DIVERSITY in the WORKFORCE

The world that graduates face is one in which multiculturalism is both a humane and a financial imperative.

Plus:
Students and alumni respond to terrorist attacks on U.S.
Dear Alumni and Friends:

Here at Johnson & Wales University, as everywhere in the world, our definition of "normal life" changed irrevocably after the events of September 11th. We were faced with the question of how to continue on course with our mission of educating our students for productive careers while still responding and reacting to ever-changing world events. We did that in many ways—in our classrooms, in our community, in our houses of worship, in discussion, in prayers and in actions. You will read about some of our efforts in the story on page 18, 1, along with our campus presidents, have never been as proud of our student body, our faculty, staff and alumni, as I have been in the days following the terrorist attacks.

It is interesting to note that our cover story on diversity in the workforce was already written prior to the events of September 11th. But how much more relevant it seems to us today, as we face the inevitable concerns and responses that have emanated from those events. As a campus, as a nation, and as a world united against terrorism, we must remain proud of the accomplishments and contributions of our members from all countries and cultures. We have placed diversity as a priority at Johnson & Wales, one of the 13 points of our Vision 2006. We continue to be committed to the ideals of valuing diversity, or, as Larry Rice of our Florida Campus terms it, "variety" in our students, our graduates and our employees.

And as we approach the holiday season that begins with Thanksgiving, what better time to gather with our families and with our friends, to give thanks for the many blessings that we share, to pray for those whose lives have changed so dramatically over the past few months, and to bring strength to one another as we face whatever lies ahead. A J&W Thanksgiving, which appears on pages 20 through 24, may inspire you to blend the many flavors that emanate from our campuses, just as we blend the many beliefs and traditions that make us such a strong campus, national and world community.

Alumni and friends, please continue to keep in touch with us at J&W. Write or e-mail to let us know you are well. To those of you who have lost friends or family through these senseless acts, please accept our deepest sympathies. Know that our thoughts are with you and please let us know if there is anything we can do to help.

John A. Yena
University President
Hello! Many thanks to the JUW family for four well-invested years of preparation, hands-on training, and education! As a senior promotions specialist at the world headquarters of the Coca-Cola Company in Atlanta, Georgia, it’s evident I made the right choice in selecting JWU. As the primary consumer affairs contact and consultant on marketing and national and local promotional activity, the concepts I learned as an Advertising/Communications and Public Relations major are applied each and every day. Thank you! 

Tanika S. Humphrey ’97

I just received your most recent issue of J.W. Magazine and was quite disturbed to see not a word of the passing of John Flynn. I must admit that I have not been in touch with the university in many years and do not know if circumstances would not permit such information to be transmitted to the alumni. However, John Flynn was a very important part of the Johnson & Wales community for numerous years and your omission of his obituary is not only a colossal oversight, it is an injustice to the alumni who knew John as a teacher, friend and a confidant. Cancel my subscription. I don’t think I want to know what is going on in your world anymore. 

Andrew S. Williams ’84

Editor’s reply: You’re right, Andrew; our omission of John Flynn’s obituary was a terrible oversight. No disrespect was intended to Mr. Flynn. Please turn to page 75 for our belated tribute to him.

J.W. Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor at J.W. Magazine, Johnson & Wales University, 61 Abbott Place, Providence, Rhode Island 02903; or e-mail at jwsmagazine@jwu.edu.

While I do not live or work right now in N.Y.C. I work at the Crown Plaza Meadowlands in Secaucus, N.J. From our guestrooms we have a beautiful view of the N.Y.C. skyline. On Tuesday, September 11, my staff and I were up in one of those guestrooms watching the tragic events that took place. We all stood there in horror and disbelief. We rallied as a team to keep our guests and employees alike calm. We had many hourly staff members that were unable to get to work due to road closings and we came together as a team, a family to keep the hotel running smoothly. We actually hosted many fatigued policemen who sought a hot meal and a comforting face after many hours of working. We also had some survivors of the tragedy who managed to hop on the last bit of public transportation out of the city and make it to us shaken but alive. It was an experience for all. As a result of this tragedy, we did make other hotels in the area, lost most of our business for September and the following months, however, we are determined to get back on our feet. So, my thoughts and prayers are all to who are grieving and a great big thank you to all of those who are helping. PEACE!

Lisa Pugliese-Guarriello ’96

I do not live in N.Y.C or D.C, however I do live in Philadelphia and we have definitely felt the burden as most Americans have. In the city that symbolizes American freedom our thoughts are with all of those in this time of loss. I graduated JWU in Charleston and went to the big city to pursue my career and I can tell you it is very scary working in these tall skyscraper buildings. We practiced emergency evacuation procedures all week. We had one bomb threat and it sent everyone frantic. We are all O.K. and very united. As Americans we are a strong people and I feel confident that we will overcome and become united. My prayers go out to all people that are still suffering during this terrible tragedy.

Russell A. Paslawski ’99

For more alumni responses to the terrorist attacks of September 11, please turn to page 19.

LeNNERTo THE EDITOR

Unsung Community Champs Mentor Students

“Honoring the champions of our community who are hard at work behind the scenes, the J.W. Magazine takes the opportunity to spotlight nine devoted individuals by designating a University scholar in each of their names.”

John J. Brown, ’77, president of the Providence Campus, speaks with pride as he describes the mentoring program that matches J.W. student scholarship winners with local community leaders designated Legacy Champions.

Sommerlins Raise Glass to Florida Campus

The recent “Wines of Span Rioja 2001” was the most successful endeavor between the United States Sommelier Association (U.S.S.A.) and the Florida Campus to date. More than 100 wines were represented from Spain’s greatest producers including Bodegas Campo Viejo, El Coto de Rioja, Faustino Martinez, Marques de Arana, Marques de Caro, Paternina, and other select Spanish wineries. This extraordinary fundraising wine event was held at the trendy South Beach hotel, the National, where more than 250 wine enthusiasts came out to support the USSA-Wine School at johnson & Wales University. The $10 per person donation collected at the door benefits the USSA’s annual Schorlarship endowment.

The Florida Campus hosts the U.S. Sommelier Association’s Wine School in the fall and spring for four consecutive weeks. —Zanapa Suarte

J.W. Magazine

ARRoUNd THE CAMPUs

The J.W. student selected for these special scholarships on the combined basis of academic merit, community service and campus involvement will receive not only the financial benefit, but also one-on-one time with their individual mentor—a benefit that could play a pivotal role in their lives. It will be a relationship that is meant to last for their entire stay at J.W. and, perhaps beyond.

And that’s just one indication of the Champions’ overall dedication to the students of Johnson & Wales University.

ITheir insight, guidance and commitment have been overwhelming,” according to Dr. Bowen. In turn, the University has memorialized the “inaugural nine” with scholarships in their names and plaques unveiled at the “Roots in the Community” dinner.

The Champions are Victor Capellan, facilitator for the Student Registration and Placement Center, Providence School Department; Dr. Jose Gomez, director of equity and access, Providence School Department; Charles Newton, administrator of the Minority Business Enterprise Compliance Office, State of Rhode Island; Keith Oliveira, administrator, Rhode Island Charter Schools; James Vincent, member of constituent advocacy, Rhode Island Housing and Mortgage Finance Corporation; Anthony Maione, executive director, National Conference for Community & Justice, Rhode Island Region; Christine Roundtree, executive director, Providence Human Relations Commission; Walter Stone, Esq., Adler, Pollock & Sheehan PC; and Angel Tavares, Esq., Brown, Rudnick, Freed & Gelzer LTD.

During this first year, Dr. Bowen will periodically review the program, together with the mentors and the students. That review will serve as a basis for determining the future of this Legacy programs—a future that may highlight a particular business or industry in line with the J.W. classes or could perhaps draw on special individuals within the University. The intent is to keep the “grass roots” feel that has been established with the inaugural group. The presidents of all campuses will be brought into upcoming discussions so that future Legacy Champions may be identified across the University system.

—Darre Maynard
Norfolk Campus Gears up for New Degree
As approximately 50 students, 25 percent more than anticipated, planned to pursue a bachelor's degree in food service management at Norfolk this fall, the campus geared up for the program's inaugural year with a new organization of staff and faculty.

Jerry Lanuza '91 who served as executive chef at Two Rivers Country Club in Williamsburg, Va., before joining the faculty of his alma mater in 1994, is now culinary arts chair, and Nicki Nissom, who has taught at J&W for more than a decade and also has a career development counselor, is arts & sciences chair. In addition, Paul Magnant will lead the hospitality department. A certified food and beverage executive and a certified culinary educator, Magnant has taught at Valencia Community College, Stony University and Dayton Beach Community College and possesses nearly 20 years of operation experience in the food service sector, including five years as the owner and operator of a full-service restaurant.

"We're now offering a program in more than one college, we needed to align ourselves on the same model as the other campuses," explains Bill Travis, dean of academic affairs. Prior to this year, the Norfolk Campus had focused solely on culinary arts. "We would like to try to take Johnson & Wales University's involvement with this outstanding program to an even deeper level in the coming year," says Kendall, who helps integrate community service learning into the classroom. "In addition to preparing food, our students plan to visit the sites and provide age-appropriate culinary instruction to the children."

J&W students may show very young children how to make peanut butter rice cake faces, while they would teach teens how to be more adventurous in their food choices while practicing good nutrition.

Providence President Recognized by Human Relations Commission
"For your generous and enthusiastic support of our projects and programs, for sharing our mission, for giving with open hand and generous heart of your resources and yourself, for creating around you a welcoming place of inclusion where all races and groups are recognized, respected and valued."

So reads the glass plaque awarded to John W. Bowen '77, president of the Providence Campus, by Christine Roundtree, executive director of the Providence Human Relations Commission, at the annual luncheon, which was held on June 22, 2001.

Roundtree, who was recently recognized by J&W as a Legacy Champion (see story on page 3), reminisced about the "incredible journey of philosophical sharing and exploration" that she and Dr. Bowen have embarked upon since the first joined his President's Advisory Council on Multiculturalism. She recounted the numerous ways that J&W has had a positive impact—from providing food for children at the city's Camp Phoenix to designing and producing a poster and brochure to help promote their mission.

In his remarks upon accepting the award, President Bowen in turn thanked Roundtree and her organization for the role they have played with Johnson & Wales, and for the continuing dialogue on critical issues of diversity that will continue for many years to come.

