

ISSUE No. 3
SUMMER 2022

UNIVERSITY OF
ROCHESTER
GOOD
THINGS FOR
ALUMNI AND
FRIENDS

MELIORA
EVER BETTER

BUZZ

FAVORITE SPACES

Herb Smith '91E has a home office that's as dynamic as he is

MIRACLE KID

Jack Harrison is proof that anything is possible

ALUMNAE ENTREPRENEURS

Mixing it up in the kitchen and on the farm

JUST FOR FUN

A secret sauce, a crossword puzzle, and more



CONGRATS, GRADUATES!

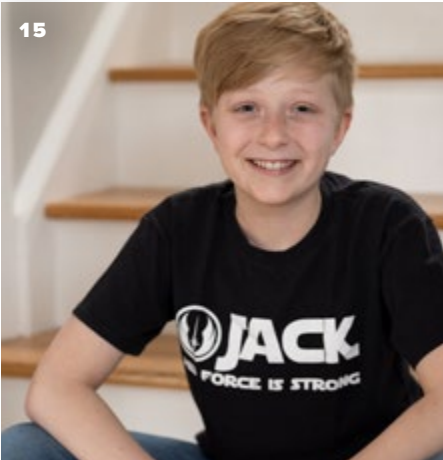
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ON THE COVER: On May 13, 2022, the University of Rochester celebrated the achievements of all members of the Class of 2022.

Illustration by Chris Lyons



COMMENCEMENT STORIES AND PHOTOS
rochester.edu/commencement

DEAR READER,

The University recently celebrated the Class of 2022 with an energetic, outdoor Commencement in Fauver Stadium at the Brian F. Prince Athletic Complex. The sun was out, the skies were blue, and the energy of the day pulsated from one end of the stadium to the other.

For President Sarah Mangelsdorf—who has guided four Commencements during her presidency, including the October 2021 festivities for the Class of 2020—this year was a special opportunity to honor all graduates, together and in person. The University had not held a Commencement in the stadium since 1995, and we were fortunate to have a beautiful day for the return of this Rochester tradition.

Bringing the Rochester community together for a One University Commencement is both a practical and a symbolic illustration of the collective impact the University makes in our society. For generations, Commencement has marked the important life transition from student to alumnus. With more than 120,000 alumni across the country and around the world, our graduates join an international network of people committed to making the world ever better. Inside this issue of the *Buzz*, you will meet a few young alumni who are using their Rochester educations to chart their own journeys through entrepreneurship.

As our graduates embark on their next adventures, we hope they remember they always have a place in the University of Rochester family. Whether they come back for Meliora Weekend in the fall or stay connected in some other way, let's all recognize the difference we make as a community—and the value of our relationships with each other and the University.

Congratulations to the Class of 2022!

Sincerely,

Thomas Farrell '88, '90W (MS)

Senior Vice President for University Advancement



ALUMNAE ENTREPRENEURS

Mixing it up in the kitchen
and on the farm

by KRISTINE KAPPEL THOMPSON



Yuting Yang (left) and Anna Gaines (right)

Photo by Brett Loie

STARTING A SWEET VENTURE:

Anna Gaines '15 and Yuting Yang '16

These two engineers-turned-entrepreneurs sell cookies to spread joy.

In high school, Yuting Yang '16 was a Chinese exchange student in Palmer, Alaska, when she met Anna Gaines '15. The two became fast friends and later attended the University of Rochester together, both determined to become engineers. After graduation, Gaines went to work for an engineering firm in Philadelphia and Yang for an engineering consulting firm in New York City.

During the pandemic, Yang and Gaines realized that they derive happiness through the simple things in life. That's when Gaines left her job to return home to Alaska and start a macaron business, GG Macs. Yang later offered to help bring the business to Los Angeles, where she and her husband live.

"Something small and sweet, like a macaron, can make people smile,"

says Gaines. "That's what we want our business to do—to bring joy to people and their communities."

The Sugar House makes about 700 macarons a day in their L.A.-based commercial kitchen, and their colorful confections are available in both L.A. and Anchorage at farm markets, through catering orders, via DoorDash, and as corporate gifts.

macaron ≠ macaroon



Macaron

[mah-ka-ROHN]

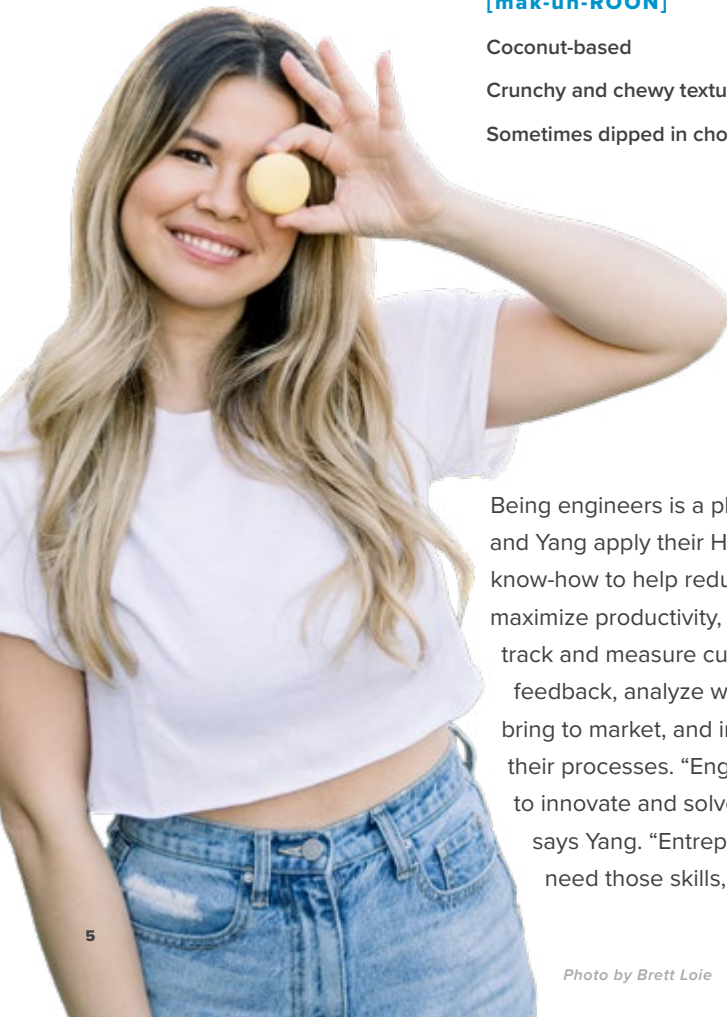
- Almond-based
- Delicate meringue texture
- Creamy jam, ganache, or buttercream center



