

## Their first month — An interview with George and Charlotte Draper



Director designate George Draper and his wife, Charlotte, enjoy a light moment during their first orientation on the history and legacy of the American Farm School. A picture of the original cottage in which John Henry and Mrs. House began their work almost 100 years ago hangs behind them: a constant reminder of the School's humble origins.

*Editor's Note: George Draper, Director Designate of the Farm School, and his wife Charlotte, spent their first month at the School in July. They will resume their duties in September, following a brief stateside visit, to share a year of learning with Director Bruce Lansdale before he retires next June and Mr. Draper succeeds him as Director.*

George and Charlotte Draper's first month at the Farm School was probably a good indication of the challenges they will face and the pace at which they'll be living in the years to come. They arrived in Thessaloniki on June 29 — just in time to shower and change before greeting almost 1300 guests arriving for the School's annual fundraising "Dance Under the Stars." The rest of the month combined juggling the administrative duties and social activities of two very active

summer programs...Greek Summer and SWAP...with learning about some of the major challenges the Farm School faces in its immediate future...waste disposal, staff training, long-term financial stability...to meeting with members of the community and development committees; PLUS entertaining and escorting visitors from abroad around the School, calling on all departments to meet the 124 employees and learning more about how each division operates. In the meantime they also started the process of settling-in — making a home in the Smith Cottage and renewing friendships in a country they grew to love during their prior residence in Greece and service at Anatolia.

We discussed the Drapers' decision to take on the demanding roles that directorship of the Farm School requires. Until earlier this year George

(continued on page 2)

## Mussel farming extends AFS student's reach from Macedonian land into the Aegean Sea

Mussels...*musculle muscula*! Those delicate, delicious bivalves that grace the best tables of Paris, Rome, New York, San Francisco and Tokyo, are now making it big in Greece. Across the Thermaic Gulf from Thessaloniki, off the beaches of Makrigialos, George Simos and his family manage their "Alexander the Great Mussel Farm," supplying a hungry market with 800 tons of fresh mussels yearly.

George, a second-year lyceum student, along with his mother and father, brother and uncle, farm 150 acres of the blue Aegean. They plan to

(continued on page 2)

## New welding lab dedicated as memorial to Hugh Keeley

On Sunday, April 16, the Hugh Keeley Welding Lab was dedicated in the memory of Hugh Morgan Keeley, a friend of the Farm School for more than forty years. Son of James Hugh Keeley, U.S. Vice Counsel to Greece in the 1930s, Hugh and his two brothers Robert V. Keeley, until recently U.S. Ambassador to Greece and Edmund Keeley, Princeton professor, author, as well as trustee of the Farm School, have all had strong life-long attachments to Greece. As an executive for Mobil, Hugh Keeley was responsible for establishing an oil supply depot in Thessaloniki while the civil war was still in progress. Later he became

(continued on page 8)



*George and Charlotte Draper —  
continued from page 1*

was the principal of the American International School in Vienna. Prior to his work there, he was Vice-President of Anatolia College in Thessaloniki, Dean of Students at the Cushing Academy in Ashburnham, Mass. and Director of Special Programs and Director of the Summer Session at Boston University's English Language Center. "Although most of my work has been in education, the Farm School does represent a distinct change," he acknowledges. "It is an opportunity to do and to learn something quite different from what I've done before."

"As we thought about this shift in our careers," he elaborated, "there were several qualities that strongly attracted us to the Farm School. One is the simple fact that the School is teaching agriculture, it is involved in what is so crucial, so basic to life on our planet — the production of food. A second reason is the history of the School and what seems to be the unusual blending of the practical and the idealistic. There has always been the thread of internationalism in our work. We have always enjoyed trying to make that tricky interchange between two cultures work. In general, the Farm School is a fascinating microcosm of the promises and challenges facing us in both agriculture and education."

Charlotte spoke of her deep-rooted feeling for Greece, and of a love for the country that "was implanted early," when they lived here as a young couple, teaching at Anatolia College. "Without intending to generalize too much, I think most Greeks are connected to the basic demands of life — primary emotions seem to be more clearly felt and expressed quite openly," she said. Acknowledging that Greece "is not a paradise," she observes that "people here are grappling with real problems in a very human way."

"We care about community life, about interaction among people. We have always lived in a close community," Charlotte continued. "That sense of community is important to a small academic organization. I think, I can say with humility, that these attitudes can be helpful, that we can contribute something to them here."

Charlotte, a writer and professional librarian observes that "much of our experience has been in academic settings that have, in some ways, been removed from economic concerns. The Farm School is right in the center of economic reality, dealing with the food supply, with much-needed vocational training and the individual careers of its graduates. I see that a Farm School education is more well-rounded than most," she concluded.

