teaches marketing and business education at the high school level in Gwinnett County. She has been married for 10 years to Manny Chawla, also a UGA alumnus. They have a six-year-old son named Julian Fredrick Chawla.

Amy Taylor Cunningham (BSHE ’89, Consumer Economics and Home Management) is a district sales manager in digital appliance sales for LG Electronics USA, Inc. in Alpharetta.

Bethany Rosenfield Diamond (BSHE ’81, Fashion Merchandising) is CEO of The Ovarian Cycle, a nonprofit organization dedicated to funding research for the early detection of ovarian cancer. Information is available at www.ovariancycle.com.

Michelle Jones Ellington (BSHE ’89, Home Economics and Journalism) is the coordinator of alumni relations for Augusta State University.

Tammy Tate Gilland (BSHE ’88, Home Economics and Journalism) was named a Chamber Champion by the Athens Area Chamber of Commerce in February. The award highlights member volunteers for dedication and commitment to the chamber’s endeavors. Gilland is the senior director of constituent-based fund raising for the Office of Development at the University of Georgia. She manages the fund-raising efforts of development officers located in UGA’s schools, colleges, and units.

Kenneth Neal Ivory (BSHE ’87, Food Service Management) recently achieved the certified food and beverage executive credentials by the American Hotel and Lodging Association. He is a motivational speaker and leadership consultant serving as President/CEO of Ivory Management Group, Inc., a full service leadership dynamics and hospitality consulting firm. Kenneth and his wife Gail live in Durham, N.C., with their two children, Simone and Kerry.

Margaret Park Mathews (BSHE ’81, Home Economics Education; MEd ’93, Home Economics Education) is a leadership and major gifts officer for the University of Georgia Foundation.

Laurie Faulk Montgomery (BSHE ’80, Home Economics and Interior Design) earned a master’s degree in counselor’s education at Augusta State University in 2002. She is a counselor at the elementary school level in Augusta.
Lisa O’Connor (BSHE ’88, Consumer Economics and Home Management) is an associate sales director for Coldwell Banker The Condo Store in Atlanta.

Carolyn Parrish (BSHE ’81, Child Development) is an elementary school teacher at Emerson Elementary in Cartersville.

Diane Aiken Reimer (BSHE ’87, Consumer Economics and Home Management) is an accredited relocation specialist with Harry Norman Realtors in Atlanta. She is a life member of the Atlanta Board of Realtors Million Dollar Club.

Wanda Karen Thompson (BSHE ’80, Child Development and Early Childhood Education) recently completed her EdS in English Education at the University of Georgia. She teaches at Statham Elementary School.

Arrie Kate Wise (BSHE ’82, Fashion Merchandising) works for Harry Norman Realtors in Atlanta.

Janet Ramay Woodard (BSHE ’86, Home Economics Education) has been appointed the new National League of Junior Cotillions director for Morgan, Greene, and Putnam counties. The cotillions program provides instruction in ballroom dance and practice in the social courtesies. Janet and her husband James have two children.

David W. Wright (PhD ’85, Child and Family Development) and his wife, Annette M. Wright, announce the birth of their first child, Jacqueline Lacy Marie, on Dec. 8, 2003. David is the Department Head of Child and Family Development in the UGA College of Family and Consumer Sciences.

Carmen Bouknecht Dill (BSFCS ’95, Consumer Economics) is the tech prep/school-to-work coordinator for West Central Technical College in Waco, Ga.

Emmanuel Doe Fladzo (PhD ’98, Housing and Consumer Economics) worked as a consultant with the World Bank on several poverty and housing projects in Africa that related to expertise jointly developed from his dissertation research and World Bank internship. Subsequently, he was assigned economic/financial advisor to the prime minister of the Central African Republic. His service and activities in that capacity led to appointment to his current position as Fellow in Housing Studies, Joint Center for Housing, Harvard University and the World Bank.

Mike Glennon (BSFCS ’98, Consumer Journalism) is working for the Atlanta Braves Marketing Department as a senior marketing representative. He lives in Dunwoody and loves to tailgate during football season.