Macaroon

[mak-uh-ROON]

- Coconut-based
- Crunchy and chewy texture
- Sometimes dipped in chocolate



Being engineers is a plus. Gaines and Yang apply their Hajim School know-how to help reduce waste, maximize productivity, track and measure customer feedback, analyze what they bring to market, and improve their processes. “Engineers love to innovate and solve problems,” says Yang. “Entrepreneurs need those skills, too.”



Today, the Sugar House offers a range of flavors, from the traditional vanilla, chocolate, and lemon to seasonal favorites like matcha and chocolate-covered strawberry. Gaines and Yang also make trending flavors such as sweet-and-salty chocolate potato chip macarons. Red bean custard is a popular flavor, too, especially in L.A., where many people enjoy



So you want to be an entrepreneur?

Gaines and Yang offer the following advice:

TAKE RISKS.

Recent graduates often have less responsibility than those who are settled in their careers, and it's easier to make a big move when you are younger. If you have a passion project in mind, now could be the best time to pursue it.

BE READY TO WORK HARD.

We work six days a week and often start early. Being an entrepreneur doesn't mean working 9 to 5—you have to be okay with that and with building from scratch.

KEEP LEARNING AND ADAPTING.

We aren't professional bakers by training. We've had to learn how to do it, plus master skills such as accounting and social media—or know when to hire outside help.

DO WHAT BRINGS JOY.

Although we love cookies, other people are likely inspired by something else. For us, giving people a cookie gives us joy. We've even set up our farm market booth to look like an ice cream counter. People can see through the glass counter and view all the cookies and colors and it makes them smile.

LEAN ON OTHERS.

Be open to meeting new people and ask for help from people in your communities and in your networks. For instance, our graphic designer is a classmate from the University, and we are plugged into *The Meliora Collective*. We give a lot of advice to other entrepreneurs, too. By paying it forward, we can all help each other.

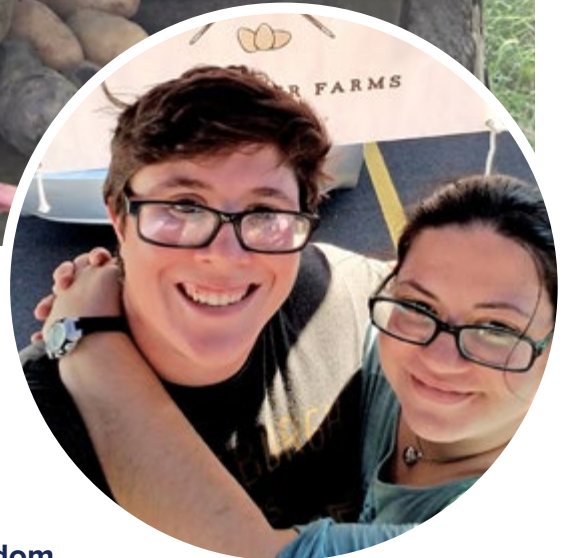
Asian-influenced flavors.

“My personal favorite is our raspberry macaron,” adds Gaines. “The white chocolate ganache mixed with pureed, fresh raspberries is delicious.”

The business is creating great memories for Gaines and Yang. “I'll never forget this one little boy who came up to our booth

recently,” says Yang. “I watched him dig through his pockets for change. He came up short, but the person behind him gave him what he needed to get the cookie he wanted. Cookies do that—they bring us together.”

FIND OUT MORE
www.sugarhouselosangeles.com



FROM THE GROUND UP: Emma Rainwater '11 and Naomi Salama '08

These farmers and life partners talk about creativity, sustainability, and seasonal wisdom.

Emma Rainwater '11 and Naomi Salama '08 run Rainwater Farms in Honeoye Falls, N.Y., a small farm where they grow fruits and vegetables and make wood crafts from materials on their land. The couple lives there with their two-year-old daughter, Norah, a flock of chickens, a rooster named Rex, two dogs named Barley and Crook, and an array of deer, rabbits, and other visitors from the neighboring woods.

Seasonal wisdom

During the planting and harvesting season, each day begins with a walk. "A 20-minute walk gives me time to notice the weeds that need tending, bugs that are about to take over a crop, plants that need special attention, and equipment that needs fixing," says Rainwater, who dedicates 100 percent of her time to the farm. Salama is a house-call veterinarian during the day and a farmer during her off-hours.

Rainwater and Salama believe in seasonal wisdom. This means creating healthy food on healthy soil for a healthy community. It also means being aware of and doing what they can to lessen their ecological impact.

For instance, they use push-behind cultivators and rely on a tractor for moving compost and growing their vegetables in permanent, raised beds. They also use their fields in rotation,

allowing beds to go fallow, a practice that restores the beds' fertility and healthy microbes. The couple has earned Certified Naturally Grown farm status, too, a recognition given by peer farms that endorses their commitment to conscious, sustainable practices.

The early days

Salama grew up with a healthy respect for her mother's vegetable patch, helping to harvest fresh tomatoes and zucchini by the bushel and distributing the excess throughout the neighborhood.

