

McMaster Review

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Chantall Van Raay

Gord Coolege, executive chef for Hospitality Services, gets cooking.

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Feeding the educated masses

BY LISA MCLEAN



Campus dining takes a bite out of boredom

It's early morning and before campus begins to stir, the staff in McMaster's kitchens are in full swing as they prepare for the day. Between 3:30 a.m. and midnight, a total of 80 kitchen staff will prepare the food that services the 26,000-member community of full- and part-time undergraduate and graduate students, staff and faculty.

In La Piazza, located in the McMaster University Student Centre, the campus' largest kitchen, is home base for Paradise Catering as well as surrounding dining outlets. Someone is mixing a fresh batch of rice krispy squares in a 225-litre kettle while a chef in a tall white hat expertly cuts cucumber slices into elaborate zig-zags to

garnish a catered lunch. Dough is being handled for the 1,000 pizzas that are sold each day, while nine 24-pound beef roasts are slow-cooking for 18 hours so the meat will emerge tender and juicy in time for dinner, and 125 single-serving shepherd's pies are being prepared for today's special.

It's a giant job, providing meal and snack options for the 20,000 daily transactions. And while French fries and chicken fingers remain the two best-selling menu items campus-wide, made-fresh pasta bars, wood-fired pizzas, Asian cuisine selections and curried chicken are making significant headway in the bid for your mealtime buck.

Story continues on page 4

McMaster hires Bay Street veteran to lead DeGroot School of Business



Ron Scheffler

Paul Bates new dean of business.

McMaster University has reached into Bay Street by appointing Paul Bates its new dean of business.

Bates will begin his term July 1, 2004 as dean of the University's DeGroot School of Business, said McMaster University President Peter George. A search committee composed of faculty, students, staff and the business school's advisory committee nominated him. The University's vice-president academic chaired the search committee.

Bates has a distinguished career in investment dealing and wealth management. A member of the Ontario Securities Commission, he is also a part-time faculty member of the University of Toronto's Rotman School of Management.

"Paul Bates brings direct knowledge, expertise, networking, leadership from the business world and a demonstrated empathy for the academic vision of the school," said George. "His solid business credentials and achievements will benefit students, faculty, the University and the academic community. Our new business dean will help us to continue our efforts in fostering superior research, relevance and creativity, building on McMaster's earned reputation of innovation and discovery."

The new designated dean was head of Charles Schwab Canada until it was acquired by Bank of Nova Scotia two years ago. Investment Executive Magazine named him Canada's most influential broker in 2000. He is an experienced entrepreneur, author, radio show host, investment industry participant and philanthropist.

Bates says he feels very privileged to be assuming his new duties at the DeGroot School of Business.

These stories are excerpted from the McMaster Daily News web site.

For additional details or to read other McMaster news, visit <http://dailynews.mcmaster.ca>

"The school has a strong legacy of research and innovation, including pioneering MBA co-operative education," said Bates. With focus and teamwork, my objective will be to raise the bar yet again in terms of creating a rewarding experience for students, a stimulating environment for faculty and staff and serving the community, locally, nationally and internationally."

In welcoming the appointment of his successor, business school dean Vishwanath Baba said that business schools are entering a new era of global competition.

"It is no longer sufficient to simply generate intellectual capital; it has to be intelligently invested for substantial reputational returns. I think Paul Bates is very well equipped to do just that. I am sure under his leadership, the DeGroot School will reach even greater heights."

A resident of Oakville Ont., Bates has several investment dealing and brokerage designations. In addition to his leadership position at Charles Schwab Canada, he has been president and chief operating officer of TD Greenline Canada (now TD Waterhouse), president and C.O.O. of Marathon Brokerage and vice-president, wealth management and advisory services of Royal Trust. He is a graduate of Cornwall Technical College, Great Britain with a major in English literature

Mac researchers awarded \$16.3 million in funding

McMaster researchers are celebrating a new era of discovery with the award of \$16.3 million from the Canada Foundation for Innovation (CFI) for six major research initiatives.

The funding will enable McMaster researchers to acquire state-of-the-art instruments to lead further research in the areas of nanotechnology, functional genomics, radiation biology, natural and synthetic polymers, digital cinema and high-performance computing.