June Isley Gossling (BSFCS ’99, Furnishings and Interiors) is a sales representative for Brunschwig and Fils in Atlanta.

Christine Sheffield Greer (BSFCS ’99, Child and Family Development) has formed her own company, Family Matters Consulting, Inc., a service organization that works for the betterment of children, teens, and families. Chris has also developed, secured funding, and implemented the A Team Program for adopted teens and their families. This public service program provides activities and support for adopted teens and their families and is in its third year of operation.

Jennifer Serio Hatton (BSFCS ’94, Housing) is the southeast regional manager of sales and operations for Follett Higher Education Group.

Kellie Marie Hinesley (BSFCS ’95, Family and Consumer Sciences Education) is a high school FACS teacher for the Los Angeles Unified School District.

Elizabeth Humann (BSFCS ’98, Child and Family Development) has earned a master’s degree in counselor education from the University of Virginia. She is a middle school guidance counselor at Athens Academy.

Elizabeth Irene Hutcheson (BSFCS ’94, Furnishings and Interiors) is an Allied ASID Director for H&L Design Group, Inc. in Atlanta.

John Thomas Lyell, Jr. (BSFCS ’92, Hotel and Restaurant Administration) is a regional manager for Long Horn Steakhouse. He lives in Orlando, Fla., with his wife, Michelle, and daughter, Mallory.

Rabun Baldwin Martin (BSFCS ’95, Furnishings and Interiors) is an interior designer for her own business Rabun Mary Interiors.

Rhonda Graham Matthews (BSFCS ’91, Home Economics Education) is an Extension agent in the area of food safety and nutrition with Clemson University.
**Brandie Miner** (BSFCS ’96, Consumer Journalism) is director of communications and marketing for the Georgia Association of Realtors in Atlanta. She is a member of the Public Relations Society of America and the Magazine Association of Georgia as well as the 2003-04 co-chair for the Friends Junior Committee for Children’s Healthcare of Atlanta.

**James Eddie Owens, Jr.** (BSFCS ’97, Consumer Economics) is a sales consultant for Carmax in Norcross.

**Kathleen Marie Quance** (MS ’96, Child and Family Development) is a child-life specialist and counselor at the Hospice of the Florida Sun Coast.

**Greg Richards** (BSFCS ’99, Consumer Economics) is a territory manager with Simpson Brick, which specializes in mortar mix, brick, block, sand, and fireplace materials in Commerce.

**Amanda Blackistone Somers** (BSHE ’90, Consumer Economics) has been elected president of the Georgia Business Travel Association for 2004. She is the travel procurement specialist for Coca-Cola Enterprises where she has worked for 14 years.

**Elizabeth Anne Whigham** (BSFCS ’96, Child and Family Development) is a district sales manager with Teknion LLC in Atlanta.

**Heidi Kay Peters Williams** (BSFCS ’94, Home Economics Education) has been teaching health education for 11 years at a middle school in the Duval County, Fla., Public School System.

**Jonathan Wilson** (BSFCS ’96, Consumer Economics) is eastern regional sales manager for Zeag North America Inc., a parking solutions company, in Atlanta.

**Paul Armistead** (BSFCS ’03, Consumer Economics) is a marketing consultant for Pie Head Productions, a multi-media design agency in Boston.

**Lisa Belliston** (PhD ’03, Child and Family Development) received her PhD in fall 2003. Her dissertation was titled, “Dyadic and longitudinal approaches to parent-child relationships in late life: A contingent exchange perspective.”

**Angela Black** (MS ’03, Child and Family Development) completed her master’s degree in fall 2003. Her thesis was titled, “African-American maternal psychological functioning: The impact of racism, personal stressors, and social support.”

**Lakeisha Bland** (MS ’03, Child and Family Development) completed her master’s degree in fall 2003. Her thesis was titled, "Factors affecting the training needs and barriers of school-age care administrators.”

