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SOLSTICE:

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34th YEAR OF PUBLICATION!

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Virtual reality of The University of Michigan “Diag”, below. Note the observatory dome atop Angell Hall, in the foreground.



The IMaGe website, housed in the persistent file storage, Deep Blue, at the University of Michigan; one might find it by searching the Communities and Collections section of Deep Blue Documents, under Mathematical Geography, Institute of (IMaGe).

On that site, in addition to *Solstice*, the full IMaGe *Monograph Series*, IMaGe *eBooks*, and the new (2022) feature, *The Living IMaGe*, are housed. There are files from other sources, including the full set of documents of the *Michigan Community of Mathematical Geographers* (MICMOG). Scroll down, on the IMaGe home page, to find these files and more.



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Frontmatter

Solstice was born digital in 1990, before the advent of the Internet. Early volumes were typeset using the digital typesetting language, TeX. The digital files were sent to subscribers via email and the receiver printed out the TeX code, if desired, to produce a typeset-quality journal, on-demand. Selected monographs in the IMaGe Monograph series contain typeset versions of *Solstice*, printed from the code transmitted as the original version of that issue of *Solstice*. Later, when the Internet became available, *Solstice* switched to the Internet as the platform for transmission, writing documents in html rather than TeX.

Early in *Solstice*'s production history, some authors worried that their electronic files could be maliciously altered by random readers and uploaded to replace their own writings. Of course, that could not have happened (because everything was passworded). However, as reassurance to prospective authors not yet familiar with the mechanics of servers and such, early documents were edited to introduce deliberate errors in spacing, inserted by hand, that a random word-processed document would fail to automatically duplicate. Hence, a bogus copy could be detected simply by overlaying a 'new' printout on the 'old' printout on a light table. The hand-insertion of erroneous spaces motivated the oriental rug motif, photographed from a Bokhara rug from the 1964 New York City World's Fair; that symbol is carried forward (although the practice itself is not) in *Solstice* today, as a subtle reminder of one element of the journal's history.

Over the years, *Solstice* has gained media attention from a variety of sectors: from *Science* (AAAS) and *Science News* early on. A bit later with interaction with a museum, the Exploratorium (San Francisco), and the TV show, *Nova*. For all these notices, as well as for those in more conventional academic arenas, our primary thanks go to our contributors, volunteers, and readers who have been with us for so many years. Best wishes to all!



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Kudzu Kickoff--Initiation

Sandra L. Arlinghaus



Introduction

Nationwide, in the USA, there are estimated to be about 7.5 million acres of wild kudzu, mostly in the southeast. Kudzu is a leafy green invasive vine with seasonal purple flowers. It may grow as much as a foot a day as it snakes across the landscape, cascading laterally over fields and shrubs as it also climbs vertically to drape over telephone poles, wires, and even whole houses, choking out the life of

its structural hosts by depriving them of the sunlight they need to perform photosynthesis (Figures 1 and 2).



Figure 1. Kudzu draped over shrubs at the edge of a forest. Some elements are rising vertically, toward sunlight, choking out tree limbs as they rise.



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Figure 2. Kudzu growing in a power line clearance and at the created, sunny, edges in the middle of the great Southern Pine Forest. Notice how it climbs vertically and laterally. Photographed from Amtrak's train, The Crescent, in 2019 by the author.



Our intuition says green plants are valuable for absorbing carbon and helping to reduce our carbon footprint as they breathe in carbon dioxide and emit oxygen as a byproduct. Kudzu engages in such activities, of course. Its root ball, that supports growth, can become quite large (up to about 400 pounds). As the vine grows at breakneck speed, the roots naturally do, too. And as the roots grow, they crack open the soil and stored carbon in the soil is released to the atmosphere. Kudzu, a green plant that kills others as it also ruptures the Earth, becomes a net emitter of carbon—a counterintuitive situation. There are many attempts to control kudzu. Some rely on chemical interventions; these may cause additional harm to the soil and environment. Others rely on mechanical interventions, such as mowing the kudzu or developing clever tools for cleanly extracting it with a weeding device. Yet others involve environmental or agricultural interventions such as introducing herds of goats or sheep to graze on the greens. The latter approach seems appealing, although there is the added issue of maintaining flocks and of control of excrement. Further, urban zoning regulations may not favor such activities.

An alternative approach, however, sees acres and acres of free food and craft materials for the taking. Go out and harvest it and use it as human food or cottage industry or more. Such activity is present, but it is not widespread. Communities of basket makers have found it; communities of foragers appear not to have. In any event, the supply of kudzu greatly outstrips the demand for kudzu!

