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FOCUS



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EDITOR'S COLUMN

Of debates and free lunches

Upon accepting the editorship of Focus this past fall I invited the campus community to “open the debate” on issues relevant to life at our university. I would like to thank you — the contributors and readers, for your support in my first editorial year. To those of you who were too focused on the many other things that demand one’s time, let me invite you again to consider giving us all the benefit of your views, thoughts, ideas, in the coming year. FOCUS is a paper for the community, to be sure. More than that though, it really needs to be a paper by the community — which is why I used the term “debate.” For lack of a better word, I wanted to encourage the belief that our campus culture depends on a lively exchange of ideas and points of view. FOCUS is a vehicle uniquely designed to foster such an exchange. I’m happy to be in a position of facilitator, but that is really all an editor of FOCUS can do, facilitate things.

So what’s with a free lunch, or you may ask, is there really such a thing as a free lunch? Well, in this case yes, there is. So, FOCUS itself can’t be a free lunch; it will take the active ideas and feedback of a lot of people to make it any kind of a feast. But, perhaps we can help the not-free lunch that FOCUS has to be, by inviting you to participate in, dare I say it, a focus group which includes a free lunch. If you would like the chance to tell us what you really think, this is it! We need your input and ideas. If you find yourself tempted by this offer, send me a note at Iberard@andrew.cmu.edu. *Lunch is just an email away.*

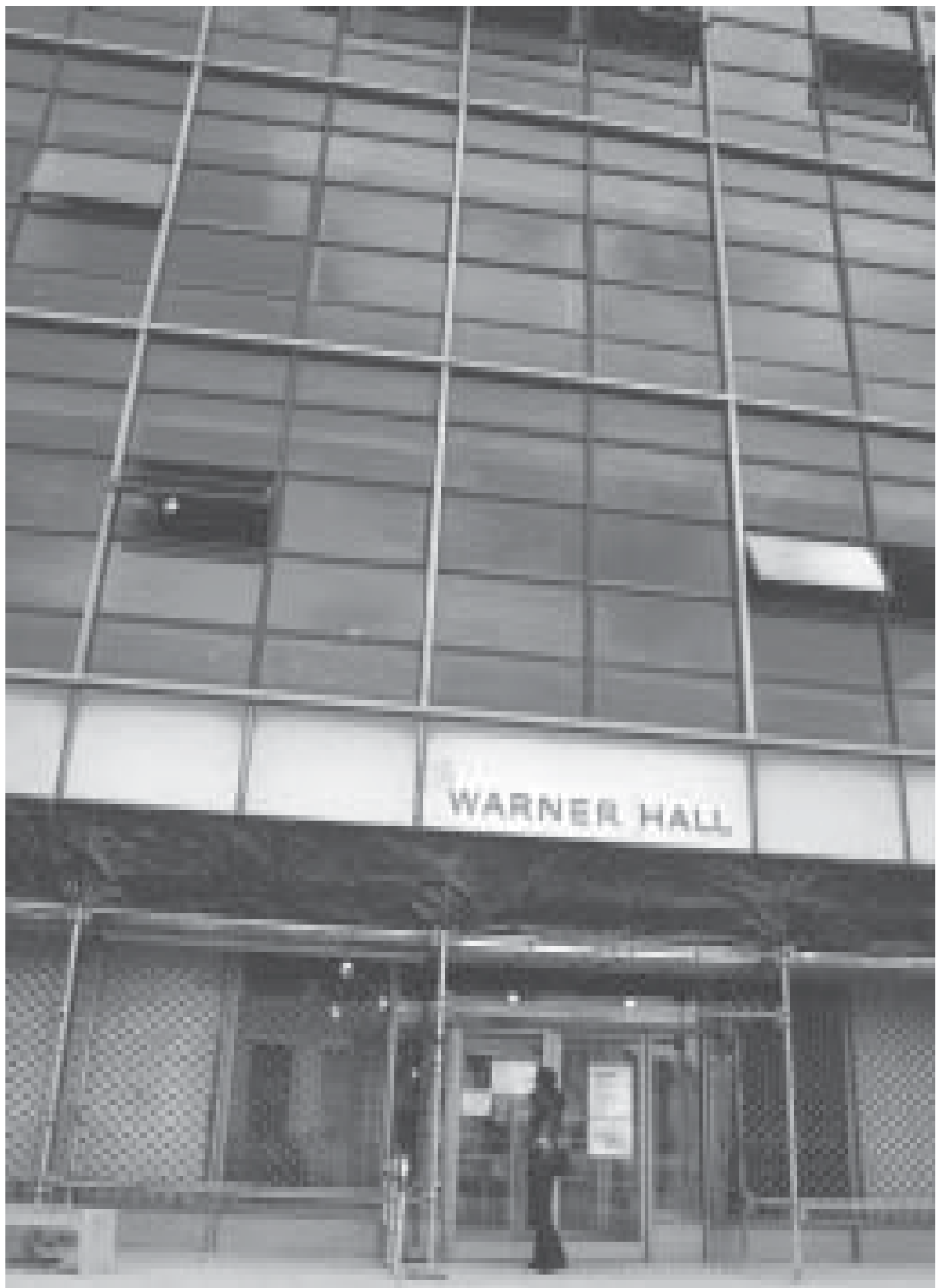
We have endeavored to deliver in-depth feature stories covering campus initiatives such as the founding of a campus in Qatar, faculty titles changes, the revamping of the annual FCE process; we have also heard about our college’s activities from the Deans’ columns. We had fun bringing you reports from the Cultural Collective, offering political commentary, awarding creative office doors and shining the spotlight on members of our community.

