The Long & Winding Road
A surprising and exciting career path for Sherry Brice ’74

Florida’s director of security wins national recognition
Communication lessons to turn managers into leaders
Dear Alumni and Friends:

Leadership—if I am to believe the flurry of conference promotions that cross my desk it is one of the hottest topics throughout all industry segments, not to mention one of the latest business buzzwords. Developing leaders at Johnson & Wales is a personal passion of mine as well, because any organization is only as strong as the people within it. In both formal and informal sessions I, and many other members of the J&W senior team, work to nurture and develop the innate leadership talents among our faculty, staff and students on a daily basis.

This issue of the J&W Magazine focuses on many aspects of leadership as well. From Oakland A’s manager Art Howe to Richard Hatch, of “Survivor” fame (a dubious leader depending on whom you ask), and 1985 alumnus Daniel Orr with his twelve steps on motivating people, there are many stories within these pages to educate, inspire and make you think a bit about those intangible qualities that make up a leader. We also give you a taste of what our students receive in the classroom in the Foundations of Leadership Course—focusing on the importance of communication as a powerful tool—and we tell about the quiet leadership of Don Cannon at the Florida Campus, who has devoted his life to exposing hate and teaching tolerance.

And we have great leaders among our alumni as well. In April the Providence Campus hosted a group of 20 alumni who represented all three colleges, seven different states, and spanned 50 years in graduation dates. This was the first opportunity for the new Alumni Council president, Bryant Currie ’94, and the staff in the Alumni Office to meet with this group of alumni leaders to talk about upcoming plans for the Council. It was a productive meeting, and the topics covered ranged from our internet presence to career development opportunities and beyond. Keep watching these pages for progress reports on the council, its leadership, and how you can get involved.

In this issue we also say a sad goodbye to a very special leader here in Rhode Island, a man who had a tremendous impact on our community and on our university. John Hazen White, Sr. passed away in March, leaving a legacy that will live on in our hearts and minds forever. Dr. White and his family were very special friends and benefactors to Johnson & Wales, and he will be greatly missed.

But one of the true signs of a leader is to know when to stop talking, and let the experts “take the stage.” With that, I invite you to sit back and look through this latest issue of the J&W Magazine. As always, we’d love to hear your feedback.

John A. Yenta
University President
Just received the Winter 2001 edition of JW Magazine. I must congratulate the editorial team for a job well done and I look forward to receiving future issues.

Farzal (Ricky) B. Jaafar ’93
Kuala Lumpur, Malaysia

I look forward to each edition of JW Magazine for multiple reasons. First as an employee and alumnus of the university, I feel the class notes section of the magazine is a wonderful way to share the many success stories of JW graduates. Furthermore, it makes me proud, when I see how well many of the former TA’s, Fellows, and MDP’s from Practicum Properties (JW’s hotel and dining facilities) are doing. It is great to see so many people from my past doing well. I also feel the articles and photos do a great job of connecting all of our campuses. Thank you for a great magazine. Keep up the great work.

Kevin Cameron ’00
P.S. Any chance for an online edition?
Editor’s Reply: So glad you’re enjoying the magazine, Kevin. We’re mulling over our electronic options. We’ll keep you posted and let you know if and when we’re venturing onto the Internet.

Hi Everyone!
My name is Frank W. Liu. I graduated in 1976 from what was previously known as Johnson & Wales College in Providence, R.I., and received my bachelor of science degree in hotel management. I am extremely excited to see that JW has expanded so rapidly and has campuses in different states. My academic years at JW were most memorable and rewarding. Even though I did not end up working in the service industry, the things I learned from JW provided me a solid foundation in making me what I am today. Oops, I forgot to tell you, I am a general manager of a tablexy toy company in Hong Kong. We manufacture toys for McDonald’s in the States, our annual sales turnover with them is approximately $20 million.

It’s been a while since my last visit to the States and I hope I can come back to Rhode Island soon for a visit and say “Hi” to everyone at JWIC. In the meantime, keep well and wish to hear a word from all of you soon. Will keep in touch. With best regards,
Frank Liu ’76

Correction
In the caption of the photo for the MacDavit wedding in the Winter 2001 issue of JW Magazine, Scott MacDavit’s ’99 was incorrectly identified as a member of Tau Kappa Epsilon fraternity. His fraternity is Tau Epsilon Phi. Attendants at MacDavit’s wedding included David Esterman and John Gombea.

Clariification
In the Winter 2001 issue the following groups should have been included as Multicultural event sponsors. In addition to the Office of Campus Diversity, sponsored educational and cultural events at the JWIC Multicultural Center have included the Women’s Concern Center, the Gay, Lesbian, Bisexual, Straight Alliance, the National Conference for Community and Justice and the Center for Leadership Studies.

JW Magazine welcomes letters to the editor. Letters may be editorial for length and clarity. Please and letters to the editor to JW Magazine, Johnson & Wales University, 15 Howard Park Place, Providence, Rhode Island 02903; e-mail to jwmagazine@jwu.edu.

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Rebecca Banks Zakin
Managing Editor
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Art Director
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Mission Statement
To plan and execute programs designed to foster the lifelong relationships between alumni and the University.

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Spiritual Master Sommelier Andrea Immer Pulls ‘em in

The Charleston Campus has seen visiting chefs and professors come and go, but nothing has hit the campus like 33-year-old Andrea Immer did when she spoke to students in February. Author of “Great Wine Made Simple,” Immer is just one of eight women in the United States (and among only 10 in the world) to hold the title of master sommelier.

Friendly, talented and genuinely interested in students, Immer explained the importance and necessity of building a lasting relationship among students and her own and the University. In an effort to foster this relationship, Immer gave students a frame of reference when someone explains that a wine tastes like this or that.

“Learning the Big Six—Reisling, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot and Cabernet Sauvignon—gives you a frame of reference when someone explains that a wine tastes like this or that,” she said. “It’s equivalent to knowing what chicken tastes like when you’re describing the taste of lambke, frog’s legs or spam.’’

Immer began her career as an investment banker, but decided that she had to be passionate about her work, which she isn’t. She found her passion to be wine and beverages rather than profits and losses.

She spent seven years becoming a specialist. To earn the title of master sommelier, she passed three three-day, intensive sessions on theory, tasting and practical service.

Since changing professions, Immer has barely had time to stop and smell the roses. She gained extensive experience in the hospitality industry as the former beverage director for Starwood Hotels and Resorts. She was named the Best Sommelier in the United States in 1997 by the Sommelier Society of America, the first time a woman was so honored. She hosted her own program, “Qurich,” on The Food Network in 1998 and has appeared as the beverage expert on more than 30 of The Food Network’s “Cooking Live Primetime” shows, and on 15 “Her Off the Grill with Bobby Flay” shows. The oenophile also writes a weekly wine and spirits column for 1Fancie.com and pens Esquire magazine’s monthly wine and spirits column.

Marcus Blackstone, a food service management major, received a scholarship in Immer’s name as a result of her visit. He attended a dinner in her honor following her presentation where she was presented with a University Chair by Charleston Campus President Steve Parker.

—M.R.

Students Receive Honors at South Carolina Governor’s Conference

Two travel-tourism students from the Charleston Campus were honored in February at the 2001 South Carolina Governor’s Conference on Tourism and Travel. Fresman Rebecca Smith of Ladson, S.C., was one of two South Carolinians selected as a conference intern, and sophomore Amanda Magrino of Martinez, Ga., was selected as the recipient of the Student Tourist Award.

As an intern, Smith shadowed a member of the conference planning committee. She gained valuable insights into conference operations, including the many facets of event planning. Magrino’s Student Tourism Award is a time-honored tradition of the South Carolina Governor’s Conference, which rewards exemplary students from South Carolina’s university and technical college tourism programs. The award is based on academic performance, interest and dedication, and comes with a complimentary registration to the conference.

Both students were enthused by their experiences. “I found potential leads for a future career in the industry, and that’s what I hoped to accomplish,” Smith said. “I had a great time, and I definitely want to be back next year to participate.” —M.R.

JW Magazine
J&W Perks Up Two Signature Coffees

Coffee lovers at J&W campuses can now enjoy two new signature coffee blends, crafted especially for the University by Boyd Coffee Company, to feed their need. Johnson & Wales Culinary Blend and Johnson & Wales Northwest Blend are now in mugs across the University system.

"Our campuses pride to assist J&W in elevating our world’s future professionals about the importance of coffee," says Jeff Snyder of Boyd Coffee Company, whose representative is visiting the majority of the campuses, introducing the coffee and answering questions. "We believe the J&W coffee blends will provide a sense of ownership for the students, thereby aiding them in clearly articulating to their customers the coffee’s origin-quality and distinct characteristics."

The development of these signature blends, for exclusive use by J&W, is an excellent example of our educational partnership in action," says William Day, executive director of industry/vertical relations. "Our faculty and students were able to share in the development of those products, tasting variations of the blends and offering their opinions."

"Those with a bantering for a cup of J&W Joe will have to hit one of the campuses—the special brew is not being sold commercially."—Kristen Adams

Students Take ACF Honors

Students from the Charleston Campus represented the local American Culinary Federation junior chapter recently at the Federation’s Southeast Regional Junior Hot Food Competition in Amelia Island, Fla., and captured sixth place honors in a close heat.

Armed with talent, determination and months of practice, an excellent team of five culinarians competed against nine teams from across the Southeast and missed the number one spot by a mere two points.

"Competing requires teamwork, devotion, professionalism and a love for culinary arts," says Wanda Cooper, director of culinary education in Charleston. "I am very proud of our accomplishments and high expectations of them in future competitions."

Instructors Shane Pearson and John Kacala, C.E.C., A.A.C., served as team coach and competition team advisor, respectively, with assistance by associate instructor Julian Backner, C.C., and instructor Karal Syber. The team was supported by Southern Wine and Spirits and the American Culinary Federation of Greater Charleston, South Carolina.

"This group has more dedication than I have seen in all my experiences with competitions," says Kacala, who has coached and judged more than 40 teams. "They represent the epitome of dedicated young culinarians."—M.R.

Norfolk to Offer Bachelor’s Degree

"Y"essss!" That was sophomore Jesse Miller’s reaction—along with the Tiger Woods “ Woo!” upon learning that the Norfolk Campus will soon offer a bachelor’s degree in food service management. This September, the food service management curriculum, already in place at all other J&W University campuses, centers on leadership and management skills and prepares students to be leaders in the food and beverage industry: directors, restaurant managers, and catering managers, among other upper-tier positions.

This will be the first bachelor’s program offered at Norfolk since the campus opened to the public in 1995. Nearly 600 students, representing more than 25 states, the U.S. Virgin Islands, and Turkey, are currently enrolled in the one-year associate degree and two-year certificate programs in culinary arts.

"Offering a bachelor’s degree will elevate our stature both in the local community as well as within the Johnson & Wales University system," says Deb Gray, president of the Norfolk Campus. “It’s a direct response to our associate degree graduates who have demonstrated leadership in furthering their education and continuing residence in Hampton Roads.”

Erika Nester ’92 agrees. "It’s great for those of us back in the area who want to continue without having to uproot from jobs we’ve established,” explains the executive chef of the Norfolk Airport Hilton. “The associate degree in culinary does a wonderful job of preparing you to become a chef, but there’s a point where you need more management skills to go to the next level. The four-year degree gives you that boost.”

In preparation for the program’s launch, the campus will hire a full-time faculty member to serve as hospitality department chair and a department of arts and sciences chair, consistent with the Johnson & Wales University structure. Additional part-time faculty will come on board, the library will be reorganized to accommodate the addition of books, reference volumes and a circulation system, and the bookstore will start stocking the white Oxford shirts, pants, ties and scarves that constitute the hospitality uniform. But one thing that the new program won’t change is Norfolk’s focus on food service. “All the state committee members want to come for the standard site visit scheduled to occur by January 2002,” says Bill Travis, dean of the hospitality program. “We believe the validation of those skills by industry, through a credentialing system, gives our graduates an advantage when seeking a new career opportunity or a promotion.”—K.A.

Charleston Hits the Airwaves for Kids

Anns on a log, pizza pies, mock Butterfingers, and chicken-nuggets may not be a chef’s most complex creations, but these dishes scored high marks with one group at the Charleston Campus recently. Twenty-five first graders from local magnet school Buist Academy visited the campus to participate in children’s cooking segments that aired in February on the local NBC television station.

Every weekday for the last two years, campus chefs have demonstrated some of their best dishes to a local TV audience of early bird viewers who tune in to the morning news with its segments called “Food 4 Thought.” But it was not until kid’s food appeared on the list of weekly topics that the chefs and J&W coordinator Ginger Sutherland invited children to participate in the taping.

