LINACRE News
Autumn 2016, Issue 50
The Food Issue
Anthropologist Audrey Richards (1932) maintained that eating together is one of the most important social activities in all human groups—it defines social groupings, establishes bonds and traditions and gives us a sense of identity. It is not self-indulgence therefore that has put communal meals at the heart of the Oxford College. All of us who have studied at Linacre have long-lasting memories of sharing the gossip of the day or of inspiring conversations with friends over lunch or dinner. Eating together is a small part of high pressure working days but often one of the happiest and most collegiate parts of our Oxford life.

This issue of Linacre News has a food focus. Linacre’s food has, for many years, been the envy of the rest of the University. Now, thanks to a £0.5 million refit over the summer (half-funded by a grant from the wealthier colleges) we have a glittering new kitchen and servery that does justice to our chefs’ talents. The first major refurbishment in 37 years will make the kitchen substantially more energy efficient, create new capacity and make it a much more pleasant working environment for Michael and his team.

In October we plan to celebrate the opening of the new kitchen with a vintage sake and innovative Japanese food tasting, accompanied by a cooking demonstration and talk on Washoku led by Chef Shigematsu, the owner-chef of a renowned Michelin-starred restaurant, Shigematsu, in Kobe, Japan. The event will be a welcome reminder of the College’s strong ties with Japan and an exciting opportunity to experience a less-familiar but central part of Japanese culture.

Message from the Common Room

We had an exciting 2015-16 academic year, culminating in a final Common Room BBQ, which was an occasion for many celebrations. In the past year, the CR Executive organised many events to stimulate College life, including exchange dinners, Cheese Night, Karaoke Night, and BBQs. The CR Charity Officer led a successful fundraising drive for Doctors in Africa, while the Green Society worked to improve food waste collection throughout the College.

Sports is always worthy of mention. After a fierce and well-played final match against Mansfield Road, our excellent in-house football team achieved a massive success by taking second place on the league chart. The rowing team also held a strong position within a serous division in Summer Eights, in spite of the loss of experienced old hands. Tennis, rugby, lifting, darts, and swimming are some of the other sports which also thrived within College, and we can confidently say most Linacrites are involved in some kind of sports.

Art is also happening in the Common Room, as Ina St George hosted her art exhibition, while the Linacre Drama Society’s production of ‘God of Carnage’ at the Burton Taylor Studio was so popular I could hardly grab a ticket. The Linacre Music Society performed lovely music at the annual Gaudy.

As we move to the new academic year, we have to say good-bye to our graduating friends. But I am sure that we will keep College spirits high and welcome our incoming Linacrites as we embark on another wonderful academic year.

Qifeng Yang, Common Room President
Advancing Linacre

M.O.L.E.

MOLE is the name of a software programme recently demonstrated to the Linacre Development Office; the acronym Making Our Lives Easier, is well-chosen. It’s surely a promise which – as long as those easier lives don’t consist of purposeless lazing around – has pretty universal appeal. The whole concept speaks therapeutically of freedom from unwanted factors.

Linacre’s scholarships have as their aim exactly the same purpose. They ease financial stress for many of our students, enabling them to concentrate on their work without funding concerns. So we are delighted to announce once more, that we have some new scholarships to make our students’ lives easier. These are:

Anthropology Scholarship
Thanks to 22 kind donors, we can now offer our first dedicated scholarship for Anthropology, endowing the College fee.

Hicks Scholarship in Economics
Old Member economists have generously enabled this new scholarship, to be set up in 2017-18; one donor has contributed a third of the total. The scholarship will provide a College fee, for five years.

Saïd Foundation Oxford Scholarships
Available for students from Jordan, Lebanon, Syria, Palestine or Israel, these are jointly funded by the Rhodes Trust, Saïd Foundation and six colleges – each of which contribute 10% of funding. Thanks to our dedicated supporters, Linacre is one of these colleges, offering a full scholarship, in perpetuity.

Women in Science Scholarship
Linacre is proud to provide this 10-year scholarship from 2017, thanks to 23 donors; it offers the College fee, and is a small step to redress the gender balance in Science.

Ruth & Nevill Mott Scholarships
Dr Michael & Mrs Alice Crampin have generously set up two more scholarships, each providing the College fee for three years, following on from three previous scholarships. The new scholarships, named for Alice’s parents, will be in Environmental research, and Philosophy.

Generosity in perpetuity

There is always sadness connected with bequests, but we also celebrate people’s lives, and record our deep appreciation. So it is with that mix of emotions that we show our gratitude to the following people thanks to whom we have recently received gifts.

Mrs Rosalind Brain, Emeritus Fellow, has left a sum to College contributing to the Fellows’ Junior Research Fellowship.

Dr Leslie & Mrs Ursula Goulding (1974) have left a sizeable bequest to Linacre, to be used for our New Accommodation fund.

Mrs Hettie Harré, Friend, thoughtfully made a gift for our Anthropology Scholarship.

Mrs Adi Inskeep (1974) has given College a beautiful Henry Moore lithograph.

Ms Gayatri Schilberg (1971) has made a generous bequest to be used for our New Accommodation fund.

These gifts have enriched Linacre by £240,000, and make a substantial impact on various areas of College life. The Legacy Book, displayed in the Nadel Room, has further information about these generous donors.

Anne Keene
**Linacre Events**

**North America visit**

It is always a joy for the Principal to meet up with our US members, as a group or individually. The biennial reunion weekend in April was held in Washington DC for the first time with numbers as high as ever; we also visited New York. Over 40 people attended Linacre’s dinner in the Cabinet Room, Old Ebbitt Grill. We warmly thank Professor Dan Robinson who hosted an event in DC for a small group. With 600 Linacre members in the US, and 230 in Canada, this is a thriving and growing community. The current 47 students at Linacre from the US, and 33 from Canada will in time boost those impressive numbers even more.

