



**HOLYOKE
COMMUNITY
COLLEGE**

SPRING 2016

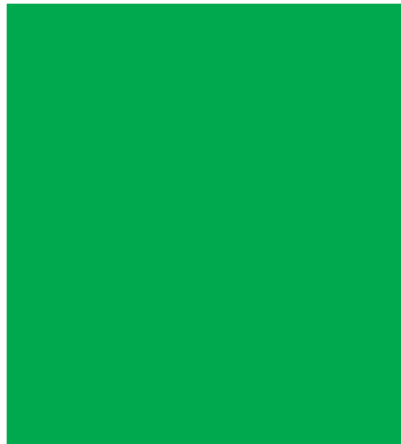


ONE CAMPUS, ONE THEME

HCC TURNS ITS FOCUS ON FOOD

— Food Defines Alumni Careers

PLUS: 'AN EXTRAORDINARY LEGACY'
HCC Celebrates the Center for Health Education



Dear Alumni



Bonnie Zima Dowd
Director of Alumni Relations



Dawn E. Bryden, '89
President, Alumni Council

The next best thing to eating and sharing food is talking about it.

Thus, the theme of this issue is "Food," and it's an extension of the college's new two-year initiative: "One Campus, One Theme."

Yes, food is the conduit for engagement this year and next at HCC. It's been discussed in courses, explored through an array of student activities, purchased and prepared at a wide array of special events. Now, we're taking the theme off campus and bringing it to you. We want our alumni and friends to be a part of the conversation and share the power of food to create community.

Food. It touches our lives in so many different ways, and the relationships that HCC alumni have with food are as varied as the produce in a grocery store. Discover their connections to food starting on Page 9.

Food is also one of our most basic human needs. Yet, a new study by researchers at the University of Wisconsin's HOPE Lab finds one in five community college students can't afford to eat, and 80 percent of the total cost of a year in community college is books, transportation, health care and food. So, how can a student possibly focus in class, concentrate on homework, or power through finals while struggling with hunger pains?

Hunger is a growing problem on college campuses nationally, and it's a real issue for some HCC students, who trade off food to cover the cost of tuition, books and other expenses. Food insecurity or the lack of nutritional food is prevalent. Thankfully, the college is creating a formal campus food pantry to address the problem. Beginning this spring, students will be able to seek out the help they so desperately need. Any current, registered student can visit the pantry, which operates on the honor system. Students can self-refer. Faculty and staff can also make referrals.

We're proud to say that in addition to financial aid, academic advising and career counseling, the newest major student resource at HCC is the food pantry. If you would like to make a donation of a grocery store gift card, that would be greatly appreciated to help replenish the food pantry with necessary items.

Happy spring! Happy gardening!



As we were finishing this issue, HCC President Bill Messner announced his retirement, effective July 31. The college's third president, Bill has served HCC for more than twelve years. He and his wife, Ellie, will be relocating to the Eastern Shore of Maryland to enjoy more time with family. The next issue of the *Alumni Connection* will highlight Bill's leadership and legacy.

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Empty Bowls fill pantry

Tina White knows what it's like to be hungry. "Once you've gone through that, you don't want other people to go through it," said the HCC liberal arts major from Ware. "I know there are students at HCC who are hungry." In December, White helped organize HCC's first Empty Bowls Fundraiser, which collected \$1,400 for the college's new food pantry. White, her ceramics teacher, Adero Willard, and students from the Visual Arts program spent weeks crafting bowls for the event, and then sold them for \$10 apiece. Buyers could choose to fill their bowls with one of the many homemade soups and stews on the menu. "Empty Bowls is something that a lot of organizations are doing to raise money for hunger," said Willard. White said she hopes Empty Bowls will become an annual HCC event.

Myriam Quiñones, coordinator of HCC's Multicultural Academic Services, holds a bowl of hot soup at the Empty Bowls Fundraiser.



Professor awarded national fellowship

HCC professor Vanessa Martinez was selected as a 2015 Leadership Fellow by the American Anthropological Association and honored in November at an award ceremony during the association's annual meeting in Denver, Colorado. The AAA Leadership Fellows program offers an opportunity for anthropologists early in their careers to learn about AAA and leadership opportunities and to encourage future leadership in the association. Martinez is a professor of Anthropology at HCC as well as coordinator of the Sociology/Anthropology department and the HCC Honors Program. Originally from San Sebastian, Puerto Rico, she is a trained cultural and medical anthropologist whose research specializes in how social inequities impact access to medical care and educational opportunities.

HCC professor Vanessa Martinez talks to students outside her office.



Author talks about the law

Michael Ponsor is certainly not the first lawyer or judge to try writing fiction. But, in 2000, Ponsor, a U.S. District Court judge, presided over the first death penalty case in Massachusetts in more than 50 years, and that experience informs the narrative of his debut novel, *The Hanging Judge*, a legal thriller. Ponsor visited HCC in October as part of the Authors@HCC book series, an event co-sponsored by the HCC Library and the Criminal Justice Department. "I just want to say, I love doing this," he said to a standing-room only crowd in the PeoplesBank Conference Center. "This is much more fun than putting people in prison." The double homicide that ignites the plot of Ponsor's book is set in Holyoke, but he made it clear the judge of the title is not based on himself nor is the death penalty trial at the book's center based on the one he presided over, the trial of Elizabeth Gilbert, a nurse at the U.S. Dept. of Veterans Administration Hospital in Northampton, Mass., who was convicted of murdering four patients by injecting them with lethal doses of epinephrine. Ponsor talked about his great love of the law, its relationship to fiction and the varied experiences he's had serving as a federal judge for the past 31 years. "It's fun," he said, "but there's a dark side to it."

Judge Michael Ponsor shakes hands after his talk.



Around Campus



Now serving: Downtown Holyoke

HCC's plan to relocate its Hospitality and Culinary Arts programs to a new facility in downtown Holyoke received a big boost in January when the Economic Development Administration awarded the college a \$1.55 million grant to renovate the lower floors of a historic building in the city's Innovation District. Once completed, the Center for Hospitality and Culinary Arts will occupy the first and second floors of The Cubit building, near the Massachusetts Green High Performance Computing Center and the city's new cobblestone Canal Walk and bridge. "This is an exciting federal grant that will bring economic development and more pedestrian traffic to downtown Holyoke," said U.S. Congressman Richard E. Neal, '70. This grant complements a previously announced state grant of \$1.75 million for equipment and furnishing for the center, which is expected to be completed next year.

U.S. Congressman Richard E. Neal announces a \$1.55 million federal grant for HCC during a January celebration at The Cubit building in downtown Holyoke.

HCC opens second Thrive center

Many first-time visitors to the Thrive financial success center at HCC have a mistaken impression of the services it provides. "Are you going to give me money?" is a question coordinator Crystal Colon, '06, has heard more than once. "I wish I could give you money," she tells them. "But what I can do is show you how to manage your money." Through free money skills classes, training workshops and related services, Thrive provides lessons that, in the long run, are more valuable than cash: how to create and maintain a budget, balance a checkbook, understand credit scores, file tax returns, and connect with community resources.

Since it opened in February 2015, Thrive@HCC — a joint venture of HCC, the United Way of Pioneer Valley and PeoplesBank — has served hundreds of people on the HCC campus, mostly students. In November, the three groups celebrated the grand opening of a second Thrive center at HCC's Picknelly Adult and Family Education Center in downtown Holyoke. "The Thrive center is here certainly to serve HCC students," said HCC president Bill Messner, "but it's here to serve the broader community as well, and while we've been doing some of that uptown on campus, in fact, we can do an even better job doing that downtown."