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**UGA Designing Dawgs**, a networking and informational opportunity for those in the Atlanta area who are working or are interested in the furnishings and interiors area, hosted its most recent event in March at Southeast Appliance Distributing in Roswell. Kathy Collier (BSHE ’69, Home Economics and Art) and Melissa Rose (Senior, Furnishings and Interiors) were among those attending the presentation, titled “Beyond Pancakes and Bacon” and featuring a demonstration of the Viking built-in 24-inch griddle and discussion of consumer trends in kitchen selections. “Lead Dawgs” for Designing Dawgs are: Kelly McGill Dean (BSHE ’89, MS ’91), Tricia McLean (BSHE ’83), Catherine Hube Stockman (BSFCS ‘91), and Pam Goldstein Sanchez (BSHE ’84). In addition to alumni, Furnishings and Interiors faculty and students also attend Designing Dawgs events. For more information on the program visit the Designing Dawgs webpage at [http://www.fcs.uga.edu/development/ddawgs/index.html](http://www.fcs.uga.edu/development/ddawgs/index.html).

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**Save the date now for the 10th Annual South Campus Tailgate**

This milestone event will be held Saturday, Sept. 18, at Legion Field on the UGA campus, prior to the UGA-Marshall game.
Bradley Logan Bohannon (BSFCS '01, Consumer Economics) married Alicia Wrigley on September 27, 2003 at the University of Georgia Chapel. He is currently a political director for the Lynn Westmoreland for Congress campaign. The couple resides in Newnan.

Elizabeth Buck (MS '03, Foods and Nutrition) completed her master’s degree in fall 2003. Her thesis was titled, “The effect of the flavonoid quercetin on phase 1 and phase 2 enzyme activity in the SW-480 human colon carcinoma cell line.”

Jennifer Denise Conley (BSFCS '01, Child and Family Development) is starting graduate school at UGA in Child and Family Development.

Tracey Leigh Daniels (MS '03, Child and Family Development) completed her master’s degree in fall 2003. Her thesis was titled, “Noncustodial father involvement and child competence following divorce: Does consistency matter?”

Ashlie Wright David (BSFCS '01, Child and Family Development) has been promoted to banking officer at Athens First Bank & Trust Company. She started her career with the bank as a teller at the Butler Crossing branch. She also served as a lending assistant in the business banking department and currently is a mortgage lender in the specialty lending department.

Amy Dykes (MS '03, Textiles, Merchandising and Interiors) completed her master’s degree in fall 2003. Her thesis was titled, “Documentation of a Marino Fortuny delphos gown.”

Erika Escoe (BSFCS '00, Consumer Journalism) is the property manager for Cambridge Apartments in Athens.

Elizabeth Finley (BSFCS '02, Consumer Economics) is a division recruiter for Pulte Homes in Las Vegas, Nev.

Dana Herrimgdine Frye (BSFCS '01, Furnishings and Interiors) married Marcus Frye on September 21, 2002. She is the assistant store manager for Kids “R” Us in Tucker.

Christa Leigh Hall (BSFCS '01, Furnishings and Interiors) is an interior designer with Palette, a design company in Alpharetta.

Christian Hill (BSFCS '02, Consumer Economics) is a sales representative for R.J. Reynolds Tobacco Company.

Chad Eric Howard (BSFCS '01, Consumer Economics) is manager of Wells Fargo Financial in Duluth.

Amy Dykes (MS '03, Textiles, Merchandising and Interiors) completed her master’s degree in fall 2003. Her thesis was titled, “Documentation of a Marino Fortuny delphos gown.”

Jieon Kim (MS '03, Textiles, Merchandising, and Interiors) is working on a PhD at Auburn University.

Amanda Knapp (MS '03, Child and Family Development) completed her master’s degree in fall 2003. Her thesis was titled, “Intergenerational transmission of creativity: Interrelations of parent creativity, child creativity and home environment.”

Clint Thomas Larkin (BSFCS '02, Housing) works for the sales department of Trinity Granite, Inc., Natural Granite and Marble in Athens.

Jill Roper Looper (BSFCS '00, Family and Consumer Sciences Education) married Paul Looper in 2001. She teaches early childhood education, child development, and family dynamics classes at Poinciana High School in Osceola County, Fla. She received the First Year Teacher of the Year Award in Fall 2003. She is also employed part-time at Walt Disney World.

