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NEWS AND NOTES 1991, AUGUST 16

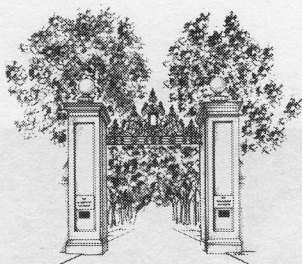
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August 16, 1991
The Rockefeller University

News & Notes

Why is Mary Griffin so happy? (See page 4)



Leif Carlsson

Braunstein to manage the tastes of Rockefeller

Heath Braunstein has taken his first step toward becoming a legend at the university. He replaced Jeremiah J. Barry as director of Food Services. Barry, who retired July 31 after eleven years at Rockefeller and fifty-one years in the food service industry, had achieved legendary standing, touching the lives of many who ate in the university's dining facilities, attended special receptions and events, or just stopped to chat on campus.

As cafeteria manager, Braunstein has been Barry's understudy during the past three years. "Jerry was a true mentor," says Braunstein. "He taught me not only about the great diversity of tastes in our community, but also about his philosophy that people eat with their eyes."

☛ See **Braunstein** on page 3

Cerami starts new institute on Long Island

Long-time Rockefeller University Professor Anthony Cerami has announced that he has joined with philanthropist Jeffry M. Picower to form a new medical research institute on Long Island.

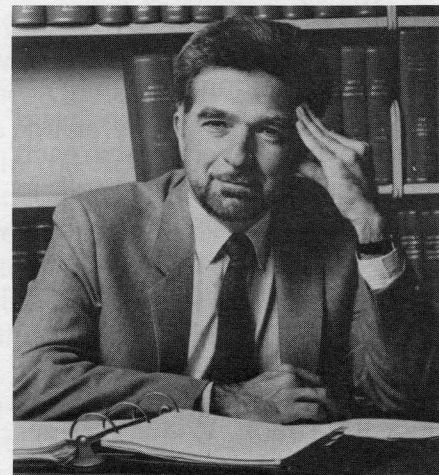
Cerami's laboratory will move some time this fall to 30,000 square feet of laboratory and office space in the Boas-Marks Biomedical Science Research Building at North Shore University Hospital in Manhasset that was formerly occupied by a biotechnology company. Joining him will be thirteen scientists from his laboratory, Cerami said.

"Rather than stressing pure research by and for itself, we will use the insights gained by our biomedical research to develop viable new treatments that will improve the quality and length of human life," Cerami said in a prepared statement distributed at a press conference in the Waldorf Astoria Hotel July 31.

"The unique emphasis of The Picower Institute for Medical Research, to directly address the need for new medical cures, will set it apart from other institutions which focus only on basic research," said Picower. "Our independent financial support is particularly important today, when research funds from traditional sources are increasingly difficult to secure."

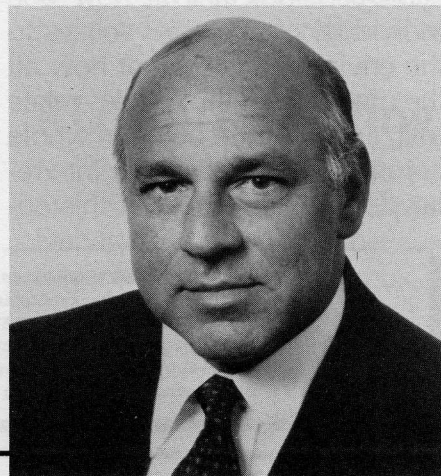
Picower said he is providing initial funding of \$10 million for the new Institute. According to the press kit, Picower "anticipates that the endowment will exceed \$100 million over the next five years, including substantial additional support from the Picower family." Picower is an investor who lives in Palm Beach, Florida. He is also the owner and chairman of the board of Monroe Systems for Business, Inc., the office equipment company.

Rockefeller President David Baltimore commented: "Our com-



Anthony Cerami

Ingbet Grüttner



☛ See **Cerami** on page 7
Jeffry M. Picower

Eat or be eaten? Joel Cohen studies food webs

Cliches to the contrary, it really isn't a dog-eat-dog world. But it certainly *is* a bug-eat-plant, mouse-eat-bug, owl-eat-mouse world—one in which creatures feast on species lower down the food chain until they themselves eventually become a meal for a member of a species higher up.