Because filming for these segments occurs during school hours, Sutherland—her self a mother of four—decided to create a complete field trip for the youngsters, including a tour of the campus, hands-on work during filming, and exposure to chefs and TV personalities.

Culinary instructor Robin Schmitz, a regular on “Food 4 Thought,” found the children some special attention. “I am extremely proud of the program,” she says. “When you ask a group of youngsters to volunteer, all their hands shoot up.”

Soon after the segments were underway, the children were munching, chewing, blending, and tasting each dish. When all was said and done, the children learned about how to go about preparing healthy food as well as what it’s like to produce a television show.

“I liked going on stage, and I liked Chef Schmitz,” says first-grader Scott Becker. Sutherland’s daughter Jacqulyn attended the taping as well. “It was neat that my mom works at J&W and gets to see real chefs everyday,” she says.

In the years ahead, who knows? One of the youngsters might just be back at the school armed with a uniform and knife in hand. “I have yet to meet a truly dedicated culinarian who wasn’t first inspired when she was very young,” says Schmitz.—M.R.

The kids from the first grade at Buist Academy in Charleston, S.C., take their culinary skills to the owners to give NBC affiliate WCIV-TV news anchor Mike Hass a hand in the kitchen for “Food 4 Thought.” Below: Hass’s assistants include, from left, Tony Peckham, Jacqulyn Sutherland, Karin Sergeant and Savannah Chase.

$2 Million Gift from Marriott Foundation to Fund J&W Scholarships

Johnson & Wales has received a $2 million gift from the J.W. and Alice S. Marriott Foundation to endow scholarships for students at all campuses. The largest gift ever given by the foundation to a hospitality-related educational program will enable the University to significantly enhance educational opportunities for deserving students.

"We are extremely grateful to the Marriott Foundation for its support of our students and the opportunity to advance Johnson & Wales as a leading hospitality educator," says University President John A. Yentsa. "This is truly a wonderful relationship that will benefit students for years to come and develop a high-quality workforce in the fast-growing hospitality industry." The gift is founded on the J.W. Marriott Jr. What’s more, Johnson & Wales will partner with Marriott International to establish a career development-based initiative known as the Marriott Career Track. The Track works in conjunction with the University’s Cooperative Placement Program (Co-op) and Summer Work Experience Program (SWEP). Students participating in co-op spend a term working in a corporate environment that best matches their course of study and career aspirations. The co-op program is extremely competitive. Students must meet a minimum grade point average requirement, complete an interview process and be recommended by a faculty advisor. Students are paid and receive academic credit. SWEP students follow the same basic guidelines as co-op students, but participate in the program over the summer, usually after their freshman or sophomore year. The Marriott Career Track will allow students to work at a variety of Marriott properties around the world. Upon successful completion of their co-op or SWEP experiences, students will receive a scholarship toward their remaining education.

Johnson & Wales has always maintained close relationships with the hotel industry, says Yentsa. "Our relationship with Marriott International is a good example of this. They are the number one employer of our graduates. Nearly 1,000 Johnson & Wales alumni write for Marriott worldwide."

"The Marriott Career Track allows our students to take the textbook and hands-on skills learned and demonstrate them in a corporate environment," says Donna J. Yentsa, vice president of careers and development. "We believe the validation of those skills through a body by industry, through a credentialing system, gives our graduates an advantage when seeking a new career opportunity or a promotion."—K.A.


Oakland A’s Manager Explains How to Play Ball

There was an aura about Art Howe. Maybe it was the gentle radiance of the California sunshine that clung to him during his visit to Providence. Maybe it was the essence of a major league leader. Art Howe, manager of the Oakland Athletics, illuminated the Providence Campus when he took to the mound as the 14th Distinguished Visiting Professor for the John Hasen White School of Arts & Sciences in January. The second-winningest manager in the team’s history enlightened students, staff, faculty and fans as he shared his philosophy of leadership along with a bullpen-full of baseball stories.

With a presentation as entertaining as it was informative, Howe reminded us about his days as a player, scout, coach and manager. The first sports figure to participate in Johnson & Wales’ DVP program, he provided insight into his winning seasons.

"To be an effective leader, what do you need?" he queried his audience of several hundred. "You must have the ability to listen to what your players are telling you." He explained that not every player responds to the same motivation. Howe described the importance of connecting to people on a variety of levels.

He went on to connect with his audience at J&W. "Not only were the students impressed by who he was," Professor Donna Thommen says, "they were impressed, perhaps even more, by what he had to say. So often baseball is used as a metaphor for life. He proffered practical, leadership advice, peppered with experiential stories, making for a wonderful con
tection to real life. And, the baseball stories were terrific." Sliding from story to another, Howe’s examples from the field were apt for the corporate world. Howe spoke of a particular pitcher he had faced whose moves were so distinct—the way he moved a shoulder, or shifted his weight—they gave away the kind of pitch—curve, fastball, inside, or away. Knowing it was Howe’s game that improved, not the pitcher’s, because Howe ultimately knew his movements. Howe held his ground and kept it bold. That is the science of the game. Likewise, good managers, he explained, are the ones who can read their players.

As part of the DVP series, a Johnson & Wales University student received a scholarship. Brian Baker, a sophomore, who will earn his associate degree in management, received management, received $2,000 a renewable Distinguished Visiting Professor Scholarship in the name of Art Howe. Baker expects to receive his bachelor’s degree in recreation/leisure management in 2003—Marilyn Wisniewski.

Black Ties and 778 Bags of Trash

That do 778 bags of trash have to do with a baseball event! If your answer to this question is "Community service at the Charlottesville Campus," you are correct. The 10th annual philanthropic event at the Charlottesville Campus was recently continued and furthered with the Chef’s Feast For Hunger Relief and the Rivers Clean City Sweep.

Dozens of Johnson & Wales students eagerly volunteered their time when the Lowcountry Food Bank needed servers for the annual Chef’s Feast for Hunger Relief and the Rivers Clean City Sweep.

During the event, students helped to collect an estimated 778 bags of garbage and refuse.

"The response of the neighborhood residents was particularly gratifying," says David Gutfrank, a second-year culinary student. "The appearance of the community changed dramatically over the course of the day." JW students found this event uniquely rewarding. By clearing the close proximity of the campus to the area involved in the cleanup. Combining community service with friendly competition between other colleges and universities made the event both fun and productive for all participants.

These two events mark only the beginning of the philanthropic projects planned this year. Other events include the annual Beach Sweep at Folly Beach, which was held on April 20, and a joint effort with local elementary schools.

Their cooperation required a demonstration of classical knife cuts and preparation of a four-course meal. Their seasonal Mediterranean menu of garlic roasted lamb loin with nutty pine proves the success of a collaborative effort. A bit of skill and some hands-on fun with the students resulted in a memorable experience for all involved.

As part of the DVP series, a Johnson & Wales University student received a scholarship. Brian Baker, a sophomore, who will earn his associate degree in management, received $2,000 a renewable Distinguished Visiting Professor Scholarship in the name of Art Howe. Baker expects to receive his bachelor’s degree in recreation/leisure management in 2003—Marilyn Wisniewski.

J&W PAWS Gives Parents a Voice

A t any university, parents are talked to. There are rules to be learned, forms to be completed, papers to be signed. Ellipses are dropped. Sometimes it may even seem that J&W has turned the tables. This time, the parents did the talking, while University officials listened, at the first meeting of the PAWS (Parent Ambassador Working for Students) Council.

"PAWS is intended to be the primary link between parents and the University administration," explains the Council’s co-founder, Nancy Henderson. "Parents can involve themselves in anything they feel is important to their son or daughter. Our decision making process will be driven by the people here today, as well as the many parents who have indicated that they would like to be involved."

The council will serve as the governing body for the entire PAWS organization. The council’s first order of business was to elect its core members: Nancy Henderson, Mary Mentor, and Lizzy de Franke.

"We have always been involved in our children’s activities and we look forward to having a vehicle to be a part of their activities," says de Franke.

Among the programs that PAWS plans to develop are partnerships with parents of students who are members of a network of parents who can provide graduate students and alumni with career opportunities, a parent-to-parent network, in which parents of new J&W students, who may have questions or concerns, can receive advice from other J&W parents; an event committee that can support the University at major annual functions such as registration or graduation; a host family program for international students, who may be unable to return home during school breaks; and a program to raise scholarships and other funds for J&W students.

"Now that we have focused on several key initiatives, we’ll be looking for more parents to help get the ball rolling," says Henderson, adding that a future step is to establish a J&W campus bookstore. "We’re establishing a strong foothold here in Providence, but we’re going to be reaching out to parents in Charleston, Denver, Florida and Norfolk.

For more information on PAWS, contact Henderson at 401-598-2895 or by e-mail at nancy.henderson@jwzu.edu —K.A.

Norfolk Students Seize Silver… Times Two

"The top of behavioral scientist Abraham Maslow’s hierarchy of needs..." A steak cut from the large end of the short loin containing meat from both the tenderloin and the top loin muscle..." Japenese-style answers like these led five Norfolk students, representing the Tidewater Chefs Association, to a silver medal in the Jr. ACF Knowledge Bowl Competition at the recent Southeast Region American Culinary Federation (ACF) conference in Amelia Island, Fla. Of course, so did the fact that each of them had been practicing over texts and periodicals as well as grilling each other in weekly, four-hour study sessions since October.

"We each had a different area of expertise to work on," explains freshman Kenny Shoane. "My field was sanitation, but we also worked on culinary, nutrition, and management. As it turned out, these different areas of the questions were culinary,"

J&W Magazine

Their cooperation required a demonstration of classical knife cuts and preparation of a four-course meal. Their seasonal Mediterranean menu of garlic roasted lamb loin with nutty pine proved the success of a collaborative effort. A bit of skill and some hands-on fun with the students resulted in a memorable experience for all involved.

J&W Magazine
Twins Leave Hockey Stronger Than Ever

Good grief. Was it four years ago that Scott and Tory Jacob sat at the Johnson & Wales Hospitality Center with hockey head coach Lou Izzit and talked about an opportunity to enroll, and possibly to start playing the sport they love? It seems like just four weeks ago that these hockey-rabid twins from Milford, Conn., made their way to Providence to visit the campus and inquire whether they'd get some playing time for the newest hockey team in the rugged Eastern College Athletic Conference's hockey league.

Now looking back over four years of "best this," "finest that," "highest this," or "history-making that," the brothers Jacob have helped build a solid foundation for themselves, and for the NCAA intercollegiate hockey program at JWU.

The Johnson & Wales hockey team was making its very bold move from the world of club hockey into the more challenging world of the NCAA and the ECAC when the Jacobos officially enrolled in the fall of 1997. The team had just come back from St. Louis and the American Hockey Coaches Association national tournament, but the ECAC was another story.

"Naturally, we wanted to go to college," Johnson & Wales was a great fit," recounts Tory, "but we also wanted to play hockey—a lot of hockey—and even though it seemed like we were playing for a brand new team, we knew we were going to play quite a bit."

But they never dreamed it would be as great as it has been. In the program's first four years, Tory and Scott have been key elements of a team that has risen to power. After an amazing inaugural season that saw the Wildcats finish second in their division with a 14-7 record, Johnson & Wales has reached the playoffs three straight times. This season the Jacobs capped off spectacular careers as the team set new single-season records for wins, winning percentage, and overall finish. JWU reached the ECAC semifinals for the first time—only an 8-5 loss to eventual league champion Lebanon Valley shut down the Wildcats' dreams of playing in a conference championship game.

The numbers posted by the Jacobs themselves are staggering, but are only a part of their success story. Tory, the Wildcats' captain for the past two seasons, is the all-time leading scorer in JWU's NCAA short history with 169 points, including a whopping 118 assists—twice as many as any other. He's second in games played, third in goals, and on and on and on. Scott, for four years JWU's bread-and-butter in goal, has amassed numbers that may never be topped: 91 games played, 2,088 saves, 50 wins, an astronomical four-year save percentage of .938, and a four-year goals-against average of 3.61.

But a grab ashaw and toss all of those numbers aside. Though both would like to hook on for more hockey excitement, they'll grab a more valuable brass ring on May 19—their diplomas. Scott, a marketing major, and Tory, majoring in information sciences, are both full-time students, and very much on track to make the walk down the aisle of the Providence Civic Center during commencement exercises.

As they prepare for graduation, the twins were asked to share their experiences with three key mentors in their career during their years at JWU. "We both had Professor [Joseph] Delaney," says Tory, "and he was big for us. He gave me a glimpse of life—it had nothing to do with hockey—he was concerned with me." Scott says Delaney, an associate professor of humanities, "expected a certain level in our academic performance, and he made it happen, not only by teaching, but by talking. He helped me so much with life in general.

