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DECEMBER 1967

## OUR MEN COOKS ARE GLOBAL GOURMETS!

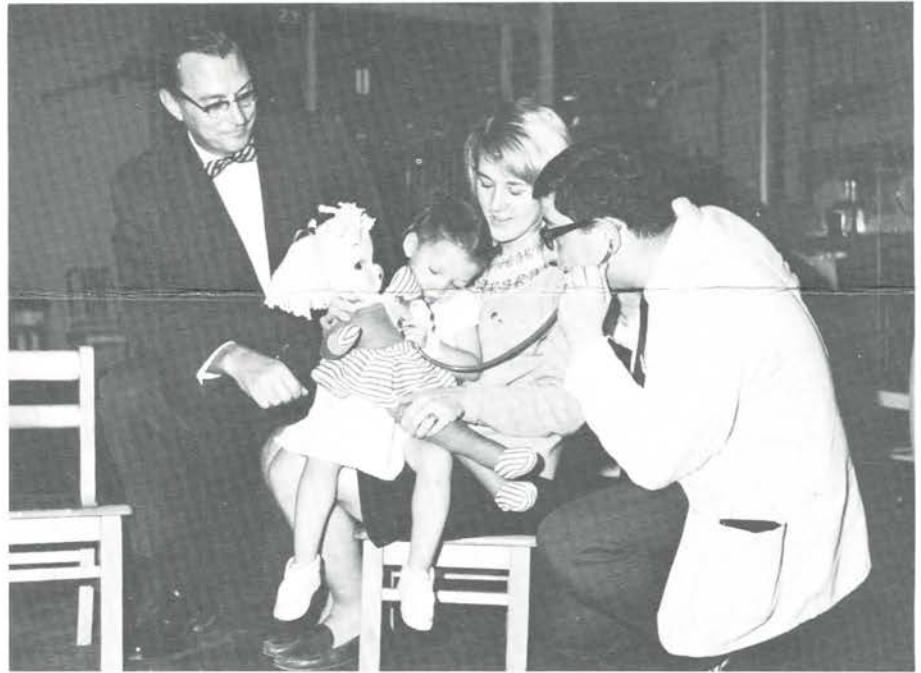
The widely-held, if controversial, conviction that the most creative cooks are men has received some splendid evidence among us here at the Medical Center.

For those too far distant to sniff the delicious odors on a Friday noontime, it may come as a surprise that we have a long-established Gourmet Club—known modestly by its dozen or so members as the “luncheon club”—which now meets weekly in Dr. Peter Glassman’s laboratory on the top of Building B. President is Dr. John Ifft, and co-founder and cohort is his Department of Anatomy colleague, Dr. William McNary. The members, chiefly graduate students, are from different departments of the School—Physiology, Pharmacology, Anatomy—and from many corners of the world—Iraq, Hong Kong, India—and they represent expertise in a tantalizing array of international cuisines from Italian, Polish and French to Chinese, Japanese, Swedish and German.

Equally gifted, although they are free-wheeling chefs who produce their masterpieces in their own homes for the delectation of friends and family, are men cooks from many other divisions of the Medical Center. First of these solo artists to be represented is Paul Spratt of the Nursing Office.

So herewith an introductory glimpse of culinary treasures from the files of our Center chefs . . . an appetizer only,

*Continued on page 2*



Third year BUSM student David Gold checks over a wide-eyed doll, one of the first toys donated for the Christmas drive, to the delight of little Sonya Weser who holds the patient in her lap, as she is herself snuggled on the lap of nursing student Linda Langer. Dean Franklin G. Ebaugh, Jr. smiles his approval.

## BUSM TOY DRIVE DELIVERS XMAS JOY

On the evening of December 8th, students of the School of Medicine held their third annual Toy Dance at the Harvard Club of Boston with the price of admission a festively-wrapped present for a child.

So successful has been the round-up of toys for the Dance that this year a full-scale Toy Drive was launched, with donations solicited from the community. Under the auspices of SAMA (Students American Medical Association) and chaired by James Robotham, a second year student, the toys poured in. They will be distributed by the students themselves at two Christmas parties, one on the Pediatric Ward of Boston City Hospital, and one at the Roxbury Multi-service Center.