Thrive coordinator Crystal Colón, '06, talks about the success of the first Thrive center on the HCC campus.



Early tribute honors veterans

Veterans from near and far gathered on campus Nov. 4 for what was in all likelihood the largest Veterans Day celebration in HCC history. In past years, tributes have been held in the HCC Courtyard. This year, thanks to the organizing efforts of HCC student-veteran Ed Dice, '16, the event was relocated to the Bartley Center gymnasium to accommodate hundreds of expected guests, which included veterans from the nearby Holyoke Soldiers' Home. The day's events began with the arrival of the Patriots Guard motorcycle riders, who revved their way around Campus Road with a full police escort. Western Mass News TV broadcaster Ray Hershel served as master of ceremonies, followed by a succession of speakers and performers, including Samuel Innocent, vice chairman of the N.Y.C. Veterans Advisory Board and a former U.S. Army medic, and rock keyboardist Tod Howarth, formerly of Cheap Trick, who performed "Amber Waves," an original song he wrote to honor the flag and those in the military.

HCC student-veteran Ed Dice, right, presents guest performer Tod Howarth with a ceremonial flag at HCC's Veterans Day celebration on Nov. 4.

Alumni offer praise for faculty, staff

I can sincerely tell you that I had a wonderful experience at HCC. I had an excellent advisor and accounting professor, **Joseph Mauri**, and the rest of my professors were also top notch.

Catherine (Belden) Olson, 1978

Returning Vietnam veterans did not receive the same welcoming that veterans experience today. As a result, many had a hard time adjusting. When I returned home in the summer of 1971, I was not sure what I wanted to do with my life. In late August, I went to check out Holyoke Community College. I asked the woman at the Admissions office what I needed to do to apply for the spring semester. Overhearing our conversation, the director of Admissions asked me to come into his office. He asked why I wanted to wait until the spring semester. I responded that I thought it would be too late to apply for the fall semester, which was starting in a couple of weeks. He told me he could admit me but couldn't guarantee I could get a favorable schedule, as many classes were already filled. I signed up and selected courses that were still available. One of those courses was Accounting 101. I found out I liked the subject, and it came easily to me. A great professor (**Joseph Mauri**) also made it enjoyable and interesting. I went on to get a four-year degree, become a CPA, and had a rewarding and successful 40-year career. Who knows where I would have ended up had it not been for that Admissions officer?

Richard S. Silverman, 1972

Note: In 1972, HCC's dean of Admissions was James D. Trace.

The late **Gary Beluzo**, professor of environmental science, was in my view an outstanding teacher. His enthusiasm for his subject was contagious and his respect and concern for the environment ahead of his time. I was Gary's student and found his commitment to teaching a significant contribution to community awareness and the role our environment plays in maintaining good health. He will be missed!

William "Bill" Mathison, 2001

Note: Prof. Gary Beluzo died in 2014.

HCC was a great experience for me. I had attended the college on and off. It was a long haul and I had lots of life experiences along the way that were obstacles to the time I could devote to school (my father's passing, marriage, children, full-time job, etc.). I could have never have done it without the support I received from the professors and counselors. **Cindy Scavone** (in Continuing Education) became like family to me; followed by **Mark Broadbent** (Transfer Affairs coordinator), who saw me through my last semester. **Linda Peters** was the professor for my last class. She was absolutely terrific and inspired me to keep my commitment. For all these reasons, I will always be grateful. Thank you.

Tammy L. Lauder, 2006



Professor Gary Beluzo

"His enthusiasm for his subject was contagious and his respect and concern for the environment ahead of his time."

Alumni Viewpoint

Tell us what you think about what you read in each issue. Send letters of no more than 200 words to alumni@HCC.edu. Please include your name, class year, home address and telephone number. Letters reflect the opinions of the writers and not necessarily those of the Alumni Connection or HCC.

‘An Extraordinary Legacy’

HCC celebrated the grand opening of the Center for Health Education in October, welcoming hundreds of students, alumni, faculty, staff, elected officials and community members into the new home of the school’s nursing and radiologic technology programs, a facility U.S. Congressman Richard Neal, '70, called an “extraordinary legacy.” Here’s a few scenes:

Photography by Chris Yurko



1. NURSING STUDENT LESLEY SANTANA, '17; 2. STUDENT LISA LADAS, '16; U.S. REP. RICHARD E. NEAL, '70; 3. RAD-TECH STUDENTS PREPARE A DEMONSTRATION.

OPPOSITE PAGE, 4. RAD-TECH STUDENT EMILY BERMUDEZ, '16, JOAN SOBON, AND HOLLY MARTIN-PEELE, '97, RAD-TECH PROGRAM DIRECTOR; 5. HCC STUDENT FRANCISCO ORTIZ-PAGAN TENDS TO AN “INFANT” IN THE PEDIATRIC SIMULATION ROOM; 6. WILLIAM FOGARTY, HCC VICE PRESIDENT OF ADMINISTRATION AND FINANCE, AND HOLYOKE MAYOR ALEX MORSE; 7. CELESTE VALDEZ, '14, RUTH AMADOR, '05, AND NURSING STUDENT SARAH MOQUIN, '16; 8. THE CENTER FOR HEALTH EDUCATION; 9. PATRICIA GRENIER, '77, LISTENS CAREFULLY.



SOWING IT GROW

One Campus One Theme

HCC puts its focus on food



CULINARY ARTS STUDENTS PREPARE DESSERT FOR A SUSTAINABLE HARVEST DINNER, THE KICK-OFF EVENT FOR “ONE CAMPUS, ONE THEME” IN OCTOBER.

LIVING IT RAISING IT

By CHRIS YURKO

One day in mid-December, psychology professor Jack Mino stood in an out-of-the-way corner of the HCC Culinary Arts kitchen. He wore a white apron over a black, short-sleeved T-shirt and a sly smile on his gray-bearded face.

Scattered about various workstations were students from one of his classes, “LC 201: All Things Connect, Living with Nature in Mind,” a Learning Community course that examines sustainability through the study of EcoPsychology and Environmental Literature.

They were all wearing white aprons too, and each was engaged in some kind of culinary activity – cutting kale, collard greens and peppers, dicing onions, chopping garlic, peeling pears and potatoes.

By their sides were students from “Culinary Arts 105: Special Events Skills.” They were all fully attired in their white chef’s coats and hats.

The two classes had met twice before during the semester to talk about food and plan a four-course meal they could cook together and share.

“This,” said Mino, “is our food finale.”

The collaboration was the direct result of “One Campus, One Theme,” a two-year focus on food that began with the Fall 2015 semester. The goal behind this new initiative was to infuse a single topic throughout campus life that would lead to new connections between classes, enhance learning and broaden students’ understanding of the world, essentially

CLOCKWISE, CULINARY ARTS STUDENT TESSA MORNEAU SERVES HORS D’OEUVRES AT THE SUSTAINABLE HARVEST DINNER; A DISPLAY OF FOOD-RELATED BOOKS IN THE HCC LIBRARY; PIGNATARE’S FARM FROM WESTFIELD VISITS CAMPUS.



