A J&W Barbecue Blowout!

Celebrate the end of the summer in grand style with a great barbecue!

PLUS:
News from the Alumni Council
Commencement 2003
Dear Alumni and Friends:

WOW! Look what a great barbecue you can throw for all your friends and family, because YOUR university includes a world-famous College of Culinary Arts.

As you'll see from the exchange of letters printed on our Letters to the Editor page, we are constantly taking into account the opinions and requests of all of our alumni—whether they are from the College of Business, The Hospitality College, the College of Culinary Arts, the School of Technology or the Graduate School. And beyond that, we look to serve the needs of alumni from each of our five campus locations! I have to agree with George Guise 76, '00 HDR who is a great friend and trusted advisor to J&W. We should all be proud to be affiliated with Johnson & Wales UNIVERSITY, not just the college or campus from which we graduated. That we can have the depth and breadth of expertise and knowledge to draw from in our magazine articles, and that our alumni shine in so many different industries, is a unique strength that benefits every single graduate of every single Johnson & Wales University program.

The editorial staff of J&W Magazine works diligently to balance the features and departments sections—but the most important thing they look for is interesting and timely stories that are of interest to all of us, not only in our professional lives, but in our personal lives as well.

So business grads, do as I plan to do, and fire up your grill to try one of those recipes brought to us courtesy of the Culinary faculty. Culinary and hospitality alums, hone in on the words of wisdom from business faculty member Christer Nedström on the European Union. And all of us can share in the joy and excitement of Commencement 2003—for surely the energy of our graduates speaks to every one of us.

Be proud of the many accomplishments of the diverse group of students, faculty, staff and alumni that make up Johnson & Wales University. We are an educational institution unlike any other and our collective strengths work to the benefit of us all.

John A. Yena
University President
Recently, I was reading the magazine and happened to stumble upon the Letters to the Editor section. Not to my surprise, there was another letter addressing the concerns over business and culinary—cuisine being a focus in the magazine. As I read through this past issue, the alum had a valid point. The first half of the magazine had a bit too much focus. The editorial board has started working on getting more information into the magazine that has a bit too much focus.

Lee Lewis '99
Director of Events
Alumni Council

Where have I heard this debate about too much culinary coverage? Before an odie but goody, meaning I am a graduate of the Business College, when I graduated, there was no culinary or hospitality college. Along with that, Johnson & Wales was known somewhat locally and that was about it. As proud as I used to be, I have graduated from the school, when mentioned during conversation, most folks had never heard of it. Throughout my years as an active alumni and adjunct professor, I have listened to this argument. What I have always expanded was, thanks be to God for those two colleges. Not only is my university now known locally, one cannot travel domestically or internationally without running into an active alumni or graduate working at some fine restaurant or upscale hotel. Even as a banker, when I am asked what college did I attend and I respond Johnson & Wales, everybody acknowledges and recognizes my alma mater. I know that my degrees are worth more to me primarily because of these other colleges, and though I know unequivocally that our business college has great professors and our graduates can compete with the best of them, lets not sacrifice quality for quantity.

George Gourie '76, '00 HDR
Vice President
Alumni Council

I want to express my sincere appreciation for the article "Healing By Design" that appeared in the last issue. The magazine's managing editor, Cathy Sengel, has a tremendous capacity to bring a story to life and I have received a lot of very positive feedback on how people were touched by her piece on my company. I also want to send a special thanks to the founding director of the Larry Friedman International Center for Entrepreneurship, Ken Proudfoot. I started as entrepreneur in residence at the center in a humbling days when it consisted of a two-room, cramped space with an adjoining "office" across the hall in a kitchenette-type closet room. When I would arrive at 7 a.m., Ken had been in his office for at least an hour and he could be spotted at 9 or 10 p.m. on any given night, teaching or attending a class to support the MicroEnterprise Association or other programs that were developed under his guidance.

Jeff Mason
Entrepreneur-in-Residence
Larre Friedman International Center for Entrepreneurship

Corrections
In the Spring 2003 issue of JW Magazine, Freddie Giraudt and Daniel Bouloud were misidenti
cified in the Norfolk DVC article on page 11. In the Spring 2003 issue of JW Magazine the article "Hospitality College Banks #1" inadvertently implied the Florida Campus was chosen as the best hospitality college in the Southeast rather than Johnson & Wales University as a whole.

JW Magazine welcomes letters to the editor. Letters may be edited for length and clarity. Please send letters to the editor to JW Magazine, Johnson & Wales University, 8 Abbot Park Place, Providence, Rhode Island 02910, or e-mail us at jwnews@jwvu.edu.

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JW Magazine

Summer 2003

AlumniAthletes

Make it to the Hall of Fame

Johnson & Wales added four stars to its Athletic Hall of Fame. In May, Alumni were honored as Michelle Gibbons ’88, an outstanding volleyball player during the first four years of the program in the mid-’90s, and Anthony Williams ’99, the second, 1,000-point scorer in JW’s NCAA basketball history; and Mark Deveaux ’99, the greatest scorer in the history of hockey at the University. The late Joseph P. Delaney, who served the University in a myriad of ways, and who was one of the greatest coaches and athletes, was remembered. In his honor, the Ceramic Society of Rhode Island High School history, was also among inductees. For their contributions to the University’s athletics program, the former athletes and coaches will be immortalized in bronze plaques that will hang along- side other Hall of Fame tributes in the atrium of the Harborides Recreation Center in Providence.

Individuals can be honored in one of three categories: former student-athlete, former coach, or in a general category for someone who makes an indelible mark on the University and its athletic program. The selection committee is a cross-section of University administrators and past and present members of the athletic department.

The JW Hall of Fame was born in 1998 when John Parente, director of athletics, approached University President John Yen with an idea for a way to honor athletes and their supporters. In May 2000, the first six members were inducted: Dr. Yen, once a JW basketball coach; Col. John McNulty, Manuel Pimentel, former golf coach, and former JW Junior College basketball standout Nate Adger ’69 and Jim Gary ’69, and Hollie Walton ’72, who was a cross country All- American when JW was a junior college, and who has gone on to work for the University’s Department of Athletics for more than 25 years.

Inducted in 2001 were Morris Garbe, University chancellor, Jeff Green ’91, ’93 MS, who played hockey during the club era; golfer Bruce Martin’s ’74, who was coached by Pimentel in the late ’60s, and cross country stand- out John Freitas ’72, who ran with Walton in the early ’70s.

The Class of 2002 brought together some of the finest student-athletes during what Parente calls the "modern era"—the first two NCAA years. Lani Sapp ’98, the first JW basketball player to score more than 1,000 points in his varsity career, was honored along with Rod Eccleston ’82, a standout second baseman and Ross Wilcock ’98, who was an all- conference selection in both soccer and baseball. Andrea (Caradlo) Thebeaut ’97 was the first female member of the Hall and one of a very few three-sport athletes. (She ran cross country, played baseball and basketball.) Tom Camordi was surprised with an induc- tion in honor of his years as director of athletics and his service to the University. "As the department grew, and as our teams’ success increased, we wanted so much to find a way to celebrate those contributions to our community in a very perma- nent way," says Parente.

While celebrating the early success of our NCAA years, we also were able to revive some of the great moments from the institution’s junior college past, and create a feeling of achieve- ment and tradition in a rather short period of time. Now, the Hall of Fame has become an integral part of the department, and it serves as an achievable goal for current student-athletes to shoot for, as well as a link to the outstanding particip- ants of the past.”

—From staff report
Colleen Barrett, president and COO of Southwest Airlines

She was named one of Fortune's most powerful women in business. And it is evident that Colleen Barrett, president and COO of Southwest Airlines, draws that power from her compassion for her customers, her love for her work and her determination to put people before profits. At a time when other executives are making headlines for a take-the-money-and-run attitude, Barrett stands in stark contrast. Defining her business as "customer service that just happens to provide airline transportation," Barrett extols a company philosophy that views its most important customers as its employees, followed by its passengers and then its shareholders.

It's proven to be a formula for success. For the past 11 years, the company has ranked number one in customer satisfaction among all major U.S. airlines. While other airlines are facing massive cutbacks and balancing bottom lines against threats of bankruptcy, Southwest, a point-to-point carrier that "owns" the low-fare niche, is the nation's fourth largest airline, and one that continued to record profits after Sept. 11.

Barrett described her own rise to the top from her beginnings as legal secretary for Herb Kelleher, a lawyer who helped organize Southwest's take-off in 1971 and who is now in chairman. Barrett joined Southwest in 1978 as corporate secretary. Today she oversees management, leadership and budget responsibilities in areas that include operations, customer service, corporate services, human resources, training and communications, and sits on the company's board of directors and the Executive Planning Committee. She also has had no charted career path, beyond a fascination with law, and a love for writing and problem solving.

More homogeneous and material than warchi and "corporate," the Texas grandmother expressed disdain for the term "professional" and the suit-and-tie dress code of business culture. She described Southwest as a company that "hires for attitude and trains for skills... We take pride in the fact that we create a warm, caring, friendly-family sort of enviroment," Barrett said. "We have let people go because they are not warm and caring."

Southwest was the first "and possibly only" airline to put profit-sharing into effect, because it was negotiated, but because "it was the right thing to do." The company's 36,000 employees are all owners, given the power to make on-the-spot decisions using common sense and good judgment rather than written rules and regulations, when facing difficult situations.

Denver Adds Teacher Education Degrees

The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education. The Denver Campus is taking the Johnson & Wales University community one step further in its support for education.

"Our employers feel they've actually signed on to a cause versus signed on to a pay-check," Barrett said. "I don't think any paycheck is worth doing a job you don't enjoy."

Barrett believes the company's "biggest win" so far has been the group's recent decision to develop its new Garden Road campus, which is expected to open in 2005.

"They're the first of its kind," says Barrett, "not only because it involved the participation of three major academic institutions in Charlottesville, but because it brought together a unique group of food enthusiasts: scholars, cookbook authors and people who were simply interested in good food... Foodies. Also, it was not just a conference about food, it was an event where people got to sample the very foods that the conference promotes." With more than 200 guests from all over the country and the Caribbean gathered at the Lightsey Conference Center of the College of Charleston for the opening event, Stephen Parker, president of the Charleston Campus, welcomed participants both to Charleston and to the conference, which started off with a brief roundtable during which the organizers explained the reasons for the conference and established its goals. Prime among these goals was not only to talk about food, but also to host significant food events that clearly demonstrate the connection between the academic content and the gastronomy delites of these regional cuisines and their cultures. Noted Lukay in his opening remarks: "This conference is intended to stimulate your mind, excite your imagination, please your palate and delight your stomach."

Local J&W alumni who participated in a host of food events during the conference, included Randall Goodman '95, part owner of the William Allen House; Robert Carter '89, executive chef and partner at The Peninsula Grill, and Craig Dohle '94, executive chef of Cypress.

