Ashdown House First MIT Building Honored with LEED-Gold Certification

Ashdown House (NW35) received a LEED-Gold certification from the U.S. Green Building Council in November. LEED (Leadership in Energy and Environmental Design) is a nationally recognized green building standard that awards building projects for sustainable design and performance.

Ashdown House, a graduate residence, was the first MIT building to receive the Gold certification. The project achieves a healthy indoor environment, efficient energy use, and significant open space for its building occupants. Overall, Ashdown was awarded 40 LEED points for optimizing a sustainable design, non-toxic materials, and creative innovation. MIT has an Institute-wide goal of achieving LEED-Silver certification on all new buildings. NW35 exceeds this goal.

This Gold certification was made possible by collaboration between an excellent design and construction team, MIT Facilities, and MIT Housing. DSL staff Karen Nils- son, Dennis Collins, and Sarah Hudson were cited for their guidance on the project.

To learn more about the project, go to http://bit.ly/Ashdown-LEED

The MIT Department of Facilities and the MIT News Office contributed to this article.
New England Basketball Hall of Fame Honors MIT Coach

Larry Anderson named the Division III New England College Coach of the Year

By Mindy Brauer, Assistant Director of Sports Information, DAPER

By all accounts, the 2008-2009 season was the most successful campaign in the 101-year history of the MIT men’s basketball program. It featured the team’s first-ever berth in the NCAA Tournament. This October, Head Coach Larry Anderson was named the Division III New England College Coach of the Year by the New England Basketball Hall of Fame. The ceremony was held on Friday, Oct. 9, at the Mohegan Sun hotel in Uncasville, Conn. Larry was also the recipient of the 2006 NEWMAC Coach of the Year award.

In 2009, he guided his team to a program-record-tying 21 wins, including a dramatic, first round upset of Rhode Island College in the NCAA Division III Tournament. The Engineers also captured the NEWMAC Championship for the first time, defeating Babson College in the title game, 50-39.

On Nov. 29, 2008, Larry’s 185 wins surpassed the total of the legendary Jack Barry as the Institute’s all-time winningest basketball coach. Larry first arrived at MIT in 1995 via Rust College in Holly Springs, Miss., where he graduated in 1986.

After last year’s amazing season, most expected 2009-10 to be a rebuilding year. However, the team is off to a best-ever 10-0 start. This unblemished record faces its most severe test when MIT takes on a very talented Harvard team on Monday, December 28 at 4 PM at the Harvard gym. All are welcome to come support Larry and the team.

Varsity Sports Fall Season Highlights

MIT Varsity Sports ended another successful fall season, securing 35 Academic All-Conference Honorees, the second highest in NEWMAC (New England Women’s and Men’s Athletic Conference). Here are some highlights from the season:

Men’s Heavyweight Crew
Recipient of the Russell S. Callow Memorial Award, which is presented by the Eastern Association of Rowing Colleges (EARC) to the crew that best personified the virtues of “spirit, courage, and unity.” The award is voted on by the league’s head coaches.

Men’s Cross Country
First place team finish at NEWMAC Championship Meet and 12th straight title.
Sixth place team finish at NCAA Division III New England Regional Championship.

NEWMAC Honors
Runner of the Year: Hemagiri Arumugam ’10
All-Conference Team: Hemagiri Arumugam ’10, Bill Phipps ’10, Gihan Amarasingwardena ’11, Dawit Zewdie ’13, Dan Harper ’12, Paul Welle ’11, Stephen Serene ’12, Ben Mattocks ’12

Women’s Cross Country
First-place team finish at NEWMAC Championship Meet, third straight title, sixth overall.
First place team finish at NCAA Division III New England Regional Championship, first championship.
Fifth place team finish at NCAA Division III National Championship, highest finish in program’s history.

