



Feeding the Badgers

'Chef Herb' sets the table for athletes' success

TEAM PLAYER

Dan Boeser

Five things to know about men's hockey player **Dan Boeser**:

- A senior from Savage, Minnesota, he has a reputation for helping others.
- Like helping others score: in four years of bolstering the UW's defensive line, Boeser has sparked the offense, too, racking up more than fifty career assists.
- Or helping others play their best: this year, coaches named him one of three captains for the Badgers. He wore the coveted C on his jersey in December.
- Or just helping others: before his junior year, Boeser was diagnosed with non-Hodgkin's lymphoma. After meeting many young cancer sufferers during his treatment, Boeser vowed to stay involved. Now fully recovered, he has organized several visits to the UW Children's Hospital, where he and his teammates have spent time with those battling the disease.
- That work has made him one of five national finalists for the College Hockey Humanitarian Award, to be presented at April's NCAA Frozen Four. The Badgers are still hoping to qualify as a team for that championship tourney — and you can bet Boeser will do anything he can to help get them there.



Last year, when incoming men's hockey coach **Mike Eaves '78** decided that his team could afford to drop a few pounds, he didn't turn to the Atkins diet. He turned to Chef Herb.

Herbert Hackworthy, executive chef for the UW athletic department, helped Eaves turn his charges into a lean, mean (and, sometimes, fighting) machine. After twenty-three years cooking in country clubs, the man everyone calls "Chef Herb" took over the kitchens at UW's Kohl Center two years ago. Now, he's as integral to the success of UW athletes as their trainers and advisers.

Chef Herb oversees the care and feeding of the Badger teams who practice and compete at the Kohl Center, a responsibility that puts him in direct consultation with coaches and trainers. Working out of a large industrial kitchen inside the arena, he and his staff prepare meals for Badger athletes before all home games and at least one or two practices per week. Hackworthy's job is to ensure that those meals are healthy and provide energy, and that they fulfill the specific goals the coaches have for athletes' diets.

Feeding the UW's athletes only begins with nutrition. They're also customers, and any chef knows the customer should always be happy. Hackworthy never serves a team the same meal twice in a month, for example. And never will he repeat a mistake he made his first year on the job, when in a rush he served sausage to hockey players in a pre-game meal.

"I got a lot of e-mail the next day," he says. "Thank goodness they won."

MICHAEL FORSTER/ROTHBART (2)



Herb Hackworthy, right, oversees a staff known for its efficiency — and its homemade pizza.



meal of lasagna, green beans, barbecued chicken, mashed potatoes, and yogurt. Now, he's leaning over a menu, preparing for an almost 180-degree shift to filling the custom orders of the luxury suites upstairs. (The concourse concessions stands, on the other hand, are run by vendors.)

Some suite orders are predetermined, but customers may ask for an extra homemade pizza or a plate of potato skins — a favorite.

It's a big job — and it's about to get bigger. In January, new kitchens will open in the renovated Camp Randall Stadium, at which point Hackworthy will take over food preparation for the football team, currently handled by the Wisconsin Union.

And the athletes are only one group of customers. There's another audience Hackworthy caters to — literally.

The second part of his job comes on game nights. About an hour before the doors open to the general public, you'll find Hackworthy way down in the Kohl Center, past the parked Zamboni machines and stored hockey goals, behind a door marked by a large Bucky Badger wearing a chef's hat. By that time, he's already fed the men's basketball team a pre-game

Before game time, the kitchen will turn out dozens of pizzas, deli platters, and even plates of prime rib.

Hackworthy has plenty of help. With a rotating staff that includes a *sous* chef, a chef who works with each of the teams, and as many as eighty student employees, the kitchen is geared for high-volume production. Once everyone has assignments, the chorus of bangs, clanks, splashes, and sizzles starts up. "We turn our hats around, and we have a whole different operation," says Hackworthy. "By six or six-thirty, we're humpin'."

Standing in the middle of the culinary commotion, wearing a double-breasted white uniform topped by a Badger cap, Hackworthy keeps watch over it all, but he doesn't

waste time peering over shoulders at every moment. Instead, he lends a hand working the deep fryer. The kitchen, he explains matter-of-factly, is a team, and tonight there's more frying to do than normal, and so that's the hat he's wearing.