Then, there's Izzit. "Coach guided the program, so just look how he led all of us," says Scott. "Tory, Scott says Izzit "put me in a position to succeed. He gave me an unbelievable opportunity, and put his confidence in me. That means a lot more now than it did even then."

The third mentor is former Wildcat hockey player Craig Birekas ’99. "I owe him so much," says Tory, "because he helped me through my capatnaincy. He told me 'You have no idea how lucky you are, because being a captain—the pitfalls, the success—will make you ready for what's up next.' He was right."

Tory says the rest of the JWU athletics department fueled the successes of his team, and Scott added that he was one of those who fed off the success of others in the Wildcat athletics family. "We watched what the soccer teams did, and the volleyball team [two straight league titles, two berths..."

**Golf Coach Makes Links Tournament a Moment to Remember**

When Gerald Kemp started work at the Charleston Campus eight years ago as a housing supervisor, he never dreamed that he would soon be coordinating the campus intramural program and then expanding his role by coaching intercollegiate golf.

"I love golf, so when I was asked to take on intramurals and then to coach the school's golf team I was thrilled to have the opportunity," Kemp says. "But coaching in the NAIA is much different from organizing an intramural program. I was a little intimidated."

He may have been intimidated, but Kemp never shed away from the challenge, and after two seasons he organized the first official Johnson & Wales Golf Tournament with 12 teams.

"We needed weekend competition, because we just don't have the opportunity to play during the week," Kemp explains. "Our athletes are students first, and they're in class Monday through Thursday. We took a potential stubbing block and decided to build a bridge."

As a result, the first invitational tournament at The Links course at Stono Ferry golf course was held in March 2000. Kemp confesses that the Charleston team struggled throughout the weekend-long competition, but the local sports council was quick to notice. The tournament was named one of Charleston's "Sportscene Moments of the year."

Each year, the council honors a handful of students in the NCAA's programs: the Family Circle Cup Tennis Tournament, an international tennis tour event for professional women; and the Charleston RiverDogs minor league baseball team which posted its first winning season since coming to Charleston 12 years ago.

Acorn Taler, a local sportscaster, emceed the awards ceremony in January. "Johnson & Wales' sports programs are making their way into lowcountry history," he said. "Team Cuisine is alive and well."

**Charleston Campus Gets Approval for Event Program**

The Charleston Campus has initiated a run on Denver and North Miami campuses in offering its students the opportunity to work toward a bachelor of science degree program in sports/entertainment/ event management. The South Carolina Commission on Higher Education approved the program in February, and classes will begin in September.

The sports degree program includes the study of operations and management of public assembly facilities such as stadiums, arenas, performing arts centers, athletic venues, sports teams, amphitheaters, and convention centers. The major also offers students the opportunity to pursue concentrated courses such as sports/entertainment management, entertainment management or sales and marketing.

Like most of the University's programs, sports/entertainment/ event management culminates in a term-end, off-campus internship under the direction of an industry professional that allows students to apply the marketing, event planning and revenue management skills they have learned.

Graduates will find a host of career opportunities, from running a major sports arena to managing an entertainment complex," says Charleston's director of admissions, Brian Stanley. "We've already experienced a great deal of interest in the program by prospective students."

---M.R.
Tradition Continues in Denver

Johnson & Wales students and Colorado Women’s College (CWC) alumnae came together in December to continue a very special holiday tradition—the Hanging of the Greens. CWC alumna Bunky Lundberg ’81 explained the origins of the tradition, providing a glimpse to the past for the more than 300 people who attended the celebration held at Footie Hall.

The first-ever Hanging of the Greens program took place at Footie Hall in 1930. Helen Shook, a long-time member of CWC, mucat, faculty, developed the concept and coordinated the first event. The program on those days involved students hanging holiday garland in the balconies of Footie Hall while enjoying music and dinner.

This year’s event created a melding of JW students with CWC alumnae and their families. The program opened with students entering Footie Hall in a candlelight ceremony. CWC alumnae lit the students’ candles symbolically passing on the tradition.

Following the students’ entrance, President Mark Burke welcomed the group. Burke expressed his appreciation of the tradition that Johnson & Wales University has developed with the Colorado Women’s College.

Several JW students shared their perspectives on the ceremony, describing a feeling of honor to be a part of this holiday tradition.

“I chose to get involved with the Hanging of the Greens to give new life to a much loved tradition, and to share in the excitement of an event which will hopefully become a unique fixture for JW students here in Denver,” says Renée Ferté, a culinary student and co-chair of the student committee that planned the event with a committee of CWC alumnae.

Students paraded through Footie Hall with garlands and were given green balls to throw onto the balcony. All of the students wore white attire, a “traditional” look for JW students. O’Modon’s students did 70 years earlier, at Baker’s. The garland consisted of green balls, and hundreds of shamrocks were used to decorate the room. “It was the most beautiful Footie Hall I’ve ever seen,” said one student.

“JW students were euros... —Mark Genury

Wine & Spirits Raises $50,000

For the fourth year running, the Charleston Campus teamed up with beverage wholesaler and distributor Southern Wine & Spirits of South Carolina to host two fundraisers. The end result set a new record for the campus—$50,000 in net proceeds to support the scholarship fund and help underwrite Charleston’s Culinary Competition Team fund.

The 12th annual Spring Wine & Spirits Wine Exposition took place in February. More than 40 wineries and vintners gathered to display their products and offer tastings. The next day, “An Evening with the Vintners” was held at The Riviera in Charleston. The event showcased three vintners: Dan Duckhorn of Duckhorn Vineyards; Ondine Chatarn of Geyser Peak Winery; and Cheryl Murphy of Cleo LaChante Winery.

Culinary liaison and chef instructor John Kacla C.E.C., A.A.C. designed the feast, which was created and executed by Charleston’s Culinary Competition Team. (Two alumnae, Molly Baldwin ’96 and Melissa Kacla ’99, pulled out their whites to help in the kitchen as well.)

The evening featured silent and live auctions including the sales of items such as a trip for two to France, donated by Le Creuset, and a California Wine Odyssey for two, donated by Dan Duckhorn of Duckhorn Vineyards and Hall Family of Southern Wine & Spirits. Duckhorn capped the evening by emerging victorious after a bidding frenzy over “Guess who’s coming to dinner?” —Brent Denson

Wanted: Culinary Private Eyes

If you want to write about food, celebrate the familiar and make it your task to rescue its culture, its meaning.” With those words famed cookbook author Vertamae Grosvenor gave an audience at the Charleston Campus a credo for culinary research and writing. Grosvenor visited the campus in February as part of an event co-sponsored by Johnson & Wales and the Carolina Journal to celebrate Black History Month.

“Orson, all you needed to put together a cookbook were some good recipes,” she told the gathering of students, faculty and staff during her talk, “Afro-Atlantic Foodways and the Women Who Created Them.” Now you need to be a culinary private eye, a culinary investigator. Why? Because people no longer are interested in just a recipe, they want to know its history, its culture, its meaning.”

Investigating her own culture is what drives Grosvenor. As a South Carolina Gullah she is a descendant of the Ivory Coast rice planters who were brought to the lowcountry to work on plantations that would eventually produce the African American hybrid known as Carolina rice. The Gullah have a unique culture and language and a distinctive food tradition. The latter cannot be summarized as soul food set against a backdrop of rice. “As a child, when we talked about what we were going to have for dinner we mentioned except the rice because we know we would eat rice at every meal,” she told the audience.

“Rice for breakfast! Long before the advent of rice Creole cuisine, rice for dinner (the lowcountry term for lunch) and rice for supper.” Grosvenor further related her own adventures of culinary discovery: how she went from being embarrassed about the way she talked, the things her family ate and about her culture, to being a proud preserver of Gullah heritage and food culture. As a young woman she lived both in Paris and New York and it was there that she realized her village food culture shared similarities with others. She wondered how those similarities came to be and realized if she was interested in the answers, others would be too. She decided to start researching and writing about her own food culture.

That was the beginning of life-long adventures that led to the writing of three cookbooks ("Vertamae Cooks" and "Vertamae Cooks Again”), and to her becoming an official food historian, a television cooking show host and a National Public Radio food essayist. Her most recent project was being both an author and a “food choreographer” in Oprah Winfrey’s film "Beloved.” (She prefers the term food choreographer to that of consultant because food scenes should swing like a dance, she says, with the cook and the food in perfect harmony.) In fact, Grosvenor taught Oprah and her film choreographer how to roll dough for biscuits.

“Where we were,” she concluded with a smile, “Oprah and her team were rolling in dough.”

Robert J. Luby

As part of Black History Month activities, cookbook author Vertamae Grosvenor delivered a spirited talk on "Afro-Atlantic Foodways and the Women Who Created Them.”
A “Survivor” at J&W

Jeffrey Katz, Allison Kusic and Megan King didn’t think it would be so easy. But their patience and focus helped them reach their goal and win the immunity challenge. Their tribes rejoiced in their success, happy to share in a prize that would make their time spent together more enjoyable.

In this CBS TV’s latest “Survivor” series, a reality show that pits tribes and eventually team members against each other in a desolate, secluded area to vie for one million dollars in cash for completing wild challenges?

No, this is the “Survive and Thrive” challenge that Drs. Karen Silva and John O’Neill presented to their hospital’s senior seminar students. The two professors split their classes into tribes and promised the winner immunity from a portion of their grade — if they got Richard Hacht, the “sole survivor” and winner of the first season of “Survivor,” to speak to the class about strategic management.

Silva “hatched” the idea while she was watching the final episode of the series this summer.

“A lot of people watch the show and think it would be great to have him speak here, but I knew there was no way that would happen if I just called,” she said. “So I left it to my students to recruit him.”

Beth Meymeh, a student in O’Neill’s hospitality senior seminar, was able to reach Hacht by phone within a few days, but he couldn’t persuade himself. It wasn’t until two weeks into the term, that Katz, Kusic and King, Silva’s students, found an opening for success. The group traveled to a public gala that was being given in Hatch’s honor by his hometown, Tiffin, Ohio. After waiting behind the 300 people in attendance to get his autograph, the group made their move and asked the 39-year-old corporate trainer if he’d be willing to speak at J&W.

To their surprise, Hacht agreed and handed them his business card. The secrecy surrounding the November visit was like the secrecy surrounding the show’s winner before the fate-full episode aired that sent Hacht to superstardom. In a room with windows covered, Hacht spoke to 75 seniors and faculty for 90 minutes, about how he incorporates strategic management into all aspects of his life. He mentioned the strategies he used to be selected as a contestant, reminisced on the show, and then talked about the book he used. Hacht and Silva both say that the interaction was a success.

A “Survivor” in the hospitality field, Silva noted how Hatch made eye contact and spoke briefly with each person as introductions were made around the room.

“Hacht was very nice and gracious to everyone, and definitely open about his experiences,” O’Neill agreed with Silva’s assessment, noting, “I was particularly impressed by his ability to read and understand people, and the candor with which he described how and why he does so. In speaking with my students afterwards, it was clear that the talk was among the most meaningful experiences of their academic careers.”

Award-winning Alum Puts Other Alumni in Business

The U.S. Small Business Administration recently named Amir Singh ’99, president of India International Inc., Minority Small Business Person of the Year. When he attended J&W, Singh took courses about franchising knowing that someday he would put what he learned to use. As he developed his restaurants around Rhode Island, Singh first in 1991 on the East Side of Providence— featuring the cuisine of his native India, he registered their names with visions of developing a chain. Now, with three restaurants bearing the name India, and more in the works, Singh has turned over India on Driscoll Street in Providence to Jay Vinnar, who along with Chetan Katha 97 and Warren Sukal 91 who will run it as a franchise. Singh helped finance the venture and has moved another India to a large location in Providence with the intention of developing another franchise property. Though they offer Outside offers (one of the man criteria being a basic understanding of Indian cuisine) he intends to look to Johnson & Wales for co-owners.

This is a great opportunity for Johnson & Wales kids. Not only do they find a job, but they can be part of a business owner, “Singh says. “I’ll even help put together financing for the right buyer.”