*Anne Keene*

**London by night**

A record number of Old Members and their guests enjoyed drinks and canapés at the annual London Summer Reception on May 17th as they admired the sweeping views of the London skyline from the smart reception room at Taylor Wessing LLP – a venue made possible by Linacre Old Member Dr Paul England (1993). Attendees were also fascinated by a talk from Dr Matthew Beaumont (1995) about his book, *Nightwalking: A Nocturnal History of London*, which recounts the history of this shadowy, alternative London, particularly as experienced by literary figures who knew and walked London’s streets by night. Matthew, a Senior Lecturer in 19th and early 20th century literature at UCL, and co-director of UCL’s Urban Lab, also described some of his own night walks in the contemporary city. The topic clearly piqued the interest of the audience, who enjoyed the lively Q&As at the end, and bought copies of the book which Matthew graciously signed. Conversations continued well past the official ending time for the Reception, with the last guests leaving reluctantly, and challenging each other to their own night walk back to their homes.

*Dr Matthew Beaumont reading a passage from Nightwalking.*

Linacre members at the University lunch in Washington: L-R, Ms Olivia Blanchard (2013); Dr Joseph Kolibal (1987); Mrs Barbara Kolibal; Dr Ian Stokes-Rees (2002); Dr Emily Stokes-Rees (1999); Mr Xander Brehm (2012).

The Principal with Mr Selvyn Seidel (1967), in New York.

Japan Celebration

On Saturday May 14th a 50th Anniversary Campaign celebration dinner was held in Tokyo at the Ark Hills Club, thanks to Mr Takashi Uyeno (1968), Honorary Fellow. The Principal and Dr Heath Rose, Fellow, attended; Dr Rose gave an after-dinner talk ‘Japan’s English language education initiatives and the internationalisation of higher education’. Pictured are the dinner attendees, and also Mr Uyeno with Mr Masahiko Hiro (2004), the Principal, Mr Yukihiro Nomura (2009), and Mr Masahiro Nomura. We thank all our kind Japanese donors; their wonderful contributions of over £100,000 have helped College to buy Neil Fraser-Bell House.

Anne Keene

Linacre societies


Thinking about organising a Linacre get-together in your locality?
Contact alumni.relations@linacre.ox.ac.uk to find out more, and how we can help.

Informal photos are often taken at Linacre events, and may be used in College publications or on the website. Please let us know if you do not want to be photographed.
Linacre Gaudy 2016

The term ‘Gaudy’, when referring to an Oxford reunion, comes from the Old French gaudir, meaning ‘to rejoice, make merry, be joyful’, and year after year, that is exactly what returning Old Members do. Old Boaties relive rowing glory on the Isis (see p20), while others are happy to pour over old matriculation photos that conjure up memories of their much younger selves. This year’s 1982-1991 cohort was welcomed to College by one of their own – Linacre’s Principal, Dr Nick Brown (1986). From the Gala Dinner on Saturday night, to a relaxing Sunday garden party in beautiful sunshine, accompanied by vocal and instrumental music from Linacre’s Music Society, it was a very happy occasion. The next Gaudy, on July 1 and 2, 2017, will welcome the 1972-1981 matriculation cohort.

Special Tanner Lecture in Tokyo

Meeting with Her Imperial Highness, Empress Michiko, Dr Nick Brown and Dr Heath Rose attended a Special Tanner Lecture on 18 May at Ochanomizu University in Japan. The main speaker was Professor Dame Carol Black, DBE, FRCP, who gave a lecture entitled ‘Women: Education, Biology, Power and Leadership’. The second speaker was Mrs Atsuko Toyama, Former Japanese Minister of Education, Culture, Sports, Science and Technology.

Photographed with the Principal are Professor Black, Mrs Toyama, Her Imperial Highness, Dr Kimiko Murofushi (President of Ochanomizu), and Dr Rose.

Tanner Lecture on Human Values

The Right Honourable Shirley Williams gave the 2016 Tanner Lecture on Human Values entitled The value of Europe and European values on Thursday 9th June.

The Principal, Dr Nick Brown and Dr Roosa Leimu Brown, Tanner Trustees, hosted Shirley Williams (pictured) to dinner at Linacre after the lecture. Links to the lecture podcast and an audio recording may be found on the Linacre website: http://www.linacre.ox.ac.uk/about/news/2016-tanner-lecture-human-values
Linacre Events

Linacre Networking

Old Members working in all aspects of Business/Finance/Law met for an informal dinner, attended by Linacre Principal Nick Brown, on Thursday, July 21 at Boulevard Brasserie in Covent Garden.

A small group of alumni lawyers and current law students met in an Italian restaurant on May 6th. We warmly thank Dr Paul England (1993) for co-ordinating this convivial gathering, and we greatly look forward to the next Lawyers’ Network event in Hilary Term. The Network is now 153 strong and growing annually.

Anne Keene


Looking ahead to 2017…

Hilary Term (dates tbc) • Lawyers’ Network and Business/Finance/Law Network – both London (Old Members visiting London are welcome. For more information, contact ros.connell@linacre.ox.ac.uk)

Thursday, 23 March • Linacre dinner in Hong Kong

Friday, 24 March • Linacre Dinner in Singapore Details tbc. The Principal will attend.

May/June • Annual London Summer Reception date and venue tbc

Saturday/Sunday, 1 & 2 July • Linacre Summer Gaudy 1972 – 1981 matriculation cohort

Keep up to date Details on these and other events are published on the College website: http://www.linacre.ox.ac.uk/old-members-friends/old-members-friends-events.

You may also e-mail alumni.relations@linacre.ox.ac.uk to express interest.