You may have noticed some changes. Student writers, for example, are now given more guidance and direction in the choice of topics related to campus life. More photos; along with well-written text, the editors have elected to express campus life visually. What’s next? We would like to include regular coverage of campus drama and music events and would welcome contributors. The success of our Deans’ column begs the invitation to hear from department heads with interesting ideas to contribute or to float a new program idea on a willing audience.

It has been a pleasure to produce the newspaper this past year and, with your quality feedback, we endeavor to bring you “all the news you need” in the upcoming academic year.

LYNN BERARD

Where’d everybody go?



The big news of the summer is of course the abandonment, abatement, renovation and repopulation of Warner Hall. The project has scattered staff to the four winds — or from Oakland to downtown anyway.

The abatement crew bravely worked away in their respirators. On the sixth floor, trapped

like Rapunzel at the top of an empty building, were President Cohon, Provost Kamlet and their staffs.

All alone no longer, the sixth floor once again has neighbors in Warner Hall.

See the back page for an update on who is back in the building.

Custodians' deal at CMU:

Carnegie Mellon's janitors weren't invited to the spring staff picnic — but they still had to clean up after it.

Though the 109 custodians at CMU do the university's dirty work, they are not granted the same rights as other Carnegie Mellon staff because they are subcontracted to an outside company.

Now, one group of CMU students, faculty and staff, called People for Workers Rights (PWR, pronounced "power"), is petitioning CMU for the janitors to receive benefits. But the Carnegie Mellon administration says that they're powerless to do anything because they are not a party to the negotiations, which are between Central Property Services and the employees' union. And one former PWR member, who oversaw the initial survey of janitor's concerns, now disagrees with the group's actions.

In 1983, custodial positions were subcontracted to American Building Maintenance Industries Inc. In 1995, the contract went to Central Property Services (CPS), a division of Oxford Development Co. The university saves by subcontracting: Don Coffelt, director of facilities operations for CMU's Facilities Management Services, wrote in an e-mail that reducing the overhead costs allows CMU to hire more full-time custodians. "We create more jobs, and we get a cleaner campus," he wrote.

Although food-service positions have also been subcontracted since 2000 — to Parkhurst Dining Services, a division of Eat 'n Park Hospitality Group — the students are focusing on the janitors because their contract expires at the end of this month, and they want to secure benefits during this round of negotiations.

There is some disagreement over just how bad the janitors have it, but a few facts are clear. According to Lou DiNardo, vice president and general manager of CPS, janitors are paid \$9.60 per hour when they start, and their wage increases by a dollar each year until they reach the maximum of \$12.60 an hour. They also receive cost-of-living increases. Neither the janitors nor their children receive tuition benefits, nor do they have access to university facilities or bus passes. They do get "sponsored ID" cards indicating CPS as their sponsor, but this does not allow them to use the gym or the library like the IDs of staff and students do. Sorock says that PWR wants CMU to offer the custodians these benefits, which would have "minimal marginal cost."

Employees of Carnegie Mellon receive full tuition for "approved" Carnegie Mellon courses, and half tuition for courses at other institutions. Children of faculty receive full tuition at CMU and part at other schools. The children of staff who have worked at CMU for five years receive the same benefits.

"We at PWR feel that [denying janitors tuition benefits] is one of the most horrible effects of subcontracting," Alexa Sorock, a member of PWR and a senior humanities and arts major, wrote in an e-mail. "It keeps these workers, and their families, from using this educational institution to make their lives better."

Because of tuition benefits, Debra James Bailey, a database coordinator in Enrollment Services, was able to graduate in May with a BA in history and policy. Bailey, who signed the students' petition, works full-time and is married with three children and grandchildren. "I'm the thirteenth out of fourteen kids," she said. "My older siblings, they didn't tell their kids to go to college — you got a job and you worked."

"Maybe [the janitors] didn't go to college, but then neither did I," she said. "But I was given the chance to improve my lot in life. If the janitorial staff was allowed to take classes, everybody would benefit. It's only a win-win for CMU. The money that you invest in your employees is only going to make you have more productive employees."

"And trust me, there's going to be less sick days, because you cannot miss class," she said.

"The results of the survey did not mesh with current perceptions of what's going on," said Alisha Bhagat, a junior history major, who orchestrated the janitorial interviews that PWR conducted. She said that there were only one or two janitors giving PWR its information. PWR "made it seem like this was a big pressing issue," she said. But with a few exceptions, she said, "people feel like they're treated really well by CMU students and staff." Their self-reported salaries are "not bad," she said.

In front of Warner Hall on a sunny April Tuesday, students wearing purple People for Workers' Rights t-shirts handed out the shirts to janitors. Some took them. Others declined. One janitor in his CPS uniform passed the rally by, calling out, "I'm afraid I'll lose my job!"

Russell Ragan of Homestead, who has worked as a janitor at CMU since 1977, did participate in the rally. "I didn't really think the students gave two hoots about us, to be honest," he said. But when he changed from working nights to daylight, he said, he found "they're really friendly." Ragan, also a baker, wants to go to culinary arts school now that his kids are older.

