Dream Vacations
An insider's guide to extraordinary tourist getaways

Family affair: Wildcat legacies share their memories

Actor Danny Glover visits Providence

Charleston and Florida face off on the basketball court
Reflections

Dear Alumni and Friends:

When the editorial board of the J&W Magazine approached me to contribute a regular feature—this letter from the University President—I accepted this new responsibility with some trepidation. As my letter will be replacing the letters from the Office of Alumni Relations and the Office of Advancement, it will be important for me to incorporate their thoughts and ideas as well as my own. But Johnson & Wales is an institution that encourages collaboration, and I welcome the challenge of doing so, always keeping in mind what is most important for YOU—our alumni and special friends—to know.

The past few months have seen the theme of leadership emerging here at Johnson & Wales—especially on the alumni front. Rick Tarantinos, executive director of advancement/alumni relations reports record participation of alumni in events and programs—with our volunteer network numbering more than 300 active members. At the January 22 Alumni Recognition Gala held at the Providence Campus, we were able to honor some very special individuals, and you can learn more about George Gouise and Tom Fitz-Simon in the "Around the Globe" section of the magazine.

Another important demonstration of leadership is in the area of fundraising, and with the able guidance of Joe Muro, vice president, advancement, and Vince Saelie, senior vice president, alliances and philanthropy, our Vision 2001 Capital Campaign continues to ensure that we will be able to provide a solid future for the University and our students. As of December 31, 1999, we have raised $41.5 million of our $68.2 million campaign goal. Alumni participation, The President's Club—and indeed all of the annual fund dollars raised—are integral components of that success.

As Johnson & Wales enters this new millennium, we are stronger than ever before. We are beginning a new strategic planning process (more on that in future issues of the magazine), our relationships with employers have never been stronger or of such a high quality, and our reputation in higher education continues to grow. With our Denver campus scheduled to open in September, new programs and tremendous enrollments at all of our campuses, and alliances with industry continuously being established or improved, Johnson & Wales University—YOUR university—stands on the edge of this new decade as a leader in career education, better prepared than ever to meet the challenges of the 21st century. Thank you for being such an important part of our success.

John A. Yena
University President
CORRECTION

A contribution to Johnson & Wales from the Sabineh Vineyards was mistakenly reported in the Winter 1999 issue of J&W Magazine at $7,500. Sabineh's gift was $14,000.

J&W Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor in J&W Magazine, Johnson & Wales University, 8 Abbott Park Place, Providence, Rhode Island 02903, or E-mail us at jwimagazine@jwu.edu.

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J&W Office of Alumni Relations
Mission Statement
To plan and execute programs and events that nourish the lifelong relationship between alumni and the University.

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J&W initiatives encourage diversity

J&W students4Hankerson Brown, left, Kristyn Manci, second from right, and Tamara Fyall, from photo, were among the featured performers in "Spirit Warrior's Dream." [Photo of students on page 2]

"Dare to dream," Bowen urged the audience. "Dare to think that the world can be a little bit better. Take this as a sacred birthday of this great American—what he worked for; what he accomplished," The Martin Luther King Jr. Scholarship program is the latest step in a University-wide effort to bolster diversity at all levels at Johnson & Wales.

In 1999, the Office of Campus Diversity (OCD) was established within the John Hazen White School of Arts & Sciences on the Providence Campus. Under the direction of Thomas Gaines, the office kicked off Diversity and the Future 2000, a year-long series of educational programs, cultural events and social activities designed to engage students, faculty, administration and staff in an ongoing interaction around issues of race, gender, and class integration.

According to Thomas Farrell, dean of the School of Arts & Sciences, the OCD's priorities include hiring and retaining a broader racial mix of faculty and administrators, retaining more minority students, infusing curriculum with a more appreciative perspective of differences and creating a campus climate that welcomes diversity.

"The greatest lesson that we can learn about diversity is that it is a process, not an event," says Bernadette Pink-Wiley, who works with Gaines in the OCD. With that in mind, an ambitious calendar of functions has been kept in week in motion. In November, the office, with the assistance of the campus Multicultural Center and writers Ricardo Pinto-Wiley and Robert Schleeter, staged "The Spirit Warrior's Dream," a futuristic musical drama set in a time when race and gender conflicts no longer define relations in American society.

Other events have included a panel discussion, "A New Matrix: The Changing Roles of Women and Men in the 21st Century," and the hosting of a meeting of the executive board and representatives of the Society Organized Against Racism in New England Higher Education Inc. (SOAR). The organization of 23 colleges and universities throughout the Northeast is a support network for those actively working to uplift women and unlearn racism.

—Cathy Singel

Glover, Justice bring history to life

A
ctors Danny Glover and Feliz Justice brought the words of a prophet and a poet to about 450 celebrating Black History Month at "An Evening with Martin and Langston" early in February at the Providence Campus.

Speaking to an audience whose members were born, for the most part, more than 30 years after the Civil Rights movement of the 1950s and 60s, Justice read from the speeches of Martin Luther King Jr. and Glover the writings of Langston Hughes.

Their orations were woven with an overview of politics and history. Evoking the spirit of the civil leader, Justice emphasized the universality of his call for peaceful resistance. "King fought violence—whether in Birmingham, Ala., or Vietnam—immoral and unacceptable," Justice told the audience.


Unlike earlier periods in the 20th century, these are times that lack a galvanizing discourse," Glover cautioned. "Thirty-second news clips are no reflection of reality. This is a generation lacking in learning from the past."

Glover and Justice, close friends since their days as economics majors in California in the 1970s, have traveled together reading and discussing global politics, human rights and race relations for the past nine years. In a question and answer period that followed the readings, the pair agreed that women are now the literary prophets for their generation, among them Alice Walker, Toni Morrison, Maya Angelou and Nikki Giovanni, a recent J&W Distinguished Visiting Professor.

Asked for an "unbreakable"—words of wisdom the two would like to impart to younger generations—Justice recalled something an elder had said. "I wish there could be another depression."

Close friends, president of the Providence Chapter of the NAACP, joined Feliz Justice, about left, and Danny Glover, right, in celebrating Black History Month.

When people are sufficiently poor, it humbles them and they share. The world is in some form of depression. Moral imperatives to change us as who we are as men and women. We need to care. —CS.
Gala celebrates fusion of arts and business

"To be at this celebration tonight is very special for me because, for so long, I've seen a need for the combination of business and the arts, educationally," confided John Hazen White Jr., '66H. White, who graduated from college with a degree in English and is now the president of TACO Inc., a heating equipment manufacturer, reflects the theme of "An Alliance for the Future," a recent gala that celebrated the fusion of artistic and corporate cultures.

Those in attendance at the gala, held at the Radisson Airport Hotel in Warwick, R.I., also mirrored the evening's message. The audience included politicians, musicians, business executives, University administrators and faculty.

All were there to honor John Hazen White Sr., '55H, his wife Happy, and their son, for their continuing generosity to Johnson & Wales.

The Whites' latest gift of $4.6 million brings their total gift to $4.1 million within the last five years. This most recent contribution is earmarked for the purchase of 10 Abbot Park Place in Providence. Often referred to as the "arenas," it links Plantations Hall to the John Hazen White Center for the Arts & Sciences. The connection between the center and the annex, closed years ago, will be reopened. Newly named the TACO Center for Business and Arts & Sciences, it will house faculty from both academic disciplines.

"We are most fortunate to have Mr. and Mrs. White and John White Jr. as our friends and benefactors," said Thomas Farrell, dean of the School of Arts & Sciences. "The establishment of this center allows us to physically actualize our philosophy of integrating liberal arts education with career education."