Simon Leung (2001), Dr Wing Yin Yu (1992) and Dr Simon Griffin (1989) attended the University reception on 1 September in Hong Kong to meet the new Vice-Chancellor, Professor Louise Richardson.
Focus on Food

‘Food’ encompasses so many areas of research and aspects of our society, it is not possible to convey the breadth of work being done by Linacre members in this area. These include Malcolm Watford (1974) Professor of Nutritional Sciences at Rutgers; and Professor Paul Trayhurn, FRSE (1970), a longstanding academic leader in obesity research. Linacre Old Members were also involved in the establishment of two Oxford institutions, G&D’s and Brett’s Burgers, as well as the internationally famous Tabasco sauce. Professor Samar Khatiwala, a Linacre Fellow who blogs about his culinary adventures, http://www.oishiirasoi.com/ (Linacre News 49), as well as the Linacre Pizza Society (Linacre News 48) and the Linacre allotment continue to promote a greater interest in the food we eat, where it comes from, and how we prepare it.

Food affects our environment, our health, and our society in general, and while some of us suffer from the problem of too much food, others struggle with scarcity. There are several programmes at the University which seek to bring together many of these strands. They include the Oxford Martin Programme on the Future of Food, where Dr Springmann is a Fellow, which ‘links together existing research on the food system at Oxford and supports new interdisciplinary research that addresses the challenges of feeding the global population sustainably, healthily and equitably.’ Oxford is also a leader in the new IFSTAL (Innovative Food Systems Teaching and Learning) programme, an inter-university collaboration in the UK that offers an additional component to enable Masters and DPhil postgraduates a chance to study food systems, with topics relevant to future employment in the agri-food industry, many NGOs, or government departments. The Environmental Change Institute (ECI) has a Food Group which is expanding our understanding of the policy and research links between food and the environment. All of these, together with Linacre, have launched a term-time Food Thinkers Lunch Club at Linacre to bring together individuals across the University who are working on food-related issues.

**Impacts of Global Dietary Change**

Dr Marco Springmann, (Linacre EPA JRF), is a post-doctoral researcher and James Martin Fellow at the Oxford Martin Programme on the Future of Food. He is working on a multi-disciplinary global modelling project that brings together researchers from the departments for the environment, international development, and population health at the University of Oxford, as well as international collaborators. The aim of the project is to systematically assess the impacts of climate change, economic development, and changing dietary habits on the global food system, and to analyse the effects of current and future policy approaches.

Eating more fruit and vegetables and cutting back on red and processed meat will make you healthier. That’s obvious enough. But as chickens and cows themselves eat food and burn off their own energy, meat is also a major driver of climate change. Going veggie can drastically reduce your carbon footprint. What about when you multiply such changes by 7 billion people, and factor in a growing population? In our latest research, colleagues and I estimate that changes towards more plant-based diets in line with the World Health Organisation’s global dietary guidelines could avert 5-8 million deaths per year by 2050 – a 6-10% reduction in global mortality. Food-related greenhouse gas emissions would also be cut by more than two thirds. In all, these dietary changes could reduce future climate damages and healthcare costs by up to US$ 1.5 trillion, and have a value to society of as much as US$ 30 trillion, or up to a tenth of the likely global GDP in 2050.

Future projections of diets paint a grim picture. Fruit and vegetable consumption is expected to increase, but so is red meat consumption and the amount of calories eaten in general. Of the 105 world regions included in our study, fewer than a third are on course to meet dietary recommendations. A bigger population, eating a worse diet, means that by 2050 food-related GHG emissions will take up half of the ‘emissions budget’ the world has for limiting global warming to less than 2°C. To see how dietary changes could avert such a doom and gloom scenario, we constructed four alternative diets and analysed their health and environmental impacts: one reference scenario based on projections of diets in 2050; a scenario based on global dietary guidelines which includes minimum amounts of fruits and vegetables, and limits to the amount of red meat, sugar, and total calories; and two vegetarian scenarios, one including eggs and dairy (lacto-ovo vegetarian), and the other completely plant-based (vegan).
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We found that adoption of global dietary guidelines could result in 5.1 million avoided deaths per year in 2050. Vegetarian and vegan diets could result in 7.3 million and 8.1 million avoided deaths respectively. About half of this is thanks to eating less red meat. The other half is due to eating more fruit and vegetables, along with a reduction in total energy intake (and the associated decreases in obesity).

There are huge regional variations. About two thirds of the health benefits of dietary change are projected to occur in developing countries, in particular in East Asia and South Asia. But high-income countries closely follow, and the per-person benefits in developed countries could actually be twice as large as those in developing countries, as their relatively more imbalanced diets leave greater room for improvement.

We also estimated that adopting global dietary guidelines would cut food-related emissions by 29%. But even this still wouldn’t be enough to reduce food-related greenhouse gas emissions in line with the overall cutbacks necessary to keep global temperature increases below 2°C. To seriously fight climate change, more plant-based diets will be needed. Our analysis shows if the world went vegetarian that cut in food-related emissions would rise to 63%. And if everyone turned vegan? A huge 70%.

Dietary changes would have huge economic benefits, leading to savings of US$700-1,000 billion per year globally in healthcare, unpaid informal care and lost working days. The value that society places on the reduced risk of dying could even be as high as 9-13% of global GDP, or US$20-$30 trillion. Avoided climate change damages from reduced food-related greenhouse gas emissions could be as much as US$570 billion. Putting a dollar value on good health and the environment is a sensitive issue. However, our results indicate that dietary changes could have large benefits to society, and the value of those benefits makes a strong case for healthier and more environmentally sustainable diets.

The scale of the task is clearly enormous. Fruit and vegetable production and consumption would need to more than double in Sub-Saharan Africa and South Asia just to meet global dietary recommendations, whereas red meat consumption would need to be halved globally, and cut by two thirds in richer countries. We’d also need to tackle the key problem of overconsumption. It’s a lot to chew on.

*Parts of this article were originally published on The Conversation.*
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farming industry’s annual revenue. They are producing high-yield crops, bred to require little in resources from the soil and the farmer, so they can be planted more or less back-to-back to produce maximum profit from every square inch year round. Commercially operated smaller farms simply cannot compete where the economy of scale is so far out of their reach. Worse still, the majority of this grain is actually used for non-human consumption.