Kudzu as Human Food

One focus involves increasing the demand for the wild kudzu that is currently available. Apparently, wild kudzu can be harvested and eaten as long as it has not been previously treated with chemicals



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(directly or indirectly) and also is not close to major roads where it can absorb vehicular emissions. Harvesting wild kudzu may have a few hazards of its own. It may provide cover for local snakes or other small animal residents, and it may be confused with other vegetation. There are kudzu recipes online; crafts available for sale, baskets made from vines, kudzu jam from blossoms, and more. Yet there is no real demand for it; restaurants do not typically carry it on their menus or use it in their salads. It is natural to consider, in a vacuum, any number of ideas. One might do with kudzu what one already does with spinach, chard, collard, kale, parsley, or other dark green leafy vegetables. Thus, imagine a salad based on kudzu; hummus with chopped kudzu; a kudzu and artichoke dip; deep fried kudzu leaves; stuffed kudzu blossoms; kudzu leaves rolled up with sauced meat or vegetables; kudzu southern style with kudzu replacing or added to collards; kudzu lasagne; kudzu pesto on pasta of all sorts; kudzu root ball pickles; and, a host of others. What is really needed is something that is different and truly unique to kudzu—that will bring people to restaurants, wine or beer bars, or elsewhere to stand in line (think beignets in New Orleans?) and wait for a kudzu mystery food! Years ago, kale was a rare item; today, even inexpensive fast-food restaurants feature it as a regular item. How do we make kudzu the new kale: from kale to kudzu? Perhaps with the right marketing (a ‘cute’ new name and more?) to target the haute cuisine food culture (foodies) as leaders of demand; popular demand could be driven to be as wild as the plant itself!

Les Dames d’Escoffier International

Panache

The prestigious Les Dames d’Escoffier International (LDEI) organization seemed, abstractly at least, to be natural place to start. LDEI and its members might lend advice as well as much-needed



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panache to the otherwise unforsaken kudzu leaf! It is an organization of 44 (or more) Chapters, each a non-profit 501(c)3, organized together into a single broader overseeing unit (LDEI). It is global and international in character and is composed of professional women who are experts in fine food, beverage, and hospitality, dedicated to the promotion and to the support of those ideals as well as to the education of current and future practitioners. Folks in environmental science are one natural target to interest in the idea of eating kudzu as one way to help promote planetary health; however, their say-so alone may not foster sufficient interest from the typical food-lover to encourage them to enjoy eating kudzu. Organizations such as LDEI become critically important in the latter regard; as Co-President of the Ann Arbor Chapter of LDEI, based on my experience with large-scale event planning, it seemed natural to think of this sort of connection to link what might otherwise be regarded as disparate organizations and ideas.

Opportunity: LDEI Table Talks

In early 2023 an opportunity arose, as an almost instant response to an unrequested abstract wish, to move forward. LDEI announced its Third Annual Table Talks event. Bring a project of your own, or of your Chapter, to a Zoom meeting open to all LDEI members and publicized to them by the existing marketing structure of that organization. I seized that opportunity and scheduled a March 26, 2023 Zoom call with them, entitled 'Kudzu Kickoff.' At the Kickoff, I planned a Zoom call from my home in Meridian, Mississippi, to talk a bit about the project, to show some kudzu leaves, and to use the leaves in some sort of culinary application. After I spoke to our son, Bill E. Arlinghaus, about this project, he picked up the ball and ran with it. He would host a "Crawfish and Kudzu Boil" at his craft beer bar and restaurant in downtown Meridian and he would recruit specialists to help him do that



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and to harvest the soon-to-be emerging kudzu. All the pieces for the talk came together. 'Crawfish and Kudzu' event at the Brickhaus would target a group of interested people (as a private party), willing to taste wild kudzu; later the volunteers would return to our house to enjoy an indoor after-party.

Planning and Preparing the After-party

I decided to feature kudzu as a natural component of a party, illustrating that it would serve well as a garnish on its own and that it would fit appropriately with other featured elements at the party. Figure 3 shows the general layout of the table, planned for a group of about 20 to come to drink and to graze on various snacks, from Gulf shrimp, to vegetables, to cheese, while Figure 3b shows a display of baby kudzu leaves in the nearby kitchen, for those wishing to look at them closer to nature. The remaining set of figures, Figures 4a and 4b, and Figures 5a and 5b, tell the story of the role that kudzu leaves might play as a garnish. Any demand for kudzu, in any role, decreases its supply.



