



## THE AMERICAN FARM SCHOOL

# Sower



NO. 82

SPRING 1974

### Money Matters

## New Bequests Bring Endowment Fund to Over \$1 Million

By Joe Cruickshank

THE LETTER was eagerly opened when it arrived at the New York office of the Farm School. It was an annual ritual, opening the letter from this foundation, because it always enclosed a check for \$20,000.

This year, the letter began:

*"We are sorry but. . ."*

There was no check. I passed the

letter around among the other three members of the New York staff. Thea D'Avanzo, who handles the books, finally said:

"Well, that's the bad news. What about the good news?"

That's Thea for you. She has taught us all that there's bound to be some good news to offset every bit of bad news.

There is indeed some good news.

But first, as they say, the bad news.

The check-less letter was from a foundation that has been giving \$20,000 a year for several years.

Another \$20,000 in one-time grants that helped meet last year's budget is not available this year.

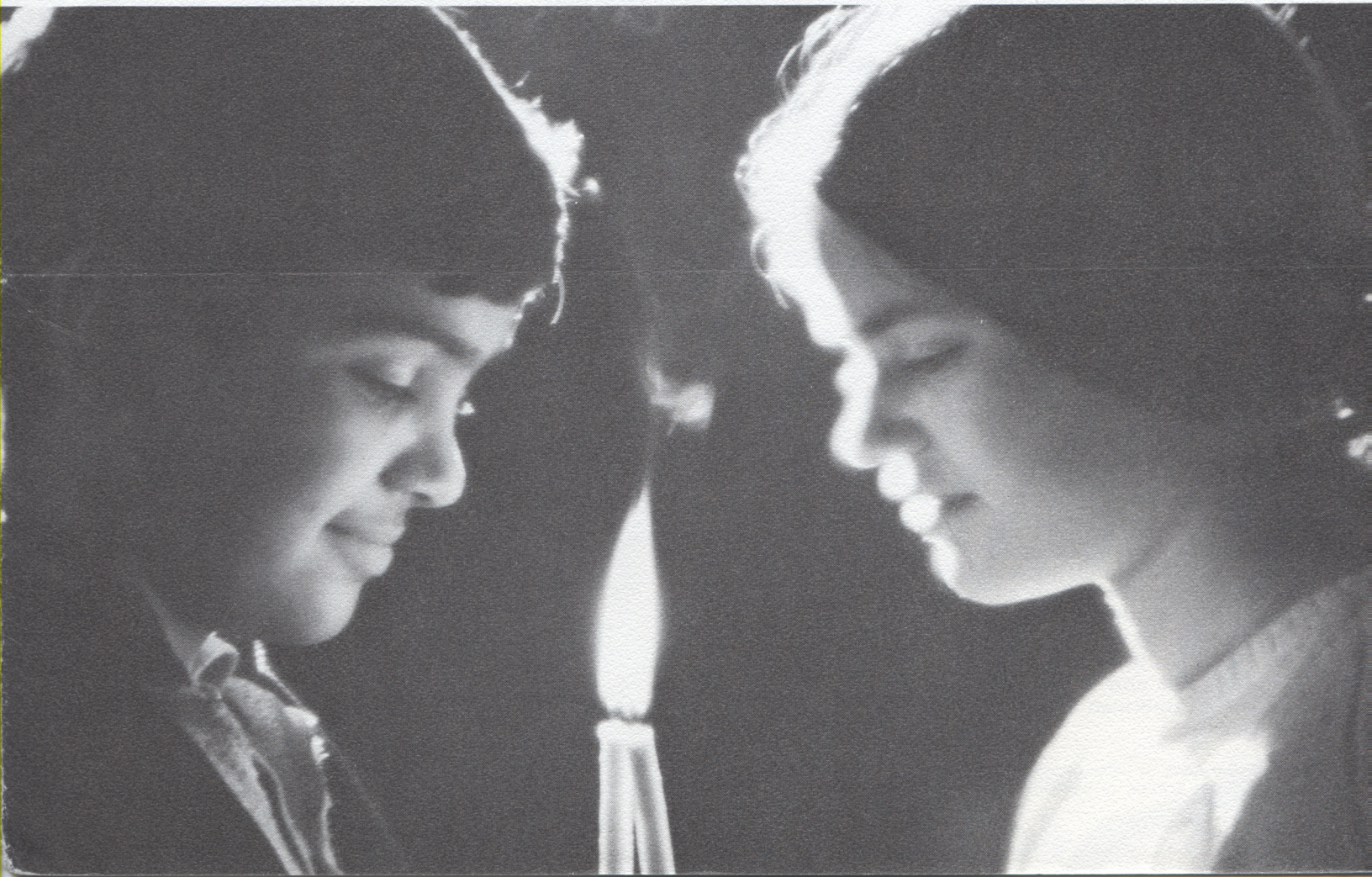
The incipient recession in the U.S. has caused many donors, individuals and foundations alike, to reduce their support.