By the history learned and the delicious meals tasted during the conference, there was a surprise bonus for Johnson & Wales. Barbara Kuck, director of the Johnson & Wales University Campus Archives & Museum, scored a major coup for the University when she secured a new donation for the archives. During talks with Kuck, Dori Sanders, famed National Public Radio commentator and chef, offered to donate an extensive collection of cookbooks. Sanders is, says Lukay, one of the greatest authorities on soul food.

The donation capped off a successful collaboration in Charleston. "Perhaps the most surprising element about the conference was the level of interest in exploring and preserving the food ways of the South Carolina lowcountry and the Caribbean," says Lukay. "In this day of fast food, both of these "slow food" cuisines could be considered endangered, but attended the conference celebrated the fact that the cuisines are alive and well. Many of the presenters wanted however, that without continuing awareness of our cultural food heritage and a love for tradition, we could lose the soul of food."

---Paige Cone

Florida Dance Team Has the Moves

W

hen the Wildcats get set to play basketball in Florida, the players aren't the only champions on the court. Yes, the team is the NCAA National Champion for Division 1, but recently the two squads that cheer them on have been recognized, too.

The Florida campus hip-hop dancers, Capital Punishment, won first place in the state level of the Olympic Dance Competition in St. Petersburg, Fla., last spring. They were so good that they earned first place, Best Overall Presentation, first place, Teachers' Choice Award, and the highest score in the competition. Capital Punishment was also recently featured on Black Entertainment Television as one of the top 10 dance teams in North America. To make its performances top-notch, this 30-member team rehearses Sunday through Thursday for hours at a time. The other team that rocks is the cheerleading squad, which won second place in the All-Oral Division at the National Cheerleading Association Competition held in Daytona, Fla. The girls worked extremely hard this year—about 30 hours a week—to get to the first competition," says Staceyann Sinclair, student life and program coordinator and advisor to the 14-member cheerleading squad. "At the beginning we only had one cheerleader who was able to tumble, and to compete we had to have 50 percent of the squad capable; and in one year, we did it. Like every year, we compete to win, and I'm sure we will next year."
Norfolk Celebrates 7th Annual Writing and Design Competition

"Don't panic if you see me having what may look like a seizure tonight," Marisa Maskey, the judge of the seventh annual Norfolk Campus Creative Writing and Cover Design Competition, warned before taking the stage to announce the competition's winners. And she wasn't kidding. To illustrate the pain associated with the writing process, Maskey, in her dress suit and "goddess-like" strapped spikes, fell to the floor, writhing in writer's angst and frustration. But as fast as she fell, she sprang back up, quoting Northwest columnist Anna Quinnell, "I hate writing, but I love that I have written."

More than 100 entries were submitted to the competition to be judged in the categories of poetry, essay, fiction and cover design. The challenge of selecting the winners was ably handled by Maskey, who is not only a campus admissions representative and former director of university relations and communications, but also a columnist for Portfolio magazine and a freelance food writer. She was recently honored by a Virginia Press Association Award for journalism.

After announcing each winner, Maskey discussed with the audience of budding authors and artists her selection criteria—the presence of "nugets" floating along the waves of words in that vast ocean called the composition. Maskey compared freshman Jimmy Williams' first-place winning essay, "Saturday Night on the Pizza Station," to the work of chef Anthony Bordain. Williams' writing style "possesses Bordain's talent for realistically portraying the 'line' and the underworld of the kitchen," she said.

Teaching assistant Liane Herrick won the most laughs from the crowd with her first-prize winning fiction entry, "A Teque's Tail." It will be some time before Norfolk readers forget her culinary play on words, "I anticipate you...He took me on a 'dine' and left me at the beach in my 'mac'in."

The first, second and honorable mention prizes in cover design were all awarded to sophomore John Burns for his photographs depicting student culinary life. Third place in cover design was awarded to freshman Julia Mundt for her sketch of a wildcat eating what must be an English paper.

The works of the winners in all categories will be published in the Norfolk Campus literary magazine, The Wildcat Review. In addition, first, second and third place winners were awarded bookstore gift certificates.

Summer 2003

Alumni Share Lessons Learned

A small cohort of alumni returned to the Florida Campus in March to share some life lessons with students and prepare them for their post-Johnson & Wales lives. Ralph Salvador '94, Rodolfo Lopez '99, Timmy Schoomaker '00, Amanda Sanders '01, Hope Tindall '02, Yenmin Ronga '03 and Cassandra Gordon '02 participated in off-campus workshops with Florida students.

Schoomaker, executive chef for Sodexo Health Care Services at Parrish Medical Center in Titusville, Fla., led a discussion on "Everything Your Employer Wants You To Know About Controlling Cost in the Real World." First, he told the participants that anyone who must know the cost of each item—from a packet of salt to a serving of fish—and you must charge accordingly. Inverse control is a key to making money, he said, and accurately forecasting how much of each ingredient you will need is a must.

In his workshop, "Leaving the Heat of the Kitchen Yet Staying in the Culinary Industry," Salvador, a food service engineer for Nestle Co. Inc., gave students some interesting career alternatives to think about, including becoming a food service consultant, event planner, or a food service engineer like him. As an engineer for M. Tucker, Salvador works with hotels, restaurants and other institutions on concepts and menu development, space planning, interior design and other elements that go into opening a new facility. He said that he always enjoys giving people who have years of experience, such as Salvador, is a food service consultant, event planner, or a food service engineer like him. As an engineer for M. Tucker, Salvador works with hotels, restaurants and other institutions on concepts and menu development, space planning, interior design and other elements that go into opening a new facility. He said that he always enjoys giving people who have years of experience advice on how to land a first job, in her workshop, "What Happens Now Going from Backpack to Briefcase in the Business Sector."

"When I was looking for employment before I graduated, I was going against people with years of experience," said Gordon, who is a junior account executive at Zimmerman & Partners Advertising in Ft. Lauderdale, Fla. She recommended that if jobseekers can't find a paying position in the field they've chosen, to look for an internship.

"It is a very good way to see how the company operates, and it allows you to prove your experience and skills. It's also a quick way to get in the door," she said. "From staff reports...

Denver Hosts Discussion of Charitable Actions

Billy Shore, the executive director of Share Our Strength, the nation's leading anti-hunger organization, discussed the ingredients of successful public/private partnerships with guests and members of Leadership Denver Alumni in a May visit to the J&K/W campus. The author of "The Cathedral Within," which provides a blueprint for charitable action in the 21st century, led an intensive one-day seminar in how organizations can leverage their assets to create new community wealth; how to measure success, and how to build public/private partnerships that are sustainable.

More than 120 participants gathered for the forum hosted by The Denver Campus Community Leadership Institute (CLI). The exercise came at the end of a year in which students in the CLI Leadership Academy read and discussed Shore's book as part of an extended assignment. Greg Lorenz, director of CLI introduced Shore as an inspiration in his own life. Leadership Denver is a program of the Denver Metro Chamber of Commerce's Foundation. The group's alumni association develops and supports active government, community leaders extending the Leadership Denver experience into a lifelong connection to influential people, innovative ideas, and resources for effective civic community stewardship.

"Bill Shore's message to the nonprofit community of building wealth and value resonated with the graduates of the Leadership Denver program as many of them work to bring a business perspective to organizations they serve," says Maureen McDonald, executive director of the Denver Metro Chamber Foundation. "The examples Bill shared will most certainly influence the thoughts and actions of Denver area nonprofits in the immediate future and for years to come." - J. M.
Tech and Ad
Students Team
Up on Campaign

"Whatever you are, driving your car. It's a slogan for Toyota's Matrix automobile but it wasn't created by a New York advertising agency. It was the brainchild of a select group of adver-

promotional ideas, and a media plan. The J&W squad advanced to the finals, they learned a lot in the process. "To see their ideas reach fruition is an exceptional experience," says Chilabos. "And this year, with the technology students involved, it expands the experiential education for these students." —Jodi Huotan

Compass VP
Gives Direction to Norfolk Students

"Do you take a chance or make a choice?" Raj Pragasm, vice president of recruitment services for Compass Group, North American Division, posed the question and many others to students in the food service management program in the Hotel, Food and Tourism Management Department in the School of Newport's Hospitality and Tourism Management. The question was inspired by a talk given by Alicia Dennis, who was honored with a Distinguished Visiting Professor Scholarship in Pragasm's name, found the talk inspirational. "Thinking about making a choice or taking a chance has really stuck with me," she says. "My desire is to work under a good manager in order to help me become a good manager was really reinforced.

Also reinforced was the relationship between Johnson & Wales and Compass Group. When Pragasm announced that Compass Group was going to match Dennis' scholarship. "Compass Group values its relationship with Johnson & Wales University," said Pragasm. "We were very gratified started and the best is yet to come." —Shawnna Curtiss

Florida Gathers Range of Dates

From a tax specialist to a county court judge, from a police chief to a community planner, Florida campus students welcomed the known taught by a host of Distinguished Visiting Professors in April and May. Theresa Lucenti-Bildik began her career with the Internal Revenue Service. Today she is still with the IRS as a tax specialist with stockholder partnerships, education, and communication. Lucenti-Bildik spoke to J&W students about her career, past and present. She made it very clear that the students that they should always set their sights high; never stop learning, absorb everything like a sponge, and always learn to adapt to new situations. She ended her speech by telling the students, "This will not be the end of your education; this is just the beginning of a phase in your life."

Judge Sheldon Schwartz is a county court judge who has served on the first Latin American advisory board in Dade County, the first board of directors of "Here's Help," and the board of the North Dade Association for Dade County School Systems. Judge Schwartz reaches out to students in criminal justice programs every year, holding "Law Day" when he brings together a knowledgeable group of legal professionals to speak to the students.

Judge Schwartz recounted stories about his court, and the issues that he deals with on a daily basis. "My court is one of the best that I don't talk to the people. I talk to the people," he said.

When asked by Magaly DeSorreville, a J&W marketing student, if he had ever regretted any of his decisions, Judge Schwartz responded, "Twice, because I made a mistake."

adding. "We all make mistakes. We're human beings."

During his lecture in May, Chief Melvin Standley, police chief of the City of Miramar and a visionary in the area of community policing and problem solving, handed students a key message in how to deal with people. "Others don't want to be managed, they want to be led," he said. "Be a leader and stay passionate about what you do."

Under Standley's guidance, the city of Miramar has developed one of the nation's most creative and innovative community-oriented policing strategies. He attributes his success to the city's commitment to change in law enforcement from a reactive approach to a more realistic and proactive one, with problem solving as the key to success. He reminded J&W students that problem solving and critical thinking are the two qualities that must matter most in the workplace and the two skills that are reinforced daily while doing college-level work.

schoolwork.