"A large part of the struggle for existence is getting enough to eat and avoiding being eaten," said Professor Joel Cohen. Within each ecosystem, that struggle results in a complex network of relationships between creatures that may be, at different times and in different circumstances, predator or prey.

Naturalists have been portraying these relationships visually since the 1880s. With their lines branching out in all directions, linking each individual species with every other species it may eat or be eaten by, the designs are aptly named "food webs."

For about a century, these constructed webs were as gossamer as the real ones spun by spiders. "Making food webs was like butterfly collecting before Darwin's time," Cohen said. "It was all very beautiful, but there wasn't much beyond description. There was very little effort to find patterns or explanation," Cohen said, because each web seemed so complex in itself, and so different from all the others.

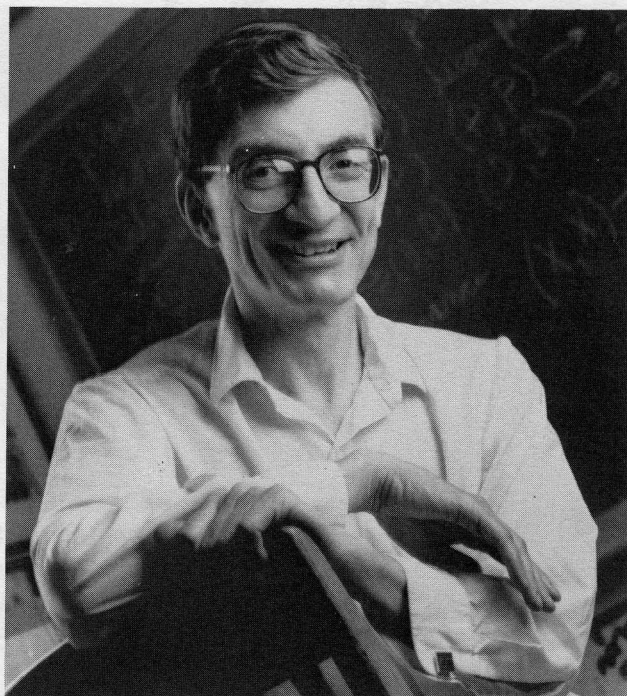
Only in the past decade or so have scientists started to penetrate the complexity. In 1978, Cohen, a population biologist, published the first book devoted entirely to food webs; he published another two years ago. And earlier this year, a paper in *Nature* by Cohen and two colleagues at other institutions summed up the knowledge to date.

Patterns in the shapes of webs indicate they are orderly and intelligible, the paper reported. Among the patterns are a constant ratio among creatures of higher and lower "status" in every food web, and a relatively consistent length of each food chain.

Scientists like Cohen discern these and other patterns by generating mathematical models, then using powerful computer programs to analyze the models and large amounts of numerical data from the food web.

It's a process that melds the abstract with the concrete. "This business is a dance between description and modeling," Cohen said. "Modeling gives you expectations, which spur you on to look more deeply at the web. And description gives you reality, which sets limits and directions for modeling."

Cohen hopes his models will encourage a new perspective on the natural world. "Typically, ecologists look first at how one individual of a species relates to the environment, then at how all the members of the species relate to it, and finally at how the whole community of species is interrelated," Cohen said. But this ap-



Joel Cohen

proach is backwards, he believes. Instead, ecologists must focus their attention on the community-wide interactions his models help elucidate.

As in all scientific fields, the value of models lies in their ability to explain and predict. And prediction has never been more important for ecology than it is today. How might global climate changes affect ecological communities? What will environmental pollutants and toxins do to an ecosystem? What are the optimal strategies for pest control in an agricultural setting? The food web models are still rudimentary, but with their continuing refinement should come answers to these and other pressing ecological questions.

