

# WINTHROP MAGAZINE

SPRING 2019





## MESSAGE FROM THE **PRESIDENT**



Dear Friends:

This edition of the *Winthrop Magazine* focuses on food and community. In February, the university hosted the World of Food regional conference which brought together academics, culinary professionals, food activists, local gardeners, potters and brewers. It's fascinating to me how food and the many processes involving its growth and preparation infuse so many different areas — our homes, restaurants, education, the economy and much more. I encourage you to explore the conference's impact on pages 2-3 of this *Winthrop Magazine*.

You can also read about how Winthrop alumni are turning their culinary passions into booming careers. Winthrop prides itself on producing graduates who have the necessary skills to thrive and succeed in whatever careers and endeavors they choose. The Rock Hill community is fortunate to claim many of these small business owners and entrepreneurs as its own.

There's also good news to share related to the university's strategic plan, the **Winthrop Plan**, which was introduced less than three years ago. We've made impressive strides on many goals, including already exceeding our targets for 2025 in a few areas. I encourage you to read more about these milestones in the Campus News section on pages 14-15 and in the Advancement News section on page 16. It's truly a community effort to hit these marks, and I thank you for your part in helping us achieve each goal.

Other interesting stories we have included here:

- A look at the university's human nutrition program, which is the only program in the state to offer students a one-stop option to achieve all of their registered dietician credentials.
- A feature on Ximena Perez-Velazco, a human nutrition major and chair of the Council of Student Leaders. I had the privilege of meeting with Ximena when we were both starting our Winthrop experiences in 2015 and have had the opportunity to get to know her better in her role as CSL chair. She clearly had strong leadership skills when I first met her and she has demonstrated those skills in her role during the last year. I have been very impressed by all she has done in her four years at Winthrop.
- The fascinating scientific process, undertaken by Professor of Chemistry Cliff Calloway and our chemistry students, designed to determine and validate the heat level of the world's hottest pepper.

As you will read, there are many exciting initiatives happening at this university, and I'm proud to share them with you.

As always, I want to thank you for your continued support as we continue Winthrop's tradition of excellence.

Sincerely,

Daniel F. Mahony  
President

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## Winthrop Magazine Spring 2019



### FEATURES

**2** A FOCUS ON FOOD

**4** THE POWER OF FOOD

**6** CULTURE + COMMUNITY

**8** THE SWEET LIFE

**10** CREATIVITY YOU CAN DRINK

**12** RATING A PUNISHING PEPPER

### DEPARTMENTS

- 14** CAMPUS NEWS
- 16** ADVANCEMENT NEWS
- 17** ALUMNI NEWS
- 18** CLASS NOTES
- 20** MILESTONES

### EDITORIAL STAFF

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### NOTES

*About the Cover*

Blue Point oysters with a dipping sauce of ghee and roasted garlic were just one of the delicacies served up by Dan "The Pigman" Huntley at a reception during the Winthrop-hosted World of Food conference. Read more about the conference on pages 2-3. Photo courtesy of Huntley.

*Winthrop Magazine* is published for alumni, faculty, staff, parents and friends of Winthrop University by University Communications and Marketing.

Winthrop University offers equal opportunity in its employment, admissions and educational activities.

All cities referenced in editorial content are located in South Carolina unless otherwise indicated.







*Food is such a crucial part of the human experience*

that organizers of a recent Winthrop regional food conference had no trouble coming up with multiple angles for participants to explore.

Organized by the **Department of Interdisciplinary Studies**, the Feb. 21-23 food conference involved more than 170 academics, culinary professionals, food activists, gardeners and brewers who spoke about our fascination with, and dependence on, food.

Not only did participants talk about food but they sampled Southern dishes, attended an Ethiopian dinner, experienced a vendor fair and walked a trail to several local breweries.

John T. Edge, food writer and director of the Southern Foodways Alliance at the



**JOHN T. EDGE**

Center for the Study of Southern Culture at the University of Mississippi, delivered the keynote address. He has worked to explore the diversity and ever-changing face of Southern food culture.

“Traveling from Texas through Alabama, it’s now common to see banh mi, those colonial-inspired sandwiches on pate-smearred French bread, marketed as Vietnamese po’boys ...These active Southerners now coin their own takes on traditional foods,” Edge said about the fusion.

Edge follows in the food steps of Bill Neal, the Chapel Hill, North Carolina, chef who helped lead the New Southern Cuisine movement of the 1980s. “More than a quarter of a century after his death, I struggle toward a similar goal, toward yet another reinvention of this beleaguered and beloved place,” Edge said. “I embrace my role in the active conception of this newest of New Souths.”

Conference panels covered the role of food in agricultural production, tourism and travel, literature, global issues, nutrition and health, and topics of local interest.

For instance, senior environmental studies and political science major Mikayla Mangle presented on gentrification and how it relates to food. She discussed how environmentally friendly grocery stores tend to move into already gentrifying neighborhoods. The development of these types of stores raises the property value of a neighborhood and pushes out longtime residents, thus erasing their culture, according to Mangle.



Above: local goods were available at the vendor fair; at right, Betty Plumb displayed a plate at the Ethiopian dinner.

