Smalak

Jennifer Agresta Extension 6803

Making "History"



KATHARINE GRAHAM, Chairman of the Executive Committee, The Washington Post Company

KATHARINE GRAHAM'S long-awaited "Personal History" is scheduled to hit Washington-area bookstores next week. Reviews and assessments of the 688-page memoir have so far included "vivid," "panoramic," and "unsparingly honest," with *The New Yorker*'s David Remnick offering: "I don't know of a more complex autobiography by an American business figure." Mrs. Graham spoke with Shop Talk recently about this momentous book.

When did you decide to undertake this project?
I did the first interview with a friend of my mother's, Ruth Taylor...in 1978...So I was thinking of it for almost 20 years. But then I put it all off until quite recently. I really started six years ago.

Going into it, were you conscious of the balance you wanted to strike between the professional and the personal? I foresaw it not as a business book...I just saw it as 'This is

my life.' I'd lead these two separate lives, as I saw them. I was married and had children and lead the traditional oldfashioned woman's life of houses and children and good works for 23 years. And then when my husband died I became the working woman for 30 years....I wanted to look back for my own curiosity, and also because I wanted to write not only what happened to me, but also ... about three very interesting people: my parents and my husband whom I never thought had been written about fairly or completely.

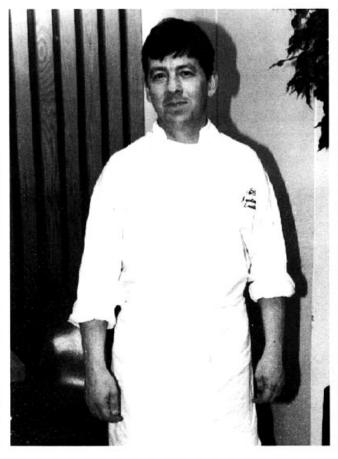
Is it true that you wrote the book out longhand?
That's true—insane but true.
You think the way you write.
When I was working as a reporter—and when I was writing letters for the whole first part of my life—I typed...When I came here and was an executive, I found that I either had to talk into a tape or I had to dictate.

Who read the book as you were writing it?

MEG [GREENFIELD] did... I worked very closely with my researcher, EV SMALL [Researcher, Corporate Communi-

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The Iceman Cometh



New Chef Jonathan Moore.

his guy is really something. How many people do you know who can say they carved a block of ice into a six-foot moose for the Canadian Embassy's Christmas Party? Not many, so it's pretty lucky that The Post now has the artist as its new chef.

Jonathan Moore comes to The Post from a four-and-a half-year stint at this diplomatic post, where he ran the kitchen with only two other people: a dishwasher and a grill cook. There were approximately 250 Embassy employees counting on his culinary deftness, with Moore working between 10 and 16 hours per day. Yikes.

But despite what seems to be an overwhelming job, Moore doesn't cite burn-out as his reason for seeking a change. Since both the Embassy's and The Post's cafeterias are operated by Sodhexo, a food service management company with 18 accounts in Washington, D.C., there was an opportunity for Moore to transfer. "I was interested in working in a different account. This opportunity came up and it was kind of suited for me...[The Post] is a larger account with bigger responsibilities," he said.

And just when you thought he couldn't get more industrious, Moore goes the extra (frozen) mile. He first became interested in ice sculpture during his studies at The Culinary Institute of New York. After a two hour class that taught him only basics, he knew he wanted to learn more. He used one of his first jobs at a hotel in New Jersey to cultivate his interest, practicing and learning mostly on his own. "The first several that I did looked really pitiful. And of course I wasn't very proud of them so I pushed them off the loading dock," Moore recounts. "It's kind of like any other type of art. The only thing that makes it difficultunlike pottery for example, where you're able to apply things and take them off-is that with ice, once you've taken something off you can't put it back on. So you really have to have a good idea of what you're going to do before you start." Makes you wonder how much room there was for error when he sculpted 10 reindeer-along with Santa in his sleigh-at the Canadian Embassy during Christmas. Can a life-size ice replica of the new presses be too far behind?

Moore, who has also worked for the Radisson Hotel Company and the City Club of Washington, already has a few ideas for The Post's cafeteria. Overall, he lays, he will assess what works and aim to make improvements. Specifically, he wants to strengthen the dessert selections and hopes to, in the future, cater more events at The Post. He's also looking into the possibility of baking breads here instead of purchasing them from a bakery.



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cations], who was much more than a researcher. She was a real collaborator. She shaped things...She was a great help in the creative process....We were both edited by Gottlieb [Bob Gottlieb is Mrs. Graham's editor at Alfred A. Knopf, Publisher]. Ev worked very closely with Bob on the reediting and the cutting. I give her great credit....DON [GRAHAM] edited anything to do with The Post, things that he knew about firsthand because his memory is very good.



From the book jacket:
Mrs. Graham with Truman Capote in 1966 (by Harry Naltchayan, The Washington Post).

What do you hope employees will learn about The Post, as it is represented in the book? What I really hope is thatafter all, most of you are younger and have no sense of the past—what I'd love them to know is how we developed, who we are, where we came from and how it all happened. Because it's not unnatural that people take for granted when they come here that this is this huge paper and it's part of a company. But we fought for our lives for about 15 years. We were low paper on the totem pole and we had a terrible struggle to survive. And there was a lot of luck in our development, like the fact that the Times-Herald was sold to



From the book jacket:
Mrs. Graham and Vice President/At Large BEN BRADLEE in the early 1970s (AP Wide World Photos).

us and not to somebody
else....There are wonderful letters from my father and Phil in
it—some people have no idea
about them and what an important role they played...I was just
really writing what happened to
me and about these other
people. But I think it helps
people to know that we weren't
always here the way we are.

