

1992

## Culinaire 1992

Johnson & Wales University - Norfolk

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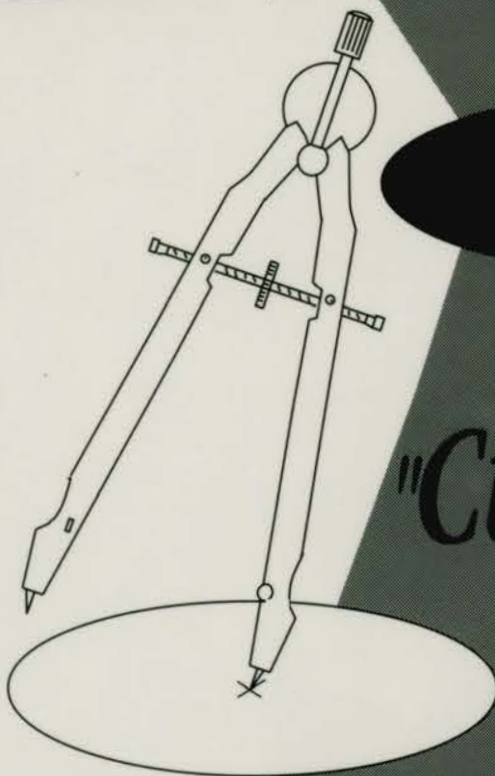
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1992



"CULINAIRE"

JOHNSON  
&  
WALES  
UNIVERSITY







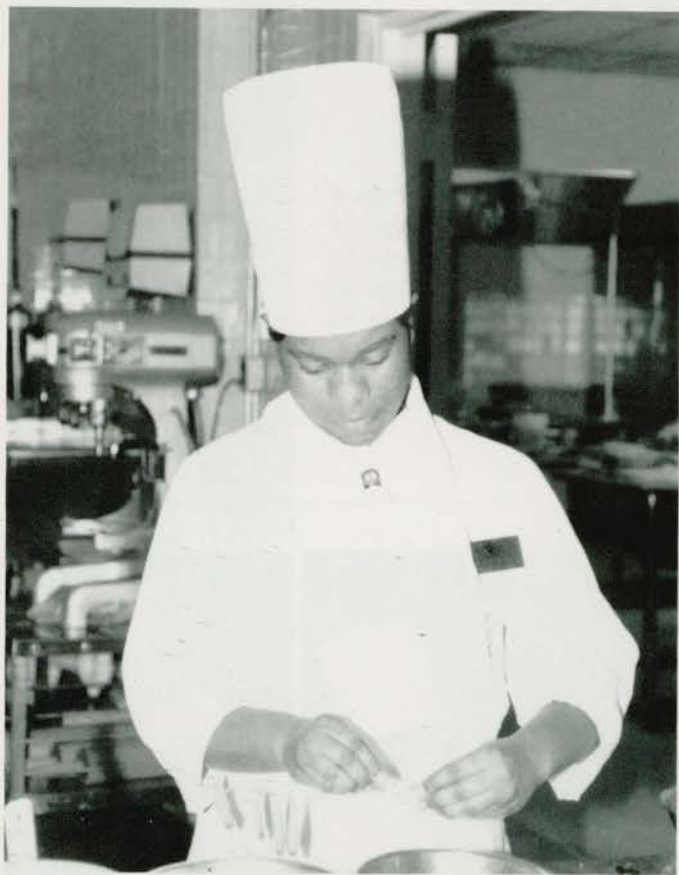
# The Pieces of the Pie:

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The Full Circle .....	Page 60

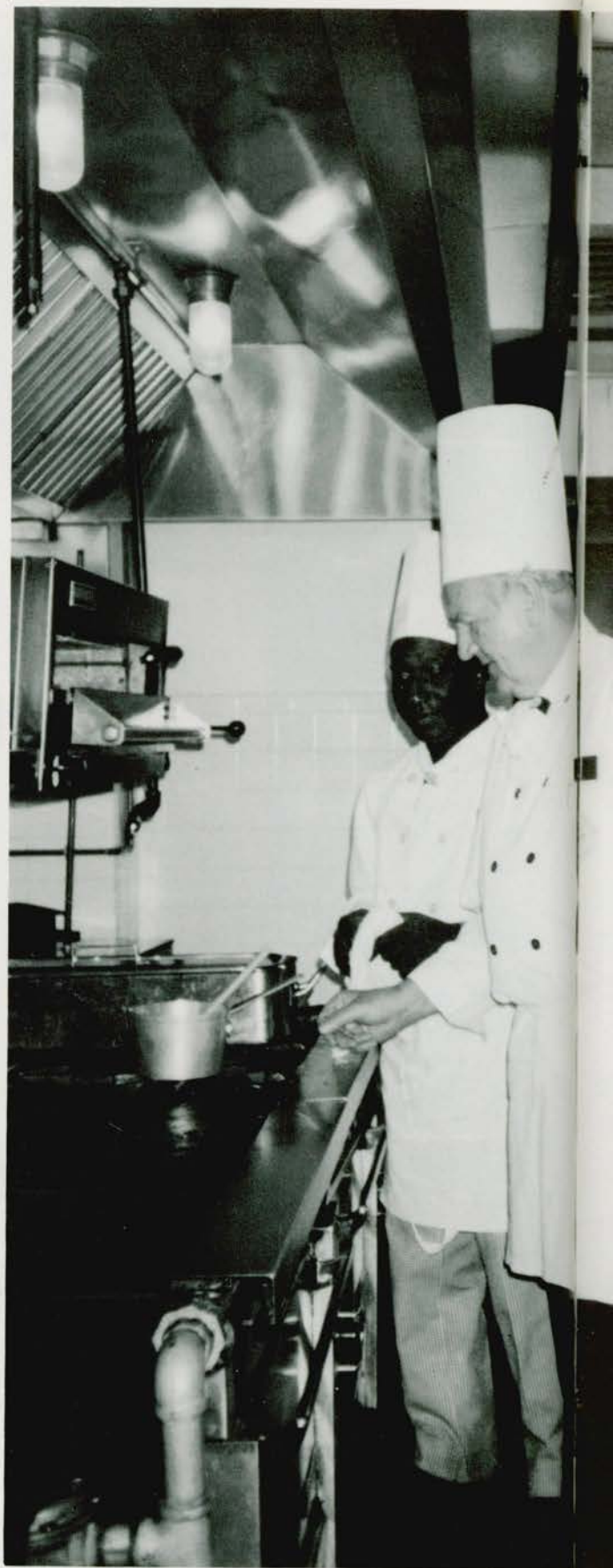


Chef Ted Kristensen instructs Reggie Bowers during an International Cuisine class.

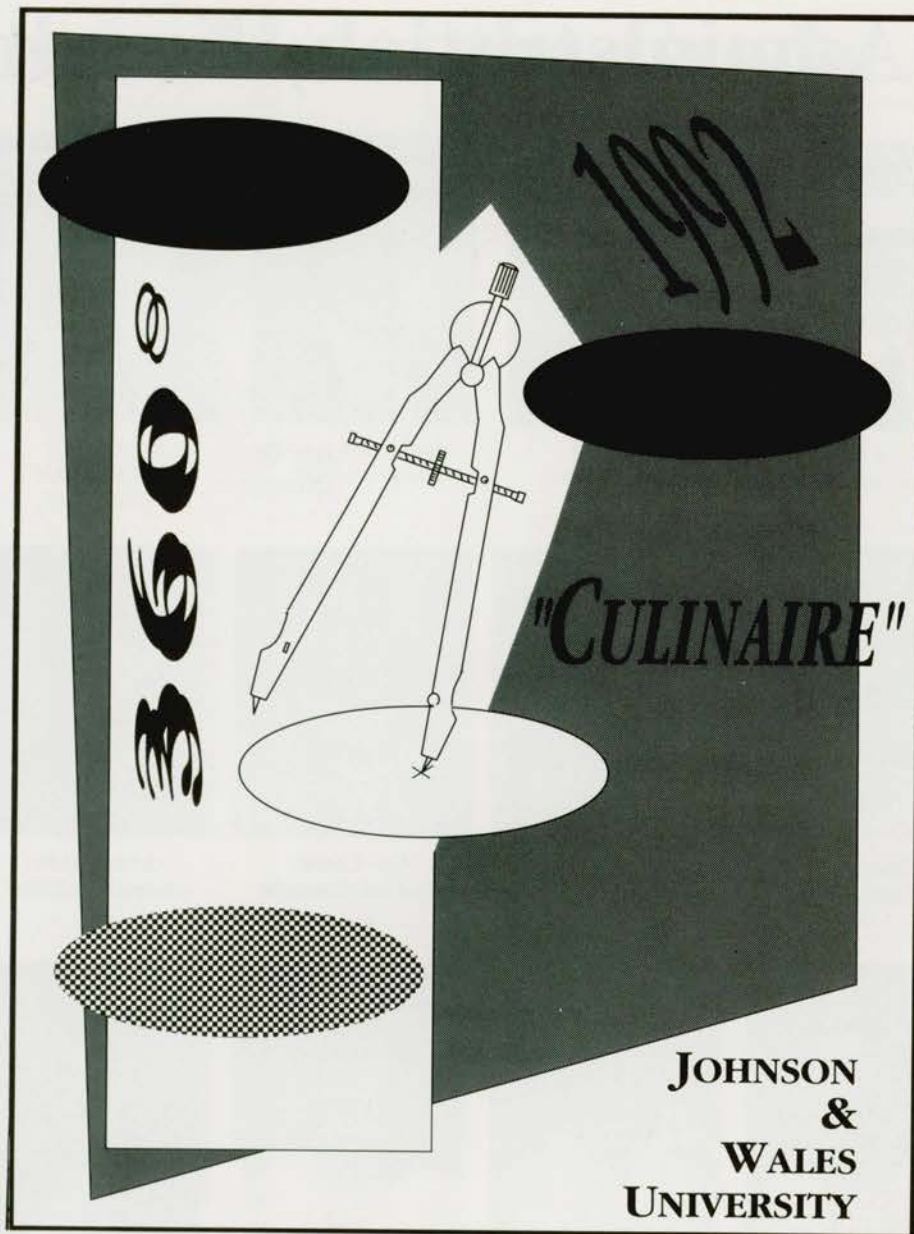
Ernest Smith Jr. (right) serves a Mexican meal to Sam Endicott, Terry Jack Flynt and Ron Pinkston in W/E Institutional class.