Fidelity and PPFC Connect with J&W
Two new educational partners are giving Johnson & Wales students a head start in careers in financial services. Last winter, Johnson & Wales in Providence, RI, became the first college to participate in a pilot program that offers a course that prepares students to sit for the National Association of Securities Dealers Series 7 exam before or immediately after graduation. Through a groundbreaking cooperative effort with Fidelity Investments, J&W piloted a program that puts one of the world's most diversified financial service companies, on the training job.

Leah Peterson '01, a student in the first pilot class, said for her license in trading before graduation and went right to work for Fidelity Investments where she co-oped in her senior year. Tim Bugler '02 passed the test on his first try and already has his license in hand. Many financial service professionals are in their second year of employment in the field before qualifying for the exam, needed for work in a brokerage company. In a similar educational partnership with PPFC, the nation's largest mutual fund transfer agent, students have been working with employers as part of a mutual fund accounting course. Participants train in a simulated environment at PPFC offices working alongside mentors and training teams. Course completion makes students eligible for internships with the company and possible permanent employment. Only two other colleges in the U.S. offer a mutual fund accounting course in their curriculums.

Stephanie Crowley '01 co-oped at PPFC Inc. and was quickly hired by that financial services giant. "The program gave me a real professional experience," she says. "The recognition and respect I gained from my managers and colleagues was unbelievable," Crowley says.

Her work was so impressive, Crowley was offered a full-time position with PPFC before graduation. Other recent grads are also putting their experience to work. "The financial service professionals are in their second year of employment in the field before qualifying for the exam," Crowley said.

John W. Bowen is a Legacy Champion: Students prepare healthy meals to serve at local Boys & Girls Clubs.

A new look for Norfolk: Nicki Shoh, Scott Lafer and Bruce Roberts model the food service management uniforms introduced at the Norfolk Campus to match the degrees.

Discovery Channel Visits Florida Campus
Come aboard, we're expecting you! Tune in this coming spring for the Discovery Channel's special documentary about life on luxury cruise lines. The network's producers approached the Florida Campus professional training department to serve as experts on their show about life behind the scenes of luxury cruise lines.

The focus of the show is to differentiate between a "luxury" cruise and a standard one. Jim Lyle, director of advancement and professional training, was on hand during the taping to comment and explain how Johnson & Wales University has been instrumental in making the difference all the more apparent.

"Most of the time, the difference lies in the treatment and the service to the guests," says Lyle. "We provide the training to frontline staff up the ladder to management, teaching them how to work together, how to communicate, how to understand the guests and how to make the smallest detail count 1,000 percent."
First DVF Speaks in Denver

"Leaders are ordinary people in ordinary situations," proclaimed Thomas Williams, who spoke at the Denver Campus as the first participant of the "Distinguished Visiting Faculty" program. The DVF program is designed to expose J&W students to the talents and experiences of the most influential and committed business and community leaders. "Mr. Williams was selected as our First DVF because he seems to embody the very qualities that we hope to inspire in our students," says Mark Burke, '81, president of the Denver Campus. "He demonstrates a commitment to excellence in his professional, personal and community lives."

Williams is the current president and CEO of Mile High Properties, LLC, a full-line corporate real estate services company. Prior to joining Mile High Properties, he concluded nearly 24 years of service with TIAA-CREF, the world's largest pension fund. He most recently served as a vice president, responsible for all institutional and individual sales and service activities in TIAA-CREF's Western Division. And Williams's presentation.

"Leadership is a big part of being successful and having an impact," said Gallaway. "I learned a lot. Your leadership abilities speak to the kind of character you have." Burke echoes Gallaway's sentiments in describing the benefits of the DVF program.

"There is no better educational tool than to allow our students to hear firsthand, and ask questions of, those individuals who are proven leaders in the community and in their profession," Burke said. "Eventually, we work inDVF and on campus approximately once a month. These individuals' life stories, trials and tribulations will be the catalyst for new students, so that they can truly begin to understand what it takes to succeed in the real world."

The Denver Campus Honors Columbine Victims

On May 9th at the Denver Campus hosted the Never Forgotten Fund scholarship awards dinner. Sponsored by Clear Channel Communications, the national broadcasting network, the Never Forgotten Fund has raised, and continues to invest, the college scholarship gifts may be given on an annual basis in the names of the 12 students and one teacher who were killed at Columbine High School two years ago.

"The Denver campus is still haunted by the shootings that took place at that fateful, awful day in April," says Denver Campus President Mark Burke. "Although the Never Forgotten Fund was started and continued to be stewarded by Clear Channel Communications, it is something that the entire campus community supported at the time of the tragedy and continues to feel very strongly about today."

Two hundred people attended the dinner, including business and community leaders, clergy, student body members, faculty, and staff. "I was certainly happy that they came," said Burke.

The dinner was also an opportunity to show our continued support for those affected by the Columbine tragedy. The focus was totally on the students through those that gave their lives at Columbine, and will carry their legacy of hope and love forward. During the evening, a parent, family member or friend of each of the victims spoke briefly about the qualities they loved in those they lost. They also told why the particular scholarship recipient had been chosen. Each scholarship recipient then spoke of what the scholarship meant to him or her.

Denver culinary students worked side-by-side with culinary personnel from Catering to serve the dinner. And while guests were at the dinner, Cleared students and staff outlined each of the pathways on the campus with candlelight luminaria.

"While this was a heart-wrenching event, it was also a hope-filled celebration," said Burke. "Listening to the scholarship recipients, there could be no doubt that the future--our future, will be in very capable hands indeed. As the dinner ended and the guests left our campus, we wanted to be sure that they felt inspired, blessed and uplifted. Lighting the campus was just our way of communicating that--and letting them know that we care."

-TW Blake
Colorado Appoints New Chair of Hospitality Department

Tarun Malik, the dean of academic affairs at the Charleston Campus of Johnson & Wales University, has announced the appointment of Valeria Agnew as the new chair of the hospitality department. Agnew follows Bob Blanchard in this role. Blanchard served as the department chair for three years. He is presently on a leave of absence with the University, devoting more time to his work with the Starler Foundation in New York. Agnew brings to this position diverse experience gained through many years as a hospitality manager, civic volunteer and educator, serving most recently as an associate professor in Charleston's hospitality department.

In six years with the University, Agnew has seen tremendous growth occur both in the University's vision for the future and in the evolution of the core curriculum to meet industry's changing demands for University graduates.

"With new curriculum, the exciting Sports/Entertainment/Event Management degree now offered at the Charleston Campus, dynamic industry partnerships and international exchange opportunities evolving daily, the future for Johnson & Wales hospitality graduates is brighter and more exciting than ever," says Agnew.

She also expressed her pleasure with the fact that the hospitality department will finally have its own culinaiy lab and dining room dedicated to the hospitality students starting this fall. "These facilities," she points out, "will be a tremendous boon to our hospitality students and faculty.

Charleston on the Move

Charleston is on the move. In this space, the University is shining the spotlight on students, faculty, staff and alumni who are making a difference in the world of hospitality.

Denver Students Organize to Help a Teacher

When Professor Kristine Zamzami wanted to find an opportunity for her Organizational Behavior students to develop organizational skills in a way that would have a meaningful impact on the community, little did she know that such a challenge would come in the form of a close friend and teaching colleague, LaRene Cooper, who was diagnosed with cancer with a rare form of cancer, leaving her paralyzed from the waist down. In addition to being forced to leave a beloved teaching position at a neighboring school, Cooper had to continue the grinding chemotherapy and radiation sessions that left her feeling exhausted and ill most of the time. In addition, she had to give up her garden, a favorite pastime.

Upon hearing of Cooper's plight, Zamzami's Organizational Behavior class took matters into their own hands. The students formed an organization called Students for Cancer Concern and immediately organized a dinner dance and silent auction to benefit Cooper, hoping to raise funds to have Cooper's home re-fitted for wheelchair accessibility. They also decided to build a garden in her backyard with four-foot raised beds so that she could continue gardening.

More than 120 people attended the dinner and auction at the Radisson Hotel last April. The meal was prepared by Denver chef instructors and culinary students and served by the members of the Organizational Behavior class. Students solicited donated items for the auction from the community, including a motorcycle, several computers, two mountain bikes, works of art, and massages. The evening raised more than $5,000.

To date, Cooper's kitchen and bathroom have been remodeled with the help of the students and she has a thriving garden in her backyard. The students followed up their fundraising efforts by participating in the construction and landscaping in both the house and the garden.

"I am so proud of these students," says Zamzami. "They took it upon themselves to help Cooper and the results have been nothing short of amazing." Cooper, who lives in a house in a nearby community, is now in a wheelchair and has been able to get back to school.

"We are thrilled that the Points of Light Foundation has recognized Johnson & Wales University students who have devoted countless hours to making a world of difference in the Greater Providence Community," says Providence Campus President John J. Bowen '77. "We are hopeful that our relationships with the community continue to be mutually beneficial in the present as well as transformational in the future." University students who have devoted countless hours to making a world of difference in the Greater Providence Community, says Providence Campus President John J. Bowen '77. "We are hopeful that our relationships with the community continue to be mutually beneficial in the present as well as transformational in the future."
Around Campus

Denver Campus Hosts First Commencement

Denver Campus President Mark Burke ’81 and a gathering of dignitaries, including commencement speaker restaurateur Charlie Trotter, welcomed and graduated a class of 61 Advanced Standing and Garnish Your Degree students in July. It was the campus’ first commencement ceremony.

The bagpipe-led procession crossed the campus to Whalley Chapel for the ceremony. Following welcoming comments from James Griffin, dean of academics, and University trustee, Robert E. Taylor, Denver city councilwoman, Allegra “Happy” Haynes addressed the audience. Haynes honored the achievements of the graduates and looked back to the opening of J&W’s Denver Campus. “I was here at the beginning—the start of something special,” she said. “Tonight we celebrate these graduates and we celebrate Denver Campus President Mark Burke ’81 (left) with Charlie Trotter.

J&W as an integral part of the Denver community.”

Mary Rebecca Johnson, an Advanced Standing graduate, spoke to her fellow classmates, their families and friends, reflecting on the year gone by and describing several experiences she encountered. “I remember sitting in this chapel last year wondering what the year had in store for me,” she told them. “The journey is more important than the destination, and it has been an amazing journey. We are the leaders and the benchmarks that future classes (at the Denver Campus) will be measured by.”

Trotter, an accomplished chef, restaurateur and author, provided many words of wisdom to the graduates in his commencement address. He explained that learning cannot stop at the end of the formal educational process. “Take everything in, continue to expose yourself to every chef, to literature, to teachers. Ingest information constantly and continue to learn. This is just the beginning for you,” Trotter said. As for becoming a leader, he added, “You must have humility. Now and 10 years from now.”

