

COLUMBIA DAILY  
**TRIBUNE**

## Border counties could see UM tuition deal

By Janesc Silvey

A University of Missouri proposal would give some out-of-state students a tuition break in coming years.

Administrators are pitching a new border-county tuition rate, which would apply to students who live in the 55 counties that border Missouri. The rate being proposed discounts the nonresident tuition rate in hopes of attracting more students from those areas.

“We developed this proposal to help maintain our enrollment during the decline in numbers of Missouri high school graduates and to respond to the concerns of many loyal alumni who live in the bordering counties of Missouri and who want to send their students to MU,” spokeswoman Mary Jo Banken said.

Because the proposal is still up for review, she said, administrators prefer not to give more details.

The number of students attending MU from the 55 border counties this year isn't yet available, but last year, 233 full-time students from border counties were enrolled. Currently, about 650 students are admitted for enrollment from those counties, and administrators estimate an additional 85 would choose MU if tuition rates were lower.

The rate would apply to new students, not students currently enrolled.

The UM System Board of Curators will see the plan alongside other tuition recommendations at the regularly scheduled meeting tomorrow and Friday on the St. Louis campus. For MU, administrators are asking that tuition be increased by 3 percent, which is expected to equal the 2011 consumer price index.

That increase would tack \$7.80 onto in-state undergraduate charges, bringing the total to \$261.60 per credit hour, according to board documents. Non-Missouri residents would see a \$20.60 increase to \$688.10 per credit hour.

The new border tuition rate would fall in the middle at \$489.10 per credit hour.

Some MU colleges are coming back to curators this year with proposals for higher course fees as well. Last year, curators balked at approving double-digit increases but agreed to raise some fees by half of what administrators were proposing. Now, leaders from the College of Business,

School of Health Professions, College of Engineering and School of Journalism are asking for the other half. For students in those fields, the increases in supplemental fees would range from \$9.30 to \$17.30.

The curators' meeting comes on the heels of a presidential search advisory committee meeting in Columbia. That group, made up of faculty, student and alumni representatives, spent about six hours yesterday talking about the search process for a new system president. UM spokeswoman Jennifer Hollingshead said they met one candidate, but a president isn't expected to be named at this week's board meeting.

"It's not likely there's going to be an announcement," Hollingshead said.

Board Chairman Warren Erdman told the Tribune last month he hopes to have a new leader named by the end of the year. Curators have been searching for a president since Gary Forsee resigned in January. Steve Owens, previously the system's general counsel, has been serving on an interim basis.

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# ST. LOUIS POST-DISPATCH

## Young new Mozarts compete with original music

Posted: Wednesday, December 7, 2011 10:30 am |

Compositions for **Mizzou New Music Initiative's Creating Original Music Project** are due Jan. 2. The seventh annual statewide competition recognizes Missouri students in grades kindergarten through 12 who compose original music in a variety of styles.

Sponsored by the University of Missouri School of Music and the Sinquefeld Charitable Foundation, COMP awards cash prizes to winning composers and their schools. Winning works will be performed at the Creating Original Music Project's New Music Festival on Saturday, April 21, at the University of Missouri in Columbia.

Students in grades K-5 may submit compositions in the categories of vocal or instrumental music. For grades 6-8, categories are fine art music or popular music. In grades 9-12, students will be judged in categories of fine art music, popular music, jazz or other styles.

Each entry - only one per student is allowed - must be original music written by the student. Arrangements or improvisation of previously composed pieces will not be accepted.

Mentors and teachers are encouraged to offer support and critiques to aspiring composers, although submissions must be the students' own original compositions. Music teachers and/or mentors may assist students in notating or recording pieces. Each student who applies must have the signature and sponsorship of his or her school's music teacher. Each school is allowed three submissions per category, as decided by the school's music teachers.

Information and applications for the 2012 competition are available at <http://music.missouri.edu/COMP>.