Dedication and skill are part of what make Dedra Butts an invaluable Teaching Assistant during the 1991-92 academic year.







## If You Can Stand the Heat . . .

... get into the kitchen . . . and the classroom. It takes a special breed of person to make it in the food service industry. When the degrees get turned up (as they so often do) only the most well-trained can handle the pressure. At Johnson and Wales, students learn to prepare for the most demanding situations. With lab classes in Sauce Skills, Production Kitchen and Garde Manger, they receive a firm grounding in the kitchen. Related classes such as Nutrition, Sanitation and Mathematics explore the principles behind what they create. The next pages examine the all-important slice of J&W life called Academics.

# Administration, Faculty Help



Debi Gray  
Director



Marie Caruso  
Financial Planning  
Couns.



April Clough  
Academic Clerk



Gail Cohoon  
Academic Counselor



Laurie Ederer  
Admissions Officer



Pete Fernandez  
Culinary Demonstrator



Dawn Foy  
Resident Supervisor



John Foy  
Resident Supervisor



Tammy Goetz  
Director of Admissions



Anne Marie Madden  
Admissions Assistant



Marisa Marsey  
Student Activities  
Cood.



Kathy Nicholas  
Financial Planning  
Couns.



Marilyn Otten  
Admissions Officer



Susan Seamon  
Registrar



Page Thomas  
Receptionist



Marie Wanersten  
Executive Secretary



# Students Make the Grade



Torri Yufer  
Director of Admin.



Carl Hansen  
Math Instructor



Panos Makriyianis  
Math Instructor



Lee Spicer  
MFP Instructor



Buck Stahl  
POS Instructor



Bonnie Startt  
English Instructor



Roni Sullivan  
Mixology Instructor



Fred White  
Sanitation Instructor



Susan Batten  
Chef Instructor



Desi Colon  
Chef Instructor



Cindy Groman  
Chef Instructor



Bob Higgins  
Chef Instructor



Steve Sadowski  
Chef Instructor



Dedra Butts  
Teaching Assistant



Carlton Jones  
Teaching Assistant



Tim Cameron  
Dir. Culinary  
Instruction



Roxanne Young congratulates Greg Rekas as he arrives from his work as chef at the Holiday Inn 39th Street in Virginia Beach to be named Young Culinarian.



After her lecture-demo, students had the opportunity to meet with Chef Buster personally. Here Morgan Oakes discusses her preparation of truffled ragout of pork while Chad Piver waits his turn.



Kudos from one chef to another. Chef Cameron presents Chef Buster with a citation for her outstanding DVC presentation along with a Raku Vase.



Marlene Gaffke, Catering Director of Chicago's famed Ritz Carlton, accompanied Chef Buster, fellow member of Les Dames d'Escoffier, to the Norfolk ceremony.

# DVC Buster: A Deluge of Culinary Creativity.

While flood waters burst through Chicago's underground tunnels on April 14, 1992, one of that area's premiere chefs immersed students in the inner workings of innovative cuisine. As J&W Distinguished Visiting Chef, Carolyn Buster shared secrets of her success as chef/owner of the 4-star rated Cottage Restaurant in Calumet City, Ill. This year's ceremony at the Quality Inn Lake Wright marked the first time a woman received the honor

here.

During her lecture-demo, Chef Buster stressed the importance of education. "Think of everything you do today as something that will help you make your mark in the future," she said while preparing a fresh rhubarb strudel. She also remarked that opportunities for women are endless and continuing to grow. "Once it was a novelty to be a woman in the industry, but now no one thinks about it

as long as you are qualified."

The DVC program was developed to recognize the food service industry's leading professionals and to give J&W students the opportunity to learn from the wisdom and experience of these masters. Dedra Butts, Sara Pena-Dwyer, Chris Swiatocho, and Angie Stubbs were among the students who assisted Chef Buster with preparations.



DVC Buster shows off her citation while Eileen Faggert displays the engraved silver plate she received, in addition to a \$250.00 scholarship, for being chosen Young Culinarian.

While preparing Caribbean soft-shelled crabs with pineapple beurre blanc and sauteed bananas, Chef Buster invites 5 students to call her if ever they need assistance with job opportunities or products. "I have great sources," she explains.



# NIGHT . . .

During orientation for the Weekend/Evening program, I remember looking around at the diverse group of people waiting patiently to register. As I scanned the room, I hoped to make eye contact with a friendly face. I saw not only friendly faces, but classmates feeling exactly as I did, anxious and scared.

I was nervous, afraid of being the only student without professional cooking experience. I soon lost this insecurity as I learned I was going to school with an auto parts store manager, an artist, a homemaker, a seaman, and even a professional glass blower. In the beginning we shared our nervousness, but even more importantly, we bonded through a love of food and cooking.

When classes began, we were faced with "special problems" only a W/E student can know. In the morning you wake up trying to remember what class you have tonight — oh wait, maybe tonight is not a class night — hold on, what is today anyway? O.K., so you decide it's Wednesday and you have class. Now you ask what uniform do I need tonight? Is it cleaned and pressed? What books do I need? Did I do my homework? Is there a quiz tonight? You make it to work in the nick of time with the following items in tow — a backpack full of books, a polyester dining room uniform that still manages to be perfectly creased no matter how wrinkled it gets and a brown bag lunch.

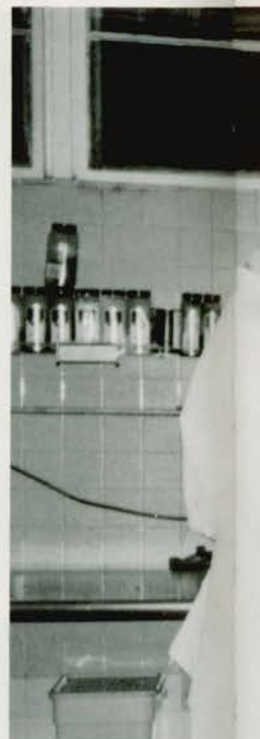
After work, you decide to stop at Burger King to change into your uniform. Half way to Norfolk you realize you have forgotten your black shoes, and the ones you are wearing are red. Too late now, maybe no one will notice (right!). Suddenly traffic comes to a complete stop and WNOR informs you that there is a

30 minute delay in the tunnel. O.K., 30 minutes, let's make the best of it. You change into your uniform in the car (it's a great way to meet people), study a bit and try to remain calm. Traffic finally starts rolling and you turn into the parking lot at 5:59 p.m. (on two wheels) and think, hey, I'm still in control. You jump out of the car and run as fast as you can, making sure every button is buttoned and every zipper is zipped. You burst into class at 6:01 p.m., books between your legs, calculator in mouth, nametag pricking fingers as you try to pin it on straight. Congratulations, you made it! Now it's time for the hard part.