Some people are concerned

*(To next page)*

**STUDENTS LIGHT CANDLES** at midnight in traditional Easter ceremony at the American Farm School chapel. The candles symbolize the rebirth of life, just as

the school symbolizes the education that will help these young people create a better future for themselves, their villages, and their country.





## Money Matters: Now Let's Hear The Good News

(From page 1)

about the political situation in Greece. All I can say is that the school is non-political, and that today more than ever, the young people of Greece need a good education.

But now for the good news.

Four very wonderful bequests to the endowment fund — equal to about one third of the fund — have brought the endowment total to more than one million dollars. This type of gift is especially heartening, as it solves problems for years to come, rather than filling a hole in this year's dike.

But this year's dike urgently needs hole-filling, too, and we can report that contributions are now only about \$8,000 behind the level of this time last year.

To all friends who contribute each year, no matter what the sum, we — and all the girls and boys at the school — are eternally grateful.

Bruce and Tad Lansdale's recent trip to the U.S. has been a further encouragement. The response has been positive and enthusiastic.

Greek Tavernas are becoming more popular. A recent gala Taverna in Washington, D.C., earned \$1,300 — more than enough for a scholarship.

And there's good news from Greece. Gifts from Greek citizens and resident Americans, and from both Greek and American businesses, are continuing to increase.

The school is a producer, too, not just a consumer. Its earnings from all the good things grown, produced, and made by the students and staff are bringing higher prices. That helps offset the ever-rising costs.

The special \$500,000 grant by the United States government to build the new boys dormitory is, of course, one of the most exciting developments in the school's history. See story on page 6.

This year's budget calls for donations of \$223,000 by our U.S. friends. Inflation on both sides of the water has already made this total look a bit skimpy.

All of which means, in sum, that the village girls and boys of Greece need their American friends more than ever.

*Mr. Cruickshank is vice president of The American Farm School, in charge of the New York Trustees Office.*





# One very fine day last summer, a battered old bus brought 53 American teen-agers to

the village of Tagarades, not far from the American Farm School. While the villagers watched — first at a distance, in silence — the Americans went to work with wheelbarrows, shovels, water, and countless bags of cement. Soon a concrete pavement began to take shape around the village square. The villagers began to bring cool water and warm smiles to the visitors.

It was Greek Summer 1973, a six-week program of travel, fun, learning, and plain hard work.

The young people had completed a fabulous week of travel among the islands and ancient cities of Greece before coming north to the Farm School. At the school they learned to mix cement, tend cows, and even cater to bees. (At left, Claire McCall of Cincinnati gets a lesson in apiology. See story on next page.) Then they were off to Tagarades for the big job.

Is happiness wheeling a wheelbarrow? Ask Sharon McIlwaine (right) of Greenwich, Conn.

When the job was finished, the villagers were on hand to say thanks to their young friends. The moment of farewell will not soon be forgotten by Hilary Harwood of Chestnut Hill, Mass., and Bob Tait of Rochester, N.Y. (below, right).

Greek Summer 1974 leaves New York June 6. Program Director Sarah Holland says she might squeeze in another boy or two, just to even things out. Sarah's address and phone number are on the back page.

