

ENVISION

(v. To form a mental picture of something that may occur or be possible in the future.)

Visiting Committee of the Progress of Women Faculty March 12 & 13, 2008

On March 12 & 13, 2008, the VCPWF (Visiting Committee of the Progress of Women Faculty) visited the Department of Pediatrics for a second time. They met with small groups of faculty, focusing their review on formulating further recommendations for mentoring and faculty development. The consultants were duly impressed with the progress made by the Department in the last 12 months; moving forward recommendations for Child Care programs, standardization of annual reviews, and reviewing faculty for promotion. The successful implementation of their recommendations will require additional resources committed to the OFD. The OFD Advisory Committee is meeting with Dr. Sharkey to prioritize these recommendations. A summary of the recommendations will be presented to the faculty at large after discussions with Drs. Shapiro, Schwartz and Mr. Fetter.

New Faculty Career Development Programs - Thursday Topics Sponsored by Office of Faculty Affairs

The Office of Faculty Affairs is pleased to introduce "Thursday Topics", a new series of weekly noontime seminars and workshops for School of Medicine faculty. These programs will focus on topics that promote career development and will be added to the Department Weekly Schedule notification. Beginning in May, these sessions will be held each week during the academic year (September through June) from 12-1 p.m. Attendees can bring lunch to these sessions. Locations will vary throughout the year and will be announced on the Office of Faculty Affairs website, medofa.wustl.edu, in Research News, and via the faculty listserv. For more information or to suggest topics, please contact Karen Dodson at 362-4181 or Karen.Dodson@wustl.edu.

May: Presentation Skills

- May 15** How to Present to Unique Audiences
(FLTC Room 214)
- May 22** Practice and Critique Session
(Holden Auditorium)
- May 29** Practice and Critique Session
(Holden Auditorium)

June: Strategies for Publishing Journal Articles

- June 5** Tips for Authors: Navigating the Editorial Process
(Holden Auditorium)
- June 12** Choosing the Right Journal and Writing to Get Published
(Holden Auditorium)
- June 19** Organizing your Data and Beginning the Writing Process
(FLTC Room 402)
- June 26** The Peer Review Process and Responding to Reviewers
(Holden Auditorium)

In This Issue

| | |
|-------------------------------------|---|
| VCPWF Visit 3/12 & 3/13/08 | 1 |
| Faculty Career Development Programs | 1 |
| Restaurant Review | 2 |
| Book Review | 3 |
| Recipe Corner | 3 |
| Announcements | 4 |

Never doubt that a small group of thoughtful, committed citizens can change the world. Indeed, it is the only thing that ever has. ~ Margaret Mead



Oceano Bistro

44 North Brentwood Blvd.
Clayton, MO 63105
314-721-9400

<http://oceanobistro.com/oceanoCMS/index.php>



This is the second in a series of restaurant reviews by Pat and Sesh Cole. Fortunately, Pat really is a good cook and can evaluate the food and service at areas restaurants with considerable background, and Sesh always agrees with her.

Oceano Bistro in Clayton, open for just a year, is in a location that has had 2 restaurants in the last 5 years (Tejas and Ramon's Jalapeño). Fortunately, we think this one addresses a local need, namely access to fresh seafood. If you want fresh fish, Oceano has what you want. The menu assembled and updated regularly by Johnson and Wales graduate and Executive Chef Jon Lowe features interesting and flavorful seafood offerings. The all season outdoor dining is worth reserving in advance. The indoor tables are wonderfully spread out so that dining does not require whispering, but, when busy, the dining room can be quite noisy. Valet parking is available, and a very nearby parking lot is also available. The atmosphere is formal but chic. But what about the food?

The food is reasonably priced (most entrees \$18-\$23). The wine list is also affordable, and each patron is encouraged to taste wine before deciding, even if purchase by the glass is ordered.

On a recent May evening, our party of 8 enjoyed several appetizers: the Coconut Prawn Salad and Umami Kobe Sliders were our favorites. Other appetizers (Pan-Seared Chesapeake Bay Calamari, Caesar salad) were more forgettable. The Pan Seared Halibut filet and the Sea Bass with herb-Panko crust were both good but not spectacular entrees. The Chicken and Citron Penne is a tasty pasta choice for a main course but not particularly inventive. One of us had the Grilled Beef Tenderloin (the most expensive entree at \$29) and found it to be very good.

We enjoyed reasonably priced wine by the glass. On Tuesdays, all wine is half-priced. The service was slow at first but improved as the meal progressed. The staff is pleasant but not particularly knowledgeable about the food or its preparation. Our waiter brought a single malt scotch with ice without asking about the diner's preference (he wanted it neat).

The seafood on the menu is very good to excellent. Oceano's sea food signature is its freshness rather than a specific approach to preparation. Our guess is that because Oceano has developed a solid fish supply pipeline, the chef and staff have access to carefully selected, fresh fish (although no trout was available for our meal). Although we have not had the opportunity to enjoy the brunch at Oceano, the reputation of this brunch among knowledgeable friends is quite good.