—by Susan Blum



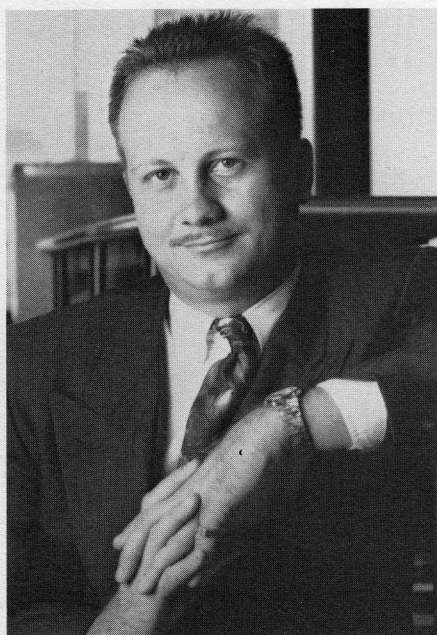
NewsNotes is published on Fridays throughout the academic year by the Public Affairs Office of Rockefeller University. Suggestions for articles are welcome and may be sent to Box 68, or call 570-8967. Articles may also be submitted via electronic mail to newsnotes. The Rockefeller University is an equal opportunity employer and has an affirmative action program to increase the employment of women and members of protected groups at all job levels.

Braunstein (continued from page 1)

"Jerry Barry's personal touch will certainly be missed," comments Vice President David Lyons. "Though technically an employee of the Marriott Corporation, Jerry was a real Rockefeller person, whose loyalties included reading about the research of our scientists."

Braunstein, a native New Yorker, graduated from Michigan State University with a specialty in hotel management. His practical training gave him experience in every restaurant chore from washing dishes to running a cash register. His cooking repertoire extends from an artful sushi dinner for two to lasagne for 3000 students.

There is also real science in Braunstein's background. Part of his education included laboratory research on how temperature affects food taste and texture. At Rockefeller, he uses his training in food science every day as he monitors the recipe "protocols" for menus, the biological safety of all foods, and even the effect of weather on the day's sales.



Heath Braunstein, head of Food Services

Braunstein plans to test some new ideas, and he welcomes suggestions. Two innovations already implemented came from the suggestion box (across from the sandwich counter): individual pizzas made to order and a new variety of ham. Others to watch for will be a mini "take-out" operation featuring whole pies, breads, milk, and microwaveable entrees. Braunstein is

Robert Reichert

also taking a close look at sandwiches sold in the faculty club.

Marriott Corporation, which provides Rockefeller's Food Services with professional managers, also enables the university to buy more food for the dollar. This is why, despite market increases for food, the university was able to keep this year's price rise (implemented July 1) to a minimum. "Despite these modest increases," says Lyons, "our cafeteria is a popular eating place for our staff as well as our biomedical neighbors. With a river view, leisurely atmosphere, and no tips, our food and service are good values."

—by Carol L. Moberg

Announcements

The Rockefeller University Calendar of Events will resume publication August 30. The deadline for entries is August 27, 2:00 p.m. Please contact Steve Baeck, ext. 8568, for further information.

Reminder: Those planning seminars must reserve rooms with Sandi Walsh, ext. 8072, before submitting an entry to News & Notes or the Calendar of Events.

Seminar: Jim Bardwell, Department of Microbiology, Harvard Medical School, will speak on "An *E. coli* protein required for disulfide formation in vivo," as part of the Structural Biology Series for junior faculty. The seminar will take place Tuesday, August 20, at 11:00 a.m. in 301 Tower. For additional information contact John Kuriyan, ext. 8342.

Birth

Angela Matthews, who works in the library, and her husband Bobby are the proud parents of a son, their second, Craig Robert, born July 11.