Aspiring student composers looking for additional guidance or feedback on their work may access the Mizzou New Music Initiative's Composer Connection, a distance-learning program that links a Missouri University graduate student to the student. Students can email works in progress and ask questions about composing, with suggestions and answers delivered by David Witter, 2011-12 composer on call, available by email at [composerconnection@missouri.edu](mailto:composerconnection@missouri.edu).

# ST. LOUIS POST-DISPATCH

## MU program teaches safety first to future nurses

BY BLYTHE BERNHARD • [bbernhard@post-dispatch.com](mailto:bbernhard@post-dispatch.com) > 314-340-8129 | Posted: Thursday, December 8, 2011 12:05 am |



*New Nursing Room Provides Safety Training Space for MU Students. Nicole Bartow, director of the Essig Simulation Lab, shows a student how to use a lift that helps patients stand. From left to right: Kelsey Franklin, Nicole Bartow and Emily Lichtenberg. The nursing safe practices room is part of the Essig Clinical Simulation Learning Center.*

The only workers who experience more injuries and illnesses on the job than nurses are truck drivers and movers, according to federal data.

Most injuries to nurses are caused by lifting and transferring patients. And as the average patient gets heavier, those muscle sprains and strains are expected to increase.

**The University of Missouri-Columbia has expanded the Essig simulation lab at its Sinclair School of Nursing to include a 'safe practices room" to train nursing and medical students how to keep themselves healthy while caring for patients.**

"We're training them for the real world," said Nicole Bartow, director of the simulation center. "They learn here first so they don't make mistakes on patients."

An anonymous \$300,000 donation helped remodel a large locker room. One advantage of the space is having bathrooms, which are helpful to train nurses how to help their patients shower and transfer from a wheelchair to the toilet.

A 500-pound mannequin stands in as an obese patient, and a bariatric bed is on the way. Students practice using the same lifting equipment they will encounter in their workplaces.

The room also includes a dispensing unit filled with mock drugs where students can practice filling orders and tracking medications.

Students studying pharmacy and respiratory therapy also use the room for safety training. Graduate students in the school's health administration field go through the simulations to learn how effective communication and teamwork can prevent medical errors.

"Safety is going to be threaded through every single course that we teach," said nursing instructor Gretchen Gregory.

The students from various fields of study work in groups to identify the unsafe conditions in a mock hospital room that's been planted with environmental hazards — bedrails that aren't locked in position, needles left lying around or leftover food that hasn't been picked up.

The university's theater department has helped with the remodeling of the locker room, too. The hospital room "sets" can be converted to look like residential living rooms, since most nurses will also experience community or home health at some point in their careers.

Bartow said the advantage of the simulation environment is "it's safe to make mistakes, it's safe to ask questions."

And the students aren't just practicing their future professions — they also learn what it's like to be a patient. Students practice using crutches and wear glasses that change their vision to give the effect of having glaucoma or cataracts.

"I really want them to gain the awareness of what it's like to live with a disability," Bartow said.

# St. Louis Business Journal

## Parents' depression about finances hurts kids

St. Louis Business Journal by Kelsey Volkmann, Web Editor

Date: Wednesday, December 7, 2011, 11:14am CST

Kelsey Volkmann

If you're feeling disconnected from your family lately, the reason why might be in your wallet.

**A University of Missouri researcher studied how parents' stress about financial problems affect their relationships with their children.**

Gustavo Carlo, a professor in Mizzou's Department of Human Development and Family Studies, said he found that parents who experience financial problems and depression are less likely to feel connected to their children, and their children are less likely to engage in "prosocial" behaviors, such as volunteering or helping others.

Unlike previous research that has focused on high-risk and low-income families, Carlo and his colleagues studied middle- to upper-middle-class families. Parents and children answered questions about economic stress, depression and connectedness between parents and children. A year later, the children reported how often they engaged in prosocial behaviors toward strangers, family members and friends.

"Even middle-class families are having financial difficulties, and it's affecting their ability to be effective parents," Carlo said. "When parents are depressed, it affects their relationships with their kids."