The White family shared Farrell's sentiment. "I think we have a lot to look forward to and a lot of hard work ahead," said Happy White.

—Kristin Adamo

Taking a swing with new golf program

S tudies have shown that the golf industry generates billions of dollars of revenue annually, nationwide. Golf is becoming corporate America's favorite pastime, and with the recent rise of "Tigermania" more and more juniors are joining the golfing ranks. Responisng to these demands, JW&J's Florida Campus is now offering a bachelor's degree in Sports/Entertainment/Event Management with a concentration in Golf Management. Students who enroll this fall will earn an $30,000 annual inau- gural scholarship for up to four years.

A recent article in Corporate & Incentive Travel (December 1999) points out that "although the game is embedded in the incentive and meeting culture, many planners have yet to learn the basics of organizing golf-related events." Therefore, Johnson & Wales' newest program fits in.

Students who pursue the Golf Management concentration will learn to manage a country club, organize major tournaments or own a golf course. JW&J's hands-on components will also give students the chance to play golf and develop their game skills.

"Industry partners, including Arnold Palmer Golf Management, Doral Resort & Spa, International Links of Miami, and Mami Shores Country Club, have committed to make this program relevant to industry while afford- ing graduates the opportunity to pursue a career in an exciting growth industry," says Dr. Donald McGregor, president of the Florida Campus.

—Cristo Suarez

Gaebe honored as education ambassador

When the National Restaurant Association convenes for its motel-show in May, Johnson & Wales Chancellor Morris W. Gaebe will be honored in its annual Salute to Excellence as an educational leader. Gaebe has spent the last 50 years building a university system that's defined by exper- iential learning in business, restaurant and hospitality industries. In December, the National Restaurant Association Educational Foundation named Gaebe recipient of its 2000 Thad and Alice Eure Ambassador of Hospitality Award. "Morris Gaebe is an innova- tor, a leader and a success story of whom the entire industry can be extremely proud," said Michael Hurst of the foundation's board of trustees.

The Thad and Alice Eure Ambassador of Hospitality Award is considered one of the highest in the industry, given for career leadership and lifetime contributions to education. —C.S.
ACF honors Florida instructors

Two Florida Campus chef-instructors were recently recognized by the American Culinary Federation (ACF) for their contributions to the Miami Chapter. Chef Steven Kilk ‘91 received the Miami Chapter honor of “Chef of the Year,” while Chef Alan Lazard won the “Chapter Achievement Award.” Both chef-instructors are very involved in the ACF—the largest professional organization for chefs, cooks, culinary educators and related professionals serving the food service industry in the United States and Canada.

For Kilk, recipient of “Chef of the Year,” the most satisfying aspect of his career are the people who enjoy the food, and the presentation of it. “But there’s more,” says Kilk. “In this profession, you also derive an inner satisfaction when you know that what you’ve prepared is right.” With more than 25 years experience in the culinary field, he’s a chef instructor at the University and currently serves as vice-president of the ACF Miami Chapter. Kilk also oversees the competitive Junior ACF Culinary Team at J&W, ranked first in the state of Florida.

Lazard joined the ACF Miami Chapter in 1995 and continues to be very involved as sergeant of arms. He’s been an instructor at J&W for six years, teaching courses in meat cutting, kosher food, sanitation and the University’s “Chef’s Choice” classes. Lazard comes from a family involved in the meat-cutting industry. At one time, his family owned and operated the largest kosher butcher shop in New York City. He also finds the time to serve on campus as the Hillen Student Organization advisor, volunteer on the Library Committee and coach the Barons Glandol Bowl Team while being president-elect of the Florida Restaurant Association (FRA) Dade County Chapter.

New Island Kitchen Chef’s Paradise

Another hot kitchen has opened at the Norfolk campus. No, not your run-of-the-mill, equipment around-the-perimeter kitchen, but a unique, state-of-the-art showcase with a gleaming Vulcain Waldorf unit as centerpiece. Creating a center island, the Euro-style units consists of virtually all the equipment a chef could want—from ovens, grills and flat top stoves to built-in electric sautéing pans and undercounter refrigeration. “It’s got everything,” says Peter Lehrmuller, Norfolk’s director of culinary education. In fact, the Vulcain is the same type of all-in-one hardware that a select number of high profile chefs, such as Patrick O’Connell of the five-star-rated Inn at Little Washington, in Washington, Virginia, have recently installed. And raved about.

The 1,200-square-foot model lab will not only be hands-on, but eyes-on too. Recent construction included the addition of a adjacent 800-square-foot dining room with a glass partition allowing diners a full view of the classes that will be taught there. And in addition to J&W students mastering compound sauces, they’ll be treated to the sight of exquisite hand-crafted tiles by Jane Yellett, an acclaimed Tennessee artist and mother of chef-instructor Susan Batten. As freshman Nina Seiborn anticipates, “Cooking in there—learning in there—will be a real paradise.” —M.M.

Business execs, students share Suite spotlight

Leaders from corporate powerhouse like Textron TFS-UK, U.S., U.S. Texas Instruments, Fidelity, Putnam Insurance, John Hancock, LeviLev, and Lucent Technologies were among the 200 attendees at Executive Suite 2000 at J&W’s Radisson Airport Hotel in Warwick, R.I., in February. Co-sponsored by the School of Global Management and the Alumni Association, the sixth annual business/education forum featured presentations by industry insiders and an awards banquet emceed by students.

Eagle Awards to businesses actively involved in the school’s educational programs went to Texas Instruments Inc.; Textron TFS-UK; Fleet Bank; Eastern Bunker Block; Fielding Manufacturing; Danielle Corporation; Brown and Sharpe; GTECH; Leviton; Manufacturing and Berlitz International, and Texas Instruments. Special Awards of Appreciation and Excellence were given to seminar presenters Joe Lennon from Fidelity Investments Services; Michael Gemma, GEM BARCODYING INC and Alan Dowie from Textron, TFS-UK.

Executive Suite 2000 was coordinated by Dr. Frank Tomassi, director of the Center for Human Resource Management, and two dozen of J&W’s aspiring business moguls.

Parents meet in campus court duel

The stands were full, the music was loud and the tension was high as the Charleston Wildcats took on the court in January against the Florida State Seminoles, in the paint. It was a very physical game and the players were very hyped up,” Graham said.

Charleston showed strong team potential despite the fact they were out-sized by Florida. “The game was exciting, and the players showed great intensity and enthusiasm.” J&W Miami is an up-and-coming team. The coaches do a great job and the players play well together,” said Charleston coach Michael Ates. “We did our best, but they were a better team that night.”

Charleston’s high-scorers for the history-making contest were senior Chris Jaramillo, with 25 points, and Antonio Frazier with 15 points. Johnson and Martinez led Florida in the scoring department with 24 and 20 points respectively.

For half-time entertain ment, campus president Dr. Barrow Glenn of Charleston and Dr. Donald McGregor of North Miami, waggled bakers of home-style foods over personal skills at the foul line. Glenn grabbed those honors for Charleston, topping McGregor 3-1, and graciously accepted his prize of two large bags of Florida oranges. Along with Glenn’s boiled peanuts, saltwater taffy and banana seed waffles, they made a great treat for the crowd.

John Bokotis, a member of the College’s Ambassadors Team, took charge of spirit for the Charleston crowd, leading them in the “wave.” The Miami “Bobcats” cheerleaders did their part for the visiting team with trumping music, cheers and acrobatics.