BRAISING IT PICKI



CLOCKWISE, HCC ADJUNCT PROFESSOR CARIN ZINTER HOLDS HONEYCOMB FROM HER HOME-BASED BEEKEEPING OPERATION; CULINARY ARTS STUDENT JESSICA DELGADO SHOWS SUSTAINABILITY STUDIES MAJOR SEAN TOUSEY-PFARRER HOW TO CUT AN AVOCADO FOR AN END-OF-THE SEMESTER FOOD FINALE. *QUE POR AUT DOLUPTAS SIM UT VELITATIUR REIUR? QUI*



exposing the entire campus to the type of integrated learning that has been so successful in HCC's Learning Community classes (See "LCs Turn 20," in AC Spring 2014).

"What this does is to create an opportunity for the whole campus to focus on one thing, together, and that helps to create community," said Monica Perez, interim vice president of Academic Affairs.

Brainstorming sessions last spring involving dozens of faculty and staff led to the selection of food as the theme with the most potential. That was divided into seven subcategories: Food Stories; Food Production; Food Culture; Food Health; Food Science; Food Policy; and Food Justice.

"If you look at those topics, they're actually not separate. You could really start anywhere and you will eventually connect to those other areas," said Mino, coordinator of HCC's Learning

continued on page 10

ING IT SHIPPING IT



TOP, JESSICA BOOTH AND JONATHAN MENDEZ DELIVER BREAKFAST TO HCC SPANISH PROF. MÓNICA TORREGROSA FOR OPERATION CHRISTMAS, A STUDENT SENATE FUNDRAISER; CENTER, CULINARY ARTS STUDENT ALEX FRIEDMAN CARRIES A PLATTER FULL OF EGG-STUFFED BUTTERNUT SQUASH RAVIOLI INTO THE PICKNELLY DINING ROOM.

In the Classroom Norman Boucher, '85



Make one cup of soup based on a recipe for three gallons: That assignment in a Culinary Arts class at HCC taught 1985 graduate Norman Boucher a skill he has used throughout his food service career.

"I learned to read a recipe and adjust it," he said. "If you don't know how to read a recipe, you'll never succeed."

On a Tuesday morning in December, Boucher was busy supervising 10 seniors at Chicopee Comprehensive High School as they prepared food to serve to faculty and students in the school's restaurant. A recipe for spinach salad for four lay on a stainless steel counter in the kitchen. The students would need to prepare it for 200.

A Culinary Arts instructor at the school since 2007, Boucher laid out the plan for the morning. They would need to fill 180 cream puffs and make 100 more. Their jobs included partially steaming broccoli, warming up cheese sauce in a double burner, stuffing chicken breasts, and applying brown sugar and cloves to large hams.

"You have to work smart," he told them. "Employers will see if you're wasting your motion. I don't like to see people doing anything aimlessly."

Like many chefs, Boucher started his career washing dishes. His first job was at

a steak house when he was still a teenager at Springfield's Cathedral High. He slowly moved up the ranks. "I couldn't believe they were paying me to work with this good food," he said.

At 22, he went to work for Grace Food Services of Springfield. The owner, Gregory Contos, taught hospitality management at HCC and paid for Boucher's classes. "I learned how to cost food and how to price menus," he said. "If you learn the management end of the business, you can get better jobs."

He worked at Springfield College from 1987 to 2001 as food production manager and later food service director. In 1996, the American Culinary Federation certified him as an executive chef. "It stepped me up again to a whole new level," he said. "Sauces, carving prime rib, sautéing – I can show you anything."

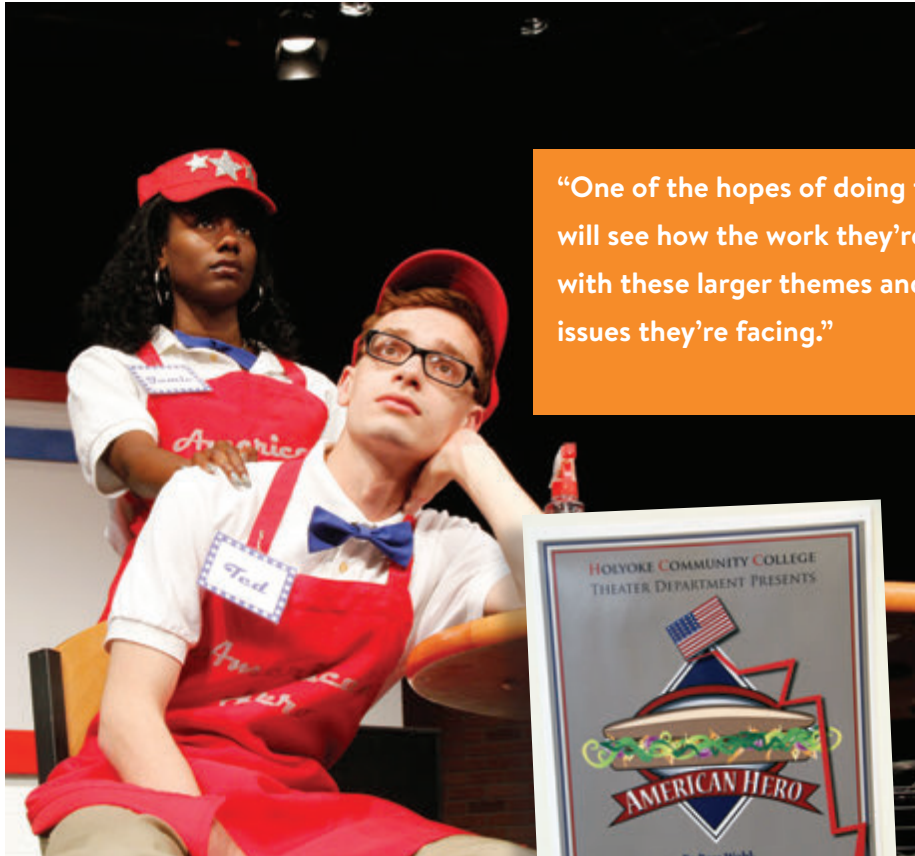
In 2004, Boucher and partner Hubert Gottschlicht opened the Munich House restaurant in Chicopee. He sold his shares in 2007 and was offered the teaching job at Chicopee Comp.

"You need to do the same things as running a restaurant," he said. "The difference is that it's students, not employees. You can send them to the office, but you can't fire them."

— RONNI GORDON

MAKING IT BAKING IT

continued from page 8



“One of the hopes of doing this is that students will see how the work they’re doing connects with these larger themes and contemporary issues they’re facing.”

— Prof. Jack Mino



ABOVE, STUDENTS LARISA POLK AND RYAN ZERA PLAYED “SANDWICH ARTISTS” IN THE HCC PLAY “AMERICAN HERO.” BELOW, JAMS, JELLIES AND PRESERVES ON SALE FROM PIGNATARE’S FARM AT HCC.



Communities and one of the driving forces behind “One Campus, One Theme,” which was modeled after a similar program at Seattle Central College in Washington that focused its campus-wide attention on water. “One of the hopes of doing this is that students will see how the work they’re doing connects with these larger themes and contemporary issues they’re facing.”

In the first semester, more than 40 HCC classes participated in some way. Instructors from a broad range of academic areas — nutrition, English, biology, art, human services, Spanish, anthropology, history, electronic media, English as a Second Language and more — have chronicled their assignments and class projects on a “One Campus, One Theme” web site.

A selection of food-related readings from one particular English class includes “Why McDonald’s Fries Taste Good,” by Eric Schlosser; “Consider the Lobster,” by David Foster Wallace; “On Dumpster Diving,” by Lars Eighner; “The End of Cooking,” by Michael Pollan; and *Eating Animals*, by Jonathan Safran-Foer.