In the evening, several graduates and faculty enjoyed lunch prepared by the current Advanced Standing students with Trotter in the culinary dining room. Trotter impressed on the group the value and rewards of hard work and dedication to your chosen craft by describing how a former dishwasher in Trotter’s restaurant worked his way up to sous chef.

Jennifer Quam, a Garnish Your Degree graduate, was thrilled with the opportunity to meet Trotter. “He really showed how you must give yourself completely to accomplish your goals,” she says. Quam came to J&W for her culinary degree after attending Virginia Tech University where she earned her bachelor of arts degree in communications. “My biggest challenge was keeping up with some of my more experienced classmates. I started from scratch,” Quam’s interest in the culinary arts, though, took root a long time ago, according to her mother, Rita. “Jennifer created her first cookbook when she was in first grade. She has realized a dream by graduating tonight,” she said.

Trusted Gather In Denver

The Johnson & Wales University Trustee’s gathered for their annual meeting in Denver.

The meeting was held at the Inverness Hotel and Golf Club, one of Denver’s finest resorts properties. In addition to playing host to the University trustees, the Inverness has entered into a formal partnership agreement with the Denver Campus and is one of two designated externship sites for J&W students. The trustees experienced the high standards of excellence that the Inverness is known for and they had the opportunity to see some of the Denver Campus first externship students in action.

While in Denver, the trustees discussed University business and J&W’s continuing mission as the world’s foremost culinary center. A recent media event at the Denver Campus was a success and the University is now exploring the possibility of expanding its footprint in Denver.

Before the Coupe des Nations competition in Quebec City last spring, Ming Tsai looked Jeff Stuart ’97 square in the face and said, “If you don’t come back with the gold, don’t come back.”

Less you think that the chef-owner of Blue Ginger in Wellesley, Mass., and star of the TVFNN’s “East Meets West” is some kind of monster, Stuart quickly adds, “He had a twinkle in his eye when he said it.”

Not that he would have missed it, Stuart, who serves as assistant pastry chef at Blue Ginger for more than a year, followed his boss’ instructions to the letter and returned victorious. In so doing, he brought back the first individual gold medal for America that the prestigious international culinary contest has ever awarded. Having learned much from Tsai, he man credited with demystifying Asian cuisine in this country, Stuart struck gold by fashioning an East-West menu out of his mystery box of ingredients. An admirer showman, he even Hammered it up during the heat of competition, taking the microphone from the announcer and schmoozing the crowd while spinning sugar for a white chocolate and coffee mousse in phyllo cup dessert. Stuart actually claimed two medals. He also captured a bronze as part of a team led by Richard Andrees, his mentor and former instructor at Blue Hills Technical Regional High School in Canton, Mass. Another for the record books, it was the first time America placed in the team portion of the competition.

Stuart, 24, has a way of making history. As a teaching assistant at Norfolk, he was captain of the campus’ first team to win a gold medal at the Jr. ACF Southern Regional Hot Foods Competition. He also was the inaugural Chesapeake Bay Wine Classic Graduate. He later served as a teaching assistant at Vail and Providence, where he pursued his bachelor’s in culinary arts. “Ming and I had a big meeting last week,” said Stuart soon after the competition. “He said, ‘you want to put your trophy where my Emmy is’ and I’m like, ‘Well, I just want to put it around it somewhere.’” —M.G.

Norfolk Grad Wins First Coupe des Nations Gold for U.S.

Jeffrey Stuart ’97 displays his gold medal for 1st place in the individual competition and trophy for highest score overall at the Coupe des Nations.

Judge chef Jeffrey Stuart at the Coupe des Nations.

In addition to the business meetings, a dinner was held in the campus’ culinary arts building, prepared and presented by J&W Denver chef instruction and culinary design. The dinner was held to celebrate the trustees’ visit as well as the campus’ successful first year. Members of the community and friends of the University who were particularly helpful during the first year were also invited for an evening of dining and dancing.

A special reception in honor of the trustees was held at the Princeton Club, one of Denver’s most prestigious business retreats. Jeff Cleary, the general manager of the Princeton Club, was thrilled to host the University trustees at one of Denver’s most spectacular properties. Following the reception, many of the trustees headed over to Coors Field where they watched the Colorado Rockies take on the St. Louis Cardinals from the Coors family private box.” —J.R.

Charleston Chefs Celebrate Cancer Survivors

Charleston Campus chef instructors Frances Burnett, Christian Findik, Manuel Massanet and Aubrey McFright collaborated to create and donate this extraordinary cake for National Cancer Survivors’ Day. The event was attended by more than 100 cancer survivors and their families.

While in Denver, the trustees discussed University business and J&W’s continuing mission as the world’s foremost culinary center. A recent media event at the Denver Campus was a success and the University is now exploring the possibility of expanding its footprint in Denver.
A Political Progeny Takes on Telemundo

Lorena García '01 knows how to cultivate her connections, but her success as a fledgling restaurateur and television personality will have more to do with enthusiasm and savvy determination than family ties. The stepdaughter of Jaime Lustich, former president of Venezuela, she knows names open doors (though her parents had hoped theirs would open doors to a law office or politics). But when it came time to beg favors, her degree in cooking went out over her degree in law when she used all her contacts to find backers and a production crew to pilot and market “Vida Gourmet” (Gourmet Life), the TV show, and Vida Gourmet, the restaurant.

In less than a year, she pulled together a demo tape and glossy promotional booklet with almost everything—space, ingredients and equipment—contributed in exchange for on-air credits for her benefactors. She devised her own format, hired a writer and producer, and showed the show before going to the Miami Telemundo affiliate.

The all-Spanish TV network bought her pitch and the hour-long cooking series put her in the kitchen chopping and chatting with celebrity guests—stars, athletes, and the rich and famous.

“I wanted to combine TV and cooking, and after looking around on all of the Spanish-speaking stations, I realized there was nothing out there like it,” Garcia says. “You’re cooking, you’re teaching people, but you’re also showing your skills.”

The Fish Philosophy

Husband-and-wife team Randall Goldman ’95 and Jennifer (Thomas) Goldman ’95 have made a splash with their one-year-old restaurant, Fish. The city of Charleston voted Fish the Best New Restaurant of 2001, according to the Charleston City Paper. So in a city that prides itself on its sea of fabulous restaurants, how did Fish swim to the top? Randall Goldman says he’s “telling an experience, the food, the service and the Charleston ambiance each carrying equal weight.”

While comfortable, exotic flavors and a wine and a couple who have doted extensively on cooking for the community they love, Fish is deserving of its accolades. The last ingredient is the way in which the Goldmans treat their patrons. Randall says that when the doors open for dinner and lunch, ‘That’s when the fun begins because I know that I’m going to see my friends.’ The couple makes special efforts to train the 113 staff members so that they are welcome guests and that the Goldmans treat their patrons.

Left: Randall and Jennifer Goldman. Above, right: Interior of Fish restaurant.

Behind every great executive chef there is a great sous chef. And while they are usually the second-in-command of the kitchen, they recently got to step into the limelight in their own right, as Berrolli Olive Oil hosted the first annual Berrolli Sous Chef Awards. Three Johnson & Wales alumni were named to the list of Top 10 Sous Chefs in the U.S.: Tyler Brasili ’00 of Empire Restaurant in Providence; Darwin Santa Marta ’97 of Fred’s Restaurant in Sarasota, Fla.; and Stefano Zimei ’95 of The Federalist at the VX Beacon Hotel in Boston. Zimei even made it to the top two, capturing second prize and receiving a cash award.

The sous chefs were selected based on their experience, references from others in the industry, name recognition of their restaurant and their culinary skills,” says Jaime Marland, a spokesperson for Berrolli. “We certainly didn’t hold it against a person if they did not have formal culinary training, but I think that (a culinary education) definitely helped them.”

Brasil credits his J&W training with helping him cinch a spot in the top 10. “Johnson & Wales was a big part of it. If I hadn’t gone to Johnson & Wales, I wouldn’t be where I am today.”

All 10 were honored at a private press reception in Tarrytown, N.Y., where they prepared hors d’oeuvres for the guests. The top three winners received awards and cash prizes.

While Zimei is happy to have been honored, he is even happier to report that he will be ineligible next year. Almost simultaneously with winning the award, he was promoted to executive chef at The Federalist. “Everything sort of came at once,” he says. “Things have been going pretty well.”

—Kristen Adams
The "B" in NBC just might stand for "Bust,"" Supernova chef—and 1978 J&W graduate—Emeril Lagasse has brought his charismas and catchphrases to the peacock network's primetime lineup.

In the tradition of "Seinfeld," Lagasse essentially stars as himself on "Emeril," which debuted on Tuesday, September 23. The situation comedy revolves around Lagasse's struggle to balance his career as the host of a popular cable cooking series with his family life.

It's pretty easy playing yourself," says Lagasse. "On the show I'm a chef who is passionate about food, cooking, and life—and of course, having fun. It's not too far of a stretch."

The series was developed by the well known TV team of writer Linda Bloodworth and her husband, director Harry Thomason. The two are responsible for such primetime hits as "Designing Women" and "Evening Shade." Lagasse, an acting newcomer, is surrounded by an experienced supporting cast, including Robert Urich ("Spenser: For Hire") as his agent.

"We have a show featuring great food and the wonderfully charismatic Emeril who is surrounded by self-assured, terminally-opinionated women," says Bloodworth, noting the predominantly female cast. "What's not to like?"

Recipes used by Lagasse during the course of the show can also be downloaded by logging on to www.nbcmv.com.

"Emeril" airs Tuesday nights at 8 p.m. Lagasse also continues to host "Emeril Live" and "Essence of Emeril" on cable television's Food Network.—K.A.

In the fall of 2003, Alumnus Jim Mayer '90 was named the seventh wine director for the campus's South Carolina Room.

While the series itself was shot at the Providence, a campus restaurant, scenes came from five very diverse backdrops. Viewers got a cooking show that offered a taste of everything, including humor, camaraderie, a behind-the-scenes look at what it takes to make it as a chef, and great food.

"Cooking School Stories" was produced by Pie Town Productions for the Food Network. Pie Town is a veteran of reality programs—having produced everything from daily series to network specials to weekly reality shows for channels such as Lifetime, The Learning Channel, the Food Network and Home and Garden Television.

"For those of you who missed the first time around, be sure to keep checking your local TVFN listings for a second viewing. We can guarantee you won't vote it off your "must see" list... P.S."