Linda Kelly Kearon, general counsel for the 11th Judicial Court of Florida, relayed a message of communication to J&W students. "During my freshman year of law school, I was a new divorcee and single mother," Kearon stated. "Failure was not an option for me." She ended by encouraging students to continue education throughout their lives.

College of Business DVT; Elber Lichtenber, director of community planning and development for the City of North Miami, spoke on ensuring the smooth progression of growth in North Miami Beach, with its 60,000 residents. Waters shared major plans for expansion of housing and transportation projects, community building, and a bus system that will ultimately run between city centers and plans for development in the area of Biscayne Lakes. "Never give up when faced with a challenge," he advised.

—from the intrico ies of her creations, Braun was able to leave her Charleston audience with a seemingly simple four-step formula for success: Learn the basics; find some detail in the basics that you really love and master it completely; build your expertise from that solid foundation; finally, keep your eyes open, since inspiration for creativity is all around you.

"Margaret is an extraordinarily talented artist in our field, who perfectly represents what we strive to emphasize with our students—to be an artist, one must first master the basics," says Charleston's director of culinary education, Wanda Copper. —Robert J. Lukcy

From left, Shawnna Curtiss, department chair of the College of Business; Melanie Standley, Alhambra, Fla., chief of police; Linda Kelly Kearon, Judicial Court of Florida general counsel; and Elbert Waters, director of community planning and development for the City of North Miami.
Florida Develops Equine Program

J&W Makes Commitment to City of Providence

Johnson & Wales University has always taken its civic and community responsibility very seriously, at all of the varied locations that its campuses call home. In June, the Providence Campus took this commitment to a new and precedent-setting level, when it—along with the other three major tax-exempt colleges in Providence—Brown University, Providence College and the Rhode Island School of Design—entered into a voluntary, 20-year agreement with Providence mayor, David Cicilline. Under the terms of this agreement, the colleges and universities agreed to pay nearly $50 million over the next 20 years, to help finance city services and to assist the capital city in regaining a sound fiscal foundation. The mayor, in turn, said he would not file any legislation in the General Assembly aimed at imposing service fees or taxes, or mandating payments by the colleges and universities in Providence.

In a press conference held at City Hall, senior administrators from all four colleges joined the mayor in this historic announcement, which was forged after weeks of negotiations between representatives from the four colleges and the mayor’s office. The agreement includes a commitment to make $8.472 million in voluntary cash contributions to the city starting in the fiscal year that began July 1, and spread over the next four years for several properties that were either acquired by the colleges in 2002 or are in the process of being acquired in 2003; and set forth a schedule for voluntary contributions from each of the four colleges, tied roughly into the size of their budgets, totaling $1.7 million in the first fiscal year and increasing each year by 1.5 percent for a total of $40 million.

Additionally, the colleges agreed to a voluntary contribution schedule for any new properties that might be acquired in the future, which would lessen the impact of these properties being removed from the tax rolls.

Providence Campus President John Bowen ’77, agreed with the city’s assessment, which was praised by the President Bowen, who said, “We feel that our respective institutions are an integral and vital part of Providence, but we also understand that the successful pursuit of our educational mission(s) is greatly enhanced when you wake up every morning and want to go to work, it makes the difference between being happy...and not,” she said. The idea is to strengthen the student experience and ensure that students are prepared for career opportunities.

New Street in Charlotte

From left, Tim Newman, president of Charlotte City Partners; Cindy Woulard, liaison to the WWORD Neighborhood Association; Kevin P. DeGraffenreid, president of the association; Charlotte Campus President Al Colliogaliero; Tim Polena, vice president of Bank of America; John Truex ’72 and Charlotte Mayor Pat McCrory, officially name one of Charlotte’s newest streets.

Authors Share Insights with Students

More than 500 Johnson & Wales University culinary arts students were stirred by the experiences and writings of four experts, the newest members of the University’s Distinguished Visiting Author (DVA) program.

Appearing on the Providence Campus in the spring were Rochelle Brown, contributing editor of "The Chef, The Story & The Dish" (Stewart, Tabori & Chang, 2002); Marian Burros, writer for The New York Times Magazine, and author of "Cooking for Comfort" (Simon & Schuster, 2003); James Peterson, whose step-by-step books include the newly released "Cooking Essentials" (Artisan Publishing, 2003); and Laura Werlin, whose most recent book is "The All American Cheese and Wine Book" (Stewart, Tabori & Chang, 2003). In her presentation to students, Brown advised them to make the most of any opportunities that come their way. “You’re going to have to pay your dues,” she said. “When I started out as a production assistant, I had to do jobs like walk the dogs and pick out red M&M’s from a bowl of candy for celebrities. But you know what? I made the best dogwalker, the best M&M-picker they had.”

Brown cautioned them, however, to make sure to enjoy themselves while you wake up every morning and want to go to work, it makes the difference between being happy...and not,” she said. The idea is to strengthen the student experience and ensure that students are prepared for career opportunities.

Fidelity VP Visits in Providence

Fidelity Investments, a leading provider of financial services management, was awarded a Distinguished Visiting Professor Scholarship to mark the visit of DNP Martin Leese, a former president of Fidelity Investments. Tim Hewes, right, assistant professor in management in the College of Business, joined in the presentation.

Stedman Graham Lays Out Strategy for Success

Stedman Graham, chairman and chief executive officer of S. Graham & Associates, a management and marketing consulting firm, spoke to an overflow crowd at the Providence Campus in April.

“Life is about defining ourselves—so that we are not victims of our circumstances—rather, we are our possibilities,” he told the standing-room-only audience.

Graham shared not only his experiences, but his own strategy for success laid out in his bestselling book “You Can Make It Happen: A Nine-Step Plan for Success”: Check your ID: Know yourself, your strengths and weaknesses, as well as what you love to do. Create your vision for your life’s destination. Begin with the end in mind, he says.

Travel your plan and master the rules of the road.

Step into the outer limits by overcoming your fears. Pilot the seasons of change by being flexible to the currents of life. Build your dream team. Win by decision by making good choices. Commit to your vision and stay focused.

He also suggested that each person develop and nurture “three basic success circles:” education (building knowledge and expertise), career (professional and economic growth) and community (volunteering).

Graham shared most personal message that Graham shared with the audience was one about labels. Explaining that people are often put in boxes by others based on race, gender, social class, age, etc., he joked with the audience that he had for a long time been labeled “Oprah’s boyfried.”

He spent a lot of time learning about himself to establish his own identity, for himself and for others—something he strongly urged the audience to do.—From staff report
Producer of Olympics
Philosophizes with Graduate Students

Bill Morton, chairman of Jack Morton Worldwide, the company that will produce the opening and closing ceremonies of the 2004 Olympic Games in Athens, shared his philosophy on vision and dreams with students of the Alan Shawn Feinstein Graduate School in April as part of the Distinguished Visiting Lecturer program. "Having vision and dreams are very important in your life," Morton told the students. "If I had not had a dream, or a passion, I couldn't have pursued the things I did."

Morton told the group that in 1984 he was invited by Bob Hope to attend the Olympic opening ceremonies in Los Angeles. As he watched the ceremony, he wondered if his company would ever produce an event of that magnitude. Almost 20 years later, Morton found out when the Olympic committee announced its selection of Jack Morton Worldwide. "Young people today need a lot of focus—they can't grasp their role in the world," said Morton. "You must have a dream for what you can do and work through that. You're venturing out into the world, and it's a great opportunity for you."

Jack Morton Worldwide has created live events, branded environments and interactive experiences to help corporations improve employee performance, increase sales and build brand recognition. The company has produced major events including the XVII Commonwealth Games ceremonies in Manchester, England, in 2002; the Salt Lake 2002 Winter Paralympic Games Ceremonies and the Special Olympics World Summer Games ceremonies in 1999. General Motors, Bank of America and J.D. Edwards are among Jack Morton Worldwide's clients. Since Morton's appointment as chairman in 1977, he has overseen the company's transformation from a small corporate communications firm into a global communications agency with more than 600 employees.

"Being an MBA student today is a very important education for the business world of tomorrow. The skills and talents you gain at Johnson & Wales will serve you well," Morton told the group. As evidence of that statement, Morton pointed to his own son, Bill Morton Jr., a J&W graduate student, and thanked J&W professors in his closing. "Your gift of giving is so generous to these young people."

Denver Campus Joins Athletics Association

The National Association of Intercollegiate Athletics (NAIA) has officially granted membership to the Denver Campus' athletic program. Since arriving in Colorado in 2000, Johnson & Wales has sought to expand the university experience for its students, NAIA membership continues that expansion through its campus' athletics programs.

"Johnson & Wales University is proud to be the newest varsity sports program in the state of Colorado," says Tim Corrigan, director of athletics at the Denver Campus. "With an NAIA affiliation, we will be able to offer more opportunities for the students-athletes to compete on a national level. We are very excited about our affiliation with the NAIA, which will help our student-athletes grow into a forward to a great relationship."

TACO President Looks Beyond Borders

He may have been speaking "off the cuff" to an audience of more than 100 students from the department of economics, but John Hazen White Jr. offered a clear and experienced perspective of the effects of globalization on business. As president of TACO Inc., a company founded in 1929 that has grown and prospered considerably since the TACO Hearer controlled the U.S. water heater market in the 1930s—White draws on the company history of his father and grandfather before him. "We have learned to open our vision and pay attention to what goes on in the world," White said of an attitude that has evolved with the times.

"My feeling is the most important thing we can do is to look beyond our own borders. We have to become more global-minded."

He traced the development of globalization and the business decisions behind the movement for his audience. In the mid-20th century, "internationalization" saw companies like TACO look to foreign markets for sales of any excess of manufactured goods, and technological advances played an increasingly prominent role. Export became a salvation for many companies when the U.S. economy soured. With increased reliance on air travel and advanced communication networks, companies found it worthwhile to invest in overseas for inexpensive labor, basing manufacturing operations abroad by the mid-1980s. Telecommunications and the Internet sped growth and as it did, overseas business began to look increasingly toward the U.S. for sales, further widening competition.

"What once seemed so easy for us became suddenly difficult," White said. While TACO took advantage of its international trade connections for sales abroad, company executives made the decision to reduce costs by looking outside the United States for parts and supplies, studying manufacturing advances in other parts of the world to streamline process and procedures, growing productivity, improving customer service and building a strong worldwide force.

"In 1992 an onsite TACO Learning Center was opened for employees, but the company's internal efforts now go well beyond training workers to use new equipment. Of TACO's 500 employees, White estimates 50 percent are immigrants. If they can't understand, there's no way they can work. If they couldn't read and write English, they couldn't grow in their positions," he said.

