

## New techniques help to solve murder case

MADRAS (AP) — The unsolved disappearance of a girl, new forensic techniques and a misguided attempt at reward money helped authorities solve a 15-year-old murder case and convict two men.

Roger Dale Beck, 44, and John Arthur Ackroyd, 43, have been convicted of aggravated murder for raping, stabbing and shooting Kaye Jean Turner, who was attacked while jogging in the Camp Sherman area.

A Jefferson Circuit Court Jury convicted Beck Monday night. Ackroyd was convicted last month.

Turner, 35, of Eugene, disappeared on Christmas Eve 1978 when she went jogging in the Santiam Summit community of Camp Sherman, where she had been vacationing with her family.

Her remains were found eight months later. She had been shot and stabbed.

Ackroyd had reported seeing Turner on the day she disappeared.

Ackroyd led police to her remains eight months later, saying he had stumbled across some of her clothing while he was walking his dog.

"He was trying to go for the reward money," said Jefferson County District Attorney Bill Hanlon. "If he could have kept his mouth shut, this case would have gone nowhere."

However, authorities didn't have enough evidence to proceed and the case remained unsolved.

Hanlon credits the Linn County sheriff's office with helping break the case in 1990, when they began investigating Ackroyd again, this time in the disappearance of his stepdaughter, Rachanda Pickle, 13, in Santiam Canyon.

Further help in cracking the Turner case came last year, when new forensic tests on her remains showed she had been shot and stabbed.

"We didn't know prior to 1992 that she had been shot and stabbed," Hanlon said. "X-ray work done on a shirt showed a lead fragment similar to a bullet fragment imbedded in shirt material."

Turner's husband, Noel Turner, said Tuesday that he had not been sure that a guilty verdict would be returned in Beck's trial.

## Espresso man shapes appetites

PORTLAND (AP) — Away from his own Portland espresso bar, when he is desperate for a good espresso, Alex Fisenko asks to see the person in charge. He hands over his business card: Espresso Coffee Consultants, it reads. Stores-Marketing-Training.

"I usually charge \$750 a day for my consulting," he tells the person, "but for you, I will trade some of my knowledge for one cup of espresso if I may make it myself."

Espresso has been the center of Alex Fisenko's existence for a long time — before lattes scented the air in corporate offices, before espresso blends became as common as chewing gum, before Seattle boasted its first espresso bar.

And since 1986, the man who helped shape the San Francisco Bay area's appetite for espresso has made Portland his home base, quietly operating American Espresso — a coffee and yogurt shop on the edge of Portland State University.

Ukrainian-born Fisenko set his sights on enlightening Americans about coffee: The bottomless cup of dishwater — a fixture of American restaurants — wasn't worth the water it was brewed with. A man with strong opinions and an impatience for red tape, he approached his mission with a mixture of persistence, enterprise and intelligence.

At 56, Fisenko has mellowed since 1969, when he opened the 3-Cs, a pioneering espresso bar in Berkeley, Calif. It seated seven and took in \$45 on a typical day. He went on to open a total of 16 places specializing in espresso drinks — not food, not socializing — in Berkeley, San Francisco, Sacramento, Portland, Ann Arbor, Mich., and Columbus, Ohio.

American Espresso is big and walled with windows, with all the charm of a poster-decorated cafeteria. Professors and backpack-toting students frown into textbooks and binders, a pencil in one hand and a \$1.50 tall double latte in the other.

Fisenko eyes his place like a watchful mother. Cool, damp mornings — espresso-drinking weather — elate him. And college neighborhoods suit his open-shirt, sassy sensibility. Tell Alex Fisenko, "Give me a second," and he'll let you know when a second is up.

The silver-haired Fisenko is full of stories, and he moves his hands like butterflies in flight as he tells them: The day the police came to Coffee Renaissance in Berkeley to question him about Patty Hearst, who stopped in regularly with her walrus-mustached boyfriend and ordered mochas.

The time in San Francisco when an elegant customer turned out to be Dr. Ernesto Illy — famed in coffee circles — who invited Fisenko, his wife, Oksana, and their son to visit his roasting plant in Trieste, Italy. Opening day a year and a half ago at his espresso bar in Ohio State University's student union, when all of 17 customers showed up. Half were foreigners, he says with a laugh, and the rest were Seattle natives — thrilled to find espresso.