Wearing his CPS uniform, he said, "There's been a lot of changes here. We lost a lot of the rights we had — to use the gym, get tuition remission for our children." When the rally started, Ragan put on his purple PWR shirt "so I won't be recognized."

"If they say diversity, practice it," said one janitor, according to Matt Toups of PWR, who led the rally. The janitor did not want to be identified.

Dave Demarest, a professor emeritus in the English department and founding editor of FOCUS, also spoke at the rally. He said that Carnegie Mellon was being hypocritical by denying benefits to janitors at the same time as it made itself a friend of the court in the University of Michigan affirmative action case. "It's an outrage for the campus and I think all of us ought to band together," he said. Of the denial of tuition benefits and bus passes, he said, "These are really insult added to injury." Demarest also said that "people like Carnegie and Mellon came out of a strong anti-union background."

At the rally, the students continued to collect signatures on their petition from passersby. They presented President Cohon with the signed petitions during his office hour on May 5.

"Hopefully with enough student support, and enough noise about the issue on campus, we can make it a priority for the administration to start treating these people as valued members of our campus community," Sorock wrote.

According to Sorock, when the group met with University President Jared Cohon last December, he said their demands were not impossible, but "it's a matter of priorities."

But members of the Carnegie Mellon administration said it was not up to them to offer

the benefits. "Bus passes and tuition benefits would be provided by the employer, CPS, and I do not know the terms of the CPS contract with the union," wrote Barbara Smith, Carnegie Mellon's assistant vice president for human resources, in an e-mail.

Don Coffelt, director of facilities operations for CMU's Facilities Management Services, wrote, "With respect to salary, benefits, etc., the custodial workers themselves are, and have long been, represented by the Service Employees [International] Union. Their compensation is collectively negotiated between the union and their employer. CMU is not a party to that agreement." He also said there were legal issues involved with offering benefits to non-employees.

Negotiations between CPS and the janitors' union, SEIU, are going on now. "If the union proposed [bus passes or tuition benefits], if there were ways that it was affordable — if the work force makes a commitment that this is what they want, we'd have to bargain for it," said DiNardo of CPS. "Is it inconceivable? No — but it would have to take some sacrifices somewhere else to make it work." He said that no janitors had asked for tuition benefits before, although a few years ago they had worked out a deal where parking passes were offered in exchange for payroll deductions. "Anything is possible," he said. "Bargaining is a give-and-take process."

Alisha Bhagat, a junior history major, was a member of People for Workers' Rights during her freshman and sophomore years. She orchestrated the janitorial interviews that PWR conducted, for which she received a Small Undergraduate Research Grant.

But what she saw happen after the survey made her stop participating in the organization. "I didn't really feel that I was spending time well encouraging people to fight for things they don't care about," she said. "If the janitors are not involved, there's just no point in doing it."

"The results of the survey did not mesh with current perceptions of what's going on," she said. She said that there were only one or two janitors giving PWR its information. PWR "made it seem like this was a big pressing issue," she said. But with a few exceptions, she said, "people feel like they're treated really well by CMU students and staff." Their self-reported salaries are "not bad," she said. "It's definitely livable."

To secure more benefits, like bus passes and childcare, Bhagat said, the janitors would need to organize themselves. "You can give them the means to succeed, but you can't make them succeed, and in fact you really shouldn't," she said.

"Where would you be without those people that do the janitorial work?" asked Bailey. "You see someone who is educated, maybe has their bachelor's, master's, PhD, throw something on the floor and leave it. You're not at home with Mommy — who do you think is going to clean this? Those people work very, very hard. It's almost like, 'They're beneath me, I don't have to see them, I don't have to say 'Hi,' let the janitor clean it up.'"

When it comes to giving benefits to janitors, Bailey says, "We're not in a Third World country. [The janitors] would like to improve their lot in life too. Why can't they have the same benefits as the rest of us?"

David Nagy, who worked for CPS before he came to CMU, said, "there's a big difference in between working for CPS and CMU." He said he thought a job at Carnegie Mellon would be "a better opportunity." Nagy, a CMU Facilities Services Coordinator, worked for CPS from 1996 to 2000, when he was hired directly by Carnegie Mellon. He said the tuition benefits were a "selling point" in his decision to switch from working for CPS to working for CMU. "I might want to take a couple classes and now I can."

"CPS is a contract cleaner and you're not guaranteed," he said. "CMU could come in and pull the contract and say you have 30 days in which to vacate if they're not happy with your services. It wasn't stable."

Another benefit, he said, was the difference in cleaning schedules. "With CPS, it's pretty much evening and night cleaning," he said. "CMU has daylight hour shifts — that's very, very scarce in CPS for hours like that."

But Nagy said it was working for CPS that allowed him to move to his present position at Carnegie Mellon. "They took a chance on me," he said. "Because of them, I had the opportunity to come on campus here and find a job."

David Cunningham, from the Hill District, has been working as a janitor at CMU for a year. This is his only job — other than his grandkids, he joked. His wife also works. He said the job was "all right," although "tuition would be nice."

Cunningham says his ambition is to be a writer, and he has a story to tell. "I don't complain because God's been good to me," he said. "A lot of the guys I grew up with are no longer here because of the life I used to lead. All the time, opportunity was there."

Then he knocked at the door to the women's restroom and called, "Janitor!"