Both also say that they are struck by the "quality and number of friends the School has in America and in Greece, and their deep sense of loyalty" to it. Talking with the Drapers, it becomes obvious that they think and work very much as a team. During their introductory month, both have actively read background information, attended meetings, taken tours and asked questions together.

Their ease in sharing responsibility seems to come from years of involvement in joint projects. They have collaborated on a number of writing ventures. Some of these have come out of their work in international settings and through what they have seen as a need for different kinds of ESL (English as a second language) materials. A Holiday Year, a young adult novel published two years ago is another result of their

collaboration. They are presently working on a second novel — this time set in Greece. Charlotte is also working on a third volume to their published *Great American Stories*, in which classic American fictional works are retold for ESL or remedial readers.

Both the Drapers are accustomed to being involved with students beyond the classroom. George directed a number of theatrical productions while at Anatolia, and coached acting and oral interpretation for its debate program. Charlotte is described as a "skilled costumer." They've started other extracurricular activities in music, literature and social action, founding a student Amnesty International chapter at AIS in Vienna. They note, however, that it is too early to predict what forms their personal involvement with AFS students will take.

George calls the opportunity to overlap a year with Director Bruce Lansdale a "blessed gift, in large part because it will give us time to get to know the students better. We really feel a sense of gratitude to the Board of Trustees for providing this year of overlap." George elaborated. "It's rare to have the opportunity to learn for a year before taking on a new position. We can't tell you with what excitement we are looking forward to it and to all the experiences that lie ahead." ■

*Mussel farming —  
continued from Page 1*

add an additional 35 acres next year. One warm spring Sunday, U.S. Ambassador Robert Keeley and his wife, Louise, Tad and Bruce Lansdale, and Mrs. Hugh Keeley, visited the Simos family for a first hand look at their highly successful, state-of-the-art aquafarm, a type of agriculture that is growing in importance in Greece, as elsewhere.

Putting out from the small circular harbor in a compact power boat, George explained that the idea of the mussel farm began with a cousin who had mastered the Italian long-line technique while in Naples. In 1986 he brought the equipment — ropes, plastic barrels, cement blocks, and plastic "socks" — to

Makrigialos. After receiving a ten-year license from the District Governor (Nomarch), and completing an engineering survey and plan, they installed a system of floating horizontal and vertical lines on which the mussels grow.

More than a mile offshore 25 heavy ropes, long lines, are suspended below water. Along each, ten or more yard-long plastic "socks" are evenly spaced. To these the mussel eggs are attached and grow. As they grow larger socks are placed around the first ones, like Chinese boxes, until a third and final one is added that will house the full grown mussels. Generally the lines are "loaded," that is, the first socks are put on, during July and August. The mussels harvest begins in January and

*(continued on page 3)*





George Simos, a second year Lyceum student, with his brother Tasos demonstrate the end product of their innovative mussel farm, a string of edible bivalves which will soon find their way to the restaurants of Thessaloniki and the tables of Greek families.

#### *Mussel farming continued from Page 2*

is over by the end of August. Demand for fresh mussels is high, and most of the crop is sold as soon as it reaches the dock. The Simos family works through the winter and hires more workers in the summer to operate the three boats that service the lines and package the crop.

For George, the pioneering family mussel farm provides a chance to apply much of what he is learning at the Farm School, both academic and practical. The School has even prepared him to install and run a computer program that will strengthen the marketing end of the business.

As the visiting Farm School party turned for shore, the loud winch engine could be heard hauling up a sack heavy with mussels, and the Ambassador and his wife were presented with a wreath of the shellfish as a souvenir of the day. Before saying farewell to George Simos and his family, they feasted at an outdoor table covered with beautifully prepared local dishes: crowned with plate after plate of — what else — mussels! ■



Former US Ambassador to Greece, Robert Keeley and his wife Louise share delight and surprise at the gift of a string of "black pearls," the valued cultivated mussels grown from seed in the Aegean Sea by Farm School student George Simos and his family.

## **AFS students and families assume international role for visitors from abroad**

Farm School families play a vital part in demonstrating successful Greek agriculture and community development as a potential role model for rural leaders from developing countries. Greece, along with other southern flank nations in the European Community, have much to offer African and Middle Eastern nations where agricultural development still requires basic, rather than leading edge, technology, and where change comes only by direct interaction with the individual farmer, his family and community.

During the 1989 Thessaloniki International Training Program (TITP), two special field trips to visit Farm School student families illustrated the value of their experience to farmers from less-developed lands. In fact, the theme of TITP, '89, was "Rural Greece — Its Farms, Communities, Agricultural Business and Cooperatives — a Laboratory in Agricultural Development."

One visit was to Agios Andonios, where the Kopanos family, which includes Costa, a second year student of the Lyceum program, his father, Telemachos, mother, Arete, and brother George and his wife and three children, live and work. The village was founded sixty years ago by refugees from Turkey. The men tend some 700 goats, and raise wheat, cotton, vegetables and animal feed on land that they own or rent near the village. Costa's mother markets the popular feta cheese made from their goats' milk.