And it's not too soon to think about Greek Summer 1975.





## What's Sweeter than Wine?

# Bill Stephen and the Bee Clubbers Revive the Ancient Art of Apiology

*By Dorothy Rutledge*

"ASK MOST FOLKS about bees," says Bill Stephen, "and they only know a bee makes honey and stings."

Ask William A. Stephen about bees, and you'll get a short course in apiology.

During the past year Mr. Stephen has revived the ancient art of beekeeping at The American Farm School. He also has introduced the honeybee ("that wonderful worker of magic") to hundreds of students, staff members, short-course farmers, and visitors.

A former professor of apiology at the University of Carolina, Mr. Stephen spent ten months at the Farm School and also gave lectures at the University of Thessaloniki. He was sponsored in Greece by Church World Service.

Mr. Stephen found that the workings of the beehive were a mystery to the Farm School boys and girls. So he organized a Bee Club and began teaching the fundamentals of apiology — which of course is the study of bees.

"Where can you get the best honey in the world?" asked Bee Clubber Pericles Demos.

Mr. Stephen replied: "Where do you come from?"

Honey takes on the taste and tang of the flowers from which the bees gather nectar. So it can differ from region to region, even from village to village.

The queen bees of Macedonia, Mr. Stephen decided, are the best in Greece — better than the queens of Peloponnesos or even Crete. They could be the basis of a package bee industry for shipment abroad. They also could be a viable village industry in Southern Greece and on the islands (homes of many Farm School students) as well as in Northern Greece.

The Macedonian queen already reigns in many a Greek village. Thousands of hives are the legacy of Topaldos Xydias, who taught beekeeping at the Farm School for more than 20 years. Perhaps hundreds of his short-course students are now active beekeepers.

But after Mr. Xydias retired, there was no one at the school to carry on the tradition.

Until now. Bill Stephen has not only revived and modernized the science — he has left the school with a new beekeeper and teacher.

Soon after Mr. Stephen came to the school, a young man began to appear during lunch hours to learn about the bees. He is Paschalis Harizanis, a Farm School graduate and University of Thessaloniki student who was working on campus in horticulture when the beehives caught his eye.

Over the months, his lunch-time curiosity developed into a full-time learning process. Paschalis read, studied, consulted, and worked hard. He became an instructor for the Bee Club, and was selected to carry on Mr. Stephen's work in the apiary.

One of Mr. Stephen's major projects was to transform the old bee colonies into a model apiary of 20 to 24 colonies for teaching and demonstration.

With Paschalis and the Bee Clubbers as willing helpers, he set to work repairing frames, hives, and hive covers. He installed a foundation and wired 200 frames so the bees could make their typical honeycomb structure. He stretched his thin budget to build or buy a workroom, pollen traps, bee veils, smokers, and hive tools.

As Paschalis mastered the art of apiology, he learned that a healthy, productive bee colony requires endless pampering. During six hot, dry weeks last September and October, he moved the hives to the village of Triadi, in the mountains.

In Triadi the temperature, humidity, and even the amount of shade were just right. And there was nectar in abundance. The bees could collect all they needed to make honey for the winter months.

During the cold season, Paschalis gives the bees sugar syrup as their honey supply dwindles. He also continues to teach the Bee Clubbers.

By winter, much of the honey has of course been spirited away to the Farm School self-service store.

How does it taste? Depends on the flower which provided the nectar, Paschalis explains.

"But ours is a light honey," he says with pride. "A very sweet honey, with a mild tang."



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### SECRETS OF THE BEEHIVE

■ A strong bee colony may have 60,000 or more bees — drones, workers, and a queen.

■ The drone cannot sting. He has no father and cannot have sons. But drones have grandfathers and grandsons. (They hatch from unfertilized eggs.)

■ The drone's only function is to mate with the young queen. The queen may lay 2,000 eggs (her own weight) in a day. Each pearly-white egg is so tiny that thousands of beekeepers have never seen one.

■ Fertilized eggs hatch into queens or workers, all female. The workers gather the nectar and pollen, make the honey, and keep the hive clean and neat.