Another session provided data about food choices. **The Center for Public Opinion and Policy Research** cited results from its Winthrop Poll that examined how the definition of Southern food is changing. While 8 percent of Baby Boomers and 9 percent of Gen Xers list grits as the first food that comes to mind as Southern food, only 2 percent of millennials and 1 percent of Gen Zers list grits as the first food.

Whether younger Southerners are less likely to name grits because they are looking for healthier foods or they are simply less likely to uphold Southern culture and

customs, the conclusions they draw are the same, said Scott Huffmon, political science professor and center director.

“If we want to preserve the traditions of Southern food, we need to find a way to make them healthier, less processed, organic and available to the younger generation,” he said. “If younger generations are not preparing and eating typically Southern foods, the culture, recipes and traditions of the region may be foreign to the generation of Southerners yet to be born.”

With 30 sessions that ranged from the impact of food and nutrition on health and chronic disease to a farmer’s perspective on the challenges in modern farming to food and poetry, the conference had something for everyone

Conference organizer Ginger Williams, a professor of history, said the events were successful because 20 Winthrop



departments and programs contributed.

The **Department of English** folded its annual undergraduate/graduate student conference into the conference. Other collaborations occurred with the N.C./S.C. Consortium of Graduate Liberal Studies Programs, Visit York County and The Olde English District.

“We consider the conference a wonderful success, and all came away with a deeper understanding of food and its power to connect people,” Williams said.

# A FOCUS ON FOOD





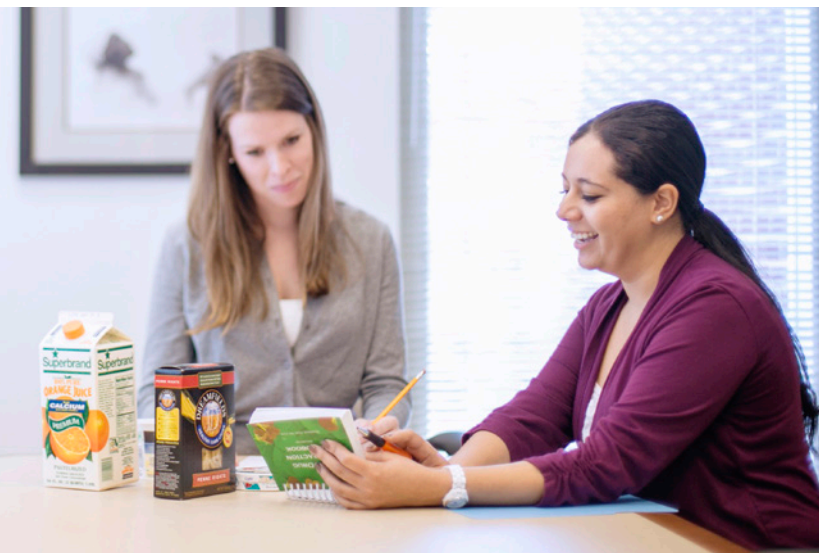
# THE POWER OF FOOD

*“We are educators.”*

Wanda Koszewski, chair of Winthrop’s human nutrition department, stresses that registered dietitians and nutritionists are educators who take their jobs seriously.

“We educate others on how to have a better quality of life through healthy eating,” said Koszewski.

Human nutrition — at 102 years old — is one of the university’s oldest programs. It also is the most unique program in the state. “We are the only South Carolina institution offering all three programs; the B.S. in Human Nutrition, the M.S. in Human Nutrition and the dietetic internship. At Winthrop, qualified students are able to complete the minimum academic



requirements and the professional experiences to become registered dietitians all at the same institution,” Koszewski said.

Food remains the base of the human nutrition program, but the emphasis on food has started to shift, specifically to how food can be used to prevent chronic illness. So much so that,

beginning in the fall, the program will add a nutrition and chronic disease prevention track which will allow students who may not want to be registered dietitians the option of working as food educators in health and wellness facilities and in various state agencies.

Other initiatives that the program hopes to soon begin? Providing all Winthrop students with an on-campus garden and farmer’s market. “We want to educate students on how to pick wholesome simple foods, cook that food for themselves and bring the joy of food back into their lives, something I believe we as a society have lost along the way. We want our campus to be a role model for the community,” Koszewski said.

The program also has developed partnerships with other on-campus departments, including exercise science and athletics. “Partnerships are a big part of what we do,” said Koszewski. “We currently have students working with student-athletes to educate them on how to eat properly for performance but also after their athletic careers are finished.”

Performance nutrition is what fueled the interest of former Winthrop



Lindsey Remmers

volleyball player Lindsey Remmers ’05. The Nebraska native found herself carrying a few unwanted pounds and saw that her performance on the court declined as a result. “I learned about healthy eating and applied those principles to my own life and thought that I could apply this knowledge to other athletes as well.”

After graduation, Remmers earned a master’s degree in exercise science and nutrition from the University of Nebraska-Lincoln and moved into a position with the university’s athletics department where she worked with athletes to coach them on how to fuel and hydrate properly, as well as balance life and rest.

After 12 years, she decided to strike out on her own and opened LiveEatPerform Nutrition Consulting, where she specializes in sports/performance nutrition, weight loss/weight management, and food sensitivities testing and counseling.

