

# Hub Club News

*A Newsletter for Wheaton College Alumnae and Alumni  
in the Greater Boston Area  
Autumn 2009*

## **The Story Behind the Story of *Finding Pete***

Five years ago, **Jill Hunting '72** discovered 175 long-lost letters written by her brother, a volunteer in Vietnam and one of the first civilian casualties of the war there. Pete's violent death in 1965 was widely reported—including Walter Cronkite's announcement on the CBS Evening News—as a betrayal by friends. Because Jill's parents didn't discuss what had happened, the mystery haunted her for years. The unexpected recovery of the letters her mother had withheld became the focus of an article for the *Washington Post Magazine* and a memoir ***Finding Pete: Rediscovering the Brother I Lost in Vietnam***, just published by Wesleyan University Press.

We hope you will join Jill and members of the Greater Boston Wheaton Club for **cocktail reception, book-signing and lecture on Wednesday, November 4, at 5:30 p.m.** at the Downtown Harvard Club -- One Federal Street, 38<sup>th</sup> Floor, Boston. The \$20 per person fee (\$15 for young alums in the classes 2000–2009) includes parking, hors d'oeuvres and cash bar. **RSVP by October 28 at:** [www.wheatoncollege.edu/alum](http://www.wheatoncollege.edu/alum).

Jill will share with us the story behind what has been called an “eloquent and unforgettable book.” **This event will kick off a year's worth of Wheaton events celebrating the 175<sup>th</sup> anniversary of Wheaton College!**

## **Upcoming Events – Save the Dates!**

*To MBA, MA, MIS, PhD or  
Not to MBA, MA, MIS, PhD...*

That is the question that will be addressed at our next GBWC-sponsored networking event:  
**Tuesday, September 22, 6 to 8 p.m.**

245 Summer Street (AKA the Stone and Webster building), next to South Station in the Think Space, Lobby Level.

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### ***Young Alum Receptions***

**Wednesday, September 3:** Tavern in the Square, Central Square, Cambridge

**Thursday, October 22:** Big City, Harvard Ave & Brighton Ave., Allston

**Thursday, December 3:** Lucky's, Congress Street, South Boston

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### ***Homecoming Weekend and the Alumnae/i Leadership Conference***

**Friday, October 2 – Saturday, October 3**

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### ***Lexington-Winchester Winetasting for Scholarship***

**March 24, 2010 (tentative)**

More info on all of the above events to follow via e-mail, so be sure your e-address is updated with Wheaton by joining the alumnae/i on-line community at [www.wheatoncollege.edu/alum](http://www.wheatoncollege.edu/alum).

## Wheaton @ Fenway

*Take me out to the ball game  
Take me out to the crowd  
Buy me some peanuts and cracker jacks  
I don't care if I ever get back  
And it's root, root, root  
for the home team...* " Oh, wait! What do you do when you are there with your Alma Mater alumnae/i group and one of the players from the visiting team is a Wheaton alum?!

On July 28th, Wheaton alumnae/i of all ages and their friends and family gathered at the Baseball Tavern in Boston. Everyone enjoyed food and drinks, and the lucky winners of the Greater Boston Wheaton Club Red Sox raffle picked up their game day tickets. This year's GBWC Red Sox baseball game outing was against the Oakland Athletics, ironically a team with a strong Wheaton affiliation as part of its history and still part of its current state.

The Haas family -- including Evelyn Danzig Haas '39, married to Walter A. Haas Jr., President of Levi Strauss & Co. -- owned the team from 1981–1995, which included 3 pennants, one world championship, and the single season attendance record for the franchise. And now one of our former baseball Lyons, Chris Denorfia '02, is an outfielder in the A's organization. Presently Chris is playing for Oakland's AAA affiliate in Sacramento, so we were not able to cheer on one of our own, but everyone to keep an eye out for his recall to the parent club later this season.

Tuesday turned out to be a hot, humid, sunny day – a treat for us this summer. We were happily surprised that it was also the game selected to retire Jim Rice's number 14 in honor of his induction into the Baseball Hall of Fame earlier in the week.