"Our researchers continue to have great success in a highly competitive process," said Mamdouh Shoukri, vice-president research & international affairs. "The research we're doing at McMaster is leading edge and will contribute, for example, to a better understanding of how diverse materials are constructed and operate at super small levels, how genes function in cancer and infectious diseases and the effects of low-dose radiation. Funding for the computational science project known as SHARCNET is support for a fundamental science that will help researchers in several areas.

"In all of these endeavours our researchers are either leading or establishing the first facilities of their kind in Canada. They are focused on world-class research leading to new discoveries, technologies, cures and treatments in the areas of molecular biology, manufacturing and materials and information technology. This CFI support is integral to our ability to forge new paths in these areas."

Campus Eye continues on page 6

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Vice-President, University Advancement:

Roger Trull

Acting Director, Public Relations:

Jayne Johnston

Editor: John Bugailikis

Design and Production: Kristy Paone

Contributors: Chantall Van Raay, Lisa McLean, Lorraine Sommerfield

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A tale of two relics

Anthropologist takes an interdisciplinary approach to big questions

BY LISA MCLEAN

Hendrik Poinar, assistant professor in anthropology, holds two prehistoric fossils. One, long and slender, is a 30,000 year-old cave bear tooth. It holds valuable information that gives important clues about when bears migrated from Europe, how diverse they were prior to their extinction and how they're related to polar bears, black bears, and brown bears, as we know them today.

The other fossil, a small round lump with holes throughout, is much more interesting to Poinar. It provides valuable anthropological information, offering clues to where humans lived, how diverse they were, what they ate, and their inter-relatedness. It's a piece of human feces, 9,000 years old, from Southwest Texas.

"People often think the bear tooth is so much more interesting because it's a piece of this huge creature they can only imagine," says Poinar, holding it up to his mouth to demonstrate the grandeur of the prehistoric beast. "But in this single remnant of human feces we were able to learn so much more about human diet, disease, migrations, and the local environment and climate at the time of the peoples."

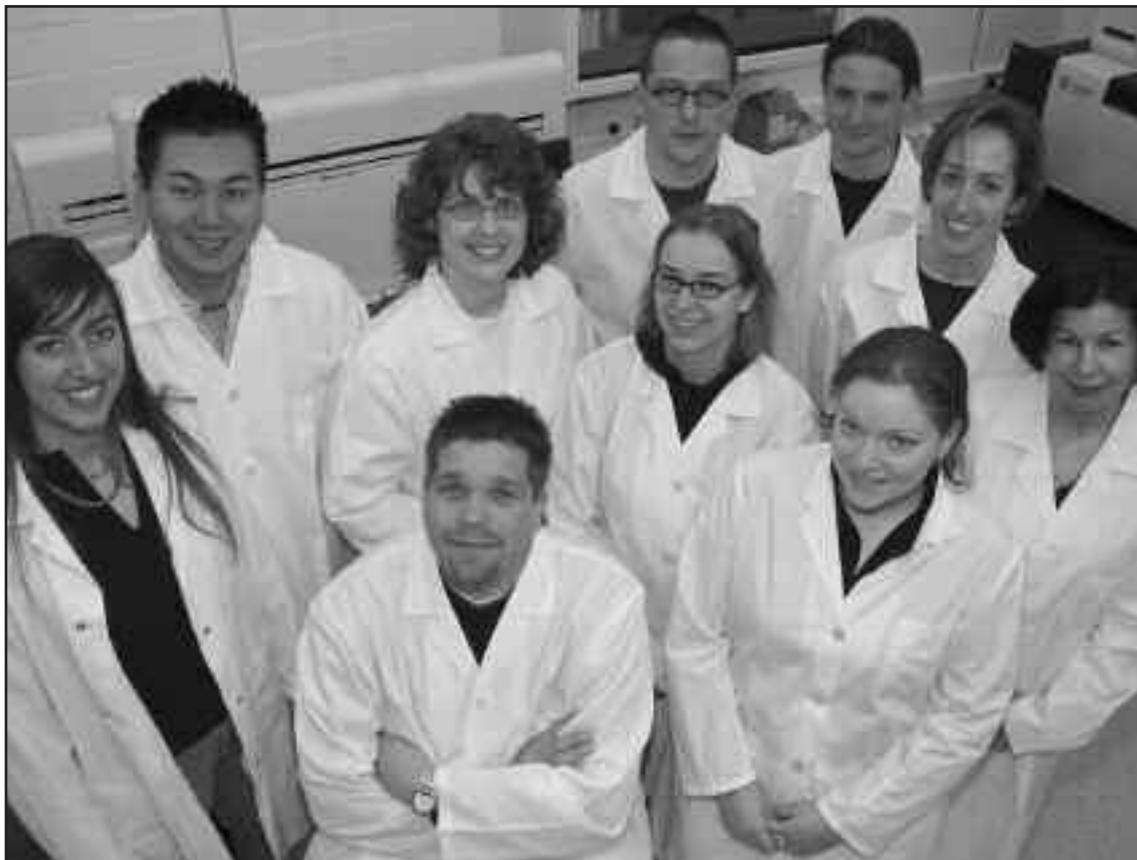
That's the miracle of the chemical and molecular analysis that allows Poinar and his research team – which includes his wife, research associate Debi Poinar – to work with ancient molecular information to answer anthropological or evolutionary questions. Their analysis is giving them answers about the kind of life the first American people lived, the evolutionary differences between animals such as the extinct giant ground sloth with the living two-toed and three-toed sloth, and how SIV (Simian Immunodeficiency Virus) found its way from African chimpanzees to HIV now prevalent in more than 40 million humans.