Figure 3a. Table set-up for the Kudzu Kickoff after-party for volunteers.



Figure 3b. Baby kudzu leaves attached to the vine.



Figure 4a. Three kudzu leaves garnish a veggie platter of steamed asparagus, mini-peppers, and potato salad.



Figure 4b. Close-up of kudzu garnish in 4a.



Figure 5a. Kudzu shares the garnish stage with a large leaf of Swiss Rainbow Chard on a cheese board (Brie, Gouda, and fig jam).



Figure 5b. And, kudzu is equally at home as a table-mate, only, as the cruciferous vegetables, Cabbage and Brussels Sprouts take the center part of the stage on their own.

Kudzu Kickoff: Zoom Call Recorded Movie

The stage was set for a two-location event—it remained to move forward.

The [movie](#) generated from the Zoom meeting on March 26, hosted by The University of Michigan, share the events of that day, as we transitioned from our house, to the on-site reporter, Bill, at the Brickhaus.

Featured individuals in the movie include, in addition to the hosts at both sites, Marilyn Freundlich (LDEI Board of Directors) on Zoom from St. Louis, Kelley Miracle on Zoom from Louisville (President,



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LDEI Kentucky Chapter and Host for forthcoming [LDEI Annual Conference](#) of 2023/24), Donna Tope on Zoom (voice only) from Ann Arbor (local LDEI Ann Arbor, MI Chapter, co-Founder and Board of Directors), and others for intermittent periods of time. From a total of four LDEI participants on the Zoom call, the follow-up from that, made into an [Instagram reel](#), generated another 20 or so direct viewers (some affiliated with other LDEI Chapters) with several hundred interested viewers hopping on and off. Things were beginning to move...

Future Dreams—The Only Failure is the Failure to Try!

Imagine the chefs on the Food Network show, “Chopped,” opening their baskets to find kudzu leaves, flowers, or giant root balls as competition items. Or think about an Iron Chef explaining how Japanese cuisine has employed kudzu root in its cookery, including perhaps the use of its root ball powder as a hangover cure. Or consider kudzu pickles served alongside local greasy Southern food as a double-whammy hangover cure at a leading after-midnight fast food chain. Imagine a kudzu festival in downtown Meridian, drawing thousands from around the country. The only limit is the imagination!

Selected Archived Articles on this Topic by the Author (as Author or Co-author)

Articles are arranged in reversed chronological order, below. If no author is specified, then it is the *Solstice* Editor who wrote about the topic.

2021, December.

Solstice: An Electronic Journal of Geography and Mathematics. Ann Arbor: Institute of Mathematical Geography, [Volume 32](#), Number 2. December 21, 2021.

“Update on Activities (Water supply/aquifer free from PFAs).”



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2021, June.

Solstice: An Electronic Journal of Geography and Mathematics. Ann Arbor: Institute of Mathematical Geography, [Volume 32](#), Number 1. June 20, 2021.

“Update on Activities (Kudzu Project).”

2020, December.

Solstice: An Electronic Journal of Geography and Mathematics. Ann Arbor: Institute of Mathematical Geography, [Volume 31](#), Number 2. December 21, 2020.

- “Update on Activities (History Garden).”
- “Planning Units: Kudzu Opportunity Zones?” Sandra L. Arlinghaus, William E. Arlinghaus, and Weston Lindemann
- “Kudzu, Carbon Footprint, and Bioplastics.” Sandra L. Arlinghaus, William E. Arlinghaus, and Weston Lindemann.

2020, June.

Arlinghaus, Sandra L., with William E. Arlinghaus and Weston Lindemann. Green Tables Section. “Eating ‘the Vine that Ate the South’: Turnabout is Fair Play.” *Les Dames d’Escoffier International Quarterly*. Spring 2020, p. 28.

2019, December.

Solstice: An Electronic Journal of Geography and Mathematics. Ann Arbor: Institute of Mathematical Geography, [Volume 30](#), Number 2. December 2019.

- “Introduction” to the Special Issue on Bonus Use.
- “Kudzu Cascades: Bonus Use Leads to Economic Opportunity?” Sandra L. Arlinghaus, William E. Arlinghaus, and Weston Lindemann.

2018, December.

Solstice: An Electronic Journal of Geography and Mathematics. Ann Arbor: Institute of Mathematical Geography, [Volume 29](#), Number 2. December 2018.