As might be expected, the event wasn’t without divided loyalties. Jonathan Stewart, a Hospitality Management major, had transferred to Charleston last March after three years at the Florida Campus. “I have to admit, I pulled for Miami. I love Charleston, but I worked with the cheerleaders at the Miami campus, and was very happy to see all my friends,” he said. He smiled through good-natured taunts of “traitor” in the halls later. After the game, both teams retired to the Center for Student Involvement for pizza, pool and fellowship.

“Once the game was over, it was forgotten and the players were just students having a good time and hanging out together,” said Graham.

Excited about the first Wildcat vs. Wildcat game, Graham said he’s pulling for future showdowns. “It looks like we’ve got a budding rivalry going now. The game was a good experience for both teams and we hope to keep it up for years to come.

There are already rumblings about a game with Providence to decide who’s the best team in the J&W system.” —Molly Baldwin ’06
Norfolk grad LaCoste has talent in Prudhomme's next cookbook

It’s practically a cliché in the culinary world. Ask most chefs how they got started cooking, and they’ll tell you about dad or grandma dragging a stool to the stove so they could reach it. "My co-workers did that for me just last summer," laughs 24-year-old Norfolk grad Sueette LaCoste ’99 recalling her co-op in the U.S. Virgin Islands.

But don’t let her 4’9” frame fool you. No matter how huge the undertaking, she’s equal to the task. Her latest was instructing with Louisiana Tech, Paul Prudhomme’s cookbook due out this year. Working with two other chefs last summer, she prepared recipes for the book’s photos. Her 13-hour days included everything from sautéing lamb chops in a cast iron skillet to painting them with oil for that shiny, just-been-cooked look as the shoot stretched on. And on.

"It was intense," she says. "Everyone else—the photographers, the stylists—had worked on this kind of project before, so it was nothing new to them. I was nervous at first, but soon we were like one big family."

She knows that kind of teamwork is common throughout Prudhomme’s prodigious operations. A Trinidad native who moved to New Orleans as a child, LaCoste became a sales representative for Chef Prudhomme’s Magic Seasoning Blends more than four years ago. She soon heard the call of the kitchen, and asked her world-famous boss if she could work at K-Paul’s. Beginning at the bottom, she prepped while keeping her sales post, too. "I worked both jobs. I knew that’s what it was going to take to get ahead," she shares. "So by day I wore stockings and heels. I had a desk, and by night I peeled potatoes and cut carrots."

Accepting her into the family immediately, her restaurant co-workers built her a little wooden box to reach the prep table. They also stood behind her when she decided to enroll in Johnson & Wales University.

LaCoste has been the university’s artist-in-residence for two years. A common practice at many universities, artist-in-residence positions are paid a stipend by the university to support their work, in progress, whether it be a novel, paintings or, in Garzilli’s case, musical compositions. In return, the artist contributes to the cultural development of the university. Garzilli lectures in music and music theory classes and often performs at University events, including the recent White Christmas Gala.

A true "renaissance man" himself, Garzilli holds degrees in literature, theology and philosophy. As a conductor, he has performed a range of choral music, from Gregorian chant and Renaissance selections to contemporary works. He began studying the piano and organ at an early age and has appeared in concert throughout the United States and Europe. Garzilli has also written several musical plays. Among his notable compositions is an opera, "Rage of the Heart," which was released on compact disc in England and has been performed at Johnson & Wales.

The Olympic torch shines on the Charleston Campus

Like any team dedicated to global excellence, the American Culinary Federation chooses its Olympians carefully and develops the group over time. Through four regional cold buffet tryouts, chefs from all over the United States competed to qualify in a final round at the kitchen and is one of three certified master chefs on the coaching staff.

The team, held every four years, represents the highest form of culinary competition. The Charleston Campus got an inside look at the elite team last fall when it visited the school to rehearse for the World Culinary Salon in Basel, Switzerland. The team spent about 40 hours over the course of two weekends on campus preparing for Basel as well as several other interna- tional hot and cold food competitions. Those events lead to the 2000 Culinary Olympics. JW&J instructors Chef John Kacala, Chef Karl Syble ’95, Marcela Giannassio and more than 40 students and other staff members supported the team throughout the weekend, performing any necessary task.

The weekend, a culinary marathon of sorts, was a great opportunity for the chefs and the students to get an up-close look at some of the best culinary work in the world. Kacala was particularly pleased to meet Daniel Hugel RCM, one of the team coaches. "You could call him one of my idols," he followed my work for almost 20 years," Kacala said.

The weekend ended with a four-course hot food competi- tion dinner, which began with Salpicon de Lobster and Artichoke "Bar Harbor" and Essence of Asparagus Vegetables. The entrée was Rye-Crusted Venison Chop with Wine Merchant Sauce, Salsify Gratin, Frite Gras and Marrow Dumpling. Braised Savoy Cabbage, Chanteles with Arugula and Cream and Currant Creme, Susan Notter CEPC and Distinguished Visiting Chef, gave the dinner guests a peek at her December presenta- tion with a dessert of Pear Crème Brulee with Cherry Sauce, Key Lime Pie Cookie and Pear Sorbet.

Culinary Team 2000’s work in Charleston paid off well for them in Basel in December, and indicates a strong year. The team brought home a Gold Medal in Cold Food Competition, and a Silver Medal in the Hot Foods Competition. You can follow the progress of the team at www.acfchefs.org. —M.M.
I&W makes Little Rhody big
Rhode Island might be small in size but “residents” including Johnson & Wales make it large in stature, said Providence Mayor Vincent A. Cianci to Matt Lauer on NBC’s Today. The morning show invited Cianci to respond to a Connecticut author made in Smithsonian Magazine, referring to Rhode Island as “too small to deserve to be a state” and proposing that Little Rhody be absorbed by the Nutmeg State. The Smithsonian column, intended to be humorous, featured a litany of cutting comments about the state’s size, triggering a large outcry from Rhode Islanders. Providence’s mayor mentioned Johnson & Wales in his response as he listed many of the wonderful things Providence and Rhode Island have to offer.

—M.B.

Dishing It Out To Help Cure Alling Kids

Dark chocolate truffles may not be a cure for cancer but they may lead to one thanks, in part, to Johnson & Wales University. At the recent 8th Annual Gourmet Gala, benefiting St. Jude Children’s Research Hospital, Norfork chef-instructor Patrick Beaudet led a student team in serving truffles, pecan diamonds, petit fours and more to a sequence-wearing crowd of 800 that filed the Norfolk Waterside Marriott ballroom. Attendance at the event was the highest yet. In all, 35 Hampton Roads restaurants participated, many of them run by JW graduates, including Ruby Swashorchi’s 87, Ruby & Company Catering owner Ernest Smith Jr.’92, Spirit of Norfork executive chef, and Gerard M. Cox ’93, Castalia’s kitchen manager.

St. Jude Children’s Research Hospital, founded by the late entertainer Danny Thomas and located in Memphis, Tenn., researches cures for cancer and other diseases that strike hundreds of children each day. While fundraisers for the hospital are held all across America, Norfork’s is the largest and most productive, says a hospital spokesperson.

—M.M.

A ‘Wales’ opportunity

Exchange programs offer an invaluable experience to college students. So the Charlottesville Campus has expanded a faculty exchange program with the University of Wales in Cardiff to include five students. The students spent the fall term studying at the university, known as UWIC.

Dining and Associates, hospitality professor, taught in the program in Wales, and was excited by the different approaches to education at UWIC. “The system is vastly different—different lecture schedules, much more independent project work and many interesting trips incorporated the student experience.”

“Twelve-year old Tyre Thomas ’99 is taking his first shot at a lifelong dream to be governor of Texas by running in the May election for mayor of Gun Barrel City. The youngest person to file for office in the city’s history, Thomas wants to bring law and order back to the town’s embattled politics and good news to its citizens. His recently launched weekly publication, Lusake News, is devoted to reporting the positive happenings of the Cedar Creek Lake community.”