However, it isn’t all doom and gloom. Dan Barber, Chef Patron of upstate New York’s Blue Hill at Stone Barns, sees a bright future for farm-to-table dining, if only farmers would adopt a more holistic, more connected approach to their crops. Barber advocates the planting of commercially viable cover crops such as mustard, followed by legumes such as kidney beans and cow peas and a hardy grain like barley. This allows the land to be cleansed for the primary, resource-draining crop, while also producing sustainable crops as the soil is replenished.

Great in theory, the problem is that it requires an individual farm to not only specialise in producing a single product, but specialise in ‘produce’ as a whole. And for that to work, there needs to be a market for the cover crops – legumes and hardy grains that are produced between seasons when the most profitable crop is grown. That market just doesn’t exist as yet.

The positive thing is that we’ve seen it happen before; fillet steak used to be the preferred cut of beef, but by showing the public that non-prime cuts such as flat iron, hanger and skirt can all be equal in quality to the fillet, we’re making better use of the animal now than at any point since the industrialisation of farming. And this mentality is spilling over into large-scale food manufacturers, which is the only point at which we will see a true shift in the economic drivers which are key for changing the landscape. It comes down to re-education of how we can use native crops which renew the soil. Why do foodies reach for the exotic quinoa when the rotation crop millet can be grown locally and is far more beneficial for the soil? Chances are that it’s because most people don’t know what the latter is – an indictment on the state of food education in the UK and further afield.

Farm-to-table can’t be seen as a passive activity; for it to thrive, we’ll need to create the demand which creates a new market by educating ourselves on how farms operate and how to use the less fashionable crops that can put back into the earth what we so greedily take out. Restaurants, for all their oft cited pitfalls, provide foodie philosophers an ideal mouthpiece to help spread the message. And this needn’t be a revolution – the platform has already been set. We simply need to engage more closely with what it means to be truly sustainable.

Comedores Populares: Community response to food insecurity in Lima

Emily Hedin (2010)

earned an MPhil in international development in 2011. She is the co-founder and former executive director of Building Dignity, a non-profit organisation in Lima, Peru that enhances educational opportunities, trains local leaders, and supports neighborhood-led development.

It is almost noon in Villa el Salvador, one of the most underserved districts in Peru’s sprawling capital of Lima. On a sandy hillside overlooking the district, a group of women work feverishly over a stovetop. They chop vegetables, boil potatoes, and prepare kilos of rice beneath a blue tarp that protects their outdoor kitchen from the winter rain. Within an hour, their small camp will fill with labourers, mothers, children, and many others who come each day for a hot lunch. Welcome to Comedor Popular 11 de Diciembre.

The December 11th Community Kitchen (named for the date a fire nearly destroyed the surrounding neighbourhood) is among the 3,400 comedores populares in Lima and one of 13,000 comedores nationwide, according to the Peruvian Ministry of Development and Social Inclusion. For over 30 years, these community kitchens have provided hot meals for inhabitants of Lima’s most vulnerable neighbourhoods. Organized and operated by women who reside in these neighbourhoods, the comedores populares prepare approximately 500,000 plates of food each day, feed six per cent of Lima’s population, and endure as a symbol of collective action and community-based development.

The movement to form comedores populares began in the late 1970s as Peru transitioned to democracy after 12 years of military government. During the period of economic crisis and structural adjustment in the late 1980s and early 1990s, expansion of the comedores accelerated. Comedores sprang up throughout the marginalized neighbourhoods concentrated in the southern and northern peripheries of Lima. Individuals with minimal resources could purchase a meal for a modest price, while individuals facing extreme poverty, illness,
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unemployment, or other forms of vulnerability could eat for free. Comedores were not profit-seeking enterprises; any payment received by customers was reinvested in the kitchen. In these neighbourhoods, the comedores served not only as a source of nourishment but also as a forum for community organizing, opening space for the civic and political participation of women in particular.

In recent years, Peru has experienced economic growth and expansion of its middle class. Peru is now categorized as an upper middle income country by the World Bank. However, inequality persists, evidenced by Peru’s Gini index of 44.7. According to the UN World Food Programme, chronic malnutrition and anaemia rates remain high among Peruvian children. Fourteen per cent of children under five experience chronic malnutrition, and 46 per cent of children under the age of three experience anaemia. Approximately 5.2 million people are considered highly vulnerable or very highly vulnerable to food insecurity.

Several factors can aggravate food insecurity in Peru. Fluctuations in international commodity prices can weaken the country’s economy, which is dominated by industry and services. For example, a drop in commodity prices in 2014 contributed to a sharp fall in Peru’s economic growth, affecting communities facing poverty in particular. Natural disasters such as floods and droughts can impact the country’s GDP by 3 to 5 per cent, decreasing food production and increasing food prices (WFP 2016).

In areas like Villa el Salvador, the comedor popular remains an important source of support for residents facing persistent vulnerability. Comedor Popular 11 de Diciembre operates in the community of Lomo de Corvina, a collection of neighbourhoods formed on the periphery of Villa el Salvador during the last 20 years. The kitchen was founded in 2014 when a group of women from Lomo de Corvina organized in response to growing food insecurity and anaemia. They received a grant from Building Dignity, a non-profit organization working in the area, to cover start-up costs. While many comedores in Lima receive subsidies from the government, Comedor Popular 11 de Diciembre is self-financed. To combat anaemia, the kitchen’s founders favour menu items rich in iron, such as sangrecita (chicken blood). Two years after its creation, the comedor provides lunch (soup and entrée) for 60 to 70 customers daily for the modest cost of 3 soles (£0.60). The profits from the day are directly invested in tomorrow’s meal.

By three o’clock, the lunch crowd has dispersed and the oversized pots of Comedor 11 de Diciembre are empty. The women wash the dishes and carefully calculate the day’s total. Tomorrow, they will rise at six o’clock to begin this work again. The challenge before them is great; to address food insecurity, Peru requires national strategies for mitigating the consequences that climate, natural disasters, and international market forces can have on economic growth, food production, and food prices. Yet despite the challenges, the women of Comedor Popular 11 de Diciembre (and the thousands of women who operate comedores throughout the country) serve as an example of deep solidarity and ceaseless perseverance.