Top players employ their English-language skills for citizenship training, work toward a GED, or take college and graduate school-level courses in a range of disciplines. By cultivating a true family attitude toward its workforce, even providing summer camps for workers' children, TACO has managed to build loyalty. While the average turnover rate is only 16 percent, TACO's stands at less than 1 percent. "It's a great investment. I will not allow a dollar value to be put on the learning center. If you do the math on turnover, we've saved hundreds of thousands of dollars."

And in the process of coming to know and understand its diverse workforce, the company has expanded its own perspective by coming to understand other cultures in an increasingly "smaller" world. According to White, TACO's vision points, cultivating a world view has become almost as important as maintaining financial stability. White urged J&W students to value the University's culture of diversity and large international student population.

"I can't encourage you enough to take advantage of the tremendous wealth and knowledge of [being exposed to] students from all cultures—more valuable than other school—as an opportunity to reach out and learn."

CSI Miami Joins the Florida Campus

CSI: Crime Scene Investigations is one of the hottest shows on television. CSI—the Crime Scene Institute—is one of the hottest new features of the Florida Campus. Three modular building—one a classroom, one a staging area and the third an evidence collection area—allow criminal justice students to work on a simulated crime scene, gaining experience in specific techniques of crime scene response, evidence collection and crime scene photography.

"The Crime Scene Institute really allows our students to experience the detail in gathering evidence, the forensics in proving the case, and other intricacies of an investigation that are the tools of a great detective," says Donald McGreggor, president of the Florida Campus. "We’ve already partnered with several police departments and county courthouse that have donated their time, energy and evidence to.

Play Ball!

Flintoff: Campus students along with Darlene Carter, for right, campus director of career development and alumni relations, meet with a representative from Pro Player Stadium, left, at the Sports/Entertainment/Events Management Fair in Florida.

Z.S.
Duo Doing Double Duty for Matt Damon

The casting agent thought Florida culinary event coordinator Mike Lyle '03 was a deadringer for Matt Damon. Was something about his eyes or the line of his mouth? No, it was more around the knuckles, the length of his finger—Lyle, you see, was a hand double for Damon during filming of an upcoming film.

“Snack on You.” Culinary student Paul Aceto stood in, so to speak, for Greg Kinnear.

“I received a phone call to my office requesting some ‘fat choppers,’” explains Lyle. “I rounded up some culinary students, thinking it would be a great opportunity for them. Each auditioned—about six—and they loved Paul Aceto. Then they asked me to audition. I made it.”

Lyle and Aceto spent about four days on the set filming chopping scenes and major cooking scenes. Lyle also was on the set providing tips for Damon and Kinnear about such chef’s secrets as how to scrape down a grill. “All the cooking show in the movie are really not, not the real stars,” notes Lyle, who says he and Aceto met the stars in passing on the set and, of course, when seeing if their hands matched.

“We also were together at the wrap up party at the Nikki Beach Club,” says Lyle. Give ’em a—er—hand, ladies and gentlemen.

From staff reports

J&W Brings High Fashion to Seniors

There might not have been any celebrities in the audience or paparazzi waiting outside, but there were plenty of delighted fashionistas in the crowd when Johnson & Wales fashion merchandising and retail marketing and management students put on a fashion show at the Elmhurst Extended Care Facility in Providence in May.

“This was our first fashion show at the Elmhurst Extended Care Facility,” says Joyce McGovern, the buyer at Gladdings [women’s clothing store] in Providence. “We really did it to promote goodwill and get the community involvement. Meghan Bogen, the store manager at Gladdings, and I had met with the management at the Elmhurst Extended Care to look at some different options that we could do. We did it in conjunction with Nursing Home Week and we thought it would be a nice tie-in.”

Five retail interns, one teaching assistant and two employees from the nursing home modeled clothes from Gladdings in the 45-minute show. Rather than a typical catwalk, the models circled through the room so that the residents, seated at tables, could get a closer look at the outfits. The show also included a raffle with accessories from Gladdings as prizes.

“We really took it slow and made sure that they could see all aspects of what everyone was wearing, and we gave a little background on every student and every employee that modeled,” says McGovern. “It was just a really nice function, and it was really nice to interact with the residents. They were so appreciative.”

From staff reports

National Contest Brings Nutritional Message to Middle Schoolers

Most middle-schoolers aren’t sure what they want to be when they grow up, but dozens of would-be chefs demonstrated this spring that they know where they want to be—in the kitchen. Nearly 50 students entered the First Annual National Middle School Healthy Heritage Recipe Contest at Johnson & Wales University, held in conjunction with Healthy Kids Challenge (H KC), a youth-oriented health initiative.

“With the success of our National High School Recipe Contest, which celebrated its 14th anniversary this year, we have noticed an increased awareness of healthy eating and cooking among middle school students,” says Manus Penmets, senior vice president of university relations. “The Healthy Heritage Recipe Contest allows us to reach out to these younger students, many of whom are already passionate about food.”

Sponsored by the United States Potato Board, the contest encouraged seventh or eighth graders to submit an original recipe or a modified one of an old standard that reflects their heritage while adhering to general nutrition guidelines. Recipes had to include potatoes as one of the main ingredients. In addition to the recipe, each student wrote a 250-word essay explaining the origin of the recipe, why the recipe was selected, and any history related to the foods used.

Three winners were chosen: Cami Davis, from Charlotte N.C. Eastern region, for “Bubble and Squeak”; Mack Alderson, Western region, from Temecula, Calif., for “Porsha Shimizu,” and Nathan Nokokonczy, Southern region, from Wellington, Fla., for “Pagach.” Each will receive tuition scholarship certificates worth $5,000 per year, renewable for four years, which are applicable to future full-time enrollment at Johnson & Wales. In addition, the winners will be entitled to a “Chef for a Day” visit from a J&W chef instructor to their schools as well as a collection of prizes.

Vickie James, program director of HKC, says, “Our mission at HKC is to provide an adaptable school/community approach to educate, motivate, and link kids and adults to make healthy living a habit. The ‘Chef for a Day’ visits will bring Johnson & Wales chef instructors into the middle school classroom to talk about healthy cooking while demonstrating the winning recipes.”

—M.M.

PRACTICUM DIRECTOR PRESENTS TO POLICYMAGERS

Michael Downing, executive director of practicum properties, recently participated in the New England Obesity Control and Physical Activity Forum held by the New England Coalition for Health Promotion and Disease Prevention (NECON) and the U.S. Department of Health & Human Services. As a member of NECON’s Obesity Task Force, Downing presented findings to nearly 250 policy-makers and legislators in New England. A final draft of the plan will be presented to New England governors at their annual conference in September.

In his presentation, Downing stressed the need for education. He described a successful farmer’s market program in which vouchers for produce are distributed along with lessons on how to prepare food. Downing explained that when the vouchers were first introduced in Rhode Island, people did not take full advantage of them because they didn’t know what dishes to prepare with the produce—now they do.

Downing also stressed that the restaurant industry can make a difference by moderating portion sizes. From staff reports

Autocrat Coffee Field Trip

From left, Providence graduate student Mehdi Moutehiri, College of Business management student, Candace Fiontino, Rich Field of Autocrat Inc. and management students Jeff Specola and Brian Neal toured operations at Autocrat in Lincoln, R.I. as part of the college’s on-site training program.
Chicago Reception

J&W Alumni, staff, and faculty from across the country gathered together at the Sofitel Chicago Water Tower Hotel for a cocktail reception. The reception was held in May in conjunction with the annual National Restaurant Association Trade Show.

Right: Rebecca Young '96 introduces Melody Young, a future J&W prospect.

Left: J&W alumni take a moment to converse and pose for a picture at the Chicago reception.

Below: Brady Tillman '90 and Ocean Smith Peckett '80 smile for the camera.

President's Reception

Providence Campus President, John J. Bowen '77 hosted a reception for graduating students and their families the evening before commencement. It was an opportunity for students to celebrate their achievements with faculty and staff as well as learn about the Alumni Association and the benefits that it offers.

Linda Quack, a student assistant at the J&W Inn, helped with service for the May event.

Providence Campus President John Bowen '77, with friends and family of graduating students.

From left: Dennis Dimacevic Jr. '98, Gauthier Moore Jr. '95, and Dave Press '94, longtime friends and fraternity brothers, catch up at the reception at Restaurant Prov.

Providence Alumni Reception

The Alumni Council hosted an Alumni Reception during commencement weekend at the Providence Campus. This event welcomed the 2003 graduates into the Alumni Association and gave them an opportunity to interact with alumni from the 1960s to today.

Left, from left: Tony Nishikawa '88, Kristen Christiansen '94, and Derek Horman '01

Below: Bruce Block '79 and his wife, Lauren

Alumni Mentorship Program

The Department of Management in the College of Business hosted the Alumni Mentorship Program in April. Alumni were invited to speak to students about the importance of a college education and what employers are looking for from their hires.

From left: Edward C. Smith '88 of New England Financial, Philip S. Remalow '73 of Willis Group Holdings, Karen Konstan '94, 60 MAT of IRS Wholesale Club, Kenneth Ritchie of the Department of Management, Jacqueline Goal '78 of Blue Cross & Blue Shield of RI, Steve Elliott '02 of Woodfell & Reed Financial Services and Allison Boyra '00 of Samsite Corporation.
Christer Nedström: Sweden’s Radar Antenna

Instructor is expert on the European Union, the ‘World’s Greatest Peace Project’

By Cathy Sengel

Since the opening of J&W’s campus in Göteborg, Sweden, in 1993, Christer Nedström has been a valued instructor, both there and as a visiting professor at the Providence Campus, teaching strategic management, international business from a European perspective, and, most recently, about the European Union. A gentleman of aristocratic bearing, his perspective includes 20 years of experience within the Volvo Group where he rose to the office of senior vice president of headquarters and The Car Corporation, often focusing his attentions on the EU and its implications for the automaker’s growth strategies. From 1995 to 1997, he acted as a lobbyist to the union, concentrating on issues concerning information technology, the environmental problems of large cities and higher education in Europe, particularly at the university level.

In addition to the pure lobbying, I was serving as Stockholm’s ‘radar antenna’ in many areas that could have a long-term influence on the development of the greater Stockholm area,” Nedström says.

Given the opportunity, he speaks with a deep understanding of “The New Europe,” and considers it something of a mission to assist in bridging the gaps he sees in the limited knowledge of the continent—particularly in the United States—about Europe and the forces behind its reorganization.

“People think Europe is one solid, united continent, which it is not,” he begins in instruction. “It’s the most fragmented continent you can find—which is for better or worse. We have seen it so much lately—the Iraq conflict, the political splits—but at the same time, the mixture of background and culture is what gives strength to Europe.”