—C.S.

"Sawdust" (Hello) from Northern Thailand. Tidbits: Chumphon (Arbo), SBEG, acting dean of Payap University, inviting you to visit our beautiful valley region and Chang Mai, the third largest city in Thailand. Once the cultural, political and religious center of a kingdom known as Lanna Thai, the region offers an appealing blend of temples, fine crafts, wonderful scenery, colorful festivals and ancient ruins.

Hotels
Regent Resort Chiang Mai
Tel (053) 298181, Deluxe Pavilion Suites.

The Empress Hotel.
Tel (053) 272979, 375 rooms, coffee shop, restaurant, pool, fitness center and Thai massage.

Suan Doi House, Huay Kew Rd.
Tel (053) 221846, Featuring a Vietnamese Restaurant.

Dining
Every night at the Chiang Mai Cultural Center there is a krathong dinner show which is very popular with Thai and overseas visitors alike. The meal is served on a wooden pedestal tray, called krathong, and the dishes are all authentic Northern Thai delicacies. While you are enjoying the meal, there are performances of dance and music by each of the six ethnic hill tribes. Tel (053) 298533.

Temple
In Chiang Mai, Buddhist temples display a mixture of architectural styles that reflect the varied heritage of Northern Thailand. To date, some 300 temples have been constructed in Chiang Mai and in its outskirts.

Come and see.

No flash in the pan

Charleston alums Tyler Florence ’91 will be the latest J&W grad to make a name for himself in television when his weekly show premieres on Thursday, April 13, at 9 p.m. on the Food Network. Florence will travel around the country on Food 911, saving recipes from disaster and kitchens from chaos. "People just love him here," said Amy Voll, director of public relations for the network. "We’re thrilled to have him.”

—C.S.

Taking customer service south

Providence marketing department head Mark Neckes has been conducting two-day workshops in Central America to teach business agents about multi-media sales, promotions, advertising campaigns and customer service. Neckes has been back and forth to Costa Rica, El Salvador and Panama with a stint in Guatemala, under the auspices of global ad agency BBDO.

—C.S.

"This is what is great about America. Here I can make tropical French toast with fresh fruit. In France I would have been thrown out of the country.”

—Matthias Rudin, executive chef at The Breakers in Palm Beach, Florida, encouraging culinary students to travel and experience a multitude of cuisines.

Good for government

Twenty-one year old Tyre Thomas ’99 is taking his first shot at a lifelong dream to be governor of Texas by running in the May election for mayor of Gun Barrel City. The youngest person to file for office in the city’s history, Thomas wants to bring law and order back to the town’s embattled politics and good news to its citizens. His recently launched weekly publication, Lusake News, is devoted to reporting the positive happenings of the Cedar Creek Lake community.”

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—C.S.

One Glamour-ous alum

Amy Sacco ’90 shared name space with Joan Jett in the February issue of Glamour magazine in an article about women who took big risks and are reaping big rewards. Tired of working for restaurant and nightclub owners earning four times as much, Sacco launched Lot 61 restaurant and lounge in Manhattan in 1998. Now with 70 employees and $4 million in annual sales, she’s gone from salaries of $35,000 to $45,000 a year, to being “a very, very independent woman who hands over more than half of her income to the IRS.”

—C.S.
Volunteers feted at Alumni Recognition Gala

Amid magical masks and silver tassels, student and alumni volunteers were honored at the first Alumni Recognition Gala, held at the Federal Reserve Restaurant in Providence in January. In addition to appreciation shown for phanathem caller, chapter leaders and President’s Club members, special recognition was given to two outstanding alumni.

The First Annual Fund

Alumni and friends experience the Denver difference

In the central hall of a Gothic-inspired building, more than 100 alumni and friends of Johnson & Wales University gathered on February 12 to celebrate JW’s arrival in Colorado. On hand for the festivities were Denver residents Mary and Al Whitfield, descendents of the founders of Whitfield Chapel, an historic landmark on the former Colorado Women’s College (CWC) campus, now home to the new Johnson & Wales Denver. Also celebrating with Mark Burke ’81, Denver Campus president, was Phyllis Tremmel, former member of the music faculty at the Colorado Women’s College and unofficial “keeper of traditions” for CWC.

Some JW alumni traveled four hours to attend this inaugural event where Burke welcomed guests, gave an overview of the founders of Denver Campus plans, and encouraged all alumni to become active members of the Association, and to serve as resources for Denver Campus students. —P.I.

Women’s College and unoffi-
cial “keeper of traditions” for CWC.

Chapter Co-Chairs Joel Arvidsson ’95 and Maria Ivarson ’95 were cited for their leadership and dedication on behalf of the Swedish Alumni Chapter. —P.I.

Annual Christmas dinner at the ‘Palace’

In December, JW alumni and guests feasted at the annual Christmas dinner at the Palace Restaurant in Gatolborg, hosted by the Alumni Association. Guests were treated to more than 100 traditional yuleboard selections including herring, reindeer and delcious chocolates. The dinner was highlighted by an address by Jan Engberg, part-time faculty member, who discussed the impact of the ‘Euro’ on the economy. Kathryn Parchesco.

Swapping cards and job prospects

Swapping cards and job prospects:

A long with good friends and good food, alumni recently enjoyed a chance to explore career options. At “Cards & Jobs,” an informal gathering sponsored by JW’s Eastern North Carolina Alumni at the Figaro Grill in Durham, N.C., alumni exchanged business cards. They also heard Sydney LaRose, director of alumni career services for JW, talk about improved local and University resources for career enhancement. LaRose told the group that Internet searches, Web site postings, job leads, and the “art of networking” are all vital tools for any successful candidate these days. Members of the chapter’s steering committee also discussed upcoming programs. Special guests included Karen Corrigan from University Admissions; and Brian Stanley, director of career development, Charleston Campus, attended the event. —Matt Ward

Nofool recruiter reception and chapter planning meeting

After a day of recruiting in February, a reception was held at The Lucky Star restaurant in Virginia Beach, Virginia, where owner/operator Amy Brandon prepared a fabulous selection of exotic cuisine for alumni and recruiters to enjoy. —M.W.

Atlanta Chapter Planning Meeting

An excited diverse group of alumni enjoyed good food and great conversation at the Hyatt Regency Downtown Atlanta’s Paradox Lounge. The group met to plot the course for the future of the Atlanta Chapter.
Close your eyes. Envision glass pavilions deep beneath an aquamarine sea. Schools of fish pass overhead in iridescent swells. Remnants of an ancient civilization mark the passageways to a table spread with exotic delicacies...

Dream Vacations

Tourist getaways from the Amazon to Atlantis

By Cathy Sengel

Dream on! No. Call a travel agent. Reality awaits. Hotels harbored in the oceans, dining high above the canopy of an Amazon rain forest, cruises where the scenery is only rivaled by the service are now standard fare for the vacationing public.

At tourism charts courses to destinations that only Jules Verne once imagined, the sky’s no longer the limit. (Reservations for lunar flights are now actually being accepted.) With the approach of the traditional "vacation season," we asked Dr. Karen Silva, director for The International Hotel School, to be our guide to the world of luxury travel. Money is no object, we told her. Vicarious pleasures can be as sumptuous as real ones.