Standing back "Survivor" back off "Big Brother" this fall Johnson & Wales debuts its very own reality show—"Cooking School Stories" on the Food Network. The first of this series of six, half-hour shows hit on Monday, October 1, at 10:30 p.m.

So what did Johnson & Wales serve up for primetime audiences? Well, "Cooking School Stories" allowed viewers a glimpse into the life and times of J&W's culinary students.

With a dash of MTV's "Real World" seasoning thrown into the stew of daily trials and tribulations encountered by five students in Chef Adrian Barber's nine-day long international cuisine class, "Cooking School Stories" led viewers tuning in week after week.

The series was developed by the well known TV team of writer Linda Bloodworth and her husband, director Harry Thomason. The two are responsible for such primetime hits as "Designing Women" and "Evening Shade." Lagasse, an acting newcomer, is surrounded by an experienced supporting cast, including Robert Urich ("Spenser: For Hire") as his agent.

"We have a show featuring great food and the wonderfully charismatic Emeril who is surrounded by self-assured, terminally-opinionated women," says Bloodworth, noting the predominantly female cast. "What's not to like?"

Recipes used by Lagasse during the course of the show can also be downloaded by logging on to www.nbcmv.com.

"Emeril" airs Tuesday nights at 8 p.m. Lagasse also continues to host "Emeril Live" and "Essence of Emeril" on cable television's Food Network.—K.A.

In the fall of 2003, Alumnus Jim Mayer '90 was named the seventh wine director for the campus's South Carolina Room.

While the series itself was shot at the Providence, a campus restaurant, scenes came from five very diverse backdrops. Viewers got a cooking show that offered a taste of everything, including humor, camaraderie, a behind-the-scenes look at what it takes to make it as a chef, and great food.

"Cooking School Stories" was produced by Pie Town Productions for the Food Network. Pie Town is a veteran of reality programs—having produced everything from daily series to network specials to weekly reality shows for channels such as Lifetime, The Learning Channel, the Food Network and Home and Garden Television.

"For those of you who missed the first time around, be sure to keep checking your local TVFN listings for a second viewing. We can guarantee you won't vote it off your "must see" list... P.S."

Standing back "Survivor" back off "Big Brother" this fall Johnson & Wales debuts its very own reality show—"Cooking School Stories" on the Food Network. The first of this series of six, half-hour shows hit on Monday, October 1, at 10:30 p.m.

So what did Johnson & Wales serve up for primetime audiences? Well, "Cooking School Stories" allowed viewers a glimpse into the life and times of J&W's culinary students.

With a dash of MTV's "Real World" seasoning thrown into the stew of daily trials and tribulations encountered by five students in Chef Adrian Barber's nine-day long international cuisine class, "Cooking School Stories" led viewers tuning in week after week.

The series was developed by the well known TV team of writer Linda Bloodworth and her husband, director Harry Thomason. The two are responsible for such primetime hits as "Designing Women" and "Evening Shade." Lagasse, an acting newcomer, is surrounded by an experienced supporting cast, including Robert Urich ("Spenser: For Hire") as his agent.

"We have a show featuring great food and the wonderfully charismatic Emeril who is surrounded by self-assured, terminally-opinionated women," says Bloodworth, noting the predominantly female cast. "What's not to like?"

Recipes used by Lagasse during the course of the show can also be downloaded by logging on to www.nbcmv.com.

"Emeril" airs Tuesday nights at 8 p.m. Lagasse also continues to host "Emeril Live" and "Essence of Emeril" on cable television's Food Network.—K.A.

In the fall of 2003, Alumnus Jim Mayer '90 was named the seventh wine director for the campus's South Carolina Room.

While the series itself was shot at the Providence, a campus restaurant, scenes came from five very diverse backdrops. Viewers got a cooking show that offered a taste of everything, including humor, camaraderie, a behind-the-scenes look at what it takes to make it as a chef, and great food.

"Cooking School Stories" was produced by Pie Town Productions for the Food Network. Pie Town is a veteran of reality programs—having produced everything from daily series to network specials to weekly reality shows for channels such as Lifetime, The Learning Channel, the Food Network and Home and Garden Television.

"For those of you who missed the first time around, be sure to keep checking your local TVFN listings for a second viewing. We can guarantee you won't vote it off your "must see" list... P.S."

Standing back "Survivor" back off "Big Brother" this fall Johnson & Wales debuts its very own reality show—"Cooking School Stories" on the Food Network. The first of this series of six, half-hour shows hit on Monday, October 1, at 10:30 p.m. So what did Johnson & Wales serve up for primetime audiences? Well, "Cooking School Stories" allowed viewers a glimpse into the life and times of J&W's culinary students. With a dash of MTV's "Real World" seasoning thrown into the stew of daily trials and tribulations encountered by five students in Chef Adrian Barber's nine-day long international cuisine class, "Cooking School Stories" led viewers tuning in week after week.

The series was developed by the well known TV team of writer Linda Bloodworth and her husband, director Harry Thomason. The two are responsible for such primetime hits as "Designing Women" and "Evening Shade." Lagasse, an acting newcomer, is surrounded by an experienced supporting cast, including Robert Urich ("Spenser: For Hire") as his agent.

"We have a show featuring great food and the wonderfully charismatic Emeril who is surrounded by self-assured, terminally-opinionated women," says Bloodworth, noting the predominantly female cast. "What's not to like?"

Recipes used by Lagasse during the course of the show can also be downloaded by logging on to www.nbcmv.com. "Emeril" airs Tuesday nights at 8 p.m. Lagasse also continues to host "Emeril Live" and "Essence of Emeril" on cable television's Food Network.—K.A.

Alumni Jim Mayer's food nets Wine Spectator's attention.

Fish Two-Fish reveals: "The first two weeks Jim worked here, I didn't think he could talk. But then I knew he could cook. Mayer's creativity perfectly suited the striking California-style, market-inspired restaurant located on the end of Virginia Beach's Long Point Bay Marina. Now that talent is putting Mayer, who still prefers to let his food do the talking, in the limelight. And One Fish-Two Fish on the map." 

Said Wine Spectator in its August 31 Restaurant Awards issue: "In a beach town, it can often be difficult to find serious dining options. In Virginia Beach, which benefits from the bounty of both the Chesapeake Bay and the Atlantic Ocean, it's now a regular offering. Listed on the menu as "Destiny's Salad," Mayer is more than happy to let her get the attention.—M.M.

Michelangelo Meets Charleston

Long known as a cultural center, Charleston, S.C., is home to two annual arts festivals—Piccolo Spoleto and Spoleto USA—for 17 days every May. The events draw more than 125,000 visitors to see and hear more than 5,000 artists and performers in 75 different venues. This year, Johnson & Wales University was a major player in Piccolo Spoleto with the South Carolina debut of J&W's Artist-in-Residence Enrico Garzilli's opera, "Michelangelo." During the festivals, the city of Charleston was transformed into an exhilarating celebration of performing, literary and visual arts. Piccolo Spoleto's traditional program offerings include visual arts exhibits, classical music, jazz, dance, theater, poetry readings, children's activities, choral music, ethnic cultural presentations, crafts and film.

The John Hafen White School of Arts & Sciences, in conjunction with the Charleston Campus, sponsored two performances of excerpts and songs from "Michelangelo." Rich with memorable melodies and hypnotic rhythms, "Michelangelo" is a musical/vocal coming-of-age story that dramatizes how a young man's passion for art drives him to pursue his dream in spite of great opposition from his father. Directed by the celebrated New York stage director Robert Ivey and performed in Charleston's historic Footlight Players Theater, the opera featured a narrative by Garzilli himself with the leading roles performed by Brad Logan, a community service liaison for the Feinstein Community Service Center, as Michelangelo and Margaret Frazier, an adjunct faculty member, as Contesenna, Michelangelo's love interest. Both Logan and Frazier are frequent performers throughout New England and both have performed internationally. Additional roles in the Charleston production were filled by local actors and actresses from the community and the staff and faculty of the College of Charleston.

Seen by more than 200 people during the festival, both stagings received standing ovations and raves from the audiences.—C.P.
**Viva Las Vegas**

While there were no Elvis sightings, there was still plenty of fun to be had when Johnson & Wales hosted a reception at the Las Vegas MGM Grand Hotel. About 200 alumni and friends attended the event held in conjunction with the American Culinary Federation’s National Convention.

**Summer Pops 2001**

More than 1,300 guests, friends and members of the Johnson & Wales family enjoyed masterworks performed by the Rhode Island Philharmonic Orchestra against a backdrop of the Providence skyline at sunset at this year’s Fifth Annual Summer Pops in the City. The scholarship fund raiser burled the Downtown center in strains of Verdi, Tchaikovsky and Dvorak.

**Snowden Hall Completed on Providence Campus**

Work on the second phase of construction on Snowden Hall at Gache Commons moved furiously forward toward completion in time for the annual Summer Pops concert in late July. Workmen were finishing brickwork and landscaping literally hours before formal dedication ceremonies for the new 483-bed residence hall that also houses a dining hall in a spectacular glass atrium looking out toward the commons.

**Sweet Home Chicago**

Close to 200 J&W alumni and friends turned out for a beer, barbecue and the Blues as the University hosted its annual reception, held in conjunction with the National Restaurant Association’s Restaurant Hotel-Motel Show. This year’s event was decidedly different, with a new venue—Chicago’s famed House of Blues—and a laid back attitude.
This year when you give thanks perhaps you'd like to do so with a meal that celebrates the diverse regions of our country. We have asked one chef/instructor from each of the Johnson & Wales campuses to contribute a course representative of his or her area. Enjoy and happy Thanksgiving!

A J&W Thanksgiving

Photography by Ron Manville  Food preparation by Steven Shipley
**First Course:**

**Soup and Salad**

Donna Blanchard, Charleston Citypus

**Autumn Bisque**

The classical definition of a "bisque" is a soup made with crustaceans, but I have titled this soup a bisque because it is a rather thick pureed soup finished with saffron, which makes it similar to the traditional.

Yield: 12 six-ounce servings

1 butternut squash (approximately 2 lbs.)
2 sweet potatoes (approximately 1 lb.)
1/2 qt. chicken stock (fresh or canned)
2 lbs. sugar
1 acorn squash (approximately 2 lbs.)
1 cup heavy cream
salt to taste
white pepper to taste
2 tsp. vanilla extract

Note: Eight cups of fresh pumpkins could be used if available.