Change has been constant since the days of the Warsaw Pact, the creation of NATO and the fall of the Berlin Wall. Today’s Europe is no longer a Europe of nations, but a Europe of regions, he explains. Parts of the continent once isolated, now collaborate across national boundaries, gaining power from interdependence. Regions that have similar structures but are too small to develop on their own work together to tackle shared problems and challenges. Nedström points to regional environmental issues, being addressed jointly by Norway, Sweden, Finland and Russia, as examples.

“The driving vision behind reunification, however, is much larger than balancing power, he quickly stresses. “The main idea of bringing the nations together is not to make Europe commercially strong. Americans think that this is about the Euro and the dollar, but the first and constant goal is to secure peace. No one tells you that in America,” Nedström says adamantly. “This is the world’s greatest peace project.”

It was nationalism that caused the “wars,” he reminds the listener, tracing a tumultuous past that saw boundaries on the continent drawn, obliterated and redrawn repeatedly over the centuries. To understand the objections of France and Germany to recent U.S. military action in Iraq, non-Europeans need to view their actions in the context of history, he says.

“European politicians of today are old enough to have lived through the Second World War—seen big cities like Berlin, Dresden and Hamburg [Germany] totally in ruins,” he stresses. “No American politician has ever seen his or her hometown in ruins. They have seen two big buildings in New York, but compared to the experience of European politicians, that’s little. As dramatic as it was and as sad as it was, it’s not the same. You have to understand that Europe has another background. That’s why the feeling for peace is so important.”

Bringing new nations, particularly Eastern European nations, into the fold further lessens the threat of future armed conflict. With peace and stability as the foundation for the establishment of the EU, it is the second goal of reorganization to remain globally competitive in the newest world order, he explains. Nedström outlines a division of economic powers as he sees them evolving, with the EU—America—or two cohesively, NAFTA, Japan, Southeast Asia and eventually China as dominant players. All are vying for the same commodities: market shares, money for investments and intellectual capital.

“To make yourselves attractive to markets, to money, and to banks, this is global competition,” he says. “That is why Europe, as a major player, has to be financially, economically and intellectually strong. But that is the second goal,” he main- tains. “The first is peace. That along with bringing the best brains to Europe is our mission.”

There are obvious obstacles and challenges that lie ahead. The process of bringing in 10 new member nations will have implications for the entire structure. What began with a community of six European members will become a coalition of 25 representing more than 340 million people. With it a structure of governance will have to be devised. The EU has yet to formulate common foreign and defense policies. A committee led by former president of France, Valéry Giscard d’Estaing, is working on a viable constitution.

The issue of farm subsidies could play a pivotal role, in Nedström’s opinion. His wife of 42 years, Margareta, is co-owner of one of the 25 largest dairy farms in Sweden and Nedström speaks from both the perspective of a businessman and a farmer when he calls it the single most important issue facing the EU. Fifty percent of the Union budget is now spent on funding for farmers. With the addition of new members from primarily agricultural nations, equity will be a flash point.

“Afier the Second World War, every politician said, ‘My people will never starve again.’ We don’t have to have a very long memory to recall hungry people and dying kids, so we all subsidize our farmers, some more than others. But the current common agricultural policy does not work,” he says. To stay the course would be “disastrous.” In a nation like Sweden where only three percent of the population is involved in farming the matter has less impact than in others. “You have France with its grape farmers, its pork farmers, wine farmers, dairy farmers, fruit farmers—farmers are a powerful political group. It will take real civil courage on the part of politicians to say enough is enough, but it has to be done.”

Though the issues facing the union may be obvious, to predict the future would be foolhardy, he adds. “This is a process—an experiment that has never ever been tried before—to unify Europe. If we have managed already to get one common currency, I doubt we won’t be successful. We have all suffered all the horrors of the two world wars—some more than others—and have said, ‘Never again.’ That’s the cement that keeps us together. It’s a very exciting process, but nobody can predict the outcome.”

But even as European nations struggle to unify, the people of the EU will remain characterized by their differences. “What Americans need to understand is that we are Europeans by definition, but we are very different within the framework of being Europeans. We are not one homogeneous continent,” he says. “We’ll never lose our pride in being Germans or Swedes or whatever.”

Yet everything changes so rapidly. What was true yesterday is not always true today. Still, Nedström’s optimism is unflagging. “It’s an unstable world. It is full of peril and it is full of opportunities, but at least we Europeans can avoid going back to solving conflicts by killing each other,” Nedström says in conclusion. “It is the global dream.”

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Grilled Salmon with Roasted Red Pepper/Caper Butter

Peter Lehmuller
Norfolk Campus

4 salmon steaks
koshert salt
cracked black pepper
Old Bay Seasoning
flour
paprika
salad oil
lemons

For the butter:
4 ounces butter
2 ounces roasted red peppers (if using jarred red peppers, drain, rinse and dry the peppers), all skin and seeds removed
1 tablespoon capers, drained
Set the butter to room temperature. Chop the peppers coarsely. Place butter and red peppers in food processor, process to incorporate fully, scrape sides as necessary. Rough chop the capers and fold into butter, check seasoning. Spread the butter on a sheet of plastic wrap or parchment paper, roll into log, twist ends and refrigerate until needed. Slice into discs when ready. (Note: Butter can be frozen for longer storage; can be placed in pastry bag and piped with decorative tip to make rosettes.)

Sides

Steven Shipley
Providence Campus

Corn Bread
Makes 7 cups
1 cup flour
1 cup cornmeal
2 tablespoons sugar
1 tablespoon baking powder
3/4 teaspoon salt
1 egg
1 cup milk
1/2 cup melted butter
Sift the dry ingredients together. Combine the egg, milk and butter. Add the egg, milk and butter mixture to the dry ingredients only until combined. Pour out the batter into lightly greased cookie sheet pan. Bake at 350°F for approximately 20 minutes.

continued on next page

Grandma Rose’s Barbecued Pork Ribs

David Dawson
Denver Campus

Start sauce around 9 or 10 a.m.; start ribs around 11 a.m. and plan on eating by 2 p.m.

Sauce:
3/4 cup tomato sauce
3/4 cup apple cider vinegar
1 cup water
1 bay leaf
pinch of chili pods
1/2 minced onion
1/2 cup molasses
2 tablespoons celery seed
1-3 tablespoons tomato paste (enough to thicken sauce as desired)

Flavor with the following spices to taste—measurements given are only suggestions (Note: a true Carolina barbecue sauce has vinegar, celery seed and molasses as main ingredients; the rest act in supporting roles only): 1 teaspoon curry 3/2 teaspoon cloves 2 tablespoons Worcestershire sauce 1/4 cup brown sugar garlic chili powder
Add trimmed pork fat from ribs. Mix and bring to a boil; turn to low. Simmer for at least 30 minutes.

Secret tip: Taste the sauce repeatedly and adjust seasonings to taste.

Ribs:
2-3 country pork ribs per person.
A very meaty intentional miscut off the sirloin end of the loin; sometimesatty often with no bones, but very well marbled and delicious. Trimming larger pieces of fat will lessen flame up and that ugly black carbon build-up from the smoke and flames the fat can cause on the grill. Lay the ribs out on a piece of newspaper or a grocery bag. Lightly and deliberately sprinkle both sides of ribs with a pinch of each of the following spices:
kosher salt
fresh ground black pepper
paprika
granulated garlic
dill
curry
allspice
coriander
chili powder
thyme

Put ribs in your largest bowl or in the kitchen sink and toss gently with a small amount of oil—any type of oil but just a small amount (remember, those nasty flare-ups on the grill are from excess fats). Heat grill to very hot then clean the grate with a brush. Lightly oil the grate. With the bars still smoking, lay out the ribs with some space in between them (you might have to cook them in two batches) and turn the temperature down to medium. Mark well on both sides by placing ribs on the hotter spots of the grill—this will take at least five or six minutes per side.
Place in a roasting pan and coat evenly with barbecue sauce. Roast, covered, in a medium oven (or on the grill using indirect heat), until fall-apart tender, anywhere from 30 minutes to one hour. Baste if desired; add more sauce or liquid if needed.
Serve hot with more of the sauce.
Black Bean Salsa
Charles Busch
Charleston Campus

10 SERVINGS

3/4 cup cooked black beans, drained
1 mango, peeled and coarsely chopped
1/2 red onion, peeled and diced
1 jalapeno chili, washed, seeded and finely minced
3/4 cup fresh cilantro leaves, coarsely chopped
Juice of 2 freshly squeezed limes, strained
Salt and freshly ground black pepper to taste

In a non-corrosive bowl, combine all of the ingredients and mix well. Cover, and refrigerate for at least 1 hour, to allow the flavors to mingle. Bring to room temperature to serve.

Jalapeno Rice
10 SERVINGS

6 strips rendered bacon fat
1 medium onion, peeled and finely diced
2 jalapeno peppers, washed, cored and thinly sliced
1 red chilli pepper
1 teaspoon Spanish paprika
3 cups long-grain rice
1/2 quarts chicken stock, heated to a boil
Salt to taste

In an appropriate-sized saucepan, heat the bacon fat, add the onions and peppers, and saute until onions are translucent. Add the paprika, and saute for 1 more minute. Add the rice, and stir until it becomes golden brown. Pour in the stock, cover, and steam on low heat until the rice is tender—about 20 minutes. Toss together and season to taste. Serve immediately or hold at 140°F.

Vegetables

Andrew Hoxie
Charleston Campus

Cilantro Garlic Breaded Corn-On-The-Cob
Serves 12

2 ears corn
16 ounces butter, melted
6 tablespoons cilantro, chopped
4 cloves garlic, minced
2 tablespoons lime juice
3 cups dry breadcrumbs
salt and black pepper to taste

PREPARING THE CORN: Remove the husks and silk from the ears of corn. Bring a large pot of salted water to a boil and cook the corn until just tender. Drain the corn and allow to cool.

BREADING THE CORN: Combine the butter, cilantro, garlic and lime juice in a shallow dish. Place the breadcrumbs in another shallow dish. Roll the corn in the butter mixture and then roll the ears in the breadcrumbs to get an even coat.

GRILLING THE CORN: Preheat grill to medium high. Place the ears of corn on the grill and cook until golden brown, turning frequently. Season to taste.

Short Stack of Grilled Eggplant, Tomato, and Onion
Serves 12

Eggplant is delightful grilled. It should have a slight crust and be creamy inside. Be careful about overcooking and drying it out. Marinate (or brush with oil) only about 15 minutes before cooking otherwise the eggplant will absorb too much.

6 cloves garlic, chopped
3/4 cup flat leaf parsley, washed, dried, chopped
1/2 teaspoon Dijon mustard
Juice of 3 lemons

3/4 cup olive oil
2 eggplants, sliced into 1/2" rounds
12 slices tomato, 3/8" thick
12 slices onion, 1/4" thick
1/2 cup farmer's cheese, crumbled
1/2 cup balsamic vinegar reduced to about 2 ounces

MARBINATING THE EGGPLANT: In a blender or small food processor, process the garlic and parsley until finely chopped. Add the olive oil, lemon juice, and the motor running, slowly add the olive oil. 15 minutes before starting to cook, place the eggplant in the marinade, coating both sides.