Rainwater's father loved gardening—a passion she discovered later as part of Rochester's Center for Community Engagement. That's when she became involved with the Westside Farmers Market. She also worked on a farm for two years when she was an AmeriCorps volunteer.

College roots

As a first-year student, Salama founded the Sledgehammers, Rochester's first women's rugby team. Rainwater's close friends joined the team, and she and Salama hung out as friends in Anderson, in the unofficial "rugby suite." After graduation, they reconnected and started dating.



ALUMNAE ENTREPRENEURS



DISCOVER MORE
rainwaterfarmsny.com

Although Rainwater’s career took a non-linear path, Salama, an ecology and environmental biology major, stayed true to her course. After Rochester, she earned her veterinary degree from Cornell University, where she and Rainwater lived for a year, homesteading with their first seven laying hens and dreaming of one day starting their own farm. They even got married at the Ithaca Farmers Market in 2015.

In season

In the summer, the farm comes alive with colors, texture, and smells. Heirloom tomatoes adorn vertical trellises and cherry tomatoes grow inside a 70-foot-long row. Kale and other greens, shiitake mushrooms, asparagus, and zucchini—along with flowers and perennial herbs—flourish. Their tiny orchard also produces apples, cherries, peaches, pears, plums, and pawpaws—a tropical fruit native to the eastern United States and Canada that tastes like mangoes.

Twice a week, they sell their produce and crafts at the Westside Farmers Market and the Brighton Farmers Market. They also offer a Community Supported Agriculture (CSA) program, which provides a weekly bounty to those who sign up for farm shares.

Down season

When the farm is quiet, especially in the winter, Rainwater and Salama play music by the fire, plan for the next season, and spend a lot of time in their converted garage. That’s where Rainwater makes handcrafted cutting boards, wooden butter knives, wooden boxes, and soaps. Salama makes carved spoons and utensil kits, jams, baskets, and leather crafts.

“Diseased ash trees turn into wood objects, dried herbs find their way into our homemade soaps, and soft woods bend into baskets,” says Rainwater. “We try to use everything on the farm, to perpetuate nature’s cycles in ways that can nourish ourselves and others.”



Sowing your own path

“Find a good partner, surround yourself with supportive people, and visualize your goals.

For us, that meant creating a sustainable farm, but, for each person, it is something distinct.”

—NAOMI SALAMA '08

“

BE SURE TO MAP OUT YOUR SHORT- AND LONG-TERM GOALS. THEN, REVISIT THEM OFTEN AND ADJUST ACCORDINGLY. LIFE IS FLUID AND PLANS SHOULD BE, TOO. KEEP AN OPEN MIND.

WE DIDN'T EXPECT TO BE WHERE WE ARE NOW— AND WE ARE SO GRATEFUL TO BE HERE.”

—EMMA RAINWATER '11



HERB SMITH

'91E

CLASSICAL AND JAZZ MUSICIAN, TEACHER, COMPOSER & CONDUCTOR

Smith picked up his first trumpet when he was nine years old. Today, the Olds Ambassador rent-to-own brass horn can be found, along with dozens of other trumpets, in Smith's basement home office. Adorned with many objects that ground, inspire, and entertain, Smith's favorite space is as dynamic as he is.

by KRISTINE KAPPEL THOMPSON

Photography by Matt Wittmeyer

Smith's beloved Bach trumpet. A few years ago, Smith was invited to tour the Bach factory in Indiana. He arrived with an empty trumpet case just in case he found an instrument that spoke to him. He did.

The didgeridoo.

A traditional Australian instrument named for the sound it makes. Smith found it years ago at an unlikely place: Eastview Mall. To the surprise of the store's staff and customers, Smith started playing it, using the same vibrating, lip-buzzing technique that makes the trumpet sing.

STOMP-sounding, junkyard-found hubcaps hang from the ceiling. Existential books written by yogis and philosophers are tucked among scores of music. Photographs and sculptures of Black musical legends like Louis Armstrong, Dizzy Gillespie, and Duke Ellington rest on nearby walls and shelves—smiling, encouraging, and inspiring the music that Smith and his students make there.

Born and raised in Cincinnati, Ohio, Smith came to Rochester to attend the Eastman School of Music—and he never left. He's been with the Rochester Philharmonic Orchestra (RPO) for more than 20 years and, today, is its third trumpet and a periodic guest conductor. He has also played with the Buffalo Philharmonic many times and frequently conducts for the Syracuse Symphoria.



Lotus: a favorite yoga pose. As an avid yoga practitioner, Smith often begins each day before dawn on his mat. He often plays, practices, and performs barefoot, too.

“ For me, music is everything—it has taken me wherever I’ve been and leads me wherever I should go. ”

Smith also performs with Gateways Music Festival, a collaborative initiative with Eastman that connects and supports classical musicians of African descent. Committed to bridging racial divide through music, in 2020 he started

Herb City Trumpets, a music education and mentorship program for Black teenagers and boys. The group operates through ROCmusic, a city-run initiative designed to give underrepresented youth music instruction.



A box of mutes. Made of brass, metal, fiber, or cardboard, mutes come in a variety of shapes to elicit different musical sounds. Straight mutes have a distinctively nasal sound and are used in both classical and jazz. Harmon mutes—also called wah-wah mutes—were a favorite of Miles Davis (a favorite of Smith's). Plunger mutes make a similar wah-wah sound and can be easily sourced. Go into any hardware store, purchase a standard rubber sink plunger, and just put a hole in the center of it to complete your mute.



The mouthpiece graveyard. Overseen by a blue-haired troll, these mouthpieces rest on a musical altar of sorts atop Smith's classic rolltop desk. The mouthpieces either were left behind by students or just lost their luster over the years.