Peel and seed butternut squash and cut into one-inch cubes. Peel sweet potatoes and cut into one-inch cubes. Place butternut squash, potatoes, chicken stock and sugar in a four-quart soup pot. Cover and bring to simmer over high heat. Reduce to medium heat and cover. Simmer until vegetables are tender but not falling apart. Remove from heat and purée in a blender. (For advance preparation the soup can be cooled and refrigerated overnight at this point.) Return the purée to a clean soup pot and reheat slowly over low to medium heat, stirring frequently to prevent sticking.

**Main Course:**

**Turkey with Puerto Rican Flavor**

Patricia Wilson, Florida Campus

I recommend purchasing a fresh, organically fed turkey. The flavor is distinctly superior from the frozen, hormone and antibiotic injected commercial birds. A 14-pound turkey will nicely serve 12 with leftovers for a sandwich the day after.

**Rub:**
6 cloves garlic, minced
1 tsp. powdered cumin
1 tsp. sea salt
2 tsp. black pepper
1 tsp. fresh lime leaves
4 tsp. sea salt (or sea salt)

*To make the adobo paste, heat 1 cup of oil in a large pot and add 6 adobo seas and sauté for 10 minutes. (Do not fry the seeds or the oil will become bitter.) The oil will become a bright reddish orange shade. Strain.

Mix the garlic with the spices. Add the adobo oil until it forms a paste. Rub the turkey with the spice rub and marinate overnight in the refrigerator. (In Puerto Rico, we make incisions in the turkey and push the rub in through as well.)

**Ripe Plantain Stuffing**

8 to 10 very ripe plantains
1/2 cup butter
1/2 cup water
1 cup natural brown sugar
1 stick cinnamon
1/2 cup raisins
1/4 cup golden rum

Pulp the raisins in the rum. Peel and slice or cube the plantains. Melt the butter in a skillet and sauté the plantains. Add water, sugar, and cinnamon stick. Cook until the plantains are soft, about 25 minutes. Add the rum and raisins and cook for 10 minutes more. Slightly mash the plantains. Leave it to cool. Fill the turkey cavity with the mixture and roast at 350°F.

**Side Dishes:**

**Masa Verde Rice and Roasted Corn Custard with Smokey Tomato Vinaigrette**

Christine Stanon, Denver Campus

**Masa Verde Rice**

Yield: 10 four-ounce servings

1/2 qt. chicken stock, simmering by the time the rice is sautéed
2 fresh poblanos chiles
3 oz. Spanish onion, peeled and cut into 1/4" dice
2 cloves garlic, peeled, roughly chopped
1 oz. olive oil
1 qt. long-grain rice, uncooked (Basmati or Jasmine is excellent)
6 oz. wild mushrooms, cleaned and sliced, sautéed in 2 oz. butter
2 oz. pine nuts, toasted in a 350°F oven for 5-7 minutes
1 tbsp. fresh flat leaf parsley, washed, stems removed, chopped fine
kinder salt and freshly ground pepper to taste

To make filling: In a small saucenpan add the diced vegetables to the cream and bring to a simmer. Simmer gently until cream is reduced by half. Remove from heat and let cool. (Continue preparing the mise en place while cream is cooling.) Once cream mixture is below 40°F, preheat oven to 350°F. Combine remaining filling ingredients into the warm cream mixture and season with salt and pepper. Keep chilled.

To make stuffing: Sauté the filling in a high-sided baking dish, cover and bake at 350°F in a water bath, covered for 35 minutes. Stir occasionally.

**Roasted Corn Custard with Smokey Tomato Vinaigrette**

While the preparation of this dish is lengthy, it is well worth the effort. The best part is that the entire custard can be prepared before the main Thanksgiving feast, requiring only slight warming before serving.

Yield: 10 four-ounce servings

**Crust:**
8 oz. all-purpose flour
4 oz. butter or shortening, cold
1 egg yolk
ice water as needed
1 tsp. salt

**Filling:**
6 oz. leeks, white part, washed and diced fine
1 pinch heavy cream
10 ears corn (preferably fresh), husked, rubbed with oil and roasted in a 400°F oven until golden and caramelized—approximately 45 minutes. — 1 hour. Cool, then cut kernels from ears and scrape ears with edge of knife to remove all pest. Reserve kernels and discard cobs.
1 pinch nutmeg, freshly ground
1/2 tsp. fresh thyme, stems removed and discarded, leaves finely chopped
1/2 tsp. ground white pepper to taste
2 eggs plus one yolk, lightly beaten

**Vinaigrette:**
8 Roma tomatoes, grilled or smoked unilk small skins begin to shrivel. Remove from heat and chill.
3 cloves garlic, crushed whole, with peels, in 350°F oven for 30 minutes. Remove and let cool. Peel. Mince garlic.
2 lbs. lemon juice
1/2 lbs. fresh chervil, washed, stems removed and discarded, finely chopped
1 small shallot, peeled and minced fine
1/4 cup light olive oil

**Sour Shrimp, Providence Campus**

**Spicy Pineapple-Ginger Chutney**

Stevie Shapley, Providence Campus

**Condident**

Yield: 12 servings

6 lbs. sugar
1/4 cup rice wine vinegar or white wine vinegar
1/4 lbs. fresh ginger peeled and sliced into 1/2" pieces
3-4 oz. caribbean chiles, drained well
3 lbs. Red Japenses or Red Serrano chile seeds and cut into thin strips
3 lbs. fresh chives cut into 1" pieces
Diversity in the Workforce

The humane—and the financial—impetuses that make multiculturalism a business reality.

By Cathy Sengel

Whether adopted as the enlightened stepchild of affirmative action, or recognized for the economic benefits cultural variety brings to the market, the push for diversity, the need to recruit a broad ethnic mix—especially into management levels—has become a corporate imperative.

"It's not a social experiment, it's an economic reality," says Gerry Fernandez, 86th HDR P's president of the Multicultural Foodservice and Hospitality Alliance (MFHA). "It behooves everybody to begin to make progress toward diversity because it makes you more competitive, better able to attract people from all areas. You provide a more quality, holistic experience for everyone if you are in a diverse environment."

After stints as cook, chef, restaurateur, and, later, manager at General Mills, Fernandez, an African American, is an expert on the topic. MFHA, the organization he incorporated in 1997, is what he calls "the industrial multicultural yellow pages." Recognizing that companies need help to fold multicultural thinking into their business plans, Fernandez put together a team of minorities with a realistic approach to championing diversity. The Alliance helps a company identify its needs; find the necessary workforce and train it; market and sell the company's product to the changing consumer; and make the business a good community partner that works well with minority-owned businesses.

There is a substantial market for MFHA's mission. Full-page "diversity" ads sponsored by companies like visi.com in the New York Times rally followers to minority trade shows and career conferences. Diversity as a term and a topic is the firebrand of a movement that now commands key space in company training manuals and discussion at all corporate levels. It is both a wake-up call and a bottom-line mandate, says
Fernandez. To have a competitive edge in tomorrow's markets, companies today can't afford not to embrace change.

**Show Me the Money**

In speaking engagements around the country, Fernandez likes to pull out three one-dollar bills to underscore his point that corporate diversity is a financial imperative. "One dollar came from a white consumer, one dollar came from an Hispanic consumer and one dollar came from a black consumer," tell me which is which," he challenges the audience. "Tell me if you care. Tell me which one you can do without, because if you don't have a strategy to get them, you're leaving money on the table."

Finding the most effective way to sell a product, service or brand to any customer is vital for a company to stay competitive. The fastest, most direct link to understanding how to reach a market is to hire employees who can identify with the needs and wants of that particular market. Different cultures have different languages, values and sensitivities. People are most comfortable with what they know. Companies that have an insider's perspective of that knowledge have the advantage.

Fernandez uses the hospitality industry as an example of that edge. Hotels need to create a sense of home and comfort that includes amenities for every ethnicity. If an African American couple is paying $450 a night for a room at a posh Chicago hotel and there isn't a barber that knows how to cut his hair, and she can't find makeup or wigs in her skin tone, chances are good they'll go up the street to the hotel that provides free limo service to Michael Jordan's barber and has Ebony and Black Enterprise magazines on the news stand, he states.

"You've got to make sure everyone gets the same value for their dollar," he says. "To do that, you have to have people in your company who know and understand everyone's needs." Hiring employees who know the issues, tastes and nuances of native nations is "taking diversity and leveraging that rich bottom line to the good of the company."

**The Food Chain**

That line of thinking isn't new to Bryant Currie '94. One of the founding members of the Society Organized Against Racism, Currie is operations director for Sodexo Education Services at Texas Christian University in Ft. Worth, Texas. Currie says he sees more diversity in the food service industry than perhaps in any other and especially at the mid-management level.

When Currie took his job two years ago, upper management was entirely white male in a university where 90 percent of the staff were minorities. "I can imagine how it was before I came and all the issues the management and staff had to deal with," he says. "If they don't understand the term `diversity,' they don't understand the issues, and they're not going to understand the problems. Now that's totally shaken up in a diverse environment, when you have a diverse team, you find it's easier to work, easier to get things done more quickly, and your employees tend to be more at ease."

Today, Currie's general manager is Hispanic, black female manager manages his two largest dining halls, a black male is in charge of another dining hall and a white female still another. He also hired a black female executive chef. "I've got very results-oriented employees, but they're all very diverse," he says. "I've had employees who speak English as a second language, but can speak to my general manager, and I know I don't have the problems that they had two years ago. We have a 50 percent Hispanic population and 50 percent of them only speak some English. We have to find employees who can communicate, and market to their needs in their language.

Currie notes it would be "devastating" for big companies like General Mills or Sodexo, with sites nationwide, not to have a diverse management team because their employees are diverse and their customers value diverse services.

"Whether or not they are doing it for the right reasons, [corporations] are doing it out of necessity," he says. "They're finding that without a diverse management staff cohesiveness doesn't happen." Some corporations are quicker than others to get that message. Maurice Jones '94, an accounts specialist with Citibank/Gicorp, was formerly employed by Chase. "You just knew they respected everybody no matter what thing, no matter what sexuality, no matter what disabilities," Jones says. Chase employees annually took part in a two-day diversity class. He recalls a training skit where blacks, whites, Cherokees, gays and lepers were portrayed and viewers were asked to determine which struggles each might encounter in life. "That taught us all some important lessons, because we really learned to relate," Jones says. "In comparison, Citibank has a long way to go."
**Full Speed Ahead**

The next challenge for the diversity movement will be in how companies promote minorities into higher executive levels; in how big businesses feed smaller businesses and foster diversity within the community; in the number of minorities who own businesses and in the way diverse funds pay a role in shaping the world's biggest corporations.

“When the people in middle management are ready to move on to bigger and better things, the test will come,” says Currie. “Right now baby boomers are the middle managers making operations run.” The test will come in 10 or 15 years when those middle managers are older, more experienced, available and ready to take on more authority.