National Collegiate Athletic Association (NCAA) Honors
All-America: Jacqui Wentz ’10, Maria Monks ’10
All-New England: Jacqui Wentz ’10, Maria Monks ’10, Alina Gatowski ’11

U.S. Track & Field and Cross Country Coaches Association (USTFCCCA) Honors
New England Women’s Regional Coach of the Year: Halston Taylor
New England Women’s Regional Athlete of the Year: Jacqui Wentz ’10

NEWMAC Honors
Runner of the Year: Maria Monks ’10
Rookie of the Year: Brooke Johnson ’13
All-Conference Team: Maria Monks ’10, Jacqui Wentz ’10, Brooke Johnson ’13, Missy Showers ’13, Tania Morimoto ’12, Alina Gatowski ’11, Katherine Eve ’12

Source: DAPER
CAC Space Updates and Initiatives

By Jennifer Smith, Assistant Director, Campus Activities Complex

New at CAC
The Campus Activities Complex (CAC) welcomes new services and enhancements. In the Student Center, the basement hosts a new tenant, Sharon’s Hair, a salon for men, women, and children. The first floor has received a face-lift with new furniture, including the popular high-top tables with stools. On the fourth floor, new built-in AV includes a projector in Room 400 in collaboration with the Undergraduate Association (UA) and Student Activities Office (SAO) and, in Room 407, a new sound system. On the fifth floor, new banks of electrical outlets in the Moran Lounge make it easy to power up laptops and other electronic devices. For events, CAC now owns 20 Sandwich boards reservable for outside promotional/directional signage.

Post Office Stays
As part of a working group on the possible closure of the Student Center Post Office, CAC is pleased to announce that the Post Office will remain open.

Coffeehouse Lounge
In the programmatic arena, the CAC Coffeehouse Lounge program continues to expand its offerings on the third floor of the Student Center. Between student group and the Coffeehouse Lounge Committee activities, the Lounge is hosting five to seven events per week. This semester’s lineup included weekly anime showings, a Guitar Hero Tournament, and a Songwriting Workshop as well as numerous films, lectures, workshops, concerts, and study breaks.

Green Initiatives
CAC also partners with students to make MIT a “greener” place. Working with SAO and Environmental Health and Safety (EHS), CAC continues to assist the Biodiesel student group with their business to convert food oil waste from Campus Dining to biodiesel to power campus vehicles and shuttles operated by Facilities. In addition, CAC has collaborated with Facilities to implement single stream recycling in many CAC buildings, making it easy to be green. Composting is also starting in CAC buildings with the help of Campus Dining, Facilities, and EHS; Stata has begun, and Walker and the Student Center will follow soon.

To read the most current issue of the CAC newsletter, CAConnections, go to http://bit.ly/6L4f2v

Produce Market Moves Indoors
The MIT Produce Market, run by Russo’s Market, has moved indoors for the winter from its fair weather location on the East Campus Courtyard. The market is now open on Tuesdays from 12 to 6 PM in the Stata Center, on the first floor near the MITAC desk. To learn more, go to dining.mit.edu/venues-menus/mitmarket
Organist Makes Beautiful Music on Historic Instruments

By Stephanie Keeler, Communications Coordinator

When Leonardo Ciampa cautiously ascends the steep stairs to the loft in the MIT Chapel, he looks more like a mountaineer than a musician. But when he reaches the peak and starts to play the pipe organ there, the chapel seems more like Heaven than Earth.

It is a sound that transports visitors, too. Newcomers are often unaware of the organ’s presence until the music starts, when they look up to discover the source of the sound. Since September, Leonardo has made it his mission to bring that music to anyone who’ll listen.

The building was designed by architect Eero Saarinen, a mid-century master who designed such icons as the St. Louis Arch and the Dulles Airport terminal. The organ was custom-designed for the chapel in 1955 by the renowned Holtkamp Organ Company of Cleveland, Ohio. The space creates an acoustic environment that organ makers dream of, Leonardo says, and the result is “a perfect marriage between organ and building.”

But for the past 25 years, the organ in the Chapel—and its larger cousin, in Kresge Auditorium—have sat largely unused, except for a few weddings and the occasional service. Then, last August, Leonardo walked into the office of Robert Randolph, Chaplain to the Institute, with a resume and an idea for a series of organ concerts.

“Bob said, ‘We don’t have any money.’ So I said, ‘I’ll raise the money myself,’” Leonardo recalls. “And he trusted me. I thought, ‘Oh, boy—now I really have to do this!’”