Melissa Matthews (BSFCS '00, Dietetics) healthcare marketing specialist with Sysco, a food and health products broker and distribution company, was the 2003 Publix Visiting Practitioner in the Foods and Nutrition Department of the College of Family and Consumer Sciences.

Rachel P. Merry (BSFCS '02, Consumer Journalism) is the assistant director for the University Career Center at Georgia College and State University in Milledgeville.

Melissa Lane Mullin (BSFCS '02, Child and Family Development) works as the program service director for Morningside Assisted Living in Athens.

Cheryl Neale (MS '03, Child and Family Development) completed her master’s degree in fall 2003. Her thesis was titled, “Perceived sibling compatibility and the effects of personality.”

Jason Oliver Norton (BSFCS '02, Consumer Economics) is a registered account administrator for Wachovia Securities in Athens.

Teresa Nunn (MS '03, Housing and Consumer Economics) is employed by Universal Design Alliance in Suwanee.

More than 100 alumni and friends attended the FACS Education event held Jan. 30 in Atlanta. Held in conjunction with the Family and Consumer Sciences Teachers Association, those attending enjoyed lunch, sponsored by the Georgia Egg Commission, and heard FACS Dean Sharon Y. Nickols discuss the continuing relevance of FACS education. Among those attending were (L-R) Harileen Conner (BSHE '83; MEd '91), Anna Mashburn (BSHE '82; MEd '84) Wanda Renfroe (BSHE '83; MEd '89) and Katrina Bowers (BSHE '84, FACS Director of Development). During the meeting, Gloria Kellogg (BSHE '63; MEd '68; EdS '94) was awarded the FACSTA Distinguished Administrator Award.
Jeffrey D. Ogletree (BSFCS '01, Consumer Economics) is a commercial billing and collection manager for patient business services at Athens Regional Medical Center.

Jonathan Ashley Osborne (BSFCS '02, Fashion Merchandising) has accepted a writing position in the president’s office at the Savannah College of Art and Design.

Roshni Patel (MS '03, Foods and Nutrition) completed his master’s degree in fall 2003. His thesis was titled, “Effects of lipoic acid on porcine adipocyte differentiation in a primary culture model.”

Ryan Ansley Posner (BSFCS '00, Child and Family Development) is the information technology and media coordinator for CFC Refimax Refrigerant Sales and Reclamation in Marietta.

Danae Poulos (BSFCS '00, Consumer Economics) is a system analyst for Athens Regional Medical Center.

Alison Quod (MS '01, Child and Family Development) married Derek Mueller on October 25, 2003. She is a community physician liaison for Children’s Healthcare of Atlanta.

Anna Elizabeth Rivenbark (MS '03, Housing and Consumer Economics) completed her master’s degree in fall 2003. Her thesis was titled, “A hedonic price comparison of manufactured homes with site-built homes.”

Kisha Shooks (BSFCS '00, Fashion Merchandising) is assistant manager of The Gap Kids store at Cumberland Mall in Atlanta.

Kimberly Wills Sleeman (BSFCS '01, Fashion Merchandising) is an independent beauty consultant with Mary Kay Cosmetics in Woodstock.

Dionne Stephens (PhD '03, Child and Family Development) completed her PhD in fall 2003. Her dissertation was titled, “Influence of female sexual scripts depicted in hip-hop on African American young adolescent understanding of sexuality.”

Joseph Harrison Tillman, Jr. (BSFCS '02, Child and Family Development) is the youth pastor for Jones Chapel United Methodist Church at Madras. He is also pursuing a master of divinity degree at the Candler School of Theology at Emory University.

Robin Grace Towery (BSFCS '03, Furnishings and Interiors) is a designer for Kitchen and Bath Concepts in Roswell.

Michelle Tyree (BSFCS '03, Fashion Merchandising) is a campus intern for the Fellowship of Christian Athletes at the University of Georgia.

Carlton Walstad (BSFCS '03, Consumer Economics) is working for Timberland Investment Management Organization as a real estate manager in Atlanta.

Dax Weekley (BSFCS '01, Consumer Economics) is a pupil transportation sales representative for Atlanta Freightliner.