TUNE IN

Smith hears music everywhere: in the hum of a car engine, in the drizzling rain, and even in the thoughts that play over and over in his head—like when he misplaced a friend's book and kept thinking to himself: "Dammit Walpole, I ain't got your book." That phrase inspired a tune that he and the Freedom Trio recorded a few years ago. Give it a listen and see if you can hear the words beneath the notes.

LISTEN ON SPOTIFY
uofr.us/listen-FreedomTrio





Photo of Jerzy Semkow, RPO's principal conductor from 1985 to 1989. Semkow and his clear vision for music inspired Smith, as a trumpet player in Semkow's orchestra and as a then-aspiring conductor. The two water bottles in the foreground feature Ward Stare, RPO's conductor from 2014 to 2021. Both men inspired Smith and modeled, for him, the qualities of an excellent conductor.



Handcrafted conductor batons. Christopher Seaman, RPO's conductor from 1998 to 2011, gave Smith the personally handcrafted baton on the left. The one on the right came from Amazon but didn't work for Smith, so he attached a pen's grip to make it fit his hands. Jerry-rigging that baton was the catalyst for Smith to now order through PaGu Batons in Buffalo. Similar to Ollivanders, the wand shop in *Harry Potter*, customers select the size, style, and preferred wood type for their wished-for batons.



Sonora windup phonograph record player. A friend of Smith's no longer wanted this conversation-generating 78 rpm-playing antique—but Smith did. He often cranks it up and plays some of the old records stored inside, like "Hot Jazz with Jelly Roll Morton."

FIND INSPIRATION

HERB'S CITY TRUMPETS
uofr.us/HerbsTrumpets

GATEWAYS MUSIC FESTIVAL
GatewaysMusicFestival.org

EASTMAN'S CENTENNIAL CELEBRATION
esm.rochester.edu/100



RING



Photo by Myers Creative Imaging

ING THAT BELL

Jack Harrison is proof that anything is possible.

by **KRISTINE KAPPEL THOMPSON**

Ten-year-old Jack Harrison loves his Marvel T-shirt. He got it at Comic-Con in New York City in October 2019 when he was on a trip with his grandmother and big brother, Eli. That's when he met Paul Rudd—actor and *Ant Man* star. Rudd autographed everything of Jack's, even his wheelchair.

Today, Jack doesn't need a wheelchair. A brain cancer survivor and a 2020 Golisano Children's Hospital Miracle Kid, he prefers to ride a bike. "He loves to do everything," says Sara Harrison, Jack's mom. "We're living a very different life than we did a few years ago."

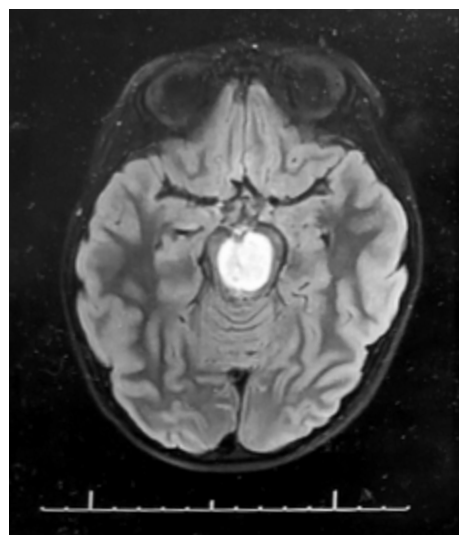
In 2018, the Harrisons, a military family now living in Fairport, N.Y., were living in Germany. Sara and her husband, Eric—a lieutenant colonel in the Army—started to notice that their son was slipping and falling more than the typical six-year-old. His handwriting changed drastically, too. They knew something was going on.

They took Jack to several German physicians and specialists and soon learned that their son had astrocytoma, one of the most common types of brain cancer. A second opinion with the Children's Hospital of Philadelphia confirmed Jack's diagnosis. A tumor was lodged deep in his brain and needed to be treated.

[Pictured left] During Jack's treatment, the Harrisons brought home a puppy, a pug named Winston. Neither Winston nor Cooper, their other pup, is ever far away from Jack and his brother, Eli.



The bell Jack rang when he completed 60 weeks of chemotherapy treatments *[above]* and a brain scan showing Jack's tumor *[below]*.





After getting a variety of opinions on next steps, the family turned to Golisano Children's Hospital in Rochester, Eric's and Sara's hometown. An Army transfer followed. Soon, David Korones, MD, professor of pediatrics, oncology, and neurology, became Jack's physician. Korones and a much-trusted team at the hospital guided Jack and the Harrison family through a 60-week chemotherapy plan.

During treatment, the old Jack started coming back. His cognition improved and the tumor started shrinking. By June 2019—nine months into chemotherapy—Jack was buckling his own seatbelt again. His mom cried every time she heard it click.

In November 2021, Jack finished his 60th round of chemotherapy. He finally got to ring the bell in the hospital lobby—the one that marks the end of treatment. When he hit that bell, the lobby—which was full of Jack's health care team along with his family and friends—erupted with applause and joyful tears.

Today, Jack is thriving. He goes in for checkups every few months, but otherwise, he's doing what typical 10-year-old boys do: making (and devouring) cookies with his mom, playing video games with his brother, sledding fast down big hills. He enjoys swimming, too, and he's found a passion for theater.

Since ringing that bell, Jack has been in 10 theater productions, most recently as Prince Eric, the male lead in Gananda Community Youth Theater's production of *The Little Mermaid*. He even sang a solo in it. "Jack sings like an angel," says his mom. "And, he is fearless. Getting on stage, going through chemo, Jack has done—and is doing—it all. He inspires us and so many others with his courage."

UR | GOLISANO

MEDICINE CHILDREN'S HOSPITAL



The Harrison family with Dr. Korones, celebrating the conclusion of Jack's chemotherapy treatment in 2019.