He suggests that when possible, depressed parents seek treatment from mental health professionals and work to spend more quality time with their children.

# COLUMBIA MISSOURIAN

## MU chancellor's residence displays ornaments made by children

By [McKenzie Kramer](#)

December 7, 2011 | 7:08 p.m. CST



An ornament made by a student at Lee Elementary School hangs on one of the Christmas trees at the Chancellor's Residence. Students made ornaments for the Christmas tree and came to visit to see their ornaments, hear a story read by Anne Deaton (wife of MU Chancellor Brady Deaton) and sing songs for her. | [Ally Appelbaum](#)



Anne Deaton reads "Night Before Christmas" to students from Lee Elementary School at the chancellor's residence Wednesday.

**COLUMBIA — The MU chancellor's residence was decorated with the essence of the holiday season. It smelled of fresh pine and white poinsettias lined the floor.**

On Wednesday, a group of eager of first graders from Lee Expressive Arts Elementary School were greeted at the residence by the warm smile of Anne Deaton. The chancellor's wife opened the home to teachers, parents and students from the school for the fifth year in a row.

Beneath their winter attire of hats and scarves, the students sported bright reds and greens. They were given a tour around the first floor of the home and learned about its history. Students were surprised to learn that the chancellor's residence is 144 years old, the oldest building on campus.

Each room had its own flair; the east parlor was elegantly decorated in white and gold, the kitchen with an MU themed tree. But the most exciting room, perhaps for the children, was the sunroom, where ornaments they'd made filled the tree.

"This house was a family house from the beginning," Deaton said. "I knew that children's art would make it sparkle."

Deaton said she knew the chancellor's residence was special when she moved in and wanted to find a way to embrace its warm vibes of family and children.

Lee Elementary — which the chancellor's wife referred to as a magnet for the arts — was asked to participate in a holiday event incorporating the students' artwork into the home's decorations.

"Hearing the children get excited and say, 'I made that' is a special moment," she said.

In the past, students have made crafts of stained-glass and papier-mâché. This year, ornaments were displayed.

Lee Elementary art specialist Ann Mehr explained that the ornaments were inspired by books from the Imagination Library, and included clay gingerbread men, pipe cleaner fairies and felt mittens.

"I love that the kids' art finds a welcoming venue," Mehr said. "This house is so special and its location takes their talents to a community level."

After finding their ornaments on the tree, the students sat down to hear Deaton read them a story. Within just a few words, she was joined by the entire first grade class. Reading "The Night Before Christmas" became a group activity.

After a surprise musical performance of "The Three Little Kittens That Lost Their Mittens," complete with sock puppets, the students thanked Deaton and filed out the door with a chocolate-covered treat.

Deaton smiled and said: "It's the highlight of the season seeing their faces bright with hope and joy."

# ST. LOUIS POST-DISPATCH

## E. coli report cites lettuce in outbreak

Schnucks not named in CDC wrap-up, but lawyer to sue on behalf of woman.

BY BLYTHE BERNHARD • [bbernhard@post-dispatch.com](mailto:bbernhard@post-dispatch.com) > 314-340-8129 | Posted: Thursday, December 8, 2011 12:05 am |

### NO MU MENTION

Romaine lettuce from one harvest at a single farm was the likely culprit of the E. coli outbreak that sickened 60 people across 10 states this fall, according to a federal report released Wednesday.

The report from the U.S. Centers for Disease Control and Prevention marks the end of the investigation into the outbreak that mainly focused on the distribution chain for Schnucks stores in the St. Louis area.

Based on interviews with 22 people who got sick and a control group of 82 healthy people, investigators determined that romaine lettuce from salad bars at nine Schnucks locations was the most common denominator in the illnesses.

Schnucks, which is not named in the CDC report, "fully cooperated with the investigation and voluntarily removed suspected food items from the salad bar (Oct. 26) out of an abundance of caution," the report states.