A perk of her business? Most of her client meetings are virtual, thanks to technology, so she’s able to work with anyone, anywhere. Owning her business also provided her a more balanced work/home life since she’s also the mom of two young children.

“Winthrop’s program was challenging and the instructors were really good. I had a great experience and was well prepared,” Remmers said.

For more information on the human nutrition program, please visit [www.winthrop.edu/nutrition](http://www.winthrop.edu/nutrition).





# CULTURE + COMMUNITY

## *For Ximena Perez-Velazco's family, food means culture and community.*

"Being a first-generation American, I've always had a very strong relationship with food," said the Cheraw resident, whose family relocated to South Carolina from Miami, Florida. "Food is how my parents kept me involved in my Peruvian culture. Furthermore, growing up as an athlete and in a family-based home, sharing meals became a very large part of my community setting, and much more than about just nutrients."

Traditional Peruvian dishes on the family's dinner table included shellfish, spices, vegetables and potatoes—ingredients that reflect the main aspect of the Peruvian coastal diet.

"Dinnertime was always all-inclusive," she said. "Most often I was seated in the kitchen watching my mom or dad prepare our dinner while we engaged in conversation and reflected on our day. It has always been a really important part of my time with my family. In doing this, I learned a lot about cooking and the importance of food as it relates to different cultures and backgrounds, including my own."

The senior, who also is president of the student body, wants to share that message with the world. As a **human nutrition** major, she's focused on pediatric obesity through her research via the McNair Scholars program, which gives underrepresented undergraduates opportunities for research and financial support.

Statistics estimate that one in four children is now obese. Though dietitians have specific training and expertise to counsel, support and educate young patients facing obesity, Perez-Velazco discovered there isn't much information on how pediatricians communicate those practices, and

definitely not on how or if dietitians are included in the pediatric setting.

For her research, entitled "Access to Nutrition Education in Public Health Care: Pediatric Weight Management," Perez-Velazco conducted a cross study: she placed registered dietitians on-site at low-income pediatric clinics.

"We examined the barriers and limitations to giving nutrition education to patients and parents, and assessed how the inclusion of on-site dietitians would help overcome those limitations," she explained.

She aced her research presentation in front of peers and faculty at the 100th anniversary celebration of Winthrop's human nutrition program.

"I've gone bungee-jumping and cliff-diving, but that's the experience I'll remember most," she said, laughing. "What I have enjoyed the most about the nutrition program at Winthrop has been its versatility in the subject of nutrition. In addition, our nutrition students are very lucky to receive so much support for their research."

Now Perez-Velazco's nutrition attention has turned to the other end of the age spectrum: geriatric nutrition. She currently interns at White Oak Manor of Rock Hill, shadowing the registered dietitian. She interviews residents on their dining experience, observes the implementation of care plans and sits in on family-doctor interaction meetings.

"The most rewarding part of my internship is knowing that I get to play a very small role in making the geriatric phase of a person's life a little bit easier," she said. "The residents at White Oak Manor are so lovely, and I am privileged to get to know them after they have lived such rich and meaningful lives."

Perez-Velazco hopes to become a professor of community and minority health as it relates to nutrition.



# THE SWEET LIFE



**DOMINIQUE  
GEORGAS**



**CHARLOTTE  
BROWN**



**MARY KATE  
McMANUS**

*Bon appétit! Three Winthrop alumni traded the corporate world for culinary confections. Dominique Georgas '96, '98, shares the secret for an authentic crêpe; Charlotte Brown '11, '14, offers something different for the Rock Hill palate; and Mary Kate McManus '03 has perfected the sugar cookie.*

## THE REAL FRENCH EXPERIENCE

"If you had told me 20 years ago that I would one day own a restaurant, I would have said you were nuts," laughed Georgas. "But life changes, and how you see life changes as you grow older."

From Casablanca, Morocco, Georgas attended Winthrop through an exchange program and earned bachelor's and master's degrees in business administration. She worked for the corporate automotive industry.

Until she attempted to quell a crêpe craving.

"I researched and found a few places making crêpe, but they were not talking to me when I was eating them," Georgas said. "I wanted to do something authentic, the way you would feel if you were sitting in a French crêperie."

She found the perfect building in downtown Simpsonville, importing French bistro tables and chairs. She also attended crêpe school in Brittany, France, and purchased a device for achieving the crêpe's shape. She opened Authentique French Crêperie in 2017.

The community has supported Georgas' vision since its opening.

## A HEALTHIER ALTERNATIVE

Word-of-mouth has been crucial to Brown's success, too.

"From day one, I was unsure of the community's response, because it was something so new for Rock Hill," she said of opening **Fresh Vibes** in 2014. "Now, customers are so loyal that we know their order and have it ready when they pull up."

Fresh Vibes offers fresh-pressed juice, smoothies, organic

coffee and home-style vegan/vegetarian cooking. Brown also educates customers on the products.

"Some doctors send their patients to us," Brown said. "We're proud to help people find healthier alternatives."

Her own path to healthy alternatives led first through the fast-food and corporate worlds.

"It became apparent that higher education was going to be the only thing to help me succeed," she said, and earned two business administration degrees.

As a first-generation, non-traditional student juggling work and being a single mother, Brown wanted to give everything "105 percent" – and that meant opening a business. The Small Business Development Center at Winthrop helped her secure a business loan.