Takers get a proven restaurant with an established name and support from Singh on marketing and human resources. He’s also negotiating on a property on Market Square in Woonsocket, R.I., with the same intentions. “When you empower people to take responsibility, they can do great things,” he believes. Though ‘probably that kid that thinking that won him the SBA award, he’s quite humble about his achievements. “I don’t know why I won, I kind my own business, I do my work to the best of my ability and these things become a by-product.” —C.S.
Professionals Team Up for 8th Annual Executive Suite

Fostering alliances between businesses and J&W Sponsors was the focus of the eighth annual Executive Suite, spon-

sored by the School of Global Management in conjunction with the Business School at Radcliffe Airpor-
t Terminal Hotel in Warwick, R.I. Each of the afternoon sessions featured business leaders who spoke to profes-
sionals on a particular area of expertise, ranging from recogniz-
ing employee fraud to the manners of labor union ar-
bitration.

A highlight of the afternoon was one woman who personified the spirit of entrepreneurship—Jesica Nams. The
23-year-old self-starter’s seminar, sponsored by the Larry Friedman International Center for Entrepreneurship,
was entitled, “A College Student Starns a Food Business.” As a junior at Brown University majoring in linguistics
anthropology, Norman began a cottage industry from her dorm room, baking screeptious single-serving desserts and
supplying local shops. Her luck quickly turned into a suc-

cessful bakery business, and Jesica’s Wonders was born.

"Follow your passion, then constantly build on the relationship with your investors," Nams emphatically

explained. Her marketing efforts have improved dramatically from her original supply of construction paper

and markers, and now include a J&W alumnus as her vice presi-
dent, a former employee as her career manager, and a
demanding dean of the College of Business. Perhaps the

evening was summed up best in remarks made by Steve Feiden, presi-
dent of Feiden Manufacturing.

“Lifelong learning leads to life-

long living, and I believe that Johnson & Wales has the recipe for

how to do it right.”

—Diane Maynard

Eagle Awards, recognizing leadership and reciprocity
between education and industry, were bestowed upon Taco
Inc., Levison Manufacturing Co., Inc.; Lusti S. Siegmund,
president of Siegmund & Associates Inc.; PFEFC Inc.,

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1,000 Episodes of "Bam" Add Up To Generous Scholarships

Jen Harris packed her backpack, grabbed her white chef whites and double-check to make sure that she had her camera. As she started for the door, her parents stopped her. They wanted to take a picture of their daughter before she started on her whirlwind, one-day adventure. Harris, soon to be a graduate of J&W, was on her way to meet one of the most famous J&W graduates of all time: celebrity chef/pop culture phenomenon Emeril Lagasse ‘78.

A senior culinary nutrition student at the Providence Campus, Harris is the first recipient of the “Emeril Lagasse Endowed Scholarship at Johnson & Wales University.” The $100,000 scholarship fund, jointly established by the Scripps Howard Foundation and the University, provides scholarships for full-time culinary arts students at J&W. The fund was launched to commemorate Lagasse’s 1,000th taping for The Food Network (TVFN). Harris traveled to New York City to attend the taping of “Emeril’s 1,000th Show Celebration,” broadcast in April on TVFN. She then attended a post-show reception for Lagasse and a private dinner held in his honor. Other participants in the day’s activities were Molto Marco’s Mario Batali, “Cooking Live!” Sara Moulton (Providence’s 127th Distinctly Visiting Chef) and ‘Food 911’s Tyler Florence.’

“W It was like a snowball. The day just kept getting better and better and better, I would have been satisfied just going to the show,” Harris and Rick Tarantino ‘94MS, executive director of hospitality advancement, along with representatives of the Scripps Howard Foundation, TVFN and The E.W. Scripps Company (which owns TVFN), surprised Lagasse by announcing the scholarship immediately after the taping. The J&W delegation also had another surprise for him, a poster-size copy of his 1978 yearbook photo. Ever the good sport, he chuckled at the rather large ‘Bam’ he was sporting and autographed the poster for the University archives.

“Emeril may have graduated from J&W in 1978, but he has never forgotten us,” says Tarantino. “He has been back to the University many times, working side-by-side in the kitchens with our students and sharing his experiences with them. He is the reason that many young men and women are discovering the joys of a career in the culinary arts. We are honored to have a scholar- ship in his name and are proud to call him one of our own.” Lagasse offered Harris an internship in any restaurant that he owns. She is currently in a rotation working in each of Lagasse’s restaurants in New Orleans.

Days after her adventure, Harris was still trying to process all that had happened. “It really hasn’t sunk in yet,” she confessed, grinning ear-to-ear. —K.A.

Alums Bring Home the Gold for the United States

The American Culinary Federation Team 2000 not only brought home the gold from the Internationale Koch-Ausstellung (International Culinary Olympiades) held in Erfurt, Germany, in November, but placed higher overall than any other U.S. team in the last 20 years. With Albano Contisciano ‘79 CMC as team captain and Daniel Scannell ‘98 CEC as the chef for the most grueling cook-off on the planet, the six chef ACC national team managed to garner four gold medals, one silver, and one Olympic Silver (Champion). Matched against 105 other competing teams, ACF Team 2000 took golds for cold food, cold food preparation, and cold foodshow plates and starters; a silver medal for hot food and the Olympic Silver for main courses and vegetarian plates. The team ranked ninth overall in national standings among the 15 competing countries, sponsored and regulated by the World Association of Cooks Societies (WACS), the prestigious competition involves two dozen judges—most European master chefs—who evaluate entries on specific and stringent criteria that include flavors, textures, techniques and presentation.

“The 2000 ACF national team represented at the highest level of any American national team since 1976,” said ACC’s Robert Kinler: “These chef’s achievements in Erfurt attest to a slowly emerging worldwide recognition of and respect for the United States culinary creativity and skills of American professionals.”

Contisciano is executive chef of Showboat Hotel & Casino in Atlantic City, NJ, and co-owner of Opus 251 in Philadelphia. Scannell is executive chef at the Oak Hill Country Club in Rochester, N.Y. The team was named to the national team in 1998 after a series of regional competitions pit- ted them against chefs from across the nation’s C’s.

ACF Team 2000 were a gold medal for cold foodshow plates, presented in a formal display.

JW Magazine

Fast Food with Frank and Lisa

It was time to unleash theoodle skirts and slip on the leather jackets as 60 alumni and friends of the University gathered for “Fast Food with Frank and Lisa.” The party was part of “Boston Coo,” a series of events showcasing Boston’s best chefs and cookbook authors. Frank Terranova, Providence Campus chef instructor and author of “New Paradigm Cooking,” and Lisa O’Connor ’80, executive chef of ARAMARK Corporation, Hynes Convention Center, put a modern twist on classic diner favorites from the 1950s.

Above: [from left] Giovanna Leopoli Ware, Bradley Ware ’80, associate professor in the College of Culinary Arts in Providence, and Karen Shear, chairman of the International Hotel School in The Hospitality College in Providence, enjoy some holiday cheer.

University trustee and honorary degree recipient, Louis D’Amico ’66, left, and J&W Chancellor Moore and JW格蕾格 got into the spirit of the evening.

Thailand Alumni Reunion

J&W alumni from around the world gathered in December at the Radisson SAS Silom Hotel in Bangkok, Sweden for a traditional Julbord Christmas celebration.

Christina Smith ’86 (left) and Julie Banos ’01 (right)
Alums Get Taste of Hollywood in Hills of North Carolina

No, brains weren't on the menu. But according to Stephen Adams '84, executive chef at Biltmore Estate, that's not unusual for his chef Anthony Hopkins from sampling a meal at the Bistro, one of six restaurants and bakeries the alumni group plans to open at the historic Asheville, N.C., property, during the filming of the black-buster "Hannibal" last summer.

For the most part, however, catering was handled by an outside firm and stars were kept out of sight. A long white tube ran from their trailers to the fabled home of George Vanderbilt, which doubled as the mansion of villain Mason Verger (played by the ubiquitous Gary Oldman). But late one night, as Alex Friedman '00, who was closing the Stable Café, the film's prop master called requesting two identical, exotic fruit displays for the next day's shoot. The demi-chef from the Charleston Campus was glad to oblige.

When he arrived from the market laden with litchis, passion fruit, blood oranges, and champagne grapes the following morning, however, he learned things had already changed. Now the director wanted a 4-foot-long silver serving tray elaborately arrayed with not only fruit but also shrimp, caviar, Gruyere, fresh baked breads, imported olive oils, bottled waters, and other items just purchased at a local gourmet market.

"They told me to make it look like something that I would serve to a millionaire," Friedman recalls. "Of course, I've never served a millionaire, as far as I know." Events happened so swiftly, Friedman didn't have time for stage fright. Instead, he simply put his extensive banquet experience to work.

As he was wrapping up, Friedman headhunted one of the crew members. "That looks nice." Turns out it was director Ridley Scott (who also directed the recent Oscar-winner "Gladiator").

Friedman's work didn't wind up on the cutting room floor. "As far as I understand, there's a scene where they're wooling a tray into Mason," he shaves. But when they cut away to focus on Verger, he's feasting on something a bit fleshier.

While he liked having a rest in "Hannibal" Friedman says, "My greatest joy is cooking for people and seeing the pleasure they get from eating my food." Even Lector, ever the connoisseur, couldn't help but approve. — M.M.

From Florida to Hong Kong, Testa Increases Employee Effort

How can managers increase the amount of effort employees invest in satisfying their customers? There's an important question and one that Mark Testa, hospitality management professor at the Florida Campus, delved into during the Hospitality 2001 Conference. The conference, sponsored by Cornell University and Chinese University of Hong Kong, was held in Hong Kong in January.

Testa's paper concentrated on job satisfaction, motivation and organizational commitment as major factors in an employee's willingness to make an effort. From his research, Testa offers the following advice to a manager looking to get more from his or her team: 1. Build commitment to the purpose, goals and mission of the organization through communication and enthusiasm. Talk up the organization and give reasons why things happen. 2. Get as close to the employee as possible so that you can identify his or her individual needs. The "one-size-fits-all" approach doesn't work any longer. 3. Build incentives and accountability. If you know what he's responsible for, and that he will be rewarded if he achieves his goals, his effort will increase. 4. Track employee attitudes, especially if you are a service organization. The mood of the service worker is particularly important when dealing with customers one-on-one. 5. Constantly strive to develop your own leadership skills. As the demographic characteristics of employees change, so too will the leadership skills required for managing diverse groups. Continue to learn and grow. — R.B.

Archives Director Talks Turkey

Who better to speak as an expert on turkey tradition than Barbara Kuck, historian and director of Johnson & Wales Culinary Archives & Museum. The folks at Bon Appetit magazine picked her turkey prowess for an article in the November 1999 issue entitled "Bird Brain" featuring tips on making the most of the Thanksgiving turkey. Kuck suggested roasting the bird in a paper bag atop a bed of celery and carrots. "It gives the bird a very nice flavor, texture and color," she quoted as recommending. Kuck's portrait was published for the pages along with celebrity notables like renowned chef Julia Child (who recommends a good Merrick as accompaniment) and former New England Patriots Steve Grogan, who likes to make "Thanksgiving a two-day game with a late afternoon dinner (including ham on the side). As an historic ode to Kuck's offering the notes that President Lincoln had his son, this live bird given to him by a Rhode Island senator post his son who would have begged for the turkey's pardon." — C.K.

The Young Man and the Sea

There's a scene in the movie "The Perfect Storm" where fishermen are long-lining when a wave washes a mako shark up onto the deck. The slippery leatherfin pins down a man, chomps its jaw, turns around the hapless guy's foot, and flails from side to side. "In real life, if that shark clamped down like that, you wouldn't have a foot left," says Steve Sadowski '90, "They've got teeth like razor blades." He speaks from experience. As a charter fishing boat captain out of Virginia Beach, he's stared into that threatening orifice. He's had a 250-pound mako jump from the deck and onto his blue overalls. "When that happens, the only thing to do is get out of the way," he says matter-of-factly. "Then you stick a couple of gaffs in him."

His clients admire Sadowski's steady, steady nerves and no nonsense approach to nature. But what they appreciate even more is that along with helping them reel in their yellowfin tuna, he can show them how to gut and dress it, and provide grilling tips and recipes for accompanying sauces. He even suggests suitable wine pairings. For not only is Sadowski a skipper, he's also a certified executive chef and associate instructor at Johnson & Wales University's Norfolk Campus, his alma mater. And just as his culinary prowess enhances recreational fishing expeditions, Sadowski's adventures at sea enrich his classes. He shares firsthand knowledge with his students about how commercial fishermen catch sea scallops and lobsters, providing deeper insight into products. Students are transported as he describes how deep the water is at that point, what the bottom's like there, how the seafood comes off the boat and how the way it's handled every step of the way affects overall quality. "I'm not just telling students things from a book," he explains.

A deer hunter as well as a fisherman, he brings the great outdoors into classes such as Stoneroom and Meat Cutting. "You walk into his class and he takes everything into a practical range," says freshman John Tassa, "He dis- solves boundaries. His style of teaching ensures you're getting to know everything there is to that class and then he takes it further."