Seabourn Cruises

"There are statistics out that say North Americans currently take cruises for about two percent of vacations and yet cruises are the fastest growing piece of the tourism industry. If that rises to even five percent, growth would be astronomical. Cruise lines are now going out of their way to tailor offerings. Lines like Holland America, Costa Cruises, Seabourn, Windstar and Carnival are all brands of the Carnival Corp., a corporate partner which works closely with Johnson & Wales and its students," Silva says. "Within that market, you can choose from the least expensive to the top of the line and it's like going from a Buick to a Rolls Royce. Seabourn's at the top. You're traveling with 200 people versus 2,000. You dine whenever you want. State rooms with marble bathrooms and ocean views, king-size beds, complimentary champagne, designer soaps—it's all inclusive."

Take your pick. All offer "a sanctuary at sea" and travel itineraries that allow you to "surrender to the spur of the moment." Seabourn Pride, an intimate-size mega-yacht with a guest capacity of 208. Large deluxe suites win a five-star, six-ribbon, nine-out-of-10 Guide to Cruises rating. Five-foot, sea-facing picture windows and private French bal-
conies welcome ocean-scented breezes. Walk-in closets, guest baths and fully stocked bars offer plush amenities. The ship includes a complete health spa, golf practice facilities, movie theater, casino, library, computer learning center, boutique, and pool. Daily dress advisors in the ship’s proctor announce formal fux and gown, informal dressy, elegant casual or casual activities. Open or private cocktail parties at sea, mail, telephone, fax, and laundry services are all available. Undecided? A refundable $500 holds a place on their waiting list. “It's hard to imagine a more pampered existence,” Silva says. If you prefer your sailing more casual and more intimate, perhaps the Seabourn Goddess I, super-yacht and private haven with a guest capacity of 116, is your cruise to paradise. Accommodations are “utterly deluxe” and include in-suite dining, though on-board diversions are slightly fewer than on the Pride. (Golf practice here amounts to whacking balls out to sea.)

For a more egalitarian voyage, you can share your vacation with 758 other adventurous souls on the Seabourn Sun. The Owner’s Suite offers your own personal living room, dining area and bedroom, king-size bed, floor-to-ceiling windows, private verandah, marble bath with ocean view whirlpool tub, stocked bar, second guest bath and personal safe. All that’s left to decide is where to go. Throw your darts at a map of the world and far-flung harbors. Beach hop in the Greek Isles. Hunt for your own personal fragrance in Cannes. Search atop an elephant for the elusive Royal Bengal Tiger of Nepal. Board in Hong Kong and cruise to temples and archeological wonders of Cambodia, Thailand and Angkor Wat.

And what might all this luxury cost you? Prices vary by ship and by optional land excursions and travel packages that include on-shore accommodations in deluxe hotels, domestic air transportation, some meals, tours, transfers, taxes and portage. Carry your own bags and find your own lodging, and you can take a few thousand off your tab.

Twenty-nine days, full cruise to the South Pacific. (Port Lauderdale through the Panama Canal, Lima, Peru, Easter Island, Pictacur Island and Papeete, Tahiti to Australia): $36,970 per person, double occupancy. Owner Suite on the Seabourn Sun: $100,000 per person. Special packages and choice of season can mean considerable savings. Better yet, buy a World Fare Tariff for anywhere from 45 to 120 days. "Then you may use it over any of these three years for extended cruising, for frequent cruise vacations or give them as gifts to friends and family." Prices range from $26,775 to $85,500 depending on number of days, single or double occupancy and choice of ship and deck. We’ll take two at the top. For information: 1-800-929-9391 www.seabourn.com

Atlantic at Paradise Island, Bahamas
If the sea beckons, but you'd rather keep your feet more firmly planted, Sun International’s Atlantis offers a retreat from worldly limits to Shakespeare’s “always wind-obeying deep.” This Paradise Island resort in the Bahamas is a dreamscapes interpretation of the legendary land with a once-upon-a-time ambiance.

A maze of rooms and corridors filled with Atlantean artifacts recreate the city’s ancient streets. Surrounded by lagoons, they are part of the world’s largest underwater marine habitat—11 million gallons of water with more than 50,000 sea animals of 200 species. On shore, 38 lounges and themed restaurants, pool shops, spas, Mayan temple waterrides, Lazy River Ride tubing, scuba diving, 18-hole putting and champi-

View from beach house at Ariaú Amazon Towers, Brazil.

View of the Rio Negro from a boat.

FwilM Magazine

Far right: The Royal Towers Hotel at Atlantic. Left: The nesting season at the Proudfoot Lagoon.

The primate forest of the Anavilhanas Archipelago where Ariaú Creek and the Rio Negro flow together into the Amazon, is the scenic setting of Ariaú Amazon Towers Hotel in Brazil. Built entirely at the level of rainforest canopy, rooms, suites and hotel halls are joined by four miles of sturdy wooden catwalks. Guests commune with wildlife while leaving the fragile ecosystem undisturbed. Though there may be more luxurious accommodations in Brazil, none share the same treetop space with as many rare species of life. Marmosets, macaws, ocellots, parrots, toucans, pink dolphins, freshwater manatees—scientists have only begun to catalog the surrounding flora and fauna.

Rooms go from the semi-monastic—lacking hot water and air conditioning—to the imperial. The honeymoon suite is 110 feet up at the top of a staircase spiraling around a mahogany tree. There’s also a circular dining room of polished tropical woods, a bar like an eagle’s nest, two swimming pools at canopy level, connecting corridors snaked with tropical vines, and seven circular towers in all, plus two 150-foot observation towers offering a 360-degree panorama of the jungle spectacle. Transportation to the lodge includes a three-hour jaunt in motorized canoe from the free port of Manaus, 35 miles up river. All this plus an amphitheater, meeting and conference centers, fax, phone, Internet and radio. It’s said that

Jacques Courteau gave a friend the inspiration for the hotel, now a 205-room resort that’s become something of a retreat for the rich and famous, like Kevin Costner, Jennifer Lopez, Bill Gates, Isabel Allende and Susan Sarandon. This is adventure travel at its most hospitable. Menus include native fish, fruits and plant life artfully prepared by the finest chefs. Bread and desserts are baked on site. When daylight seeps through Eden, wake to a chorus of the forest’s numerous species of birds. By early morning, multilingual
Simpson House Inn, California

If just plain down-to-dreamy-earth and half-a-world closer to home are more to your liking, in vacation spots, Silva suggests a personal favorite as near as southern California. "Boutique properties—smaller properties which offer a unique environment—are becoming more popular. When you get tired of the sameness of the chains, they offer comfort with a difference and high levels of service.

There are more B&Bs in California than in any other state. New England has a large number of those private escapes and historical areas like Virginia and Pennsylvania also have quite a few," Silva says.

The Simpson House Inn is a luxury bed and breakfast inn—an enclosed estate that guidebooks call "extraordinary" for its tall-hedged acre of English gardens, oaks and magnolias—close to busy Santa Barbara. Built in 1874, the Victorian landmark was saved from demolition by its proprietors and restored to full charm. Silva is obviously familiar with the surroundings. "Fireplaces burning, a library nook overlooking a garden. Wine and cheese in the afternoon. Soft music. Big brass beds. An unbelievable gourmet breakfast every day set up in your room. Towels for the beach, maps of downtown and passes for the trolley. Free cable in your room. VCRs and free videos in leather-bound cases. You can have dinner in the gazebo if you like," she says.

Down comforters with laced covers, chinots, Oriental rugs, and floral arrangements accent different room themes. The restored 1878 antique-filled barn houses four rooms that blend "the elegance of the old with the luxury of the new." Some have private decks overlooking gardens, others skylit Italian marble baths. The largest, a Jacuzzi for two. Three cottages offer added seclusion, understated elegance, teak floors, antique canopied queen featherbeds, fireplaces, gates that open onto an intimate furnished courtyard and in-room Jacuzzis.