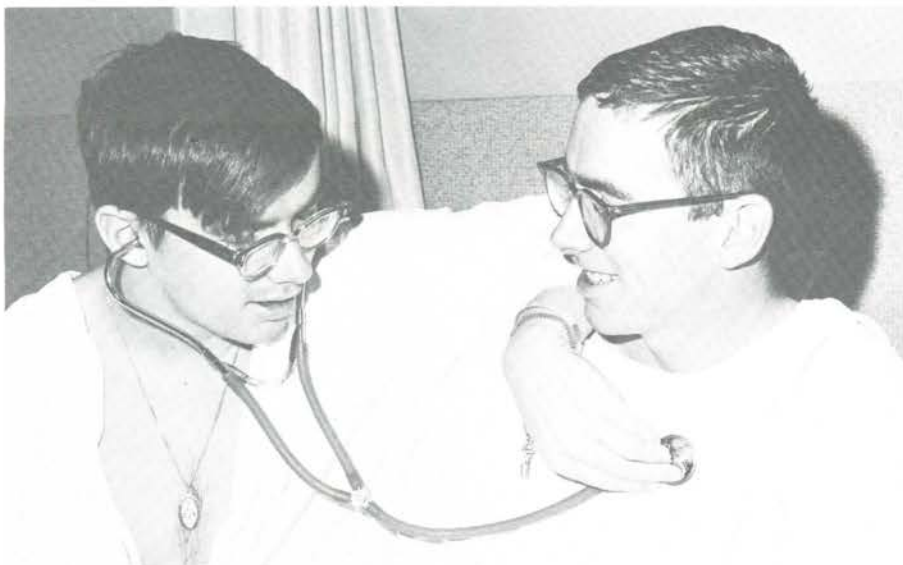
### Twins Prove True Brothers

The 21 year old Robblee twins of Salem came to University Hospital in mid-November for a kidney transplant, performed by a team of our surgeons. William gave a good kidney to Wayne, who had been ill for several years and whose single kidney was rapidly failing.

Until the boys were tested here to determine the feasibility of a transplant,

*Continued on page 3*

Wayne and William Robblee, twins, were about to undergo delicate surgery for the transplant of one of William’s healthy kidneys in his brother’s body when this picture was taken. The twins were in good spirits, joking and “horsing around” with the stethoscope for the photographers.





Editor — JOSEPHINE BRAYTON  
Consulting Editor  
MRS. ELEANOR MAMBER

Contributors to this issue: Alice Brown, Paul Spratt, Belle Cruikshank, Mrs. Mary Moran, Mrs. Ruth Brody, Sabra Carl.

## Coming Soon! BUMC's Own Parade of Pets

A preliminary survey among BUMC personnel of their furred and feathered friends has revealed such a passionate partisanship of the beauty and intelligence and general all-around superiority of each animal in question that FRONT & CENTER plans to throw the subject wide open for its next issue.

If an F&C board member or reporter does not approach you, will you send in word of your own horse, raven, dog, cat, gerbil, monkey, mouse or what have you? Fish, too! Preferably with pictures.

One F&C correspondent "suspects that a sum equal to a large part of the Hospital's budget is spent by pet-owners in this department alone." Another scout reports a cat who dines by candlelight, a sheepdog who babysits, and a parrot "who has learned more words in three weeks than most people learn at Berlitz in a year."

### Men Cooks (continued)

with more to come in future issues of F&C.

The menus of the Gourmet Club range imaginatively. Take seafood, for example; members are partial to it in all sizes. Last spring they staged a shrimp-in, saving their money for a grand splurge with as much as all could eat, but cooked in 5 or 6 different styles. And on another occasion they lunched on Whale Steak!