For those who are hesitant to try vegan/vegetarian offerings, she suggests the Just Beet It smoothie or the vegan cheeseburger wrap.

"Food is life," she said.

## THE BEST SMALL-TOWN BAKERY

For McManus, the perfect sugar cookie means a crumbly, shortbread-like consistency, with delicately sweet frosting and eye-catching designs. She guards her family's recipe and used her integrated marketing communication degree to launch her Rock Hill business, **Hey Sugar Shop**, in 2015.

"I thought, 'How has no one figured out how to make really unique sugar cookies that also taste good?'" she said. "I thought, 'I could do that.'" She's grown a reputation nationwide for crafty sugar cookies, cake truffles, supersize Rice Krispy treats and more. She's created cookie gift baskets for basketball legend Michael Jordan, corporate items for Coca-Cola, Belk and more.

Like Brown, McManus also worked in the fast-food industry and then corporate. After making her sugar cookies for an event, the lightbulb came on: instead of building other's brands, why not build her own? Owning a business has "been a rollercoaster of emotions," she said. "We've done their [customers'] baby showers, their weddings, their birthday cakes...I'm fine with being the best small-town bakery," McManus said.



# CREATIVITY YOU CAN DRINK



*From homebrewed buckets to brewhouse barrels, a simple craft beer hobby has turned into a new business venture for three Winthrop alumni.*

In December 2018, entrepreneurs Ben Lee '05, Matt Poston '11 and Ron Fasick '02 celebrated the grand opening of Slow Play Brewing, a new microbrewery that joins the ranks of a booming craft beer industry.

There are some 6,800 craft breweries in the U.S. and about 60 in South Carolina, according to the Brewers Association. Locally, Slow Play is the newest Rock Hill brewery featured on the **YOCO Brew Trail**, a tourism initiative created by **Visit York County** to highlight the craft beer scene.

It's a scene that is more friendly than competitive; each brewery offering its own distinct brews to savvy drinkers.

The diversity of the craft beer scene, Lee said, is what gives each location the ability to have its own niche and its own crowd.



"You don't want to have the same beer, at the same space with the same vibe. No, you want to go to different places that have different beer and different vibes," Lee explained.

Visit York County believes the market is there to provide options.

"There is a demand for breweries in this area and these owners are taking advantage of the desire from locals to have those types of options in York County,"

said Billy Dunlap, president and CEO of the Rock Hill/York County Convention & Visitors Bureau. "The craft beer industry continues to grow across the country and York County is following that trend. We expect more breweries to open in York County within the next two years," Dunlap added.

Slow Play — named for a style of playing poker — provides a "neighborhood" feel in terms of location. The microbrewery was upfitted from the former Fourman's Repair Shop on Columbia Avenue and is in close proximity to **downtown Rock Hill** and Winthrop, where high school buddies Lee and Fasick befriended Poston. From their college years into adulthood, the trio experimented with homebrewing in a garage but eventually became serious about a business investment.

"What we liked about [the location] was it was right on campus, right downtown ... there was a lot of good growth in the area, an area we all believed in since we all live here, work here and play here," Lee said.

The brewers were heavily involved in the structural design and layout of Slow Play. The result: a huge, airy space with a sleek interior outfitted with re-purposed wooden materials, massive windows and industrial elements throughout.

"We wanted to be hands on with [construction], to make sure it was done the way we wanted it. So we have been here since day one," Lee added.

The owners researched and built their brand, even reaching out to local brewers for advice and feedback. Ultimately what they came up with was what Lee calls "creativity you can drink."

In addition to creating its own brews, Slow Play also partners with other breweries to feature "guest taps" like the Fort Pilsner (**Amor Artis**) and collaborations like the Brut MimosAle (**Legal Remedy**).

The 3,000-square-foot tasting room is the perfect backdrop for food, fun and fellowship. Their food truck partner, **Full Table**, serves up delicious eats; game nights kick off in the evenings and Live Music Saturday attracts local talent.

Warmer weather will bring "live" karaoke events, beer garden entertainment, card tournaments, trivia nights and of course ... more unique beer options.

To learn more about Slow Play, follow along on **Instagram @slowplaybrewing**.





# RATING A PUNISHING PEPPER

*One taste of a Carolina Reaper pepper can cause bodily harm.*

Your face may turn red, you may cough and cry, and you may yell in pain.

Grown in the Charlotte, North Carolina, region by the **Puckerbutt Pepper Company**, the Carolina Reaper earned the Guinness world record in

2013 for the world's hottest pepper. The reason the company can certify its heat is due to the laboratory efforts of Winthrop Chemistry Professor Cliff Calloway and his students.

So how does Calloway prove the heat?

First, he freeze dries peppers directly from the field to remove the moisture. "That helps us make sure that all the peppers are the same," Calloway said.

The peppers are ground up and the flakes boiled in ethyl alcohol. Calloway runs the liquid through a high-performance liquid chromatography so each component can be separated, identified and quantified. This process allows for the extraction of the chemical compound capsaicin, which is one of the key ingredients that produces the heat sensation for humans.

The whole procedure takes about a week.