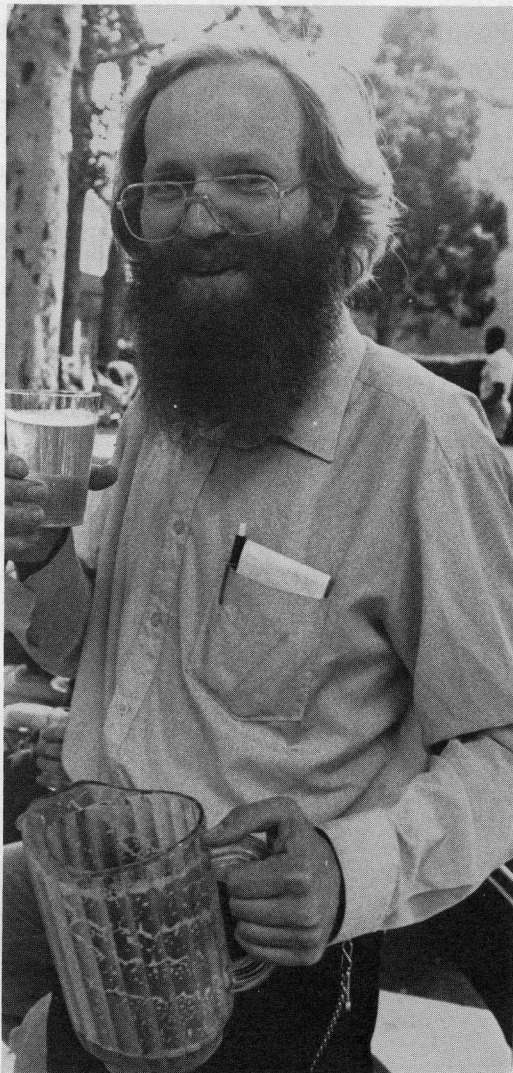
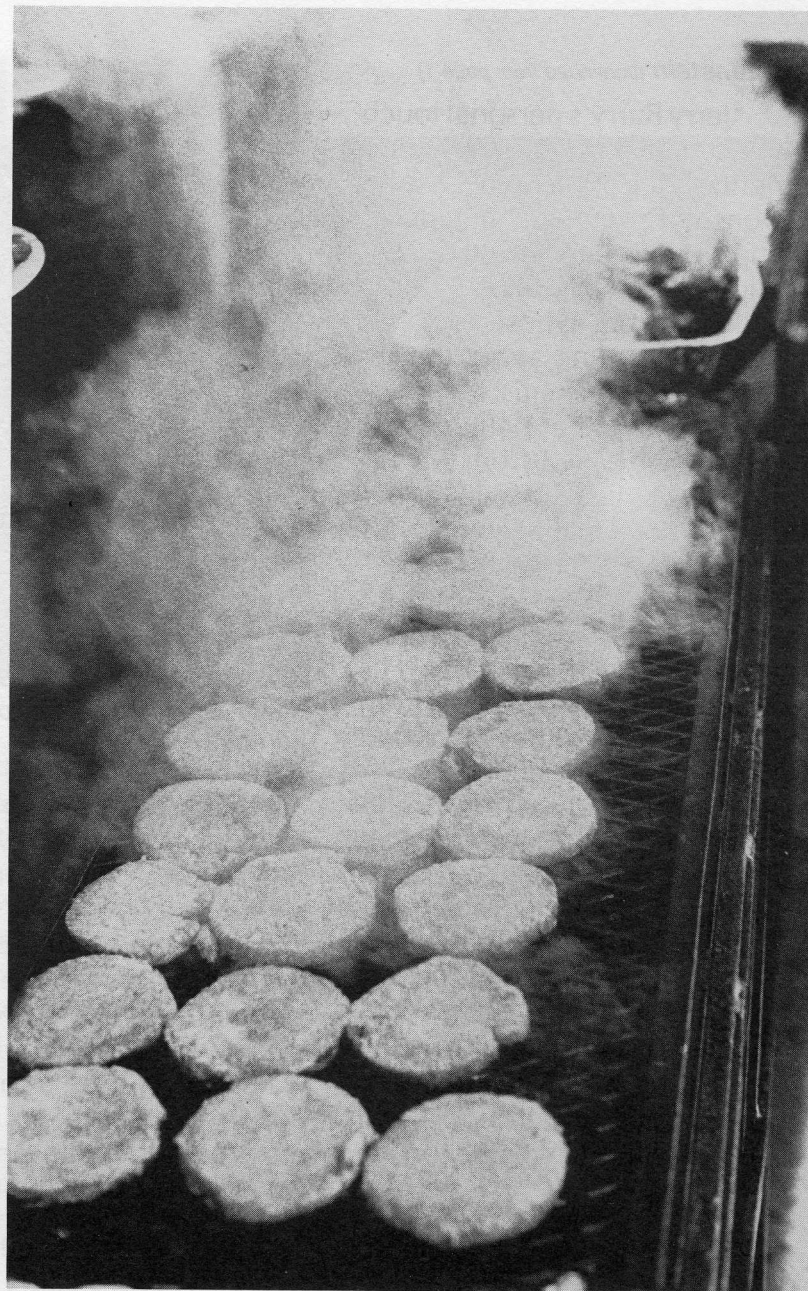
An Oscar for Eliot Brinton?