KAREN HOFFMANN

FOCUS — in seven issues a year — is a publication of the faculty and staff of Carnegie Mellon University. Many of the articles in FOCUS express the opinions of individual members of the Carnegie Mellon community; unless so indicated, they should not be construed as reflecting university policy. In the spirit of the fairness doctrine, FOCUS seeks a variety of opinions.

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Fair trade or second class?



**FOCUS welcomes letters.
E-mail: focus-editors@andrew.cmu.edu**

Dave Demarest, above left, a professor emeritus in the English department and founding editor of FOCUS, also spoke at the workers' rights rally. He said that Carnegie Mellon was being hypocritical by denying benefits to janitors at the same time as it made itself a friend of the court in the University of Michigan affirmative action case. "It's an outrage for the campus and I think all of us ought to band together," he said. Of the denial of tuition benefits and bus passes, he said, "These are really insult added to injury."

M

otorists driving on Field Club Road in O'Hara Township may feel the urge to stop, put their car in reverse and blink after passing Martin and Martha Prekop's home. The house, which strays from the norm, is marked by a fish-shaped mailbox. In fact, the spilt level ranch is a pleasant distraction in a vast sea of sameness.

The interior and exterior of the Prekop's home is an expression of artistic talent. It's a combination art gallery and living space for the couple. The transformation of their spilt-level ranch began when they purchased it 10 years ago. Martin joked that real estate agents get hives when they visit the house. "People buy houses to sell them," he said. "We buy houses to live in them."

The interior serves as a gallery, showcasing their work as well as that of their three sons and Martin's students from Carnegie Mellon. Photographs, paintings and other artwork displayed throughout the home changes periodically.

The exterior is primarily an outlet for Martin's creativity. The transformation began with the facade, when Martin added a small mirror to each brick. He cut each one by hand and applied it with double stick tape. The mirrors "disguised the ugly house and blended it into the natural landscape," he said.

Mirrors also adorn many of the trees in the backyard. Displays, which change as Martin has new ideas, fill other trees, including blue bottles hanging in a tree in the front yard. "They're really not meant to be forever," he said of the displays.

The breakfast room, adjacent to the restaurant-appliance-equipped kitchen, is one of the most eclectic areas in the house. Natural light shines in through two skylights and is reflected on small, rectangular mirrors that cover the walls and remaining ceiling. A rectangular wooden table and chairs are painted black and white to highlight the wood's grain. The zebra-like pattern is used throughout the home. Black and white is a "natural choice for me," Martin said, describing his attitude toward color as "minimalist."

Most of the Prekop's indoor pets are housed between two built-in fish tanks and one small pond that fills a corner of the rectangular room. In the living room, a fourth built-in fish tank houses the remaining indoor pets.

When they bought the house, it was the "cheapest, biggest, ugliest" one in the neighborhood, Martin said. "There wasn't anything nice about the place."

The spacious garage attracted Martin to the house and serves as his wood-working shop. He has built most of the furnishings in each room, including tables and chairs, floor lamps and ceiling light fixtures, and cabinets.

The master bathroom, where the interior transformation began, is decorated in the zebra-like style. The walls and even the toilet seat are made of black and white painted wood. Martin began with this space because it's a "small, manageable room that could handle the intensive treatment."

Martha works with fabric and has made window treatments and wall hangings for the home. Her latest project was a set of room-darkening drapes for their home theater, complete with a 100-inch retractable screen.

The Prekops moved from a home in the Oak Park section of Chicago that was architecturally significant, but "it didn't become an art piece like this house," Martin said.

"This is much more like the house is a piece of art." Oak Park is home to a large number of Frank Lloyd Wright-designed structures.

His use of the zebra-like style began in Chicago as an outgrowth of his experimentation with applying a thin coat of paint to small woodcuts. The style first appeared on cabinets.

The exterior of the home, to the chagrin of many of the Prekops' neighbors, is part of the art. Martha described their neighborhood as conventional. Half the neighbors

Living art

Dean Prekop's house a mirrored work in progress





**Facing page above and above: Front views of the Prekop house, with reflective walls and mirrors hung in trees.
Facing page below: Prekop in his home workshop.
Below: Lips in the front yard.**





Facing page above: The backyard Japanese pond.

Above: Prekop has hung mirrored gourds from the trees in the front yard.

Below: Eyes in the backyard match the lips in the front.

Facing page below: Prekop taking a break in the CFA building's Zebra Lounge.

Photos: Brian Connelly, except facing page below: Jason Bugg.



are horrified by their artistic home, she said. Martha enjoys giving tours of the home to folks who drop by. "People who hate it tend to keep it to themselves," she said.

Martin photographs much of the art he creates. A series of black and white photos of the mirrored trees is displayed in the living room, in a black, wooden frame that he constructed. He processes his film in one of two dark rooms and takes photos in a separate shooting room with a large format camera, which he built.

Instead of a swimming pool in the backyard, the Prekops' have two ponds, which are connected. An old-fashioned sink against the house marks the beginning of a waterfall that fills the home of the Prekops' outdoor pets. They stock the ponds with fish, which attract birds, dragonflies and frogs.

Martin belongs to a small network of artists, known as the Gandhi-group, which he describes as a "casual group of artists with administrative jobs" that formed through "personal connections over 20 years."

Founded in 2000, the group gathers annually, to showcase their work and discuss art education. "United by a commitment to internationalism and cultural exchange, Gandhi-group intends to contribute a uniquely international body of work and cultural perspective," as stated on its website.