The bond we began with has grown even stronger as we help each other through each trimester. Many of us are married with young children. Compound the difficulties of raising a family with working full time and going to school and anyone could easily become overwhelmed. We range in age from 19 to 45, yet we communicate on the same level. Many are in college for the second and even third time, feeling the need to follow through and succeed, unlike the last time. Others have never before attended college and deal with the fear of failure that accompanies all new and exciting challenges.

But through it all, we're here for each other because when you come right down to it, we all want the same things, a successful academic career, and after graduation, a successful career in the industry. Together we can do it, for W/E students have learned the power in *WE*.

— Lorene Alba





Terry Flynt and Neil Bellamy, Jr. prepare stocks in a Wednesday night Sauce Skills class.



Reaping the rewards of their labors, Renee Collins, Joe Fazio, Keith Lansing and Damien Thomas enjoy the splendid W/E Grand Buffet.

Read over recipes well and do mise en place before all else, demonstrate John Evans and Joycelyn Lonardo.



Manning the Institutional class fry basket is Ernest Smith, Jr.

George Doxey slices up a cheese-cake he prepared in Bakeshop.



## . . . and Day

In getting a full circle look at the Day School population of J&W, we must see both the young and (for lack of a better word) mature points of view. Many of us are fresh out of high school, while others have children and even grandchildren. Put us together in the melting pot here and you get a unique give and take, some learning from the wisdom of those more experienced, others gaining enthusiasm from those less seasoned.

We asked others if there is any difference between the way an older and younger student look at school:

DEBORAH ROGERS: "I've been in college before and find that learning is fun. I get less harried and nervous because I'm older. Honestly, I spend less time goofing off and take things a lot more seriously."

TERRY MAI: I have a family and

responsibilities. I feel I take things a lot more seriously. As you get older you realize you have to take control of your own life."

LAURENE D'SURNEY: For the most part, I don't notice (the age difference). It's not like I feel like someone's grandmother. There are enough students that are older to balance everything out. I've really enjoyed it so far.

LISA SALTA: I really thought I'd be one of the oldest students here but found much to my surprise that there were plenty others who were around my age and even older. When it comes to academics and labs, I don't know that age makes a difference. I think setting goals and having focus with determination are what really matter."

— Angie Stubbs & Lisa Salta



Randall Coleman grills red potato halves in PK (Production Kitchen) B class.





Scott Higgins and Jim Hardwick discuss proper maitre d' form in Intro. to Dining Room.

Deborah Rogers and Laurene D'Surney master the art of cake decorating in Chef Higgins' Baking class.



"Got the notes from class?" Chazz Kellum and Jonithan Stone take a study break by the Store Room.



P.J. LaMariana, Driss Sedjat, Chazz Kellum, Sharon Hauser and Becky Koranda prepare to enjoy a meal served by the Advanced Dining Room class.



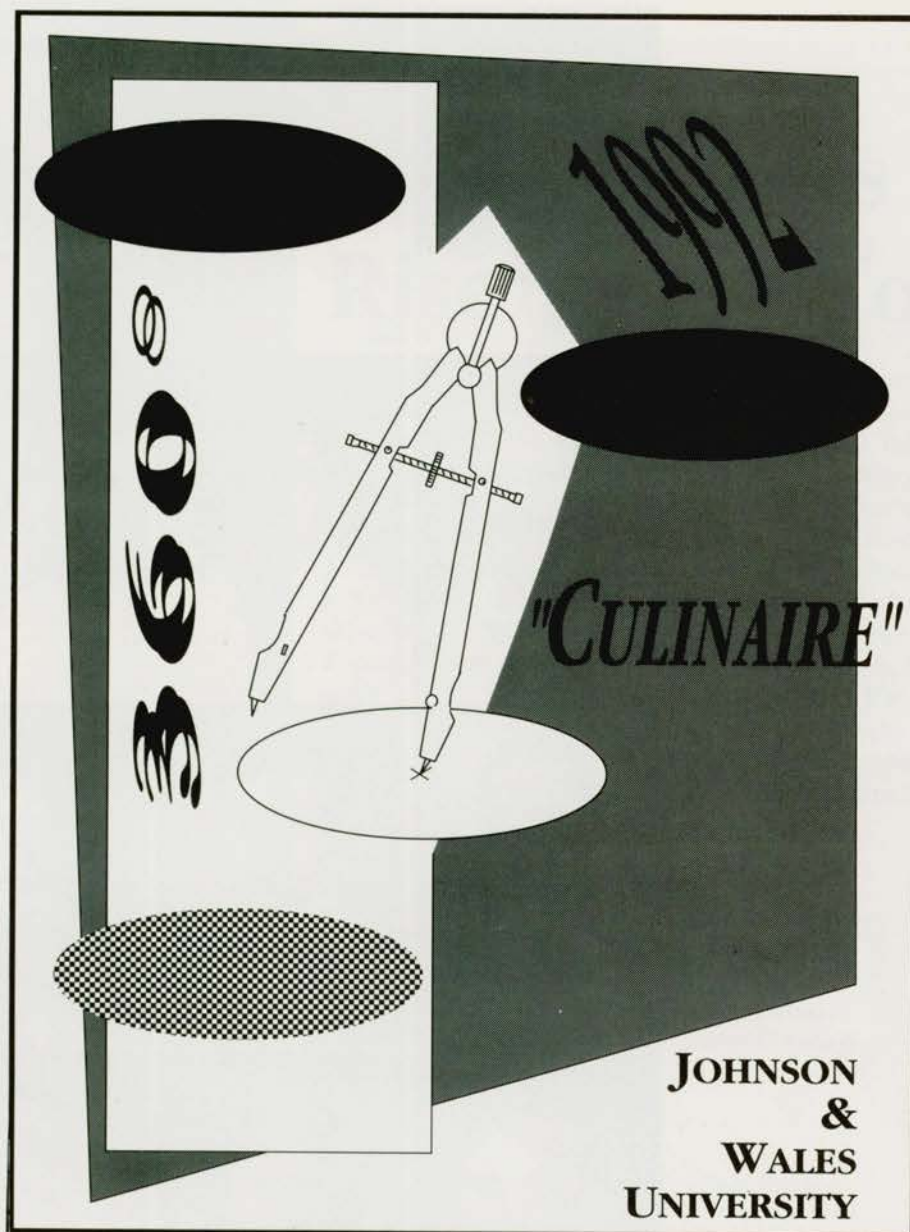
Clint Eaton and Jason Shaeffer, in professional serving form, show the freshmen what a difference confidence and an additional year of school make!

At the Trim the Tree Party, sophomores Jeremy Williams, John Goeke and Mike Rathgeber (all members of the first Advanced Standing class) enjoy yuletide refreshments.



In a festive mood, Ruth Lampkins and George Garber prepare catfish beignets for a Gourmet Club meeting.





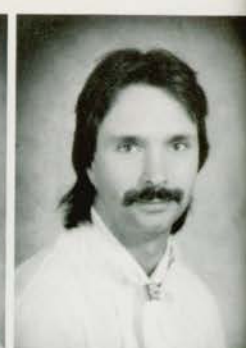
## 59 Hot Degrees

How can 59 degrees be hot? When they are conferred on the graduating class of Johnson and Wales University at Commencement Exercises on May 31, 1992. Fifty-nine because that's how many students joined the ranks of J&W alumni. Hot because they will help open the doors to exciting careers and creative challenges in the food service industry.

Many started together at Orientation on a hot September day in 1990, crammed into a classroom that no longer exists. It's been replaced by expanded Administrative services and a real Bookstore. The library has grown from a few shelves to an expanded facility with a host of offerings. Like their own culinary skills and talents, the Sophomore class has seen J&W grow by leaps and bounds and measurable degrees.



Shasta Aldridge  
Eduardo Arce  
Andrew Burr  
Steven Caldwell



Gregg Ciesielski  
William Clark  
Matt Coburn  
JoAnne Craig



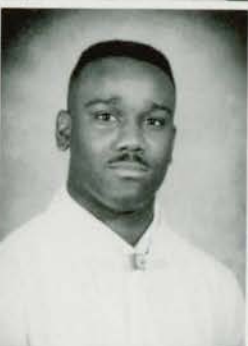
Robert Davis  
Clint Eaton  
Deandra Edwards  
Wallace Etheridge



Robert Fisher  
Claudia Fitzgerald  
Allen Flowers  
Sandra Gallop



George Garber  
John Goeke  
Marvin Green  
Karin Grice





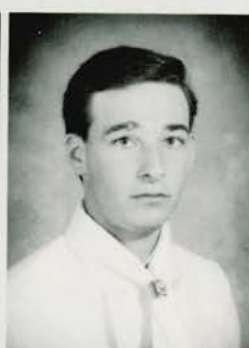
# Sophomores Rise to the Top

(Sophomore — Latin for "Wise Fool.") The Class of '92 emphasized the wise in their title by actively participating in professional organizations such as IFSEA and the ACF.