Rockefeller's own Assistant Professor Eliot Brinton has been cast as a scientist in the movie *Lorenzo's Oil*. The film, which will star Susan Sarandon and Nick Nolte, is based on the true story of one family's search to find a cure for the disease leukodystrophy (ALD) after their son Lorenzo is diagnosed as having it.

Director George Miller, noted for his *Mad Max* trilogy and *The Witches of Eastwick*, wanted to look outside of the traditional pool of actors for this particular movie. After putting out calls to several New York City scientific institutions, John Lyons Casting got the biggest response from this campus. According to Christine Sheaks, of the casting company, "Of all the people who tried out for parts, the most interesting came from Rockefeller."

Filming will get under way in early September, in Pittsburgh, Pennsylvania.

—by Patricia Sadiq



THE MEMORY LINGERS ON....

Mary Griffin (pictured at right), daughter of Bartender Pat Griffin, is feasting on watermelon at the annual Rockefeller University barbecue, which took place at the Faculty and Students Club Friday evening, May 31. As summer draws to a close, there are only fond memories left for the 430 Rockefeller folks who attended the party. "It was a great party," says Club Manager Tim Shea. "Great food, great libations, great fun. Same thing next year."



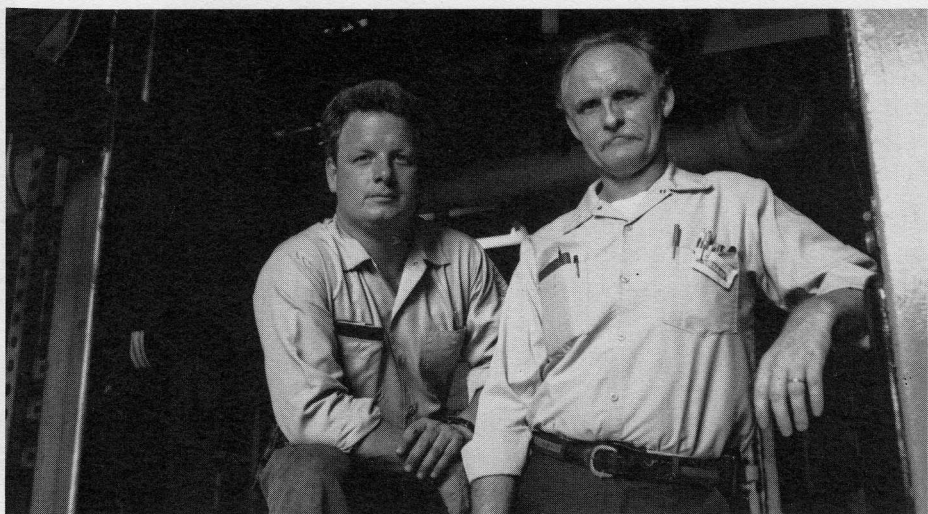
Photos by Leif Carlsson

Changes in the power house gang

Ever wonder who generates all that power that cools in summer and warms in winter, that supplies hot and cold water, and that provides special air for the university's laboratories? Meet Brendan Bolger and Jim Doyle, two men whose contributions to the Power House have earned them recent promotions. They help generate the steam that keeps the university going.

Bolger, who started work at the university in 1980 as a watch engineer and who was named assistant chief last year, has been appointed chief engineer. He replaces Jim Mortko, who recently left the Power House after thirty-six years to take a position at Brooklyn Community College.

Prior to coming to Rockefeller, Bolger worked as a stationary engineer for Gulf Oil Company, Staten Island Community College, and Maimonides Hospital. He received his formal technical



Jim Doyle, left, and Brendan Bolger

training in both Ireland and the United States, and rounded out his preparation for work in our Power House with a stint in the Air Force as a B-52 maintenance supervisor. He and his wife and four children live in Brooklyn.