Martin does not devote all of his time and energy to his art. He leads a dual life, serving as the dean of Carnegie Mellon's College of Fine Arts. "They're both equally engaging and rewarding," Dean Prekop said. He spends one or two days a week and weekends on his art. "I work all the time," he said. "It's tiring."

His primary role as dean is guiding the College of Fine Arts' programs, but Prekop also teaches and mentors students.

A year ago, Dean Prekop created a room at the Pittsburgh Center for the Arts as part of its biennial exhibition. He used a decorating theme identical to his master bathroom. The room's floor and walls were constructed of black and white painted wood and similarly decorated chairs were included.



Dean Prekop recycled the materials from this installation to create the Zebra Lounge, a coffee shop gallery, in the College of Fine Arts building. The '60s-style coffee shop is a way to "express what we do and be around it," he said. Student work is exhibited in the eatery and a piano invites individuals to show off their musical talent.

The Zebra Lounge is one step toward enhancing the relationship between the five schools (Architecture, Art, Design, Drama and Music) within the College of Fine Arts. In an effort to strengthen the relationship between the college and the university as a whole, Dean Prekop has partnered with the College of Humanities and Social Sciences to create the Center for Arts in Society. The center is "dedicated to energizing research and teaching that links the College of Humanities and Social Sciences with the College of Fine Arts," according to its webpage.

One way Dean Prekop is involved in the local art community is through his service to the Silver Eye Center for Photography. He serves on the center's board of directors. "He has been extremely generous toward the support of our small, nonprofit arts organization," Executive Director Linda Benedict-Jones said. His contributions include donating photos to the center's auctions and hosting functions at his home.

Prekop is committed to another academic year as dean and then he will have more time to focus on his art. He has other plans for the house, mainly additions to the exterior, including lighting and a video or sound installation.

JASON BUGG



STUDIO fellows build on years of river advocacy



Early on a Saturday morning at a sports center on the west end of Neville Island, Reiko Goto is listening to a series of speakers making presentations to a group of local residents about the ecology of the Ohio River. From time to time, Goto picks up a stick and taps it against a thin three-inch metal bar suspended in a wooden frame like a gong. The bar sends up a distinct small tinkle.

Goto laughs when asked what the gong is for. “To tell speakers when they have gone on too long,” she smiles. “Subtly.”

Subtle but insistent is a good metaphor for Goto, a research fellow at the STUDIO for Creative Inquiry, who for almost 10 years has been traveling to meetings like this with her husband, Tim Collins, also a research fellow at the STUDIO, telling people in communities along Pittsburgh’s rivers about the great possibilities for creating access, cleaning up the rivers, creating trails.

Goto and Collin had an impact pushing plans to clean up the Nine Mile Run watershed to connect Frick Park with the Monongahela. The Nine Mile Run project is showing hope of success, with agreement among local municipalities to improve the flow of sewage into the creek. As the development of a housing plan continues on top of the slagheap overlooking Nine Mile Run, the creek’s survival as a natural waterway is part of all planning for the future of the area.

Now, Goto and Collins are moving downstream. The Saturday meeting centered on the idea of creating a river trail along the Ohio River. Their river project goes by the name 3Rivers/2nd Nature, comprising members of Friends of the Riverfront and other environmental advocates, as well as member of the affected communities. Along with academics and conservancy program administrators, people from council members to retired teachers are always invited to 3Rivers/2nd Nature programs — billed as “River dialogues” — like the one on Neville Island.

The name 3Rivers/2 Nature represents a philosophy: as Collins told the

Saturday morning gathering, “*We own the rivers.*” The rivers, he said are a “liquid commons.” The rivers are part of the American cultural memory of Westward travel and Huckleberry Finn’s boyhood adventures. Domination of river access by private industry sundered communities’ connections — cultural, economic, environmental, emotional — with the rivers. Collins and Goto advocate a new relationship to the rivers, a relationship that takes in issues of art, ecology, access and equity.

But the philosophy, Collins and Goto are quick to point out, is not exclusive — industry and recreation must balance on the rivers. They see commerce as an integral part of the river life. And river commerce is environmentally efficient — 12 river barge loads roughly equals 720 polluting trucks.

The Ohio River Trail is part of an effort being slowly realized to link trails and green space along the rivers — the Montour Trail, Chartiers Creek Trail, the Three Rivers Heritage Trail.

Goto and Collins stress that improvements in the environment come slowly, given 150 years of industrial pollution — for some years before 1968, the water at the confluence of the Youghiogheny and Monongahela rivers supported no macroscopic life — but they do come.

Goto is enthusiastic about the presence of mayflies and Japanese knotweed on the river. Where there is vegetation, she says, “The little bugs and fish can be much more comfortable.” Blue herons and even bald eagles have been seen on the Ohio.

Nature comes back, Goto points out, but it needs help. And she sees researchers having a particular obligation to help: “Data is not just numbers. It should be used.”

BRIAN CONNELLY



Facing page: Reiko Goto points out Japanese knotweed along the Ohio River. Above: An Ohio River trail would link all of the region's historic riverfronts. Inset: Tim Collins. Right: Riverfront living on Neville Island (note the chair holding a space on the dock). Below right: Ship repairs are carried out in this dry dock on Neville Island. Below: 3Rivers/2nd Nature supports barge traffic as an environmentally sound alternative to trucking.