‘Medieval meatballs’

Dr Venetia Congdon-Johannes (2010) whose Anthropology DPhil explored food as a symbol in Catalonia’s modern independence movement, is writing a cookbook based on the many delicious recipes she collected during her research. She shares one with us below.

I first tried these delightful meatballs at a Medieval Fair in Tortosa, a beautiful, ancient city in the south of Catalonia. Such ‘historic’ events have become increasingly popular in Catalonia, as Catalans reconnect with their historic past to enforce their sense of national identity. The aroma of the frying patties, combined with cinnamon and mint, and the sound of bubbling oil, immediately attracted many an onlooker to the demonstration stall in Tortosa’s central food market. There are many different recipes for similar foods in Medieval Catalan cookbooks, when the combination of cinnamon and meat was commonplace. According to the presenter, sugar could also be added in the original recipe. Medieval cooks used sugar as a spice due to its rarity, and also as a status symbol for the same reason. The recipe can be doubled for larger quantities, these amounts make about twenty meatballs. Spice quantities can also be varied for individual preference. They make perfect canapés combined with Catalan alioli (aioli), and also work well in salads and pasta.

**Ingredients:**

- 5 tbsps breadcrumbs
- Up to 4 tbsps chicken or vegetable stock
- 400g chicken liver pâté
- 1 tbsp olive oil
- 1 tsp dry mint
- 4 eggs
- 2 tbsp dry cheese
- 3 tsp cinnamon
- Pinch of salt
- 1 tbsp sugar (optional)

**Vegetable oil for frying**

1. Wet the breadcrumbs with the stock (it must be moist but not soggy), then mix with the chicken liver pâté in a bowl.
2. In a separate bowl, mix all the remaining ingredients in the order listed until well combined.
3. Mix the contents of both bowls together.
4. Take a tablespoon of the mix and fry it in the vegetable oil.
5. Once browned and cooked through, remove meatballs from the pan and place in a dish covered with absorbent paper towels, to soak up the oil.
New Kitchen and Servery

As already mentioned in the Principal’s *First Thoughts* (p2), the Linacre kitchen and servery were given a complete re-fit over the summer in the latest of ongoing upgrades to College facilities. Chef Michael Bockett and his team used much ingenuity to keep at least a scaled-down catering service going throughout almost the entire re-fit process, even if this meant working with the most rudimentary facilities. The result – completed a week ahead of schedule, and under budget – is a gleaming and welcoming servery and kitchen that we can all be proud of. The photos below do not do it justice; stop by for lunch or dinner soon, and see for yourself.

**Best of both worlds:** (Above) new Linacre servery, with Diane still at the till; and (Below) 21st century kitchen, with delicious Linacre food.

Linacre Loci: The Dining Hall

It’s deafeningly silent for most of its life, but comes into its own every weekday lunch time, when it delights in a starring role. All manner of College members and their colleagues and friends come together to enjoy the excellent fare prepared by our College Kitchen; eager diners peruse the options of fresh soup, five hot meals or salad, plus a mouth-watering selection of desserts. Where else in Oxford is there such a choice of lunchtime food? And now with shining new equipment and a brand new kitchen, our chefs and assistants will soar to new heights of culinary provision.

Presided over by Thomas Linacre himself, brooding in the far corner, retaining the same facial expression he has displayed for decades, the Hall hasn’t had many incarnations since its creation in 1977. The most significant change was the mid-1990s removal of the large window at the eastern end, necessitated by the new adjacent Abraham Building and, more recently, replacement of the old benches with specially designed ‘Linacre Chairs’, each named for one or more individuals. Pre-1977, the site’s residents used what is now Linacre’s kitchen as their dining room, and in ‘Old Linacre’, 1962-1977, at St Aldate’s, there was a wood panelled Dining Hall, mainly frequented as you see in the picture, by men in jackets and ties – the male student garb *du jour* – and some women, their numbers increasing annually.

Conversations of every possible kind take place over meals in this pivotal room; serious discussion, banter, celebrations, networking; and at times even conversation is superfluous for people deep in thought and lost in appreciation of their Linacre Lunch.

The pinnacle of the Linacre Dining Hall’s glory is Guest Night Dinner, when candles, silverware, four courses, formal wear with gowns, and College Grace transform it from its mid-day morass of diners, conversational hub, and continual coming and going, into something substantially more rarefied which – though ever-so-slightly at odds with the Linacre character – verges on the traditional.

*Anne Keene*
**Good-byes and hellos**

The past few months have brought several changes to the close-knit Linacre staff. We will miss former colleagues, but are also fortunate to welcome highly motivated and dedicated new members of staff.

Over four years at Linacre, **Jenny Harris** fulfilled multiple roles, including Development Assistant and Tanner Lecture Administrator, and most recently Archives Assistant and Reception. She brought a warm and gracious dedication to every role, and all in College wish her well in her new life in rural Devon, accompanied by her husband Jeremy, and the customary Linacre bear.

Following Jenny’s departure on March 23, the second Reception ‘hot seat’ is now being filled by **Debbie Bedford**, who settled in Oxford in 1988 after her last tour of duty with the Air Force at RAF Abingdon. Debbie is a keen tennis player and an avid cook, as well as a big supporter of her hockey-playing daughter. She previously worked for a computing company in accounts.

**Rebecca Waterman** has held many positions at Linacre since March 2011: Development Assistant, Archives Assistant, Tanner Lecture Administrator, and most recently Accommodation Manager and Web Manager. Following the successful completion of several major projects at Linacre, she has moved to a new role as Personnel and Finance Administrator (maternity cover) at the Department of Statistics, where she will undoubtedly put her legendary organisational skills to good use.