But now to a main dish from Dr. Ifft, who is partial to Chinese food as well as the shopping that precedes it. Dr. Ifft has recently undergone heart surgery but "feels fine" and will be back with us soon. Interviewed on the telephone by Alice Olson, with a charming assist from Mrs. Ifft, he divulged the following: "The Chinese grocery stores are more fun than a circus. I just poke around and when I see something, I buy it and try it and see what happens. Chinatown items that I buy regularly include dried mushrooms, dried shrimp, fresh ginger root and a tangy sauce called Hoi Sin. This latter is unusual and especially nice; it comes from Hong Kong and Taipan, the old Formosa. They have fresh water chestnuts, too, and fresh lily root which is fine in salads. I also pick up a special seasoning called "Five Seasons Powder," and Chinese dates which taste a little different from those in the regular markets. . . . Here is a favorite recipe of mine:



UNIVERSITY HOSPITAL HOLDS 113th ANNUAL MEETING . . . Photographed together at the Reception on the Main Floor of Boston's Museum of Science that followed the Hospital's annual business meeting were Hospital Administrator Nelson Evans, Dr. James Faulkner and Hospital Chairman Jerome Preston. Dr. Faulkner, former Dean of the Boston University School of Medicine, was honored by induction into the Medical Center's Society of Fellows at the dinner in the Skyline Room which followed. He was unable to be present at the October 28th meeting of the new Society when six physicians were named First Fellows of the Center. Hospital President Paul F. Hellmuth described the year's major advances in construction and renovation to the 150 guests of the Meeting. Dr. Arnold S. Relman was the featured speaker of the evening. His subject was "Medical Research and the Evans."

### Steamed Chicken with Mushrooms

Clean well and cut into 1" squares a fryer. Place the chicken pieces in a deep bowl and mix well with these ingredients, adding them in order:

- 2 Tbs soy sauce
- 2 slices fresh ginger root, minced
- 2 stalks green onions, cut into 1/2" pieces
- 1 1/2 Tbs oil
- 3 or 4 mushrooms, cut into small pieces
- 2 Chinese dates cut into small pieces
- 1 Tbs cornstarch

Add the cornstarch last and stir and mix well with other ingredients. Then place the bowl on a rack in a steamer pan containing 2" of water — a double boiler effect. Cover and steam over medium heat about 40 minutes. The gravy thickens and develops as the chicken cooks."

And now off to Italy via Chef Paul Spratt, whose recipe is almost as much fun to read about as to eat:

### Capone Lesso

"This is one of my favorite recipes and I'm really a great, if not modest,

cook. I can't give measurements because I've never used a spoonful or an ounce of anything . . . Anyway, you purchase a capon, boned if you don't want the work, or entire if surgery is your forte. It isn't mine — but it's fun — so I get the whole thing. I use both the white and the dark meat because the end result is more attractive visually.

"On a perhaps 16 x 16" sheet of clean and supple gauze you lay out the boned capon, having sliced the meat to a fairly uniform thickness for all the pieces. These are then hammered with a kitchen mallet which more or less fuses them together — less if you're bad at it, more if you're good. (A press can be used if, again, the aggressor in you isn't strong). Over the layer of capon goes a layer of prosciutto. I use about three thicknesses of the very finely sliced ham; some prefer only one. Then goes a sprinkling, a fairly generous mess, of not-too-finely chopped pistachio nuts. Finally, very thin slices of butter (*not* margarine) spaced over the entire surface.

These pictures were made at the exact moment of mutual pride when distinguished first members of the newly-created Society of Fellows of the Medical Center received the symbolic lamp from Dr. Shields Warren during the October 28th dinner in the Ballroom of Boston's Sheraton Plaza. Below, Dr. David L. Belding. At right, above: Dr. Chester S. Keefer, and, below: Dr. Reginald H. Smithwick. Dr. Kurt H. Thoma and Dr. William Malamud were also inducted into the Society.



### True Brothers (continued)

they had always assumed they were identical twins. The tests proved they were fraternal twins — but the surgery, with William's courageous and generous gift of a part of his own body, proved they were true brothers.

William, as we go to press, is at home again; Wayne is still in our Intensive Care Unit, and according to Mrs. Lucy Bennett, "doing very well."