The visitors, which included 17 African agriculturists from ten countries as well as interns from Egypt, Ghana and Sudan participating in SWAP, arrived at the Kopanos sheep fold, called a *mandri* in Greek, at 5:00 p.m., in time to watch the goats file in from their pasture and observe them being watered, fed and milked. Several visitors noted how simply and

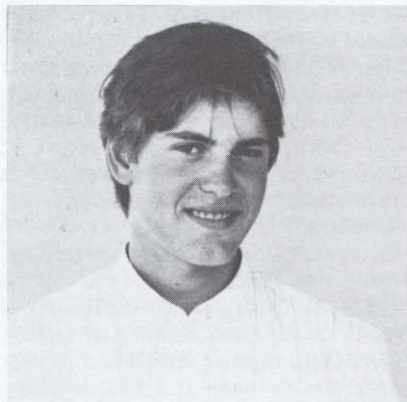
*(continued on page 4)*



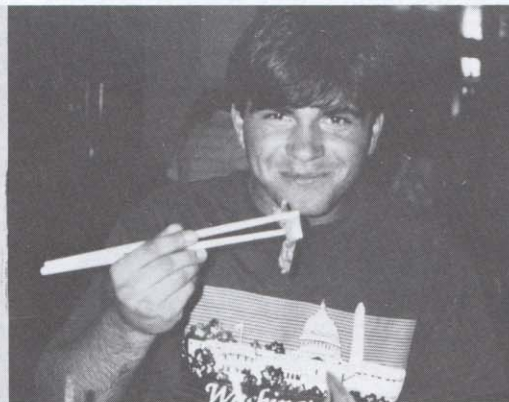
Visitors from abroad fascinated by the lives and experiences of Greek village —  
continued from page 3



The arrival of a visitor from abroad, in this case an agriculturist from Africa in Greece to participate in TITP, is occasion enough to start a game of soccer in the village square at Xilopariko.



While Costa Kopanos (left) awaits the arrival of a group of international visitors to his home in Agios Andonios, Yiannis Bekas (right), an AFS student from Thessaloniki, tries another kind of international experience: Chopsticks and Chinese food in New York during his six-week visit to America as one of six students participating in the third annual Kimball Union Academy-AFS exchange. Only Yiannis can tell you his innermost feelings. Both boys, however, now see their farms in Greece within the larger context of international agricultural development around the globe.



efficiently the flock, considered large by African standards, was handled even though its grazing and water conditions were poorer than in many of their countries.

Back at the Kopanos house everyone was interested in the cheese-making operation. It occupied only two modest rooms on the ground floor, and consisted of simple wooden and plastic

implements plus a small refrigeration unit. A number of the Africans spoke of copying Mrs. Kopanos' example in the Sudan and Malawi, where goats are kept and milk is available but generally not processed into cheese. A splendid meal of roast goat, spinach pies and newly-made cheese followed. It was clear to all that this hard working rural family, applying only simple

technology, was enjoying its human and material resources to the utmost.

Ten days later, during an excursion to Thessaly, the same group visited Xilopariko, and Litsa Papadimitriou and family. Litsa is a member of the 1989 graduating class. The visitors were told that this village was impoverished less than ten years ago. It held very little hope for change. However, with the help of a small scale work project funded by Save the Children, and a few modest materials, Xilopariko was energized to build a health care center, a childrens' center and kindergarten, and several water supply, drainage and road improvements.

Now, the visiting Africans learned, the community approached all of their joint efforts with great care, giving special attention to the accounting and other vital record keeping. It had taken control of change in the village. A special point of pride was the "theatro," an outdoor amphitheater cut into the mountain top in a breathtaking setting, with wooded peaks ringing half the horizon and the Thessalian plain stretching out below.

Litsa's father, Thanassi, explained that from the first shovelful of earth to the last drop of cement the project belonged to the village. Having conceived and executed their "theatro," the villagers now write plays and perform them in it, Thanassi himself achieving considerable fame as a village actor.

Next the group saw a community-based factory preparing wool for the famous Greek *flokati* shag rugs. Using a rudimentary shunt system of wide metal drums to direct the rush of pure mountain water through large wooden vats the wool is washed and finished to soft white texture. Following an impromptu soccer game — the children of Xylopariko playing along side teachers from Malawi, Swaziland and Ghana — the group went to the Papadimitriou home. Like many other houses, this one was built by the villagers working together. One finishing touch, the electricity in Litsa's room will be installed by Litsa herself using skills she acquired at the Farm School.