1992 saw the Winter Olympics in Albertville, France, while back home silver medals proudly decorated the necks of Claudia

"I found out a lot about the direction the industry is taking," says Claudia Fitzgerald about her experience in the IFSEA Student Culinary Art & Education Show.

Fitzgerald and Jason Jacobs at the Annual Student Culinary Art and Education Show on January 15. The Tidewater Chef's Association named Roxanne Young "Junior Member of the Year" at the Chef's Ball on February 23 at the brand new Waterside Marriott and Kari Knight, Claudia Fitzgerald and Chris Swiatocho received \$300.00 scholarships from IFSEA.



Todd Grunlien  
Kenneth Hornick  
Jason Jacobs  
Lance Jessee



Tom Jones  
John Kelly  
Ben Kleeger  
Kari Knight





Ruth Lampkins



Keith Lansing



Robert Linder



Phyllis Love



Timothy Martin



Allison Mays



David McGlade



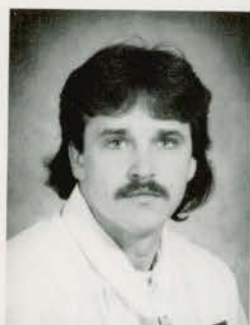
Erika Nestler



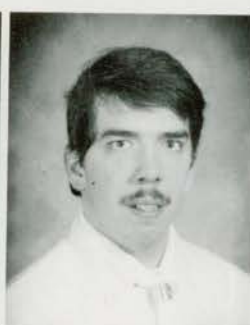
Jody Nuckols



Lynette Patrick



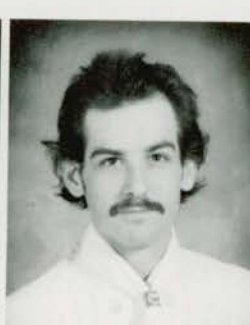
Michael Rathgeber



Jeff Safewright



Kathleen Schutz



Anthony Seay



Jason Shaeffer



Jim Stott



Marc Sussman



Chris Swiatocho



Damien Thomas



Wanda Tyree



Alison Urbanek



Lee Valentine



Andy Weisner



Jeremy Williams



Calvin Woodson



James Zeisler, Sr.

# Class of '92 Proves Industry Aware

Despite the lingering recession, students secured excellent career opportunities at this year's Industry Awareness Day held February 16-18 at Norfolk State University. Among those networking with know

how were Robert Fisher who hooked up with the Hyatt Fisherman's Wharf in San Francisco and Margot Robinson who received a position with ARA Services.



Jody Nuckols presents a spinach terrine and poultry ballotine with garnishes at the Garde Manger Grande Buffet.





Friendliest: Leigh Fellers and Chris Swiatocho



Most Confused: Jim Stott



Most Intelligent: Kathleen Schutz



Most School Spirited: Buff Zeisler with son J.J.



Most Talkative: Alison Urbanek

# Who's Who in the Sophomore Class



Class Clowns: Gregg Ciesielski & Andi Edwards



Class Flirt: Robert Davis



Class Flirt: Shasta Aldridge



Most Likely to Succeed: Claudia Fitzgerald



Most Likely to Succeed: John F. Kelly



Best Looking: Kim Sturges



Best Looking: Jason Shaeffer



Most School Spirited: Ruth Lampkins

Most Professional: Earl Abbott III



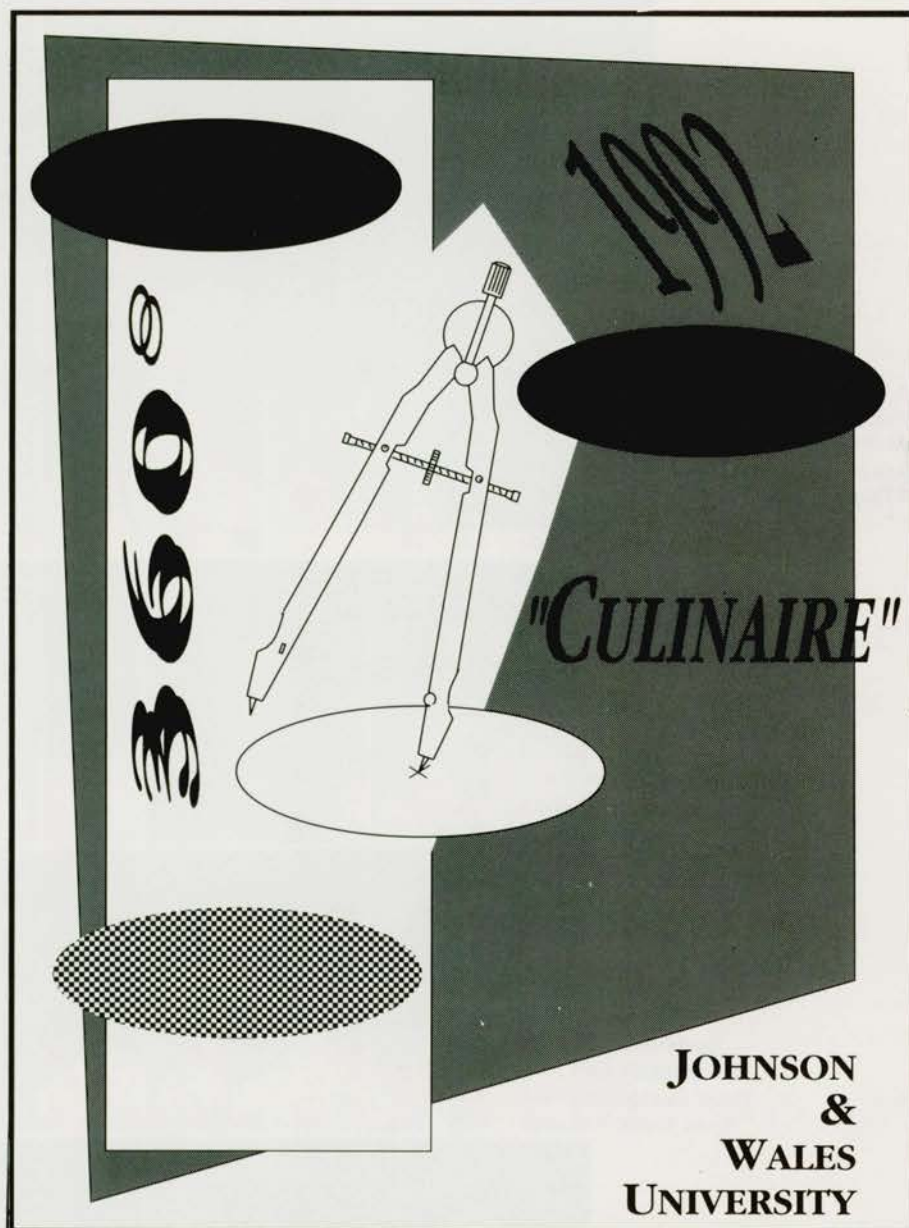
Jonithan Stone and Rose Taylor demonstrate how to cut pork tenderloin in Meat Cutting class.

With perfect measure, Stan Koushel finds Baking class a piece of cake.



Jimmy Logan, Scott Gordon, Chad Piver, David Bratten and Patricia Waters show how freshmen support each other.





## A Revolution of New Students

The first few days of a freshman's life at Johnson and Wales seem to go round and round in a whirl of new experiences. Before long though, they know the rounds as they listen to upperclassmen and envy them their advanced knowledge. As the days go by, they collect more and more information and, of course, make mistakes and are molded by the chef instructors whom they hope to someday equal. Then before they know it, the year is over and soon they will return as sophomores. Will the incoming freshmen view them with such awe? Of course, for one of life's few constants is the way first-year students see those with more schooling under their belts and the good-natured teasing they must endure from these upperclassmen. It's been happening since the first school bell rang and will keep on repeating itself until all time has been erased . . . it's what being a freshman is all about.



Freshmen jumped right into activities by competing in the Incentive Points Race. Here Darlene Gaudreau, a two time winner, assists Chef Cameron at an IFSEA event.



Bill Adams  
Tiffany Adkins  
Donald Bailey  
Leon Bates, Jr.