Doyle has been named assistant chief engineer, succeeding Bolger. He has been a watch

engineer at the university since 1986, and had previous power house experience in the Domino Sugar Refinery and Starrett City in Brooklyn. Doyle is a graduate of the Bronx High School of Science and Lehman College. He is currently taking design and maintenance courses at New York Tech.

—by Dan Gearon

Where there's smoke—it's not necessarily smoke

If you've noticed what looks like smoke occasionally coming out of the stack on top of the new laboratory building currently under construction, you don't have to notify Plant Operations. They already know about it and they know it's not smoke.

The Power House gang is generating power to help Con Edison cope with those hot, sticky days when the utility's demand approaches its ability to produce power. They're also saving the university money.

Because we have the capacity to generate electric power through our PowerHouse, we can participate in Con Ed's program called "Curtailable Electric Service." This participation essentially means we wait until

Con Ed is overburdened and calls us to ask us to start generating power—at a great savings for us. For example, during the heat spell in July—"peak days—they called and we ran our equipment for four hours and used about \$500 in fuel to generate electricity for the university. For participating in the program over the summer, the university will receive a credit of \$63,000 on its electric bill.

And by the way, the stuff coming out of the smokestack, which in part results from this program, is mostly water vapor—clean water vapor.

—by Dan Gearon

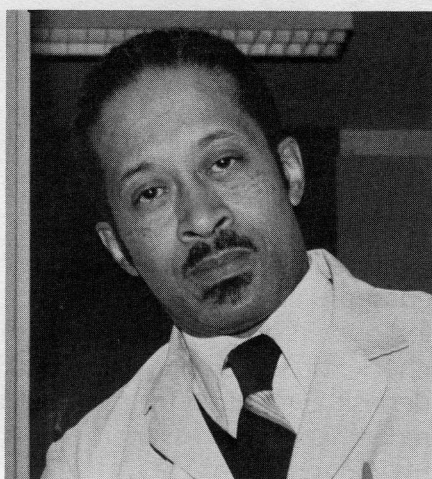


Leif Carlsson

Smokestack on the new research tower currently under construction on campus

Death

Photographer George Byron (1927-1991) died July 21. Byron came to the university in December 1973, and started, like many photographers, as a darkroom technician. He was promoted to photographer in 1975, and was a copy camera photographer and an "on assignment" photographer for many years.



George Byron

"Through the years, George showed himself to be a man with an exceptional dedication to his family," says co-worker John Sholtis, assistant director of the Media Resource Service Center, where Byron worked. "This dedication extended to his work and his relations with co-workers," Sholtis continues. "Those who knew him and worked with him lost not only a friend, but an example of a profoundly good human being."

Byron is survived by a son, George Jr., a daughter, Yvonne, and a grandson, Reggie. The university community extends its deepest sympathy to the Byron family.

Cerami (continued from page 1)

munity will miss Tony and his colleagues. He has been a valued member of the Rockefeller faculty for twenty-two years. He was also a student here, receiving his Ph.D. in 1967. His contributions to science and to our academic community have been very important. His departure is a loss to Rockefeller that will not easily be replaced. His colleagues here wish him well in this new adventure, and congratulate Jeffry Picower for his vision and remarkable contribution to human health."

For Baltimore it was also a sense of *deja vu*. "When I got the news from Tony, it brought back memories of the time, ten years ago, when Jack Whitehead asked me to start the Whitehead Institute. Like Mr. Picower, Jack had a vision and wanted to use his wealth to further biomedical research." The Whitehead Institute, affiliated with MIT, was founded with a gift of \$135 million and now has a scientific staff of 300.

"But I think for those of us in the Rockefeller Community, the departure of Tony and his fine laboratory must not be seen only as a loss, but as opportunity. First, Mr. Picower's gift and his promise of much more to come brings needed funding to biomedical research at a critical juncture. Second, the university will take the opportunity of the available space to bring new scientists to the campus who can, as Tony did, become the leaders of the future.

"That is, of course, our mission—to conduct basic research while at the same time providing a quality education for graduate students and good training for postdoctoral fellows. We do that well, thanks in no small measure to the major role Tony has played in developing the educational and training programs here."