Students have watched documentaries on the food industry, such as “Food Inc.” and “Cowspiracy” and visited Margaret’s Pantry in Holyoke to sort canned goods. In commercial art classes, students studied the work of Temple Grandin, who designs systems for the humane treatment of livestock. Students in Spanish 102 discussed how food affects mood in the film “Like Water for Chocolate.”

In Introduction to Human Services, students researched food insecurity, food deserts, and malnutrition and investigated food programs for the poor. ESL students interviewed native English speakers

EATING IT BEATING IT

about American food habits. A Learning Community class combining biology and statistics chose salmonella as a “disease of the week.”

The lessons are sinking in.

“I’m thinking about becoming a vegetarian because we did a section on animal liberation,” said psychology major Laura Martin, ’16, a student in Mino’s “All Things Connect” LC. “I knew beforehand that animals were not treated well on large factory farms, but it just really hit home when we started studying it.”

The entire Biology Department, from survey classes all the way up through Microbiology and Human Anatomy and Physiology, used Michael Pollan’s book *Cooked: A Natural History of Transformation* as a principle text and a jumping off point for all sorts of food-related lessons. Students studied fermentation and microbial succession in the making of sauerkraut; the importance of emulsifiers, such as mayonnaise, as cooking agents; the difference between yeasts and molds and their use in making bread, cheese, yogurt and wine; the role of gut microbes in digestion.

In “Bio 107: Fundamentals of Cell and Molecular Biology,” students employed the Scientific Method to bake cookies, varying the amounts of flour, salt, sugar and eggs and gathering data on texture and sweetness.

Students in Heather Gilpin’s “General Biology for Non-Majors” class constructed large-scale edible plant and animal cells, built models of DNA molecules out of Twizzlers and marshmallows and sorted combinations of different colored M&Ms to study genetics and evolution. “Even just that manipulative piece with food helped them to understand the concepts a little bit more,” Gilpin said.

Aside from playing with actual food, Gilpin’s class also studied factory farming, microwave cooking, genetically modified organisms, the effects of vitamins and minerals on the human body, and the genetic and environmental factors that can

In the Office Natali Flores, ‘06



Natali Flores always knew she wanted a career that involved helping people, but she wasn’t sure what that would be until she met with her advisor at HCC and took an assessment that placed her in the social services field.

“I started taking sociology and psychology courses and decided that was for me,” she says.

The first person in her family to go to college, Flores graduated in 2006 with an associate degree in arts and sciences. She got a bachelor’s degree from Westfield State University, where she majored in social work.

She is currently WIC director at the Valley Opportunity Council in Holyoke, where she started as a social work assistant. After that, she was a daycare social worker, then assistant director for the WIC program, and, as of last October, the director, supervising eight nutritionists and the operations side of the program.

“I had my daughter when I was a senior at Westfield State, and I was a WIC participant myself,” said Flores, who lives in Chicopee. “I know the importance of the program. I got a lot of information and reassurance as a first-time mom.”

WIC – Women, Infants and Children – is a federal program for low-income, pregnant and post-partum women, infants, and children up to age 5 who are at nutritional risk. (Fathers and other caregivers of children under 5 are also eligible to participate.)

Participants receive food subsidies, nutrition education, breastfeeding support, healthcare referrals, health screenings, nutrition

counseling, immunization and substance abuse referrals.

Part of her job is encouraging better eating habits. Last year, Massachusetts switched from a check to a debit card food voucher system with a list of approved foods in four categories: whole grain options, fruits and vegetables, protein, and dairy. Participants receive additional coupons to purchase fresh fruits and vegetables at participating farmers markets. “We never want to scold people,” Flores said. “We try not to make huge changes, to concentrate on one thing so it’s not overwhelming. We say, ‘What are healthy alternatives to chips, like whole grain crackers or kale chips.’ A lot of people are eating fast foods or processed foods, and we say, ‘Can you throw in some vegetables and maybe eventually replace the SpaghettiOs with noodles?’”

Participants receive colorful handouts in English and Spanish, such as a “Daily Food Plan to Make Your Child a Healthy Plate,” with food groups and how much to give children of different ages. They also get fact sheets such as “25 Healthy Snacks for Kids” and recipes using WIC-approved ingredients. These include homemade applesauce, a basic hummus recipe, broccoli soup, and homemade granola.

“It’s great,” she said, “when they come in and talk to the nutritionists about the changes they’ve made and they say that we’re part of that change.”

— RONNI GORDON

In the Street Josh Venne, '08



On any given day, from April to October, you will probably find Joshua Venne, '08, serving up eclectic dishes like fried glass noodles, braised pork leg and pumpkin daikon coconut curry from the inside of a bright red food truck in Beacon, N.Y.

Venne (right, in above photo) and his business partner, Dalton Edwards, operate a gourmet food truck called The Beacon Bite. The two wanted to own and operate their own business without the costly investment of a traditional brick-and-mortar restaurant, Venne said.

"We are inspired by what's in season, current trends and heavily by recent travels," said Venne, who was traveling this winter, exploring the cuisine and traditions of Taiwan and Japan. "I love to offer nontraditional food in the U.S. and love the fact that I can show people new ingredients and preparation variances."

Venne graduated from Holyoke Community College in 2008 with a certificate in Culinary Arts. He met Edwards as a student at the Culinary Institute of America in Hyde Park, N.Y. Two years ago, they started up The Beacon Bite, which has already gained notoriety by winning "Best Food Truck" in New York's Hudson Valley, success he partly credits to his HCC education.

"The chef instructors in the HCC culinary program really brought a lot to the table," said Venne, 26. "They all had tons of varied experience, including restaurant ownership."

In his restaurant class at HCC, Venne recalls putting on a lunch for more than 50 people, creating new themes each week, and helping create menus that included cuisine such as

braised lime-thyme chicken over rice and peas and a rum cheesecake.

"Nothing can replace actual experience," he said. "Going to school will also give cooks a good leg up on other potential job candidates. School can really round out a young and hungry cook."

The Beacon Bite's business model prioritizes local food. Venne has even taken "local" as far as petting the goats at Sprout Creek Farm in Poughkeepsie, N.Y., that produce the milk for the goat cheese used in his fritters. He can see firsthand that the animals are healthy and treated well. "We really believe in making strong connections with who is making our products," he said. "We know exactly where the food is grown and who is growing it."

He also uses his cooking talents to help organizations in need raise awareness and money. For example, he preserved some of last season's harvest at Glynwood Farm in Cold Spring, N.Y., for resale at its farm store to generate revenue for the nonprofit operation, he said.

"It's pretty sweet to know people can enjoy fresh, organic, local tomato sauce in the heart of February, made by me, while I'm not even in the U.S.," he said.

When planning the offerings for his food truck, Venne is very conscious about keeping meals affordable for his customers. "Fine dining is dying out a bit and mobile food and fast casual concepts are taking over," he said. "Although, if I see one more hot dog or mac 'n cheese truck, I may implode."

— JUDITH KELLIHER

cause cancer: "Does food play a part in that? And where does our food come from?"

These were not questions she had ever explored before in Biology 101.

Outside classrooms, the food theme was evident all over campus.

It kicked off in October with a free Sustainable Harvest Dinner, organized by the Culinary Arts program, which also put together a Columbian Exchange Dinner and HCC's first Farmers Market Festival.