Although Jack loves performing, someday he wants to be a nurse. “I want to help kids like me, just like my nurses did,” he says. Sara reflects on the impact of Jack’s health care team on their family. “Each week, while Eric and I waited for Jack to finish his three-hour treatment, the Golisano team was there for us, answering our questions, holding our hands—they became part of our family,” she says. “We felt loved. Golisano got us all through this.”

She adds, “After coming out on the other side of cancer, I don’t sweat the small stuff anymore. Jack is healthy and happy, and he lights up every room with his big smile. What could be better than that?”

“ I want to help kids like me, just like my nurses did. ”

—JACK HARRISON

MORE ABOUT MIRACLE KID JACK
uofr.us/JackHarrison



SUPPORT GOLISANO CHILDREN'S HOSPITAL KIDS AND FAMILIES THIS SUMMER—IT'S EASY.

MIRACLE TREAT DAY

July 28, 2022

Indulge in a Dairy Queen Blizzard® Treat. For every Blizzard® sold, Dairy Queen will donate \$1 or more to Golisano, a Children's Miracle Network Hospital.

FIND A PARTICIPATING DAIRY QUEEN LOCATION
uofr.us/DQ



FAIRPORT MUSIC FEST

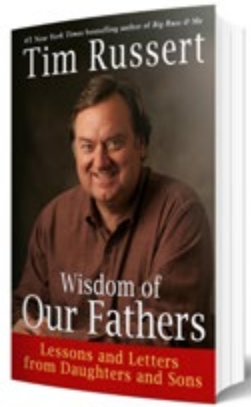
August 26–27, 2022

Enjoy great music knowing that 100 percent of the proceeds go to Golisano.

FIND OUT MORE
fairportmusicfestival.com

Good Books

Just in time for Father's Day, University volunteer and parent Mitchell Hecker recommends Tim Russert's "Wisdom of Our Fathers: Lessons and Letters from Daughters and Sons," a New York Times bestseller.



“*Wisdom of Our Fathers* is a compelling read that reinforced a lot of the thoughts I have had about parenting, and about fatherhood, of course. Regardless of whether you are a father or a mother, the letters and memories from sons and daughters echoed the importance of giving your children time, attention, and love. The material things just don't matter. But, going on a road trip together; cheering at a soccer game, a high school theater performance, or a speech and debate tournament; or just picking up the phone when your college-aged child needs you, those seemingly small yet incredibly important moments do matter.

Volunteering for whatever groups my sons are involved in, including at the University, also brings about a whole other level of connection and satisfaction for me. This book really brought home for me that the best part of parenting is to have a front row seat to whatever my two sons are doing—to watch them discover themselves.”

—MITCHELL HECKER

LOOKING FOR MORE
GOOD BOOKS?

JOIN THE
UNIVERSITY'S
VIRTUAL ALUMNI
BOOK CLUB
uofr.us/bookclub

PERUSE OUR
ALUMNI BOOKSHELF
uofr.us/bookshelf



Mitchell Hecker with his son Ryan, a junior at the University of Rochester majoring in economics and political science. The Hecker family—which includes Mitchell's wife, Lorrie, and other son, Matt—lives in Summit, N.J.

Art and Identity

THE MEMORIAL ART GALLERY PRESENTS

TWO EXHIBITIONS OF CONTEMPORARY ART

THAT CELEBRATE, HONOR, AND EDUCATE VISITORS

ABOUT INDIGENOUS AND AFRICAN CULTURES.



Sky Hopinka, *Here you are before the trees*, 2020 (still). HD video, stereo, color, 3-channel, synchronous loop, 12 minutes 44 seconds. Courtesy of the artist.

LEARN MORE
uofr.us/Hopinka

Sky Hopinka: Memories of Movement

Through January 8, 2023

A member of the Ho-Chunk Nation of Wisconsin and the Pechanga Band of Luiseño Indians, Sky Hopinka is an internationally recognized multimedia artist. Hopinka's exhibition presents friendship, family, and travel as opportunities to reflect on what it means to be an Indigenous person in North America. The exhibition at MAG includes new work by the artist: a three-channel video installation, *Here you are before the trees* (2020), that focuses on the Indigenous histories of upstate New York and their relationships with other regions of the United States; an etched photograph (2021) of a group of friends together in an Adirondack landscape; and a large-scale calligram (2017), a design approach in which the layout of the text creates a visual image related to the meaning of the words themselves. In this case, the words written by anthropologist Paul Radin in 1923 form a flying goose and describe the Winnebago tribe.

Ubuhle Women: Beadwork and the Art of Independence

July 17 to October 23, 2022

This exhibit showcases a new form of bead art known as the *ndwango* (cloth), which was developed by a community of women living and working together in rural KwaZulu-Natal, South Africa. The black fabric on which the Ubuhle women work is reminiscent of the Xhosa headscarves and skirts that many of them grew up wearing. By stretching this textile like a canvas, the artists transform the flat cloth into a contemporary art form featuring colored Czech glass beads. Ubuhle means "beauty" in the Xhosa and Zulu languages, and it describes the shimmering quality of light on glass that for the Xhosa people has a particular spiritual significance.

Ntombephi "Induna" Ntobela,
My Sea, My Sister, My Tears, 2011,
glass beads sewn onto fabric.

LEARN MORE
uofr.us/Ubuhle

MARK YOUR CALENDAR

MAGthursdays

Thursdays, 5 to 9 p.m.
Enjoy half-price museum admission every week.

Pride Celebration Day

July 16, 10 a.m. to 12:30 p.m.
Join MAG for its annual celebration of the LGBTQ+ community.

M&T Clothesline Festival

September 10 and 11
Attend this creative celebration and annual fundraiser on MAG grounds.

MORE MAG EVENTS
mag.rochester.edu/calendar

Watch + Learn

Expand your knowledge and fulfill your intellectual curiosity through our ongoing, virtual learning programs. Live and recorded events—like those below—feature timely topics from speakers unique to Rochester.