Fisenko entered the espresso business with a friend in 1965, importing and selling Gaggia espresso machines. He rigged a machine in the back of his station wagon, offering sample cappuccinos to prospects. The usual response was, "Tastes good, but no customer is going to order one."

Fisenko kept at it; his espresso bars followed. In the fall of 1974, Dave Olsen — now Starbucks' senior vice president for coffee — spent a couple

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— Milt Mountanus, coffee roaster

of days hanging around Coffee Renaissance, a larger cafe that Fisenko opened in the early 1970s on Berkeley's Durant Avenue.

While Olsen, 47, sees his business style as very different from Fisenko's, he credits the elder man with prodding him into taking a risk with espresso. And in the spring of 1975, Olsen bought a Gaggia from Fisenko and opened a cafe near the University of Washington.

Coffee Renaissance was a bohemian place, decorated with burlap coffee bean bags and frequented by hippies. On the menu board, next to "Espresso — 35 cents," Fisenko wrote: "If you don't know what it is, don't order it. Try a cappuccino." The message struck some people as amusing, others as unfriendly. Either way, the spot was a turning point for him.

"The lines were around the block in Berkeley to his espresso businesses," recalls Milt Mountanus, a third-generation San Francisco roaster who handled the only supply of fancy green beans in the United States in the 1970s. "I furnished the coffees; he made the decisions — and the decisions were made on taste, not price. Almost everybody started copying what he was doing, right away."

In 1981, when Fisenko's landlord took over Espresso Experience — one of his Berkeley cafes — Fisenko decided to break away from university neighborhoods. A reluctant leasing agent agreed to rent him a space in the heart of San Francisco's business district. "These aren't a bunch of hippies," he warned Fisenko.

At that time, lattes and cappuccinos were 65 cents. His first day at Embarcadero Center, Fisenko pulled in \$18. On the second day, \$20.

On Day 3, he hung signs all over the building, advertising the newest Espresso Experience.

"Listen to what happened," says Fisenko, chortling. "Those three-piece guys, these women in blouses and high heels and lipstick, come up and say, 'Hey, Alex, remember me? I used to hang around with you when I was going to Berkeley and now I am a financial adviser,' or a lawyer. And those people were desperate for espresso."

In 1986, he moved to Portland and sold his Embarcadero Center business. The Northwest, he believed, was ripe for espresso.

A year later, Boyd Coffee Co. temporarily hired Fisenko to set up new coffee stores in Portland and Seattle. Boyd's roastmaster worked with him on a blend to serve in American Espresso. And the company recently bought one of Fisenko's Ann Arbor coffee bars.

Fisenko dreams of the day when it's possible to stroll into a Denny's in Iowa and get a decent espresso. "Then I know," he says, "my life's mission will have been achieved."

## UCLA cited for its crematory's fumes

LOS ANGELES (AP) — UCLA was cited earlier this year because its campus crematory was sending fumes into medical school offices, it was reported today.

State investigators cited the university in August for operating an improper venting and exhaust system and also for violating worker safety regulations, the *Los Angeles Times* said.

The incinerator was used by the UCLA, School of Medicine to cremate cadavers. It was shut down last week following the discovery of bloody scalpels, syringe needles and other haz-

ardous waste among cremated remains that were to have been buried in Santa Monica Bay.

The captain of the boat discovered the waste when a bag of human remains accidentally broke open.

UCLA officials called the mixing accidental, but investigations into possible civil and criminal violations are underway.


The August citations by the California Occupational Safety and Health Administration said emissions from the UCLA crematory were entering medical

school offices.

The university said the bodies were being burned at temperatures lower than necessary to kill bacteria and eliminate odors, the *Times* said.

"As far as we know, the repair of the incinerator took care of that," David Meyer, the medical school's faculty research coordinator, said Monday.

But Lianne Lund, student affairs officer at the medical school, said employees reported headaches and nausea from fumes coming from the venting system as late as Oct. 20.



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