We think that Oceano Bistro is a good seafood restaurant in Clayton and receives a very good rating from us for food, average to very good for service, and very good for ambience.

Executive Chef: Jon Lowe

Dress code: Everything from jeans to suits

Layout: Bar Dining, Bar/Lounge, Beer, Chef's Table, Delivery, Full Bar, Happy Hour, Patio/Outdoor Dining (all season), Personal wines welcome (corkage fee applies), Takeout, Weekend Brunch, Wine

Smoke free, wheelchair accessible, valet parking and nearby parking lot

Hours: Lunch Mon-Fri 11:00-4:00

Dinner Mon-Thu 4:00-10:00

Dinner Fri 4:00-11:00

Dinner Sat 2:00-11:00

Book Review



Winter's Bone — by Daniel Woodrell

Anthony R. French, M.D., Ph.D.

In “Winter’s Bone”, Missouri author Daniel Woodrell writes a haunting story about clannish rural people who eek out a hard living while often blurring the boundaries of the law in the hills and valleys of the Ozarks. It is the coming of age story of sixteen-year old Ree Dolly. Ree dreams of escaping her harsh life by enlisting in the Army, but she is entrapped by the responsibility of caring for her two younger brothers and her mentally ill mother. Her father, Jessup Dolly, has skipped bail for a methamphetamine charge after putting up the small family farm and ramshackle home as bond. Ree is confronted with the reality that they will be evicted from their home in the middle of the winter if she cannot locate her father. Through sheer force of will, she sets out to find her father and repeatedly confronts a closed family network that protects its own under a very strict code of silence. The story is at times funny and at other times brutal, but you will not walk away unmoved.

The best part of Woodrell’s novel is his language. He writes in tight, blunt prose that will transport you into winter in the Ozark hills in a way that is nearly palpable. But best of all, the dialect in his writing will immerse you in a different culture in a way that few other writers can. His writing is reminiscent of Marjorie Rawlings in “The Yearling” or Ricky Bragg in “All Over But the Shouting”. (As an aside, if you haven’t had the pleasure of reading Bragg’s “All Over But the Shouting”, it should definitely be next on your list after “Winter’s Bone”.) For example, “Uncle Teardrop was Jessup’s elder and had been a crank chef longer but he’d had a lab go wrong and it had eaten the left ear off his head and burned a savage melted scar down his neck to the middle of his back. There wasn’t enough ear nub remaining to hang sunglasses on. The hair around the ear was gone, too, and the scar on his neck showed above the collar. Three blue teardrops done in jailhouse ink fell in a row from the corner of his eye on the scarred side. Folks said the teardrops meant he’d three times done grisly prison deeds that needed doing but didn’t need to be gabbed about. They said the teardrops told you everything you had to know about the man and the lost ear just repeated it.” Take a few hours to savor this book, and I know

Recipe Corner



Taco Lasagna

Nikoleta S. Kolovos, M.D.

1 package 8” soft tortillas
2 pounds ground beef or turkey
1 package taco seasoning mix
1 package cream cheese, softened
2 jars salsa
1 package pre-shredded cheese
Nonstick cooking spray

Brown meat with half the package of seasoning mix. Mix the other half into the cream cheese. Spray an 8 x 8 inch glass baking pan with nonstick cooking spray and place a thin layer of salsa at the bottom of the pan. Spread the softened cream cheese on a tortilla and place it into the pan; follow with meat, salsa, and shredded cheese. Repeat the layers (usually about 5) and place a tortilla on top. Cover the entire dish with the remaining salsa and sprinkle cheese on top. Bake at 350 for about 30 minutes or until cheese melts through. Let cool slightly to cut. This recipe freezes well and is actually better the second day.

Announcements

Child Care Update

The University-wide Child Care Committee has held several meetings this semester to discuss options for improved child care programming at the University. A formal proposal will be presented to the Chancellor in the near future. Discussions have included a proposal for a back up child care/ elder care program, a University-based child care center (not likely to be on campus, but hopefully close by), the preschool program, and summer camp programming. The committee has been very productive and it seems that many if not all of these proposals will receive favorable review. MORE TO COME!!!!



Congratulations -

Congratulations to Michael R. DeBaun, M.D., M.P.H., who will receive the Ferring Family Chair in Pediatric Cancer & Related Disorders on May 22, 2008—EPNEC, Seminar Room B—4 p.m.

Bradley L. Schlaggar, M.D., Ph.D., & Louis J. Muglia, M.D., Ph.D., (Division of Biology & Biomedical Sciences) received Outstanding Faculty Mentor Awards at a recent ceremony held at the Danforth Campus. (*WUSTL Record* 5/1/08)



Save the Date! - SWIMS

Friday, September 26, 2008—1-5 pm

WUSM Office of Faculty Affairs and WUSM Department of Pediatrics,
Office of Faculty Development will be hosting the 2nd Spotlight on

We are always looking for submissions on book reviews, restaurant or movie reviews to publish in our newsletter. If interested, please forward to:

Cheryl Genovese (genovese_c@kids.wustl.edu)