“There are bigger companies that are already channeling talent in that direction. ARAMARK, for one, has an aggressive initiative to get more minorities into the upper echelons of management,” Currie notes. AVAYA Communications Inc., a spinoff of Lucent Technologies, does as well. Kurt Widers ’90 is working as a financial analyst for AVAYA. Widers works with a management team that includes six women and three African Americans. AVAYA adheres to all of the same policies on diversity as Lucent, which ranks number nine of the Fortune 500 list of top minority employers. “That awareness has been instilled in [Lucent] since AT&T. Our vice president of sales is a 40-year-old African American,” Widers notes.

As another example of corporations that are making diversity a way of business, Fernandez points to the Dardis Restaurant group that includes Red Lobster, Olive Garden, Bahama Breeze, and Smokey Bones, and its board of directors. Four of its seven-member outside board are minorities. The president of Red Lobster is an Hispanic and their CFO is an African American. More importantly, he says, if you visit the company’s Web site you see the faces of people of color. It sends a message that minorities are welcome.

But, admits Currie, “it takes an effort to hire at those levels. It takes somebody to be brave in those companies to do such a thing.”

**Still a Way to Go**

One defense commonly heard from still white-dominated companies is that the qualified pool of minority job applicants doesn’t exist in their fields. A visionary industry will have to find short cuts to fill the gaps in the talent level. Companies can come up with strategies to attract talent and fast-track that talent.

“Women are the best example,” Fernandez points out. “Did women all of a sudden become qualified overnight? Ten or 15 years ago women started to show up in senior leadership positions in corporate America. Did God somehow come out of the sky and give them the other half of the intelligence that he forgot to give them earlier on?” he also facetiously.

It was women’s organizations, not divine intervention, that drew attention to the low numbers of women in management. Once companies discovered that women often surpassed entrenched executives in getting results, women became a sought-after commodity, much the way other ethnic groups are beginning to move to the forefront today.

To companies reluctant to invest in the wealth diversity brings to the business environment and the bargaining table, Fernandez says the changing face of business is here to stay. It’s going to get more diverse. It’s happening more quickly. “It’s like the Internet. It’s not waiting for you. You can be the biggest redneck in the world. You can be anti-women, you can be anti-disabilities, you can be anti-anything. We can show you why that’s not a smart business strategy for your business. You say you can’t afford it?” Fernandez says. “I say, ‘How can you not afford it?’”

---

**Beyond the economics**

“The corporate house of the next century will be made up of people of all different ethnic groups. Diversity is recognized as an inevitable strategy for meeting the ever-changing demographics of society,” forecasts Larry Rice, dean of academic affairs at the Florida Campus and a national expert in community building.

In a recent interview, Rice talked about taking diversity beyond the bottom line. While he concedes that diversity is important financially, he hopes corporations will see other benefits as well. “It makes sound business sense to see diversity as an opportunity. The next step, though, is to move from that to building units.”

Rice explains that many who speak of diversity emphasize the differences among people—a harmful perspective, he believes. “The problem is to make sure diversity is seen as something different, something that is valuable.”

He adds that diversity is the values associated with it are the values of respect, honor and sharing and caring,” he says. “What we’re really talking about is the building relationships. People don’t promote love. That’s a bad word to say. Now, it seems that it becomes more of a permissive term, but that’s really what building relationships is all about. And when people are managing 80 percent of anyone’s given job in management is based upon building relationships.

“Once you’ve reached that point where you understand variety and you appreciate variety and you define diversity as variety rather than difference, people are able to share and appreciate the variety of different perspectives and different races and different religions and backgrounds within an organization. And when that happens, it’s time to move forward towards building units, because we’re all prepared to work with a more singular perspective. We’re all able to agree. We’re all able to build a community and the product will be a community—an inclusive community.”

---

**Casting off ties and cruising the CARIBBEAN**

**Through regular updates, collected here, Carlene Grossi ’94 shares with J&W Magazine her family’s adventures on the open seas**

**Photos by the Grossi family**

We wanted to do it. We thought it would be ‘really wild’ to do it. We just didn’t know if we could do it. The “it” being cruising the Caribbean for a year or two or three or until it was time to go home.

We had many, many questions. What do we do with our house, furniture and stuff? What do we do without it? Where do we get the money? To answer those questions we started talking to the people we met that had done it. We read as much as we could and we continued to ask questions. After a while the questions lessened and we were just left with the exciting prospect of sailing off into the wild blue yonder.

We decided we would leave November 2000, after the hurricane season. This would give us about 17 months to prepare. We charted and plotted together. My husband’s jobs would be to equip and prepare the boat. My jobs were to take care of finances, provisions, getting rid of our stuff and home schooling our 14-year-old daughter.

We looked at the whole experience as nothing it all and taking a very long vacation. We reasoned the worst-case scenario would be that if things didn’t work we would just head home and start all over again.

We put our house [in Rhode Island] on the market May 26, 1999, and moved into an apartment on November 15, 1999. As of September 12, 2000, almost all our furniture was sold. At the 12-month countdown I started buying and stowing away Necco Valentine Hearts, jellybeans, Malls Pumpkins, all our favorite holiday candies so we could still keep our holidays somewhat. I began a quest to stock up on canned crab, tuna, turkey, ham, pepperoni and sausage sticks. We anticipate buying fresh local fish and I recently started ordering from a mail-order meat business. Hopefully we can continue to place and receive orders at various marinas in the Caribbean. I guess we shall soon find out.

September 24th... It’s the two-month countdown until departure time. Up until this time we have been making lists and buying, to be perfectly honest, thousands of dollars of boat equipment. Roughly about $20,000 to transform the boat from a pleasure craft used in the summers and on week-
ends to a self-contained ocean-going vessel. This of course was spent over almost a two-year period.

Also, my husband, Lou, left for Florida today. He brought our car down and established residency. We have a rental agreement with a friend’s condo so we have a place to stay just in case, and that will operate as a home base should we need one.

November 1. Lou leaves Rhode Island with the boat and his crew of three friends.

November 5. The boat and crew arrive in Bermuda in need of repairs. Two hundred miles off the coast of Newport they were hit by a storm that brought 20-foot seas and 50-knot winds. They were hit from stern by a rogue wave. Stayed in Bermuda almost one week to effect repairs. There are many other boats there that made the same trip undergoing repairs.

November 10. Lou and crew depart Bermuda for British Virgin Islands.

November 18. Arrive Jost Van Dyke, British Virgin Islands; crew departs.

December 6. The last two months of my life have been a blur. Getting rid of stuff was the hardest part. One has no idea how much stuff they accumulate until it is time to get rid of it. Saying goodbye to relatives and friends is sad because I know deep down I may never see some of them again and they were really beautiful people.

January... Well I am finally [in the Caribbean] and we are all together. It is more beautiful than I ever could have imagined. The reality that we will be here for as long as we want has not sunk in yet. In the last few days I have swum and snorkled more than I have in the past eight years.

After a few days we left St. Thomas and sailed over to Great St. James Island. The water was so clear. At a depth of 23 feet we could see the bottom. We rushed to put our snorkel gear on to go exploring. As I am sitting on the transom of the boat ready to jump in a big black fish swims over to me. I immediately thought it was a shark. My husband, Lou, and cousin, Arthur, took one look and dispelled my shark theory. They also went crazy with the fishing gear to try and catch it. Fortunately the fish knew better and swam away.

The next day we set sail for Tortola, BVI. On the way we saw a turtle swimming along side the boat. It was such a thrill to see it in the wild. We arrived in Cane Garden Bay. Pulling into Cane Garden Bay was like entering a scene out of a tropical movie setting. The beaches were white and powdery, pastel colored buildings popped out between the palm trees and the aquamarine-colored water gently rolled up against the shore. The colors, the sun, the warm trade winds, the peacefulness and tranquility mesmerized me. I feel so free, so peaceful.

January 13. Today we went into a rainforest. We were the only people there. It was an eerie feeling. Lou, who used to be a biology teacher, gave us a wonderful tour, explaining and examining all these mysterious new life forms that we only see on books or on the educational channel on television. Our fears of being alone in a strange, exotic place were taken over by curiosity and wonder—seeing other people twice along the way was also comforting. A few hours later we emerged from the damp, dark forest into sunlight.

It was time to move on, next stop Virgin Gorda. [After that, we were on] to St. Martin. The trip is approximately 80 miles, which meant my first night sail. I was a little nervous, but what choice did I have. As it turned out I had nothing to fear. I was afraid of being in total darkness, surrounded by black. Even though the moon peeked in and out of the clouds there was enough light that I could see the water and around on the boat. It was a little rough. (Three seasickness pills and a roll of ginger cookies in 25 hours got me through the last minimal questions.) We hit three squalls and sailed in 10-foot seas with 25-to-35 knot winds for the better part of the night.

February 17. We arrived in Dominica after a tumultuous sail under the vibrant colors of a tropical rainbow, which guided us into Prince Rupert Bay. As stated in a cruising guide, the locals were a “friendly, curious people” and it didn’t take long for us to find out this fact. Men with canchy names like Lucky, Macaroni and Spaghetti rode out to greet us in colorful outboard motor boats. We were offered a variety of tours, produce, ice, rubbish removal and just about any service a cruiser could need. In our approximately two-mile entrance into Prince Rupert Bay we were greeted time after time with the familiar phrase “Welcome to Dominica,” and it became really important to us not to run any of these local entrepreneurs over.

The next morning we began what would be a seven-hour tour of the island. Our guide was a man named Winston. He has been a tour guide for 33 years and I must say our tour afforded me one of the most amazing, interesting days of my life. We visited plantations, a Caribbean island, secluded beaches, a red rock formation that is beyond description, rain forests, waterfalls, towns, cities, villages and we even stopped at a supermarket. We sampled local fruits and drinks. I felt like I was on a National Geographic tour. The vibrant colors, the exotic smells and the tropical sights became etched in my memory. Of all the tours and adventures we have had this past year while cruising the Caribbean, Winston’s tour was by far my favorite.

We sailed down to Roseau to pick up some mail we had forwarded to the Anchorage Hotel. A one-night stop became a nine-day stay as we waited and waited and waited for our overnight package to arrive. What does one do when there have been more days in Dominica? We rode the buses. For one EC—or roughly 37 cents U.S.—you can pretty much go anywhere on the southern part of the island and so we did. I loved taking the bus to Roseau and walking around. Besides checking for my mail, I visited the fresh produce market and bargained with the ladies. My best deal was six grapefruits for one EC. I visited the bread van for fresh bread and coconut cakes. I became a regular at the Internet cafe and book exchange. I got to know people. I met a group of Americans that called themselves ex-pats and lived on the island. It got to the point that whenever I went I would run into someone I knew. It felt kind of good, like I was home.