GRILLING THE VEGETABLES: Preheat grill to medium high. Well oil the grid and place the onion on to cook. Scrape the marinade off the eggplant and place on the grill. When the onion is slightly browned, turn over, being careful not to let the slices fall apart. Flip the eggplant once it is golden brown. Place the tomato slices on the grill. Turn the tomato as soon as grill marks are formed. When the onions are slightly caramelized, the eggplant golden brown, and the tomatoes just heated through, remove from the grill.

ASSEMBLING THE STACK: On a serving plate, place an eggplant slice, a tomato slice, and top with an onion slice. Sprinkle the cheese over top and drizzle with a bit of the balsamic vinegar reduction.

CHEF’S TIP: Eggplants can be bitter. To remove the bitterness, drain out some of the moisture by salting the slices first.

Dessert

Michael Moskw
Florida Campus

Grilled Strawberry and Balsamic Parfait
Serves 4

2 pints strawberries, rinsed, hulled and left whole
8 teaspoons aged balsamic vinegar
1 pint vanilla bean ice cream

Preheat grill to medium heat or if using charcoal briquettes wait until briquettes are well burned with a heavy ash.

Place dry whole strawberries over direct heat and grill for 3-5 minutes or until berries just begin to soften and retain grill marks. Quickly turn once to lightly grill second side.

Prepare 4 parfait glasses by placing a small scoop of vanilla ice cream in the bottom of each glass. Remove strawberries from grill and place 2 or 3 immediately into the parfait glasses and drizzle with one teaspoon aged balsamic vinegar. Add a second scoop of ice cream and gently press down onto first layer of berries and ice cream. Top with several more berries and drizzle with second teaspooon of balsamic vinegar. Serve immediately.

Parfaits may be topped with whipped cream if desired.

Grilled Strawberry Shortcake
Prepare shortcake biscuits, split into halves and grill each half along with strawberries. Place bottom onto serving plate, top with grilled berries and whipped cream and drizzle with balsamic vinegar. Place top of biscuit on next and garnish with more berries, cream and balsamic.

Tips on Grilling Fruit

Frequently overlooked as a candidate for the grill, fruit can be made sensational with just a few minutes of grilling time. The flavors become so intense that they are great all by themselves, the simpler the recipe, the better. Coat the fruit very lightly with flavorful canola oil, light olive oil, or butter. Use a medium heat grill and cook until hot and grill marks appear. Large pieces can be placed directly on the grill. Smaller cuts can be skewered. Most any fruit can be enhanced on the grill but here are some that do very well:

Apples: Core, peel (optional), slice. Baste with butter and sprinkles with cinnamon. Rings will cook in about 6 minutes.

Apricots, nectarines, or peaches: Cut in half and discard the pits. Place on skewers and baste with butter and some maple syrup. Grills in about 4 minutes. Take this a step further: after grilling, remove the skin (it should come right off), and toss into a blender with a bit of melted butter, brown sugar, and cinnamon. Serve over vanilla ice cream.

Oranges and other citrus fruit: Leave the peel intact. Cut or slice fruit into pieces about 3/4" thick. Thread onto skewers. These will cook in about 10 minutes.

Pear: Peel and cut into quarters. Remove the seeds and core. Thread onto skewers and grill for about 6 minutes.

Pineapple: May be the fruit that improves the most with some grilling. Remove the skin and cut into either rings or pieces, approximately 3/4" thick. Remove the core. Brush with a bit of butter and cook about 6 minutes.

Strawberries: Core and place on skewers. Baste with a very little amount of canola oil. Grill for about 4 minutes. Serve with a splash of balsamic vinegar.

—Andrew Hoxie, Charleston Campus
Speakers remind Class of 2003 of the values of creativity, humility and tolerance

By Cathy Sengel

Everything they need to know in life they heard at commencement: be creative, be humble, set goals, contribute, be tolerant, don’t criticize, cherish family, honor dissent, and especially be kind, be kind, be kind. In Colorado and Florida, Virginia, South Carolina and Rhode Island, the messages delivered to the 89th class to graduate from Johnson & Wales were about building self to build humanity. At a time when upheaval in world politics and a flailing economy lend widespread uncertainty to the paths graduates face, speakers focused less on the skills necessary to achieve career success, and more on those indispensable to peace and peace of mind.

“Priceless” was the word punctuating more than one speaker’s oration on the transcendent values of a Johnson & Wales education and the virtue of facing down challenge.

“Don’t be afraid to fail. It is the thing that paralyzes most people today,” Rhode Island’s Gov. Don Carcieri told the 3,363 graduates at morning ceremonies at the Providence Campus, quoting Henry James to underscore the worth of kindness—to family, friends and community.

Christine Boudreau ’03, student speaker for the occasion, tallied up her costs for four years of education and produced a tab of $74,000 for tuition, $3,000 for books, $5,900 for pizza and $1,900 for parking tickets. Telling her fellow graduates to look beyond the promise of future incomes to the true benefits of an education: life skills, contacts, higher levels of reasoning and opportunities, Boudreau reminded them that “optimism is central to all achievement...There’s always a silver lining, but if you don’t look for it, you won’t find it.”

Look to history, as well, William Hybl ’03 HDR, chairman and CEO of El Pomar Foundation, told Providence’s students from the College of Business, The Hospitality College and the School of Technology: Drawing on Ulysses S. Grant and Abraham Lincoln as examples of men who objected to their nation’s battles only to go on to be great leaders, Hybl, the president emeritus of the U.S. Olympic Committee and former representative to the United Nations, urged them to honor those who raise unpopular opinions and more importantly, engage in the dialogue.

“There is no free in freedom. Be opinion leaders,” he challenged. “Have tolerance for your fellow man, for your fellow
woman. They deserve to be heard. You deserve to be heard.

"History is filled with examples that things do change," Hybl added in encouragement. "Don't fall prey to those who suggest the future is grim."

Bittersweet was closer to the overriding emotion at the Charleston Campus where the tragic loss of a classmate and thoughts of consolidation with the new Charlotte campus, foreshadowed the end of an era. "It's one of the last graduating classes, which makes it really special," said Bart Maldonado '03, this year's class speaker. He reminded graduates to be proud of what they do in serving others. "You are helping others escape from reality, and take a break from the stress of their busy lives."

Richard Elliott '03 HDR, president and owner of Maverick Southern Kitchens, elaborated. "You can cause your guests to feel good only if you feel care and have concern for them. It is the simple concept of hospitality."

A former trial lawyer who sits on boards as diverse as those of the Charleston Symphony and the Cardiovascular Institute of MUSC, Elliott championed involvement as a contribution to a larger whole. "We in the hospitality industry have a lot to bring to the table in community affairs. Our customer satisfaction training helps us to be more tolerant and accommodating of the needs and opinions of others... I urge you to find a community need or activity that suits you and do it. Whether it is the Chamber of Commerce, or United Way, your church, or community association, or the nearest school, it can benefit greatly from your special abilities, and you will be richer for it.

To honor Glenn Krausser, a 21-year-old graduating senior who was killed in a traffic accident on May 9, all graduates, faculty and staff wore blue ribbons at commencement. Krausser's family lined the front row and his degree in hotel management, awarded posthumously, was presented to his parents, Glenn Krausser and Joanne Ryan.

Further north at the Norfolk Campus, a chilly wind and the threat of rain were no match for the sunny excitement of festivities for the 293 celebrating caterers and food service managers enriching the workforce. "We weekend and evening students already lead very full lives, working anywhere from 60 to 80 hours per week. We are full-time mothers and fathers; we have our own businesses; we—or our spouses—are in the various branches of the military. And some of us have had to interrupt our education here at J&W due to the recent events in the Middle East," Tracey Wright '03 AAS gave voice to the experiences of many of her fellow classmates in continuing education. "And the bottom line is that we did it all because we love food," she added.

"While we may have taken different paths to get to this day and we will inevitably take different paths after today, one thing was the same for all of us and that is our continuous love for culinary arts," seconded Timothy Ducharme '03, a food service management major representing the campus' day students. "At this moment we are all equals, but what sets us apart is what each of us does from now on. Remember success is limited only to what we strive to be."

No matter what graduates strive to be, "You need to learn humility," was the advice Chef Michelle Bernstein '94, '03 HDR offered as her contribution to their future's recipe. "Some seem to think that the bigger the ego the better the chef. I feel people with smaller egos and great humility can help us grow to be great." A former Alvin Alley dancer, and now executive chef at the acclaimed Azul at the Miami Mandarin Oriental, Bernstein is also the co-host of The Food Network's "Melting Pot".

"My passion gets me wherever I want to go," Bernstein told her audience underscoring that it takes experience to spic the ride. "I knew discipline and hard work from my years as a dancer—but you have to love it, eat it, flavor it. Live well, travel, pick up everything you can along the way."

The way was paved for Denver's 560 graduates by the wall of a bagpipe that ushered their procession at that campus through the Benefactor's Garden to a packed Whaley Amphitheatre, adding a timeless formality to the occasion.
"It's not the numbers that graduate. It's the caliber of the students that matter," said Chris Ashcroft '03 HDR, executive vice president of human resources for Compass Group North America. "Life, for me, has been about luck. Some good, some bad. It has been about choice. Again, some good, some bad. But mostly, it's about the people who I've shared my life with.

"I'd advise you to not forget this ingredient to success," he continued. "Have a passion for quality and an unwavering commitment to take care of your customer." At afternoon ceremonies for the 1,285 students from the College of Culinary Arts in Providence, passion and flare marked the theme and tone set by Galloping Gourmet Graham Kerr '03 HDR that included a lecture on the sex lives of salmon and the bear at the top of the falls. "Be salmon swimming upstream with passion, not cod flip flopping with the tide," he implored graduates. Amusing metaphors aside, Kerr, whose latest television series, "The Gathering Place," presents healthy food alternatives and a focus on quality of life, introduced a deadly undercurrent to the demands. "Considering a career in the Air Force medical service, Lt. Col. Vavala, with degrees in subjects ranging from medicine and education to literature and psychology was enlisted to teach anatomy and physiology at Johnson & Wales College in 1973. He signed on as adjunct faculty and within a short time his reputation as a scholar drew the attention of John Yena, at the time the vice president and dean of the college, and he was elevated to instructor of humanities on permanent faculty. When the college initiated the Veteran's Introductory Program (VIP), a remedial program to bolster the level of basic education for returning Vietnam veterans to retrain them for employment or college, Vavala was promoted to associate dean of adjunct faculty and then dean of faculty responsible for more than 450 mostly adjunct members. Later, he was made chairman of culinary arts, responsible for elevating academic standards. It was Vavala, with his background in medicine, who first initiated a culinary nutrition program. By the time he retired 10 years ago, he had taught environmental science, medical terminology, psychology, social psychology, sociology, English, reading, and communication skills.