Min Yao (PhD '03, Textiles, Merchandising and Interiors) completed her Ph.D. in fall 2003. Her dissertation was titled, “A new chemical for antimicrobial finishing on carpets and textile materials.”
Jorge Atiles (Associate Professor, Housing and Consumer Economics and FACS Extension) has been appointed to the Housing Task Force of Gov. Sonny Perdue’s Latino Commission for a New Georgia. The group will advise the commission on policy issues and strategies for improving housing for the state’s Latino residents.

Katrina Bowers (Director of Development) is the only UGA employee selected for the 2004 Leadership Georgia.

Nancy Canolty (Associate Professor, Foods and Nutrition) has retired effective May 30 after 24 years on the faculty.

Renee Dotson (County Extension Coordinator, Gilmer, Pickens and Cherokee counties), Gail Hanula (Public Service Assistant, FACS Extension) and Lupita Stephens (County Extension Program Assistant, Gilmer County) were recognized at the FACS Honors Day Luncheon for their contributions to the College’s outreach efforts. Dotson received the Outreach County Agent Award; Hanula received the Outreach Faculty Award; and Stephens received the Outreach Paraprofessional Award.

Betty Etters (Instructor, Textiles, Merchandising and Interiors) and Nolan Etters (Professor, Textiles, Merchandising and Interiors) have retired from their respective positions. They joined the faculty in 1987. Dr. Etters will continue conducting research on a part-time basis.

Joan Fischer (Professor, Foods and Nutrition) has been named the Outstanding Dietetics Educator for Area III of the American Dietetic Association for undergraduate programs in dietetics and the Outstanding Educator by the Georgia Dietetic Association.

Charles Halverson (Professor, Child and Family Development) has retired after 27 years on the faculty.

Ian Hardin (Department Head, Textiles, Merchandising and Interiors) has received an Outstanding Alumnus Award from the Samuel Ginn College of Engineering at Auburn University.

Ruth Harris (Associate Professor, Foods and Nutrition) has received a five-year grant of $1.3 million from the national Institutes of Health for her grant: “Chronic Effects of Acute Stress on Rats;” and a four-year grant of $1.03 million from the National Institute of Diabetes and Digestive and Kidney Diseases for her grant: “Leptin and Peripheral Glucose Metabolism.”

Judy Harrison (Associate Professor, Foods and Nutrition and FACS Extension) was named a Hill Award winner at the annual Public Service and Outreach meeting in January.

Hui-Chin Hsu (Assistant Professor, Child and Family Development)

Michael Rupured (Financial Management Specialist, Housing and Consumer Economics and FACS Extension), and Charles Yang (Professor, Textiles, Merchandising and Interiors) received three of the five faculty awards at the annual Gamma Sigma Delta Awards Banquet. Hsu received the Junior Faculty Award for her research; Rupured received the Distinguished Extension Award; and Yang received the Senior Faculty Award based on his research accomplishments. David Wright (Department Head, Child and Family Development) is the incoming president of Gamma Sigma Delta.

Jenny Manders (Coordinator of Community Safety, Institute on Human Development and Disability) has received a $250,744 grant from the U.S. Department of Justice, Office of Violence Against Women for her project: “Safe and Able Lives: Judicial Training Project.” The project will train judges for cases involving violence and sexual assault against child and adults with disabilities.

Julia Marlowe (Associate Professor, Housing and Consumer Economics) has received support from UGA President Michael Adams’ Venture
Fund for a study of pre-paid phone cards used for calling Spanish-speaking countries to determine if false advertising is involved in the promotion of these cards.

Joan Koonce Moss (Associate Professor, Housing and Consumer Economics) has been named this year’s FACS Teacher of the Year. Karen Leonas (Professor, Textiles, Merchandising and Interiors) has been named the FACS Advisor of the Year. Departmental Teachers of the Year are Naz Kaya (Assistant Professor, Textiles, Merchandising and Interiors); Diane Hodson (Academic Professional, Child and Family Development); and Nancy Canolty (Associate Professor, Foods and Nutrition). Departmental Advisors of the Year are Diane Hodson (Academic Professional, Child and Family Development); and James Hargrove (Associate Professor, Foods and Nutrition).