Another time we rode a bus to Soufriere and then onto Scotts Head where we found two incredible treasures. One, a beautiful beach for snorkeling and another, a new friend named Joseph who invited us to visit his spice farm. Joseph taught us about nutmeg, coffee, cinnamon and vanilla. We picked nutmeg and were treated to a whole bundle of local spices to take with us. Before we left Joseph took us to his home for some freshly made passion fruit juice. What a day— it’s the kind fond memories are made of and lifelong friendships are created out of.
IN A WORLD of corporate downsizing and industry downturns, survival can often depend on whom you know as much as what you know. You’ve got to make contacts and preserve connections. Network. That’s the message David Aldrich ’78, a customer service and hospitality consultant, carries to any open ear.

ALDRICH, AN AFFABLE GUY who will cross a parking lot to introduce himself to a potential acquaintance, puts what he preaches into practice. The day after he decided to walk away from a business merger with a dot-com that “went south,” he made a call within his networking sphere and signed a contract for a new job. When unemployment threatens, the chaos inherent in change can lead to crisis or opportunity, he stresses. The best way to turn the dilemma into an advantage is to tap as wide a range of resources as possible—resources cultivated through networking.

“Ninety percent of people’s job search successes are directly related to networking,” Aldrich says. Making first contacts about jobs by phone to company representatives who don’t know you and whom you don’t know, is an unpleasant alternative. “It’s hard to do ‘cold calls.’ They’re awkward, debilitating, humiliating, depressing, discouraging and just plain not fun. All you hear is ‘No.’ ‘No.’ ‘No,’” he adds. “It’s so much easier and more effective when you can connect in person because you’ve had a reference from someone who had enough confidence in you to recommend you.”

So how to go about it? Aldrich happily offers tips:

1. Take the initiative to introduce yourself to others. Remember that you are your own best asset. Use every opportunity to make new contacts. “It takes me two seconds to say hello to someone and a few seconds more to size up whether this is someone I do or don’t want to cultivate as a future relationship. One of my best contacts was made in an elevator traveling at a conference. We were alone and I introduced myself.”

2. “Follow up. Follow up. Follow up.” Aldrich urges. Don’t expect a simple introduction to have any lasting value as a possible future connection. Should you meet someone who makes an impression, send a note, fire off a quick e-mail, or call and arrange a meeting—let him know you recognize his talents and would value his advice and possible future collaboration.

Always think “down-the-road.” If there’s talk of a hiring freeze or layoffs in your company, start planning an exit strategy before the pink slip arrives.

3. Build and maintain relationships. The larger your network, the larger the number of doors that can open to new business alliances. “You never know when someone out there is going to help you,” Aldrich says. Watch for opportunities to introduce others within your network who have common interests or business prospects.

4. “Connect friends to friends.”

5. Protect your network by being careful about your alliances and to whom you send business. “Don’t align yourself with others who don’t fulfill their obligations. When you put your name on a reference that doesn’t come through it damages your credibility and in the networking sphere word gets around.”

6. Stay connected. If you used to work for a company that’s reorganizing, maintain contact with people in the company and everyone you know who does business with the company. “Always stay in touch with the organic side of life as opposed to the corporate side. Whether you left by dismissal or personal choice, don’t be afraid to say, ‘I’m looking for a job, can you help me?’” Aldrich was told by one Boston head hunter that his resources were more valuable than hers.

7. Gestures of kindness go a long way. Everyone likes to be recognized. “Thank you notes are absolutely the best. It doesn’t take long to send a handwritten note. It’s great and people love it. So little goes so far,” Aldrich says. “Just imagine if you just graduated from Johnson & Wales and a few months later you wrote a thank you note to Dr. Bowen or Dr. Yena or Chancellor Gaube for a great education. I can guarantee you it will stick in their minds for a long time.”

8. “Never burn a bridge. Always take the high road.” The world is round and things do really have a way of coming back to you. Try to stay positive on everything you do.

9. Expand your horizons. “With the startup of the Greater Boston High Tech Association we quickly realized we had to broaden the scope of our networking. It wasn’t enough to just work with the high tech sector. We needed to include the biotech and manufacturing industries. Our networking events needed to be multi-sectored.”

Be a volunteer. “Pick one or two causes that really mean something to you and get involved. Be committed, be dedicated and be sincere. It’s an exercise in putting your best self forward. I volunteer with three organizations I care about. If you volunteer, chances are better than good that you’re going to meet good, sincere people.”

Large organizations are also streamlining into the power brokers of America. Volunteering for causes you believe in is absolutely the ticket to opportunity. You meet good people and you get good contacts. Sit on a board of directors.

Should the approach sound potentially disingenuous, Aldrich is quick to point out that he sincerely cares about the contacts he cultivates. “Maintain and value your relationships,” he stresses. The important people in his life aren’t just stepping-stones to lucrative prospects, they are his raison d’etre. “That’s what life’s about,” he says. “It’s an investment that always works out.”

About the Expert

David Aldrich ’78 is a customer service and hospitality consultant specializing in coaching companies in the service industries on the value of the relationship between the customer and the company. As executive director of the Greater Boston High Tech Association, he coordinates events sponsored by the GBHTA to provide a forum for building contacts within and between biotech, technology and manufacturing industries. Aldrich has a degree in culinary arts and is a specialist in hospitality management. He has helped stage productions including Boston Cooks, Block Island Race Week and Prince Charles’ visit to the United States, and has assisted organizations such as The New York and American Yacht Clubs, Wall Street’s Downtown Association, the American Red Cross, the Wainright Institute and the Seaman’s Church Institute of New York.

At the top of Dave Aldrich’s reading list:

Kitchen Confidential by Anthony Bourdain
7 Habits of Highly Effective People by Steve Covey
Who Moved My Cheese? by Spencer Johnson, Ken Blanchard
Leadership is Common Sense by Herman Cain
1978
Carey Murphy and his wife, Martha, are the owners of Kensington at Mattoon, Commons in Falmouth, Mass., and Cape Cod. They reside in Waquoit with their three sons.

1979
David Lapinski has been named Chef of the Year by the Southeast chapter of the American Culinary Federation. He is the executive chef at the Cliff House in Dighton, Maine, where he spent his childhood years. He is married to his wife of 30 years, who is also a chef.

1980
Kevin Hanlon is a director of catering at the Hyatt Regency in Boston, Massachusetts. He is responsible for all food and beverage operations.

1981
Jim Durkee and his wife, Tracy, opened Durkee's Diner & Catering on Main Street in Easthampton, Massachusetts. The restaurant has been in operation for over 25 years and is known for its delicious comfort food.

1982
Jeff Cohn is the owner of Cohn Catering in San Francisco. The company provides catering services for events and weddings.

1983
Tony J. DeLisi is chef and owner of Tony's Italian Restaurant in New York City. He is also a food critic for a local newspaper.

1984
Timothy Drown is executive chef for The Club at the Olympic, a luxury hotel in Seattle. The restaurant features modern American cuisine.

1985
John Barry is a pastry chef at The Palm Restaurant in Beverly Hills. He is known for his innovative desserts and has won numerous awards for his work.

1986
Joey Booch is an owner of Booch's Delicatessen in New York City. The restaurant specializes in regional American cuisine.

1987
Thomas O'Gorman is the general manager of Union Station Restaurant in Washington, D.C. The restaurant is known for its upscale American cuisine.

1988
Tom Condron is the executive chef at Union Station in Washington, D.C. He is responsible for the hotel's restaurant and bar.

1989
Heather E. (Heckman) Blanchard is the manager of The Inn at the Quaker Ridge in Greenwich, Connecticut. The restaurant is known for its fine dining and views of the Long Island Sound.

1990
Dennis Cheplin is a chef at The Farmhouse Inn in New York. He is known for his innovative dishes and use of local ingredients.

In Memoriam
John Flynn passed away last February at the age of 70. Mr. Flynn had taught in the human rights department at Johnson & Wales University for 25 years, and his impact on his students went far beyond the classroom. "When I first came to Johnson & Wales University 30 years ago, John Flynn would win the Wildcat Award every year," remembers Thomas Farrell, dean emeritus of the John Hasen White School of Arts and Sciences. "That award was given to the most popular teacher as voted by the students. It pretty much remained that way until John switched to Student Activities."
Swank Wedding

Dantette Hagenbuch '97 and Josh Swank '98 were married on Oct. 7, 2000 in Peoria, Ill. J.W. Alshuweer helped the couple celebrate included Adam Golomb '99 (on the groom's right), Sean Garland '97 (back row, second from right) and Mike Grady '98 (front row, second from left). Dantette works for Philips-Hagenbuch Inc. and Josh is employed by the Sterling Group. The couple lives in Peoria.

1999

Derek Archambault is an assistant marketing manager for Garelick Farms, a division of Sunk Foods, in Franklin, Mass. He lives in Waynesfield, R.I.

John Cicenelli works for TypeZone, leading an entire industry in information architecture.

Charles Dutton is the new chef on campus at Rose State College in Midwest City, Okla., where the main dining room seats 350. He is also in charge of the Rose Cafe, a short-order kitchen and cyber café, as well as some small dining rooms.

Luke Essency and Tammy Carrier were married May 13, in Warren, R.I. Luke is employed at the Oyljord Hotel, Nashville, Tenn., where they also reside.

Jeanne M. Gallagher is a housekeeper for AAA Beach, a chic boutique hotel on Beacon Hill in Boston. She lives in Holbrook, Mass.

Jennifer Kowarz is banquet manager for the Sheraton City Center in St. Louis, overseeing 20 banquet rooms. She also resides in Cleveland.

Scott M. Martin and Lori A. Gallo were married, March 25, at the Roger Williams Park Casino in Providence, R.I. Scott is a computer network engineer at Prosoft, Nüport, R.I. They reside in Johnston.

Tara Louise Mena married Anthony Alvarino May 27. She is employed at Bank of America Data Services in Providence, R.I. The couple make their home in Cranston.

Eric Morse works in intellectual property at Hedco, Inc., in Pawtucket, R.I.

Dale Olin is the manager for the new French bistrot, Riviera, near the Italian Market in South Philadelphia.

Dana G. Robichew has been named sous-chef at the Back Bay Grill in Portland, Maine.