Officials at Schnucks confirmed Wednesday that they were the grocery referred to in the report and declined to identify their supplier of romaine lettuce. In previous interviews, representatives for Vaughan Foods of Oklahoma said they supply chopped romaine lettuce and other produce to Schnucks salad bars.

During the investigation, no food samples taken from Schnucks tested positive for the bacteria, and out-of-state inspections of the food distribution chain did not find the source of the contamination.

The romaine lettuce served at salad bars at all Schnucks came from one lettuce processing facility and one distributor. That likely means that the contamination occurred before the lettuce got to the stores, according to the report.

Between Oct. 10 and Nov. 4, at least 37 people in Missouri and nine in Illinois contracted the bacterial infection. The 14 other reported cases came from Arizona, Arkansas, Georgia, Indiana, Kansas, Kentucky, Minnesota and Nebraska. The DNA fingerprints gleaned from stool samples indicate that the cases were linked to an identical bacterial strain.

The ages of the sick people ranged from 1 to 94 years old, and nearly two-thirds were women.

No deaths were reported in the outbreak, but the majority of people required hospitalization and two developed severe kidney disease.

At least one case was traced to romaine lettuce served at a university in Minnesota that received romaine lettuce from the same harvester as Schnucks. **The unidentified farm, which also supplied lettuce to a Missouri university where two people got sick, was past its growing season during the investigation and inspectors did not find the source of the contamination.**

The outbreak is over, and people should not avoid eating any specific foods including salads, health officials said.

A Seattle attorney who specializes in food-borne illness cases said he plans to file a lawsuit against Schnucks and other companies in the distribution chain within days on behalf of a St. Louis woman who developed kidney disease.

The requirements for proving a case in civil litigation are not as stringent as what the CDC or FDA might need to confirm the source of an illness, according to the lawyer.

"Most of the time you are never able to trace it back to a farm because by the time people are eating the lettuce, (it) has already been pulled out of the field," said Bill Marler. "It's still the responsibility of the chain of distribution for the food that they served the people. Those entities are still legally responsible for the injuries to their customers."

The romaine lettuce outbreak is one of the largest in the U.S. involving E. coli O157 in recent years, which have included illnesses linked to Taco Bell restaurants, spinach in 2006 and raw cookie dough in 2009.

Most people who contract E. coli O157 experience bloody diarrhea and severe stomach cramping between one to 10 days after eating contaminated food. The illnesses usually resolve within a week although some people including young children and older adults can develop hemolytic uremic syndrome, a form of kidney failure. Health officials stressed that E. coli remains a threat to public health and people can avoid being sickened by thoroughly cooking all meat, washing fruits and vegetables and avoiding cross-contamination with good hygiene.

# ST. LOUIS POST-DISPATCH

## Shriners scraps plans for new hospital here

Outpatient center to be built instead.

BY TIM BRYANT • [tbryant@post-dispatch.com](mailto:tbryant@post-dispatch.com) 314-340-8206 and Jim Doyle • [jdoyle@post-dispatch.com](mailto:jdoyle@post-dispatch.com)  
[314-340-8372](tel:314-340-8372) | Posted: Thursday, December 8, 2011 12:00 am |

### **MU MENTION ON P. 2**

Shriners Hospital for Children said Wednesday it has dropped plans for a seven-story hospital in the Central West End and instead will build a much smaller outpatient orthopedic surgery center.

The new plan recognizes that its need for inpatient care in St. Louis is slight, said Tammy Robbins, spokeswoman for Shriners Hospitals for Children-St. Louis. On some weekends, the existing hospital at 2001 South Lindbergh Boulevard in Frontenac has only one or two patients, she said.

Shriners has struck a preliminary agreement to use St. Louis Children's Hospital for inpatient care and surgeries that require overnight stays, as well as related services.

The national Shriners organization has given approval to seek an architect for the new facility at 4400 Clayton Avenue. Robbins said the building could be designed to accommodate two outpatient surgical suites and related facilities. Shriners hopes to open the center in 2015.

Until then, the existing hospital will remain open. Robbins said the Lindbergh site will be offered for sale after the outpatient facility in the Central West End is completed.