Before the day ended the community

(continued on page 5)



Village life a revelation to African visitors —  
continued from page 4



This year's TITP became truly international as Victor Hernandez Gantes from Mexico, Nagwa Moneim from Egypt and Cweba Peverett from Lesotho compare impressions of a goat feeding station during their visit to the Kopanos family farm. (Tasso Warner Feldman, USA, son of hospitality volunteer Randall Warner, takes in the scene with his usual all-encompassing eye.)



Costa Kopanos (center), a second year Farm School student, helps to care for his family's 700 goats, milking them daily and producing the feta cheese for which Greece is famous. The livelihood of a Greek family often depends on such basic, daily operations. The efficiency of the Kopanos family farm impressed the foreign agriculturists participating in TITP this year.

prepared a meal in the kindergarten for their guests. It seemed every inch of each table was covered with food the villagers and the Papadimitriou family had produced, including lamb, yogurt, cheese, wine, Ouzo and melons just cut from the fields below.

The hospitality was so heartfelt and generous that it proved difficult for the visitors to break away. Xilopariko gave them much to think about. Ted Ng'Ombe, an educator at the Natural Resources College in Malawi, was deeply struck by the motivation and initiative of these Greek villagers. He noted the contrast between them and the case in some other countries: a paternalistic government making all decisions for a passive rural population. His colleague, Yoas Thauzen Kamangira, spoke for everyone when he urged that next year TITP registrants be allowed to stay for an extended time with a rural Greek family such as they had met in order to better understand just how inspiring and effective a teacher the Greek experience can be. ■

## Ministry official Costa Markopoulos visits and speaks to assembled students

*The following is a translation of a talk given to the Farm School students by Mr. Costas T. Markopoulos, public school advisor for agriculturalists and agriculture technologists in the Greek Ministry of Education. Mr. Markopoulos visited the Farm School for a week to seek its assistance in improving Greece's public school vocational training programs.*

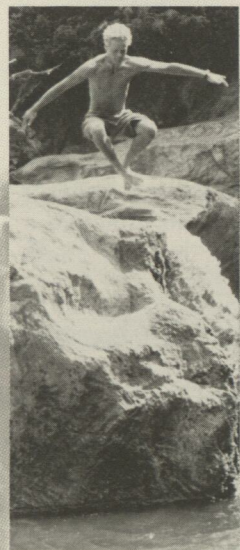
"When I began my stay as a guest of the Farm School six days ago, I believed then that this school was a model which should serve as an example for the rest of the Greek middle-level agricultural schools. I was aware that it

*(continued on page 8)*



**Greek Summers are spell-binding.** On the outside, each looks more or less the same through a twenty year history. A photo from 1971 is indistinguishable from one of 1981 or 1989 but for a date stamped on its periphery, or occasionally the image of a long-haired bell-bottomed youngster whom we know today to be a banker or doctor. There are the same Greek and American smiles, dancers, and water fighters among cement bags. These and similar triumphant faces atop Mt. Olympus appear in every year's photo file.

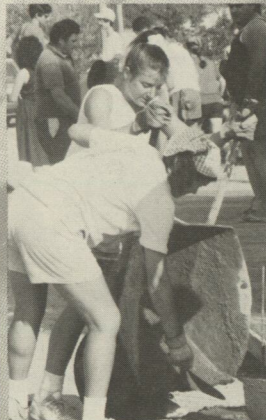
Yet for the Director, faces and sites conjure memories and feelings unique to each day of the program. A participant will rarely remind me of another from years past. We are too close and Greek Summer exposes too many facets of a person — draws out too much from within — to allow much chance for a repeat. Some are quiet, some are gregarious, and some migrate from one level to another. They come with different attributes and expectations, blending each year to form a group with different strengths and potential. Leader or follower, each is just as important to the summer for what he or she offers, and in some cases does not offer, to the rest of the group.



At gatherings, some groups' members consistently invoke their climb of Mt. Olympus. Others, a special night on an island, or Bruce Lansdale's poetic thoughts on a quiet final night in Metamorphosis. They can still rally around recollections of particular characters in the Greek village, or a practical joke played on SWAP, or dancing and laughing with Dimitri, Greek Summer's indefatigable Greek, as he cajoled each group to greater feats and enthusiasm crying "You're the best!" and "Never tired, never hungry, never thirsty!"

And yet, while their summers all have different anecdotes and particular themes, still, alumni have a peculiar empathy and understanding of each other that is unique among them. There is a tie that binds participants of our first trip in 1970 to those just returned in 1989. It manifests itself in the people and spirit of the American Farm School.

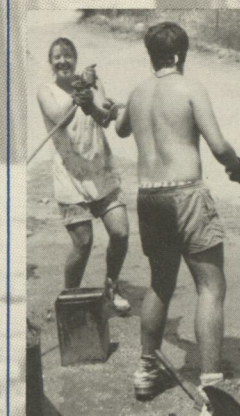
# G R E E K S U M M E R ' 8 9



Greece and the Farm School, though always changing, are the constants in the Greek Summer equation. Most of time's changes are cosmetic to how Greek Summer takes advantage of its setting. Greek villagers and School staff are still hospitable to a fault, often stretching their capacity beyond comprehension. The people and homes and sun and hills and water are always beautiful, often in a roughly hewn, stark way. The proud, strong, historical spirit of the country and its people do not change, and it is this spirit that imbues Greek Summer with its fourth dimension.