In-room spa services are available at an extra charge and include pamperings like Swedish massage, aromatherapy massage, European facials, pedicures, reflexology, aromatherapy massage or facial, and warm oil scalp treatment.

Warm hosts, plush comforts, full concierge services and only a five-minute walk from downtown.

Rates range from $195 to $400 for accommodations in the main house and $400 to $500 for barn and cottages. They include gratuity-free service, full gourmet breakfast, evening Mediterranean hors d'oeuvres and local wines, bicycles, English lawn croquet and beach equipment.

For information contact innkeepers at Simpson House Inn 121 East Anacapa Street Santa Barbara, CA 93101 (805) 963-7067 For reservations 1-800-670-1280

A word of advice

"Specialized vacation retreats or havens exist for all tastes at this dollar range—spas, ranches, historic inns, resorts, plantation, castles," Silva says.

"It's important to know yourself as a traveler. If you need to get to a destination and back within a certain amount of time, or if you need four-star luxury, be sure to book destination properties that will offer what you want. If your priorities are different—if 'star-gazing' is more important than room size—then stay at the W in New York for $40 a night for a 150-square-foot room and spend time in the Whiskey Bar watching trendy patrons; or check into the Delano in Miami with its Phillip Stark-designed lobby and Blue Door Restaurant owned by Madonna. IC however, space is important, these two should not be on your list.

"When looking for travel guides, I recommend the Best Places to Stay series, published by the Harvard Common Press as a favorite for destinations in and around North America."

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Disney: Infinite variety, imagination

"Wait Disney World is and probably always will be the ultimate family dream vacation," says Karen Silva. With that in mind, we contacted Gary Jones '78 who has worked for Disney as an award-winning chef, domestic and international recruiter and now, as one of a team of seven chef-instructors, Jones gave us his take on what Disney does best:

"As a guest, I can visit all four theme parks or just the three water parks, stay in a campground or a grand hotel, hang out on a beach, enjoy a wide variety of international and American cuisine in state-of-the-art restaurants, shop till I drop, dance all night in trend-setting clubs, golf at 99 holes, take either business or personal enrichment programs, or sit on a veranda and just read a book.

There are plenty of activities to keep the entire family occupied either together or separately. I know that the stuff will have my best interests in mind.

"The theme parks are simply the best.

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The Many Adventures of Winnie the Pooh attraction at Disney's Magic Kingdom.

The Tuck Room (bar) entry at the Simpson House Inn.
FACULTY IN FOCUS

SHARING A VISION

Charleston’s Bob Blanchard creates a hospitality program for handicapped students

By Molly Baldwin

Bob Blanchard, chairman of the hospitality department of J&W’s Charleston Campus, knows that there are many ways to see people. During his first week of classes at The National Stater Center for Careers in Hospitality Service in Buffalo, New York, he crossed paths with blind student Carlos Alvarez. Alvarez, who loves Buffalo, had built a Web site with information about his favorite city. To the casual observer, Alvarez might be just a blind person. To Blanchard, he was a future concierge.

Blanchard’s vision came from his work in developing the Stater Center, a hospitality program at the Elizabeth Pierce Olmsted, M.D. Center for the Visually Impaired, the first of its kind in the nation. The center prepares blind, visually impaired or physically handicapped individuals for successful, permanent employment in the hospitality industry.

Blanchard spent several years working closely with Dr. Ron Maier, the president of the Western New York Blind Association, to build the Stater Center. He wrote to Maier in 1997 when he heard about the doctor’s plans for the center. Maier immediately responded by asking Blanchard to be a consultant and help develop a curriculum and secure funding. Thanks in large part to the Stater Foundation, grants totalling $1 million materialized, and the process of outfitting the center with cutting-edge adaptive technology could be completed. Blanchard worked with Marriott International to develop the curriculum, and recruited the faculty as well.

“I committed to teaching the first week of classes myself, and securing the hospitality teachers who would carry the rest of the curriculum. Thanks to the adaptive technology, we just needed to find animated, lively faculty who were professional and not intimidated by working with special-needs students,” Blanchard says. “At the end of that first week, the question changed from ‘What can people do?’ to ‘What can’t they do?’

A century-old Victorian house next door to the existing Blind Association of Western New York is the home of the Stater Center. From computers that read typed-in text back to students to Braille printers and readers, adaptive technology is critical to this educational process. Also critical is the small class size—Blanchard insists that the programs will take no more than 15 students—and the motivation of the students themselves. “Of the nine students in the first class, all had perfect attendance. Not one student was absent or late during the entire 12-week program,” Blanchard remarks. “I was so inspired by the enthusiasm and level of motivation among the students. Even the guide dogs were paying close attention.”

The students, referred to the program by state agencies, undergo rigorous interviews and are carefully screened to be proficient with adaptive equipment.

Blanchard recently returned to the Stater Center to deliver the commencement address for the first graduating class. He was gratified by the achievements of the students, who all successfully completed externships with such prominent institutions as Adam’s Mark Hotels, AAA of Western and Central New York, Hyatt and Holiday Inn. Perhaps the most appropriate externship placement belonged to Alvarez himself—the Greater Buffalo Convention and Visitor’s Bureau. Alvarez still works there, helping visitors to his beloved city enjoy it to its fullest. “Any human, challenged or not, if they have the desire, also has the right and the power to accomplish whatever they want,” Alvarez says. “Mr. Blanchard made me see that I can be an asset to this area.”

These successes are especially promising, since the Stater Center is a prototype of a much larger potential program, in conjunction with blind associations in cities throughout the nation. Not surprisingly, the target city for the next program is Charleston, which offers a thriving tourism industry with many opportunities for the students. “The program will help blind and handicapped people, 70 percent of whom are underemployed or unemployed,” says Blanchard. Because these people are very stable in their positions once they are trained and confident. It is a remarkable solution to turnover in the hospitality industry.

Blanchard’s vision includes a hotel in the future, run by and dedicated exclusively to a clientele of handicapped, visually impaired and blind people. The only thing Blanchard can’t see is a limit to the potential this group of people possesses.

It was 1945, “during the war years,” when Bob Tingle ’50 took his first course at Johnson & Wales. Classes were held in the old Gardner Building on Fountain Street. Gertrude Johnson and Mary Wales rented space on the 6th floor for their preparatory school and emphasis was on secretarial training.

“I was a young high school student waiting to be drafted. I stayed a couple of semesters, dropped out, took night classes and was drafted in 1946,” Bob recalls. “Later I took a lot of kidding for having been the only male in the place.”

The war ended and the Misses Johnson & Wales sold their school to two Navy veterans, Edward Triangolo and Morris Gaeb. Bob returned in 1947 with a flood of other veterans reshaping their lives with the impetus of the GI Bill. Today, Bob speaks of Johnson & Wales with the kind of fondness of a favored relative. Though the small school he once attended has become a world-class university, he remembers Morris Gaeb and Edward Triangolo and their wives Audrey and Vilma as mentors, instructors, advisors, friends and even baseball teammates.

Fifty years and close to 43,000 graduates later, many alumni still refer to Johnson & Wales, like Bob does, as “a family.” And as “the dream that became a university” evolves and expands globally, for a small but growing number, it’s Always Circle 1990. Bob Tingle, first vice, second from left, brought together a group of students that would become the Johnson & Wales Alumni Association, Edward Triangolo and Morris Gaeb, back row, end left, and Morris and Bernice (Cianciardis) Tomaino, back right, end, were there for this exploratory meeting. J&W had no on-campus housing until Cathy Decision ’66, top right, attended day class, but not a few years later. Solomon Dadon ’60, lower left, the first international student, lived in the former Crown Hotel, right, the college’s first residence hall.