“Cascade: Observation and Challenge.” Sandra L. Arlinghaus.



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Kudzu Kickoff: March 26 and May 7

William E. Arlinghaus

Crawfish and Kudzu Event, March 26

The afternoon had begun with a Zoom meeting centered at the home of Sandy Arlinghaus with members of Les Dames d'Escoffier (LDEI), as part of the Third Annual Table Talks series promoted by LDEI. The Zoom meeting concluded with integrating that group into a simultaneous kudzu event, 'Crawfish and Kudzu,' held at the Brickhaus Brewtique Courtyard in downtown Meridian, MS. I had created this event in support of the Table Talks event, and more broadly, to support the general idea of eating kudzu.

Event Chronology, Behind-the-Scenes, March 26.

The [movie](#), made from the Zoom call, displays elements of the 'Crawfish and Kudzu' event. It features key players and activities at the simultaneously held events in physical locations separated by about 2 miles. What the movie does not (indeed, cannot) show is the behind-the-scenes activity that led up to the final Courtyard event. The following chronology is the story of how 'Crawfish and Kudzu' unfolded on March 26, 2023. It is a story that is worth recording to assist with future event planning.

- In the week before the event...kudzu...
 - I tested different apps for my smartphone (iPhone) for identifying kudzu. One condition for success was that the app had to work with equal fidelity on both iPhone and Android platforms. Our primary concern was safety in product identification.



- I read about other plants that might be confused with kudzu. There were several that were apparently harmless to eat; however, poison ivy was one possibility and certainly we did not want anyone eating that. Knowledge is preparation.
- I recruited a team of 18 volunteers to help with harvesting kudzu. They were all native southerners and all outdoor types who were familiar with what poison ivy looked like as well as with the hazards of poking around in vines away from civilized areas (poisonous snake or spider possibilities) and either felt comfortable or came equipped with snake boots and such. They were all athletically fit and most were under the age of 40 (but over 21). There were both males and females, although more were male. All were instructed in the use of the apps on their smartphones and had opportunity to practice.
- In late March, kudzu was just beginning to emerge. We had some episodes of false identification of stands of kudzu; part of the learning curve. The volunteers searched through 18 counties of Central Rural Mississippi and Alabama over the course of a week to find only about 50 baby kudzu leaves. Finally, on the morning of the event, Duncan Trayhan found, in the backyard of a neighbor two doors from his house, a stand of more mature wild kudzu, never chemically treated. It was a bonanza! Of course, he and his wife Taylor Trahan, happily volunteered to remove the kudzu for free; and the homeowner was equally delighted.
- In the week before the event...sausage...
 - Lyle Broughton and his wife Alana Sparrow Broughton and I decided that Conecuh sausage, from west Alabama would be what we would stuff kudzu leaves with. We



knew that sausage had good flavor and we were unsure what the kudzu might do to impart flavor to a lesser-tasting product. I did taste the raw kudzu, which I found tasted a bit like pea-shoots and others described as a 'grassy' flavor—it was a pleasant flavor but I did not know how it would taste when cooked.

- Lyle and Alana geared up to create a crawfish boil, as they have done many other places in the past. They brought all their own equipment from their home in rural West Central Alabama to Meridian. They also brought along pounds of Conecuh sausage.
- March 26, early morning
 - Lyle and Alana arrived bright and early. Duncan brought in beautiful kudzu leaves to supplement our otherwise meager supply of baby kudzu leaves. Volunteers began to arrive at the Courtyard of the Brickhaus Brewtique in downtown Meridian.
 - One team prepared the kudzu leaves; they needed to be tested with the apps, washed, extra fuzz removed from the bottoms of the more mature leaves, and then rolled and stuffed with sausage and placed on a long sword-like skewer.
 - Meanwhile, Lyle and Alana prepared to boil crawfish. I bought two 35 pound bags (allowing 3 to 5 pounds of crawfish per person for the 20 to 25 people I had invited to the private party) from a local supplier known to me to be reliable. Bad (dead) crawfish can make people really sick. Once I brought the crawfish back, Lyle and Alana and I sat in the Courtyard and opened both sacks and checked every crawfish. We washed and purged the first sack (some folks cook the crawfish in dirty water and then wash them; that does not appeal to us). All was looking good. But in the second sack, more



than half of them were bad (the dead ones float and if cooked they have straight tails instead of curled ones). I immediately contacted the supplier, who was horrified that he had gotten some bad product from the Gulf Coast and, as I knew he would, instantly replaced them with another 20 pounds or more of really first-rate crawfish. Check and double-check...