I know the itinerary and structure of the six weeks. But I can't begin to say where the summer will take each person. It is not I or the staff doing the taking. We lead the horses, lions, lambs, and foxes to water. They control their summer's fate in how they choose to immerse themselves. I know what those waters are capable of. I know too the capabilities of young minds and bodies. I know the magic within the Farm School, Greece and Greeks. And I understand most of the lessons, aches and euphoria that can emerge from the Greek Summer cauldron in those weeks.

Most participants continue to learn from their experiences well beyond the confines of the program's short duration. And as they mature, so their memories may fade and be selective. But so too may some of the biggest lessons about themselves and others, communication, and individual and cultural differences come to fruition. I know that in many cases they have matched the quality and importance of the lessons I took, and continue to take and use today.



At a climactic moment in the film "Chariots of Fire", Harold Abrahams' coach tells his gold medal winner "You know why you won? Because you care. If you didn't, I wouldn't have gotten within a mile of you." Greek Summer somehow always wins that gold medal. It inspires care and dedication in a host of outstanding Americans and Greeks who involve themselves with an institution grounded in concern for people and community — the American Farm School. If it didn't inspire such people to such ends, I would not have gotten within a mile of it.

Henry R. Crawford  
Director, GREEK SUMMER '89







Mrs. Darlene Keeley (left) holds a plaque commemorating the dedication of the new AFS welding laboratory named in honor of her late husband, Hugh Keeley, a long-time Mobil Oil executive and friend of the Farm School. Bruce Lansdale (center) looks on while Father Gallos reads the Greek inscription.

*Hugh Keeley Welding Lab dedicated — continued from page 1*

Mobil's Operation Manager for all of Greece.

The movingly simple ceremony began with songs by the Farm School choir and prayers offered by Father George Gallos. A memorial plaque was unveiled by Mr. Keeley's widow, Mrs. Darlene Keeley, and presentation made to her in the presence of Ambassador and Mrs. Robert Keeley. Following the ceremonies a score or more enthusiastic students put the lab to immediate use by demonstrating the skills they have learned in both the lyceum and scholi programs as part of their practical training program. Both Farm School boys and girls become equally proficient in this important technique. ■

*Costa Markopoulos speaks to Farm School students — continued from page 5*

is highly organized, has a well-run administration, has facilities sufficient to meet its needs in terms of equipment and land — in short, that it had all the resources to be able to provide a sound vocational agricultural education. For these reasons, I told you last Friday morning that I considered you fortunate to be receiving your education here.

"Since that morning, I have spent six days here, working closely with the staff and even participating in several of the activities of your academic life. I leave you now with something else inside me, something more than what I thought was there. I have come to understand that, above and beyond all else, the particular characteristic that makes this school so special is its tradition. Tradition is the strong bond that ties together all students, staff, teachers, administrators, their families, the priest and his wife. It is a tradition of continuing relationships based on human values.

"These past few days, I have realized that as an educator and as a school principal for so many years, I still have never been able to experience the feeling of completeness that I felt here — that is, the love expressed through

cooperation, the common effort, the noble competition, the acceptance of the team spirit and the participation in the team operation...This particular educational climate does not just educate people, does not only prepare in the best possible way the youth of this country for the various agricultural professions, but most of all, it forms responsible people, mature human beings with a deep-rooted faith in their Greek identity and their Christian tradition. This part of the school's identity must be for you a shining star that will light your way your whole life through.

"Thank you for the hospitality you have offered me, and also for giving me the opportunity to experience feelings I never had until now — and to realize the value of education and training you offer to the kids through a human communication, through contacts and influences of a very high quality." ■

**Going Abroad?** Why not plan to visit the American Farm School this year? Thessaloniki is now easily reached by international carriers direct from London, Frankfurt, Zurich and Vienna. The Office of the Trustees will be happy to help you arrange a first-hand look at this unique institution. ■

## Lou Linn appointed Assistant Farm Manager

When the six-year old Lou Linn was staying with his journalist father and family in Cincinnati Hall, the Farm School's guest house, in 1967, he never dreamed he would come back 22 years later to become Assistant Farm Manager. Lou's association with AFS, begun at such a young age, has taken several forms since then.