FIND UPCOMING
EVENTS AND ARCHIVED
DISCUSSIONS

uofr.us/events
uofr.us/REALconversations
uofr.us/ExperienceRochester

REAL CONVERSATIONS

Mental Health and Resilience in Times of Resistance

Gain insight from six alumni experts as they address COVID-19 and longstanding racism, their impact on the mental health of communities of color, and healthy strategies for perseverance and resilience.

WATCH + LEARN
uofr.us/RC-MentalHealth

REAL CONVERSATIONS

Women as Institution Builders

This discussion brings together five University-affiliated women leaders who delve into how they established themselves in their careers and are transforming their communities through activism and social justice work.

WATCH + LEARN
uofr.us/RC-Women

EXPERIENCE ROCHESTER

Digital Diagnoses: Using Selfies to Detect Parkinson's Disease

Ehsan Hoque, associate professor of computer science, and Ray Dorsey, professor of neurology, discuss and demonstrate how computer vision technology can analyze selfies to detect those who are likely to develop Parkinson's disease and other neurological diseases.

WATCH + LEARN
uofr.us/ER-DigitalDiagnoses

EXPERIENCE ROCHESTER

Slavery, Race, and the Black Lives Matter Movement

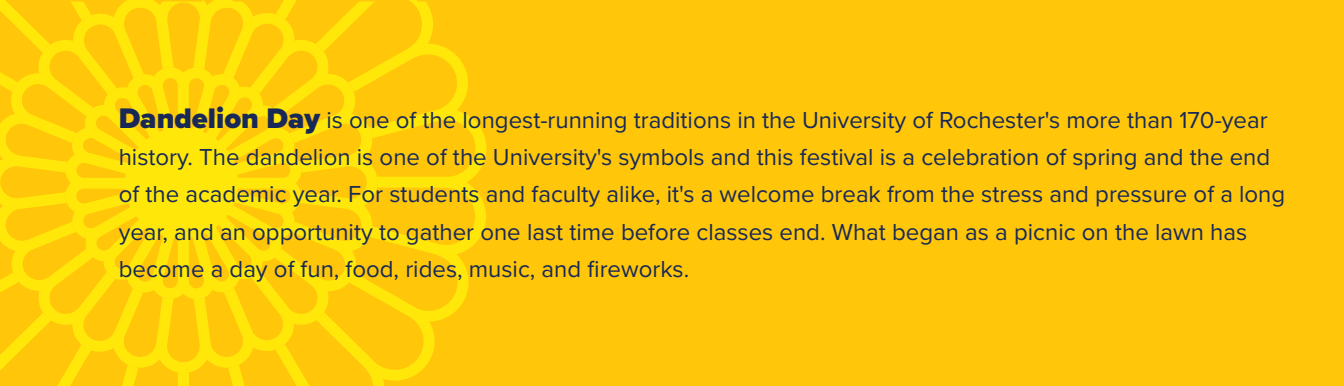
Steve Hahn '73, a Pulitzer Prize-winning author, historian, and professor at New York University, discusses slavery, emancipation, and today's Black Lives Matter and global racial justice movement.

WATCH + LEARN
uofr.us/ER-BLM



THEN

Dandelion Day is one of the longest-running traditions in the University of Rochester's more than 170-year history. The dandelion is one of the University's symbols and this festival is a celebration of spring and the end of the academic year. For students and faculty alike, it's a welcome break from the stress and pressure of a long year, and an opportunity to gather one last time before classes end. What began as a picnic on the lawn has become a day of fun, food, rides, music, and fireworks.



NOW

WHAT'S COOKING?



SAVORY ROCHESTER SUMMER BBQ

Back in 2005, University of Rochester's Dining Services was asked to come up with a signature burger. To go with it, they created Mel Sauce, a favorite among many alumni. Mel Sauce has since become a go-to on fries, onions rings, grilled chicken, and even pizza. Enjoy these recipes courtesy of Chef Eric Merklein.



Mel Sauce

Serves 32 | 1 fluid ounce per serving

- 1 quart mayonnaise
- 3/4 teaspoon kosher salt
- 2 1/2 tablespoons brown sugar
- 1/2 can chipotle peppers in adobo sauce
- 1 tablespoon cider vinegar
- 1 tablespoon smoked paprika
- 2 tablespoons dark chili powder
- 1 1/2 teaspoons ground cumin
- 1/4 teaspoon cayenne pepper

COMBINE all ingredients. Whisk until well-blended. Cover and keep chilled until use.

SAVE THIS RECIPE CARD!

Fold and tear along the dotted line.

Yellowjacket Burger

Serves 10

- 10 pre-formed burger patties
- 10 medium-sized romaine leaves
- 10 pineapple rings
- 2 tablespoons Tajin (or chili lime spice)
- 1 tablespoon vegetable oil
- 1 1/2 cups of Mel Sauce
- 10 brioche burger rolls
- 2 jalapenos, de-seeded and sliced into thin rings
- 10 slices of cheddar cheese
- Salt and pepper to taste

TURN GRILL TO HIGH and close lid. Heat it for 10 to 15 minutes or until the internal temperature reaches 500 degrees. Reduce the heat to medium and keep lid closed.

SEASON burgers well with salt and pepper.

DRIZZLE pineapple rings with oil, salt, pepper, and Tajin. Place the pineapple rings onto grill and get some good marks on each side (about 2 minutes per side). When done, set aside.

PLACE brioche rolls on grill. These will burn quickly, so just get some marks on them (1-2 minutes). When done, set aside.

PLACE burgers on grill and shut the lid. Cook the first side for 3-4 minutes. Flip burgers, shut lid, and cook for 2 more minutes.

OPEN LID and place one pineapple ring on each burger, 4 jalapeno rings, and one slice of cheese. Shut lid again and cook for 2-3 more minutes or until cheese is nice and melted. Remove from grill and let rest for 3 minutes.

ASSEMBLE BURGERS AND ENJOY!