Cerami announced that these members of his lab will join him:

Associate Professors: Mary R. "Miki" Rifkin, Helen Vlassara.

Assistant Professors: Richard Bucala, Barbara Sherry.

Senior Research Associate: Kirk Manogue.

Research Associates: Andrew Slater, Zenji Makita, Urs Widmer.

Postdoctoral Fellows: Sharon Brunelle, Candy Chen, Myriam Fabre, Annette Lee, Margaret Hogan.

Rifkin, too, has had a long career at Rockefeller. She received her Ph.D. here in 1969, received an appointment in the Luck Laboratory, became an assistant professor in the Trager Laboratory in 1976 and has been a member of the Cerami lab since 1982. From 1982 to 1991, she was associate dean. Cerami served as dean from 1986 to 1991. He is the R.Gwin Follis-Chevron Professor here. He earned his Ph.D. at Rockefeller in 1967 and, after postdoctoral studies at Harvard and the Jackson Laboratory, returned as an assistant professor in 1969.

RU's fire-fighting capability increasing

To the delight of neighborhood canines, the university will install four new fire hydrants on campus to comply with New York City Fire Department regulations because of the construction of the new research tower being built on campus. The hydrants will be installed this fall in front of Smith Hall, Founder's Hall, and the new building.

The construction may cause some disruption to the campus, especially along the 66th Street driveway, when piping for the hydrants is installed. But it's worth it. The dogs will love it.

MAILBOXES, ETC., R.U.: New Campus Copy service opens

Rockefeller employees who are among the thousands of Americans hooked on the chain of Mailboxes, Etc., U.S.A., need go no further than the first floor of Bronk to indulge their craving. The latest addition to Media Resources Service Center is Campus Copy, which has everything those neighborhood Mailboxes, Etc., U.S.A. have—and more. Right here on campus.

Campus Copy will not only continue to provide full-service duplicating on high-quality Kodak copiers, but has expanded to include self-service options, and also now sells a large variety of mailing materials—packaging, padded envelopes, boxes, and more. So no Rockefeller employee will ever again have to tear up a Sloan's shopping bag to get brown paper to wrap a package.



Martha Schiffner with user Bill Swiggard, a biomedical fellow in the Cohn-Steinman lab, in the new Campus Copy center.

Here's how it works:

Full Service

Material can be left for copying, collating, stapling, binding, hole-punching, folding, or labeling any time between the hours of 8:00 a.m. and 6:00 p.m., Monday through Friday. When it's ready to be picked up, Campus Copy will call.

Self Service

Users can come in any time between 8:00 a.m. and 11:00 p.m., Monday through Friday, and do their own work: copying, collating, stapling, enlarging, and reducing. Martha Schiffner, senior copy technician, is available from 8:00 a.m. to 4:00 p.m. to help new users become familiar with the machines.

Payment is by debit copy cards, available at the Media Center's

customer service desk, Bronk 114. The cards come in \$10 and \$25 denominations and can be purchased with an account number for university use, or a personal check for individual use. A \$1 deposit is required for each card, redeemable when the card is used up and turned in.

Campus Copy is offering a special introductory price of six cents a page through September. Those buying debit cards through September will be able to pay with these cards until they're used up, even after the price returns to normal—thirteen cents a page—in October.



Can you identify this scene?

Find out where this wooded glen is in the September issue of SEARCH, The Rockefeller University Magazine, which features Mitchell Feigenbaum's work on the theory of chaos, and Andrew Plump's study of heart disease.

SEARCH is published with a generous grant from the Carl and Lily Pforzheimer Foundation.

Purchasing helps contain costs

As part of Rockefeller's overall strategy to curtail administrative costs, the Purchasing Department is encouraging university labs and services to reduce the volume of purchase orders. Whenever possible, Purchasing asks that needs be consolidated until an order value of \$50 is reached.

Each purchase order involves a significant amount of time and effort by many people, from those who generate the order to those who fulfill it, receive it, put it on the lab shelf, and finally pay the bill and check the department's budget sheets. Just as turning off the lights saves energy, avoiding unnecessary small orders by pooling "grocery lists" reduces transaction costs and saves money for the University.

The \$50 minimum order does not apply to stockroom requisitions or for orders of gas tanks and isotopes.