Pure capsaicin rates at 16 million Scoville units, which is the measure of the pungency or heat of the peppers. The Carolina Reaper rates at 1.5 million units, while a habanero comes in at 350,000 units and a jalapeño is 3,500 units.

Calloway started working with Ed Currie, the developer of the Carolina Reaper, 10 years ago. Their collaboration paid off in 2014 and in 2017 when the pepper's place in Guinness' hotness history was certified, a process Currie will undergo every three years moving forward.

Involved with growing peppers since 1982, Currie quit his job at Wells Fargo in 2012 to work full time at his Puckerbutt Pepper Company in Fort Mill. The business has blossomed from making \$100,000 in annual revenues to about \$2 million anticipated this year.

"We're hoping to triple that," Currie

said, due to negotiations for nine new contracts. "We're taking baby steps forward in growth."

With its 42 branded products, which include hot sauces, gift packs and pepper seeds for those who want to grow their own, Puckerbutt ships to 95 countries on a regular basis. Through online, wholesale and retail sales in its Main Street shop, the company has broken into the ranks of major manufacturers who deal in hot sauce, as well as small batch hot sauce makers.

Puckerbutt's ties to Winthrop go beyond testing. The company has hired nine graduates who work in various roles. Currie has 14 workers who work directly for the company and another 30 who work indirectly.



Through his work with Calloway on laboratory testing, Currie has become one of Winthrop's best ambassadors. During his travels to food conferences, trade shows, competitions and client visits, Currie always mentions his connections with the university.

He is proud to take his place as a South Carolina business that contributes to the local economy. "When we started out, we didn't know we had the hottest pepper," Currie said. "We knew it was just hotter than most."



## Record Broken for Freshman Applications

A record number of prospective students have applied for admission to the incoming Class of 2023. The current recruiting season has seen applications for the fall 2019 freshman class — which numbered 5,865 as of March 8 — eclipse the previous mark of 5,328 from fall 2006.

“Two of the most important goals in the Winthrop Plan have been to build the reputation of the institution and to increase enrollment, and our efforts have been wide-ranging over the past few years,” said **President Dan Mahony**. “With record interest from prospective students and families, we are confident that the appeal of the Winthrop experience has never been stronger.”

Vice President for Access and Enrollment Management Eduardo Prieto noted that applications to Winthrop are up across all South Carolina markets and are up slightly out of state.



## Rebranding Video Wins Prestigious Regional Award



Winthrop recently received an Award of Excellence in the Marketing/Branding Video category from the Council for Advancement and Support of Education (CASE) Region III. Winthrop’s award-winning video, entitled “**Our Refreshed Look**,” debuted at a Feb. 22, 2018, event to unveil the university’s first logo redesign in 25 years. The logo redesign was part of a year-long rebranding initiative which was a part of the university’s strategic plan, called the **Winthrop Plan**. The video, which was created by staff members in the Office of the President’s University Communications and Marketing area, also was enthusiastically received on social media, where it received more than 15,000 views and reached more than 25,000 Facebook users.

## State Contracts Bring \$3.4 Million to Winthrop for Health Research

Winthrop’s longstanding polling laboratory, widely known for its work on the **Winthrop Poll**, has accepted two significant state contracts totaling \$3.4 million. The **Center for Public Opinion and Policy Research (CPOPR)**, formerly called the Social and Behavioral Research Lab, is a full-service survey research and data analysis entity that serves both public and private organizations. The center started work this winter on two contracts — The Behavioral Risk Factor Surveillance Systems Survey and the Adult Tobacco Survey — with the state health department, one valued at \$2.38 million over five years and the other at \$800,000 over four years.



## Varsity eSports Program to Launch This Fall

Winthrop will become only the third NCAA Division I school to have an esports program housed within its athletics department when a varsity esports program launches this fall. Esports, a booming industry, describes the world of competitive video gaming.

According to Ken Halpin, vice president for intercollegiate athletics and athletics director, there are many benefits for adding an esports program. “There are no necessary travel costs since competition is online; there are no restrictions from competing for prize money, at least yet; our players will have access to some of the biggest technology companies in the world; and it will be the first truly inclusive varsity program on campus allowing men, women and people with disabilities to compete side by side.”



## New \$900,000 Grant to Fight Local Opioid Crisis



The Department of Social Work will partner with six agencies to pilot a three-year project to help defendants with drug addictions in jail at the Moss Justice Center.

The \$900,000 federal grant helped create the South Carolina Medication-Assisted Treatment Court, which seeks to combat the opioid epidemic in York County and to reduce the number of repeat drug offenders.

The social work team helped devise a medication-assisted treatment program for 30 defendants that hopefully can be modeled in other S.C. counties. The team also will collect data for federal reporting during the program’s first year.



Members of the Winthrop University Board of Trustees are (sitting, from left) Timothy Hopkins, Julie Gore Fowler, Jane Lawton LaRoche, Tim Sease, Robby Sisco and Isaiah Venning. Standing from left are Ed Driggers, Michael Lipscomb, Ximena Perez-Velazco, Donna Glenn Holley, Kathy Hudson Bigham, Ashlye Wilkerson, Sandra Stroman, Janet Rice Smalley, Randy Imler and Glenn McCall. Not pictured is Don Long.