And Leonardo kept his word, raising enough money to host an organ concert series this fall, as well as a Christmas Concert. Religious Life also received a grant from the MIT Council for the Arts, which helped Leonardo to organize another series next spring.

In the process, Leonardo has revitalized an Institute treasure. Bob remembers Leonardo’s first time playing the organ. “He came back to my office glowing,” says Bob. “He looked like he was radioactive.”

Today, people hear music more than ever before, Leonardo says, but from iPods and car stereos. “You rarely get to hear real music, that isn’t projected using microphones or speakers, but just real sound, like pipes speaking into a room,” he says. “That kind of music has never been more relevant. It has never been more important than now to hear it.”

And, he adds, the music that comes from the organ in the chapel “is as real and as relevant as anyone could hope to hear.”

You can hear the organ with your own ears every Tuesday morning at 8:30 during the Tuesdays in the Chapel Reflection, and at the concert series this spring.

For a full list of performers in the Organ Concert Series, go to studentlife.mit.edu/content/campus-wide-events

Independent Activities Period
Double Organ Crawl

Become acquainted with the two historic Holtkamp pipe organs on campus. Learn what makes an organ work, learn about the history of organ building, and most importantly, hear these beautiful and majestic instruments, played in all their glory by Leonardo Ciampa.

Date: January 12 and 26
Time: 12- 2:00 PM
Location: MIT Chapel, Kresge
Web: student.mit.edu/searchiap/iap-9599.html
The MIT Giving Tree

Brightening the holidays for children in need

By Kristi Gundrum Kebinger, Volunteer & Outreach Coordinator, PSC

The annual MIT Giving Tree, now in its 18th year, just finished another successful campaign. This year, 500 MIT community members donated gifts to more than 600 children in the Boston and Cambridge area. Through this great holiday tradition, staff and students provide gifts to children affiliated with 12 local service agencies. Co-sponsored by the MIT Public Service Center and the Panhellenic Association, the Giving Tree allows participants to choose specific gifts for individual children, making the gift-giving process more personalized for both the donor and recipient. Thank you to all who donated!
Hobby Shop Renovates Thanks to Generous Donation

By Ken Stone, Director, MIT Hobby Shop

This September, thanks to a generous alumni donation, the Hobby Shop made substantial improvements to our facilities. These improvements included the installation of three new machines: a new wide-belt sander, a laser-guided chop saw, and an oscillating spindle sander. To make room for the machines, an old dust collector was removed from the shop, and the central dust collector system was reconfigured. This improved the dust collection and also opened the shop visually. The remodeling only took one week before the Shop was up and running again. To see the renovations, stop by the MIT Hobby Shop, located in W31-031.

To learn more and to read the most recent edition of the Hobby Shop newsletter, Design Notes, go to studentlife.mit.edu/design-notes-newsletter-mit-hobby-shop

In Memorium: Former Dean and Coach, Leo Osgood, Passes After Long Illness

By Robert Randolph, Chaplain to the Institute, and Bob Ferrara ’67, Senior Director, Strategic Planning, Communications, & Alumni Relations

We would like to honor the memory of Dean Leo Osgood, who died peacefully on November 11 with family close by, after a long illness. He is one who gave so much of his heart and soul to this MIT community. Leadership, compassion, tenacity, and inspiration characterize his time at the Institute.

During the course of his long career, Leo served as an associate dean and director of the Office of Minority Education, dean on call, associate professor, and coach of the MIT men’s basketball team.

In the late 1960s, as an undergraduate and star guard for Northeastern University, Leo played basketball right here at MIT in Rockwell Cage. Our players of that era remember him as an extraordinarily quick and gifted guard. When he graduated, he was Northeastern’s fifth all-time leading scorer and has since been inducted into the University’s Athletic Hall of Fame.

Leo became part of the MIT community in 1977, initially as an assistant basketball coach to Fran O’Brien. From 1986 to 1995, he was our head coach, guiding many fine scholar-athletes—people like Dave Tomlinson, Mike Duffy, Keith Whalen, and Indran Ratnathicam, who is an MIT assistant coach today.

While still serving as basketball coach, Leo added to his responsibilities, becoming assistant dean in the counseling section of the Office of the Dean for Student Affairs, then as dean on call for the campus.