The transition will mark the end of overnight Shriners hospital stays in St. Louis. "The idea at this point is to do mostly outpatient surgery," Robbins said.

Shriners hospitals provide pediatric specialty care for neuromusculature problems, burn injuries and other special health care needs at no cost to children and their families.

The Shriners network, which operates 22 hospitals in North America, has about \$8 billion in assets, according to its 2009 tax form. In that year, it provided about \$484 million in charity care.

The local hospital's plans echo the decisions in recent years by many for-profit and nonprofit health systems nationwide to invest in outpatient centers, including facilities capable of outpatient surgery. It has become increasingly expensive to operate and maintain hospitals, which tend to have large infrastructures with high labor and administrative costs. For many health networks, such costs have become unsustainable.

Although licensed for 80 beds, the existing Shriners hospital reaches a maximum occupancy of about 25 beds but more typically needs staffing to accommodate only 10 to 15 overnight patients.

"We're very specialized — we're very small," Robbins said. "We really needed to look at who we were serving and how."

Jackie Ferman-Grothe, a spokeswoman for St. Louis Children's Hospital, said that her hospital and Shriners are in the "early planning process" of a joint venture.

"We would be combining with Shriners to provide inpatient and surgical and ancillary services, meaning imaging and laboratory and pharmacy," she said. "And those services would be provided to Shriners patients here at St. Louis Children's Hospital, while the outpatient services would be given at the outpatient facility."

The planned downsizing of Shriners' activities in St. Louis is similar to a scaling back done this year in Erie, Pa. Shriners Hospital for Children-Erie ended its inpatient care but continues to provide outpatient medical services, including surgery, plus physical and occupational therapy. The outpatient center has agreements with three medical centers to take Erie patients whose surgeries require overnight stays.

Plans for a new Shriners facility in the Central West End go back to at least early 2008, when Shriners agreed to buy from Washington University a parking lot on the BJC Healthcare campus. Shriners said then that a 40-acre acute care hospital there would collaborate more closely with BJC's Children's Hospital and Washington University School of Medicine physicians.

Shriners opened its first St. Louis-area hospital in the 1920s two blocks from the new site.

Even in 2008, Shriners said the new St. Louis hospital would have fewer rooms than its current hospital, primarily because patients were spending less time in the hospital and more procedures can be done safely and cost efficiently on an outpatient basis. By early 2009, the faltering economy had prompted Shriners to delay construction past a projected groundbreaking in April 2009. Two additional times Shriners said it was postponing construction, citing the still-slow economy and the drag it had put on the organization's endowment fund.

Then came the Shriners' disclosure Wednesday it had scrapped the \$145 million St. Louis hospital plan in favor of an outpatient surgery center.

Medical experts characterized the hospital's latest plans as an example of health care in transition.

**"That's not a big surprise to me," said Dr. Karen Edison, director of the Center for Health Policy at the University of Missouri, "because many health systems are beginning to go in that direction, committing more resources to their outpatient facilities and services. You're always going to have people who will need to be admitted to the hospital, but it sounds like they've made provisions for that."**

# The New York Times

VOWS

## Kathy Mabry and Tom Prost



PHOTOGRAPH BY AP/WIDEWORLD

PHOENIX, NOV. 11 Tom Prost with Kathy Mabry at their reception.

By MARY K. REINHART

Published: December 2, 2011

**What if Tom Prost had told Kathy Mabry how he really felt about her when they were students at the University of Missouri and worked together at a pizza parlor in Columbia, Mo., more than three decades ago?**

What if he had said that he loved everything about her, from her voice to the way she made him feel?

And what if Ms. Mabry, raised by a single mother in a small Missouri town, had not concluded that Mr. Prost was too good for her, his family too stable and suburban. What if she had told him that she thought he was adorable, kind and funny? "Our backgrounds were so different," Ms. Mabry said. "I felt like Tom was a little bit out of my league."