He first returned as a college student, as Assistant Director of SWAP, the Summer Work Activities Program, in 1981, a position he kept for the following two summers until graduating from Colorado State University in 1984 with a B.S. in agronomy. Lou's next three years were spent as a consulting agronomist for a private company in Dodge City, Kansas. He served an average of 50 clients for whom he provided advice on problems with crops and crop feasibility, pest control, soil quality and testing, and marketing. The work took him to scores of farms throughout western Kansas, Nebraska and Colorado, and helped him develop

*(continued on page 9)*



Lou Linn meets challenges of new appointment — continued from page 8



(Left to right) Nico Savvides and Theocharis Foundoukides meet with Lou Linn, the new Assistant Farm Manager, to review plans for expanding greenhouse production.

a network of associates among agricultural extension agents, agribusiness owners and university researchers.

Then, in 1988, the Farm School persuaded him to return as the Director of SWAP. His job was to work with the School's farm and maintenance staffs to coordinate, organize, and supervise the work of the 22 American and international program participants. Lou earned the respect of the farm staff for his technical knowledge and problem-solving abilities. He was well-liked by the Greeks and SWAPIes for his calm management style and "get-it-done" mentality.

Finally, in April, 1989, Lou was lured back again, this time as Assistant Farm Manager, with a two year appointment. Says Lou, "The School is a good place to which to devote energy and experience, it is more of a challenge than I expected it to be." Although he works with Farm Manager Dr. Aleco Michaelides in ensuring the smooth

operation of the School's entire production-demonstration farm, his primary responsibilities include management of the Horticulture Department, farm safety, and innovations in crop production and nursery product marketing.

Expansion and improvement of the School's greenhouses has been underway for the past three years; Lou hopes to try out some marketing ideas to get the Farm School's top-quality nursery products the attention they deserve from both local buyers and those in neighboring European countries.

Lou's dream is to one day have a working farm of his own where he can apply all of his varied experience. "That'll probably be pretty far off in the future, though," he smiled. Until then, or at least for the next two years, Lou has found much to interest him, and plenty to challenge him again and again, down on the farm at the American Farm School. ■

## Ancient art of pottery still a popular craft taught at The American Farm School

Why teach pottery at a vocational agricultural school? The benefits are many, according to Christine Willis, Director of the ceramics classes which were first started at the Farm School in 1981 in an old garage with the minimum of space and few materials. In 1985 classes were moved into newly renovated Princeton Hall where a generous donation in memory of the late Doreen Gilbertson had made possible a well-equipped basement studio and functioning ceramics lab.

Full of enthusiasm, the Farm School students sign up for pottery as an elective in the fall, making a one year commitment to stay with the class. They learn to use a modern electric wheel, a feat in itself, and how to create various forms and shapes by hand. They are free to create their own designs and are taught how to use various Byzantine and classical design motifs for which Greek pottery is world-famous.

They are allowed to keep most of their work themselves, with one

stipulation. By the end of the year they must make some pots for sale. The money they generate is used to buy additional equipment or supplies to enhance the pottery lab and improve the program for future students. Another beneficial lesson.

This year's sale was held during the final week of classes. As it was a beautiful day, the students moved tables outside to display their wares. They were delightfully surprised to see the interest people had in their work and to watch their pieces sell, bringing in about \$200. With it they bought a new compressor to use with the airbrush they bought from last year's sale. After all, there is more to pottery than wet clay. ■



Students from this year's ceramics class happily display the air brush and compressor purchased for the ceramics lab with money earned from the sale of their products. Like all Farm School classes, boys and girls attend on an equal basis, and both enjoy ceramics as much as tractor driving.

**1989-90 is being celebrated as the 85th Anniversary of the Founding of the American Farm School.** If you would like to participate in one or more of the events currently being planned, please consult the calendar listing of dates. ■



## American exchange student experiences the Farm School first-hand

Alice Clima, an American high-school student, recently spent an academic year at the Farm School as an American Field Service exchange student, the first ever. Her counterpart to go to America was Eleni Papaconstandinou, who graduated as the number one student in the class. Eleni happens also to be the daughter of George, the School's Chief Accountant.

Alice is a Czech-American from Minneapolis who arrived at the School "knowing no Greek and nothing about agriculture." She left in June having "learned much about this beautiful country" and with many devoted friends, including Eleni. Eleni is now spending six months in Minneapolis on an exchange program with the Future Farmers of America.

Four other AFS students are doing practical training in various locations in the U.S. with the same program, while another six students took intensive English instruction at Kimball Union Academy in New Hampshire. This year, England is host to three students in a workcamp near London. In Denmark four students are participating in a program concentrating in greenhouse production. Another Farm School student is in the American Field Service workcamp doing environmental work in Corfu. While still not commonplace, travel and study abroad is increasingly becoming an important option for the best of the Farm School students, giving them a greater perspective on world and European agricultural problems, as well as those of their own country, Greece. ■



Eleni Papaconstandinou (left), 1989 Valedictorian of the Lyceum program, accepts the warm congratulations from her friend, Alice Clima, the first US exchange student ever to attend the American Farm School. Eleni is now spending her six months in Minneapolis.