"We work on uncovering the chemistry of fossils to understand how to tease the interesting biomolecular information out, and we use this information to address questions on the evolution of extinct hominids, the reasons the megafauna (mammoths, horses, camels, sloths) went extinct 11,000 years ago and when and how HIV originated and continues to evolve" says Poinar. "Modern biology is in essence time-trapped, because scientists are required to use current samples to make assumptions about the past, but I work with how that organism was in the past using fossilized samples."

Poinar developed an appreciation for that sense of "time travel" by going on digs with his father, prominent American entomologist George Poinar, at an early age.

"As a kid I was fascinated with palaeontology, but I became more interested in molecular biology," says Poinar. "In working with ancient DNA I've been able to mesh the two."

Using fossilized feces from Southwestern Texas he determined the samples were from indigenous Amerindians. The molecular information contained in the fossils help him understand the environment in which they lived, which was distinctly different from the barren desert the cave exists in today.



Chantall Van Raay

Hendrik Poinar, seated, is surrounded by lab associates, from left, Amanda Husbands, Michael Truong, Jodi Barta, Carsten Schwarz, Melanie Kuch, Robert Blatter, Tanya VanHunnius, Debi Poinar and Tori Coates.

The fossils revealed that the environment was green and lush, with an abundance of edible plants and animals. Within a two-day period (the time-frame the researchers allowed for consumption and digestion of the food found in the feces,) these hunter-gatherers had consumed up to five animal types including antelope, big horn sheep, and rabbit, as well as 12 types of plants.

"Who would have thought hunter-gatherers were so well-fed?" says Poinar. "We often think of these populations as poor, malnourished tribes scrounging for berries, but in reality they were eating better and more balanced meals than many of us today."

What they ate, where they lived, how far they moved for resettlement, and the extent of their gene pool are just some of the characteristics Poinar was able to discover through millennia-old biological matter.

Now, he's looking for similar clues in early samples of HIV, to learn more about the origins, tempo and mode of HIV evolution, from the area formerly known as the Belgian Congo.

"Medical records from the early 1960s show that Belgian doctors were noticing symptoms of a strange immune-suppressing condition among people in the Belgian Congo," says Poinar. "We want to know what that disease looked like in the 1960s so we can learn how it evolved."

Poinar and his wife, have collected some of the oldest samples of archival HIV that doctors and researchers had taken from patients who have since succumbed to the disease. The samples range in dates from 1959 to the late 1970s, and Poinar believes they'll tell him where the epidemic began, and how it has since evolved. He also hopes the samples may clue him and others onto the possibility of using ancestral strains for future vaccine development.

He's combining that study with a large-scale project that looks for the level of infections in chimpanzees, using freshly collected feces in the present-day Congo. The researchers scan the feces for a number of details, including parasites and the presence of SIV. This will enable Poinar to determine, from which source population of chimps the original SIV spread to humans, leading to HIV.

"What we do has a lot to do with health, biochemistry, geography and anthropology, and I really value the ability to work across disciplines," says Poinar. "I try to surround myself with people who think broadly and ask the big questions, but who work meticulously."

Poinar's research team also includes research assistants Melanie Kuch, and Carsten Schwarz from Germany, postdoctoral fellow Robert Blatter from Switzerland, and graduate students Jodi Barta and Tanya von Hunius from Canada.

