Director's Update

Sam Spare (BSACC, MACC 2018) was selected for a prestigious, highly competitive position as a Postgraduate Technical Assistant at the Governmental Accounting Standards Board. Only a handful of students from across the country are selected for these positions every year, so we are incredibly proud and honored to have one of our own among that elite group. Sam will start January 2019, following a hiking and ice climbing adventure in Alaska this summer. Sam graduated summa cum laude from the dual degree program this March after working as an accounting tutor, teaching assistant and research assistant for numerous quarters and completing an internship with RSM. Additionally, Sam was the elected treasurer of Beta Alpha Psi and has volunteered his time with Volunteer Income-Tax Assistance (VITA). We are so proud of Sam and all of his extraordinary accomplishments.

The School of Accountancy recently surveyed the alumni community. One of the findings of the survey is that alumni are interested in attending CPE programs taught by fellow alumni, SOA faculty, or a team consisting of both. We would like to further explore interest in teaching CPE in this short survey.

Best,

Dr. Sharon Lassar, Director, School of Accountancy

HAVE ANY EXCITING NEWS?

Promotions, marriages, new babies, major moves, job changes? Let us know! We'll share the news with your alumni family in the Alumni Notes section of our next newsletter. Contact kristen.dimig@du.edu with any updates.

UPDATE CONTACT INFO

If you have a new email address, recently moved, changed employment, got married, or have any other information to update, please do so here. Our alumni are our greatest assets so please keep us updated!
The Future of Colorado PERA
Tuesday, May 1, 2018 | Reiman Theater | Margery Reed Hall
Welcome Reception: 5:30 p.m. | Lecture: 7 p.m.

One hour CPE credit available
Join us for an open discussion about the funding challenges facing Colorado Public Employees' Retirement Association (PERA), which provides pension and other benefits to over 560,000 Coloradans. PERA executives will present proposed changes currently being considered by the Colorado General Assembly. The presentation will be followed by a Q&A session.

This event is sponsored by Truth in Accounting and is open to the community. Please RSVP today!

Check out daniels.du.edu/events for additional events.

Get to Know Your Network

Meet Alumnus Palmer Moe (BSBA 1966)

Palmer Moe was born and raised in Billings, Montana, at a time when the population was in the 60,000 range. Moe reminisces: "We left the house after breakfast and rode bikes all over town, the good old days." Hunting, fly fishing and small-bore rifle competitions were his favorite activities. As a teen, Moe worked in a gun shop in Billings, primarily repairing fishing rods and reels. He attended what was then Eastern Montana College for two years, taking business courses and discovering that he seemed to be a natural in accounting.

Two things happened that convinced Moe to transfer to the University of Denver (DU). First, he had an accounting professor who was a DU graduate and advised him to go to DU. Second, Professor Wayne Shroyer visited Eastern Montana College recruiting students to DU's accounting department. "In so many words, Wayne indicated I would be crazy to go to a Montana school and not go to DU. He was very convincing. I told him I had limited funds, so he provided a tuition scholarship." After Moe’s first quarter at DU, he told his advisor, David Phipps, that he needed to work to stay at DU. Phipps introduced Moe to Arthur Andersen in
Denver and he was hired to do nonprofessional work. "I worked in every department: filing, proofing, typing, printing reports on a multi-lith machine, etc."

Since the Accounting Department was in downtown Denver, Moe was rarely on the campus at University Park. He and his friends lived in apartments near school. They studied and worked hard during the week, playing a lot of pinochle and enjoying good times on the weekends. "My accounting roommates were good students, however one was a management major and we all had to tutor him so he could pass the writing exam at the end of the year to graduate."

During those years, the DU accounting program was focused on the CPA Exam. "My roommate and I focused on our accounting courses, and despite being from Montana, which had limited education requirements at the time, we both took and passed the exam while still in college." Moe claims that the rigorous accounting curriculum at DU prepared him well for the real world in public accounting. "The foundation in theory served me well in my career at Arthur Andersen."