# ADVANCEMENT NEWS

## Winthrop Exceeds 2025 Fundraising Goal for Unrestricted Annual Giving

A flurry of end-of-year giving propelled Winthrop ahead of a strategic goal to increase support for student scholarships and other university initiatives. For the 2018 calendar year, \$714,212 was raised for the Winthrop Fund, the university's key source for unrestricted annual giving, which surpassed the 2025 Winthrop Plan target of \$700,000. This significant achievement was made possible by the generosity of 1,668 donors who contributed to the success of the Winthrop Fund in 2018. The 2018 amount raised represents the second-largest total ever raised for the Winthrop Fund.



## Winthrop Leadership Society Launches 100K Giving Challenge

One of the newest donor initiatives, the Winthrop Leadership Society, wants to enhance its membership momentum with a new giving challenge.

Under the \$100K challenge, for every donor who becomes a member of the leadership society in 2019, an anonymous donor will match dollar for dollar the pledge amount designated to the Winthrop Fund, up to \$100,000.

## Winthrop Leadership Society

The giving society recognizes contributors who pledge to make annual gifts of \$1,000 or more to Winthrop over a five-year period. Eighty charter members of the leadership society have already pledged nearly \$1 million to support the Winthrop Fund and university initiatives over the next five years.

Members of the Winthrop Leadership Society enjoyed a Feb. 14 reception and a theatre performance of "Annie Get Your Gun."

## The Inaugural Annual Day of Giving is Coming!

Winthrop will celebrate its first Day of Giving on April 6 in conjunction with Winthrop Day, an on-campus event for prospective students and their families.

Through the Day of Giving, the university hopes to spur alumni engagement and giving, and increase donor participation overall. Supporters of Winthrop will be able to make a gift to the Day of Giving drive from April 1-6. Contributions can be made online at [www.winthrop.edu/givingday](http://www.winthrop.edu/givingday) or via phone at 803/323-3193. For questions about the Day of Giving, please contact Shannon Brown, annual philanthropy manager, at [brownsr@winthrop.edu](mailto:brownsr@winthrop.edu).

**4.6.19**  
**A Day of Giving**  
Celebrate Winthrop Day with a gift

For more information on giving, or to make a gift, please call the Division of University Advancement at 803/323-2275 or visit [www.winthrop.edu/give](http://www.winthrop.edu/give).

# ALUMNI NEWS

## Alumni Executive Board Applications Now Being Accepted for 2019-22 Term

The **Alumni Executive Board**, composed of the officers of the Alumni Association, members-at-large and ex-officio, non-voting members, serves as the governing body of all Winthrop alumni and oversees the transaction of association business. The Alumni Executive Board convenes for two meetings on campus per year and participate in quarterly conference calls. These informed and engaged volunteers serve as ambassadors and community leaders on behalf of Winthrop. Standing committees of the executive board carry out the main work of the association, with each board member serving on at least one committee.

The Alumni Executive Board has up to four seats available for the 2019-22 term. If you are interested in serving on the Alumni Executive Board, **submit your application** to [alumni@winthrop.edu](mailto:alumni@winthrop.edu) by April 1.



## Your 2018 Alumni Award Winners

The 2018 Alumni Award recipients were recognized during the Alumni Reunion and Awards Luncheon on Nov. 17. Your 2018 Alumni Award Winners are, from left, President Dan Mahony (presented the awards); Doug Echols '77, Algernon Sydney Sullivan Award; Alena James '08, '10, Outstanding Young Alumni Award; Derrick Alridge '87, '92, Alumni Professional Achievement Award; Bert Bobb '63, Mary Mildred Sullivan Award; Maggie Gamble '67, '71, Alumni Distinguished Service Award; and David McDonald '01 (announced the winners). **Read more** about the winners.



## Save the Date!

From the uniform-wearing Winthrop daughters to the more recent graduates of today's multicultural, multi-generational student body, Winthrop alumni share a unique bond. Homecoming and Reunion Weekend is one time each year that everyone comes back to campus to remember and relive those fun-filled and life-changing college days. Save the date for this year's **Homecoming and Reunion Weekend** celebration on Nov. 15-16. If your class year ends in a 4 or 9, you have a class reunion this year! More details to come.

Spring savings are blooming  
Save \$50 on Winthrop jewelry with promo code: **ALUMNI50**

Jostens

## Jostens Offers Alumni Ring Discount

Winthrop has teamed with **Jostens** to offer alumni a special discount. Use promo code ALUMNI50 for \$50 off collegiate rings and tags when placing an **online order**. The offer expires June 30. Order your official Winthrop class ring today!



# CLASS NOTES

## Let Us Hear from You!

Do you have a new job, marriage, baby or other life-changing event that you would like to share with the Winthrop family? If so, please send in your information to be included in a future Winthrop Magazine issue.

Please e-mail [alumni@winthrop.edu](mailto:alumni@winthrop.edu), visit [www.winthrop.edu/alumni](http://www.winthrop.edu/alumni) or call 803/323-2145 or 800/578-6545 to submit your news.

### 1970

Palm Desert, California, resident **Katherine "Kathy" Hite James** was inducted into the Florence Athletic Hall of Fame.