Are you apprehensive at all about how certain things in the book will be received? Yes. You know, I tend by nature to be frank, and so that's the way I wrote. And the minute people started reading it they said, 'Oh, you're so frank!' And I thought, 'Oh my God—what did I say that I shouldn't have?'

Excerpts from "Personal History" will be featured in The Washington Post Magazine on Sunday, January 26. An interview with Mrs. Graham, conducted by Barbara Walters, will air on ABC's "20/20," Friday, January 31. A Book and Author Luncheon is scheduled for Thursday, February 27 at the Washington Hilton Hotel. Tickets are \$25.00, and are available from Public Relations (x7969) beginning February 1. Mrs. Graham will be the featured speaker at a Brown Bag Lunch for Post employees on Wednesday, March 5th from noon-1:30 p.m.

Bylines

Do Drink the Water.

ast week, under the supervision of Director of Operating Services GEORGE WATHEN, the installation of a permanent drinking water filtration system at The Post began with Northwest's 4th floor. Bottled water, which was brought in to the Northwest and Southeast Plants last August in response to concerns about D.C. water quality, will be replaced by an individual filter installed at each and every drinking fountain. According to Vice President/ Industrial Relations/Environment FRANK HAVLICEK. the bottled water was a shortterm solution to a bacteria problem that initially appeared



to be temporary. When it was discovered that remedying the District's water problems would require long-term reengineering. The Post, said Havlicek, "decided to take a long-term approach, too." The triple-action filters will be phased-in—as the bottled water is phased-out—over the

Coming to a fountain near you: the new filters are a permanent fixture.

coming weeks. An independent filter system will be installed to feed hot and cold water to the cafeteria.

POST SCRIPTS



GROUP DEPARTURE

After 15 years of syndication by The Washington Post Writer's Group, EDWIN YODER (left) is moving on. A writer, scholar, journalism professor and historian, Yoder won a Pulitzer Prize in 1979 for editorial writing while serving as the editorial page editor of The Washington Star. He will continue to write books and teach at Washington & Lee University in Lexington, Va. He is pictured here with Writer's Group General Manager ALAN SHEARER at his January 17 send-off luncheon.

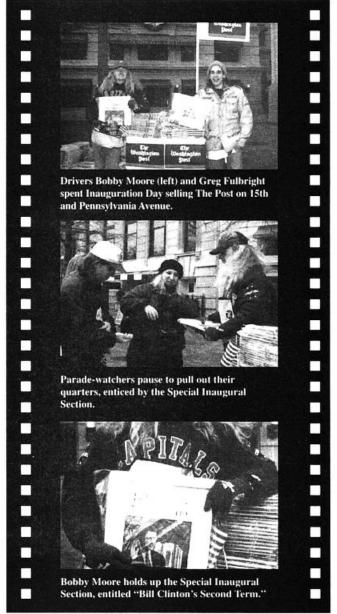
REC ASSOCIATION

After-holiday sale! License plates: were \$9, now \$1. Entertainment books: sold out of Va. edition, buy Md./ D.C. edition until January 31 for \$35.

"The Washington Post Dining Guide" by PHYLLIS RICHMAN: \$9.95. Round barrel gym bag: was \$8, now \$5.



Hot Commodity, Cold (Inauguration) Day



MARKETPLACE

FOR SALE—Shuttle ticket, one-way, from BWI airport to downtown Washington. Good through April. S5 (halfprice).Call x7337 or (202) 966-2535.

FOR SALE—Mac IICX, 40 mg. hard drive, 20 mg. of RAM. Extended keyboard, mouse, and 14" Apple monitor. \$475. Call x6437 or (301) 589-5381.

FOR SALE—Jukeboxes: 1964 Rock-Ola, \$600: 1969 Wurlitzer, \$400. Original Donkey Kong cocktail table video game, \$200: upright Pac-Man, \$200, Centipede, \$200. Call (410) 224-3030 from Noon-5:30 p.m., or x6449 from 7 p.m. to 2 a.m.

TEMPORARY RENTAL—2BR townhouse in Adams Morgan, one mile from The Post. Furnished, two levels, patio. FP. 21/2 BA, central air/heat, parking, nice light. Avail Feb 3-June 10. \$1,175/Mo. Call x5556 or (202) 332-8423.

FOR SALE—Condo apartment 1BR, 1BA, balcony, park view, two pools, gym, in-house dry cleaners, 24-hr front desk, walk to Van Ness metro stop and shops. For more into, call Nell Henderson at x4346 or (301) 652-8422.

FOR SALE—New GE answering machine, used only four days. Cost \$40 new; will sell for \$30 OBO. Call Terri Shaw at x6895 or (202) 726-1155.

FOR SALE— Pier 1 Imports "papasan chair" \$65 OBO Call (703) 519-9257 and ask for Leslie MARKETPLACE DEADLINE: Noon Fridays. Please include your name, extension and name phone number ADS ARE FOR POST EMPLOYEES ONLY. Send ads to Shop Talk. 7th floor, or call x6803. To send ads yia fax dial x5609; via e-mail send to shopfalk. Ads run two issues unless otherwise requested. One ad per employee, please

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