It's a *Giant* job

con't from page 1

Gord Cooledge, executive chef for Hospitality Services, says part of the shift toward a much wider selection in recent years comes with the elimination of the pay-one-price meal card in favour of a declining debit system that allows users to pay only for what they eat. That eliminates waste, allowing hospitality services to offer higher quality items.

"We serve a lot of people on campus everyday, but our biggest concern is in offering a variety of choices to residence students because they don't have the option of making their own meals," says Cooledge. "I always tell them, 'We're like your mom now, and we'll be taking care of three meals a day plus your snack, so tell me what you'd like to eat.'"

Cooledge, along with Albert Ng, director of Hospitality Services, sits on the Student Dining committee with five other staff members and more than 20 students to determine new directions for hospitality services on campus. The group meets biweekly, and makes all major decisions, from the brand of chicken fingers served on campus – determined recently from a panel taste-test involving 17 varieties – to working with other campus groups towards the elimination of Styrofoam for take-out containers on campus, which came into effect in Fall 2003.

'We're like your mom now, and we'll be taking care of three meals a day plus your snack, so tell me what you'd like to eat.'" — Gord Cooledge

If customers want to be heard, but can't attend meetings, they can also submit comments to Hospitality services at (<http://hospitality.mcmaster.ca>), or speak directly to an employee.

"Customer satisfaction is guaranteed," says Ng. "We'll happily provide an exchange or refund if a meal doesn't meet someone's approval. The only reason we're here is for our customers, so we want to keep them happy."

John Thompson, manager of the Commons Marketplace, the largest dining facility on campus catering mostly to residence students, says keeping students happy is the priority from the moment they arrive. The Commons processes 5,000 transactions per day, and Thompson says theme meals – such as waffle breakfasts on weekends and nacho lunch bars offer much-appreciated variety.

"The Commons is the most popular place for residence students, so we try to make sure they don't get bored," says Thompson. "The students are away from home for the first time and they can be a little timid at first, but we make it clear that our chef's door is always open."

And with the advent of Atkins and other diet gurus preaching the way to a smaller waistline, and an increasing demand for specialty meals such as vegetarian, vegan, kosher and Halal, the number of options for dining on campus have reached an all-time high compared with where they sat a decade ago. Individuals with special meal requirements are invited to plan a menu of specially-prepared meals with one of the campus' 24 professionally trained chefs.

Cooledge says vegetarian meals now comprise about 10 per cent of the sales on



Chantall Van Raay

Catering staff, from left, Radana Maricic, Nathan Evans and Alvaro Melendez.

campus while vegan meals (made with no animal products) still hover at less than one per cent. And as McMaster's international student population continues to increase, he's seen the popularity of Asian food and other meals prepared according to religious specifications rise dramatically. While those meals were once a periodical request, now they're so popular that a new dining facility is in the works to cater specifically to those needs.

The Dining on Campus committee is addressing those needs with the development of the Diversity Café, proposed to open in Fall 2004. The café will offer vegetarian, halal, kosher, and sakahara meals. Currently the former Rathskeller cafeteria is being assessed for renovations and redesign. Ng hopes the new facility will promote diversity-oriented programming, intercultural dialogues, and campus inclusivity.

"We listen to what the students want, because we wouldn't be here without them," says Ng. "We're always encouraging them to bring new ideas or concerns to us, and they're invited to take advantage of the open door policy all of our chefs have."

The Diversity Café will be one of two new outlets opening this year. The second location is a kiosk in the new Centre for Learning & Discovery that will offer "grab and go" items, raising the total number of Hospitality Services locations

Mac's chefs let students have it their way



Baker, Vicky Tsiknias

from 14 to 16.

“We work very hard to provide nutritious and convenient meal choices for our customers, but we’re not forceful with them,” says Cooledge. “People will buy what they want to eat, and our biggest concern is in offering them that wide selection of quality products.”

Ng says selection – not just in menu items but in ambiance – is another key focus for his team. Last September the opening of the East Meets West Bistro in the Mary E. Keyes residence marked one of the most ambitious dining concepts in Canadian university history. It’s a restaurant-style dining facility offering high-end cuisine at reasonable prices.

“We’re very concept-focused, and we’re always trying to create different destinations and dining experiences across campus,” says Ng. “People can take some time to relax at the bistro. We could have built another food court in that residence, but we wanted our food offerings and the ambiance to be unlike any other place on campus.”