"He's a master teacher." He taught auditorium-size classes here--particularly in nutrition and he kept the students spellbound because he knows his stuff and teaches in an entertaining way," says Dr. Yena, now University President.

During Vavala's time at Ellington Air Force Base in Texas, he worked toward first a master of education degree and then completed a dissertation on the origin of universities and degrees for his Ph.D. — a topic assigned by his professor. "That changed my life from then to this day," he says in earnest. "In the serendipity that often moves destiny, Vavala crossed paths with His Imperial Highness Prince Don Francisco Amoroso di Agnina, high patron of the Compass Group in Rome. Established by the emperor Constantine the Great on Palentine Hill in Rome before 350 AD, the school grew in offering and status to become the world's oldest university. The prince, high patron of the dynastic institution by bloodline, suspected that Vavala, son of Italian immigrant parents, with his quiet, scholarly dignity, came from nobility. Unbeknownst to Vavala, his genealogy was researched and the prince proved correct. Having established that Vavala bore the necessary lineage to assume a role in the university's administration, the prince titled the Rhode Island native Marquis of the Royal Throne of Savoia, and installed him as magnificient rector and president of Compass University. Vavala, whose tenure has included an audience with Pope John Paul II, presides over the university which confers honorary degrees and university titles, and conducts seminars, symposia, conferences and lectures. Johnson & Wales serves as its host in the U.S.

Vavala retired from HW in 1995, but continues to officiate at all Providence commencement ceremonies. A self-taught vocalist, who sang from his childhood in local churches, and started and directed a choir in the Air Force, it seemed only appropriate he combine that and his years of instructing in Latin recitation in the Air Force, to bring a unique element to graduation ceremonies.

"Domic Vavala is a colorful personality, precise, particular and the consummate academician," Dr. Yena adds. "And a good loyal member of the Johnson & Wales family" — a family to which he brings not a small amount of nobility.
A busy year brings new initiatives and an election brings new members to the alumni council

By Sheri Ispir

On July 1 Christine Mancuso '97, '99 MBA stepped into the role of president of Johnson & Wales University’s Alumni Council. Mancuso moves up from vice president, replacing Bryant Currie ’92, '94 MBA, who made significant contributions as president in many areas including multicultural relations and the reorganization of the council.

Mancuso will lead the alumni council as it strives to achieve several strategic goals developed in conjunction with the alumni relations team. The council will build on its work of the past year when it concentrated much time and effort on identifying ways in which the University can reinforce and strengthen its relationship with alumni. This included assessing the interests and concerns of the diverse populations of alumni, and formulating the strategic plan of initiatives regarding reunions, volunteer programs, chapter development and building an international alumni network.

At the alumni council meeting in May, council members presented their research to support their proposals for the initiatives. Already, the committee on reunions headed by Lee Lewis ’99, the council director of events, has been working closely with the Providence Campus alumni relations office in planning the first ever reunion for all classes during homecoming weekend at the Providence Campus. The date has been set for Oct. 11. Once this initiative has been successfully launched at the Providence Campus, it will then be incorporated during homecoming activities at all campuses.

The second initiative on volunteer programs, spearheaded by Kevin James ’93, ’98 MBA, the council director of programs, involves providing alumni with a series of programs that will allow them to interact not only with fellow alumni, but also with current students. Alumni from many classes and living in many areas have expressed interest in participating in events such as community service programs. To make these programs accessible to as many alumni as possible, the manager of alumni relations at each campus will create a number of opportunities each year to mix and mentor in their regions.

Chapter development has been a top priority of the council this year. A general plan has been established by the chapter committee with the guidance of George Gousie ’76, ’00 HDR, council director of communications, and Lori Zabatta ’95, council advisor and manager of alumni relations in Providence. Chapter programming will concentrate in four areas—career networking and professional development; opportunities for alumni to get together at sporting and cultural events; chances to participate together in community service activities as well as University admissions events and student activities, and life enrichment programs such as retirement planning, savings workshops, etc. The first chapters will be established in conjunction with the managers of alumni relations at each campus: Providence, Charleston, Norfolk, Florida, Denver and Charlotte.

The last initiative focuses on building a stronger network of international alumni and is being headed by Joel Arvidson ’93, international representative for the council. In order to have an alumni association that truly incorporates the multicultural characteristics of our graduates from around the world, Arvidson is working with the office of University alumni relations and the alumni career services team. The University and the council are making a concerted effort to identify the talent and perspectives of international alumni from around the world. The result will be a global career network of alumni professionals who can offer career advice, cooperative education opportunities for students and employment offerings to graduating students and fellow alumni.
Christine Rogowska ’96 and John McGhee were married in Tamworth, N.Y., on May 6. From left, on the balcony of the Mayflower Hotel: Carol Bohm, Karin Wootton ’99, Kristin D’Amico ’97, Meghan Higgins ’98, Christine, Jessica Adumah ’96, Steven Domestach ’99 and Krista Domestach ’99 gathered at the celebration. Following a honeymoon in Hawaii, the couple is living in White Plains. Christine is a marketing manager at Cisco Systems in Mountain View.

Marry Sills-Nelson is the front desk manager at Walt Disney World in Lake Buena Vista, Fla. She lives in Westport.

David Shaffer is a garbage man for the Edgewood Country Club in Phippsburg.

Gerald Sowinski recently accepted a position as a senior staff officer, human resources, assistant for Barnes & Noble in Dallas, Conn. In his free time, he enjoys the outdoors.

Laureen Smith-Skeela is a payroll administrator for the University of Virginia in Charlottesville, Va. She lives in Richmond.

Karen Stankiewicz is a human resources manager for Togo State Bank in New York. She lives in Cheektowaga.

Michaela (Benedick) Donn is a reverse manager for the Hilton Myrtle Beach in South Carolina. She and her husband live in Myrtle Beach.

Amy Dolph-Oliver is a management consultant for Corporate Staff Solutions in South Carolina. She and her husband live in Myrtle Beach.

Paul Fierolito is the general manager for Wayne’s Cafe & Market in West Hempstead, N.Y. He lives in Woodside.

Lafayette Ford is a head wine buyer for Morgan Stanley in Providence, R.I., where he also lives.

Michael Graupmann is a district manager for Jimbo’s Market in Jacksonville, Fla.

Caroline Habraken-Gatell is the owner for La Provence in Raleigh, N.C., where she also lives.

Amy (Sheffield) Richards and Ron Richards are proud to announce the birth of their baby boy, Jordan, on Sept. 15, 2002, in Charleston, S.C.

2001

Nick Abraham MBA is a senior business consultant for BBG Global Services in Edinburg, N.J. He lives in North Brunswick.

Alejandro Andraliev is a leader’s club consultant for the Superior Hotels of the World in New York. She lives in Brooklyn.

Zachariah Bell recently ventured south with New York celebrity chef, Daniel Boulud, to open an outdoor bar in Miami Beach, Fla. Zachariah is the executive chef at the new Caule Bistro, housed in Palm Beach’s Boccaïo Restaurant.


Holly Craner is an electronic transaction service manager for the WV/Byrnedale Group in Irving, Texas. She lives in Coppell.

Mike Dickerson was recently promoted to director of infection control and technology for the Tidewater Lodge Group.

Paul Diemann is working in the loan department for First Mountain Bank in Big Bear Lake, Calif., where he also lives.

Anne Dure is a travel coordinator for WORLDTRAVEL, BTI in Wisconsin, R.I. She likes the outdoors.

Jesse Hartman is an associate business manager for Deymon Associates in Grand Rapids, Mich. He lives in Howell City.

Allison Hoffman currently works at Walt Disney World in the risk management department. She lives in Orlando, Fla.

Bill Knopp is the general manager for Sodexo at the Medical School in Chicago. He and his wife live in Oshkosh.

Joseph P. Laporte is executive chef at Fair Oak Farms in Farmingdale, N.Y., where he and his wife live in Babylon.

Nicole LeFevre accepted an position at the Radisson Hotel Boston located in downtown Boston as business travel sales manager. Nicole was formerly employed at the Radisson Union Hotel in Atlanta, Ga. She lives in Southlake, Texas.

Jason Leonow recently accepted a position at Tidewater of the Club in Norfolk, Va. He resides in Virginia Beach.

Joseph LeSourd accepted an position at University Park in Wayne, N.J., where she also lives.

Lara (Furrer) Brown and David are proud to announce the birth of a baby girl, Canon Daniel, on April 26 in Portland, Ore. Carmen has her master’s in child birth.

Craig Lotz and Carolyn (Shaw) Lotz recently welcomed their son, Liam Marie, arriving February 1. The family resides in Morristown, N.J.

Emeril Morton, a fish-n-chips native, is owner/chef of Chez Rose Restaurant & Catering in the Village of Islamorada (Florida style and gulf style), and chef of Emeril’s Delmonico in New York City. Bill Portera recently accepted a position as provider contracting representative at University Hospitals Health System in Cleveland, Ohio.

2002

Carolyn (Yoder) Bobbink and Robert Bellet are proud to announce the birth of their baby boy, Ira William, born Jan. 29, 2002, at Northeast Community Hospital. He is currently a step-one-at-home-year-old and enjoying every minute.

Mark Brunsell is the executive chef for Violet’s Restaurant in Portland, Ore. He and his wife live in Beaverton.

Stacee (Bienerstein) Waddell is fund raising for events and special sales coordinator for Waddell & Reed in Buffalo, N.Y. She and her husband live in Buffalo.

Arlington Vidame is a chef at Speedyeps Tavern, a casual eatery with live entertainment and dancing. In Dahlia, Ga.

Kara (Marshall) Yost is an assistant director of academic support services at the University of Maine. She and her husband live in Orono.

1998

Anthony Alexander is a courier, handler, and ramp agent for Federal Express in Raleigh, N.C.

Holly (Hanks) Armstrong and her husband announced the birth of their daughter, Lila, Aug. 16, 2002, in Newport News, Va. She lives in Richmond.

Laura (Mohlen) Cash is the kitchen manager for ARAMARK at the University of Virginia in Charlottesville. She and her husband live in Waynesboro.

Erlin Charbonneau is a registered dietitian for Just say Yes to Fruits & Vegetables in Rochester, N.Y. She and her husband live in Rochester.

Stephen Zemek is a chef at the University of Virginia in Charlottesville; he and his wife live in Waynesboro.

Laura (Smith) Mount is an assistant professor for VaTech in Blacksburg. She and her husband live in Blacksburg.