A good time was had by all and the game was enjoyable for the most part with the Red Sox leading until the 9th inning and...well, we won't get into what happened in the 9th inning except, how does the rest of the song go? "...  
*If they don't win, it's a shame, Cause it's one, two, three strikes you're out at the old ball game.*"

### E-mail Updates and Club Dues

To receive occasional e-mail regarding upcoming Wheaton events in Boston, you can join the Wheaton on-line community at [www.wheatoncollege.edu/alum](http://www.wheatoncollege.edu/alum) OR subscribe to the GWBC listserv by writing to either Cindy Rodday '92 at [clrodday@yahoo.com](mailto:clrodday@yahoo.com) or Melissa Namiot Mader '88 at [mnamiotmader@gmail.com](mailto:mnamiotmader@gmail.com) and you will be added to the list.

***This is the only way to find out about young alum events and other GWBC events that don't make our publication deadline so don't be left out!***

Annual dues are *only* \$10 and all money is used to support the events we plan! Dues checks may be made out to: The Greater Boston Wheaton Club and sent to: Melissa Namiot Mader, 43 Carpenter St., Rehoboth, MA 02769.

### Greater Boston Wheaton Club Planning Committee

Margy Bratschi '78, *Coordinator*  
Melissa Namiot Mader '88, *Treasurer*  
Marion Heller '88 and Kristin Sarkisian '96,  
*Newsletter Editors*  
Karen Medugno '98, *File Center Liaison*  
Cindy Rodday '92, *Webmaster*  
Laura Blanchard '08, *NESCAC Plus Liaison*

*Committee Members:* Sandra Sable Gilpatrick '95, Jessica Benjamin '99, Renee Poutre '88, Jennifer Dorsey '93 and Matt Confer '08  
*Wheaton Liaisons:* Heather Corbett '86 and Ryan Parker '01

## Alumnae/i Profile

**Josh Huggard '99**

**Bringing the *Upper Crust* to Boston**

So how does a sociology major end up as a partner in a highly successful and rapidly expanding Boston-area pizza chain? Josh Huggard '99 is a majority partner in the award-winning Upper Crust, which has stores throughout the greater Boston area and continues to grow. Critics and patrons rave about its Neopolitan-style pizza (thin crust with chunks of tomatoes) and it's hip, urban feel. Josh became part the Upper Crust success story thanks to a good friendship and some career soul searching.

After graduating from Wheaton, Josh spent a couple of years working for Reebok and Staples in New Jersey. He found himself unhappy with the “corporate grind” though, and decided to quit his job and pursue his interest in the food industry. He moved back to Boston in 2001 and got his start in the restaurant business by waiting tables. Over a period of two years, he moved into managerial positions gaining a valuable “education.” After his longtime friend, Jordan Tobins, opened the first Upper Crust on Charles Street in Beacon Hill in 2003 followed by the Brookline store, becoming business partners was a natural fit.

Today, Upper Crust has 16 locations in the Greater Boston area. The chain just opened two new locations: in the Fenway and West Roxbury. The chain has franchises as far as Salem and Plymouth and Upper Crust continues to grow the business through corporate catering.

Upper Crust is known for its fresh ingredients and hand-rolled dough, as well as its distinctive look. Each location features an open kitchen, communal tables, and a “metal wave ceiling” made from suspended pizza pans. Their wood-oven thin crust pizza comes with a wide variety of toppings, from standards like

pepperoni to more gourmet offerings like arugula, pesto or asiago.

*Phantom Gourmet* praises the “fantastic thin crust pizza in imaginative toppings” and Upper Crust won Boston’s Best from the *Improper Bostonian* in 2007 and 2008. The chain’s affordable and family-friendly menu plays an important role in its success, particularly in a tough economy. The average check is around \$18 to \$20, not including beer or wine, and as Josh points out, “a family of four can go out for pizza for significantly less than they could at other restaurants.”

These days, Josh spends more time at corporate headquarters on Commercial Wharf than in the restaurants. There he focuses on details like vendor relationships and training management to use only the freshest ingredients. Staff is taught to roll out dough that is “never too thick or too thin in the middle”—key to a perfectly crisp thin crust pizza. And the Upper Crust team prides themselves on creating a headquarters that doesn’t feel corporate and “is a fun place to brainstorm.”

As for his personal favorite, Josh can’t decide between Bub’s Barbeque Chicken, the Uncommon (bacon, fresh pineapple, and jalapenos), or a mix of prosciutto, tomatoes and mozzarella. Decide on your favorite by stopping by the Upper Crust for a slice today!