### 1973

**Julia Robertson Barnes** of Honea Path was elected to the Anderson County School District Two Board of Trustees.

### 1975

**Susan Roche** of Redlands, California, was elected as a Fellow of the American Headache Society.

### 1977

The American Medical Association's Lifetime Achievement Award was awarded to **Alfred Gilchrist** of Denver, Colorado.

### 1979

**Susan Hunter-Austin** of Smyrna, Georgia, retired from LOMA in Atlanta, Georgia.

### 1982

Charlotte, North Carolina, resident **Lucinda Bowen Blue** was named chair of the Department of Business Administration and Economics at Johnson C. Smith University. She also recently published the book "Fruitful Inspirations."

### 1984

The Urban League of the Upstate presented Spartanburg resident **Mary Thomas** with the 2018 Whitney M. Young Jr. Humanitarian Award.

### 1985

Hilton Head Island resident **Lawrence Tavino** was inducted into the Hilton Head Preparatory School Athletic Hall of Fame.

### 1987

Johns Island resident **Brendan Magee** joined Dunes Properties as a real estate agent in the Seabrook Island office.

### 1988

Concord, North Carolina, resident **Ricky Allred** was named chief credit officer of Community Bank of the Carolinas.

### 1990

Spartanburg resident **Tammy Emery Whaley** was named executive director of South Carolina Osteopathic Medical Society and was elected to the Make-A-Wish South Carolina Board of Directors.

### 1991

North Carolina Governor Roy Cooper appointed **Walter Jackson** of Laurinburg, North Carolina, to the Richmond Community College Board of Trustees.

Fisk University in Nashville, Tennessee, named **Vann Newkirk** its provost and vice president for academic affairs.

**Tracie Sexton Shapiro** of Georgetown, Kentucky, recently published the book "Financial Fundamentals."

### 1995

**Marcus Weaver-Hightower** of Grand Forks, North Dakota, is a professor of education at the University of North Dakota and has published the textbook "How to Write Qualitative Research."

### 1996

The Lancaster County School District selected **Shirneha Stinson** as its preschool programs director.

### 1997

Dumfries, Virginia, resident **Celestine Pressley** is the director of information technology with the Office of the United States Trade Representative.

**Avery Staley** is the director of human resources for Livingstone College in Salisbury, North Carolina.

### 2000

Blackbaud Healthcare Solutions named **Page Bullington** of North Charleston its president and general manager.

Columbia resident **Roshanda Yearwood Pratt** published "CEO of Live Video, a step-by-step on how to connect and convert your live video audience on social media."

### 2001

Savannah, Georgia, resident **Rachel Young Fields** was named one of the 2018 Georgia Trend Legal Elite for

HunterMaclean Attorneys.

Charleston resident **Sara Perry** joined Respite Care of Charleston as its executive director.

### 2002

Fort Smith, Arkansas, resident **Edward Serna** was named interim chancellor at the University of Arkansas at Fort Smith.

### 2003

Washington, D.C., resident **Sylvester Owens** is the director of individual giving for the Boys and Girls Clubs of Greater Washington.

### 2004

Tallahassee, Florida, resident **Lauren Matthews Graves** has been promoted to executive secretary to the vice president of the Office of Advancement Relations at the Florida State University Foundation.

Rock Hill resident **Chris Miller** was named South Carolina Statewide Sportscaster of the Year for the ninth consecutive year by the South Carolina Broadcasters Association.

Denise Scott of Washington, D.C., is a financial and administrative officer for Congresswoman **Maxine Waters** and the U.S. House Committee on Financial Services.

Lyman native **Valida Foster Walker** joined Sherman College of Chiropractic in Spartanburg as the inaugural senior director of institutional advancement and public relations.

### 2005

McMaster Gallery at the University of South Carolina in Columbia featured artwork from **Adrian Rhodes**.

## Display Your Eagle Pride



Alumni in South Carolina can support Winthrop wherever they drive with a special state-issued vanity plate from the S.C. Department of Motor Vehicles. The redesigned plate incorporates Winthrop's Eagle head logo in the university's signature garnet and gold colors. Winthrop receives \$40 of each registration fee for scholarships.

**Order your new plate now!**

### 2007

Greer resident **Alison Rauch** received the Melvin Jones Fellowship Award from the Lions Club International Foundation.

### 2009

**Melissa Tucker** is the Rock Hill School District's teacher of the year.

### 2012

**Kathryn Scott Walters** of Simpsonville was promoted to recruiting operations manager at PeopleScout Inc.

### 2015

Greensburg, Pennsylvania, native **Zach Bowman** is a 2nd Lt. in the U.S. Marine Corps.

**Wendrah McCoy** received the Rising Star Award from the MOJA Arts Festival: A Celebration of African-American and Caribbean Arts in Charleston.

Greenville native **Elizabeth Stoffelen** is the events and social media coordinator for the Ronald McDonald House Charities of the Carolinas.

### 2017

Charlotte, North Carolina, resident **Sharon Dowell** was a judge for the Trail Photography Competition in Kings Mountain, North Carolina.

### 2018

Simpsonville resident **Sierra Hyer** is an art teacher at High Point Academy in Spartanburg.