Ng says keeping in touch with trends and new initiatives being established at other college and university campuses across Canada and the United States helps McMaster to stay competitive. McMaster’s chefs have won a number of cooking competitions, most recently June’s Annual Culinary Challenge with the Canadian College & University Food Services Association (CCUFSA) Conference.

It’s a rare treat to compete because those events often require a small group of McMaster’s chefs to be away from campus for several days at a time, but Cooledge says it’s wonderful to be recognized for excellence in the trade.

Cooledge is a designated professional chef, trained at Toronto’s Sheraton College, with work experience in exotic locales such as Switzerland and Bermuda. He says like many of the 24 professional chefs currently employed at McMaster, the idea of taking a job in an institution was at first unappealing because he didn’t believe the food would be good enough.

“I quickly realized that there are a number of unique challenges here that I never could have anticipated,” says Cooledge. “The variety of quality meals here is unbelievable, and it’s very challenging to change the meals on your menu every day.”

Student-run facilities offer refreshing change of pace

For a fresh take on some old stand-bys a number of students and employees frequent student-operated campus dining facilities such as the Phoenix, Quarters, and Union Market. Although the venues are operated by and for students, large percentages of their clientele are often staff and faculty who are looking for a change of pace.

“We offer a youthful atmosphere that’s pretty unique on campus, and I think that attracts a lot of staff and faculty as well,” says Jessica Rosinski, a McMaster student and Union Market manager.

The convenience store and gift shop boasts the lowest prices on campus, but Rosinski says there’s still a small mark-up on all of their products that contributes to sustaining the 19 part-time cashiers and two part-time managers who work there.



Customers looking for something other than ‘grab and go’ items often visit the Phoenix or Quarters, which are both licensed restaurant-style establishments owned and operated by the Graduate Student Association and the McMaster Student Union respectively.

Ismael Viegas, manager of Quarters, says approximately one-third of the MSU-owned restaurant’s daytime customers are McMaster employees. The venue sells an average of 250 lunches per day, and with more than 50 items on the menu, he says they’re becoming more like a restaurant than the campus pub it opened as in Fall 2002.

“Our mandate is to provide cheap, accessible food, beverages, and entertainment in a fun and safe environment,” says Viegas. Last year alcohol comprised more than 80 per cent of Quarter’s revenue, but with a younger student population and some drastic changes in meals and prices on the menu, beverages and food now balance at approximately 50/50.

Both Quarters and Union Market are located in MUSC. The Phoenix is located in Wentworth House.

continued from page 2

To date, McMaster has received \$89 million from CFI to support research activity, which will generate or translate into more than \$200 million in funding for research projects at the University.

The total cost for these six projects is \$41 million, with CFI contributing a maximum of 40 per cent of the total. The remaining project costs are funded primarily from matching grants from the Ontario Innovation Trust, the provincial body that funds research infrastructure and contributions from McMaster.

McMaster projects funded in this competition:

□ Materials science engineer Gianluigi Botton, Canada Research Chair in Microscopy of Nanoscale Materials, will receive \$7.08 million to set up a \$17.8 million national ultrahigh-resolution electron microscopy facility for nanoscale materials research.

□ Biochemist David Andrews and his research group will use the \$4.4 million award to set up a \$10.9 million centre for functional genomics and chemical genetics to study the molecular and biological function of genes. Andrews, Canada Research Chair in Membrane Biogenesis, will use new technologies to identify and uncover the function of genes implicated in cancer, cardiovascular pathologies and infectious diseases and to provide leads for drug discoveries.

□ Physics & astronomy professor Hugh Couchman is scientific director of SHARCNET – the Shared Hierarchical Academic Research Computing Network, which is a collaboration of 14 universities, colleges and research institutes in southern Ontario, using high-performance computing for research. McMaster received \$3.6 million from CFI for the \$9.1 million University share of SHARCNET 2.

□ Medical physicist Doug Boreham and his team will use the \$469,572 award to build Canada's first biological microbeam to conduct unique low dose radiation research.

□ Adam Hitchcock, Canadian Light Source - Canada Research Chair for Materials Analysis, was awarded \$364,466 for the \$950,688 initiative to develop and build a next generation soft x-ray scanning transmission x-ray microscope and buy an optical microscope to study natural and synthetic polymer systems.

