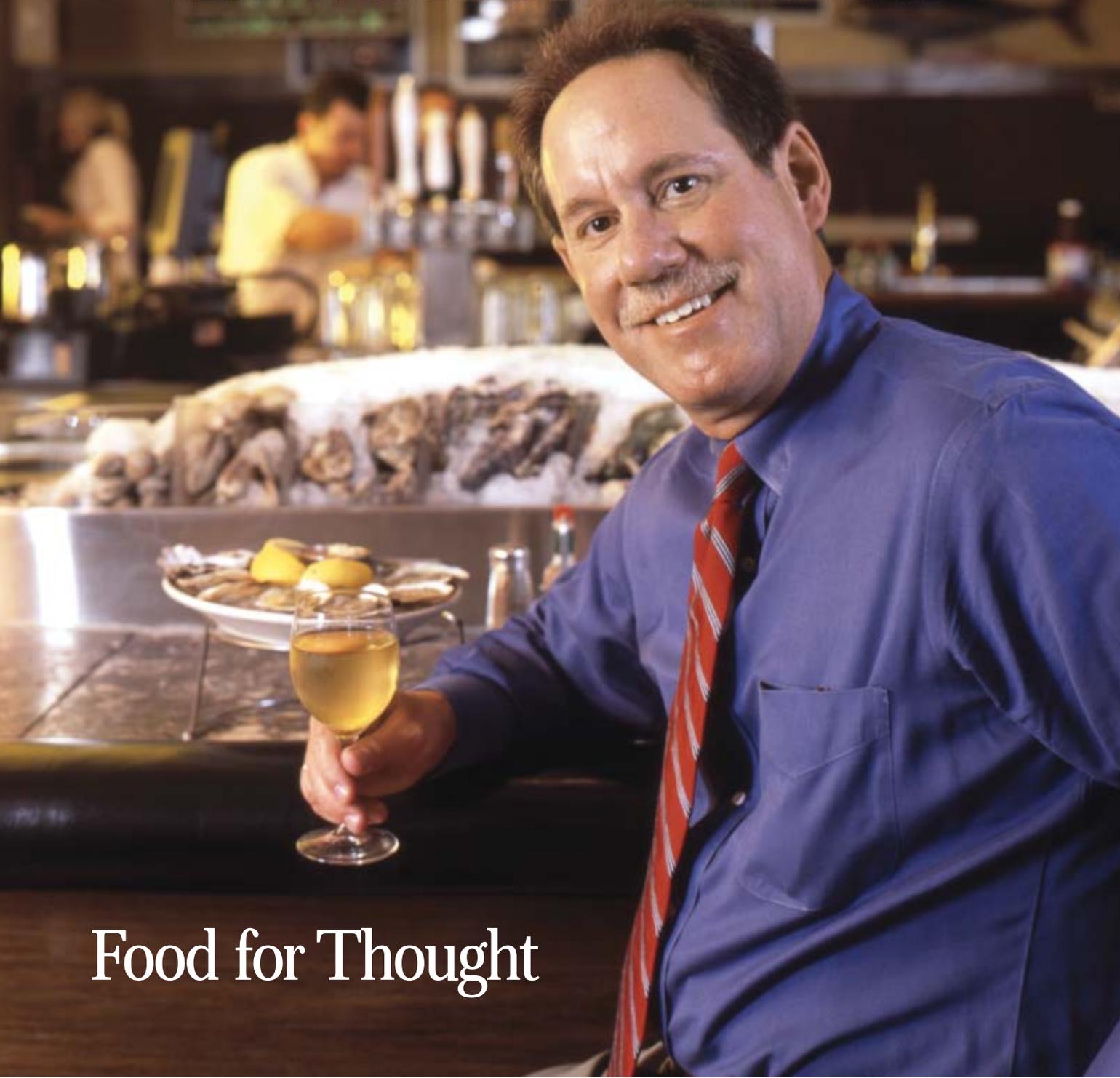


OYSTER SAMPLER 19.50
Daily Drink of the Month

Northern HORIZONS

FALL 2003

THE MAGAZINE FOR ALUMNI AND FRIENDS OF NORTHERN MICHIGAN UNIVERSITY



Food for Thought

Northern HORIZONS

Fall 2003 ■ Vol. 93, No. 1

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EDITOR'S NOTE

About six months ago, my husband and I went on a week-long cooking vacation. This wasn't the kind of class where you sit back and watch as a master chef dazzles you with perfect soufflés and sinful sauces and then unleashes you on your home kitchen to flounder and wonder to yourself, 'Now how did he do that?' This was a hands-on introductory class in which each student was a member of a team that made, presented, and then ate a four-course meal every day—all under the close supervision of a professional chef.

On the first day of class, before we had so much as cracked our first egg, our chef told the class that if all we left with at the end of the week was a booklet of 25 recipes, he had failed us. But if we left his class with a few solid techniques that we could apply to our day-to-day cooking, he had succeeded.

