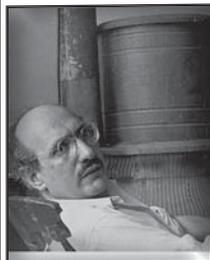


The mind
is not a vessel
to be filled
but a fire
to be kindled.

Plutarch
46-120 AD

Portrait of Mark Rothko



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Dear Associate,

You know time is exceeding the speed limit when your quarterly newsletter turns into an annual report. Seriously, for those of you who enjoy the FYI and asked if you were removed from my mailing list, I apologize! The truth is that I started one in November and had to abort it for many reasons. Now poof! About a year has gone by since you last received this familiar, eclectic little piece.

Imagine that, a year with the feel of a month. This skewed perception must be because of change. It seems to me that, in the olden days, change came as sporadic raindrops. To fill a deep well took centuries, slaves were finally freed, women eventually voted and wore slacks, and penicillin was painstakingly invented to heal. It wasn't resistance as much as it was digestion that made progress take so long.

Now, watch out! When more is happening, either better or worse can come faster. It seems to be incumbent upon each of us to be vigilant in steering change toward the light. Isn't it lucky that buildings, our buildings, the works of our hands, can contribute so much to improving the health of the environment, for us and for future generations? Who would have thought such a broad role would be bestowed on architects and engineers. The likes of Wright and Van de Roe certainly ventured outside of the post and frame, but did even these men reach for the stratosphere? No. Yet we are called to do that in every project, from the elementary school to the tower, for we are now also the stewards of the air. Air that holds our invisible networks of information and communication, the same air we breathe, the air that pollutes and disintegrates matter should be purified and protected as much as water, and soil. In the feature article, I tell you about innovations in my niche that steer us in the right direction. Read on, and let's reach for the light together!

Your food service consultant serving you more food for thought,
Lynn Hopkins

THE CARE AND USE OF AIR

As the design and construction industry evolves to a higher state of environmental consciousness and responsibility, the publishing industry is currently in the process of out-and-out transformation. Architects and engineers should know about this transformation because its technology will be knocking down our doors soon.

Lighten Up!

The fallout looks like financial ruin and job loss to old timers, but visionaries are ecstatic. Publishing

is taking tons of time and compressing it into a helium balloon sized bit. Right now I have a library in my purse. It is there whenever I have



Over the City, Marc Chagall, 1918

a moment to read, whether on the subway or in a plane. I can reach for *The New York Times*, or Mark Twain, or a favorite blog post in the time it once took me to tie my shoelaces. If a friend tells me about a good book, it can be in my purse within three minutes, no matter where I am. No strings (or wires) attached.

When I think about the burden of books, newspapers, and magazines on our highway system, in the electrified, conditioned buildings that house them and on homemovers' backs, not to mention their antiquated, power-bartering marketing and distribution systems, and the loss they cause to thousands of acres once covered with precious oxygen-producing trees; when I think about the heavy footprint of words by paper, I get numb. The impending relief makes me feel as light as if our gravitational field had just vanished. Don't misunderstand. I adore the touch of paper, especially the thick, ragged-edged, ivory-colored paper of old books, the smell of leather covers, and what to me is the stunning beauty of a home library wall. But when a book can be a multidimensional work

HOPKINS

Renewing Relationships with New Work!

EDUCATION

Goshow:
Queensborough CC
DMR:
Middlesex College

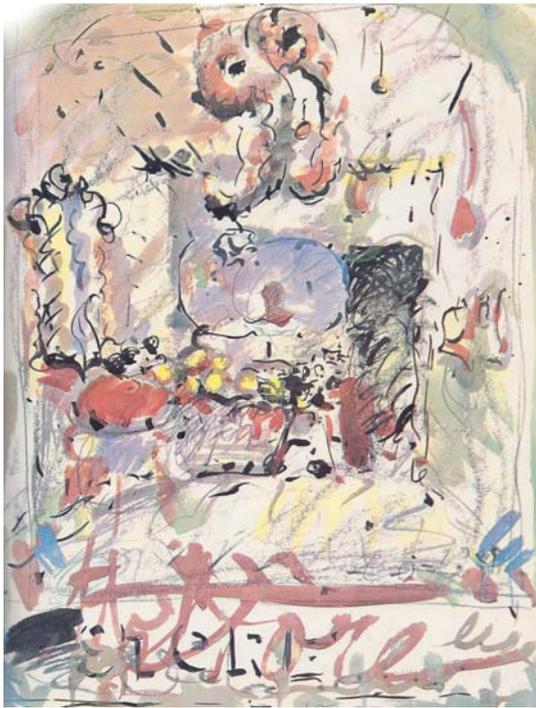
WORKPLACE

Fentress Architects:
Norfolk Courthouse
Gensler:
Mayer Brown
Goody Clancy/HDR:
DHS HQ
Gruzen Samton:
Moultrie Courthouse
HOK:
KAPSARC
KCCT:
OBO Bucharest
Mancini Duffy:
AOL Headquarters
Marshall Craft:
P548-Quantico
SOM:
Undisclosed Project
PSACII
STUDIOS:
Undisclosed Project
Tomkins/Baker:
TRADOC
URS:
Camp Lemonier
VOA:
CACI
ZGF/EYP:
FEMA HQ