- Then, I went to check on the processing of the kudzu; fortunately, there were no bad kudzu (misidentified) leaves in the mix. That part of the learning curve had come earlier in the week.
- Back to see how Lyle and Alana were doing. They had the boil mix prepared. Cooks who travel from one venue to another to set up crawfish boils are quite secretive about what they put into their boil mixture—and with good reason. Other than important tasks of taking care to double check the products in advance of cooking, what really separates one boil from another is the liquid and seasoning that gets used. Typically, in addition to crawfish, one finds corn on the cob, whole small potatoes, heads of garlic, cooked with the crawfish.
- My contribution to the event was to create the kudzu connection...for the last five minutes of the crawfish boil, the kudzu-wrapped Conecuh sausage was added to the boil.
- March 26, mid-afternoon—time to eat!
 - The southern crawfish boil and the New England clambake, have a lot of similarity: both celebrate a variety of local ingredients cooked in an all day ceremony in a grand



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and glorious feast-like setting. Crawfish boils differ from one region to another; the original cajun-style is dominant. A typical, traditional Mississippi crawfish boil recipe, made with no short-cuts, can be found on [this link](#). While the details on the link are different from what was made in the Courtyard, the link does give the idea of an event steeped in tradition and reliant on intensive labor from multiple sources. What Lyle and Alana created was a classical Southern crawfish boil. I was happy to supply Willis, a locally brewed wheat beer, from Old Kudzu Brewery. Beyond being the Cicerone (certified 'beer sommelier'), I helped as much as a Yankee could; I did create the event as 'Crawfish and Kudzu' Boil, to emphasize my interest in the kudzu connection!

Photo Essay, March 26

What appears below is a brief photo essay (Figures 1-7), with some photos extracted as screenshots, from the Zoom call movie, of the events of the party. Enjoy it, and next time come on over and join in the fun!



Figure 1. Welcome to our party at the Brickhaus Brewtique Courtyard in downtown Meridian, MS. It is a beautiful, warm day; patio umbrellas protect us from too much sunlight. The Courtyard is an outdoor venue for food, craft beer, and live entertainment. The patio in the foreground seats guests as they enter from the interior, attached, historic-district solid brick restaurant. There are picnic tables throughout the site. The grass is natural grass and the trees are real, growing trees. The patio in the distance is a dance floor in front of the outdoor stage. Today, the patio is serving as an outdoor kitchen for equipment associated with the crawfish boil and workspace for culinary activity. The site accommodates about 250 concert goers; today, it is limited to 25 invited guests to a private ‘Crawfish and Kudzu’ party.



Figure 2. A trefoil of fresh, raw, kudzu leaves adorns the lid of the vessel in which kudzu-wrapped Conecuh sausage was boiled, on skewers, with the crawfish and sides. It is early in the year, in terms of kudzu growth. These are young leaves and we were fortunate to find enough to harvest to create five skewers holding about 50 wrapped kudzu balls.



Figure 3. Lyle created the 'boil', brought the equipment, cooked the feast. But, he doesn't like greens and generally doesn't eat them. He looks skeptically at the kudzu balls.



Figure 4. Timidly, Lyle tried one. "Not bad, not bad at all...in fact, I like it!"



Figure 5. Alana loved the kudzu balls that she and Lyle had cooked! Duncan (who harvested most of the kudzu) thinks carefully about the product and decides it is good as his young son, Tate, looks on to see what Daddy thinks...later, Tate became enthusiastic, too.



Figure 6. Duncan and Tate enjoy themselves in the makeshift outdoor kitchen as Kathy and Alana look on. Kudzu, crawfish, and beer from Old Kudzu were enjoyed by all (21 years or older).



Figure 7. I enjoy “crawfish and kudzu” shortly after all the guests have been served.

Bud N Boilin’ Event, May 7

At the outdoor event on March 26, we featured a limited amount of kudzu wrapped local sausage.

There was not much wild kudzu available at that time. The team was anxious to move forward and to broaden the acceptance of kudzu-as-food.

Again, the perfect opportunity arose. The local Anheuser-Busch distributor, Mitchell Distributing, along with Community Bank, were hosting a Bud N Boilin’ event on May 7. It would be hosted on the City Hall lawn in downtown Meridian. Residents and out-of-town folks would come to sample crawfish boil at outdoor booths from a number of different local vendors. So, I signed up and the Brickhaus Brewtique paid its entry fee and we were set to go.