## Nomiki Tsoukala voted MVP by 1989 TITP participants



Among Mrs. Nomiki Tsoukala's many duties on behalf of the 1989 TITP group was escorting them on a sightseeing trip to Meteora, site of numerous Byzantine monasteries perched precariously on naked rock tops as though hanging in the air. Here Mrs. Tsoukala (third from left) poses briefly with her charges before the Monastery of the Great Meteoron, a favorite for visitors from all over the world, begun in 14th Century.

A valuable addition to this year's Thessaloniki International Training Program (TITP) was the presence, as Associate Director, of Mrs. Nomiki Tsoukala. Mrs. Tsoukala joined the TITP staff after recently retiring as director of the Home Economics Division in Greece's Ministry of Agriculture, a post she pioneered more than thirty five years ago. Her seemingly endless knowledge of and experience in the life and culture of Greece, as well as the history and current state of Greek agriculture, made many moments come alive for the seventeen participants from nine developing countries. She was also able to demonstrate and explain the importance of Greece's contribution to agricultural development in the ACP (African, Caribbean, Pacific) countries as part of its obligations and duties as a European Community member. As this year's TITP seminar drew to a close, the participants presented Mrs. Tsoukala with a gift in appreciation of her being the "most valuable player" of the entire TITP team. Bravo, Mrs. Tsoukala. We hope you are looking forward to next year's TITP seminar which is scheduled to begin on June 11th and run through the 28th. ■



## Group tours visit Farm School frequently for its unique hospitality and special insights into Northern Greece

During the past decade Macedonia, and especially the city of Thessaloniki in northern Greece, have become important tourist centers, attracting visitors eager to learn about the legacies of Philip and Alexander, to follow in the footsteps of Saint Paul, and to visit the great Byzantine churches unique to the area. With this in mind, the Farm School raised its special welcome sign for a number of visiting groups this year: among them the Harvard Alumni Association, the Association of Yale Alumni, the Smithsonian Associates and the Archaeological Institute of America.

While not all members of each group chose to see the School, those who did experienced a warm and friendly "change of pace" from their standard sightseeing schedule. Normally it included a late afternoon tour of the farm and campus, by tractor drawn wagon, of course, a visit to newly renovated Princeton Hall, a performance by the AFS student folk dancing troupe, one of the best in northern Greece, and finally refreshments and home-made specialties including, appropriately, a glass of fresh Farm School milk.

Many of these visitors asked excellent questions about the School's curriculum, the student projects, the piggery, dairy, and manure digester, and other aspects of the School's diverse program. For most it was their first glimpse of the Greek countryside and their Farm School hosts delighted in pointing out the lilacs, olive, walnut and pomegranate trees, cypresses and pines, the oleanders, as well as the doves, magpies, swallows and the rare sighting of a stork that graced the Farm School briefly.

If you, too, would like to arrange a visit to the Farm School for yourself or an interested group, please contact the Office of Trustees in New York. Every effort will be made to accommodate your schedule and insure a pleasant and unique visit for you and your friends. ■

## Farm School places new emphasis on training present staff for future responsibilities

Keeping the staff abreast of the latest developments in their fields has always been a major objective of the Farm School's Board of Trustees and administration. Recently this emphasis has been stepped up, and new methods to further stimulate the staff to initiate innovations have been sought.

For teachers Nico Savvides and George Mentizis, and Horticulture Department staffers Theocharis Foundoukides and Nico Vallasiades, this August became an intensive month of training in modern horticultural techniques, including tissue culture workshops at the University of Maryland and practical project management at the California Polytechnic Institute in Santa Barbara.

For Petros Pappas, an instructor in the Mechanized Agriculture Department, it means the Fall months near London, receiving special training in the operation and repair of the newest farm machinery and equipment, kindness of

the Ford Motor Company.

For Sakis Souldouris, Assistant Dairy Manager, it meant three months at the Rochester Institute of Technology studying computer science and working specifically on a project to apply ready-made agricultural software to the Farm School's needs. For the past two years Sakis has been taking evening training at a local junior college. The Farm School is committed to helping him to earn his BA soon.

These staff members expect to return ready to apply this new knowledge — to incorporate changes and make improvements in their departments or to introduce what they have learned into the students' training program in practical ways.

Returning staff members themselves agree that this type of intense training abroad is invaluable. It provides them with practical knowledge and, equally important, boosts their motivation to initiate change and to promote new ideas. Investing in the future of its staff has always been recognized as essential to keeping the School at the forefront of agricultural education. Now it is also recognized as crucial to the vitality of the School and the keystone to preparing Greek agriculturalists to succeed in an increasingly competitive European Community. ■

## Forthcoming dates of special interest

### September 11

Farm School Opens for 1989-90, the 85th Anniversary Year.

