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From the Editor (Editor's Note)

Gerry Boyle

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EDITOR'S NOTE

CONTRIBUTORS



Pat Sims (“Art School,” P. 38), is a freelance writer who lives in Maine and writes primarily about arts and cinema. She is also an editor for the Bard College-based literary journal *Conjunctions* and *Lucky Peach* magazine. She received her master’s degree from Columbia University Graduate School of Journalism.



Abukar Adan '17 (“Standing Up to Gender Violence,” P. 44) is an editorial assistant for *Colby Magazine*. A government and education double major, he aspires to contribute to the discourse on social issues through journalism and documentary film-making. He is also a blogger for the *Huffington Post* and a contributor to the political magazine *Outside Colby*.



Jenny Chen '12 (“Logging on to the Future,” P. 32) is an award-winning science journalist and multimedia producer. Her work has appeared in the *Atlantic*, *Reader's Digest*, *New York Magazine*, NPR, and elsewhere. She is a regular contributor to *Colby Magazine*.



I have to admit it. A couple of hours talking with Joel Alex '08 made my head spin.

Alex is the founder of Blue Ox Malthouse and one of several food-related Colby entrepreneurs featured in this magazine, (“They Care What You Eat?” P. 20). He’s started producing malt, the processed barley that is the main ingredient in one of Maine’s fastest growing products—craft beer. But when we spoke at the malthouse in Lisbon, Maine, Alex didn’t talk much about beer. He did talk a lot about environmental policy, sustainable development, decentralization of commodities, R&D grants, feasibility studies, business relationships, market research, business development, narrative writing, industrial design, driving a forklift, and the need for a new crop for Maine farmers.

“I’m a lifelong learner,” Alex said.

Well, yeah.

He isn’t alone. Exploring the food- and sea-to-table world was an education itself, as Colbians traced the routes that led from Mayflower Hill to their respective callings. Without exception they showed that since Colby they hadn’t gathered any moss.

Laura Neale '99 improvises with new crops on her farm, a community-supported agriculture initiative. Carter Newell '77 uses his Ph.D. in marine biology to

continuously refine the oyster business he runs with Smokey McKeen '76. Robyn Wardell '11 sees food as the linchpin of a movement to ease poverty and social disadvantage. Ben Rooney '10 has proved the naysayers wrong by successfully growing rice in Maine—a farm-sized science experiment.

You can read and see more, both in this issue and in extended coverage online, that offers fascinating details.

My takeaway? These alumni, and many others like them in the food movement, left this educational greenhouse on the Hill with some of the tools to get the job done, and—more importantly—the ability to procure the rest.

Alex said his academic experience at Colby—with an environmental science and international studies double major—was really the study of relationships, crucial to what he does today. His capstone project was a report on the state of Maine’s environment. “I loved that class,” Alex said. “It was really, really hard, but it was immensely satisfying.”

Gerry Boyle '78, P'06
Managing Editor