Grilled Tajin Vegetables

Serves 10

- 1 pound garlic scapes
- 4 red onions, sliced into large wedges
- 4 red peppers, sliced thick
- 4 green peppers, sliced thick
- 4 yellow peppers, sliced thick
- 3 zucchini, sliced into medium-sized rounds
- 4 yellow squash, sliced into medium-sized rounds
- 1 pound button mushrooms, cleaned and quartered
- 1 1/2 cups feta cheese
- 1/2 cup scallions, sliced
- 1 cup olive oil
- 3 tablespoons Tajin (or chili lime spice)
- 1 1/2 tablespoons salt
- 3/4 teaspoon cracked pepper
- 2 pinches salt
- 2 cups Mel Sauce

TURN GRILL TO HIGH and close lid. Heat it for 10 to 15 minutes or until the internal temperature reaches 500 degrees. Reduce the heat to medium and keep lid closed. If you want to use vegetable baskets, place them on the grill while it preheats.

PLACE all the prepared vegetables in a large bowl. Drizzle with oil and Tajin. Toss thoroughly so oil and spice are evenly distributed.

PLACE vegetables directly on grill or in baskets. Shut grill lid and cook for 5-7 minutes.

OPEN GRILL LID and stir vegetables (they should be getting charred and soft). Taste to check for doneness. If too raw or not charred enough, close and cook for a few more minutes.

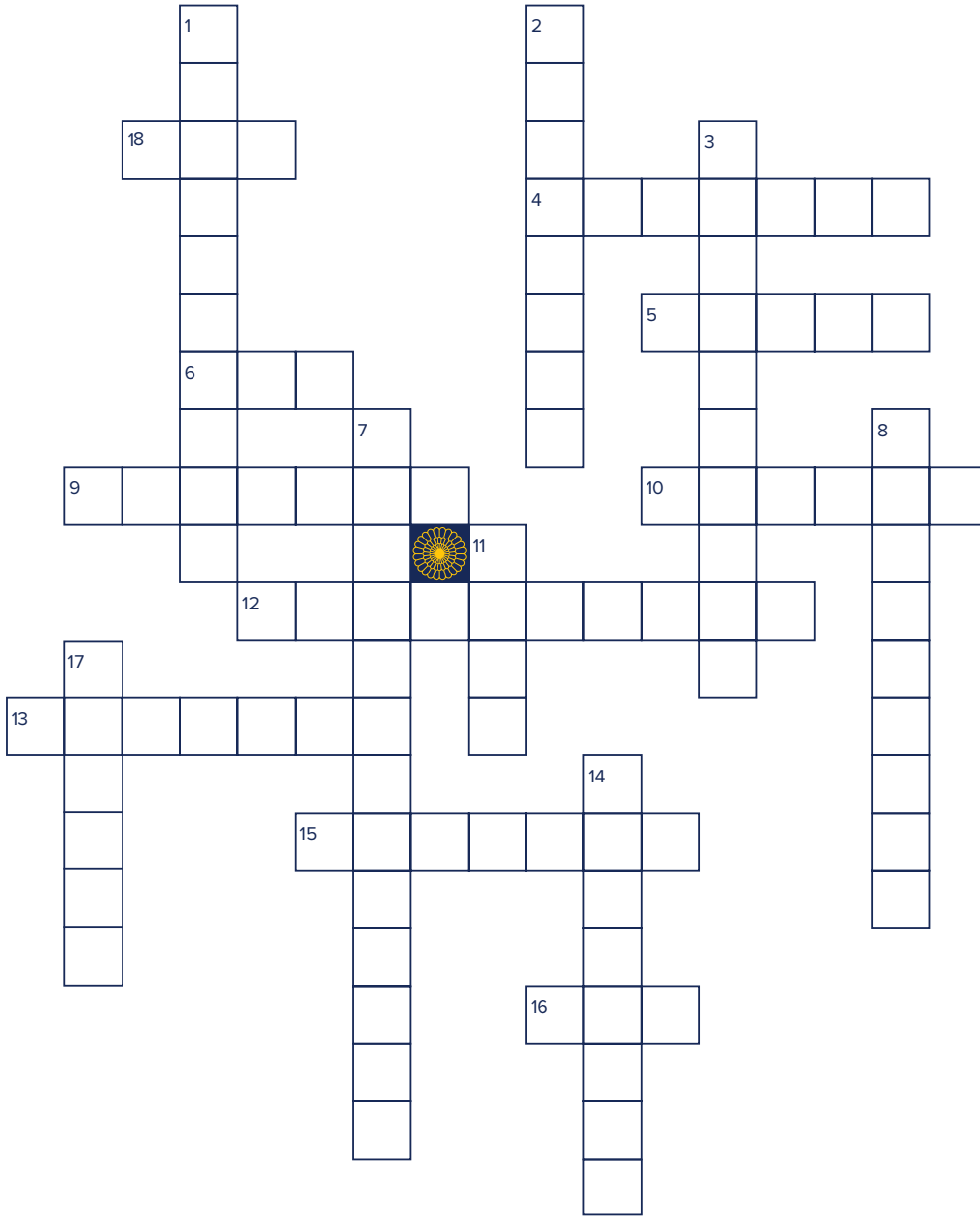
REMOVE vegetables from grill and place in bowl. Crumble feta onto vegetables and add scallions. Toss everything together then place on a serving platter. Add salt to taste. Drizzle Mel Sauce onto the vegetables and feta.

Enjoy!



FUN FOR YELLOWJACKETS OF ALL AGES

How well do you know the *Buzz*? Answers to the puzzle can be found inside this issue. A key is listed at the end of the issue.