Photos: Brian Connelly



Notecards, Post-its and Stickies

No matter what method of reminders or to-do lists you may use, the summer typically offers time to reflect on the major events of the past academic year and the opportunity to prepare for the upcoming one. I begin this process by gathering the notes from my shirt pocket and the Post-its from my computer screen. Notations found in my pile from this past year include: *The Innovative University*, Qatar campus, ILS debates and Millennial Generation issues. These are some of the major topics that were discussed across campus or undertaken by the Senate under the skilled leadership of Peggy Knapp. As I prepare to build upon her efforts in my new role as Faculty Senate Chair, I see these topics as part of a continuing dialogue for our entire university community as we work together to improve our institution.

The Innovative University: This spring I had the great honor to receive the Robert Doherty Award and the occasion for accepting the award made me reflect on how it is possible to accomplish those things for which I was being recognized. Upon reflection, I realized that the award was not about me but rather it is about a special environment that we enjoy at Carnegie Mellon that allows everyone to work with a diverse cast of characters who simply want to make things happen. In the foreword to the new book, *The Innovative University*, edited by Daniel Resnick and Dana Scott and published by Carnegie Mellon University Press, President Cohon states that "Carnegie Mellon has combined its smallness and its diversity of programs and people with a collaborative and innovative culture to create a remarkable foundation for excellence." In fact we live collaboration at Carnegie Mellon. The theme permeates the stories told in the book about the growth and evolution of the university. It is what we do best. We leverage the diverse expertise of our campus, including faculty, staff and students, to make ourselves more than the sum of our parts. I believe we are successful because we have an environment at Carnegie Mellon that is open, engaging, respectful and inclusive. President Cohon's communications to the campus community this spring strongly ar-

ticulated the "core values of respect, civility and sensitivity for others." Certainly all of the collaborations with which I have been privileged to be part have been founded on these principles and have enabled innovation. We must continually work to maintain this environment.

Qatar:

When Peggy Knapp began her service as chair, she stepped in to immediately be faced with discussions on development of the Qatar campus. Some of the major issues involved decisions on the academics, the financing, and the security associated with operating a whole new distant campus. She brought the discussions to the executive committee and to the floor of the Senate with legal, financial and academic presentations from the appropriate individuals in the administration. As the first class prepares to begin this fall in Qatar, we are already learning a great deal about the intellectual energy and readiness of the students to be engaged in the academic pursuits being offered. As several of our faculty and staff colleagues leave Pittsburgh to embark on this new endeavor, our best wishes and hopes go with them.

ILS: The Integrative Liberal Studies is another issue that came forward last spring. Peggy Knapp gave significant Senate time to the discussion and debate of the ILS and the idea of a university-wide general education curriculum. In addition to our Senate deliberations, hallway discussions, small

informal meetings and debates within and between departments and colleges will certainly continue over the next year. Personally, I love the side effects the ILS debate has opened. It challenges us to ask questions within our own departments and colleges about what it is that we want a Carnegie Mellon educated person to know and apply as professionals and engaged citizens in the 21st century. Such a dialogue has revealed some

of our own misunderstandings of how our students have changed and how disciplines are evolving. Both the excitement and frustration of education is that it is a moving target. Hopefully the outcome of these debates and discussions will go beyond a reshuffling of what we already have and capitalize on an opportunity to apply our innovative and collaborative practices to enhance the educational experience for all of our students.

Millennial Generation: I must say that I am very proud of the students I have known at Carnegie Mellon in all aspects of academic as well as metacurricular pursuits. Graduation always provides a sense of great pride that I have been a part of these young people's lives even for a short period. What is also gratifying is not just to hear the pride in the parents for their child's accomplishments but also the pride classmates have in being a part of such an accomplished class. I will admit that I have been somewhat vocal recently about the changing environment in the classroom and I worry to a degree that I have become too set in my ways. During this past spring semester there were a number of efforts at both the college and university levels to understand the nature of these changes in an effort to develop strategies to improve student learning. At the forefront of these activities are initiatives led by Susan Ambrose and Bill Elliott. I look forward to the continued examination of this issue and testing of possible new approaches. Remember that moving target of which I spoke earlier, this is another example of how we can respond to change. Based on the turnout at the various meetings held on this topic, I have no doubt that communication, collaboration and action will move us forward.

With a new Post-it pack opened, I am ready to begin preparing for the Senate activities in this coming year. First, I look forward to working with Jim Hoburg, the new vice-chair, and the executive committee. In addition to following the debate and progress of the topics I have already discussed, I will be asking, during the course of the year, for each of the Senate committees, of which there are quite a few, to present a summary of topics and issues that their committee is considering. Through this process, I hope to keep the campus better informed of the activities of these groups and to provide a forum by which the Senate delegates can provide input to issues being discussed. In addition, I am always open to specific issues that individuals may wish to bring directly to me. My other shirt pocket is already beginning to fill and I am anxious to work with and for you.

WILLIAM E. BROWN

Professor, Biological Sciences

We live collaboration at Carnegie Mellon. The theme permeates the stories told in The Innovative University about the growth and evolution of the university. It is what we do best. We leverage the diverse expertise of our campus, including faculty, staff and students, to make ourselves more than the sum of our parts.