Rebecca Mullis (Department Head, Foods and Nutrition) has been appointed as a member of the Institute of Medicine’s Committee to Assess Worksite Preventive Health Program Needs for NASA Employees. The committee will determine if there are chronic disease issues unique to the NASA work force and assess employee awareness concerning existing preventive health programs.

Meredith Barrs (Senior, Dietetics), Erin Fields (Senior, Nutrition Science) and Anna Elizabeth Maxey (Junior, Consumer Journalism) have been inducted into Blue Key National Honor Society. Blue Key recognizes scholarship and service.

Melanie Crosby (Master’s Student, Fashion Merchandising) has received a $1,000 research grant from Kappa Omicron Nu, a Family and Consumer Sciences honor society, for her research project, “Sizing Issues and Their Effects on the Emotional Adjustment Processes of Female Study Abroad students: A Cross-Cultural Study.” She will conduct her research in Japan and the U.S.

Elizabeth Martin (Senior, Nutrition Science) has been selected for Leadership UGA.

Lori Slade (Senior, Dietetics), was a First Honor Graduate for spring 2004. First Honor Graduates have maintained a 4.0 grade point average throughout their college career.

Lori Slade (Senior, Dietetics) and Stefanie Foxworth (Sophomore, Child and Family Development) were recognized as the FACS Outstanding Senior and FACS Outstanding Sophomore respectively at the Gamma Sigma Delta banquet.

Colleague Linda Toney described Williams as “an octopus. The reason being the way Nikki can multi-task. You would think she has eight arms, which are attached to eight very capable hands as she handles the varied needs of the faculty and graduate students.”

In addition to her job, Williams also serves the community in a variety of ways, including helping families with crisis recovery and providing tax preparation assistance to lower-income workers and students. She also has volunteered her time with the Mercy Clinic in Athens, which provides medical care to indigent patients. In addition, she is continuing her own education at UGA through taking classes.

Students

Jessica Archer (Senior, Furnishings and Interiors) was among the top students from 10 programs selected to display her work at the “New Talent Showcase” at the Teknion Showroom in Buckhead.

Meredith Barrs (Senior, Dietetics and Consumer Foods) was selected as one of 10 “Outstanding Senior Leaders” at UGA by Pandora. She will be featured in the 2003-04 UGA yearbook.

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Nikki Williams (Administrative Secretary, Housing and Consumer Economics) has been awarded the 2004 Nettie Marie Nickols Outstanding Staff Performance Award.

In the nomination letter, Teresa Mauldin, HACE graduate coordinator, noted that Williams handles the many responsibilities she has as graduate coordinator assistant both in a timely manner and with great enthusiasm. “She goes beyond what is expected of her. Her willingness to learn and take on new challenges is refreshing.” Mauldin said.

Macon Marketplace 2005

A brand new alumni event is in the works for spring 2005 in Macon. FACS alumni entrepreneurs who are interested in having a booth at the marketplace are asked to contact the co-chairs of this event: Peggy Eaton Miller (BSHE ’59) at 478-477-2144 or by email at peggymiller@cox.net; or Lisa Bryant Walker (BSHE ’83) at 478-757-0530 or by email at jwalkerjimbo@aol.com. Original products will have first booking.
“One of the requirements was to make a meal using all kinds of different equipment. So you had to learn to use the blender and the robo-coupe and the microwave,” she said. “Also, you would get assignments that said a key piece of equipment, such as the stove, was broken and you had to learn to adapt your skills and recipes and use other equipment.”

As she looks back over her company’s growth and evolution, Stewart’s focus is on the positive things.

“I’m a big believer that things happen for a reason,” she said. “Sure, I was disappointed when I wasn’t getting the big catering jobs and competition grew, but now I’m not working on the weekends, I’m spending them with my husband. It’s given us freedom as a couple to enjoy each other.”

Frequently, that time together is spent at their beach house in Beaufort, SC.

“We are very basic eaters at home,” Stewart said. “During the week, we frequently go out to eat or I take something home from here. But at Beaufort we cook. We enjoy standing in the kitchen and visiting with each other while we’re cooking shrimp and vegetables.”