Jimmy Bell  
Neil Bellamy  
David Bentley  
Kevin Bogue



Kirstin Boll  
Darrell Bonds  
Steven Boothroyd  
Robert Boswell



David Bratten  
Helen Brown  
Jeff Bruce  
Maryhelen Calvagna





Carlos Candelaria  
Lucy Carter  
Randall Coleman  
Sean Conkling



Barry Couch  
James Counts II  
Joseph Crean  
Mark Davies



Lee Dewitt  
David Dickey  
Karin Doane  
Joseph Doyle



Laurene D'Surney  
Sara Pena-Dwyer  
Milton Elliott  
Sam Endicott



Geoffrey Evans  
John Evans  
Eileen Faggert  
Ginger Farmer



Twala Fernandez  
Kevin Fleming  
Terry Jack Flynt  
James Gardner



Jean Gasper  
Darlene Gaudreau  
Robert Getchell  
Michael Grayson



Dan Green  
Belinda Guaderrama  
Mark Gyenes  
James Hardwick



Terence Harrison  
Sharon Hauser  
Chris Haven  
Troy Hawkins



Angie Stubbs and Becky Koranda promote school spirit by selling yearbooks during a break in Production Kitchen A class.



Twins Debra and Dedra Butts, Randall Coleman and Ruthie Lampkins sail into happy holidays as they spread cheer at Children's Hospital of the King's Daughters.

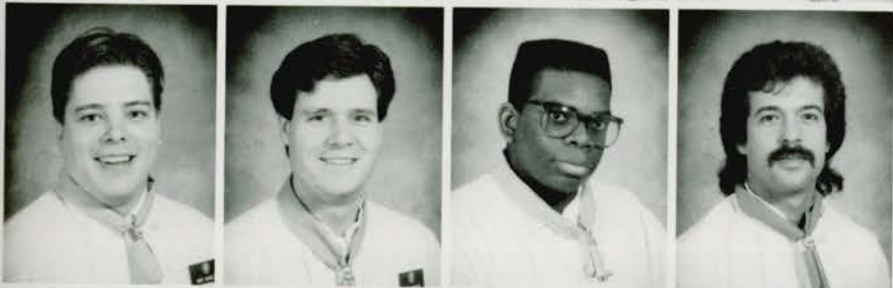


It's a Gas! Michele Birch, Alison Urbanek, Chef Groman and George Garber demonstrate the wonders of cooking with gas at 1991 Homearama.





Brian Hickman  
Scott Higgins  
Wes Hill  
Paul Indorf



Michael Isabella  
David Johnson  
Tyrone Johnson  
Doug Jones



Nathan Jones  
Chazz Kellum  
Tammy Kerns  
Rebecca Koranda



Stanley Koushel  
Peter LaMariana  
Edric Lisicki  
Jimmy Logan



Joycelyn Lonardo  
Graham Lovelace  
Terry Mai  
Craig Manning



Michael Mitchem  
Kendrick Morris  
J.P. Murphy  
Matthew Musolino



IFSEA gave its "Courtesy is Contagious" Award to Kully Crean (far right). Sara Pena-Dwyer, Chad Piver, Joy Mozelle, Steve Boothroyd and Lisa Salta catch it at Busch Gardens.



Brad Noel  
Page Norsworthy  
Odell Odom  
David Oglesby



Grace Peart  
Andre Pickard  
Ron Pinkston  
Chad Piver



Rob Podrasky  
Darryle Pollard, Sr.  
Shirelle Reynolds  
Landis Riley



Patrick Riley  
Margot Robinson  
Deborah Rogers  
Joey Russo





Lisa Salta  
Kim Santiago  
Melissa Santostefano  
Driss Sedjat



Calvin Simon  
Ernest Smith, Jr.  
Lisa Smith  
Marty Smith



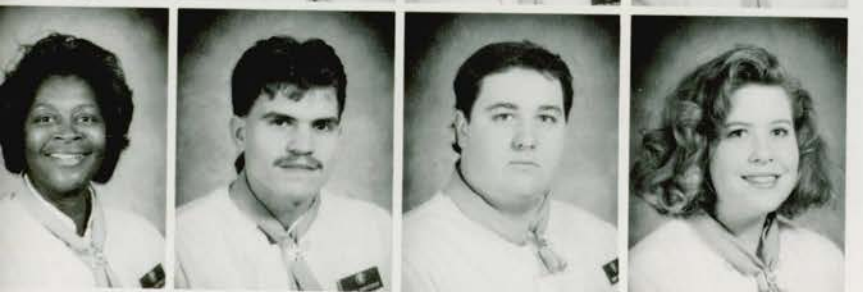
Greg Sniegowski  
Greg Stephenson  
Jonithan Stone  
Angie Stubbs



Rose Taylor  
James Teets  
Charles Thain  
Christopher Tomlin



John Treier  
Eric Vass  
Mark Walstead  
Patricia Waters



Hadie Whitfield  
Frank Whritenour  
Danny Williams  
Susan Witt



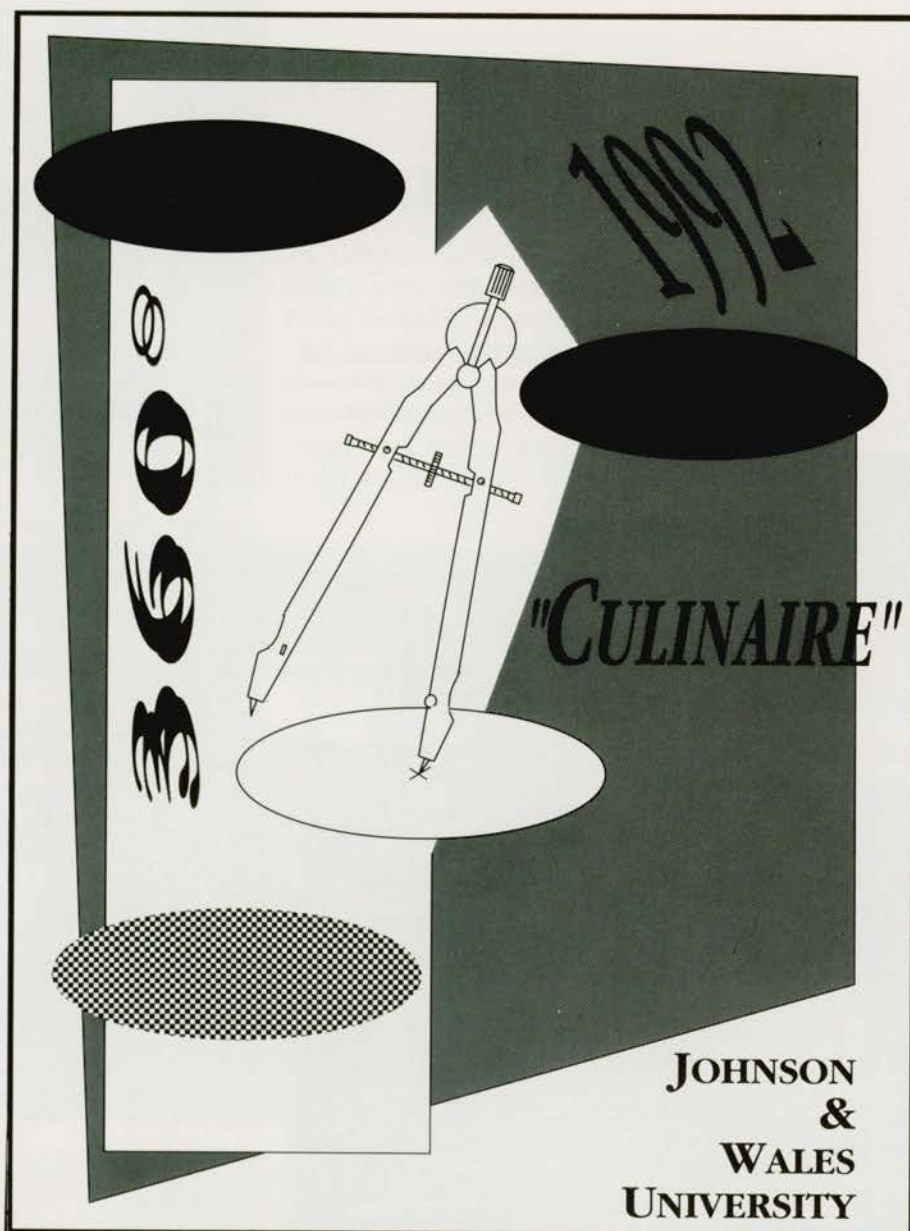
"World's Best Food?" David Johnson and Graham Lovelace will decide as they enter the Dumbwaiter for a Gourmet Club dinner.