The kitchen fills with long rows of homemade pizzas, hundreds of cheese curds and jalapeño poppers, and even a special-order tray of sushi — although Hackworthy admits he ordered out for that. (Less waste that way, he says.) Once the action begins upstairs, it slows in the kitchen, with only a few on-the-fly food orders from suites to prepare. That gives the chef an opportunity to walk around the arena, checking in on suites and even popping in to watch the Badgers sink a couple buckets. As he wanders, he constantly passes people who greet him with a fond, "Hey, Chef!"

While working so close to competitive athletics might strike some as the best part of the job, Hackworthy admits that he doesn't watch as much of the games as some may expect. "It's still a job," he says, "and by the time we're winding down here in the middle of the game, I'm ready to go home."

But none of it takes away from what he considers one of the best working atmospheres anyone could imagine. He says coaches and staff couldn't be nicer, and he enjoys the chance to see them out of the media spotlight. One day, he recalls, men's basketball coach **Bo Ryan** came zipping into the kitchen on a Segway scooter, looking for a quick bite.

"Hey, Chef!" he called out. Hackworthy got him a sandwich in no time.

— Josh Orton x'04

Miracle Déjà Vu

Mark Johnson '94 is again scoring goals against the Soviet Union in the Olympics. Only this time, the shots are coming on the big screen.

Johnson is one of the main characters in Disney's new movie *Miracle*, based on the inspirational story of the 1980 U.S. Olympic hockey team's gold medal run. A former UW center and current head coach of the Badger women's hockey team, Johnson scored two goals in the fateful "miracle on ice" 4-3 victory over the heavily favored Soviet Union team and was named the championship's most valuable player. In the movie, which opened in February, Johnson is played by Eric

Peter-Kaiser, a college hockey player making his movie debut.

The cast of *Miracle* collaborated with Johnson and other members of the 1980 team to make the movie authentic. "I spoke to my actor a number of times during the filming," Johnson says. "You could hear the excitement in the actors' voices."

Back in Madison, Johnson is going for the gold on the bench, too. At press time, the Badger women's team was ranked fourth in the nation and was making a strong push for the program's first-ever appearance in the NCAA Frozen Four championships, which will take place March 26–28.

— Erin Hannan Hueffner '00

IN SEASON

Track and Field

The coming women's track and field season will be the last for **Peter Tegen**, the only coach the program has ever known. Tegen led both track and cross country for thirty years, a span that included two national championships in cross country, thirty-nine Big Ten team titles, and 225 conference champions in individual events. Look for at least that last number to climb during his final campaign.

Circle the dates: May 8, the Wisconsin Twilight (UW's only home-track appearance of the year); May 14–16, Big Ten championships, in West Lafayette, Indiana; June 9–12, NCAA outdoor championships, Austin, Texas.

Keep an eye on: **Hilary Edmondson x'05** and **Linsey Blaisdell x'05** appear to be the next in UW's long line of great 1,500-meter runners. Both were qualifiers for the NCAA championship meet last year, and either could extend the UW's incredible streak of seventeen straight Big Ten titles in the event.

Think about this: Tegen has coached seventy-one All-Americans — more than any other coach in UW history — and three Olympians.



UW SPORTS INFORMATION (2)

Fresh off winning the individual Big Ten championship race, **cross country** runner Simon Bairu x'06 finished ninth overall at the NCAA meet to lead the Badgers to a promising finish. The young team finished behind only national champion Stanford for the second year in a row. Behind Bairu were two UW freshmen — Chris Solinsky, in fifteenth (best among all freshmen at the meet), and Tim Nelson, in sixty-first. UW's women's team also earned a trip to the NCAA championships, finishing twenty-sixth overall.

Wisconsin's temporary loss turned into a huge gain for United States hockey, as four members of the **UW men's hockey** team helped earn a historic gold medal for the U.S. National Junior squad at an international competition in Helsinki, Finland. UW Coach Mike Eaves took time away from the collegiate season to lead the U.S. team, which included Badger freshmen Ryan Suter, Jeff Likens, and Jake Dowell. The United States defeated Canada, 4-3, to earn its first gold medal in the twenty-eight-year history of the International Ice Hockey Federation's junior championships.

For a stretch in winter, no member of the Badger **wrestling** team was hotter than Tom Clum. Wrestling in the 125-pound weight class, the redshirt sophomore defeated opponents ranked third, eighth, and eleventh nationally in consecutive matches to earn a place among the top ten wrestlers in his weight class. The Badgers, ranked as high as twelfth in the nation during the season, competed at the Big Ten Championships March 6–7, after press time.