The HCC Library created an extensive online catalog of food-related resources and put together a large display of fiction and nonfiction books about cooking and food. For its Fall 2015 and Spring 2016 productions, the Theater Department chose plays with food-related themes: "American Hero," about low-wage workers in a toasted sub shop; and "The Whale," about a 600-pound man slowly eating himself to death.

There were food-related films. The Conservation Biology class sponsored "Chocolate Country" and offered free samples of fair trade chocolate. HCC Health Services and Wellness Promotion presented "Someday Melissa," the true story of a young woman who died from bulimia.

Student Activities invited local farms to set up stands in the HCC Courtyard every week. HCC celebrated Pickle Day, Popsicle Day, Eat an Apple Day, World Food Day, National Food Day, and Maple Syrup Day. There was a homemade cookie swap and demonstrations of honey harvesting. A select vegetable was featured every month. "Week @ a Glance," the campus activity calendar, began running a "Recipe of the Week."

"We know that food brings people together," said Student Activities coordinator Elizabeth Golen, "so when they chose that theme, we thought, this is perfect. It's going to be easy to adapt to everything we do."

The stick-thin frozen loaves must first be properly thawed, then retarded (refrigerated) overnight, according to strict specifications, to slow the rise of the dough. Next, they must be proofed, that is, left to rest at room temperature to activate the yeast, and, naturally, baked correctly.

“Good bread cannot be rushed,” says Carline McCarthy, '66.

How to bake good bread is one of the many lessons about food preparation and service Carline and her husband Joe McCarthy have learned over the past 29 years as franchise owners and development agents for the Subway corporation.

In fact, just about everything the McCarthys know about the food business they learned from Subway.

“I’d say so,” said Joe. “It’s a pretty simple system, if you follow the rules.”

Joe, '65, was a liberal arts major at HCC before he transferred to American International College to study history. Carline, '66, trained at HCC to be a medical secretary and worked in that field for several years before heading to Westfield State for her teaching degree.

He taught high school history in Holyoke for 18 years. She was an elementary school teacher for 14.

They bought their first Subway franchise in 1987, on St. James Avenue in Springfield.

“As we were teaching, we were looking for some kind of a business,” Joe said, during a December trip back to campus, “and we looked at many. We went down to the Subway headquarters in Milford, Conn., and we liked what we saw.”

They bought a second franchise soon after, in Joe’s hometown of Holyoke, this one with a friend and fellow HCC alum, Howard Greaney Jr., '63, now a city councilor.

They liked Subway so much they applied to become development agents and were approved.

“We actually sell the franchises,” said Joe. “We help people find a location, negotiate a lease, talk them through the building process. Then, once they’re open, we inspect the stores once a month to make sure they’re doing



In the Business Carline, '66, and Joe McCarthy, '65

everything properly.”

Under the business name Subway Development of Mass. Inc., the McCarthys own and operate five Subway franchises in western Massachusetts and oversee another 95, including the one in the HCC Campus Center. That franchise is owned by HCC and managed by food services director Mark Pronovost, '81.

According to the McCarthys, most Subway franchisees start off the way they did, looking for an opportunity to own a business, but without necessarily much background in food service. Subway runs a two-week training program for new owners where they spend half the time in a classroom and the other half working in a store, learning both food service and business operations.

“Our office and staff support those store openings, which helps them get on their feet,” said Carline.

Subway has changed dramatically since the McCarthys started out. For one thing, the number of stores has increased from about 1,000, all in the U.S., to more than 23,000 worldwide today.

The menu has changed as well, to keep up with industry trends and more health conscious eating habits.

“When we first started we only had two breads: white and wheat,” said Carline. “Over

the years Subway has developed some gourmet breads to enhance the flavor profile of the different sandwiches.”

More recently, Subway has begun to offer gluten-free options, lowered the sodium-content in its cheese and removed preservatives from its turkey and roast beef.

“We have a big research and development department at Subway headquarters and they’re continually testing and coming up with new products,” said Joe.

In the pipeline: antibiotic-free chicken and carved turkey breast.

“It’s going to be a thicker cut,” said Carline. “Not typical deli.”

In 2002, the McCarthys, who still live in Holyoke, were honored by HCC with a Distinguished Alumni Award for their contributions to the college. They operate their small company from an office in Easthampton, just over Mount Tom.

Joe is the president and Carline secretary-treasurer, but, they say, their daughter, vice president Kim McCarthy, really runs the business.

“She used to work for us,” said Joe. “Now we work for her.”

— CHRIS YURKO

SELLING IT GETTING IT

In the Lab Stephanie Granfield, '04



Sometimes, when Stephanie Granfield, '04, is in the frozen food section of a grocery store and spies Friendly's S'mores, Eggnog and Sundae Nut Football ice cream selections, she proudly proclaims, "I made those."

The Holyoke Community College graduate is hardly exaggerating.

As a senior food technologist working at Friendly's headquarters in Wilbraham, Mass., the 32-year-old is responsible for developing, testing and creating the ice cream flavors that fill the familiar red tubs mass produced at the company's plant.

"My friends make fun of me because I am guilty of saying I made them," she said with a laugh. "It's kind of a surreal feeling. When I see people at the grocery store pick another brand I am tempted to tell them to buy Friendly's ice cream."

Granfield grew up learning to cook with her family and initially took nutrition and science courses at HCC because she wanted to become a dietician. While she enjoyed learning from the talented faculty,

particularly in the nutrition field, she ended up graduating with an associate degree in liberal arts.

From HCC, she transferred to UMass-Amherst, where she studied food science. During her junior year, Friendly's contacted the university looking for a student to fill a part-time position as a food technician. Granfield got the job and worked 12-14 hours a week while in school. She was responsible for everything from keeping the food lab clean and stocking shelves to serving as an assistant to the food technologists.

"As soon as I got to Friendly's, everything I saw excited me, like going out to production and seeing what was happening there," she said.

After Granfield graduated from UMass in 2007, Friendly's hired her full time as a food technologist.

Creating new ice cream isn't just about mixing some flavors together. Granfield needs to understand the science behind it so she can combine the proper ingredients and amounts and develop accurate nutritional labels for the packaging. In 2013, Friendly's sent Granfield to "ice cream school," a 10-day training in Penn State University's Ice Cream Short Course to learn more about making ice cream, proper use of equipment and even how to break down milk into all its components.

For the S'mores product, which mimics a frozen version of the campfire dessert of graham crackers, marshmallows and chocolate, the marketing team at Friendly's provided Granfield with the project request. It was up to her, though, to figure out which ingredients would work together as a tasty treat good enough to sell to the public.

Once she had samples available, she arranged meetings, which she called "eatings," with other departments, such as marketing, purchasing, quality and manufacturing, for taste tests. Based on their feedback, Granfield put the S'mores ice cream through a couple of iterations before the group agreed on one.

The work keeps her busy, but she still finds time to enjoy her favorite Friendly's flavor: Butter Crunch.

— JUDITH KELLIHER

Mino's class, "All Things Connect," had its origins in "When Gaia Met Psyche," another Learning Community course Mino had previously co-taught with HCC English professor Jim Dutcher. That course also focused on the environment but not so much on food.

"We incorporated the food aspect for the first time this semester," said Mino. "We decided to bring it in because it really has a direct relationship with the subject matter we deal with, like the health effects of the environment and climate change."