RECREATION

Davis Brody Bond Aedas/Freelon/Adjae:
National Museum of African American History and Culture
Gwathmey Siegel:
Undisclosed Project
HOK/Freelon:
Center for Civil and Human Rights
SOM:
National Museum of the US Army

TIME FOR YOU



Claes Oldenburg, From Store Days, 1967

REMEMBERING ROB HAMMELL, FAIA

In an old issue of the *Harvard Business Journal* I once read that monetary compensation is not the primary driver in job satisfaction. As a micro-employer I found that a relief to read because we could not pay our employees or ourselves very much. The key to happiness, said the Journal, was to work with people we enjoyed. So, along with my paychecks over the last fifteen years or so, came bonuses that were the times I spent with Rob Hammell.



Each of us is a work of art that we self-create whether consciously or subconsciously. With Rob, I am pretty sure that it was conscious and methodical. We enthusiastically discussed theories on everything from diets to astrophysics and theology; and of course I was always updated on the goings-on with his children, Hillary and Davis. Rob knew so much about everything, and he loved to share his ideas and knowledge with me. How I wish I had kept the many sketches he made to explain his ideas visually.

I learned so much from Rob that at this point it's impossible to know how I would be me had we never befriended each other. But of all that Rob taught me I don't think anything was as poignant as his sudden parting act. For in that he passed away without warning or goodbyes, he said, "Cherish life. Don't leave good intentions undone. Be ready to disappear." And since then, I imagine he has said to me, "Even if you don't see me, try to hear me." I hope I will, but I'm not sure I can. Rob, you are missed; you always were a great fellow. +

Quoting You

Richard:

I wanted to let you know how much I appreciated your participation at the project meeting. I could tell by your comments and suggestions that you focus on all the right things and have the best interest of the client in mind. I look forward to working with your firm on other projects.

Christopher Budd, Principal STUDIOS architecture 12/08

Care and Use of Air cont'd.

of art and not a heavy, wordy object, then its dainty carbon footprint leaves more room for fresh air and green fields. I am rambling on about Amazon's Kindle™ and other similar new devices. If you are not aware, please go directly to your computer after reading this article to learn more.

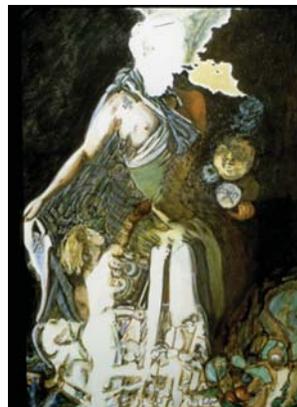
What does all of this have to do with food service or even building design? Kindle hands us a thin, pamphlet-sized object in which volumes of words can be kept, notated, and continuously added to. Won't such a thing be useful for meetings, site inspections, and punch lists? Kindle is an innovation that makes now better.

The Air of Food Service

Air can be either useful or dangerous. To keep air more useful than destructive, it is vital to know how to care for and manage it. Food service offers us two major improvements.

- 1) Exhaust. Sending conditioned air out through exhaust systems is as bad as keeping a window wide open in winter for no reason at all. Now more responsive code officials and improvements in testing procedures have led to significantly improved designs that result in up to 50% less expelled air. This saves on capital cost, electricity, heating and air conditioning. HOPKINS has developed several custom enhancements for our projects that reduce exhaust requirements even more. Although most manufacturers have made significant improvements, the leader depends on the specific conditions of the project. Basic improvements are variable speed fans, energy management controllers, end panels, improved filtration, and reduced water consumption for water-wash hoods. Let's specify wisely.
- 2) New environmental management systems for surface and air sanitation continuously reduce bacteria, molds, and viruses throughout food service areas, on all surfaces in production areas, and even in walk-in refrigerators. These machines, installed in mechanical systems and mounted on the walls of walk-ins produce hydroxyl radicals, which are injected into the air and circulated throughout the unit. These radicals oxidize mold, mildew, bacteria, viruses, and even ethylene gas given off by aging produce. Cleaner air pathogens cannot contaminate surfaces and products. In addition to improved sanitation, air treated this way keeps foods fresher longer hence clean air, less illness, less waste.

Less paper, less exhaust, and less disease: The best care and use of air ushers us towards a happier and healthier future.



Skip Walker, Southern Family Portrait, 1990-1996



Skip Walker, American Family Portrait, 1990-1996