■ The queen would starve to death beside a supply of honey, if the workers were not there to feed her.

■ When winter settles in, the workers let the drones starve so the honey will last longer, and huddle together for warmth, feeding and protecting their queen.

A TASTE OF HONEY proffered by Paschalis Harizanis is a sweet experience for Monica Circle, as Linda Pursley pokes herself a sample. The girls were participants in the International Farm Youth Exchange. Waiting his turn is Nicos Papaconstantinou, head of all boys' non-academic activities. BELOW, two Bee Clubbers learn about apiology from Paschalis. At RIGHT, William A. Stephen, who revived the art of beekeeping at the Farm School, shows off some of his workers.





## Tony Trimis, Joe Cruickshank Plan to Trade Places for a Year

A UNIQUE EXCHANGE of jobs will begin this summer. A.E. (Tony) Trimis, Associate Director of the Farm School, will swap places with Joseph Cruickshank, Vice President in charge of the New York Office of the Trustees.

Dr. Trimis arrives in June with his wife Ellie and their two daughters. Joe and Nancy Cruickshank, with their two children, leave for Greece in August. They will live on the campus for about a year.

Tony will be in the U.S. for 14 months, including 3 months at American universities seeking information that will help implement the Farm School's higher-level academic program.

Dr. Trimis holds degrees from three U.S. universities, including a Ph.D. in Community Development from the University of Montana. Joe Cruickshank holds a Masters degree in Public Administration from the Bernard Baruch School.

Tony speaks excellent English. Joe, when last seen, was headed for the nearest Berlitz office.



## A New Boys Dormitory Is Rising On the High Ground

GROUND HAS BEEN BROKEN for a new boys dormitory on the high ground northeast of Princeton Hall.

The handsome 5-unit, L-shaped building will face the sea to the west — where you can see Mount Olympus on a clear day. In all other directions are the hills and mountains of Northern Greece.

The new dorm has been a long-term plan for many years. It has finally been made possible by a special grant of \$500,000 from the American Schools and Hospitals Abroad program of the U.S. Agency for International Development.

The grant was urgently recommended by Albert L. Brown, a Washington-based consultant and

agricultural expert who conducted an in-depth analysis of the school for ASHA. (*The Sower*, Fall 1973.)

One of Mr. Brown's findings was that a new dormitory would be vital to the success of the school in its new 3-year academic program.

The dorm will house 250 students, with 4 or 6 boys to a room, where the old dorm houses 50 to 60 boys in open wards.

The smaller rooms are a reflection of the higher age levels and more advanced curriculum of the new program. Each boy will have more privacy, a better atmosphere for socializing, and — with less noise and a desk of his own — a better place to study.