# Milestones

## BIRTHS

Ryan Howard Shelton '07, a daughter,  
Chandler Morgan Shelton,  
April 2018

Portia Myers Brown '09, a son,  
Logan Lamonte Brown,  
April 28, 2018

Brandi Jefferies Dendy '10, a daughter,  
Brielle Dendy,  
Sept. 28, 2018

Shelby Hagood Stewart '14 and  
Ryan Allen Stewart '14, a daughter,  
Haylee Mae Stewart,  
Sept. 26, 2018

## MARRIAGES

Nikkole DeShune Davis '93 to  
Michael Dion Stewart

Jessica Dawn Tripp '08 to  
Michael Tarvase Bryson '08

James Fraser Lyon '10, '12 to  
Kristine Marie Anderson '11

Kristy Renee Meehan '13 to  
John B. Neff

Lauren Michele Brown '14 to  
Benjamin N'dubuisi Ikenegbu '15

Ryan Michael Quinn '15 to  
Grea Boyd

Leonie May Kirby '17 to  
Ford Freemantle

Julia Adeline Perry '17 to  
Mick Perry

## IN MEMORIAM

### 1930s

Evelyn Martin Bennett '37  
Irene Fendley Champion '38  
Carolyn (Angell) Herlong Adams '39

### 1940s

Jeddie Parker De Coursey '40  
Margaret Nelson Chandler '42  
Virginia Lancaster Goethe '43  
Edna Mae Hooker '43  
Caroline Williams Mock '43  
Alice Ferguson Brown '44  
Geraldine McDaniel Hardy '44  
Cornelia Clary Burr '45  
Clare Gause Gray '45  
Catherine Everett Cowan '46  
Ruth Cottingham Graham '46  
Catherine Boone Shealy '46  
Bartlene McCormick McMillan '47  
Roberta Neighbors Morton '47  
Katherine (Kat) Cherry Lundy '49  
Barbara Shoff Shannon '49  
Ruth Hill Sprott '49

### 1950s

Bobbie Croom Fisher '50  
Martha Tharrington Hayes '50  
Mary Alice Banks Lewis '50  
Furman (Althea) Milford Barton '51  
Ruth Inabinett Berry '51  
Ruby (Bela) Padgett Herlong '51  
Margaret Moorer Malkus '51  
Joanne Werst Diefenderfer '52  
Dura Siebert McCulley '52  
Helen Lawson Soderberg '52  
Faye Sperling Spake '52  
Alcie Orr Byars '53  
Janet Caudle Grant '53  
Jane Sanderson Ledford '53  
Edith (Minette) Graham Lovett '53  
Nancy Hiller King '54  
Martha (Marty) Dixon Sennema '54  
Elizabeth Dickinson Eubanks '55  
Nancy Jo Strickland Magera '55  
Mary Anne Unger Padget '55  
Rose Ulmer Shivar '55  
Bonnie Bennett Lynch '56  
Cherrie (Yvonne) Floyd Gagnon '58  
Ray Anderson Pettus '58

Miriam McLaughlin Stribling '58  
Jo Ann Phelps Wilhelm '58  
Sara Beth Thompson O'Quinn '59

### 1960s

Glenda (Sue) Benton Manning '60  
Virginia Tallman Harrell '62  
Joye Allen Wilson '62  
Martha Ann Sutton Clamp '64  
Melissa Daniel Sizemore '64  
Frances (Anne) Larkins Ryan '65  
Renee Marguerite Webb '65  
Leaborne Lee Whitesell '65  
Margaret (Carol) Young St. Clair '66  
Maria King Reid '68

### 1970s

Claudia (Cecilia) Houston Spearman '70  
Doris Gathings Johnson '74  
Jennifer Weir Sawyer '74  
Martha Ruth Bakke '75  
Sandra Wu Cheng '75  
Jack Schueneman Spencer '75  
Martha Ann Latham '76  
Dorothy Dubose Hollis '77  
Bradford Porter Flanders '79

### 1980s

Reba Lewis Koon '82  
Caroline Williams Plyler '83  
Ginger Elizabeth Horton '84  
Randall Scott Frye '86  
Margaret Diggs Coble '87  
Darlene Marie Ford '87  
Timothy Oliver Cox '89

### 1990s

William Matthew Krech '99

### 2000s

Erin Nelson Sacra '03  
Dennis Charles Straight '04  
Jessica Dandeneau Jackson '08

### 2010s

Kenneth Edward Caballero '14  
Alexis Dominique Culbertson '17



WINTHROP  
EAGLE CLUB

## 28<sup>TH</sup> ANNUAL EAGLE CLUB SCHOLARSHIP AUCTION

SATURDAY, MARCH 30, 2019

WINTHROP BALLPARK  
900-914 EDEN TERRACE, ROCK HILL, SC

## SILENT AUCTION DINNER MAIN AUCTION

DOORS OPEN 5:30 P.M. | SILENT AUCTION BEGINS 6 P.M.  
COCKTAIL ATTIRE  
MUST BE 21 TO ATTEND

For More Information Contact Erin Harwood:  
at 803/323-3067 or harwoode@winthrop.edu

TO PURCHASE ONLINE VISIT:  
[WWW.501AUCTIONS.COM/EAGLECLUBAUCTION](http://WWW.501AUCTIONS.COM/EAGLECLUBAUCTION)