### October 12

Estate Gift Planning Seminar  
New York Office 5:00-7:00pm

### October 26

St. Demetrius Day, School Holiday

### November 9

Board of Trustee Committees Meet  
Reception, 6:30pm

### November 10

#### MEETING OF THE BOARD OF TRUSTEES

9:00am, Office of the Trustees

### November 14

Northern California Reception for Director & Mrs. Bruce Lansdale, The University Club, 800 Powell Street, San Francisco  
St. Chrysostomos Day Celebration in Greece

### November 16

Friends of the Farm School Dinner for Director & Mrs. Bruce Lansdale  
Chicago, Museum of Science and Industry

(continued on page 12)



## Forthcoming dates of special interest

### November 18

KRIKOS Dinner for Director Bruce Lansdale, Chicago

### November 23-24

Thanksgiving Day Celebration and Holiday, NY Office Closed

### November 30

End of First Trimester

### December 15

Parents' Day, Teacher Consultations

### December 19

Former Staff & US Alumni Christmas Luncheon, Office of the Trustees, 12:00pm

### December 21

Students' Christmas Pageant

### December 22

School Vacation Until January 8

### December 25

Christmas Day, School & NY Office Closed

### January 1

New Year's Day, School & NY Office Closed

### February 4-11

Agrotika (Agricultural) Trade Fair in Thessaloniki

### February 21

**BRUCE M. LANSDALE RETIREMENT DINNER and 85TH ANNIVERSARY COMMEMORATION**

The Colony Club, 564 Park Avenue, NY

### February 22

Board of Trustee Committees Meet  
Office of the Trustees

### February 23

**MEETING OF THE BOARD OF TRUSTEES,**  
9:00am, Office of the Trustees

### February 28

End of Second Trimester

### March 9

Parents' Day, Teacher Interviews

### April 13

Good Friday,  
Farm School and NY Offices Closed

### April 15

Easter Sunday (Eastern and Western are on the same day this year.)

### May 17

Board of Trustee Committees Meet in Greece

### 85th ANNIVERSARY GRADUATION AT THE SCHOOL

Director & Mrs. Lansdale's Retirement Program

### May 18

**MEETING OF BOARD TRUSTEES at the School, 9:00am**

### May 22

End of Third Trimester  
State examinations start

### May 28

Memorial Day, NY Office Closed

### May 29

Founder's Day Celebration & Commemoration

### June 4

Summer Work Activities Program (SWAP) Begins in Greece. Program Ends July 30

### June 11

Thessaloniki International Training Program Begins in Greece for Agriculturists from Developing Countries. Program Ends June 28

### June 17

Third Bi-Annual Gala *TABEPNA* (Taverna) Night Benefit, Greenwich, CT

### June 23

GREEK SUMMER '90 Leaves NY, JFK

### June 25

20th Anniversary Greek Summer Reunion begins in Greece

### July 4

Independence Day, NY Office Closed

### August 4

GREEK SUMMER Returns to New York

### August 15

Assumption of the Holy Virgin  
Farm School Office Closed in Greece

### September 3

Labor Day, NY Office Closed

### September 10

Farm School opens 1990-91 School year

## Applications for Greek Summer '90 are now being received and reviewed.

If you have a child or grandchild who is interested in sharing GS '90, encourage him or her to apply as soon as possible. If a friend is looking for the perfect summer for their youngster, let them know what Greek Summer has meant to others. If your institution would like to know more about Greek Summer, please write or phone: Director, Greek Summer, American Farm School, Office of the Trustees. ■

## The American Farm School

ΑΜΕΡΙΚΑΝΙΚΗ ΓΕΩΡΓΙΚΗ ΣΧΟΛΗ

Office of the Trustees

1133 Broadway @ 26th Street

New York, NY 10010

212-463-8434

# THE SOWER

*The Sower is published semi-annually and sent free to friends and contributors everywhere by the American Farm School, Thessaloniki, Greece. Mrs. Charles F. Lowrey, Chairman of the Board of Trustees, Bruce M. Lansdale Director, George Draper, Director Designate, Andonios Stambolidies, Associate Director Education, David L. Willis, Associate Director Administration, Alexander W. Allport, Associate Director, USA. Editor, Alexander W. Allport, Associate Editor, Joann Ryding, Assistant Editors, Katharine M. Swibold, Randall Warner, Inc. Contributors this issue, Joann Ryding, Randy Warner, Sandy Allport, Henry Crawford, Christine Willis. Photos this issue, Henry R. Crawford, Randall Warner, Christine Willis. All staff contributions to *The Sower* are included in normal staff duties and no fees are paid for work done on it. Design and layout by Pegatha, Inc. Printed by The Barretts Press.*

**ARTICLES MAY BE REPRINTED WITHOUT CHARGE WITH CREDIT AS FOLLOWS: "Reprinted from *The Sower*, the newsletter of the American Farm School."**