Sadowski's descriptions of what to look for when receiving fish come from having come up with more than 10,000 hours at sea, including an excursion in Norway sponsored by the Norwegian Seafood Council in the mid-'90s. Along with several other J&W representatives and members of the American and Norwegian Culinary Olympic Teams, Sadowski spent part of a summer traveling from the south of the Scandinavian country to its northernmost
point on all kinds of vessels including a 200-foot catamaran, a steamship and a fishing trawler. He was most fascinated by the farm-raised Norwegian salmon. "It's so fresh, it has tremendous potential," he says. "It's swimming there, it's packed and frozen right there, you can watch it all in a 100-foot space."

He compares that to net boats he's watched coming into dock with fish that have been baking in the sun on dock all day. "They come and throw ice on it, and it's supposed to be fresh," he shakes his head sadly.

Before becoming an instructor, Sadowski worked in an array of establishments from resort fish houses to international markets. Still, he's not the old salt that 26 years in the food service industry might imply. He started working in restaurants when he was 13. "I was big for my age," chuckles the 6'3" chef. "They thought I was closer to 16." He was hired as a dishwasher. "But I worked with a guy who was 90 years old," recalls Sadowski. "He used to be a really good chef in his day, but I wound up prepping, breading clams and shrimp, wrapping potatoes. I'd wake him up if I got busy. It was the perfect summer job."

On days off, he and his buddies would convoy down to North Carolina's Outer Banks to catch cobia and king mackerel. "We were real competitive when it came to fishing," he says. "Sadowski often landed the biggest and the most, thanks to techniques his father taught him as a boy while surf fishing in the Atlantic at Virginia Beach's Fort Story."

He graduated from high school in 1979 and studied engineering and business in college for the next two years. But the classes held little interest for him. He began to see cooking as more than just a way to earn cash, and started pursuing it as a career at the Lynnhaven Fish House, a landmark Virginia Beach restaurant. His main job requisite, however, was time off for fishing.

He got involved with charter boats in 1983 and became a mate aboard The Red Fin IV based at Rudee Inlet, in charge of maintaining the vessel and ensuring that all tackle was in good repair. He'd rig bari for recreational fishermen and help them hook everything from blue marlin to huge bluefin tuna. A few years later, he netted his captain's license and was commanding a 56-foot, Carolina-built sport fishing boat called the No Problem.

"I was still cooking and realized, though, that if I wanted to advance in my career, I needed a degree," says Sadowski. So he enrolled at J&W and graduated in 1990. He has since earned a certificate in animal science from Kansas State University as well.

A man who doesn't care much for classrooms, Sadowski has been at the helm of one for nearly a decade. "It's interesting, but I never liked getting in front of a group of people and talking," he admits. "My first day of class was drowned on me I had so much experience with his subject matter fuels his confidence.

He wins the attention and affection of students through what he calls brutal honesty, but others deem unerring fairness. Playing intramural basketball—forward and center—with students two to three times a week at the Old Dominion University Field House has made the shy, 39-year-old chef wildly popular, too. When he approached the podium to induct new graduates into the Alumni Association at graduation 2000, the most thunderous round of applause and cheers of the day rocked the convocation center.

A multi-talented athlete, Sadowski also plays intramural softball and has been captain of the Norfolk Campus faculty-staff football team every year for the last five except for 1999. ("Make sure you put in that we're the undefeated faculty-staff team," he quips. "Just as well rub it in as much as we can.") He flipped in October '99 resulted from his wedding day coinciding with the big game. "It was the only time we could get the church and reception place together," he defends himself. "I didn't want to miss the game or a day of hunting season."

Some things are as constant as the sea. Every May, as the last strains of "Pomp and Circumstance" sound, he swaps his toque and whisk for Polaroid sunglasses and sunscreen. This summer, to celebrate his 40th birthday, he's headed for tarpon fishing in the Florida Keys. "Just about the time I get tired of being in a classroom, it's time to go fishing and then when I'm tired of fishing, it's time for school again," he explains in his relaxed manner. "It works out just right."
4 Respect your employees enough to give them good products to work with and a safe environment—not just a safe workplace. Give them a safe place to store their clothes, a clean locker room, clean bathrooms and pressed laundry. "It can be your biggest challenge," Orr says with a tone of experience. "But you're setting a tone—I respect you, you respect me."

5 Try to keep a diverse balance of people in management and among hourly employees. An ethnic mix in management creates a certain connection between management and hourly employees. Everyone has someone to emulate.

6 Don't allow tension to arise. Bring the entire staff together as often as possible to share meals. In the beginning they may separate themselves, but over time they will come to mingle and more. "If you can stop service stop prep for a little while and have people sit down together—that's important."

7 A solid management team is essential. (Orr turns to his two head chefs, Jeremy Gresham and Christopher Heath, his human resource person, his purchasing agent and his six sous chefs to handle details.) Try to rotate management people so that they work different shifts in different positions. "It keeps them in touch with hourly employees. People aren't just barking out orders but working side-by-side."

8 Create a sense of healthy competition within the overall feeling of being part of a team. Orr holds monthly cook-offs for back-of-house staff, with a cooking course at a gourmet cooking school as a prize. He names an employee of the month for each division of the restaurant, and honors individuals with a financial bonus plus dinner in the restaurant with other winners.

9 Keep communication open between the front and the back of the house. Hold daily meetings between the chefs, sous chefs and waiters to open communication. "When people have to discuss and hear criticism, be mature and act mature, walls are broken down."

10 Try to allow the front-of-house personnel to get involved and make suggestions to the kitchen about what the customers like and what they don't. Orr gives waiters forms on which they can write down a table number and problem so that they don't have to come back and bother the chefs. "When everything is written down, dealing with a problem doesn't become a personality conflict."

11 Try to never discuss problems in the heat of the moment. In those instants when people are angry and ready to scream, jot things down to dissect later. Get everyone to shake each other's hand. Deal with issues when everyone is calm.

12 Lastly, "Don't ask anyone to do anything you wouldn't do yourself," says Orr. He's never above washing dishes if the need arises.

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**About the Expert**

Den Orr ’85 grew up in a small town in Indiana where his parents farmed, made their own breads, preserves and wines, and harvested the best from the land. After graduating from Johnson & Wales he traveled all around Europe sampling cuisines and refining his sensi-
es. Orr settled in France and Belgium long enough to master French and expand his own culinary horizons by apprenticing under masters in nine restaurants. In 1992 he headed back to America and New York to eventually become executive chef at the acclaimed La Grenouille where his cooking won top stars and prais-
es from Zagat's which considered it "as perfect as haute cuisine can be." In 1999, marketing master Terence Corran tapped him to run what New York magazine called "a 2,500-square-foot gastronomical playground under the Queensboro Bridge." He now oversees a staff of close to 100 and serves 500 to 700 nightly between the 300-seat brasserie Guastavino's, on the first floor, the smaller, more formal club Guastavino upstays, and four rooms reserved for private parties. He recently published his first cookbook, "Daniel Orr Real Food Smart and Simple Meals and Menus for Entertaining" and markets a line of spice blends for home use.

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**Building BRIDGES with WORDS**

Supportive Communication, a concept taught in the Foundations of Leadership course, enhances employer-employee relationships

By Rebecca Banks Zakin

You’re not pulling your weight. Everybody thinks your idea won’t work. You should be more creative in your solutions.

Those would be difficult messages to hear—even if they were true. And while they are the kinds of messages that many employers deliver to their employees every day to enhance skills and improve production, their impact is more likely going to be a negative one.

"What I try to get students to understand is that your language can be a powerful, powerful tool or a powerful, powerful weapon. You can bring someone up or you can annihilate someone just by using certain words," says Alice O’Connor, associate professor at the Providence Campus and director of the Center for Leadership Studies. As part of the Foundations in Leadership course, O’Connor teaches her students an effective method of communication called “Supportive Communication.” This method, explains O’Connor, "is about taking into account how different people can perceive things differently. And while there is always going to be conflict—because people are people—it's understanding that if you really pay attention, if you think about what you say before you say it, you can build some important bridges and you can develop the potential in other people as well as make your point."

**Spring 2001**

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E rica Thienel '92 is a sales representative for Keds. She covers four states and calls upon a wide range of people from the owners of small mom-and-pop stores to the high-powered buyers of major department stores. Within her own organization, she regularly deals with people in customer service, marketing and her own sales department. She has become acutely aware that to accomplish her goals, she must tailor her message to the style of the person with whom she is communicating.

"With the department store people, it's all business—here's what I can offer you and here's the profit you can expect," Thienel says. "But with most of the mom-and-pop stores, it's more personal. I have to go in and talk about their families and things like that. And that's difficult to fake. I've had storeowners tell me that they didn't like their sales rep so they haven't ordered from our company for a while. What didn't they like? They didn't like the way they talked to them. It's as simple as that."

W hen you ask people to define effective communication, most will use adjectives like accurate, precise, clear. And those are certainly important descriptors. But when you talk about supportive communication, you hear terms such as "problem-oriented," "congruence," "validated." They're not terms our fathers' bosses were familiar with or even cared about.

"Years ago, all you had to do was tell your workers what to do," says O'Connor. "You pointed or delegated and it was done. It was a real commanding, autocratic style of leadership. But nowadays, the most popular style of leadership is participative, and that means that people want a say in the decisions that are made in their organization. Young people want a degree of empowerment; they want to be free to experiment; to take some calculated risks, to make mistakes and not feel intimidated or threatened if they fail. If they're not included in your organization, they will look for one where they are."

One of the ways that today's effective leaders can best communicate with their work force is by focusing on problems rather than personalities. "It can't be about placing blame or saying I'm right and you're wrong," says O'Connor. "It's a matter of making sure that our relationship stays in tact even when there are problems that we have to overcome."

To help her students—both at Johnson & Wales and at companies where she is hired to run corporate training sessions—see the damage that can be done by negative verbal styles, O'Connor has them take a look at common expressions and rephrase them. "You go from 'Your idea makes no sense' to 'I don't understand what you're saying. Could you explain it to me?' and I'll tell you it's fascinating because the body language changes. When you change the language, you change the body language and the facial expression and the tone of voice."

In fact, many problematic communications can be improved simply by taking out the "You-factor," according to the theory of supportive communication. To focus on the problem at hand rather than an employee's personality, go with "We need to come up with some new alternatives" rather than "Can't you think of something more creative?" Instead of "Your work was careless on that last report," try "I found some errors in those figures." Without the accusations, employees are less likely to become defensive and more likely to attend to the work.

At the same time, managers would do well to use more "I" and less "they," as in "They think our department needs to work over the weekend to get this project done." Respected managers who are truly leaders of their staffs, own the directions they give: "I think we need to work overtime to get it done."

Supportive communication gains much of its value through helping managers gain the trust of their staffs. Congruence—the idea that verbal and nonverbal communications match—a major role. "You don't smile at someone and say 'You're fired,'" says O'Connor. "That's a mixed message. If you're saying one thing and acting in a different way, you're going to have trouble with people believing you and finding you credible. If people don't believe you, they're not going to trust you, which means that in all likelihood they're not going to follow you."

What's more, explains O'Connor, people need to feel that their ideas are valued enough to be considered by management. It's not enough to tell employees that their ideas, suggestions and comments are welcome. Managers must let their people know that their contributions are important. "One of the things that most bothers people," points out O'Connor is "when they are asked for input but they never get any feedback. It's important for people to know that even if their ideas are not used, someone recognized the effort that was made. Validation does not have to be
Starting a new page,

The path from Providence's Weybosset Street to Watergate to waterproof mascara has plenty of twists and turns in it. But Sherry Brice '74 has navigated it with grace and gusto.

By Kristen Adamo
Illustrations by Lisa Manning

It's hard to imagine when you are 18 where your life will take you. Many young people go off to colleges and universities not knowing at all what careers they will pursue upon graduating. Even with the strong career focus of a Johnson & Wales education, many J&W graduates find themselves 10 and 20 years down the road in jobs they never would have expected to hold when they left our campuses. With that in mind, J&W Magazine introduces a new series, The Long & Winding Road, an examination of the sometimes surprising twists and turns some of our alumni's career paths have taken and of their happy outcomes.

She walked out of Johnson & Wales College's court reporting program and into the epicenter of one of the most tumultuous events in U.S. history—the Watergate hearings. She started her own firm and became a very successful businesswoman, at a time when women executives were a rarity. She sold her thriving business five years ago and returned to Rhode Island to raise her children and pursue new adventures. Cosmetic Cosmos, an upscale boutique in Newport, R.I., and her most recent venture, close, Brice decided to strike out on her own. She first ran her own court reporting business out of her home.