**Emma Farrant**, the new Accommodation Manager, arrives with a wealth of experience as she held a similar post at St Cross College before moving to Linacre. In her free time, Emma enjoys baking, boxercise, and horse-riding, as well as traveling. Costa Rica is her next destination.

**Sam Gaisford** (pictured, centre) has retired after 19 years at Linacre, most recently as Linacre Housekeeper. Her second in command, Aiga Dombrovska (right), has stepped up to take the helm as Housekeeper, while Debbie Wyatt (left), current member of the housekeeping team, has been appointed into the role of Assistant Housekeeper, thus assuring a smooth transition.

**New Senior Tutor**

College welcomes **Dr Jane Chanaa**, who steps into the post of Linacre Senior Tutor, now expanded to a 50% role in recognition of the considerable duties it carries. Jane is the Careers Team Leader at the University Careers Service (where she will continue on a part-time basis), and has spent nearly a decade in the Middle East working with local charities, and as a consultant for Oxfam, the United Nations, and the Norwegian Defence Research Establishment. She has a DPhil in International Relations.

All in College express their warmest thanks to **Dr Asma Mustafa**, Linacre Fellow, who has skilfully carried out the many demanding duties of Senior Tutor for 2½ years, in addition to her academic responsibilities. Her dedication, attention to detail, and warm personality were valuable assets in successfully fulfilling this multi-faceted role.

**Green Investment**

In May, Linacre became the first institutional investor in the Oxford-based clean energy social enterprise, Low Carbon Hub. The investment was identified by Linacre students, based on three criteria: it was local, a good financial investment, and did good. The College’s participation in Low Carbon Hub’s share offer, which was approved by the College Finance Committee, will help fund new renewable energy projects across Oxfordshire, as well as provide a low-risk financial return to the College.
Ulcerative colitis and Crohn’s disease (‘IBD’) are one of the central clinical and scientific problems in Gastroenterology, affecting the lives of over two million people in Europe and their families, costing over €4bn/year. The causes are unknown, but the rapid rise in cases in the Gulf, Indian subcontinent, East Asia and Latin America mirror changes that happened in Western Europe and North America fifty years ago. Predicting the prognosis, reliable metrics for clinical trials, and novel therapy are pivotal to progress in a condition that predominantly affects young people, has a definable mortality and cure is still impossible. My research has centered around predictive indices, endoscopic assessment, novel therapy and measurement of outcomes.

My work on predictive indices started in 1996 when I developed the Oxford predictive index for acute severe colitis, that was independently validated (2009) and now incorporated into all international guidelines. More recently we developed a new index for acute severe colitis (2013) that accurately predicts at diagnosis the risk of developing acute severe colitis over the next three years, now independently replicated in Cambridge and Uppsala (2014). This identifies the 25% of patients at highest risk from the disease who might benefit from more potent therapy.

In 2008 I initiated an international programme of the world’s leading IBD specialists to create the first validated endoscopic index for ulcerative colitis (UC), now being introduced into clinical trials and practice. This has reduced variance in endoscopic reporting from 73% to 14%. The next step is to move from white light endoscopy to complex image analysis in the hope that we can better determine prognosis and response to therapy.

When not seeing patients (I do four to five clinics and endoscopy sessions a week) I lead our clinical trials facility, which has 18 clinical trials of therapy in progress or about to start, including first in class small molecules and stem cell transplantation, but not faecal microbiota transplant. We were first to report that an anti-IL17A MAb (secukinumab, Novartis) exacerbated Crohn’s disease, in contrast to its therapeutic benefit in psoriasis and rheumatoid arthritis.

Measurement of outcomes for clinical trials is crucial not only for developing novel therapy, but also for measuring benefit from organizational or other changes at a patient level. Robust criteria for entry into clinical trials of ulcerative colitis and endpoints helped reduce the placebo response from 20-30% to <5% for budesonide MMX (Cosmo), leading to drug registration by the drug regulatory authorities. I am now leading a global group to develop patient outcome measures for IBD through the Oxford Academic Health Sciences Network (2015, www.ichom.org).

In 2012-14 I was President of the European Crohn’s and Colitis Organisation (www.ecco-ibd.eu), now the largest forum for IBD specialists in the world, representing 31 countries and more than 6000 people at our Congress. My work has led to the publication of over 250 papers (personal h-index 52), including 22 national or international guidelines and has been recognized by the top award in IBD (Joanna and David B Sachar International Award, New York) and becoming Inaugural Distinguished Visiting Professor of IBD in Sydney, both in 2015. I love the academic diversity of Linacre, because lateral thinking is stimulated by meeting colleagues and students from other disciplines. Sadly I get to College too infrequently, owing to clinical commitments and too much travelling. And work-life balance? More unbalanced than most, but Pamela and I have been very happily married for over 30 years, while writing this in the arboretum we have planted in the Cotswolds makes up for a lot.
**Lifetime Achievement**

Congratulations to Linacre Emeritus Fellow Dr Catherine Walter, who received a Lifetime Achievement Award for her contributions to English language learning and teaching at the British Council’s annual international English Language Teaching Awards ceremony in June. In a video shown at the ceremony, colleagues from around the world paid tribute to her ground-breaking research, flair for communicating ideas, intellectual clarity and honesty, and commitment to principled teaching and learning.

**New book**

Dr Laura Rival has recently seen the publication of *Huaorani Transformations in 21st century Equador*, which brings new insights to the ‘Huaorani’s unique way of relating to humans, to other-than-humans, and to the forest world that they have inhabited for centuries.’ The book draws upon decades of ethnographic and anthropological study of this distinctive population of native Amerindians from the Amazonian region of Equador.

**Best Paper**

Congratulations to Linacre Fellow, Professor Nando de Freitas, and Scott Reed, a research scientist at Google Deep Mind, whose paper, *Neural Programmer-Interpreters*, has won the ICLR 2016 (International Conference on Learning Representations) Best Paper Award for its ‘impressive and original scientific contributions’.