The idea to connect with the Culinary Arts class came from chef and culinary instructor Warren Leigh, who was looking for a way to get his students involved in the "One Campus, One Theme" initiative beyond their day-to-day class activities.

"The collaboration made the material very real for everyone," said Mino. "The students were asking really important questions: where does this ingredient come from? How far has it traveled? Is it sustainable? What were the conditions of labor under which it was produced? How ethically were the animals treated?"

The blending of disciplines resulted in a four-course vegetarian feast of avocado-stuffed red peppers, butternut squash ravioli, vegetable stew, and pear-cranberry crisp with maple ice cream. It was a tasty celebration of semester's end and the new perspectives students gained.

"It was really great to work together with another class that's in a completely different area of study and really cool to bring thoughts about sustainability and local food to a class that doesn't think about that kind of thing on a daily basis," said Oliver Koh, a sustainability major from Holyoke. "So they got to teach us a little more about cooking and how to work in a kitchen, and we got to teach them a little about food justice and the importance of eating locally." ♻️

Grateful New Graduate Gives Back

By JUDITH KELLIHER

At age 16, Isaac Yglesias, '15, took a political science class at Holyoke Community College at the same time he was being home schooled in Northampton by his mother and grandparents. He balanced his home studies with the opportunity to try out a small slice of college life on a local campus.

The brief learning encounter, for which he earned an "A," piqued his interest in pursuing a degree in higher education. Two years later, in 2012, Yglesias enrolled full time and delved into liberal arts and other classes that would provide him with a well-rounded community college experience. At HCC, Yglesias said, he evolved into a dedicated learner and became passionate about his studies, earning an associate degree with high honors.

Today, he remains grateful for the education and positive overall experiences he gained at HCC. Upon graduation, Yglesias received a \$1,000 gift from his grandfather, who asked him to donate the money to a charity of his choice. He picked the HCC Foundation.

"I felt like the college did so much for me with all the student support, classes and connecting with professors. I felt like you guys deserved it the most," he said.

In choosing HCC for college, Yglesias said he was drawn to joining a community that would serve his needs for the future, in an atmosphere where he would feel comfortable. Other home-schooled students he knew praised HCC as a smart first step.

"I had a good feeling about starting at HCC," he said. "A lot of faculty were willing to help me learn and train me for my future."



ISAAC YGLESIAS, '15, IS COMPLETING HIS FIRST YEAR AT BRANDEIS UNIVERSITY, WHERE HE IS PURSUING A MAJOR IN INTERNATIONAL STUDIES.

Irma Medina, senior coordinator of the Pathways Program, noticed Yglesias's achievements in the classroom and encouraged him to participate in the program. Pathways helps promising students succeed at HCC and connects them with transfer opportunities to competitive four-year colleges and universities. It also offers workshops, college visits, academic advising and help with the transfer process.

"I was pleasantly surprised that they were actively recruiting me," Yglesias said.

Yglesias also took advantage of HCC's Center for Academic Program Supports (CAPS), which offers free tutoring and study-skills workshops.


Through Pathways, Yglesias identified Brandeis University as the place where he wanted to continue his education after HCC. Medina helped him pick classes that would match well with similar educational opportunities at Brandeis.

Once he had Brandeis on his radar, Yglesias said, his "inner drive kicked in."

"I was attentive, participating in class and doing my assignments studiously and on time because I had this goal," he said. "My drive helped me carry out these common-sense objectives."

This spring, Yglesias will complete his first year at Brandeis, where he is pursuing a major in International Studies.

Although newly minted graduates often don't have a lot of money, Yglesias said he would encourage them to financially support HCC, no matter the size of the donation, so future students will have similar opportunities to learn and pursue their goals.

"Look back on your experiences and look at the program or department that has helped you most," he said. "If you feel like your education was worthy I would encourage you to donate to that cause." 

ALUMNI IN ACTION



Hiking New Hampshire's Presidential Range

Dave Boone, '77, Merlon Bassett, '77, Richard Talbot, '77, and John Sondej, '77, all former officers in the HCC Naturalist-Outing Club between 1975 and 1977, met for a reunion hike of New Hampshire's Presidential Range in June 2015. Several of them hadn't seen each other for at least a decade. They

had buckets of laughs, and of course, they were all as fit and strong as they were 40 years ago. The hike was done in memory of Jim Crowley, '77, who was also an enthusiastic member of the HCC club.

Standing in front of a snowfield on the shoulder of Mt. Adams, left to right: Boone, '77, Bassett, '77, Talbot, '77, and Sondej, '77.



Making his 'Bones'

Singer, songwriter and instrumentalist **Jesse Cafiero, '05**, reports that the FOX-TV series "Bones" picked up his song "Close Your Eyes" from *Before the Storm*, the 2014 album by his band Split Screens. Jesse writes that his most influential teacher at HCC was music professor **Robert "Bob" Ferrier, '77**. He's still close with former college friend **Rory O'Connor, '04**, who tours all over the world with two bands: Tycho and Com Truise. Rory also performs drums, percussion and organ on *Before the Storm*.

Musician Jesse Cafiero, '05, performs.

New Trustee an HCC Alum

Steve Mitus, '80, returned to the HCC campus this winter as the newest member of the college board of trustees. His appointment by Massachusetts governor Charlie Baker was announced just before the end of 2015, and he attended his first board meeting in January. A native of Wilbraham, Mitus is a certified public accountant and the executive vice president and chief financial officer of Balise Motor Sales. He and his wife, Moira, '93, live in Westfield, Mass. The couple was honored by the HCC Alumni Association in 2009 with a Distinguished Alumni Award for their contributions to the college. "I think it's a remarkable educational facility," Mitus said, "and I'm very much looking forward to this opportunity and getting reacquainted with the school."



New trustee and HCC alum Steve Mitus, '80, shakes hands with Bonnie Zima Dowd, director of Alumni Relations, during a January visit to HCC.



HCC Thanks Alumni Employees

Every fall, the HCC Alumni Relations office hosts a pre-Thanksgiving luncheon to recognize and thank alumni employees and retired faculty. The turkey-with-all-the-trimmings meal is prepared under the direction of alum and HCC Food Service director **Mark Pronovost, '81**, and held in the HCC cafeteria. HCC's alumni-employee network numbers 141 women and men, who work as teachers, administrators and staff. This year, more than 100 alumni attended the luncheon, among them **Joyce Tomlinson, '86**, an administrative assistant in the college library, who has worked for HCC for 30 years. "Working at HCC is like being with family; it doesn't feel like work," she said. "We're here to help the students and see them blossom. I am so honored."

At the top, from left to right, Kim Gifford, '89, Bonnie Zima Dowd, director of Alumni Relations, and Sue Doyle, '79, welcome guests to the alumni luncheon. Beneath, Joyce Tomlinson, '86, anticipates a delicious meal.



Emerging Young Photographer

The photographs of **Paul "Paal" Williams, '14**, were showcased in a juried exhibition titled "30 Under 30" at the Vermont Center for Photography and then featured in *Art New England's* July/August 2015 issue in a special story titled "10 Under 30," about emerging New England photographers. Williams studied photography and visual arts at HCC before transferring to Lesley University in Cambridge, Mass., where he is working on his bachelor's degree in fine arts. He is also working for Maine Media Workshops, a summer educational program in Rockport, Maine.

Paul Williams holds the issue of *Art New England* magazine that recognized his work.

CLASS NOTEBOOK

1948

Thomas E. Zebrowski moved to the Holyoke Soldiers' home last year. He is a proud member of HCC's first graduating class, a World War II vet and bronze star recipient. He enjoys winning at bingo and eating ice cream.