"I really didn't have anything to lose," she says. "I thought it was a good time to do it... before you're strapped with a mortgage or anything. I thought, 'Why not give it a shot?'"

Five years later, with more than 20 court reporters on staff, Sherry Roe & Associates was one of the largest reporting firms in Washington, D.C. Still, as the 80s dawned, Brice often found herself the only woman among a sea of male Washington powerbrokers.

"At that time, there weren't any other court reporting companies owned by women and there were very few women partners in law firms. It was hard to get taken seriously. Other [court reporting firm] owners would go golfing with the heads of big law firms. I didn't do that."

Shut out of the boys' club, Brice's strategy for success consisted of two things: "the best service and the best quality. To achieve these goals, she relied on rapidly advancing technology. Hers was one of the first court reporting firms in the country to use computers. She offered instant transcripts and condensed transcripts. She spent countless hours educating law firms about the latest software innovations and instructing their employees on how to use the new technology.

The strong work ethic (and minimal need for sleep) instilled in her during the Watergate years paid off. By the mid-90s, Sherry Roe & Associates was the largest court reporting firm in D.C., employing more than 40 court reporters. By 1996, the former Sherry Roe had married Mark Brice and was the mother of two children, Trevor (now 13) and Gavin (now 9). While the cosmopolitan glamour of D.C. had been alluring to the single businesswoman, the devoted mom grew increasingly concerned with the capital's high crime rate, traffic and pollution. She and her family decided to sell the business.
and move back to Rhode Island.

After the fast-paced schedule she had maintained in Washington, Brice chose a slower rhythm when she first returned to the Ocean State. She spent her first few years in Rhode Island enjoying time with her family and doing a little writing for her local newspaper and a Rhode Island-based Web site.

But before long her business senses started twiching. Situated on Aquidneck Island, Newport, her new home, is connected to the mainland by bridges. Residents are notorious for their reluctance to leave their beloved home, and many consider the 45-minute trek to Providence a long voyage. A quiet seaside town during the winter, Newport becomes a booming, bustling vacation hub in the summer, with thousands of tourists strolling its cobblestone streets. Brice noticed that the retail market was ripe for just the right kind of product, but what exactly would that product be? The answer came to her one day behind the wheel.

"There was really no place to buy makeup in Newport and I found myself driving to Providence a lot to get it. I thought there was a great opportunity [to tap the Newport market] and I wanted to seize it."

Brice and her husband began doing research and attending seminars, soaking up all they could about the cosmetic business. Soon, their project had a name: Cosmetic Cosmics.

"I don't know where I got the name from. I think it came in a dream," she said. "I woke up one morning with the name and I sketched out the logo."

Instead of carrying the same name brands carried by department stores, Brice went directly to cosmetic laboratories throughout Europe and the United States to choose her own signature line. Nearly a dozen labs—many of which supply the famous designer cosmetic companies—produce Cosmetic Cosmics makeup and skincare lines.

"I have a unique opportunity to pick and choose a combination of private label and individual products. You travel around and you go to labs and sample products. You try them on and take notes, make a list, see if they like them on their own." In addition to the store, Cosmetic Cosmos also has a mail order catalogue and a Web site (www.cosmeticscomos.com). Brice's husband Mark, a medical malpractice attorney practicing in both Rhode Island and Washington, D.C., has developed, tested and marketed the recently launched men's skin care line, called Manskin.

Up next for the burgeoning business is a series of sun care products. "It's been a lot of fun. It's unlike court reporting, where you are constantly dealing with deadlines and lawyers. Court reporting was exciting but this..." she says with a slight, shy smile, "this business is a lot of fun because it makes people happy. We do a lot of makeovers and, when we're done, people feel like a million bucks." Makeovers, in fact, are a crucial part of the Cosmetic Cosmics experience. "The store is set up with 'playstations' (tall tables, resembling martini glasses, that are filled with samples) to try on all the cosmetics," she explains. "We always thought it would be the best method—not to mention a fun and entertaining one—for people to find out how high the quality of our products is."

Launching one successful business is tough enough, but attempting to launch two is a Herculean task. Brice credits her time at J&W with giving her the courage to take on the challenge, not once, but twice. "J&W built a lot of confidence in me. I left there feeling like I was ready to conquer the world," she says.

Not surprisingly, she would like to instill that confidence in others—be entrepreneurs. "Go for it," she urges. "People get in a rut and get sick of what they're doing. If you see an opportunity, go for it. Don't let apprehensions get you down. If you think you have a great idea, bounce it off people, talk to a lawyer...just go for it."

By Cathy Sengel

Photos by Don Cannon

Florida's director of security dedicates his life to teaching tolerance and fighting bigotry.

It's the steel resolve in Don Cannon's green eyes that first tells you this is a man tempered by a mission. One of five Americans recently honored in Washington, D.C., by the Anti-Defamation League, Cannon has spent years rooting out extremists who prey upon the disenfranchised. During his service in Florida's Sunrise Police Department, Cannon's investigation of the World Church of the Creator (WTCOT) led to arrests of the group's leaders. He keeps watch these days as director of safety and security at Johnson & Wales Florida Campus. If his work has taught him anything, it is that hate knows no boundaries. Global ideologies and grass roots fanatics proliferate and nowhere more so than in a nation where free speech is the underpinning of a civil government. Only awareness can eradicate the blight. "Like everything else, mold grows in the dark," Cannon says. "We need to shine some light on it and hopefully we can turn it around."

The path to Cannon's own enlightenment began as an officer in an inner-city New Jersey police department. A broad-shouldered, muscular 44-year-old with a quick and disarming warm grin, Cannon's tough-as-nail edge takes command when talk turns to driving passions. He always wanted to be in law enforcement "even when it wasn't popular," he says. Cold weather pushed him south in 1981 to a small police department as a detective working undercover against drug peddlers and street gangs. There, Cannon got involved in the Multi-Agency Gang Task Force, made up of local, state, and federal agents.

M.A.G.FORCE

BRICK COUNTY MULTI-AGENCY GANG TASK FORCE

Spring 2001
Florida legislator named Ben Klassen, the Church of the Creator (COTC) built its foundation upon a complete rejection of “Judeo-democratic-Marxist values based on race.” With a battle cry of “Rahowa!”, an acronym for Racial Holy War, and an identified enemy of “subhuman mud races,” the group’s creed demanded total war “politically, militarily, financially, morally and religiously against Jews and non-whites.”

In 1992 a COTC church Reverend was convicted of first-degree murder for killing a black Gulf War veteran in Florida, and Klassen committed suicide. After the victim’s family won $1 million in damages, the church all but dissolved. It wasn’t until 1996 that it was reborn with a vengeance as the World Church of the Creator under a new and charismatic leader, Matt Hale, headquartered in Salt Lake City. By 1997 the group had spawned dozens of Web Sites, some aimed at nine- and 10-year-olds. Recruiting youth by using MTV marketing tactics and music pumped out of Resistance Records, chapters sprung up in pockets around the country, including Chicago, San Francisco and Reno, and in nations as far away as Australia, Sweden and South Africa.

**Keeping Watch**

For two years Cannon and Baughan relentlessly dedicated their lives to the often tedious task of piecing together a record of WCOTC criminal activities throughout Florida. “At that point it was just a matter of shoe leather,” Cannon recalls. Weeks and months were spent tracking down leads, talking to people, keeping watch at hate rallies and working with the ADL and the Southern Poverty Law Center and their vast data banks on hate groups.

Scores of hours went into surveillance and building solid cases against key individuals. The exhaustive investigation hinged on securing every scrap of legal paperwork necessary to prove no one’s rights were violated. “The last thing you want to do is lose on a technicality,” Cannon says. Fortunately the victims were able to identify all the players.

In all, seven individuals were arrested in connection with three brutal assaults, robbery of a video store and a string of illegal weapons charges. The head of the Florida chapter, also the head of the church’s “White Berets,” was sent to prison along with others. The WCOTC was functionally decimated in southern Florida.

“Hopefully someone will use this group the way people have used the Klan,” Cannon says. “The only way to hurt these groups is in their pockets. You can’t take away their ideology. They’ll take it with them to jail or to their graves. But if you take away their money, they don’t have what they need to proliferate.”

Organizations like the World Church of the Creator are like a cancer, he observes. “You can kill the spot; you can keep it at bay. Did we decrease the threat in Florida? Yes. Did we decrease the threat in some other states? Yes. But we all have civil rights and that includes the right to say what they say—to spout the hate. I don’t think you’ll ever eliminate it completely.”

So his work continues. Just as his father taught him to consider every perspective, Cannon has made it a mission to pass that wisdom on to others. Stopping hate groups and teaching tolerance have been a major part of his life. When he decided to retire, Cannon looked for somewhere he felt held in. As a retired police officer he could have gone anywhere, he notes. When he learned that Johnson & Wales was a career university with an Office of Campus Diversity, Cannon knew there would be a place for his message. “After dealing with a lot of different organizations throughout my career, I know that no one prepares our kids to deal with intolerance in the workplace. It’s something they should be prepared for,” he says. “It seemed like a good opportunity for me to get involved.”

From his small office in the core of the administrative wing of the Academic and Student Center, Cannon surrounds himself with awards and reminders from his days on the force: a plaque from the ADL, a letter from President Clinton, a ball cap emblazoned with skull and cross bones hawking “White Power,” patches with swastikas, literature from the Palestine Liberation Organization, t-shirts with white-hooded demons, a poster that mimics Nazi propaganda for an Aryan youth. Visitors—often students—meet the display with noticeable surprise, he says. He uses their unease to educate.

**Hate Groups**

Hate groups are nothing new to the world. They have forever motivated suppression and war. Hard times only increase the numbers vulnerable to indoctrination. Democracies provide fertile ground. The overall goal for most is a separate nation void of an offending race, religion, or sexual persuasion. Faces change, but dogma stays the same. All have a propensity for violence. Current statistics count bigotry’s victims in the U.S. alone. In 1999 the Federal Bureau of Investigation recorded 7,876 hate crimes against close to 10,000 individuals, more than half motivated by racial bias, mostly against blacks. Crimes aimed at religion and sexual orientation are on the rise. The media, Cannon says, have to tread carefully. “You don’t want them towing the line for these groups, and giving them too much publicity, but you want them to let people know what’s out there.”

With a few quick clicks of a mouse, he pulls up a string of Web sites on his computer. One champions “lone wolves” like Timothy McVeigh, responsible for the Oklahoma bombing, and calls for “racist combatants who will chip away at the government’s infrastructure...and end stability in this racially corrupt society.” Another rallies skinheads to a White Power revolution. A third includes galleries of photographs of bodies mutilated by incendiaries and high powered rifles. There’s a World Church of the Creator Kid’s site subtitled “Creativity for Children” with puzzles and games to plant slogans and doctrine through repetition, and one for WCOTC Teens. Multi-language sites with sophisticated graphics do the bidding for skinhead chapters in Poland, Sweden, Germany and a dozen other global affiliates. Cyberspace is a battle-ground. “Become computer literate for your child’s sake,” Cannon urges. Find out about site-filtering programs by organizations like the ADL. As extremists like Hale call for an “Internet Blitzkrieg,” it is obvious they are taking full advantage of the Web’s world connection to millions.

Cannon admires his frightened for everyone’s children—the way hate groups target young people—the brain washing techniques they employ. Education is a way to short-circuit hate's
connection. His own two daughters—a 13-year-old and a 16-year-old—have been shielded from nothing on the subject. Their work has been part of their lives. They’ve seen him on talk shows and in news coverage. They’ve had him watch films like “In the Shadow of Hatred” and “American History X” that underscore the most vile aspects of bigotry in its many forms, including the offenses of our own government against groups like the Chinese who built the nation’s railroads and the American Indian. “I don’t hold anything back,” Cannon says. “They’re a little scared, but they’re aware of it, which is what you want. You want them to be aware and they can come up with their own conclusions after that. We have to remember that we don’t want to stifle any thought at all.”

He takes the same approach when working with students. As a guest speaker to history classes on civil rights, he emphasizes that such movements are not just a part of the past, but the present. “These things are happening now.”

he says emphatically. “Universities are generally areas of free thinking and so they make fertile grounds for these organizations. Universities are also in position to make a difference.” With the manpower and know-how to write curricula and hold diversity training in the workplace, they can be agents of change.