Ron-Dane Morgan is an assistant professor in the department of Psychology at the University of Virginia. He and his wife live in Washington, D.C.

Cybil (Smith) Martell and Steven L. Martell were married June 29, 2002, in Wayzata, Minn., and live in Minneapolis. Cybil is the store manager for The Children’s Place in Bloomington.

Kelli (Smith) Marchman ’98 and Jeffrey A. Hite were married June 29, 2002, in Rowlett, Tex., and live in Alpharetta, Ga. Kelli is the store manager for The Children’s Place in Alpharetta.

Charles Antonelli MS is a financial analyst for Electric Boat Corporation in Groton, Conn.

Baran (Bazin) Ramat and Laura Ferini are three of the new professors at the University of Virginia for the 2002-2003 academic year. They have been here since Fall 2001. Ramat arrived in August, 2002, from the University of Michigan in Ann Arbor, and Ferini arrived in September, 2002, from the University of California in Berkeley.

Robert Luthy is an assistant professor of Psychology at Harvard College in Cambridge, Mass. He and his wife live in Cambridge.

Karl D. (Cady) Cook III is a professor of Anthropology at the University of Virginia, where he teaches and lives.

Kevin Fallow is a branch manager for Citizens Bank in Waynesboro, Pa. He and his wife live in Waynesboro.

2003

Laura Wilford recently opened a full service bakery called Baked Donuts in East Greenwich, R.I., where she also lives, and is planning to open a second in the upcoming months.

Heather Wilken is an account executive for Winning Strategies Advertising in Marlborough, Mass., where she lives.

Eve (Downes) Wilcox is the sales manager for Onzo in Washington, D.C., and her husband, Sean Wilcox ’98, in assistant food and beverage manager for Market Street Grill & Cellar on Nantucket. The couple live in Booth.

2004

Carolyn Anthone MS is a financial analyst for Electric Boat Corporation in Groton, Conn.

Ramón (Ramirez) Ibarra and Laura Ferini are three of the new professors at the University of Virginia for the 2002-2003 academic year. They have been here since Fall 2001. Ibarra (Cayman) ’99, VU MBA; Christine Manus ’91, VU ’95 MBA; Chris McNeil ’90, ’94 MBA; Hameed Khan ’87, VU MBA; and Elizabeth Stearns ’87, VU MBA.

Sarah Blanton is the general manager/owner for Hays’ Restaurant Council in Crown, Ky., where she lives.

Rajpal Hernandez and his husband announced the birth of their twin boys, Alexander and Christopher Clero, on January 30, 2002. Rajpal is program manager for family relations at Revenue Management Systems in Richmond, Va.

Robert Luthy is an assistant professor for VaTech in Blacksburg. He and his wife live in Blacksburg.

Ron-Dane Morgan is an assistant professor in the department of Psychology at the University of Virginia. He and his wife live in Washington, D.C.

Tariq Harris is marketing manager for Flextronics Ireland, Boardwalk Group, LTD, a subsidiary of Panasonic, in New York, N.Y., a member of the board of management team. He also has been the launching manager at the Trump Plaza Hotel and Casino.

Tanya Harris is marketing manager for Flextronics Ireland, Boardwalk Group, LTD, a subsidiary of Panasonic, in New York, N.Y., a member of the board of management team. He also has been the launching manager at the Trump Plaza Hotel and Casino.

Kim (Dunlap) Lewis is a food service manager for Watson Management in Boston. She and her husband live in Newton, Mass.

Xiao (Sun) Liu MBA is the director of the China-United States Foundation, which is promoting the Chinese study in the United States. She lives in New York, N.Y.

Jennifer Price is a freelance writer for China Business Review, where she lives.

Tina (Wang) Qian is a senior research associate in the Kauffman Center for Entrepreneurship, where she lives.

Jennifer Price is a freelance writer for the China Business Review, where she lives.
2000

Spencer Brandwein is the president of Brandwein Insurance Agency, in Mahwah, N.J. He sits in Tall Lake City, N.J.

Tyler Brandwein is the general manager for the Empire Restaurant in Providence, R.I. He lives in Warren, R.I.

Glenda Dexter ELD was recently chosen as principal of Quaker Hill Elementary School in Wakefield, Conn. from a field of 41 applicants. She was previously assistant principal of the largest elementary school in the state and was named Teacher of the Year in 1996 when she taught elementary school.

Karen McGinn’s law firm is also located in the city of Manhattan at 250 W. 55th St., New York. She lives in South Boston.

Anthony McNamee is the associate director of the Providence College Journalism Institute, where he also lectures.

Wade Sexton recently accepted a position as executive chef at Banana Farm, a small and outdoor restaurant in Providence. He has been in the hospitality business for over 20 years. He lives in Providence.

Michael Weber is the prepared food team leader for the Whole Foods Market in Providence, R.I. He lives in Westerly, R.I.

Matthew Weil is the catering manager for Atrium 2000 at the University of Rhode Island.

2001

Ashish Bhau is the guest service manager for Williams College in Northhampton, Mass. He lives in Northhampton.

Inkove Sesay is a sous chef at Peking in Providence, R.I. He lives in Providence.

Terry Allen is a pastry chef at Fig & Olive in Providence, R.I. He lives in Providence.

John Mitchell was recently promoted to corporate chef at Fig & Olive in Providence, R.I. He lives in Providence.

John Mitchell recently accepted a position as a chef at Restaurant Lamoure in Providence, R.I. He lives in Providence.

Caterina Zucca recently opened a position as a sous chef at The Providence Grill in Providence, R.I. She lives in Providence.

IN MEMORIAM

Debra M. Tenzer ’93
May 19, 2003

Susan T. Phillips ’83
June 26, 2003

Stephen P. Johnson ’79
February 15, 2003

Richard Norman Driver ’01
July 1, 2003

Gary R. Fortin, Jr., ’96
April 1, 2003

Darryl E. Pollard, Sr. ’94
June 17, 2003

Michael Henry Hillyer A. ’99
April 3, 2003

Faculties Notes

John & Wales professors and chefs make a difference in their communities and out in the world. The following is a brief summary of some of those contributions.

Charleston

Karsten Kehler traveled to Osaka, Japan to participate in hands-on Japanese Cooking demonstrations at Tsui Culinary Institute.

Florida

Jim Lyle ’77, ’94 MBA was recently elected to the Executive Committee of The Greater New Haven Chamber of Commerce and will serve as secretary this year.

Jack Rose was awarded an Honorary Life Membership Award by DECA. This is the highest award DECA bestows on an individual. Nominees are recommended by a state association, then approved by an appropriate DECA committee, and the board of directors.

Jim Anderson has published a suspense thriller, “Finders Keepers.”

Rena Mohammed ’88, ’94 MBA, general manager of the Johnson & Wales Inn, was honored as the 2002 Seekonk Businesswoman of the Year by the Seekonk Kiwanis Club.

If you would like to contact a faculty member by e-mail, faculty addresses use the first initial and last name—for example, fyj@jw.edu.

Michael Moskwa was nominated “Educator of the Year” by YAF. He was also elected to the Executive Committee of the National Board of Directors of the AWF.

Reece Darman is the host of a talk show addressing issues in South Florida called “Miami & The Five Linx,” which is sponsored by Johnson & Wales University’s Florida Campus.

Michael Dowling ’81, executive director of practicum programs at Johnson & Wales University, has been named president of the New England Internship Association (NEIA). Associate Professor George O’Pailen ’81, ’88 MS won third place in a field of 20 teams from all over the world at the 17th International Matsumoto Ice Canoe Festival Competition in Matsumoto, Japan. O’Pailen’s teammates in the competition was alumnus Louis Manzoni ’99.

Rick Kiefer is the director of the College of Culinary Arts at the Providence Campus, and will serve as secretary this year.

In 2002, Alcya Acquafresca was appointed to the executive committee of the American Culinary Federation. She is currently the president of the Rhode Island Affiliate of the American Culinary Federation.

2002

Jodie Lewicki is a pastry chef at Fig & Olive in Providence, R.I. She lives in Providence.

Steak ’n’ Bake in Providence, R.I. is located in the heart of downtown Providence. It was founded in 1949 by John T. and Pauline Reaves.

Carlo Contro co-head chef at The Providence Grill in Providence, R.I. He lives in Providence.

Comal Yucateco is a business analyst for MBI Sanofi-Flour in Seekonk, Mass. He lives in Seekonk, R.I.
Stay in Touch

To learn more about alumni programs, services and events in your area, please contact the representative at the campus closest to you.

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For further information call 1-888-JWU-ALUM or e-mail alumni@jwu.edu.

Visit the Alumni Web site at http://alumni.jwu.edu for information on:
- online alumni directory
- job postings
- alumni Yellow Pages
- transcripts
- events calendar
- classnotes

To submit your information to the J&W Alumni Web site, go to http://alumni.jwu.edu.

Please fax this form to M. Cammody, classnotes editor, at (401) 598-2231; or mail to Classnotes, J&W Magazine, Office of Alumni Relations, 8 Abbott Park Place, Providence, RI 02903. No phone calls, please.
September 5–8  Opening Weekend, registration and orientation, all campuses
September 8–12 Welcome Week, Denver Campus
September 9  Convocation Ceremony for Class of 2007, Denver Campus
September 9  Annual Community Leadership Day, Denver Campus
September 20  Alumni Reception, Florida Restaurant Show, Orlando
September 25  Alumni Reception, Charlotte Shout, Charlotte, N.C.
September 25  Job Fair, Denver Campus
September 29  Emeril Lagasse Golf Tournament, Providence Campus
October 3–5  Family Weekend, Charleston Campus
October 8  Career Conference, Opening Reception, Providence Campus
October 9  Career Conference, Providence Campus
October 10–12  Family Weekend, Norfolk Campus
October 11  All Class Alumni Reunion, Providence Campus
October 11–12  Homecoming and Family Weekend, Providence Campus
October 12–13  Governor’s Symposium—ACF Colorado State Conference, Denver Campus
October 13  Alumni Fishing Tournament, Norfolk Campus
October 15  Alumni Reception, Florida Campus
October 16  Career Conference, Florida Campus
October 17–19  Homecoming and Family Weekend, Denver and Florida Campuses
October 20  Career Conference Alumni Reception, Charleston Campus
October 21  Career Conference, Charleston Campus
October 31  Alumni Halloween Party, Florida Campus
November 10  N.Y. City Alumni Reception, Waldorf-Astoria
December 5  Alumni Toys for Tots Drive and Reception, Florida Campus
December 8–12  Winter Week, Denver Campus
December 13  Hanging of the Greens, Denver Campus
January 24  Renaissance Masquerade Ball, Florida Campus

For information on the above events contact the manager of alumni relations at the campus nearest you. You can also find these and other alumni-related events on the alumni Web site: http://alumni.jwu.edu