**New Visiting Fellowship**

Dr Sara McLean, the first recipient of the ACU Visiting Fellowship at Linacre College (and for this year in association with the Rees Centre for Research in Fostering and Education, Department of Education) delivered the ACU Lecture on 28 April. It focused on her work to synthesise current and emerging knowledge from neuropsychology, clinical psychology interventions and child protection theory and translate this knowledge into practical strategies that are relevant to the ‘real world’ complexity of working with looked-after children and families. She is a Research Fellow at the Australian Centre for Child Protection, University of South Australia.

**OxTalent Award**

Congratulations to Dr Heath Rose, who has won a 2016 OxTalent Award for Using WebLearn, the University’s Virtual Learning Environment, to ‘deliver a part-time, distance online course for busy learners’. These annual awards recognise members of the University who have made innovative use of digital technology to foster learning.
The Grapevine

Decades

1960s

Reverend Canon Phil Rees (1962) has just seen the publication of his first book, *Burn out, don’t rust* – a biography of John Pugh, a great Welsh evangelist of the Victorian era. (Push Publishing)

Mary Lipscomb Robinson (1962) has recently been elected to the Roll of Honor by the National Society of The Colonial Dames of America in the Commonwealth of Massachusetts. A former Lecturer and Head of the Education Department at the Boston Museum of Fine Arts, Mrs Robinson continues to teach art history at the Museum. In addition, she serves as the Curator of Collections at the Quincy Homestead, a First Period Colonial home near Boston, and a National Historic Landmark, which dates from 1686.

Professor Uriel Safriel (1964) has been elected by the United Nations Convention to Combat Desertification to chair its Committee of Science and Technology, and to co-chair its Science-Policy Interface.

1970s


Ambassador P. Michael McKinley (1975), nominated by President Obama as the next US Ambassador to Brazil, has been confirmed by a 92-0 vote by the US Senate. Currently US Ambassador to Afghanistan, he has also served as US Ambassador to both Colombia and Peru, and held senior postings to other countries, including Uganda, Mozambique, and Belgium.

1980s

The Zagorochoria of Epirus, northwestern Greece, became once more (see *Linacre News* 37, p11) a meeting place for two Linacre alumni. Sing Wang (1985) and Nikos D Karabelas (1985) met at Monodendri, a traditional Epeirotan village. Sing had flown in from China with his twins, Sonia and Jayden, and Nikos picked them up and drove to the snowy Vikos gorge (right), recalling the nice times they had at Linacre in 1985-86 (left), over some pieces of wood oven-baked cheese pie, a local specialty. They are now both successful in their fields – Sing in finance and investment, and Nikos in the wood industry.

1990s

Dr Rhian Hayward (1993) has been awarded an MBE ‘for services to entrepreneurship in Wales’ in the Queen's 2016 Birthday Honours list. She is currently the Business Development Manager at Aberystwyth University and holds a number of public appointments with Welsh Government supporting the business community in Wales. Before moving to the university she founded a private consultancy which advised investors, universities and SMEs on the commercialisation of early stage life science technologies and also held various commercial roles within the biotechnology industry.

Professor Marco Trombetta (1993) was knighted by the Italian Republic and awarded the title of *Cavaliere dell’ Ordine della Stella d’Italia* (Knight of the Order of the Italian Star) in a ceremony conducted by the Italian Ambassador to Spain at the Italian Embassy in Madrid in February 2015. The title honours Italians who have promoted the image of Italy abroad through excellence in their profession.

Tom Evans (1995), Elisa Oquendo (2000) – who many may remember as Carmen, but now goes by her middle name – and their son Samuel are settling nicely in their new home in beautiful Sandy Hook, CT (Love Wins). Sam is now happily ensconced in first grade, and Elisa is enjoying her job as
Principal Scientist at Boehringer Ingelheim. Tom is putting the finishing touches on his second novel, The Traitor’s Gambit, while still occasionally teaching archaeology (despite his best efforts).

Dr Yan Wong (1995) joined Professor Richard Dawkins before a sell-out crowd at the Oxford Literary Festival in April to discuss the new revised version of their book on evolution, The Ancestor’s Tale: A Pilgrimage to the Dawn of Life.

Professor Sarah Moss (1997) is the author of two recent novels – Bodies of Light and Signs for Lost Children – which were subsequently short-listed, in 2015 and 2016, for the Wellcome Book Prize. This is an annual award, open to new works of fiction or nonfiction which have a central theme that engages with some aspect of medicine, health or illness. The main protagonist for both novels is a pioneering 19th century female doctor. In July Sarah spoke at Blackwell’s in Oxford about her latest novel, The Tidal Zone. She is Professor of Creative Writing at the University of Warwick.

Dr Jeevani Mantotta (1998) has published her most recent novel, Please Release Me, under the pen name ‘Rhoda Baxter’. She also works as an intellectual property advisor to the University of Hull, and lives in the market town of Beverley with her husband, Dr Neil Maxted (1997), and their two children.

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2000s

Professor David Collins (2002) has won the Gillis Wetter Memorial Prize, a prestigious biennial award made by the London Court of International Arbitration (LCIA,) for his essay on International Arbitration. He is Professor of International Economic Law in The City Law School, City University London.

Dr Mark Hussey (2002) has developed a career in music following his DPhil in Biochemistry. As a solo guitarist, he has just composed a fully orchestrated classical guitar album, due out 14 October. The album may be pre-ordered via all major download sites; CDs are available from his website www.markhussey.com


Chizuko Owada (1998), Dr Remko Prevo (1998), Dr Jiyoung Suk (1999), Mansun Law (1997), Kirstyn Shaw and Dr Rafal Zakrzewski (2000), with children Lisa, Ethan, and Celine, enjoyed spending time together again during a summer afternoon at College, and were delighted to be invited to join a Common Room barbecue that evening. Remko wrote: ‘It was great to see that Linacre has remained the friendly and welcoming place that it was when we were students.’