Campus President Donald McGregor is aware of how fortunate Johnson & Wales is to have Cannon in its midst, particularly in Florida. “We are one of the most diverse of all of the campuses. With 1,600 students, 10 percent are international and the rest, divided fairly evenly with Spanish, African Americans and Whites each making up a third,” McGregor says. “Don Cannon has a true understanding of what that means and the issues involved. That’s a real plus for our campus.”

What Cannon has to offer has universal importance. His message is clear. “People need to know that one individual can make a difference.” Recognize that these movements are out there. Pass that knowledge on to your children. “Start the conversation. Bring it up at the dinner table. No matter what your religion or beliefs may be, don’t put it aside,” Cannon says.

He’s seen the proliferation of street gangs slow since schools have put together educational programs to address the subject and have started teaching conflict resolution at the elementary level. International festivals that celebrate the world’s cultures and introduce children to the heritage of classmates make a difference as well, Cannon says. People fear less what they know. Perseverance is the most important factor. It takes time to change people’s minds.

The task of combating intolerance should not be left to one institution or organization, but rather a coordinated community effort. “It’s not just a police matter or a church matter or a synagogue matter. It’s an everything matter,” Cannon says. “Everyone has to come to the same table, with the same goal in mind and check their egos at the door. If there’s any ‘My group’s doing this’ or ‘I’m better than you,’ that’s not going to get you anywhere.”

The effort should begin by looking within. “If you say that you are not a prejudiced individual, I think you’re lying. All of us have some prejudice deep within us, based on what’s happened to us in life. And I think the better person goes ahead and overcomes that when making decisions.”

From what he’s experienced in his own life, Cannon admits he might as easily have been inclined to hate the haters. But he confronted his prejudices and has no place in his life for the alternative. “When you look some of these people in the eye and they’re just stone-cold haters, you tell yourself, ‘I don’t ever want to be like this.’”

**Gen X, Y and D: Surf not Serf**

By Stephen Andrade

“I say this. The world of technology in the early 21st century is not a game of ‘stop the world. I want to get off.’ In spite of some dramatic and recent dot.com failures, we live in a technology-driven economy. There is no question that technology has become a factor in most people’s lives, especially in the United States. Don’t expect it to go away. Many people complain that they are always "on," connected in a continuous stream of e-mail, voicemail, pagers, hand-held digital assistants and so on. If you have no resistance to gadgetry, yes, this could happen. However, we live in the Age of Reason, and rationality should prevail. Translation: If it bugs you, turn it off. I, like many of my peers and colleagues, sleep my professional life in a broad range of technology tools. A few years ago, I gave up the cell phone; I felt I had reached a personal satiety point of availability. After some time

"off-the-grid," and with pricing as cheap as ever, I decided to get back on the cell handwagon. I use the phone from time to time. In looking at my recent monthly statement, the phone is clearly off more that it is on. Moderation is the key and it will continue to be a survival technique to combat "technology-creep."

To understand and manage the onslaught of technology, it is critical to take in the Big Picture. Computers, the Internet, modern telecommunications and media have had a profound and enriching effect on western life. Our scientists can harness the power of electrons and light, but we are clearly in the early stages of development. If you follow the growth of technology of the past century—electricity, radio, and television among them—you will see a curve representing early wild experimentation, a struggle for dominant standards, and then maturity in the marketplace. If you understand that popular desktop and palm-top digital tools are very recent phenomena, you understand that there will be a continuous shakeout of the technology—the good, the bad and the ugly.

The current burst of technology is aimed at the Gen Xers, Yers, and now to the scene, Gen D’s (for digital). These generations have always known the Web, live virtual lives through the ‘net, and would not recognize a manual typewriter if you dropped it on their collective foot. They can’t wait for I2 (next generation Internet), impossible fast processors, and wearable computers. Technology. They can’t get enough. The editorial in the New York Times didn’t miss the point, it just failed to recognize the obvious. The class of ‘01 and beyond has the highest expectations of technology and will define the industry and its digi-ware. The future belongs to them.

Stephen Andrade is chairman of Web Development and Interner Commerce in the School of Technology. The opinions mentioned here are his own and do not represent those of the University.
1970
Barbara A. (Levesque) Hill is an executive assistant to the director of Information Services of Destination Disney, The Cast.

1977
Phil Cervero is the department head of Culinary Arts at the El Whitney School of Technology for the State of Connecticut. Department of Education. Phil is living in Stratford, Conn.

Robert "Snooze" Sherlock is certified executive chef at Green Gables Country Club in Denver.

1979
Alfonso Contricciani, co-owner of the Opus 251 restaurant in Philadelphia and executive chef of the Showboat Hotel and Casino in Atlantic City, was team captain for Team USA in the 2000 International Culinary Olympics in Berlin, Germany this past October. In order to showcase American cuisine, they carried lobsters in their luggage. He lives in West Deptford, NJ.

Victor G. Moffitt, a tax accountant for Victor Moffitt & Co. in Coventry, RI, received the IRS Exemplary EEO Award (Best in Rhode Island), the IRS Director Award (Co., RI, District), and the Exceptional Perpetual of the Year Award from Coventry High School's Washington Annex Work Study Program.

1980
Mark S. Tosches is a food production manager for UMASS Memorial Medical Center in Worcester, Mass. He lives in Milford.

Robert Paquette and Sheila DiSaros were married on June 11, 2000. He is employed by the State of Rhode Island Department of Environmental Management and makes his home in West Warwick, RI.

1981
Mark Generous is sous chef at Foxwoods for the Mashantucket Pequot Tribal Nation in Mashantucket, Conn.

Janet Wright is the chef at Scampo Café in Dennis, Mass.

1982
Sam Rothchild is the senior vice president of Worldwide Operations for Tony Roma's Restaurants.


Linda L. (Mythyc) Osley was recently married and is living in Palm Beach, Fl.

1983
Stephan W. Adams is the corporate executive chef for Bitmore Estate House Garden-Winnery, in Asheville, N.C.

Phil Mancini is chef and owner of Michael's On East Catering in Sarasota, Fla.

1984
Michael Chagenow is director of sales and marketing at Don CeSar Beach Resort & Spa in St. Pete Beach, Fl.

Wayne Gibson, chef, demonstrated scallop croutons at the Long Acre House Wine and Food education Center at Westport River Vineyard and Winery in Westport, RI, on October 21, 2000. Wayne is now the executive chef at the Rhode Island Country Club in Barrington.

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Michael Chagenow is director of sales and marketing at Don CeSar Beach Resort & Spa in St. Pete Beach, Fl.

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1986
Larry Baeder is executive chef at The Winchester in Winsted, Conn.

Kenneth Cook is a financial advisor for Morgan Stanley in Boston at Caspian Plaza. He lives in West Roxbury, Mass.

Jill E. Furlin is senior conference planning manager for Benchmark Hospitality at Landstowne, P.A.

Jeffrey Guimond has been appointed assistant vice president of loan operations for Benjamin Franklin Savings Bank in Franklin, Mass. He resides in Groton, Mass.

Peter Stone is an executive consultant for Leenink Swan & Company in Mass. Peter is living in Weymouth.

1987
James Camillo is the executive chef at the Crystal Ball, in Pittsfield, Mass.

Tony Cappello owns Hockanjos Great Cove Marina in a lake community in New Jersey. He has worked in state government and is currently a municipal chairman.

Thomas F. O’Gorman is general manager of the Tin of Fish at Easter in Easter, N.H. He and his wife, Kristin, live in Stratton.

Kevin G. Rosenfeld is the category manager, meat & seafood and corporate chaplain for Holiday’s Super Markets, Inc. in Richmond, Va.

Kim Sarney and Philip A. Watson were married May 20, 2000, in Boston. Kim is a sales representative for Spice Rite Children’s Shoes and they live in Southside, Mass.

James R. Chadwick Jr., and Jill M. Jendr are married on June 4, 2000, in Providence, R.I. He is employed by Kerry Valley Resources, Cumberland, and lives in Pawtucket.

Dennis Chelpick is the chef/owner of the Chef’s Table in Cemerton, Pa.

Tammie Coe is a pastry chef at Michael’s at the Chadil in Southlake, Tex. Her husband, Michael John Coe, is a master baker at the Wildflower Bread Company.

Barbary Eberline is a pastry chef at the Denver Country Club after a tour of duty at two top hotels.

Adam Ferber is the general manager for Kohl’s Department Stores in Bedford, N.Y.

Michael Giannone is a now a police officer in New Jersey. He lives in Somers.

Nancy A. Potota and John J. Rourke were married on June 17, 2000. She is the chef manager for Ro-Jack Food store, Cranston, R.I. and lives in Warwick.

Kevin G. Rosenfield is the category manager, meat & seafood and corporate chaplain for Holiday’s Super Markets, Inc. in Richmond, Va.

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James R. Chadwick Jr., and Jill M. Jendr are married on June 4, 2000, in Providence, R.I. He is employed by Kerry Valley Resources, Cumberland, and lives in Pawtucket.

1991
Brigette Renee Brown is foodservice coordinator at the National Press Building in Washington, D.C. She lives in Fort Worth, Md.

James R. Chadwick Jr., and Jill M. Jendr are married on June 4, 2000, in Providence, R.I. He is employed by Kerry Valley Resources, Cumberland, and lives in Pawtucket.

Wally Weaver is a chef operating officer and executive chef at the Grill and Grape restaurant in Red Bank, N.J.

1999
Julie Lynn Raasch married Jason Jeffrey Brondt on June 10, 2000, and they currently reside in Minneapolis, Minn. Julie is a senior client technical analyst at ADP Dealer Services in Elkton.

Spencer Turner has recently joined the Product Development Department at Dunkin’ Donuts in Boston, Mass. He is responsible for overall coffee quality and consistency, as well as product development and innovation. His wife, Lynne Downe Turner, and daughter, Sophie, are joining him in the relocation from New Jersey.

Casey wedding
Paul Revoir Casey ‘97 and Patricia Szeperegian Casey ‘97 share a toast above with Kerry Rodrock ‘99 following their wedding in Redondo Beach, Calif., on October 7, 2000. At left, Patricia and her sisters from Sigma Sigma strike a pose for posterity. Included, from left, are Tricia’s real sister and maid of honor, Meg Szeperegian, Karen Metha ‘98, Melissa Brown ‘98, the bride; Patricia Casucc ‘97 and Kerry Rodrock.

Tammy Jaxtheimer is a restaurateur, and has worked in restaurants for more than 15 years, both in service and cooking. She lives in Virginia Beach, Va.

Patrick Johnson is a technology education teacher for grades 4-6 at Maynard, Mass. His wife, Kathleen ‘91, is an accountant for Sudbury Design Group in Sudbury.

1998
Larry Baeder is executive chef at The Winchester in Winsted, Conn.

Kenneth Cook is a financial advisor for Morgan Stanley in Boston at Caspian Plaza. He lives in West Roxbury, Mass.

Jill E. Furlin is senior conference planning manager for Benchmark Hospitality at Landstowne, P.A.

Jeffrey Guimond has been appointed assistant vice president of loan operations for Benjamin Franklin Savings Bank in Franklin, Mass. He resides in Groton, Mass.

Peter Stone is an executive consultant for Leenink Swan & Company in Mass. Peter is living in Weymouth.

1997
Phil Cervero is the department head of Culinary Arts at the El Whitney School of Technology for the State of Connecticut. Department of Education. Phil is living in Stratford, Conn.

Robert “Snooze” Sherlock is certified executive chef at Green Gables Country Club in Denver.

1980
Mark S. Tosches is a food production manager for UMASS Memorial Medical Center in Worcester, Mass. He lives in Milford.

Robert Paquette and Sheila DiSaros were married on June 11, 2000. He is employed by the State of Rhode Island Department of Environmental Management and makes his home in West Warwick, R.I.

1981
Mark Generous is sous chef at Foxwoods for the Mashantucket Pequot Tribal Nation in Mashantucket, Conn.

Janet Wright is the chef at Scargo Café in Dennis, Mass.

1982
Sam Rothchild is the senior vice president of Worldwide Operations for Tony Roma’s Restaurants.


Linda L. (Mythyc) Osley was recently married and is living in Palm Beach, Fl.

1983
Stephan W. Adams is the corporate executive chef for Bitmore Estate House Garden-Winnery, in Asheville, N.C.

Phil Mancini is chef and owner of Michael’s On East Catering in Sarasota, Fla.

1984
Michael Chagenow is director of sales and marketing at Don CeSar Beach Resort & Spa in St. Pete Beach, Fl.

Wayne Gibson, chef, demonstrated scallop croutons at the Long Acre House Wine and Food education Center at Westport River Vineyard and Winery in Westport, RI, on October 21, 2000. Wayne is now the executive chef at the Rhode Island Country Club in Barrington.
INTERNATIONAL ALUMNI

Nancy I. Regemas and Erik M. Snyder were married on June 21, 2000. He is employed by Olde Greenfield Inn as a chef. The couple lives in Lititz, Pa.