Mr. Prost learned her class schedule so he could pretend to encounter her by chance. “We just really clicked,” he said. “I felt like she was someone I had known all my life. I felt very comfortable with her.”

Yet not comfortable enough to do anything about it. “I was a kid,” he said. “She was in a relationship with somebody else. It was a survival thing. I didn’t want to put myself out there.”

So he didn’t say anything, and she didn’t either.

But they traveled oddly parallel paths, like lines along a rural highway in the Midwest, not intersecting yet never moving apart.

Ms. Mabry graduated in 1977, and headed for a newspaper advertising job in Albuquerque. Mr. Prost finished college a year later and returned to St. Louis to begin a career in telecommunications.

In 1979, he went to Albuquerque to visit one of his brothers but also hoped to see Ms. Mabry. She was not in the office when he arrived there, and he asked a co-worker to put something on her desk. It was a photograph he had taken and framed, of a storm descending on a St. Louis park. She sent him a book of poems as a thank-you gift.

That was it, other than a brief telephone call from Ms. Mabry in the mid-1980s after she had been married several years.

She moved to Phoenix and raised three children, and by 1997, was divorced. He also married, settled in a St. Louis suburb and raised three children. He was divorced in 1999.

She became an administrator at the All Saints’ Episcopal Church and Day School in Phoenix, which her children attended. She also moonlighted as a jazz singer at local clubs and forged friendships at the school with other young mothers.

He enjoyed a successful career, earned an M.B.A., remained close with a clique of high school friends, played golf and took care of his children.

“I dated off and on,” said Mr. Prost, now 55, “but I still thought about Kathy. Wondered what she was doing.”

Some 1,500 miles away, she was thinking of him. “I never, ever forgot about him,” said Ms. Mabry, now 57.



“It was almost like those 30 years never happened,” she said. “I think we knew at that point that this was it for us.”

So they embarked on a relationship, spending as much time together as possible the next year. But it was difficult to arrange their lives around monthly visits, while keeping up with work and their children.

Mr. Prost had two children still living at home, and Ms. Mabry’s daughter was finishing college.

“The long-distance thing was hard,” Ms. Mabry said. “There came a point where we knew that we couldn’t keep this up.”

Mr. Prost’s sister Cindy said she had never seen her brother so happy. She was thrilled for him, but worried, too, about how the relationship could withstand a 1,500-mile divide.

“Part of me was like: Good for you. What have you got to lose?” Cindy Prost said. “But then there was the mechanics of it. The distance, the kids.”

Still, she finally realized why he had never remarried. “It was her,” she said. “I think this has just been something that has lived in him since he met her.”

So Mr. Prost did perhaps the most logical thing one can do in the illogical realm of love: He proposed.

During a visit to Phoenix in November of last year, Ms. Mabry asked if he could fix her mailbox while she was at work. Mr. Prost reattached the mailbox to the house and dropped a little blue Tiffany box inside.

When Ms. Mabry returned that afternoon, he suggested that she look inside.

“I took the box and got down on one knee,” Mr. Prost recalled. “And I said, ‘Kathy, there’s something I’ve been meaning to ask you for the last 32 years.’ We both cried.”

They have since worked out the details. She plans to move to St. Louis when her contract with the school expires next June, and they will find a house with room for visiting children.

Their six children made up the wedding party when they married on Nov. 11 in a chapel of All Saints’ Episcopal Church. The Rev. Licia Affer, the church’s associate rector, officiated.

At the reception at a nearby resort, the bride, in a strapless silk burgundy gown, and the bridegroom had their first dance — to Mary Chapin Carpenter’s “We’ve Traveled So Far.”

Cindy Prost said the marriage was an inspiration to the middle-aged crowd that had assembled to witness it. “When you get to be our age, you’ve experienced loss,” she said, adding: “They love each other. That counts for something. It gives us all hope.”

The couple said that they would not have changed a thing. The parallel lines have finally intersected, and they are ready for each other now, in a way they simply could not have been 30 years ago.

Now, it’s no longer what if, but what’s next.