□ Engineer Xiaolin Wu received \$353,651 for a \$1 million project to investigate digital cinema by acquiring and building an engineering prototype of a high-resolution video recording system, a digital movie projector and accessories and a cinematic content creation and management system.

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Eye on the storm

Mac undergrad student digs deep to uncover the true impact of Hurricane Hazel's wrath half a century ago

BY LORRAINE SOMMERFELD

Every year for 50 years, major newspapers and magazines have reported on Hurricane Hazel. They have honoured the anniversary with tales of extreme weather, vast destruction, and historical impact. And yet for 50 years, every journalist and historian has missed a treasure trove of documents in the Provincial Archives, as neglected and ignored as many of the original victims of the event itself.

Until now.

In the spring of 2003, Humanities student Danielle Robinson became the only first year student to ever win an Undergraduate Student Research Award (USRA). Twenty awards of \$5,000 were distributed among the faculties of Business, Humanities and Social Science.

After developing a rapport with her history professor Ken Cruikshank, Danielle turned to him for direction in pursuing advanced research. Her desire to combine her love of academics with a practical application – she needed a summer job – resulted in the two of them developing an USRA proposal.

Cruikshank originally suggested exploring the impact of Hurricane Hazel on the Hamilton area when it struck on October 15, 1954. This research would dovetail with some of his own areas of expertise. When three weeks spent in the Special Collections Unit at the Hamilton Public Library produced a frustrating dead end, Robinson re-charted her course for the Provincial Archives in Toronto. While she has explored the world in books, the thought of downtown Toronto was a little intimidating.

“After navigating Union Station and the subway, I basically immersed myself in crates of documents from 8:15 a.m. until 5:00 p.m. everyday for a week. I only looked up to request more documents.”

In preparation for her time spent there, Robinson had developed an email correspondence with staff at the archives. It helped narrow her search, and saved valuable time. Every document had to be requested and copied, and the censored documents were copied again. It is these copies she worked from.

She laughingly relates that after handing in her request forms, she watched in trepidation as an entire three-tiered cart was wheeled up to her workstation.

“Usually they would drop off files to people from the cart. This whole cart was for me.”

During her research Robinson discovered that the impact of Hazel on Hamilton was not nearly as severe as it was in Toronto. She switched her focus to the government's general response to the hurricane which ended up taking 82 lives in the Toronto area. She tells of discovering a letter, written by a clearly distraught homeowner who had come up against the juggernaut of bureaucratic indifference.

“These are real people, in real pain. The names probably should have been censored, but weren't. I couldn't reveal that even now, so I've self-censored documents that I know would cause a family further distress.”

Indeed, her research has revealed that many families never got close to where they were before the storm turned their worlds upside down. Many



John Bugailiskis

“These are real people, in real pain,” says Danielle Robinson, speaking about the victims of Hurricane Hazel.

remained in temporary housing for months after that night, as various levels of government passed responsibility around like a hot potato. Definitions of ‘disaster’ seemed to shift almost daily, as officials raced to narrow their scope of liability.

Robinson found a newspaper advertisement that spoke of a ‘hurricane’ relief fund, only to find an edited version a week later referring to a ‘flood’ relief fund. Apparently, authorities had no intention of being caught up in victims claiming for wind damage, and believed ‘hurricane’ had too wide a scope. The fact it was a hurricane seemed to be of little importance.

Any seasonal homes were exempt from reparations. Farmers found themselves with little compensation for entire lost crops. Debate ensued regarding homes that had been constructed on flood plains of the riverbed, though it was only in the wake of Hurricane Hazel that these lands were actually designated as such. Apparently hindsight was not only 50/50, it was compulsory.

As the government introduced their new entitlement-curbing mantras (‘relief is not a right’, ‘assistance, not compensation’), many struggled. Of 2200 damaged and destroyed homes, just 827 were eventually to receive monetary help. It was the Ontario Hurricane Relief Fund, a provincially established – though privately funded – foundation that recompensed many of the victims.

As Robinson followed a meandering trail of red tape

through box after box of government files, she encountered frequent dead ends, misfiled pages, heavily censored documents and astounding admissions of callous treatment of survivors of this disaster. There was actual use of the term ‘slum clearance’ as one document referred to the storms’ swath through a low-income area.

As three levels of government struggled to cope with the fallout from this unprecedented disaster, Robinson notes that several good things did emerge. Flood Control and Conservation efforts following Hazel set the bar for future generations, and Plains Lands were established to prevent similar destruction.