Husband and wife team, Jeff and Amy White, own and operate Your Secret Chef in Indianapolis, Ind.

1992

Jeffrey P. Bell is a general manager for Sodexo Marriott Services and lives with his wife and daughter in Edison, N.J.

Matthew Barkee is a business and computer applications teacher at South Seneca High School in Ovid, N.Y.

Tanya Salous-Haines and Eric Pearson '93 were married April 29, 2000, in Coburg, Ontario. Canada, ten years to the day they first met at JW. Tanya is a communications manager for the Canadian Association of Management Consultants and Eric is sous chef at Jonathan's of Oakesville restaurant. They reside in Toronto, Canada.

Chris Reap is executive chef at the Aspen Mountain Club atop Aspen Mountain in Colorado.

Corie R. Wagner is employed at Bravocado Plant Red Home. He lives in Cherry Valley, Mass.

1993

Caranne Abrams is a massage therapist in Bangor, Pa.

Juanita Beck is the human resource manager at The Palm Management Corp. in Washington, D.C. She lives in Laurel, Md.

Brian Berry won two golds, a silver and two Silvers of Show in the 2001 American Red Cross Culinary Classic that was held in Shreveport, La. Brian lives in Lafayette and is the executive chef for Hotel Academia in Lafayette.

June Burns is an AP accountant for Framework Technologies Corporation in Burlington, Mass.

Shawn Devaney is the chef-owner of Sumptuous Food in Boston.

Gregory C. Frank is president of Sutton Online in Syosset, N.Y.

Kelly A. Higgins and Jar S. Nascimento were married on October 21, 2000. He is employed by Chefs in Woonsocket, R.I., and she lives in Providence.

Karen Fleming '97 and Gary Parson were married on August 27, 2000. She is a sales manager for the Plaza Hotel in New York City, and he is an information specialist for KPMG Peat Marwick. They live in Montreal, Que.

David V. Fitzgerald is an account executive for Impact Food Marketing in Tampa, Fla.

2001

Lindsey Yoakum is a sales manager for Miami Premium Meats in Miami, Fla.

Karen Z. Lawler is a sales representative for KDM Marketing in Washington, D.C.

James Backer is a sales manager for Chicago Marriott in Chicago, Ill.

Keri Keene is a sales representative for the Berkshire World Exchange in Lenox, Mass.

Dwayne J. Thomas is a sales representative for the Rapid City Center in Rapid City, S.D.

Irv Kopp is a sales representative for the Hyatt Regency in New York City.

2002

Mark Sapienza '84 (front, left), executive chef at La Mendola, and Gerald Tye R, II, (second from right) are married to a woman (not pictured) in New City, N.Y. 2001. He is the executive chef at La Mendola, and she is a sous chef at the Hotel Acadiana in Lafayette, La.

Jennifer R. Papleaukas and Douglas R. Freidette were married on October 21, 2000. She is employed by Saratoga Springs, N.Y.

Regan Reil is executive chef for the new Olde Towne Bistro restaurant overlooking the Avon Lakes Golf Course in Howell, Ohio.

Philip Arnold is the chef at the Harvest Cafe & Bakery in Sembury, Conn. He also owns Rizzi's in Port Clinton, Ohio.

David Arsnoth is sous chef at The Palm restaurant in Denver.

Scott Bator is kitchen manager of the Village Tavern in the Flat Iron Crossing Mall in Broomfield, Colo.
IN MEMORIAM

Remembering John Hazen White Sr.
1913–2001

One of the most fortunate things to happen to me during my thirty-year career at Johnson and Wales was that I had the chance to spend so much time with John Hazen White. Now that he is gone, there are moments when one’s memory drifts back to times past and images resurface that, if only briefly, was a wonderful person he was. Here are some of his favorites:

His taking me for a tour of TACC’s factory floor shortly after we first met in 1993. It was clear even to a newcomer how much he cared for the people who worked for him and how genuine their affection for him was.

John delivering a loving speech of tribute to his wife, Happy, at the dedication ceremony celebrating the opening of the John Hazen White School of Arts and Sciences.

John directing and John Jr. joining the arts and sciences faculty or- entation each September to get us off to a strong start. It worked. The faculty loved it as just as they loved the fact that their school was named after a man of such character and humanity. John telling me a few days before he died, how proud he was of his son, John Jr., and the job he was doing as president of TACC.

Those are just a few of the images that are nice to recall. There are many more.

—Thomas J. Farrell
Dean, John Hazen White School of Arts & Sciences

1996

Kerry Blum is the executive chef at the資格 Renaissance restaurant on Atwater Avenue in Providence, R.I., recognized for its wide selection of appetizers and desserts, as well as jazz in the bar room.

Scott Cape is the chef-touring for the Vena Cun White's Resort & Spa in Farmington, Pa.

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Ted Kwicien has been named manager at the Northstorm Freehold Caff in New Jersey which he and his wife, Mandy Steindl-Kwicien, attribute in part to their local residence with Leadership Studies at J&W.

Jessica Lipton is a Delphi systems operator for the Four Seasons in Boston. She lives in Riverdale, RI.

Chad Lowcock is sous chef at The Peppermill Club north of Charlotte, N.C.

Jennifer Marie O'Rourke married Alonzo Vincent Camuelis in June, 2000. She is employed by Cawthay Healthcare, and resides in Clinton, Mass.

Carrie Annunziata-Renner is the manager at Applebee's Bar & Grill. She married Anthony Renner in November 2000 and they live in Neptune, N.J. with their son.

Heidi Noldig and Bryan Sorenson were married on August 19, 2000.

Allen Tackett is business development manager for Carol Freeman North America, the third largest independent media services firm in the world. He spent the evening making bagels and teaching his oven how to bake bagels.

Jason Wagner and Tracy Taylor '00 were married on May 13, 2000. Tracy is employed at the Radisson Hotel in Hilton, Mass, and Jason is employed by Sodexo Marriott in Providence. RI. The couple reside in Cranston.

Karen Vidano is the assistant housekeeping manager at the Charlotte Marriott City Center in North Carolina.

Joshua Willey is chef de cuisine at the new restaurant Pox, formerly the Atomic Grill in Providence, RI.

Debra Callahan was married to John Blanchet on June 17, 2000, in Sebastian, Mass. They live in Woonsocket, RI.

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**Obituary**

In December, Lloyd and Gloria Thomas of Johnston, R.I., were killed when a tree toppled over on their mini-van. Gloria was retired from Johnson & Wales University, where she had been a dean's assistant. While cleaning out her parents' house, their daughter Brooke found a curious note from her mother, scribbled on the back of a flour sometime in the six months before her death. It was a list of things for Brooke to remember. We can all benefit from Gloria's wisdom. It read, "Dear Brooke, don't forget manners, respect for others, for the dead, for each other, for your elders. Don't spend more than your husband makes. Good nutritious food for you and your family. Church and prayers. The Ten Commandments. Try and keep your house picked up and clean. Be kind. Don't talk bad about people. Always pay your bills. Take time for yourself. Take good care of your teeth. Celebrate the sacraments, celebrate the holidays. Christmas and Easter are Holy Days."

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**J&W Bookshelf**

A selection of books by alumni, faculty and staff

Linda Besuelle, assistant director of public relations, Providence Campus, Providence University (Covered Bridge Press; $18.95) Profiles of 50 of the city's local restaurants including menu choices, house specialties and chef's favorite recipes, plus coupons to sample the city's bounty of flavors.

Michael Charlebois, instructor, Italian Wines 2: Recipes for Cooking with Infused Oils (Chronicle Books; $12.95) Stirring illustrations accompany this how-to for adding aromatic flavors without adding fat.

Michael Charlebois, Flavored Oils: Recipes for Cooking with Infused Oils (Chronicle Books; $12.95) This colorful guide is steeped in innovative ways to add a dramatic gourmet's touch to foods through flavored oils.

Michael Charlebois, Tuscany Cookbook: Seasons in the California Wine Country (Chronicle Books; $35) In this lush cookbook, the former Napa Valley restaurant owner offers simple recipes for luxurious food, special chef's notes, gorgeous color photos, and his philosophy of cooking with the seasons.

Emeril Lagasse, "78, Emeril's TV Dinners: Kickin' It Up a Notch with Recipes from Emeril Live & Essence of Emeril ( Morrow/Avon; $27) A cookbook fueled with full river, Mass., memories and candid black-and-white photos of this celebrity chef on tour and in front of the camera.

Emeril Lagasse, Louisiana Red & Rustic (Morrow/Avon; $25) A culinary road trip through this southern cultural crossroads of Cajun and Creole filtered through Lagasse's view.

Emeril Lagasse, Everyday Day's a Party: Louisiana Cooking Celebrating with Family & Friends (Morrow/Avon; $26) A month-by-month tour through the good times, great foods and colorful festivals of Louisiana.

J. J. Liar '92, Dear Pen Pal (Dorance Publishing Co., Inc.; $13) A poignant novel about young love gone awry and the tangle of emotions that surface when pals meet 30 years later only to realize they're still more growing up to do.

Martha Murphy, '79, Don Bosco's Rhode Island Cookbook (Douglas Charles, Ltd.; $14.95) Homey recipes with emphasis on seafood standards are offset by caricatures by Rhode Island's favorite cartoonist.

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**Alumni Contact Information**

For information on obtaining a transcript, contact Inactive Records at 401-598-1899.

To change your address, e-mail alumni@wu.edu.

To share information for ClassNotes, e-mail alumni@wu.edu or fax 401-598-4681.

For information on the Walk of Fame, call 1-888-JWU-ALUM.

For reunion information, call 1-888-WLU-ALUM or e-mail events@wu.edu.

For information about a regional alumni organization, call 1-888-WLU-ALUM.

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**In Memoriam**

Dexter McLean '94
Nov. 20, 2000
Gerald P. Murray '76
Oct. 26, 2000

Rebecca Shapiro is working for the Hyatt Regency Chicago in the Corporate Management Training Program. Services & Catering Department. She is doing hospitality suite catering, which is the largest convention hotel outside of Las Vegas.

Peter Terpos is a sales manager at the Comfort Inn Boston/Fenway in Fenway, Mass.

Meghan (Wildstein) Valentine is a corporate sales manager for Holiday Inn Select in Connecticut.


Peter Reinhart, instructor, Bread Upon the Waters (Perseus Publishing; $32.95) A memoir by a master baker and his brother in the Chris and the Savory Brotherhood relating the stages of bread-making to initiations of the soul toward a more spiritual life.

Peter Reinhart, Brother Juniper's Bread Book: Slow Rise as Method & Metaphor (Addison-Wesley Longman, Inc; $14) An innovative guide to breads using simple, well-chosen ingredients, served up with humor, warmth and wisdom.

Peter Reinhart, Crust & Gumb (Ten Speed Press; $29.95) Fifty master formulas for creating a wide variety of breads from basic to complex and sophisticated to rustic, plus pages of resources for everything from grains and equipment to bakers and training programs.

Nancy E. Sandbach, Frank A. Terranova '94, instructor, Bradley J. Ware '83, associate professor of food service, New Paradigm Cooking: A Tasteful Shift in Healthy Eating (Paradigm Cooking, Inc; $18.95) Two chefs and a registered dietician take a balanced approach to cooking healthy foods without sacrificing taste.

Cynthia Savato, instructor, The Davey Cookbook (Favorite Recipes Press; $29.95) A handsome designed album of quotations, special recipes and pages of spaces for preserving treasured memories and recipes for posterity.

Linda Widensten '91, from Simple to Elegant (Self-published; $28.95, to order call 401-786-0766) A cookbook for the whole family using simple ingredients in recipes that take 30 minutes or less to make.

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May 17  Feinstein Graduate School Commencement, Providence Campus
May 19  Commencement, All Campuses except Denver
May 21  Industry and Alumni Reception, House of Blues, Chicago (held in conjunction with the National Restaurant Association Show)
July 23  Industry and Alumni Reception, MGM Grand Hotel, Las Vegas (held in conjunction with the American Culinary Federation Convention)
July 27  Summer Pops in the City, Providence Campus
July 28  Summer Pops in the City (rain date), Providence Campus
Aug 15  Bacardi Recipe Contest, deadline for entries
Sept 15  Providence Festival of the Vine, R.I. State House, Providence
Nov. 3  Open House, Charleston Campus

For information on the above events contact the Center for Alumni and Advancement Relations at 1-888-JWU-ALUM or 401-598-1073 or e-mail alumni@jwu.edu