Eduardo Arce gets a kick from demonstrating the art of Tae Kwon Do to classmates.



You can always study for tomorrow's test at the laundromat. Chris Swiatocho looks ready to wash and roll.





## The Nicest Slice of Life

In temperatures above 70° we laughed our way through Busch Gardens (thank goodness for the cooling effect of the Roman Rapids), in temperatures below 30° we hit the slopes of Wintergreen (thank goodness for a big, strong sun). In the spring we were reel anglers and took to the high seas for a fishing expedition (or two). At Johnson and Wales, we play as hard as we work . . . and we do both very hard! This free time of our student life spent together has evolved into very special memories of the past year. Best of all is the circle of friends we have made that rounds out our days here at Johnson and Wales.



According to her roommates, this is Darlene Gaudreau's natural habitat — on the telephone.



While his roommates are out, Marty Smith makes use of the quiet time to study for tomorrow's exam.

Before heading out with his surfboard, Graham Lovelace catches 40 winks on the top bunk.



# Home Suite Home

It's hard to tell just who lives where at the Mai Kai and Beach Breeze Condos., the school's first student housing at 57th & Pacific, Va. Beach, because everyone is always over at everyone else's house. There's Randall Coleman watch-

ing HBO in Shirelle Reynolds's unit and there's Becky Koranda chatting over at Marty Smith's place. One thing is for sure, once the warm weather hits, you can find almost anyone at the pool or beach!



Move-In Day at the Mai-Kai. Chazz Kellum and Scott Gordon and their families enjoy a poolside BBQ as they get acquainted.



As Resident Supervisors, John and Dawn Foy are always ready to lend an ear and help students get accustomed to college life.

Gin Burton, Randall Coleman and Becky Koranda take a break from studying to watch "Clara's Heart" in unit 7A.





After a Southern-theme meal, Erika Nestler, Marisa Marsey, Dumbwaiter chef/owner Sydney Meers, Cindy Groman, Dave Johnson, Alison Urbanek and Graham Lovelace share a laugh.

Club members Delores Bonnette and Ruthie Lampkins sample the Dumbwaiter's famed smoked Surrey sausage with Sydney's special mustard.



After preparing a Mexican meal, sophomore Alison Urbanek takes a swing at the Gourmet Club's pinata for a surprise dessert.

The Gourmet Club gets into a tropical mood while researching island cuisine.



# Gourmands Cover 4 Corners of Globe

Pacific Rim, Classical French, Oriental and even an authentic Mardi Gras party cover just a few of the themes researched and prepared by the Gourmet Club under the guidance of Cindy Groman. Highlights in-

cluded going out to an autumn gourmet dinner at The Dumbwaiter, Norfolk's hot bistro owned by J&W alum Sydney Meers, where alligator sausage is just one of the unusual menu offerings. In the

spring, the group took a field trip to Intertidal Marine, a shellfish hatchery in Poquoson, where they saw first hand the workings of the aquaculture industry.



Ruthie Lampkins, Alison Urbaneck, Graham Lovelace, and George Garber listen as Louisiana native Jeremy Williams tells about the origin of Mardi Gras food customs.

Returning from Intertidal Marine, Maddy Russo, Danielle Zortman, Marge Wynne, Karin Grice, Panos Makriyianis, Brett Griffith and Chef Groman enjoy a gourmet picnic lunch at Ocean View Park.



No hitches occurred during the wedding cake session. Here club members pronounce a batch made in heaven!



Buff Zeisler and Keith Lansing pay homage to our 49th state by preparing Baked Alaska.

Part baker/part architect, Dave Johnson puts the finishing touches on a gingerbread house for the Holly Festival while Chef Higgins and Milton Elliott share decorating tips.



# Club Shakes and Bakes!

Swapping Swedish stories, singing rap songs, and doing napkin tricks while waiters rush by on roller skates . . . Doesn't sound much like a Baking Club, but it's just what our crew did when they hit Washington, D.C. with funds earned from baking and selling over 1,000 loaves of french bread.

Under the guidance of Chef Higgins, the Higgins Family (as they came to be called by White House staff) explored the Washington Zoo,

the Smithsonian and Union Station, and wound up at a unique French restaurant in Georgetown called La Nicoise where club members Claudia Fitzgerald, Ruthie Lampkins, Stan Koushel, Calvin Simon, Randall Coleman, Milton Elliott, and Kathleen Schutz took center stage and put on their own cabaret act. They shook up the nation's capital while having a capital time of their own!



Working together to make cookies for area charities, Calvin Simon, Randall Coleman and Milton Elliott learn how sweet it really is.

Al Cain puts his personal style into cake decorating.

Sara Pena-Dwyer, Grace Peart and Stan Koushel find club activities the icing on the cake of their culinary arts education.





(Center) Susan Witt, Al Cain, Lisa Salta, Laurene D'Surney, Chef Colon, Driss Sedjat, and Carl Hansen experience SA's Special Programs in Culinary Entertainment.



While preparing hors d'oeuvres, Laurene D'Surney shows a Catering Club member's way to say "cheese" for the camera.

Gordon Christie of Grand Affairs shows Lucy Carter, Lisa Salta and Lisa Smith one of his ballrooms set up for a function.





# Club Caters to Students' Desires



Designed to give students exposure to the culinary and business aspects of the catering field, the Catering Club (with adviser Desi Colon, pictured far left) visited Service America's operation at the CANON plant in Hampton where the group learned how to bring imagination to the industry and about the company's outstanding career possibilities and benefits. When club members met with Gordon Christie, owner of Grand Affairs, they saw how success can be won by creating something never before available in an area. The group even catered their own mock cocktail party.

Club members sit in the Grand Affairs Chapel while Gordon Christie, one of the area's leading caterers, explains how he got started in the business.

Eileen Faggert, Laurene D'Surney, Al Cain, Lisa Salta, and Jason Jacobs discuss the legal aspects of starting and running your own catering operation.





We love Busch Gardens! Deborah Rogers, Kully Crean, Lee DeWitt, Lisa Salta and Steve Boothroyd do their best Lucille Ball impersonation.



Shopping for a bargain, Lisa Salta hits the store native to the area for scalped prices.

Ready or not, here we come! Little did this group know they would lose their hearts and hats to J.J. — Buff Zeisler's son (right of banner).





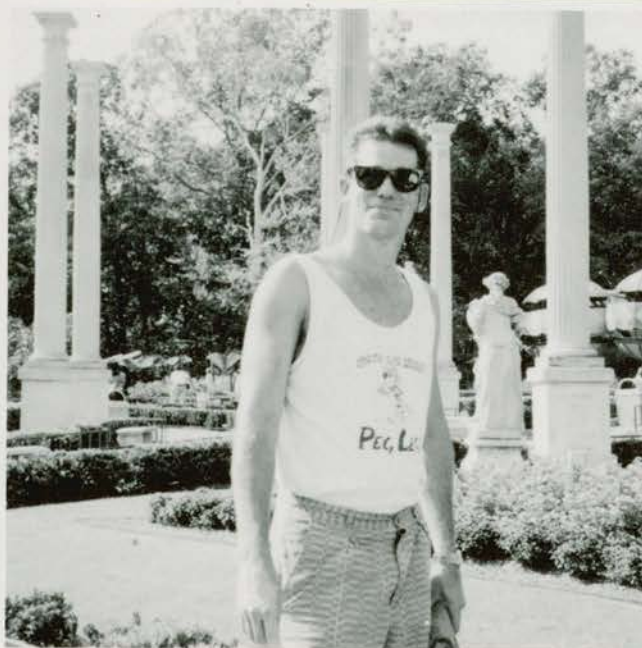
# Garden of Eatin' & Ridin'

Awww from the loops of the Loch Ness Monster, errrash from bumper cars, "Bravos!" for the shows, and mmmm as we ate the tempting foods gives but a glimpse of the great day we

had at Busch Gardens on Sept. 27. We set out on a sunny, bright day and caught 40 winks on the luxury bus to ensure maximum power for the fun ahead. Good thing we did