1956

Concert organist **Arthur LaMirande** gave a recital in Paris at Notre Dame Cathedral in October 2015. As the organist of St. John's Episcopal Church in Elizabeth, N.J., the largest Episcopal church in the state, he has given recitals worldwide from Westminster Cathedral in London to the concert hall of the Hong Kong Cultural Centre in Hong Kong.

1970



Last fall, **Joe Peters**, CEO of University Plastics and Mayfield Plastics, was honored with the SPE Thermoforming Division's Outstanding Achievement Award.

Deacon Joe Peters and his wife, Jan, also received the St. Joseph Medal from Cathedral High School last year. They are members of St. Stanislaus Basilica Parish in Chicopee, Mass.

1973

After earning a bachelor's degree from Amherst College, a master's degree from UMass-Amherst and another master's from Brandeis University, **Peter Warren** worked many years at Bell Laboratories, then Wyeth Research (now Pfizer). He has been at Boston Children's Hospital since 2010 – all in proteomics, a.k.a., the large-scale study of proteins.

1974

Janis Santos, executive director of HCS Head Start, Inc., received the William H. Carney Early Childhood Development Medal of Honor. The award ceremony took place on Dec. 3, 2015, at Vibra Hospital of Western Massachusetts in Springfield, Mass. Sponsored by Stone Soul Inc., the William H. Carney Award identifies people and programs that have facilitated

improvements in the development of health, education, and quality of life for people in the Greater Springfield community.

1978

Paul Hudgik reports life dramatically changed for him and his family five years ago when his son David sustained a spinal cord injury that left him a quadriplegic. Since then, Paul's family and friends have rallied to help raise funds for David's medical expenses. Visit www.DavidsJourneytoRecovery.com to learn more.



Denise Kane-Peterson joined Park Square Realty's Westfield office as a sales associate last year. She has two children, one attending Westfield State University and one

working at General Dynamics as an IT specialist. In her spare time, Denise enjoys playing tennis, biking and boating.

1981

Ann Facchini writes that two of her children graduated from HCC: Dena Facchini, '83, LICSW, and Richard Facchini, '82, an attorney. Each had great college experiences. Ann says she "always thought that HCC was the best."

1982



For the past 17 years, **Lori Todd** has been working as the administrator of Loomis House, a continuing care retirement community in Holyoke. Last year, she was recognized by the Women's Business

Owners Alliance with the Quiet Achiever Award. Todd became a registered nurse at HCC and is also a licensed nursing home administrator.

For the past 23 years, **Kevin Arenius** has been the owner of Circuit Solutions in Rocky Mount, N.C., a business that designs, assembles and repairs printed circuit boards. After HCC, he earned his bachelor's degree in electrical

engineering from UMass-Amherst. His clients include Lockheed Martin, Tyco Industries and Applied Electronics.

1983

As the parent of a child with Fragile X syndrome, **Denise Devine** is committed to raising awareness of this condition "because lots of times individuals are mislabeled with autism." Denise and her husband, Gerry Devine, own Devine Overhead Doors in Hadley, Mass.

1996

Former Belchertown resident and Emerson College graduate **Kate Lacey** is an Emmy-nominated producer for the award-winning HBO documentary "Casting By." She was an actress before working at Warner Brothers Studio in the feature-film casting department. She co-produced the documentary "Thank You for Your Service," about struggling veterans returning from Iraq and Afghanistan and is working on a film called "Beard's Creek."

1997

Author **Jennifer Allis Provost** has published a new book, *Changing Teams*, a contemporary romance available as an e-book for Kindle from Amazon.com.

1998

As a suicide prevention specialist for the Riverside Trauma Center in Needham, Mass., **Sarah Gaer** focuses on preventing suicide in middle-aged men. She is a master's level clinician, graduate of Antioch New England University and an active member of the trauma response and community training teams.

1999

Steve Riberdy works as a senior technical specialist in the Springfield office of GZA GeoEnvironmental Inc., a leading environmental and geotechnical consulting firm. He has more than 14 years of experience as a wetland ecologist and rare species specialist. Riberdy holds a bachelor's degree in environmental science/biology from Westfield State and a master's degree in wetland ecology from UMass-Amherst.

Connect with your classmates. Everyone has an update to their life story. What's yours? Marriage, new job, children, relocation, whatever. Show your HCC pride and share what is currently happening in your life with us. Send your news or photos to alumni@hcc.edu or to the Alumni Connection, c/o Alumni Relations, 303 Homestead Ave., Holyoke, MA 01040.

2001



Joseph R. Zazzaro was recently promoted to senior vice president and chief information officer at PeoplesBank in Holyoke. He joined the bank in 2006 and previously served as first vice president

of Information Technology. A resident of Westfield, Zazzaro holds a bachelor's degree in Information Systems from the University of Phoenix and an associate degree in management information systems from HCC. He served for 14 years on the board of directors for the Greater Westfield Boys and Girls Club.

Diana Rosado works as an administrative assistant in HCC's Center for Academic Program Supports (CAPS). Prior to joining HCC, she worked in the financial aid office at Springfield Technical Community College and for the Massachusetts Rehabilitation Commission.



Jennifer Wolowicz was reappointed to a second term on the Massachusetts Water Resources Authority's board of directors in May 2015. Wolowicz is also the assistant town administrator for South

Hadley, Mass. She worked as a personnel officer /chief procurement officer for seven years.

2005



Ruth Amador, founder of the Western Massachusetts chapter of the National Association of Hispanic Nurses, is the 2015 recipient of the Elms College Distinguished Alumni Award for

Excellence in Nursing. She is a registered nurse at Hartford Hospital in Connecticut. She successfully completed the RN-BSN-MSN program at Elms College.

Jessica Arrowsmith has been working as a recruiter at Kripalu Center for Yoga & Health in Stockbridge, Mass., for the past 10 years. She is skilled in human resources, wellness, coaching, and stress management.

2006

Trevor K. Chan received his bachelor's degree

in operations research and engineering from Cornell University and now works as a senior consultant/operations research analyst for Capgemini Government Solutions, supporting the U.S. Customs and Border Protection Agency in the Washington, D.C., area. He is completing his master's degree in systems engineering at Johns Hopkins University.

2009

Jeremiah Micka is co-owner of the Platform Sports Restaurant/Bar in Northampton, Mass. Formerly known as The Depot/Union Station, Micka said his greatest challenge was renovating the kitchen, which had to be completely gutted. Outside of a stint in the military, he had worked at the Northampton venue since the age of 13 as a server, dishwasher, line cook and bar manager.

2010

For the past 10 years, **Kerry (Yacubeck) Watson** has worked as a human resources generalist for Berry Plastics in Easthampton, Mass. She recently earned a bachelor's degree from Elms College in business management and marketing. She is a member of the Holyoke Chapter of Quota International. She has two children. Her son is getting his electrical license and her daughter is studying Culinary Arts at HCC.

2012

After receiving her bachelor's degree in applied science from Elms College, **Fabiola Alouidor** works as a home health aide for Home Health Solutions in Holyoke, Mass. A native of Haiti, she fell in love with nursing and came to the United States after the devastating 2010 earthquake.

2013

After graduating from the UMass Isenberg School of Management and working for IBM as a financial analyst, **Emily Sit** joined the accounting team at Aaron Smith, P.C., in East Longmeadow, Mass., last year. She expects to receive her master's degree in accounting in May. In her spare time, Emily enjoys gardening and is fluent in English and Chinese.