Get connected with Staff Council

New Officers Elected

At its April meeting Staff Council elected its officers for 2004-2005, who took office Aug. 1:

Chair, Joseph Pastorik

Vice Chair, John "Jay" Marano

Treasurer, Michelle Martin (re-elected)

Secretary, Lori Bell

President's Address to Staff

Mark your calendars for President Cohon's Annual Address to Staff scheduled for noon,

Tuesday, October 26, in McConomy Auditorium. Have a question for President Cohon?

Email it to: sc-presaddress@andrew.cmu.edu

Questions received by Friday, October 1, will be forwarded (anonymously) to President Cohon.

Staff Council Online

Visit Staff Council's Catering Ad-Hoc Committee webpage at www.cmu.edu/staff-council/catering.html

for details on sharing feedback regarding your experiences with Campus Catering Services.

The Staff Council website also includes:

•Our annual reports and mission statement

•Our officers' and representatives' contact information

•Details on discounts at area businesses

And much more! Please take a few minutes to visit www.cmu.edu/staff-council/ today!

Upcoming Meetings

Meetings are held at noon on the third Thursday of each month (food is available starting at 11:45).

Meetings are open to the entire university community, however, only elected representatives may vote.

Staff Submissions

Would you like to write a column on a staff-related issue? Have an idea for one? We want to hear from you!

The Staff Council Communications Committee welcomes columns from staff members that discuss or

provide information on staff-related issues. Submission of a column does not guarantee publication. Ideas

for columns are also welcomed. Please send your columns or column ideas to Jason Bugg at jbugg@cmu.edu.



Save your toner cartridges

Recycle bins are going up around campus for used toner cartridges from fax machines, printers and copiers. The cartridges are going to be sold to recyclers with the proceeds going to charity. For details, contact Rich Lyons at 412-260-5615.

WARNING: This column is made up of Table Scraps. Do not feed it to your dog.

The Food and Wine Collective on Negativity

Breaking news on the local restaurant front: Le Pommier has been sold, we've heard. No word yet on what is to become of Christine and Jim Dauber, or how the new incarnation of the old apple tree is doing, but we'll try to send out some of our research assistants to see.

We tried the relatively new pizza joint in Lawrenceville and liked it a lot. It's called Regina Margherita Pizzeria and does real Italian-style pizza. Don't believe any of the travel tip books that tell you that they don't eat pizza in Italy. They do, and the best of it is the Naples kind, usually available almost anywhere in the south of Italy. Very thin crust, modestly dressed, delicious. That's what they do at Margherita, located at 38th and Bennett.

Also tried Cafe Asia in Squirrel Hill, on a night when the Psych. department seemed to have put this little Thai place on the analyst's couch as well. When we followed him down the street, Jay McClelland admitted that he thought the food 'OK' not better not worse. Like a Thai restaurant he said. It certainly wasn't better than ok. We noticed that Marcel Just dropped in, looked around and walked out. Either he couldn't see a table he liked or he could read the writing on the wall.

Much better is the new India Oven on Murray in Squirrel Hill. Good prices, great lunch buffet.

As part of our ongoing quest for a place around here where you can get a drink and a bite to eat, some of our researchers have sent back a report from the Myrtle Beach area and recommend a visit to Calabash, just north of Myrtle Beach, the little town which gave its name to all the crummy Calabash fish houses along the Grand Strand. Drop in to Ella's and in the right season (an early Spring Break golf trip will do it) and try the steamed special: \$24.95 for two, with heaps of steamed oysters (in shell), shrimp and crab clusters. Also, in the other direction, try the Litchfield Beach Fish House, about 20 miles South of MB, near Litchfield Plantation golf course. The best, most succulent really very edible freshwater (or 'creek') shrimp and sea scallops. Not only that, it's very friendly. Bob, the host welcomes us and thanks us for coming as we left, and calls many customers by name and introduces them to other customers at the bar. The LBFH describes itself as a 'nice little drinking place with a seafood problem.' The only problem with that description is that they don't stock local beers, no Palmetto in sight. Too bad. Nice to watch the elderly Boswells get introduced to the Simpsons and get into a conversation at the bar. Not that everybody needs a Cheers where somebody knows their name, but it's not all that bad an idea, especially for lonely restaurants.

Part of our irritation with Pittsburgh restaurants arises not from the restaurants themselves but from the customers, or the lack of customers. We learned from the Daubers of Le Pommier that much of the dining money in Pittsburgh stays away from restaurants, and prefers to hang out in dives like The Duquesne Club or the Pittsburgh Athletic Association. Why we wonder? Couldn't somebody pass a law limiting the number of times per month one is allowed to eat in such places? Would it be conceivable that people be required to adopt a restaurant which they would frequent at least once a week? Well, maybe that's a bit severe. Once a month at least for as long as it takes for somebody there to learn their name. Maybe it would not even be necessary to close the private dining clubs down, just so long as members could prove they had become regulars at some local dining hole. Perhaps the equivalent of a Surgeon General's warning would do it, place on the table of every private dining club: Warning: Eating exclusively at Private Clubs can be dangerous to the health

of your city! If you are rich and don't know where to go, please drop us a line and we'll give you a list of local lonely dining spots, staffed with excellent waiters (tall and good looking) with first-class memories. Adopt a restaurant today. We can't say 'politically correct' anymore, so would it be ok to say that adopting a restaurant might be the 'socially correct' thing to do? Is that too Edwardian? Too Victorian? Never mind, help out a restaurant today.