### Men Cooks (continued)

"The entire thing is gently rolled up like a jelly roll, and tightly bound in the gauze, and then tied, roast-wise the length of the roll about 2" apart. Tie again securely at each end. Then place the roll in a large pot with about 2 quarts of water, several large sweet onions sliced thick (or a lot of shallots), one clove of fresh garlic, salt to taste and *white* pepper to taste, perhaps a cup and a half of white burgundy and a bay leaf. I also throw in about a half ounce to one ounce of good cognac.

"This is cooked very slowly until a long, two tined fork enters the roll easily. I let it simmer for about two and one-half hours, with a tightly closed cover. Ideally the cooking should take place in a slow oven with the pot equally well-sealed. . . . Capone Lesso can be served hot by removing the gauze and slicing it. I prefer it cold as the *pièce de resistance* for a buffet. Cooked, it must be kept well-covered, since it dries out quickly. It's a great dish!"

### Help us Hire an RN Earn a \$300. Bonus

Do you know a registered nurse who is not presently employed or is considering joining a progressive hospital like ours? You will be helping others and helping yourself, when you refer her to the Personnel Department of University Hospital.

If the registered nurse you send us is employed on a full-time permanent basis (not later than May 31, 1968) you will receive \$100. after her first 90 days of employment, and an additional \$200. when she completes one year of continuous employment. Think about it!

The nursing shortage is critical, but our Hospital has been tackling the problem energetically. Alice Fraser of the Nursing Department and Sabra Carl, Personnel, conducted a late summer recruiting trip in the Fall River area, and in October spent a week in Canada interviewing registered nurses in St. John, Sydney and Halifax. Postive results of the Canadian trip will hopefully be evident within two or three months as the necessary immigration and registration procedures are completed.

These trips are the first in a series planned for the coming year in a broadening program of registered nurse recruitment.

## LIFE AT THE TOP For Our REGISTERED NURSES



Carol Chappell and Denise Poisson are R.N.'s at our Hospital, Carol on Collamore 3 and Denise in the Rehabilitation Unit, Robinson 7. Together they share "Life at the Top," the slogan adopted for an attractive new 18-story apartment building on the summit of Beacon Hill, just across from the State House. University Hospital maintains 8 to 10 furnished one-bedroom apartments at "Bostonview" which are available to our own registered nurses at a considerable reduction from the regular rent. Above, Denise Poisson and Carol Chappell on Bostonview's roof, with the distant shaft of the Prudential Tower rising on the skyline behind them. In other pictures you see the girls at the door of the building (which uniquely combines a church with 16 floors of modern apartments), and at home in their shiny new apartment. In the shot of Denise about to play "The Brothers Four," look for the Golden Dome of the State House right out the window!

## BUMC BRIEFS

As F&C goes to press, Administrative Secretary Belle Cruikshank, appointed Chairman of the all-Center Christmas Party by BUMC Director Lewis Rohrbaugh, reports on the gaiety in store. (By the time you read this the event may have gone down in happy holiday history.)

The affair is planned for Wednesday, December 20, from 2:30 to 4:30 p.m. on Evans 9. Music, a holiday decor, good things to sip and nibble, Santa Claus at the ready to hear Christmas wishes, and a chance to chat informally with Center friends combine to create the theme. And an innovation this year involves a "match the numbers game"; if you're lucky enough to bump into another guest with the same number, you BOTH get a prize. Fair enough!

Party committee members include Alice Brown, BUSM; Mrs. Ruth Brody, BCH; Mrs. Ellie Mamber, BUMC Public Relations Office.

Just in case you had a feeling you were "on Christmas Camera" during the festivities, you probably were! See your next issue of FRONT & CENTER for photographs of the Party.



Movie fans, watch out for "Charly" next spring. This major film, based on the award-winning TV show "Flowers for Algernon," now also in book form, and starring Cliff Robertson, Claire Bloom and Leon Janney, will hold its world premiere in Boston. With good reason, as it was filmed here, with many scenes taken in our own Boston City Hospital.