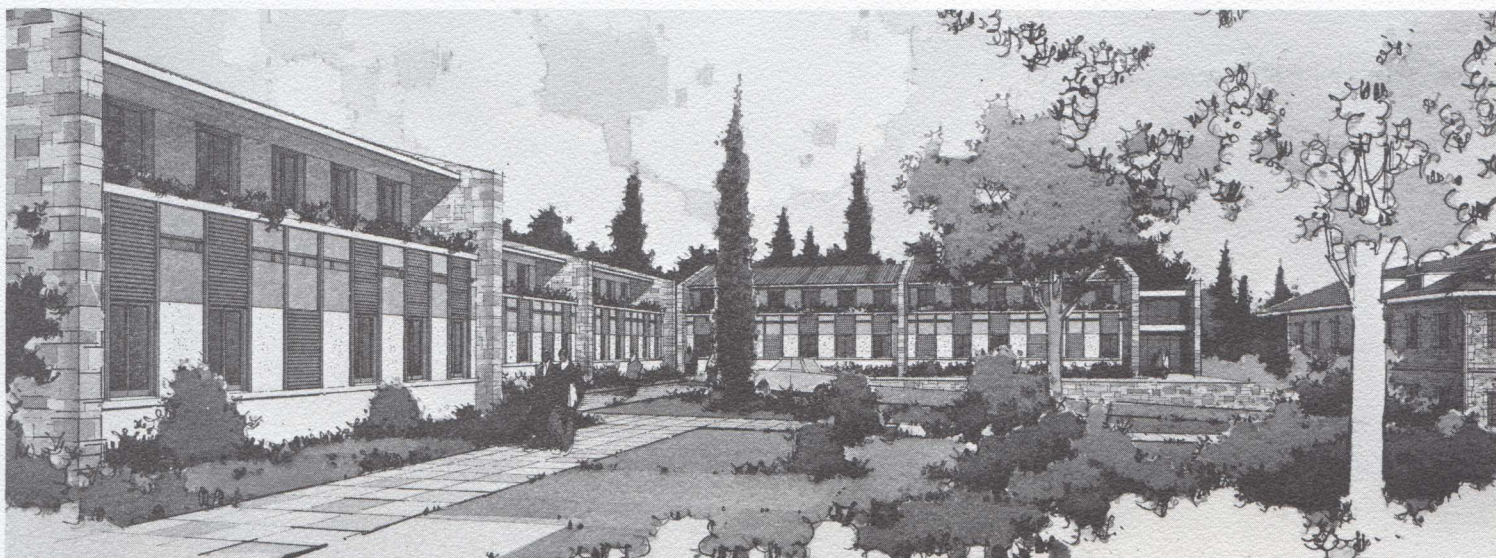
The dorm was designed by the Environmental Design Co. of

Athens. The frame will be of reinforced concrete; the roof and second floor will be reinforced concrete slabs. Outside walls will be stuccoed brick, and the roof will be "Dutch-type" clay tiles.

Dining room, kitchen, laundry, library, main student lounge and game room will remain in Princeton Hall. The venerable old building also will house the infirmary and a visitors lounge.

When will the boys move into their new home? Late next year is the target. But inflation is a problem in Greece; the new minimum wage is 30% higher. So the timing may have to be stretched.

But for the boys who watch its progress day by day, even tomorrow would not be soon enough.





# Lansdales Hit the Road to Widen the Circle of Friends

BRUCE AND TAD Lansdale have completed another whirlwind trip to the U.S., leaving many a hardy soul gasping in their wake.

In 45 days the Lansdales covered 15 cities, from Boston to Los Angeles. The purpose, as always, was to widen the circle of friends of the American Farm School.

Atlanta was typical. Trustee William W. Gaston met the Farm School's president and wife at the airport on a Monday morning. A senior vice president of Gold Kist Inc., Bill Gaston has visited the school, spent some time with students and staff, and is now one of the school's most active boosters.

While Tad settled in at the hotel, Bruce and Bill rushed off for a lunch date with C. George Zogran of Coca-Cola Export Corp. George is a long-time friend of Bruce and his father, Herb.

By 4 p.m. the Lansdales were at the home of Mr. and Mrs. Charles Thomas — whose son Mike was a Greek Summer student a few years back. Mike had brought together a group of young people who wanted to hear about the Greek Summer program.

Bruce and Tad showed slides of the school and the summer program. One of the young people asked Mike for his impression of Greek Summer. Mike said:

*"Well, it's like God. It's something good and great and hard to explain."*

Bruce could only add that he had never heard a more meaningful explanation of what the Farm School means to young people.

But it was 7 p.m., time for Fran and Bill Gaston to whisk the Lansdales across town to the home of Dr. and Mrs. Allen Macris, who visited the school last year.

It was a long, relaxing evening: good conversation, a fine Greek supper, and on-the-spot planning to increase the already wide circle of Farm School friends in Atlanta.

Then it was Tuesday. Bruce met Richard Wagler for breakfast. Richard has just joined the Farm School staff and will be in charge of the new swine house.

Then Bruce was off to Radio Station WYZE, to tape a program about the Farm School for several Georgia stations.

Meanwhile Tad was making phone calls to Farm School friends,

and Fran was getting a group together for lunch. Fran's group all had young people in mind who were interested in Greek Summer and other school programs.