Heather Singleton was recently promoted to vice president of operations for the Rhode Island Hospitality and Tourism Council.

Octavius Smith is a staff accountant for Town Sport International in New York. He lives in the Bronx.

Wilson Wedding

Geary Wilson '93 and Lori-Anne Cochran '98 were married Oct. 14, 2000, at the New Jersey State Aquarium in Camden, N.J. Geary is a unit manager for Bon Appetit Management Co., at the University of Pennsylvania in Philadelphia and Lori-Anne is an Internal Auditor with MBNA America in Wilmington, Del. They live in Philadelphia.

Jod Spangler '99 MBA is US marketing manager at Ritchey Bicycle Components in Redwood City, Calif.

Michael Wells is manager for the Ninety-Nine Restaurant Group and resides with his wife and two daughters in Revere, Mass.

Steve Zucker is executive chef at Lolita's Landing Restaurant at Bottle Tree Plantation in Donaldsonville, La., in the Baton Rouge area. He is also a certified sommelier.

1997

Michael Gammone is a senior catering/convention manager at the Grand Wailea Resort and Spa in Hawaii, owned by KSL Recreation Corporation. He lives in Kailua.

Noemi Garth is health spa manager for the Regent Beverly Wilshire Hotel in Beverly Hills, Calif.

Joshua Willey is the chef de cuisine at Restaurant Prov in Providence, R.I. He lives in Riverdale.

1998

Jacob Angell is the chef at Christa's on Orcas Island, a remote island near Seattle, where Jacob and his wife built their home and have never left. Christa’s features local, fresh, carefully prepared cuisine in a gracious atmosphere with a view.

Jason Bise is account manager for The Country Wines Importer and Publisher of Five Wines in Olde, Va. He lives in Charlottetown.

Christine (Hohenstein) Callas is sales manager for Marriott & RENESSEUR. Offshore Resorts, representing seven destinations and nine resorts throughout the Caribbean and Mexico. She married Peter Calcas on March 30, and lives in Fairfield, N.J.

Ryan Capasso is an assistant in marketing and sales for Alsum Foods International in Hayward, Calif.

Gerrit Delorai is a conference assistant for the Sheraton Harrahs Resort in Massachusetts. She lives in West Dennis.

Beth Groves Ellington was married May 6, and lives in Brevard, Ore.

Rory Hardison is sous chef at the Smithsonian Inn in Smithsonian, Va. He lives in Portsmouth.

Tory Horns is a management coordinator for Panera Bread in North Andover, Mass. She lives in North Providence, R.I.

Lee Ann Lambert is executive pastry chef at Penn State University in University Park, Pa., where she also earned a degree in communication disorders before coming to J.W. Alshuweer. She recently competed for the first time in the Bread Baking Guild of America’s national competition to select a U.S. team for the World Cup of Baking in Paris. She won second place, earning her an alternate position in the category of Viennoisserie, or yeast-raised breakfast pastry.

Heather M. (Thrift) Langlois announces her marriage to Edward R., Jr., June 2, in Cranston, R.I. Heather is chef instructor for the Rhode Island Community Food Bank in West Warwick.

Jessica Lee is a master cake maker at her parents Chua Chinese Restaurant, the only Chinese restaurants in South Philadelphia. Chua is a unique merger of Chinese and Pennsylvania ingredients.

Richard C. Schultz and Rebecca K. Bancroft were married, April 21, in Warwick, R.I. Richard was employed at Progressive Auto Insurance in Warwick, where they also live.

Run Stradiotto was named executive chef at Campbell Soup Co.’s Away from Home Foodservice Division in Camden, N.J.

Lee Ann Lambert is executive pastry chef at Penn State University in University Park, Pa., where she also earned a degree in communication disorders before coming to J.W. Alshuweer. She recently competed for the first time in the Bread Baking Guild of America’s national competition to select a U.S. team for the World Cup of Baking in Paris. She won second place, earning her an alternate position in the category of Viennoisserie, or yeast-raised breakfast pastry.

Justin Young is the new chef at La Toulouse in Memphis, Tenn. He will be using all of what he learned while training for six months at Pierre Ouna, a restaurant in Lyon, France.

Brian Morton Thomas and Kristina Marie Finner were married June 16, in Lake Worth, Fla. He is a chef at Albatross’s Bay & Grill in Ocean City, Md., where they also reside.

Scott R. Bassin is a member of the executive committee as special events director for the Rhode Island International Film Festival.

Linda Cardinale is project manager for Oron Pet Retail Services in Lincoln, R.I., where she serves as liaison to client companies such as Unilev N’ Kings, Abercrombie & Fitch and Ann Klein. She is also working on the production of her first cookbook.

Innokke Ferarroi is a sales assistant for the Sherman Boston House. She resides in Providence.

Stable Talk

Rebecca Wolf '94 has created an online group to help J.W. Alshuweer graduates stay in touch. The site (http://groups.yahoo.com/group/ JWU_Equity_Students/) is described as “a gathering place for graduates and students of the Johnson & Wales University’s programs and degrees. A way to keep in touch, network among the same industry, find a job with past graduates, or look for employees among current students.” Check it out.
Alumnae Face Tragedy Together

Denise became part of the fundraising activities. An independent beauty consultant for Mary Kay Cosmetics, she donated products to various raffles. She scanned the Johnson & Wales Alumni Directory looking for people who might see students who might want to help Sharon. Then, she called the University.

A non-profit institution itself, J&W could not make the kind of monetary donation that would really benefit Sharon. Still, there was something the University could do. Denise quietly worked with J&W staff members, hatching a surprise for Sharon and her family that would be announced at a Quincy fundraiser in August.

The night of the fundraiser the Gavins—along with Wisconsin Firefighter Bill Girrindo who is coordinating efforts from that state—booked the stage. They announced to the crowd of more than 600 people that the University would give both Swetland children free tuition at any Johnson & Wales campus for up to four years of undergraduate study.

When I read that, the place went ballistic. People didn’t even know come up and shook our hands. Everyday was so appreciative.

As a result of that medication, tissue in her arms and legs was irreversibly damaged. Amputation of both arms around the elbows and legs just below the knees was required to save her life. Since then, Sharon has undergone a series of surgeries. Still more surgery, rehabilitation and training to use prosthetics are scheduled for the future.

I immediately e-mailed back and asked what I could do,” Denise says.

The Swetland’s friends and family in Wisconsin and Massachusetts banded together to launch a massive fundraising effort. By early summer, medical expenses had already exceeded a $1 million insurance cap.

Nad Gavin ’79 (front row, second from left) and his wife Denise Ledoux Gavinn ’79 (front row, second from right) are surrounded by members of Sharon Poiucci Swetland’s family at a fundraiser for Sharon.

J&W staff members, hatching a surprise for Sharon and her family that would be announced at a Quincy fundraiser in August.

The night of the fundraiser the Gavins—along with Wisconsin Firefighter Bill Girrindo who is coordinating efforts from that state—booked the stage.

They announced to the crowd of more than 600 people that the University would give both Swetland children free tuition at any Johnson & Wales campus for up to four years of undergraduate study.

When I read that, the place went ballistic. People didn’t even know come up and shook our hands. Everyday was so appreciative.

Because she was hospitalized, Sharon received the news in Wisconsin and sent her heartfelt thanks.

In addition to bringing news of the scholarships to the Quincy fundraiser Denise brought something else—two 1979 Johnson & Wales yearbooks.

“They are Neil and me. I put them out on a little table. Sharon had written such beautiful, personal messages in them. I wanted people who didn’t know her to see what kind of a person she is. Sharon is such a sociable person with a strong spirit; I really think it’s how she’s getting through this.”

For more information on how you can contribute to the Swetland Fund, please contact alumni@jwmu [or 1-888-JWUL-ALLUM] -K.A. 

Class Note Submission

Type of news: (Check all that apply): □ Marriage □ Business □ Birth □ Death □ Other

Other

Business News/Promotion

Company name
Your title
Company address
City/state/zip
Company telephone
Your extension
Fax
E-mail

Death Notice

Deceased’s name
Class year
Last address
City/state/zip
Date of death
Next of kin
Address
City/state/zip

Wedding Announcement

Date of marriage
Wife’s full name (include maiden)
If a J&W grad, class year
Campus attended
Husband’s full name
If a J&W grad, class year
Campus attended

Birth Announcement

Baby’s date of birth
Child’s full name
Mother’s full name (include maiden)
Father’s full name

Share Your Good News!

Fill out and return this form to be listed in the Classnotes pages of an upcoming issue of J&W Magazine. We want to hear from you!

Here’s how it works: Information submitted MUST be complete and less than 12 months old. News about marriages must be submitted after the wedding takes place and must include the couple’s full names, complete new address and telephone number. Death notices must be accompanied by an obituary notice or follow-up information for next of kin. Due to space limitations, we cannot guarantee printing; due to the volume of submissions, alumni will be limited to one classnote per year. In order to be sure that we print your news accurately, we request all submissions be in writing and signed. We reserve the right to edit copy for space and clarity.

Please fax or mail this form to M. Carnelly, classmates editor, at (401) 598-4681; or mail to Classnotes, J&W Magazine, Center for Alumni and Advancement Relations, 8 Alcott Park Place, Providence, RI 02916. (No phone calls, please.)
November 8
Academic Awards Ceremony, Norfolk Campus

November 8-10
International Food & Beverage Forum, Providence Campus

November 10
National Gingerbread House Competition, Florida Campus

November 10-12
International Hotel & Restaurant Show (IHR), New York City

November 11
Open House, Providence Campus

November 12
IHR Reception for J&W Alumni and Friends, Starlight Room, Waldorf-Astoria, New York City

November 12
Chaîne de Rôtisseurs formal dinner, Florida Campus

November 28
Relais & Châteaux World Congress, Charleston Campus

December 2
Chaîne/Sommelier Guild Reception, Florida Campus

December 6
Club Fair, Norfolk Campus

December 7
Kwanzaa Celebration and Holiday Party, Norfolk Campus

December 8
Open House, Providence Campus

December 15
Homecoming Dance, Florida Campus

For information on the above events contact the Center for Alumni and Advancement Relations at 1-888-JWU-ALUM or 401-598-1072 or e-mail alumni@jwu.edu

Alumni Contact Information

For information on obtaining a transcript, contact Inactive Records at 401-598-1898.

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

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

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

To register for an upcoming event, call 1-888-JWU-ALUM or e-mail events@jwu.edu.

For résumé writing assistance, contact Career Development at 401-598-4611.

For all other questions call 1-888-JWU-ALUM or e-mail alumni@jwu.edu.