Dr. Spencer N. Frankl, Professor and Chairman of the Department of Pedodontics, has proudly reported the distinguished participation of two members of his staff at the Fall meeting of the American Academy of Pedodontics in Washington, D. C.

Dr. Harold Turner presented a research report "Visualization of the Oral Cavity — A Perfusion Technic," enthusiastically received by the membership. The Pedodontic Research Award, presented annually at the meeting to the most outstanding presentation, honored Dr. Eugene S. Sandler's address on the "Histological Response of Dental Pulp to Cresatin."

## Back from Acapulco

Barbara Shapiro, Chief Secretary of the Psychiatry Clinic and Secretary to Dr. Jacob Swartz for more than five years, was married to Bernard Reinherz on November 11 in Temple Israel, Swampscott. A full contingent from the department attended the wedding and reception, which was reported by "Very beautiful. The decor was all pink and white."

The bride and groom spent three weeks in Mexico City and Acapulco, and Mrs. Reinherz has now returned to us.



**COFFEE COMING UP!** This happy cry is a familiar one in the office of Dr. John Byrne at Boston City Hospital. Hostess is Sue Farwell, whose "coffee concession" for all those on the Boston University Surgical Service (and the visitor lucky enough to pass by at break time!) is a custom typical of the relaxed atmosphere engendered by Dr. Byrne, Mrs. Ruth Brody and their whole crew. Sue also "pours" for the twice-weekly meetings of the Service. This candid was taken by Roving Cameraman John J. Byrne (alias Director of the Third Surgical Service.)

## Dr. Rohrbaugh, Vice-President

On October 25, Boston University President Arland F. Christ-Janer announced the creation of a new post: Vice President for Medical Affairs, and to fill this post Dr. Lewis H. Rohrbaugh, director of the Medical Center and Executive Vice-President of University Hospital.

Dr. Rohrbaugh's title has been the University's Provost for Medical Affairs. His new vice-presidential rank is a tribute to him and to the great growth and expansion of the Medical Center since its inception in 1962.

As Vice-President of Boston University, Dr. Rohrbaugh will serve on the Executive Council, a group which acts in an advisory capacity to the President on matters of general University policy.

## If Winter Comes . . .

Can Spring be far behind? Especially when 1968 will mark the inauguration of a Spring Dance, to be held on Friday, March 29, in the Georgian Room of the Boston Statler Hilton.

The Ground-Hog Festival, enjoyed by many for many years, now gives way to a new University Hospital gala, a welcome "swing into spring." The Guy Stephens Orchestra will provide continuous music for dancing from 8 to 1 a.m. The buffet table promises a display of exotic hors d'oeuvres, and the \$3.00 per person ticket includes two cocktails. The Committee is under the direction of Martin Ames, Personnel Director.

## Department of Unsung Heroes (and Heroines)

FRONT & CENTER Board Member Mrs. Mary Moran queries the Editor: "Don't you think that some of our unsung heroes should be recognized?" With this introduction she enclosed the photograph (below) of our Pharmacy staff as they received a handsome award, and the following sensitive tribute to another staff group:

"One other thing! A tip of the hat to Mary Melanphy and the girls in the UH payroll department. They have worked late of an evening and on at least one weekend to get the salary increases included. . . . Sometimes we don't realize the full impact of the mechanics behind the scenes. Of course we must also remember our Personnel Department whose members had so much to do to lay the ground work."

A happy and well-deserved moment for members of the Pharmacy Department came this fall when they were presented a handsome plaque by E. R. Squibb & Sons, who take note of milestones of service such as this. The plaque reads: "Prescription Award — Presented to University Hospital — 112 years of Community Service 1854-1966 — By E. R. Squibb & Sons in honor of their having filled 5,000,000 Prescriptions — Francis W. Reece, Chief Pharmacist." Left to right: Theodore J. Maddalena, Charlotte Dunne, Richard Fuld, Squibb Division Manager, Mr. Reece, Leon Hakon, General Manager of Squibb, Ruth Katz.