In 1995, he was selected from among 140 candidates as Dean of the Office of Minority Education (OME). He was a significant contributor to OME’s Interphase, a summer program that provides academic enrichment, confidence, and community building for newly admitted freshmen. He also co-chaired MIT’s Martin Luther King Jr. Committee as it conceived and initiated the Martin Luther King, Jr. Visiting Scholars Program. He also co-chaired a presidential task force for career development of underrepresented minority administrators at the Institute.

He served as Dean of OME until he retired from MIT in 2006. In every one of his roles, Leo was there for all and touched the lives of many students, often in their time of need. He also had the confidence and respect of MIT leaders and presidents.

This man truly cared about all, and he will be missed by many. He helped make MIT the place it is today. To read more about Dean Osgood, visit the News Office Website at http://web.mit.edu/newsoffice/2009/obit-osgood.html
DSL’s own “Julia Child” Shares Her Knowledge With Students

By Tom Gearty, Director of Communications

Here’s a recipe for MIT: take a dorm kitchen, add a warm-hearted staff member with culinary training, mix in 14 students eager to learn, and stir together for six weeks.

It’s a dish that was on the menu this fall in the East Campus dorm—a cooking class with Victoria Davenport, the senior administrative assistant to the Dean for Student Life. On Wednesday evenings, her aspiring chefs gathered in a first-floor kitchen, assembled their ingredients, and prepared a meal under Davenport’s supervision.

The result was an equal blend of MIT and Julia Child. “It was really great because [Victoria] has this amazing skill and was excited to share it with us,” says Nicole Berdy, a senior physics major. “It was more a sharing of passions than ‘I’m going to teach you things.’”

Using equipment that Victoria brought from home, their own kitchen implements, and whatever they could find in the East Campus kitchens, the students tackled a different theme each week. Menus ranged from Americana to Latin flair to Italian; students brought their own supplies based on recipes handed out the previous week.

Each class was an exercise in organized chaos as much as cooking. Groups of three or four students clutched recipes as they swarmed around a few stoves and counters, simmering sauces, measuring ingredients, and chopping vegetables. Victoria whirled through the crowded kitchen answering questions, calling out instructions, and offering encouragement.

Victoria attended Newbury College’s culinary program, specializing in baking. She baked for the Boston Bread Company, which is Star Market’s bakery, and was the baker for a Hilton Hotel in Dedham. Then, in 1997, Victoria had to give up the profession after brain trauma resulting from a car accident left her unable to withstand the high heat of a professional kitchen.

Despite her all-around training, Victoria still labels herself a baker. “I’m a baker because I’m meticulous,” she says, “whereas chefs can look in your refrigerator and come up with an idea. I don’t have the culinary imagination.”

But she tells the students that they don’t need a title to cook, just enthusiasm. “You don’t have to be a chef to be a culinarian, to prepare food, and to love eating,” she says.

The class reflected this philosophy. Rather than merely following recipes by rote, students learned about kitchen management, cooking tools, and basic techniques. They learned Victoria’s simple maxims such as the only tool in a kitchen allowed to have only one use is the fire extinguisher and the FIFO rule, or “first in, first out” when stocking a refrigerator.

Victoria—whose only compensation was reimbursement for parking—supplemented the student’s equipment with gear from her home, and the Office of Residential Life subsidized some of the food costs. She even toured the MIT Produce Market with students to talk about how to select vegetables. “I didn’t just say, ‘Hi! This is how you make macaroni-and-cheese,’” she says.

Embedded in the different themes were fundamental lessons about cooking. When the class made macaroni-and-cheese, they weren’t just serving up an American comfort food—they were also learning how to prepare a béchamel, one of the five “mother sauces” of classic French cuisine.

The students took to cooking in typical MIT fashion. “Quirky. Funny. Inquisitive. Imaginative,” Victoria says of the group. “The night we made lasagna, we must have made four or five different types.”

Sharing their creations with each other was not a problem. “Everyone could sample my eggplant lasagna,” said Berdy. “It’s a nine-by-thirteen pan, and I’m not that big.”