Andrew Gregory, experienced in the restaurant business as Chef, Manager, and all points in between, offered to create a one-pot urban-style crawfish boil for us. Lyle and Alana were not available (they are professional musicians and had a competing event to go to). To the one-pot boil, we would add our kudzu wrapped sausage, as we had at the classic, traditional, all-day kudzu event in late March. By now, the kudzu vines were producing large quantities of green leaves large enough to easily wrap chunks of Conecuh sausage. Where we had created a mere 50 skewered kudzu balls before; we now easily created 250 for this event. Kat, Randall, and the team harvested hundreds of leaves, most left on vines so that safety testing was made easier (test one leaf and all others attached to the same vine are therefore also tested). The product that went into the boil, for the last five minutes, was put into large aluminum roasting pans, on skewers, as shown in Figure 8.



Figure 8. Conecuh sausage wrapped in kudzu being prepared to go into a crawfish boil pot. The image on the cover of this issue of *Solstice* is extracted from this photograph.



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The Bud N Boilin' event on City Hall lawn was spectacular (Figures 9 and 10). About 500 people attended the event; they moved from one booth to another, sampling crawfish boil from 37 different booths. Guests paid a single fee to enter the event; what they chose to eat, and from which booths, was entirely up to them. They could go to as many booths as they wanted and go back as often as they desired. I can tell you, though, that eating 37 plates of crawfish boil over the course of several hours might be a difficult feat. It is often quite spicy and, if cooked improperly, might leave your lips feeling as if they are burning. Beer goes quite well with it and there is good reason that a beer distributor might choose to co-host an event of this sort (food was free with the entry fee; beer was not).



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Figure 9. Poster announcing the event.



Figure 10. May 7, 2023. Crowd on City Hall lawn; City Hall (part of it) is the classical Greek-style white building, seen in the upper left corner of the image.

Screenshots from the linked Instagram Reel.

<https://www.instagram.com/s/aGlnaGxpZ2h0OjE3ODU2MjEwNjAyOTU3MDU5?igshid=NzJjY2FjNWJiZg==>



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Our booth location was not in a primary spot; it was back behind City Hall along with about a half a dozen other booths. At first, just a few folks found their way around back. Most of the 500 had gathered in front. Some chose to try the kudzu (which was available as a free side for folks to select if they wished). They loved it; before I knew it, people were RUNNING across City Hall lawn, from the front to our booth, yelling to save them some of the kudzu product. Within minutes, we were out of the 250 kudzu balls we had made! The word was out. Kudzu was a success!!

Stay tuned for more news as I continue, throughout the wild kudzu growing season, to encourage the local team to create interesting new foods, events, and experiences!



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Endmatter



Original logo designed by Sandra L. Arlinghaus and stylized and redrafted by Allen K. Philbrick.

AWARDS AND SELECTED COMMENTS

- *Solstice* page translated into Belorussian, April, 2016; many thanks to Valerie Bastiaan.
- *Solstice* cover materials translated into Ukranian, August 25, 2011; many thanks to Galina Miklosic.
- *Solstice* was a Pirelli INTERNETional Award Semi-Finalist, 2001 (top 80 out of over 1000 entries worldwide)
- One article in *Solstice* was a Pirelli INTERNETional Award Semi-Finalist, 2003 (Spatial Synthesis Sampler).
- *American Mathematical Monthly*, September 1992, in Telegraphic Reviews section notes *Solstice* as "one of the world's first electronic journals using TeX." L. A. Steen.
- [Science News](#), 25 January, 1992. Article about *Solstice*.



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- [Science](#), AAAS, 29 November, 1991. Article about *Solstice*.

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- IMaGe is listed as a "Collection" in the persistent online archive, [DeepBlue](#), of The University of Michigan library. It is listed under "Mathematical Geography" on the Collections link.
- *Solstice* has been listed in the Directory of Open Access Journals (for its first 28 years) maintained by the University of Lund.
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- *Solstice* has been listed in the EBSCO database.
- IMaGe has been listed on the website of the Numerical Cartography Lab of The Ohio State University, with thanks to Harold Moellering.
- *Solstice* was listed in Geoscience e-Journals, with thanks to Bruno Granier.



Sandra L. Arlinghaus, celebrated over 30 full years of archived *Solstice* publication in 2020.