As the class quickly discovered, having the recipe in hand is one thing, but executing it successfully requires both a familiarity with the recipe and a mastery of a host of techniques.

Learning in any discipline is a shared venture between understanding concepts and being able to apply those concepts to real-world situations. This kind of experiential learning is one of the things I valued most about my education at Northern. NMU professors work hard to introduce concepts in the classroom, but they work just as hard outside the classroom to help students find opportunities that will enable them to apply what they've learned in a professional environment.

I found out first hand just how important experiential learning is in the food and hospitality industry. In this issue of *Horizons*, you'll get a taste of how Northern faculty and staff are helping students develop and hone their culinary and hospitality management skills. You will also read about a few of our alumni who have taken what they've learned at NMU and are now influencing and shaping these dynamic industries.

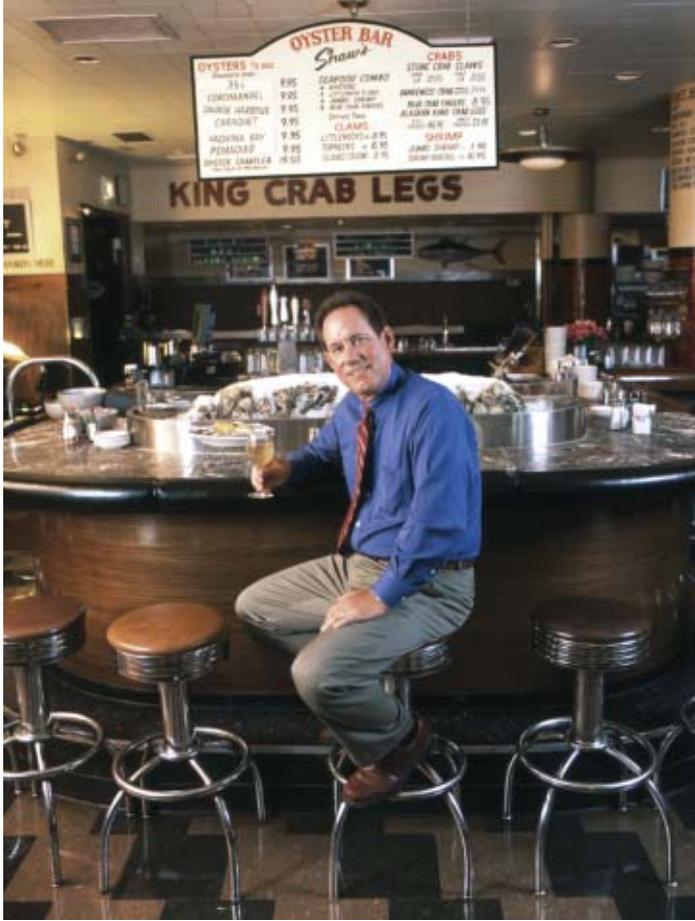
—KW

SPECIAL MAILING OF HORIZONS

We've added a few additional names to our usual mailing list of alumni and friends for this issue of *Horizons* magazine. So if you have received this magazine unexpectedly, it's not a mistake. You are part of a special, celebratory mailing, and here's why.

On June 1, 1996, Northern launched its first comprehensive fundraising campaign—*This Decisive Season: The Campaign for Northern Michigan University*—with a goal of raising at least \$30 million in private giving for the university. Seven years later and, perhaps fittingly, nearly \$7 million over its goal, the campaign has closed.

This issue of *Horizons* is dedicated to the successful close of *This Decisive Season*. Inside you'll find a special, four-page section that highlights the goals and accomplishments of the campaign—goals that would not have been reached and accomplishments that could not have been made without the support of every donor to NMU. Thank you for your contribution.



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FEATURES

6 Ojibwe spirit food

As Native American elders age, many take long-held tribal traditions and practices to their graves. Michael Loukinen, NMU professor of sociology and social work and documentary filmmaker, is helping the Lac Vieux Desert Band of Lake Superior Chippewa Lac preserve their heritage through a series of documentary films designed, in part, to teach tribal history and traditions to Ojibwe children and educators.

8 Catch of the day

If you're looking for a premier destination for fresh fish and seafood, the Midwest probably isn't the first place to come to mind. **Steve LaHaie '75 BA** is doing his part to change that perception. With a combination of homegrown expertise, advanced training, and industry experience, LaHaie is bringing some of the freshest fish and seafood to Midwestern diners. This successful restaurateur has helped launch several successful Chicago restaurants with tastes ranging from classic American meat-and-potatoes fare to traditional Thai cuisine.

13 Taste of the twenties

This year, not only did students in NMU's hospitality management and culinary arts programs get a taste of real-world party planning when they hosted their annual scholarship fundraising dinner, they also got a lesson in the history, literature, and cuisine of one of the most colorful decades in twentieth-century America.

ON THE COVER AND ON THIS PAGE

Steve LaHaie, senior vice president with Lettuce Entertain You Enterprises, sits at the oyster bar at Shaw's Crab House in Chicago. This is just one of four restaurants LaHaie manages. Photography by Andrew Campbell.