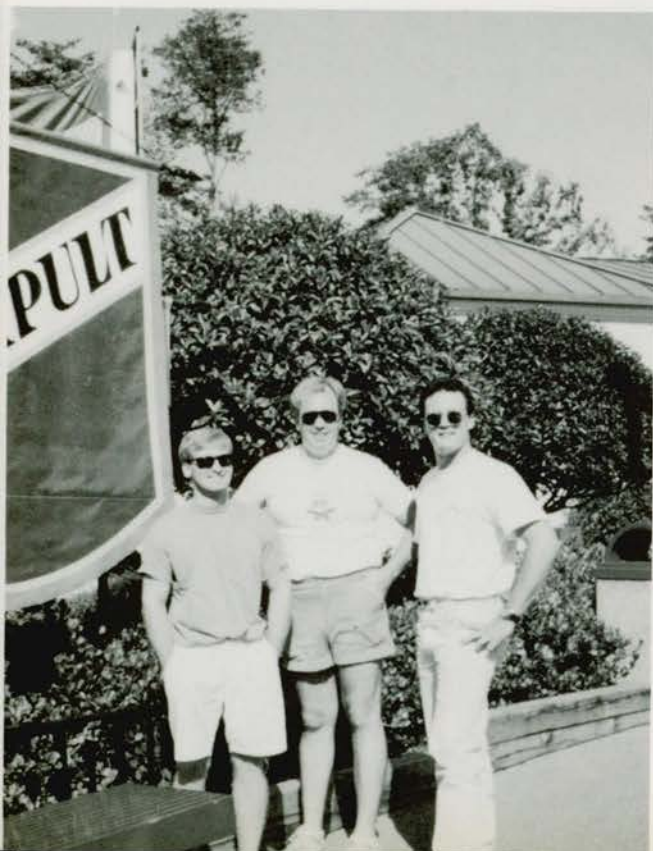
because from the Festhaus to San Marco, we did the Old Country and came home weary adventurers with stories to tell and moments to share!

— Lisa Salta



In the Garden of the Gods, W/E student Steve Fanelty turns out to be a true pillar of the community.

For bravery in the face of true danger, Deborah Rogers receives not one, but two badges proclaiming, "I survived the Big Bad Wolf," from Steve Boothroyd.



Shades of Daring. Shaun Alcorn, Chef Higgins and Scott Higgins prepare to be catapulted into the action-packed day.

Chad Piver and Stan Koushel join Jimmy Logan and his girlfriend Suzanne for ice cream and a cool down in the shade of Aquitane. Jimmy displays his arcade wins.

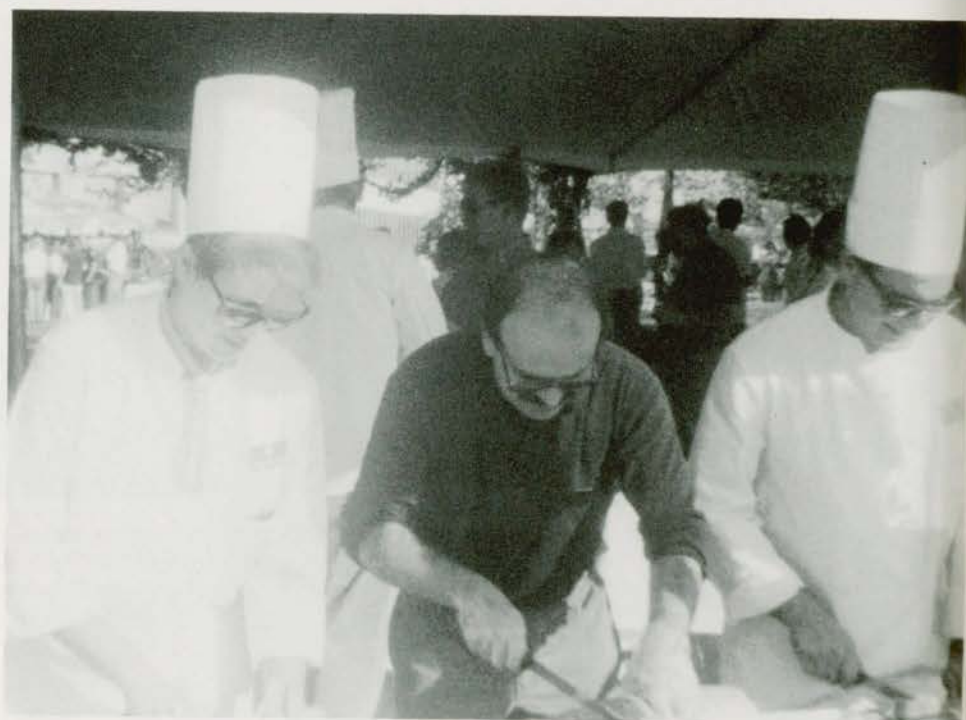


No loafing here! With a bright smile, Ruthie Lampkins prepares to sell more loaves of bread by the Waterside.



A bunch of purple balloons glitters in the sunlight to welcome all to the festival for a "Grape Day"!

All day volunteer Maryhelen Calvagna slices bread along with Chef Cameron and Culinary Demonstrator Pete Fernandez. Looks like a new trend — chefs in shades!





# WineFest Uncorks Fun!

Bacchus, mythical God of Wine, smiled down on the day with sunshine for the fourth annual Virginia Wine Festival held October 19 at Norfolk's Town Point Park. Johnson &

Wales student volunteers worked the community event in shifts from 11:00 a.m. to 5:00 p.m., selling 1,000 loaves of french bread (deliciously made by the Baking Club) to taste-

fully cleanse festival-goers' palates. With balloons, music, streamers, tents and good company, the day was truly vintage.

— Lisa Salta



As the day comes to a close, off-duty volunteer Lisa Salta and Kully Crean ham it up for the camera — what better to serve with wine and cheese?

Mike Isabella decorates the J&W tent by filling helium balloons.



Along with selling loaves of french bread, Bob Boswell passes out balloons to the children at the festival.

Laugh next to the staff of life! William Langley, Laurene D'Surney and Maryhelen Calvagna man one side of the booth while Mike Isabella faces the other way.



# All The Trimmings

The White House Christmas Tree couldn't hold a candle to the evergreens at J&W this holiday season. Students demonstrated their artistic creativity stretched beyond the kitchen by competing in a "Trim the Tree" contest. You know culinarians, they decked their trees with everything — including the kitchen sink! Chef Sadowski's ecological — minded PKB class took first place with their "Re-cycle Tree." The tiny peanut manger

set at its base was cuter than Dickens' Tiny Tim. The other contenders, "Pasta Tree", "Southwestern Tree" (toting beautifully colored jalapeno peppers) and the clever "Black and White Chef's Tree", gave the judges some difficult deliberations. Special mention to the "Simple but Elegant Tree" with Susan Witt's gorgeous handmade silver angels and Tiffany Adkins' adorable snowmen.



Lisa Salta and Steve Boothroyd point out their "green" tree adorned with recycled cans and bottles. They won a pizza party for coming in first.

Santa Claus arrives with helper Marie Warnersten to bring holiday cheer.





As the 10 second warning is announced, Milton Elliott, Marty Smith and Randall Coleman put the finishing touches on their tree.

No Impastas here! Margot Robinson, Carlos Candelaria and Paul Indorf proudly show off their pasta tree topped with pasta angel!



Santa (Panos Makriyianis) finds his friend Rudolph (Lisa Salta) in the holiday throng.



On the sunny, cold morning of January 31, 1992, J&W snowmen and snowbunnies hit Wintergreen's slopes in the Blue Ridge Mountains near Charlottesville.



First time skier Paul Indorf takes to the slopes like a chef to the kitchen.

The only casualty of the day belonged to Chef Colon, but on the bus home he reveals that the ambulance snowmobile ride was worth the injury!



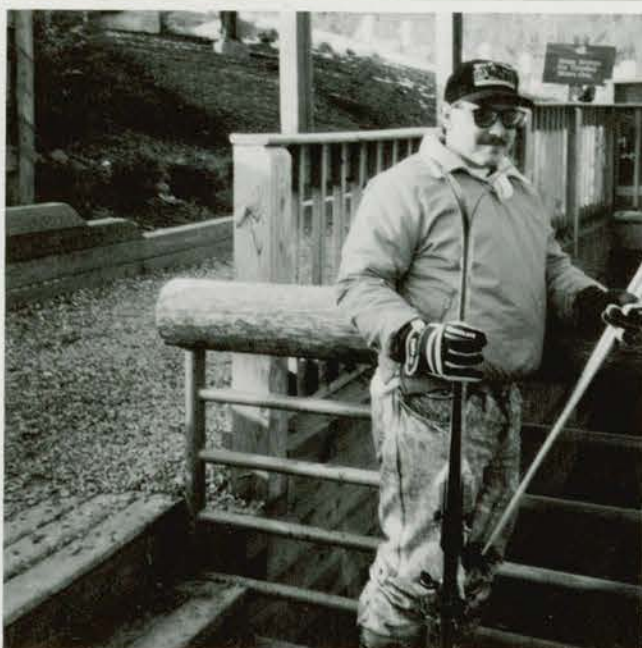
# Skiing — What a Trip!