The last class—desserts—was among the most popular. Students made treats such as apple crisps, pumpkin chocolate chip cookies, scones, and cheesecakes made with cookie dough instead of a pie shell. This freedom to experiment is what makes Victoria a wonderful teacher, says freshman Josh Oreman. “She’s not overbearing,” he says. “She doesn’t try to control us too much.”

At first, Victoria was worried that there would not be enough student interest to fill the class, but she ended up with a lengthy wait-list. Now, ask both student and teacher whether each would participate again, and the answers are as consistent as cake batter:

“In a heartbeat,” says Berdy.

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After the hard work came the reward: eating.
Independent Activities Period Preview: What’s Happening in DSL?

The Independent Activities Period (IAP) is a special four-week term that runs from the first week of January until the end of the month. For nearly four decades, IAP has offered members of the MIT community (students, faculty, staff, and alums) with a unique opportunity to organize, sponsor, and participate in a wide variety of activities. These include how-to sessions, forums, athletic endeavors, lecture series, films, tours, recitals and contests. IAP 2010 takes place from January 4–29. Learn more at web.mit.edu/iap/

Below is a preview of workshops happening in DSL.

Lindy Hop Swing Dance

Born from the Charleston dances of the roaring '20s, the Lindy Hop is a dynamic, connection-based partner dance involving athletic movement and fantastic swing Jazz music. This dance is energetic, bouncy, challenging, and very rewarding. No partner, dance experience, or rhythm is required. Two left feet also accepted.

**Date:** January 8, 15, 22, 29  
**Time:** 4-5:00 PM  
**Location:** Alumni/Wang  
**Web:** student.mit.edu/searchiap/iap-9579.html

Build Your Own Electric Guitar

Instructed by John Armstrong, students select one from several designs to build. Starting with raw lumber, students prepare a solid or semi-hollow body blank using a system of router templates, transforming the blank into a completed body ready for finishing. No prior skills are needed for this class. To read about last year’s class, go to studentlife.mit.edu/design-notes-newsletter-mit-hobby-shop

**Date:** January 5, 12, 19, 26  
**Time:** 6-8:00 PM  
**Location:** Hobby Shop  
**Web:** student.mit.edu/searchiap/iap-9057.html

Mediation Skills Workshop

A workshop for students, faculty, staff, and MIT affiliates, which develops mediation skills and teaches the phases and principles of facilitative mediation. Topics covered include: conflict, active listening, the mediator’s role and toolbox, negotiation, ethics, and cross-cultural issues. At the conclusion of the workshop, participants will receive a certification of completion of 32 hours of basic mediation training. Please go to the website below for more information and to complete an application.

**Date:** January 11, 12, 13, 25, 27, 28  
**Sponsor:** Office of Student Citizenship  
**Web:** web.mit.edu/mediation/training.html

Charm School

*How do I ask for a date? Which bread plate is mine? At what point in a job interview can I ask about salary?*

To find out these answers and more, join the StudentActivities Office for MIT’s 17th Annual Charm School. Participate in mini-classes on a wide variety of “charming” subjects, take in the wisdom of the Commencement speaker, and even earn your “Ch.D” (Doctoral degree in Charm). Charm School runs for one afternoon at the end of IAP and has become an important MIT tradition.

**Date:** January 29  
**Location:** W20, Student Center  
**Web:** student.mit.edu/charm/

Independent Activities Period Preview: What’s Happening in DSL?

**on the spot**

Nominate Someone for an On the Spot Award!

1. Go online to: studentlife.mit.edu/onthespot  
2. Fill out a fast form  
3. Get an On the Spot Card  
4. Give Thanks!

Please send story ideas to: Stephanie Keeler, Communications Coordinator skeeler@mit.edu, 617-253-6927

Coming Up

**December**

14-18 Final Exam Period  
18 DSL Holiday Party  
3:00-5:00 PM  
24 Christmas Eve  
MIT Holiday  
25 Christmas  
MIT Holiday  
31 New Year’s Eve  
MIT Holiday

**January**

1 New Year’s Day  
MIT Holiday  
4 IAP Begins  
18 Martin Luther King Jr. Day  
MIT Holiday  
29 IAP Ends

**February**

2 First Day of Classes  
4 Martin Luther King, Jr. Day  
Breakfast and Celebration  
15 President’s Day  
MIT Holiday