Each other! They’re not where the other people are!”

While at first blush it might seem that Smith’s success hinges solely on the force of her own personality, she credits the principles she learned in consumer economics with providing the grounding she needs to continue making her business grow.

“I originally chose consumer economics because it had no language requirement. Instead, I took computer and internet classes,” she says. In addition, the major gave her the opportunity to learn about pricing strategies and consumer behavior. As she considers expanding, Smith has returned to professor Doug Bachtel for help in determining which cities have the right demographics for an Eight At Eight franchise.

“He and Mick Ragsdale sat me down and said that Las Vegas was a market worth expanding to because it had a large enough population of single professionals to start an Eight At Eight franchise there,” she says. “They were also a tremendous help in explaining what facts to look for and what tables to use within the census bureau.”

As she continues living in New York City, establishing Eight At Eight there, Smith is also making plans to sell franchises in other large markets.

“I have my hands full managing the five locations that already are established,” she says. “But I would like to sell 20 to 30 franchises and expand the business more that way.”

As for her own personal life, the Vivian Leigh look-alike who earned money during the Atlanta Olympics by appearing as Gone With The Wind’s Scarlett O’Hara, says she’s too busy managing her business to have much of a social life, but maybe one day she’ll save herself a seat at an Eight At Eight dinner.

George Cleland continued from page 9

a clinic in Ghana and spending half of each year there, but there are many problems.

“At this point, the most I can do is visit and occasionally give presentations,” he said.

Cleland finds many of the same health problems in both his practice in Elberton and in Ghana – hypertension and diabetes, and their complications.

“The life expectancy in Ghana is approximately 45, attributed to illnesses, particularly hypertension and diabetes,” he said. “At my mother’s funeral in 1998, I spoke for the family. I asked for hands to be raised by everyone who had diabetes or hypertension. Everyone did. But no one had sought help. There’s a culture of silence. It’s taboo to discuss it. There is still the idea that when someone has a stroke that it is a contagious disease and that sudden death may be attributed to evil spirits, particularly a young adult’s death.”

After 25 years in Georgia, Cleland has lived longer in the United States than in his native Ghana. His son, George Jr., is completing his freshman year at Valdosta State. In addition, Cleland has remarried and he and his wife, Hilaria, are expecting a baby in October.

As he thinks about his life as a doctor, Cleland recalled what prompted his interest in medicine.

“There was a young Ghanian from Germany who came to live in the town where I was attending high school. He was a friend of my older brother,” he said. “I remember staying at his house on the weekends and he would get calls in the middle of the night about an emergency. I remember thinking, ‘This guy is an important person.’ I thought, ‘Maybe I’d like to be like him.’”

Dr. Cleland reviews charts with medical assistant Keka Shepard.
Editor's Note: In a number of cases, the College of Family and Consumer Sciences has only recently been notified of the deaths of graduates who died a number of years ago.
Dr. James J. “Jim” Peifer 1924-2004

Dr. James J. Peifer, Associate Professor Emeritus in the Department of Foods and Nutrition, died March 22, 2004. He was 79 years old.

Dr. Peifer was internationally known for his research on fish oils and heart disease. He also did important work regarding essential fatty acids early in his career. He received his bachelor of science degrees in both chemistry and biology from Ursinus College in 1948 and his PhD in 1954 from Rutgers University in biochemistry and physiology. He was on the FACS faculty for 21 years, beginning in 1967. His honors included being named a research fellow at Karolinska Institute in Stockholm, Sweden, by the American Heart Association. He also was awarded the Creswell Award in 1993.

Dr. Peifer joined with Dr. Dick Endsley in establishing the Peifer-Endsley Research Award in 1997. This award recognizes students whose research during graduate school has made a significant contribution to advancing knowledge in one or more specialty areas of the College.

In 1997, Dr. Peifer wrote a brief synopsis of his career, including his arrival in the Foods and Nutrition Department:

“In 1967 Bill Caster and I were the only Graduate Faculty members in our Foods and Nutrition section … and research laboratory facilities were extremely limited. An ancient chemical hood, very limited lighting facilities, no animal quarters and a few thousand dollar budget characterized my initiation into Academia at the Institution,” he wrote. “There was the promise of new research facilities within a year, but this did not materialize until some 5 years later (1972).”