DOWN

1. A digital technology for safely storing and sharing data
2. A popular topping in the University of Rochester dining halls
3. A type of trumpet or a diplomat
7. Rochester's first women's rugby team
8. A design approach in which text creates a visual image
11. A signal marking the end of chemotherapy treatment at Golisano Children's Hospital
14. A person who writes music
17. Salty or spicy; not sweet

ACROSS

4. To shine like light on glass
5. A tool for a conductor
6. The center
9. To slowly pour a stream of liquid
10. A tropical fruit native to the eastern U.S. and Canada
12. An Australian wind instrument played with a vibrating lip technique
13. A chocolate glaze or filling
15. A delicate meringue confection
16. To plant
18. A feeling of happiness

GIVE ME 5

FIVE MINUTES WITH Sevin Yeltekin

Dean of the Simon Business School

YOU'VE BEEN SIMON'S DEAN SINCE JULY 2020. WHAT ATTRACTED YOU TO SIMON?

I was drawn to Simon for several reasons, including its small yet incredibly welcoming, diverse, and intellectually rich environment. The school offers rigorous and analytical academic programs, educates and trains the best business leaders of tomorrow, and is home to world-renowned faculty whose research informs and provides solutions for business and societal challenges. Simon has done an excellent job of creating a vibrant, close-knit community, too—among its students, faculty, staff, and alumni.

SIMON JUST ANNOUNCED A NEW STRATEGIC PLAN. WHAT'S DISTINCTIVE ABOUT IT?

I'm excited about our new plan, Simon 2025, which focuses on four pillars that build on our areas of strength. The first one is about being an intellectual and professional hub for all those we serve, from learners to researchers to corporate partners to our alumni. The second focuses on agility and partnership, especially as it relates to our curricular programs and the relationships we foster with alumni, academia, and the business community. The third emphasizes innovation and cultivating an entrepreneurial mindset—with hands-on, experiential learning playing a key role. The fourth amplifies our steadfast commitment to attracting and retaining a diverse community, one that will meet the business needs of a diverse world.

LEARN MORE ABOUT SIMON 2025
simon.rochester.edu/simon2025



Buzz Magazine Summer 2022

THOMAS FARRELL '88, '90W (MS)

Senior Vice President
for University Advancement

KAREN CHANCE MERCURIUS

Associate Vice President
for Alumni and Constituent Relations

ERIN MARTIN KANE

Executive Editor

MICHELLE HILDRETH

Creative Director + Designer

KRISTINE KAPPEL THOMPSON

Editorial Director + Writer

Staff Contributors

DEBORAH ALVAREZ

KRISTINA BEAUDETT

MARY BONOMO

SYDNEY BURROWS

MIKE DAY

BARBARA FURGUSON

JOANNA HACKETT

KRISTIN WITHALL

NANCY ZAWACKI

Crossword Puzzle Key

DOWN: 1. Blockchain, 2. Mel Sauce,
3. Ambassador, 7. Sledgehammers,
8. Calligram, 11. Bell, 14. Composer,
17. Savory

ACROSS: 4. Shimmer, 5. Baton, 6. Hub,
9. Drizzle, 10. Pawpaw, 12. Didgeridoo,
13. Ganache, 15. Macaron, 16. Sow, 18. Joy

WHAT ARE THE BIGGEST ISSUES FACING BUSINESS LEADERS TODAY? HOW HAS THE PANDEMIC AFFECTED THEM?

Talent management is one of the biggest issues this business world is confronting. Leaders are pondering, more than before, what do employees value professionally and personally in an organization or in a role? How do we onboard new talent and foster professional relationships and culture with so much remote work? The way people work has shifted permanently—no matter if it's within a corporation, a not-for-profit agency, or an educational institution. At Simon, we are asking ourselves the same questions from an academic perspective, and we are coming up with ways to respond. For instance, soon, I'd like to offer a talent and HR analytics class to help future leaders learn management techniques around workplace productivity and satisfaction in an increasingly diverse, often hybrid and highly digitized environment.

YOU HAVE EXPERTISE ON BLOCKCHAIN AND CRYPTOCURRENCY. WHAT SHOULD THE AVERAGE PERSON KNOW ABOUT THESE?

There aren't any barriers to entry with cryptocurrency nor is there much oversight. It is financially very risky. I would not recommend that anyone invest their tuition dollars into Bitcoin. Blockchain is another story though, with great potential. It's a decentralized technology on which any kind of data can be safely stored and shared. Some refer to it as a digital ledger, but to me it's much more than that: it is an alternative to trust. That's blockchain's greatest appeal—it is fundamentally secure, and it cannot be undone. It can be used in many ways, too, for instance, to track supply chains, compare health care information, and share financial data. The use cases are multiplying. We will see more proliferation of blockchain technologies in the near future.

AS AN ECONOMIST WITH EXPERTISE ON INFLATION, DO YOU EXPECT INFLATION TO EASE SOON?

The Federal Reserve's primary job is to facilitate a soft landing for the economy—to bring down inflation without throwing the economy into a recession. There have been some instances of soft—or softish—landings after the Fed raised interest rates significantly in response to rising inflation. In 1965, 1984, 1994, the Fed pulled off its balancing act without causing a recession.

Will the Fed strike the right balance this time around? As of right now—at the end of March 2022—I'm cautiously optimistic, but it's difficult to overstate the complexity of preventing an economic downturn in the context of rising inflation, geopolitical conflict, and a global pandemic. As a nation, we have confronted economic challenges before, but we have never before faced these combined factors. These next few months will be pivotal. At Simon, we will continue to analyze and untangle the economic questions that matter most as events play out.

READ DEAN YELTEKIN'S BLOG
uofr.us/YeltekinBlog



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Larry and Cindy Bloch Alumni and Advancement Center
300 East River Road | Rochester, NY 14627

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survey today. Hold your phone camera over
the QR code or visit uofr.us/SummerBuzz.

Save the Dates:

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Meliora Weekend is back.
Join the fun and rediscover
some of your favorite
Rochester traditions this fall.

uofr.us/MelioraWeekend