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Johnson & Wales University. Bob organized the first formal alumni association. He became a corporate officer in the early 1960s and currently serves on the board of trustees. Two years after he graduated, Rob got a call asking him to be on the Alumni Board. Ongoing involvement with their alma mater is another interest the Tingles share.

Catherine Downes Mulhern '63
Stacey Mulhern Coffa '90

Johnson & Wales was a secretarial/business school, recently accredited as a junior college when Catherine Downes Mulhern '63 first arrived. "It had everything I wanted," she recalls. In those days before residence halls, Cathy traveled from her home in Newport daily. Her courses included secretarial science and law. "Mr. Capomacchio taught English. We loved him," she says. Cathy is less enthusiastic about what she endured to become a member of the Alpha Pi Kappa sorority. As she looks back now, she remembers suffering through being blindfolded, having spaghetti placed in her hands and being told it was worms. "We thought it was awful, but compared to today..." a wry chuckle completes her sentence.

Expansion had only just begun when Cathy graduated. A high point of her educational experience was Johnson & Wales' purchase of the Plantations Club.

"I remember how excited we were when the school bought Plantations," she says. "Suddenly we had a student union where we could eat instead of at the greggy spoon downstairs in the Gardner Building. We were thrilled we could go to Plantations to use the pool. We actually felt we had a real campus."

Today Cathy lives in Tom's River, New Jersey, and owns three floral shops. It was a yearning for ties with family back in Newport and Johnson & Wales' reputation as a business college that brought daughter Stacey to the Providence Campus in 1990.

"There was no question that I'd go to Johnson & Wales," Stacey says. "It wasn't like some colleges—all liberal arts and general studies. It was more specific and I knew I wanted to go into business."

Born in Newport, but raised in New Jersey, Stacey also welcomed the opportunity to come back to Rhode Island and get to know the area while studying business administration. Her appreciation for the University grew over time. "It opened my eyes up to a lot of different things," Stacey recognizes. "It gave me a lot of opportunities." Instructor Cheryl Amantea steered her toward marketing. Instructor Kevin Bittle talked her into entering the market research division, marking the path for her future career.

Life outside of classes included work at Clarke Flowers on Thayer Street, but there was always time for play as well, she says. "We spent many a night in the College Pub drinking 50-cent drafts," Stacey remembers. "I bet they don't cost 50 cents anymore."

Though it's been less than a decade since her graduation, much about the University has changed.

"They were only just beginning to build McNulty [Hall] when I graduated. Providence itself is impressive with Waterplace Park. It's so revitalized. I missed all of that," says Stacey, today manager of database marketing at Resorts Atlantic City in New Jersey.

She and her mother make it a point to come back at least once a year. Cathy says she was thrilled when Stacey chose Johnson & Wales and surprised when she returned with her daughter to the site of her own education. "It was like 'Holy mackerel' when I saw how much the school had grown." "Wow?" is all she has to say today about the city and college she once called home.
Linda Graham '97

Jessica Graham '97

"I had always wanted to learn the secrets of what chefs do in the kitchen," says Linda Graham of Virginia Beach, Virginia. Linda and her sister, Jessica, enrolled in the Norfolk Campus' Associate Degree in Culinary Arts program in August 1995.

"I was eager to learn how to cook, and I wanted to see what it was like to work in the kitchen," says Jessica. "I loved the idea of working with food and meeting new people." Linda adds, "I wanted to challenge myself and see if I could do it."

Both Linda and Jessica decided to continue their education at J&W's Providence Campus. They have since completed their studies and are currently working in the foodservice industry.

"I have never looked back," says Jessica. "I love my job, and I am thankful for the opportunity to continue my education at J&W." Linda agrees, "I am proud of both of my daughters and their accomplishments."
Order your Alumni Directory now!

The Alumni Relations Office receives hundreds of inquiries each week from alumni seeking to find old friends. However, the Federal Privacy Act prohibits any school from disseminating graphical information collected for the University's purposes to third parties. Therefore, when a request to find a friend is received, the University is bound to contact that individual and obtain his/her permission to provide contact information from the requestee. Give the shear volume of requests we receive daily, responding to individual requests is becoming more and more difficult.

Great news! J&W’s Alumni Directory 2000, due out in the fall, will make it easy for alumni to contact their friends. And each person listed has, by virtue of the listing, granted permission to be contacted. So if you have not yet responded to the Hams Directory Questionnaire, please do so right away, so you are included in this millennium edition. This hard-bound volume will contain more than 40,000 entries of alumni by city, by state and, alphabetically. And only advance orders will be filled once this volume is printed, no additional orders will be taken.

Don’t miss out! Fill out and return the questionnaire and order your Blue and Gold Millennium Edition of the Johnson & Wales University Alumni Directory 2000 today, or reply online to chadhmsu@bchampm.us/jfomagc.

Dean Moore is executive chef for Top of the Hub, Boston. Also, he is corporate executive chef for Select Restaurants Inc., Cleveland, owners of Top of the Hub.

Russell Shapiro owns Russell’s Deli in Nashville, N.Y.; his successful deli after opening and selling two others. He and his wife, Judith Gimda, announce the birth of their first child, Olivia Marie, born June 12, 1999.

Richard Brown has been appointed executive chef at the Weston Hills Country Club in Ft. Lauderdale, Fla.

Charles Butler is food service director at Lucent Technologies World Headquarters in Murray Hill, N.J. He lives with his wife and two children in Farmwood.

Lisa (Banaskal) Brown is the owner of Lisa’s Patisserie Shoppe in Latrobe, Pa., where she lives with her husband and two daughters; Lisa is also a part-time instructor at Villa Montessori Community College in Youngwood.

Suzanne, Gang (Vigant) Lewis, and her husband, Scott, announce the birth of their son, Daniel Scott, on October 29, 1999. She is planning a management training and leadership development for Red Bath & Beyond in Farmington, N.Y. They live in Massapequa.

River (Vigant) Lewis, and her husband, Scott, announce the birth of their son, Daniel Scott, on October 29, 1999. She is planning a management training and leadership development for Red Bath & Beyond in Farmington, N.Y. They live in Massapequa.

Barry Novak has been appointed executive chef at the Wyndham Valley Forge Hotel in Wayne, Pa., and is now executive chef at New Castle Castle in New Castle.

Gerry Fernandez ’84, president of the Multicultural Foodservice & Hospitality Alliance (MIFA), was honored at the American Culinary Federation (ACF) National Convention in Chicago with the 7th Annual Herman G. Ruch Humanitarian Award.

Virginia (Santichar) Peeler is vice director/sommelier, central Texas for ABS Holdings in San Antonio where she also lives.

Dean Moore is executive chef for Top of the Hub, Boston. Also, he is corporate executive chef for Select Restaurants Inc., Cleveland, owners of Top of the Hub.

Russell Shapiro owns Russell’s Deli in Nashville, N.Y. His successful deli after opening and selling two others. He and his wife, Judith Gimda, announce the birth of their first child, Olivia Marie, born June 12, 1999.

Dawn (Gilbert) Talley and her husband, John, announce the birth of their first child, Brian, December 4, 1999. They live in South Holland, N.Y., and Dawn is a house executive chef for ALC in Bethpage.

Suzanne (Vigant) Lewis and her husband, Scott, announce the birth of their son, Daniel Scott, on October 29, 1999. She is planning a management training and leadership development for Red Bath & Beyond in Farmington, N.Y. They live in Massapequa.