Correction: Class Notebook, Fall 2015 *Alumni Connection* – Because of an editing error, Jan Saj's name was misspelled on Page 18 in the magazine. Our sincere apologies.

In Memoriam

We are saddened to learn of the passing of the following members of the HCC community:

James H. "Pat" Woods, Jr., 1954
Charles E. Danasko, Jr., 1959
Karolyn J. (Brown) Ali, 1965
John M. Wilson, 1969
Henry Paul Authier, 1960
Mary C. (O'Connor) Bennett, 1972
Ann L. Ironside, 1972
Paige (Pomeroy) Marto, 1972
Peter J. Chlastawa, 1973
Janet M. Glesmann, 1974
Richard C. Haluck, 1974
Joseph P. Marchesi, 1974
Peter J. Turmel, 1975
Patrick J. Higgins, 1977
Pamela J. (Gosselin) Rodgers, 1978
Linda (Halama) Goodwin, 1980
Karen Marie (Malette) Sellers, 1980
CPO Max. H. Desautelle, 1981
Stephen D. O'Brien III, 1981
Marcia Ann (Nicholas) Ochs, 1982
Lauritz E. Howes, 1986
Kimberly A. (Centerbar) Chouinard, 1988
Peter M. McHugh, 1988
Thomas J. Broderick, 1989
Elijah W. Churchill, 1997
Keith E. Hopkinson, 1997
John A. Mielnikowski, 2008

Nancy M. Skelly Fisk,
Nursing

In Memory of . . .

If you would like to make a contribution in memory of a classmate, friend, or relative, make your check payable to the HCC Foundation and mail it to Holyoke Community College, 303 Homestead Ave., Holyoke, MA 01040, or call Bonnie Zima Dowd at (413) 552-2253. You may also go online to www.hcc.edu/donate.

HCC Album



Students walk up and down the staircase that leads from the HCC Courtyard toward the Frost Building. Above them hangs one of a dozen, colorful new banners that now adorn the campus. You'll see them on the outside of Frost, Donahue, Marieb, Campus Center, Fine & Performing Arts, Public Safety/Facilities, Center for Health Education, and the elevated pedestrian walkways that run between buildings. Some of the banners feature photos of students, others quotations about education, courage and faith from the likes of Plutarch, Nelson Mandela, William James, and, in the photo above, Martin Luther King Jr. The campaign, which will continue indoors, is meant both to dress up the previously bare facades and, one hopes, plant seeds of inspiration. ♣

Spring 2016 Events

2016 Culinary Arts Lunch Series

March 23rd – Bruncheon

March 30th – TBD

April 6th – Mexican Theme

April 27th – Asparagus Festival

Picknelly Dining Room, Frost 265

Seating time is every 15 minutes from 11:15 a.m. to 12:30 p.m.

Taste what HCC's students are preparing in the kitchen and join us for lunch! Make your reservations today by calling 413.538.7000 ext. 2713. If you receive a voicemail message, leave your name; phone number; number of guests in your party and your seating time. Reservations are accepted Monday – Wednesday of the week prior to the scheduled lunch service only. \$8 per person.

Thursday,¹ April 21, Friday, April 22, and Saturday, April 23

The Whale

7:30 p.m., (and 2 p.m. Saturday, April 23), Leslie Phillips Theater, FPA Building

¹sign language interpreted

Written by Samuel D. Hunter and directed by HCC's Tim Cochran, this contemporary drama follows a morbidly obese man slowly eating himself to death. Desperate to reconnect with his long-estranged, 17-year-old daughter, he reaches out to her, only to find a viciously sharp-tongued and wildly unhappy teen. Big-hearted and fiercely funny, *The Whale* deals with topics of religion, sexuality, marriage and parenting.

For more information, or to reserve a seat, call the box office at 413.552.2528. General admission \$10; students and seniors \$8; HCC students, faculty, and staff \$5.

Wednesday, April 27

TEDx Talk: Recipe for Success – Food and Academics

9 a.m. – 4 p.m., Leslie Phillips Theater, FPA Building

Do you have a story to tell? Are you passionate about academics? Love food? Have a secret recipe for success? Come back and speak to current students, faculty and staff. Contact Lucien Dalton at ldalton647@hcc.edu for details. Or just come back to listen, and be inspired by our speakers!

Sunday, May 1

Holyoke Civic Symphony Orchestra ~ Spring Forward

3 p.m., Leslie Phillips Theater, FPA Building

Tickets: \$10 general, \$5 under 12

Wednesday, May 4

Alumni Nursing Celebration

5–7 p.m., Center for Health Education

Network and reconnect with fellow nursing alumni, retired faculty and staff, students and current faculty for an evening of fun, food and camaraderie. The evening will include remarks from Kathleen Hankel, dean of Health and Natural Sciences.

Register at www.foundationalumni.hcc.edu/pages; email

bzimadowd@hcc.edu or call 413.552.2253; \$10 per person, preceding dinner. Seating is limited. Registration deadline is Wednesday, April 27.

Wednesday, May 11

Scholarship Meet and Greet

11:15 a.m. – 12:30 p.m., Gymnasium, Bartley Center for Athletics & Recreation

Join members of the HCC Foundation and Alumni Council as they honor more than 200 student scholarship recipients and thank the individuals and organizations whose generosity made the awards possible. The event will include remarks from (retiring) HCC president William Messner.

Wednesday, May 25

Spring Student Awards Night

6:30 p.m., Leslie Phillips Theater, FPA Building

Join the HCC community as it celebrates student success with faculty, staff, families, and friends.

Saturday, May 28

Commencement of the Class of 2016

10 a.m. – Noon, MassMutual Center, Springfield, Mass.

Tuesday, June 7

Distinguished Alumni Awards Dinner

5–8:30 p.m., Log Cabin, Holyoke, Mass.

Join the HCC Alumni Association as we honor the 2016 Distinguished Alumni Award recipients: **Gayle Smith, '74**, and **Ted Hebert, '71**. At this year's event, **Ruth Amador, '05**, will also be recognized as we inaugurate the new Rising Star Award, which celebrates alumni who received their undergraduate degrees within the last 10 years and have made significant contributions to society through professional or philanthropic work. The event includes a reception, dinner and award ceremony. This event is a fundraiser for student scholarships.

Tickets: \$65. Advance registration and payment is required by June 2. Register online at www.foundationalumni.hcc.edu/pages/events.

Thursday, June 30

Fiscal Year End

It's the last day of HCC's fiscal 2016 year, so we want to provide a friendly reminder to make your tax-deductible annual gift if you have not already done so. Thank you in advance for your generosity.

Friday, September 12

29th Annual HCC Foundation Golf Classic

Springfield Country Club, West Springfield, Mass.

Come join HCC alumni and friends for some friendly competition, good food and great company on the golf course. Register or sponsor at www.hcc.edu/golf. For more information call Kim Gifford at 413.552.2308

Alumni Connection

Holyoke Community College Alumni Office
303 Homestead Avenue
Holyoke, MA 01040

www.hcc.edu



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Food for Thought

The surrounding images were made last fall by students in Vance Chatal's Commercial Art and Design course. The assignment: Create a logo – hand drawn, ink on paper – incorporating any food-related topic, in keeping with “One Campus, One Theme,” HCC’s two-year focus on food. Read more inside, beginning on Page 6.