Dr. Peifer goes on to explain some of the efforts he and Dr. Caster made to enhance the FDN program and concludes by saying, “The Department now includes a many faceted approach to Human Nutrition including basic genetic-metabolic studies of obesity, metabolic aberrations of diabetes, applied research studies of Centenarians and the interrelationships between exercise and nutrition. In 1967 I could never have anticipated such a diversity of activities in our Nutrition Department…. It is my hope that my contributions to the Endsley-Peifer Scholarship Fund may provide support for additional promising graduate students in our Foods and Nutrition Department of this College of Family and Consumer Sciences.”

Dr. Peifer is survived by his wife, Miriam; sons Richard J. Peifer, Garner, NC; and John W. Peifer, Atlanta; daughter, Audrey Gargiullo, Atlanta; and five grandchildren.

To make a gift in memory of Dr. Peifer to the Endsley-Peifer Research Award Fund, checks should be made out to the UGA Foundation/Endsley-Peifer Research Award Fund and sent to Katrina Bowers, 224 Dawson Hall, College of Family and Consumer Sciences, University of Georgia, Athens, GA 30602.
Woodpiles, Peanuts and Priceless Memories
Family Philanthropy: Preparing the Next Generation

J. Frank (BSA ’51, MS ’62) and Janet McGill of Tifton believe in sharing with others. They have supported causes locally and globally, including the J. Frank McGill Scholarship in the UGA College of Agriculture and Environmental Sciences, initiated in Frank’s honor by members of the peanut industry.

With four grown children and 14 grandchildren, the McGills have begun the thoughtful process of engaging their family in their charitable giving. They are asking their children to play a major role in deciding where future gifts, over and above their church tithes, will be made. Instead of all four children helping divide the McGills’ special giving, they are allowing each child to direct one year’s gifts.

“This way, all four children can research where they want us to direct a major gift based upon those institutions that have had a major impact on their lives,” Frank explained. “They know their year is coming and can plan as thoughtful givers should.”

The McGills began with their youngest child, Kelly McGill Dean (BSHE ’89, MS ’91).

“It was clear to us that Kelly wouldn’t need much time to decide. She is as big a Bulldog as I am!” Frank said.

As an active FACS alumnus, Kelly is currently a member of the Campaign Steering Committee, gives leadership to UGA Designing Dawgs, and is a representative of FACS on the UGA Alumni Association Board of Directors. Kelly and her husband Stanley (BBS ’85, MACC ’86) are FACS Presidents Club members and can be spotted tailgating behind Dawson Hall during home football games.

“I can’t tell you how thrilled Stanley and I were with the honor of creating the Kelly and Stanley Dean International Study Abroad fund in FACS,” Kelly said. “We always thought we’d create an endowment when we had more resources, but to have this opportunity now, made possible by my parents, is even more special! We can’t wait to meet the first award recipient!”

The McGills told Kelly and Stanley about their intentions Nov. 11, 2003, the day their son Mitchell was born.

“We thought the significance of giving to future generations was magnified on this special day,” Janet said. “We fully expect our family’s values to continue to live through Mitchell and our other grandchildren.”

Charlie Collier, senior philanthropic adviser at Harvard and author of Wealth in Families, defines family wealth as having four dimensions: human, intellectual, social and financial. He encourages families to look beyond financial wealth and to nurture the human, intellectual and social capital of each family member.

“Family philanthropy has the potential to provide a safe environment in which children and grandchildren can learn the skills necessary to lead fulfilling lives and steward inherited wealth responsibly,” according to Collier. “Moreover, family philanthropy sends a message to children and grandchildren about the importance of the values of personal and financial generosity—that we as a family believe there is something important to do beyond ourselves.”

Family philanthropy is abundant in the McGill family. Frank and Janet reflected that their parents taught them to “leave the woodpile a little higher than we found it.”

The College thanks them for this multi-generational gift.

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