River (Vigant) Lewis, and her husband, Scott, announce the birth of their son, Daniel Scott, on October 29, 1999. She is planning a management training and leadership development for Red Bath & Beyond in Farmington, N.Y. They live in Massapequa.
1998

Amy L. Allard is manager of SuperCiti/HK in Cambridge, Mass. She lives in Tewksbury.

Giancarlo D’Attili is pastry chef at the California Café in Orlando, Fl.

Michelle Gibbons is an accountant at Marathon House Inc. in Providence, R.I., where she also lives.

Joel Kraft is appearing in Switzerland for the Culinary Team 2000. He is assistant to the executive chef from the Oak Hill Country Club in Rochester, N.Y., who is a member of the team.

Eileen McDonough is kitchen manager for American Hospitality Concepts Inc. in Braintree, Mass. She lives in Mansfield.

Kevin Milionis is executive chef at the Atomic Grill in Providence, R.I.

Richard Molczyk is head chef at the Stillman Inn in Attleboro, Mass., where he also lives.

Andrea Phillips married David Tindar on January 15. She is stewardship coordinator, Division of University Advancement, Florida International University, in Miami.

Daniel Sonnett is executive chef for Fortune Brands in Old Greenwich, Conn. He lives in Southport.

Howard J. Schaeffer is assistant banquet manager at the Hilton East Brunswick and Towers in N.J. He lives in Freehold.

Robin Schmitz is a culinary instructor at JW’s Charleston Campus.

Celeste Walters is banquet manager for Walt Disney World in Orlando, Fl., where she also lives.

Mendels Yoel is employed by the Ritz Royal Hotel in New York. He lives in Long Island City.

Adam J. Zawartko is executive sous chef at Fisher Island in Miami. He lives in Fort Lauderdale, Fl.

1999

Brandon C. Blank is general manager at the Midtown Grill in Mazzion, Ga., where he also lives.

Brian D’Angelo is chef at the new Helios Restaurant in Barrington, R.I.

Sarah Dykx announces her marriage to Robert Mook III in March 1999. Sarah is dietary manager for Skyline Manor in Floyd, Va.; they reside in Blackburn.

Kimberly E. Johnson is a financial analyst at Lancaster General Hospital in Pennsylvania, one of the top 100 hospitals in the country.

Shu-Chin “Kathy” Lee is a pastry cook at the Westin Hotel in Copley Place in Boston and also a hostess at the Hilton Hotel. Shu-Chin lives in Quincy, Mass.

Bridgei Matuma and her husband, Barnabas, announce the birth of their baby, Anna, May 17. They live in Providence, R.I.

Kerry Mowers is a print announcer for Aramark Punts Littas API in New York. She lives in Astoria.

Stephanie J. Steeper is sales manager for the Residence Inn by Marriott in Warwick, R.I. She lives in Providence.

Rajnish Talwar is outfit manager for the Stretton Hotel in Braintree, Mass. He lives in Providence, R.I.

John Zottoli is head chef at Fresh Restaurant in Sarasota, Fl.

In Memoriam

Bartley S. Coyme ’99
Dec. 30, 1999

Jesse R. Linares ’68
Nov. 10, 1999

J. Albert Boulot ’76, ’94 MBA
Dec. 31, 1999

TKE scholarship memorial to Ebbert, Scott and Smith

In March of 1994, three young Johnson & Wales frat brothers celebrating the annual ritual of spring break died in a car crash. Now a fraternity brother of Aaron Ebbert, Peter Scott and James Smith, the three members of Tau Kappa Epsilon killed in the accident, has established a scholarship fund in their memory. Many have expressed interest in donating to such a fund in the past, but now a formal agreement has outlined the criteria and award size. Recipients must be a member of a fraternity or a fraternity and have at least a 2.0 average. “When we talked about setting it up, I wanted it made so that it would be attainable — so that they would have been able to receive it,” said the fund’s sponsor and major donor, identifying himself only as a friend.

It is his sincerest hope that others who have, over the years, talked about wanting to somehow make a contribution, will generously follow through knowing that there is now a place and a purpose.

Those wishing to contribute to The Aaron Ebbert, Peter Scott, James Smith Memorial Scholarship Program may contact Scott Cohoon, director of scholarship and donor relations, Johnson & Wales University, 8 Abbott Park Place, Providence, R.I., 02903 or call 401-598-1731.

J&W receives recognition

J&W has been recognized for leadership in the field of student character development in THE TEMPLETON GUIDE: Colleges that Encourage Character Development, recently released nationwide. The Guide contains profiles of 405 exemplary college programs in 10 categories; 50 college presidents who have exercised leadership in character development; and 100 colleges and universities named to an honor roll for their record of commitment to inspiring students to lead ethical and civically-minded lives.

Johnson & Wales is profiled in the Volunteer Service Programs category for its service learning and community service programs offered through the Feinstein Community Service Center. Since September of 1996, J&W students have been required to complete a community service learning experiential component in conjunction with a course or practical experience. (Look for the next issue of J&W Magazine for more on the University’s tradition of community service.)
### Dates to Remember

| April 5-6 | Washington Restaurant & Hospitality Show/Alumni Reception. Washington, D.C. |
| Apr. 7-9 | Old Dominion Recipe Contest. Norfolk Campus |
| April 8 | Eastern N.C. Chapter MS Walk 2000. Durham, N.C. |
| April 9-11 | Northeast Foodservice & Lodging Exposition. Boston |
| Apr. 10 | Boston Alumni Reception/Silent Auction. Boston Harbor Hotel |
| Apr. 14 | Providence Campus Grad School Reception for the Class of 2000 |
| Apr. 27 | Musical preview/reception: "Michelangelo." Xavier Chopin. Providence |
| Apr. 27 | Norfolk Campus Academic Awards Ceremony |
| Apr. 27-30 | Norfolk Campus Fly-In for Prospective Students |
| May 3 | Providence’s Distinguished Visiting Chef Dinner. HarborSide Campus |
| May 5 | Providence’s Battle of the Campus. Roger Williams Park |
| May 11 | Neckarchief Ceremony. Norfolk Campus |
| May 18 | Graduate School Commencement & Reception. HarborSide Green |
| May 19 | Providence Campus President’s Reception for Parents & Graduates |
| May 20 | Commencement at Norfolk, No. Miami, Charleston, and Providence |
| May 20-24 | National Restaurant Association Show. Chicago |
| May 22 | NRA/Alumni Reception. Chicago, 6-9pm |
| June 25 | Vail Campus Commencement |
| June 25 | Salonnet Vineyard Seafood Festival. Tierton, R.I. |
| July 14-16 | Denver Campus Alumni Volunteer Training |
| July 28 | Summer Pops Concert. Gabe Commons. Providence |
| Sept. 2 | Denver Campus Grand Opening |
| Sept. 5 | Denver Campus Convocation |
| Sept 29 | Chesapeake Bay Wine Classic Gala Dinner. Norfolk Campus |
| Oct. 7 | Chesapeake Bay Wine Classic Auction. Norfolk Campus |
| Oct 13-15 | Homecoming/Parents & Family Weekend. All campuses |
| Oct 19 | Career Days. Providence & Denver |

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**For Alumni Chapter information call Matt at 401-598-1498**

**For information on the above events contact the Alumni Office at 401-598-1072 or e-mail alumni@jw.edu**

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**Madeleine Kamman offers course at JW**

Legendary chef Madeleine Kamman will teach a one-week course at Johnson & Wales in early July for professional chefs. The program will include a look at historical sources, precise techniques, proper ingredients and procedures, and end with a Battle Day recreation of a meal from 1789. Chefs must have at least three years of experience to apply and only eight students will be accepted. For further information on this extraordinary program, call William Day at 401-598-1807.