Moe joined Arthur Andersen full time in December, 1965, and graduated from DU in May, 1966. "I made audit partner within 10 years and was transferred to the Houston office because I had substantial oil and gas audit experience." Moe was in Houston for 3 years before being transferred to San Antonio to open an Arthur Andersen office there. "From 'hey-boy' to managing partner. We grew from seven to 100 people in five years." Moe was recruited in 1983 to be President of Valero Energy Corporation--a NYSE company and Arthur Andersen San Antonio’s largest client--until he left in 1992. Moe then worked as an expert witness for a few years and spent his last 15 years, before retiring, as the Managing Director of the Kronkosky Charitable Foundation. "Kronkosky was a new $350 million trust of Bank of America and I set up and staffed a separate office, my second start-up. Our staff evaluated and recommended grants aggregating $14-18 million annually in a four-county area in and around San Antonio." The foundation funded grant requests and initiated some excellent programs aimed at parents of young children, focusing on early brain development of children.

If Moe had a highlight reel for career experiences, there are three unique experiences that would qualify. First, Moe was the accountant member of a professional team that worked on the settlement of $1.5 billion of claims against the Coastal Corporation in Texas that resulted in the spin-off of Valero from Coastal. Second, he was the accounting expert witness working for the Utilities that had some $2 billion in claims against Westinghouse, Inc. for its failure to meet its contract obligations to provide uranium promised in connection with nuclear power plant projects. Third, Moe was the lead director of Rackspace Hosting, Inc., a San
Antonio start-up that went public and grew to have over 5,000 employees in the U.S. and London.

Moe has served on a number of boards, both public and private. He has also served on several nonprofit boards in Denver and San Antonio, including his church. He has enjoyed every job throughout his career and every board experience. “I have been blessed with great opportunities in a variety of businesses and worked with many super people at many levels.”

Moe retired about three years ago when he and his wife moved to Lake Lyndon B. Johnson, west of Austin, Texas. He now has more time to enjoy his hobbies: fly fishing, quail hunting and golf. He is also a caretaker for his wife of 50 years who suffered a stroke a year ago that has affected her mobility. Moe and his wife have three sons and six granddaughters and their future plans include all of them. “My sons also enjoy my hobbies and our granddaughters are water rats so the lake is a regular meeting place for the family.”

Alumni Notes

Jim Tompkins (BSACC, MACC 1998) was recently promoted to Director of Accounting and Purchasing for the Community Blood Center of Greater Kansas City, a nonprofit Blood Center subsidiary of the New York Blood Center. Congratulations, Jim!

Job Opportunities

Zayo Group Holdings, Inc. is seeking a Director of Capital Accounting and a Capital Accounting Manager. Please see the postings for additional information.

Marketo is seeking a dynamic Billing Analyst and Collections Specialist to join their fast-growing software company. Please see the postings for additional information.

Please see du.edu/pioneercareers for additional job opportunities.

[Return to top]

Faculty Updates

Assistant Professor Adam Greiner, PhD, CPA presented his research “Characteristics of Managerial Tone Priced by Auditors: Evidence Based on Annual Letters to Shareholders of Large U.S. Firms,” co-authored with Associate Professor Lorenzo Patelli at a Text Analysis in Accounting conference in New York City on March 9, 2018.
Professor Hugh Grove, DBA will retire at the end of the Spring quarter. To commemorate his time at Daniels and honor his impact, the School of Accountancy is preparing a memory book. Please send anything you would like to include to kristen.dimig@du.edu. This could include: personal notes or memories, pieces of wisdom, a favorite joke of his or anything else.

— [Return to top] —

On the Lighter Side - Humor from Hugh Grove

New Mexico Chili Cook-off

Judge #3 was an inexperienced chili taster named Frank, who was visiting from Gering, Nebraska.

Frank: "Recently, I was honored to be selected as a judge at a chili cook-off. The original person called in sick at the last moment and I happened to be standing there at the judge's table, asking for directions to the Coors Light truck, when the call came in. I was assured by the other two judges (native New Mexicans) that the chili wouldn't be all that spicy; and besides, they told me I could have free beer during the tasting, so I accepted and became Judge #3."