While Robinson has submitted a first draft of the report, it is still a work in progress.

And what is the other side of Danielle Robinson? This budding history scholar is a unique blend. Her frame of reference is wider than many her age, and even her passion for collecting all things Frank Sinatra began with a study of his social and cultural impact in a high school history class. Her attention to detail is replicated in the fine jewelry she creates, and her poise slips only slightly when she gets caught up in her passion for her work. She speaks wisely of the impact the past has on the present.

By revisiting the fury of Hurricane Hazel a half century later, she may have just unleashed an academic fury of her own.

Media appeal

New Experts Guide and photo gallery go online

BY CHANTALL VAN RAAJ



“Illuminated trees,” a photo by Jim Dowling, captured first place in the Picture McMaster photo contest in the campus scene category.

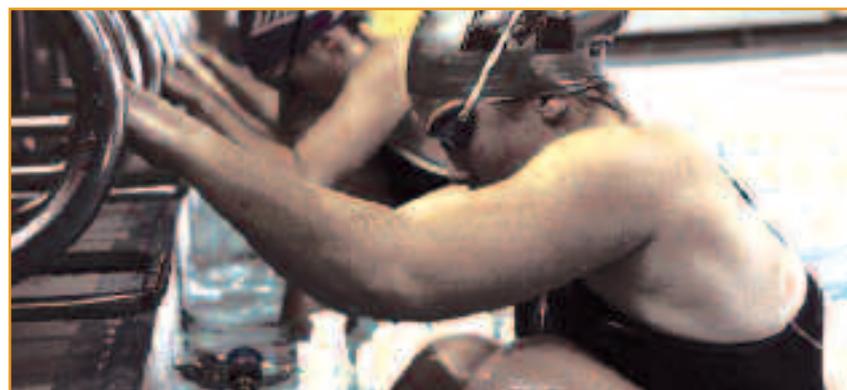
Facts Web site, and the Daily News, an award-winning online newspaper.

“Now, members of the media can search and contact experts directly,” said Shelly Easton, manager, public relations. “This guide is a quick and convenient way to link McMaster experts with media in a timely fashion and it will help ensure professors can communicate their research to the public through the media.”

Members of the media and the general public will also be able to view images of the campus through the new online self-serve photo gallery entitled Picture McMaster.

To help launch Picture McMaster, McMaster faculty, staff, students, alumni, and community members were recently invited to participate in a photo contest. Contestants were encouraged to “picture McMaster” in a unique and innovative way. Winning entries can be viewed on the Picture McMaster Web site (www.picturemcmaster.ca).

Users can access the Picture McMaster site when they sign up for a username and password, which is sent to them by e-mail. Images are searchable



This shot of a McMaster swimmer poised to begin a race by Lee Li, captured first place in the sports category.

Want to share your work and talents with the world? McMaster’s Office of Public Relations has created two new Web sites that inform the public about people, places, and activities at McMaster.

McMaster’s new online Experts Guide allows members of the media and other interested people to search for faculty members who are available to provide expert commentary on a variety of topics. Searches can be performed by keyword, department and expert name. The Experts Guide is available at <http://experts.mcmaster.ca>.

As well, the guide allows McMaster experts to easily enter or edit their profile and become part of this exciting new service.

The new Experts Guide complements other online services offered by the Office of Public Relations, including a news releases and media advisories database, the Fast

by using either the search bar or by scanning through images divided into categories on the left side of the page. Saved at a high resolution, the images are divided into five categories: buildings, campus scenes, people, sports and photos of the day. New categories and images will be added.

The gallery also offers two unique features, a Photo of the Day and Snapshot section, designed to help the user search for images. The Photo of the Day is a selection of images, chosen by the photo gallery editors, displaying intriguing places and people on campus. The Snapshot section displays an image representing the season or an event happening on campus.

McMaster’s Office of Public Relations retains all rights to the photographs on this Web site. All images must be credited to McMaster University.

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For enquiries pertaining to the Experts Guide in the faculties of engineering, humanities, science, social sciences or business, contact Shelly Easton at 905-525-9140 ext. 27988 or eastons@mcmaster.ca. For enquiries in the Faculty of Health Sciences, contact Veronica McGuire at 905-525-9140 ext. 22169 or vmcguir@mcmaster.ca.

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