In Memoriam

It is with great sadness that we announce the death of the following Linacre Members:

Professor Peter Allan, Visiting Senior Member at Linacre (1993-94), and Professor of French at Mount Allison University, Sackville, New Brunswick, Canada, died 8 July 2016, aged 85. ‘He never forgot the wonderful experience he had at Linacre during his short time there, it was a very special time in his career.’ He is survived by his wife, Judith, and a son and daughter.

Professor David Allbrook, former Visiting Senior Member (1984), was a professor of anatomy noted for his research on muscle tissue regeneration. He also worked in palaeontology and archaeological societies, he was also a keen sailor and tower academic, he was widely known in the community. Upon his early active retirement as Professor Emeritus, he authored shire major reports for the Photovoltaic Education Program of the National Association of State Utility Consumer Advocates. An accomplished musician, Gayatri once played tympani with the Pittsburgh Symphony but most frequently was a pianist for various choral groups. After spending time in India, she became a disciple of Osho, and subsequently devoted her life to pursuing spiritual enlightenment, becoming an Interning Teacher of Waking Down in Mutuality. She died on 26 December 2015, aged 69.

Dr Ian L Scott (1979) earned a DPhil in Respiratory Physiology at Linacre, following his first degree at Bristol. On moving to the USA, Ian established a business as a consultant in medical device technology. He enjoyed meeting friends from Linacre at the New York reunions, and had many friends from his participation in badminton and community football (soccer), which he continued to play during his treatment for pancreatic cancer. He died 28 February 2016, aged 57, and is sadly missed by his wife, Susan; their two sons; his mother, Barbara; and his sister and brother-in-law, Janice and Ian.

Professor Masanori Tahir, who died 6 May 2016, aged 66, studied Economics under Lady Ursula Hicks while a Visiting Student at Linacre in 1983, returning as a Visiting Senior Member in 2005. A student of the late Professor Tetsuya Nosse (1962), he became Professor of Economics in Japan, and held academic posts at the University of Hyizzo, Shiga and Momoyama Kakuin Universities, Kobe University of Commerce, and Nan Zan University. He is pictured with his daughter, Megumi.

Professor Martyn Jack Webb, who died 19 January 2016, aged 90, was one of the first Senior Members of the new ‘Linacre House’. Born in London, he saw war service in India in the Royal Indian Army Service Corps. Returning in 1947, he went up to Balliol, and later joined the University’s Department of Geography. In 1963 he immigrated to Perth, Western Australia to be the University of Western Australia’s Foundation Professor of Geography. A commanding lecturer, influential public thinker, and proponent of causes, he was interested in issues of freedom and quality of urban life, and involved in political change from the constitution to planning issues in his own suburb. No ivory tower academic, he was widely known in the community. Upon early active retirement as Professor Emeritus, he authored shire histories and a monumental volume on the West Australian Goldfields with his wife, Audrey, as well as maintained his interest and engagement in current events. He is survived by son John, and family of son Paul and wife Audrey (both deceased).

Professor Jack Williams (1965), DPhil Mathematics, died 13 November 2015, aged 72. His academic career was spent at the University of Manchester, where he was a highly regarded lecturer and valued colleague.
**Sporting Linacre**

### Women’s Rowing

There were some very good results for the Linacre Women’s Rowing teams. W1 won blades at Torpids for the second year in a row, while W1 and W2 achieved their highest ranked place in Torpids since 1981.

The women’s rowing side, 12 Linacre women (and one Linacre man who coxed) brought home pots at the Henley Town and Visitors’ Regatta on July 30 (pictured).

### Linacre Darts

Linacre darts had one of their best seasons in recent memory, finishing second overall in the top college league. This fantastic result was inspired by newcomers to the game: Laura McIllop, Felix Schupp, Symon Foren and Ivey Geoghegan who all registered important individual wins in their debut season. Other team stalwarts who put in skilful shifts throughout the long season are Ollie Padget, Glenn Jones, Stephen Lennon, Steve Malton, Philly Howarth and Gavin Cheung (who is also now a Blues dartist).

*James Somerville (Linacre Darts Captain 2015-16)*

### Lifting Champs

The Linacre Ladies that Lift did well at the British Drug-Free Powerlifting Association Single Lift Championships on 26 March. Emma Ben Lewis is the 2016 Senior British Champion for the squat in the over 90 kg bodyweight category, while Emeritus Fellow Dr Catherine Walter is 2016 Masters 6 British Champion for the squat, bench press and deadlift. Her 105 kg deadlift set a new Masters 6 world record for the 58.5 kg bodyweight category. Catherine has also retained and bettered all World Drug-Free Powerlifting Federation records for her category this academic year. 40 Linacre women of all abilities and strengths have lifted with the Ladies this year, doubling last year’s numbers.

### Football

Men’s 1sts won Division 2 and are promoted to Division 1, and also reached the final of Cuppers, while the Men’s 2nds had their inaugural season this year, captained by Aidan Robinson and Max Heikenfeld.

The Women’s team (joint with Pembroke and Corpus) also reached the finals of Cuppers; Linacre members were Anna Tripodi, Anneke Petzsche, Ana Carolina Bottura de Barros and Sien Van der Plank (also a 2016 Oxford Blue).

*James Somerville* represented Linacre in the Men’s University Blues squad.

### Individuals

**Gavin Cheung** helped lead Oxford to victory in varsity snooker (Oxford 24 - 12 Cambridge).

**Saroj Shrestha** helped lead Oxford to victory in varsity pool (Oxford 56 - 34 Cambridge), and also won this year’s mixed doubles cuppers finals with Charlotte Wilson (Harris Manchester College).

**Sumner Braund** and **Jess Thomson** competed with the Oxford University Riding Club for the varsity match against Cambridge, and also represented Linacre in the OURC cuppers competition, where they came in 2nd place.

*Ashley Tsai, Sports & Recreation Secretary*

Thanks to current Boat Club members, former Linacre rowers were able to enjoy an afternoon on the Isis during the 2016 Summer Gaudy.