Here are the scorecard notes from the event:
CHILI # 1 - MIKE'S MANIAC MONSTER CHILI

Judge # 1 -- A little too heavy on the tomato. Amusing kick.
Judge # 2 -- Nice, smooth tomato flavor. Very mild.
Judge # 3 (Frank) -- What is this stuff? You could remove dried paint from your driveway. Took me two beers to put the flames out. I hope that's the worst one. These people are crazy.

CHILI # 2 - EL RANCHO'S AFTERBURNER CHILI

Judge # 1 -- Smoky, with a hint of pork. Slight jalapeno tang.
Judge # 2 -- Exciting BBQ flavor, needs more peppers to be taken seriously.
Judge # 3 -- Keep this out of the reach of children. I'm not sure what I'm supposed to taste besides pain. I had to wave off two people who wanted to give me the Heimlich maneuver. They had to rush in more beer when they saw the look on my face.

CHILI # 3 - ALFREDO'S FAMOUS BURN DOWN THE BARN CHILI

Judge # 1 -- Excellent firehouse chili. Great kick.
Judge # 2 -- A bit salty, good use of peppers.
Judge # 3 -- Call the EPA. I've located a uranium spill. My nose feels like I have been snorting Drano. Everyone knows the routine by now. Get me more beer before I ignite. Barmaid pounded me on the back, now my backbone is in the front part of my chest. I'm getting drunk from all of the beer.

CHILI # 4 - LISA'S LEGAL LIP REMOVER

Judge # 1 -- Meaty, strong chili. Jalapeno peppers freshly ground, adding considerable kick. Very impressive.
Judge # 2 -- Chili using shredded beef, could use more tomato. Must admit the jalapeno peppers make a strong statement.
Judge # 3 -- My ears are ringing, sweat is pouring off my forehead and I can no longer focus my eyes. I burped, and four people next to me needed paramedics. The
contestant seemed offended when I told her that her chili had given me brain damage. Sally saved my tongue from bleeding by pouring beer directly on it from the pitcher. I wonder if I'm burning my lips off. It really ticks me off that the other judges asked me to stop screaming.

CHILI # 5 - VARGA'S VERY VEGETARIAN VARIETY
Judge # 1 -- Thin yet bold vegetarian variety chili. Good balance of spices and peppers.  
Judge # 2 -- The best yet. Aggressive use of peppers, onions, garlic. Superb.  
Judge # 3 -- My intestines are now a straight pipe filled with gaseous, sulfuric flames. I soiled myself, and I'm worried it will eat through the chair. No one seems inclined to stand behind me except that Sally. Can't feel my lips anymore.

CHILI # 6 - SUSAN'S SCREAMING SENSATION CHILI
Judge # 1 -- A mediocre chili with too much reliance on canned peppers.  
Judge # 2 -- Ho hum, tastes as if the chef literally threw in a can of chili peppers at the last moment. **I should take note that I am worried about Judge #3. He appears to be in a bit of distress as he is cursing uncontrollably.**  
Judge # 3 -- You could put a grenade in my mouth, pull the pin, and I wouldn't feel a thing. I've lost sight in one eye, and the world sounds like it is made of rushing water. My shirt is covered with chili, which slid unnoticed out of my mouth. At least during the autopsy, they'll know what killed me. I've decided to stop breathing. It's too painful. If I need air, I'll just suck it in through the four-inch hole in my stomach.

CHILI # 7 - BIG TOM'S TOENAIL CURLING CHILI
Judge # 1 -- The perfect ending, this is a nice blend chili. Not too bold but spicy enough to declare its existence.  
Judge # 2 -- This final entry is a good, balanced chili. Neither mild nor hot. Sorry to see that most of it was lost when Judge #3 passed out, fell over and pulled the chili pot down on top of himself. Not sure if he's going to make it. Poor fellow, wonder how he'd have reacted to really hot chili?  
Judge # 3 -- No report

[Return to top]