We had been trying to get to the relatively new place in Sharpsburg, Bonaterra, but calling on a Thursday we were told that no reservation for a party of six would be available for at least 3 weeks. So we quickly substituted one of our favorite nearby restaurants, The Gran Canal, the anchor of the Italian restaurants in Sharpsburg. In the Gran Canal look for Martin's photo of an olive tree in the entrance way. Wild mushroom ravioli very nice, porcini, shiitake, very light and delicate. The white wine veal tasty and light, the limoncello house dressing excellent, but get it on the side so you can add your own amount, since the house tendency is to put too much on.

We had the Nero d'avola wine from Sicily, at \$28 per bottle, and it was excellent, more than drinkable with a nicely varied bunch of flavors. Get the same thing in Sicily for about 6 bucks.

The special of the night was a lamb dish baked in puff pastry: a spinach-lined base of light puff pastry, with large cubes of lamb loin, 2 to 3 inches long, stacked copiously in the crust. Very tasty, and very large servings. Michael the chef, originally from Puglia, comes out to greet customers and give the place a feel of a real restaurant. The décor is possibly a little odd, with what appears to be a painting of the Arno in Florence, somewhat confusingly conflicting with the idea of the Gran Canal in Venice, but who cares. It's a great place.

We began the evening by gathering at the home of one of our tribe for after-dinner drinks ... as a before dinner treat. Amongst other things we had: Alvear Pedro Ximenez Anada Sherry 2000 @ \$13.95 half bottle; a De Bartoli Black Noble Australia dessert Wine, \$19.99 half bottle; and an excellent sparkling wine from Alsace, Hunold that goes for a mere \$12.99.

When we tried Bonaterra again, they made a reservation for us, saying at first that it would be difficult to fit us in. After listening to them strain to find us a spot we were gratified at the effort and then surprised on arrival to find that the place was virtually empty. What could be up with that we wonder?

Our dining experience? Let's do it in reverse, since the story has an upbeat theme that way. So dessert. Terrible. Creme brulee, almost as universal as tiramisu, but people like it. When it's well done. This one was more than well-done: it was extremely overcooked and got sent back. Then we tried the 'parfait,' or some redefinition of parfait. This one was some very cheap store-bought ice cream with a few under-ripe hard and bitter raspberries thrown at it. And they want something like \$7.50 for the dessert, which, like the rest of the menu, is way out of range. Entrees come in around \$25 to \$27 and can go up over \$30. There is just no call for the kind of charge, anywhere. You can dine for less in Paris (Paris, France!). But in a small Pittsburgh restaurant it is a suspicious sign, as if somebody wanted to create the impression of quality by raising prices. The second dessert went back as well, with vociferous complaints to the management, and to give the management credit, they agreed with us, and offered us a replacement, which we rejected unless they could guarantee that in the intervening few minutes the quality had improved radically. They couldn't.

While adhering to our ethical theory (nice things are nicer than nasty ones) we have come to believe that negativity is often under-rated and under-used, maybe especially when it comes to restaurants. Usually, we believe, a restaurant event is seen as a costly and even rare event, and it is painful to have to admit that we've spent all our hard earned loot on a disappointment. Or, we find it difficult to be negative because of a fear of embarrassing our companions, some of whom continue to have a poor relationship to confrontation. Feed, and feedback, good rule. If they are rude to you by giving you bad stuff, give it back to them and enjoy the verbal dustup. Make noise. How else can things improve if we don't exercise our civilized genius for the negative?

The ambience is a bit trashy we thought, and the service on the supercilious side of things. The main courses, over-priced as we

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REPORT

said, were nevertheless excellent. Somebody in the kitchen not only knows how to cook, but has a real interest in cooking. So we hope things will improve. The bottom line question: would we go back? The answer is, surprisingly, Yes, we'll go back, continuing to believe that a good or potentially good restaurant needs us. Of course, we trust that our occasional penchant for the negative will bear positive results. Our research associate, David Shumway, echoed our experience and is a repeat diner. One of the best things about Bonaterra? It's BYOB.

(The table scrappy collective included in various portion sizes, Cletus Anderson, Barbara Anderson, Jim Ferla, Kathy George, Alan Kennedy, Hilary Masters, Janet Rex—with special research contributions of one kind or another from Marcel Just, Jay McClelland, David Shumway.)

Reviewed in this installment:

Regina Margherita Pizzeria
38th and Bennett in Lawrenceville.
Very thin crust, modestly dressed,
delicious.

Cafe Asia
Forbes Avenue, Squirrel Hill
OK, not better or worse.

Indian Oven
Murray Avenue, Squirrel Hill
Good prices, great lunch buffet.

The Gran Canal
Anchor of Sharpsburg Italian
restaurants. Look for Martin
Prekop's photo of an olive tree in
the entrance-way. The décor swings
between Florence and the Gran
Canal in Venice, but who cares.
A great place.

Bonaterra
Sharpsburg
Ambience a bit trashy, service
a bit supercilious. Main courses
over-priced, but nevertheless
excellent. Somebody in the kitchen
not only knows how to cook, but
has a real interest in cooking.
We hope things will improve.



As of early August, the HUB and Enrollment Services have returned to the basement of Warner Hall. After the basement, the building is being repopulated from the top down. The sixth floor is already occupied and offices on the fourth and fifth floors, which have also been renovated, are in the process of being reoccupied. The first, second and third floors will be reoccupied by the end of August. Admission, which occupies the first floor, is scheduled to move back last.