While Tad was talking up the school at lunch, Bruce was speaking to the Brookwood Rotary Club about the school's long-term progress and plans.

Then Judy Macris rushed Tad and Bruce crosstown to the airport — and next morning, in the nation's capital, the Lansdales began another round of activities.

## Greg Pechlivanos To Study in Rochester

GREG PECHLIVANOS arrives in the U.S. in May for a 4-month program.

Greg, who is Personnel and Office Manager at the Farm School, will study personnel management at the University of Rochester and at the Rochester Institute of Technology.

Greg also is a talented amateur photographer; the Easter candle photo on the cover is his work.

## First 'Herb and Jesse' Scholarship Winner Is an All-Round Student

WHEN HERB AND JESSIE Lansdale watched the annual Thanksgiving Day pageant at the Farm School last November, they noted that one of the "pilgrims" spoke English with a slight British accent.

The "pilgrim" was George Papadopoulos, who had just returned from England with several classmates. They had taken part in a special apprenticeship program to study farm machinery. George had

used his spare time to brush up on his English.

George is special to Herb and Jessie. The young third-year student is the first winner of the annual Herbert and Jessie Lansdale Scholarship.

The scholarship was launched last year by friends of the Lansdales in Rochester, N.Y., who contributed \$30,000 for the fund.

George was selected for all-round citizenship as well as scholarship.

He was second in his class in his first year at the Farm School, and in his second year he was first.

He was class president during the 1972-73 school year, and has been host at many Farm School assemblies. He also has acted in a number of plays.

George will graduate this June with a technical degree in agriculture. His dream is to continue his education abroad.

### ABOUT THE PHOTOS:

At upper left, Tony Trimis tells how wool-cleaning is done in a Greek village. His rapt listeners are from Hollins College in Virginia.

At left is an artist's rendering of the new boys dorm. Princeton Hall is at far right in the sketch.

And at right, Paul Papadopoulos greets Linda Post at the airport. He's the first Lansdale Scholar; she of course is the Chairman's lady.





# Manos the Music Man Casts a Spell Over the Students

THE BELL WAS PEALING, students were singing, and the staff was clapping. Manos the Music Man was arriving, and everybody was down at the gate to welcome him.

The Music Man is Manos Hadjidakis, composer of "Never On Sunday" and Greece's most popular song writer. The old timers would call him the Hellenic Hoagy Carmichael; the younger generation would say he's the Burt Bacharach of Greece.

Manos was hungry. He said a few words to the boys and girls, and led the parade to the dining hall. There he joined the students in a sumptuous meal of bean soup and olives.

After consuming his rightful portion, Manos spoke briefly but eloquently. In essence, he said:

*"Good music is entertainment. But more than that, good music is a means of communication between musician and audience. Music is like Greek dancing: a touch, a feeling, a spirit, a bond among all those who give themselves to the mood of the music."*

Manos agreed willingly to play several favorites on a piano which happened to be in the dining hall.

There is, of course, no piano in the dining hall. It had somehow walked over from the auditorium in Rochester Hall, 250 feet away.

Both the Hoagy and the Burt generations were enchanted by the performance. Before he left, Manos Hadjidakis said to Bruce Lansdale:

"I know village children. I understand their hardships. But your village boys and girls — they let their spirits shine."

A theme, perhaps, for some future melody from the pen of Manos the Music Man.



Student Eleni Mouritidhou welcomes Composer Manos Hadjidakis to the school.

AMΕΡΙΚΑΝΙΚΗ ΓΕΩΡΓΙΚΗ ΣΧΟΛΗ  
**Sower**

THESSALONIKI, GREECE

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Return Postage Guaranteed

## WE'VE BEEN BLOWN UP

NEW YORK, April 22 — A gas explosion early today wrecked the 22-story building where we have offices. Trustee Henry Labouisse has already loaned us an office, and mail and phone calls to the old address (above) will reach us. Our special mailing lists are among the records under the rubble, so please don't wait for a letter if you normally donate to the school about this time of the year. Send your check along now. But don't drop by the office — it's just not there any more!