In the beautiful white landscape of Wintergreen, we spent a day of thrills and spills. While experienced skiers Patrick Riley and Damien Thomas headed for the highest peaks, begin-

ners headed to ski school. The lesson usually lasts 1.5 hours, but our group took 2.5! Well-deserved awards: Most "Grace-fall:" Lisa Salta & Kim Sturgis, Best Dressed: Erika Nestler,

Best "Bad Boy" Beginner: Paul Indorf, Most Improved (because he had the most lessons): T. Harrison, Best Ski Jump Nose: Desi Colon.

— Angie Stubbs



Mark Davies sports a satisfied look as he returns his skis at the end of the action-packed day.

Robert Davis gets a lift in preparation for another run down the mountain.



First-timer Mickey Bates proves he's "King of the Hill!"

On the expert slope, Kirstin Boll and Rob Podrasky inspire novices with their style and ease.



# A Beautiful Day for Fishing . . . . . Not

This year's Deep-Sea Fishing Expedition began as a 4 hour tour and ended up a two day affair! On Sunday, April 26, despite torrential rains and high gusts of wind, our seaworthy adventurers decided to set sail and conquer the sea. Bad idea. After 2 hours of tossing on the ocean the captain recommended we head for shore. Who was going to argue with him? We had already lost too many passengers to Moby Dick's revenge to muster a mutiny. So back to land we

headed. But through it all we had a great time, telling (sea)sick jokes and huddling together around the coffee thermos to stay warm.

So that was our fishing trip rehearsal. Or as we like to say, 2 activities for 1: An exciting boat ride and a beautiful fishing trip. For the following week, on Sunday, May 3 we set sail again from the Virginia Beach Fishing Center on Rudee Inlet. (You just can't keep a good crew down!) This time, the tide, the weather and def-

initely the fish were with us. W. Panos Makriyianis brilliant at the bow, J&W fishermen brought forth the best of the blue. Wanda Wilson (who didn't have to fish for compliments — the outfit her husband gave her easily made her "Best Dressed" of the first trip) caught the biggest fish, Paul Indorf caught the most fish (12, not counting the thousands he threw back) and Pete Fernandez got the day rolling with the first fish the morning.



The Young Man and the Sea. Brett Griffith casts his line . . .



Motley Crew. The group on the Miss Virginia Beach. (Who but Johnson & Walers could look so good so early?)



Tiffany Adkins goes overboard for fiance Mike Lindsay.

... and catches the fish of his dreams.



Maddy Russo and guest along with her sons Buck and Joey and Wanda Wilson take in the fresh sea breeze during the 13 mile trip to the fishing ground.

The seas were much calmer on May 3 for fishermen Carlton Jones, Lee DeWitt, Pete Fernandez, Mike Lindsay and Resident Supervisor John Foy.



# Blowout Brings Out Fun

The school year ended with a bang at the End of Year Blowout on Friday, May 22 at Bayville Park in Virginia Beach. With volleyballs volleying and basketballs hooping it up, the annual school picnic was full of good fun and good eats. Hamburgers and hot dogs on the grill, lemonade

sweet and tart, brownies and watermelon really made it feel like summer was here. The highlight of the day was the championship softball game along with the egg toss won by Paul Indorf and Lisa Salta and the three-legged race won by Chef Colon and who else — Paul Indorf!



Dedra Butts and Al Cain prepare to pick teams for volleyball.





The men hit the courts for some B-Ball action.

Karin Grice and son Ryan find a place in the shade to observe the festivities.



As the crowd watches in awe, Chef Desi Colon's team hits its final run to victory.

A J&W All-Star. Math Instructor Panos Makriyianis looks like he knows the score.



An avid yearbook staffer, Lee DeWitt is also an avid sports fan here with his Knicks hat. His favorite football team is the Buffalo Bills.



Picking out the best photos for the annual is an arduous task. Here Angie Stubbs and Lisa Salta discuss options.



Talented Chris Swiatocho works on graphic designs for the Culinaire cover.



Adviser Marisa Marsey enthusiastically gives inspiration to the staff.

# My Life as a Culinairian

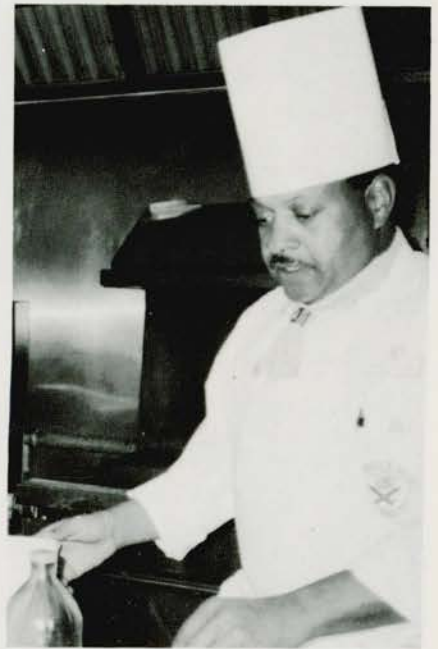
Being on the staff of the Johnson and Wales Culinaire is a lot like creating a new and fascinating food recipe. You take your ingredients, mix them in the right proportion (a little academics here, a little student activities there), for the right amount of time, test your work to see that it's done properly and then — voila! —

you enjoy the finished product.

I loved working this year with fellow staffers Lee DeWitt, Chris Swiatocho, Angie Stubbs, Don Bailey and Adviser Marisa Marsey. It was a pleasure to be counted among them. Although I was the new kid on the block (everyone else had had some yearbook experience) I felt right at

home developing the 360° theme and then actually putting the book together until the full picture came to life. All of us on the staff hope that you have enjoyed the finished product.

— Lisa Salta



Credit for the cover's compass concept goes to Donald Bailey.

"Staff-in-a-Box!" Chris Swiatocho, Angie Stubbs and Lisa Salta prepare a special delivery for this year's Culinaire.











*To  
Clint,  
Our  
Chef  
Extraordinaire*

*When the chef named Clint was a very young man,  
he first swirled and twirled the pizza pan,*

*Aromas and flavors proved so enticing,  
he expanded to soups, souffles, entrees and icing,*

*To great height we're sure he will aspire,  
To a four star restaurant - we know they will hire,*

*His family knows he will be a star,  
With hard work and talent he will travel afar,*

*On this special occasion we send best wishes to you,  
And our love and confidence comes along, too.*

*Love, Michelle, Shawna, Dad and Janice*

*To Marty,  
Our  
Favorite  
Chef*



*May all the ingredients  
of your life bring you happiness!*

*Love,*

*Mom, Dad and Nana*

**JASON —**



*As you so willingly  
SERVED your country  
in Desert Storm, may all the new  
ingredients  
of your life now  
SERVE you a banquet of  
HAPPINESS.*

*We are proud of you.*

*LOVE, Mom and Dad*



Shasta,

You have brought us joy  
through every year of your life.  
We're proud of you.

Congratulations!

Love

Granny, Paw Paw, Mom & Dad

Marc,  
Congratulations!  
I am so proud of you!  
Love you,  
Kathy

To Erika,  
Our Favorite Chef.  
Congratulations on all your  
culinary accomplishments.  
You have made us proud parents.  
Mom & Dad

Lisa Salta,  
We're so proud of you.  
Keep up the good work.  
Bob, Marilyn, Dawn

JASON —  
May your life be a  
"COOL"-inary delight.  
Love, GP & GM Bolte

Mark Walstead,  
You're going to be a terrific chef.  
Congratulations on your freshman year.  
Love, Mom and Dad

Tiffany,  
I'm so very proud of you.  
Congratulations on doing so well  
on your freshman year.  
Love, Mother

Keith,



Best wishes  
for a  
successful career  
in the culinary arts.

Love,  
Mom, Dad, Craig, Mark  
and all the family



Congratulations  
from



Graduates,  
Congratulations and best wishes on  
all your future endeavors.

Susan E. Seamon  
Registrar

*YES!*

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sage



in the industry and make a  
mint.



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You always had  
the right ingredients.  
Love, Lynda & Dad

Congratulations  
John Goeke!  
We are very proud of you.  
May happiness and success  
be yours always.  
Love,  
Mom and Dad



# The Full Circle

Freshman Marge Wynne summed up the year quite nicely when she said, "I can't believe there's no more Soviet Union and no more 4 Basic Food Groups all in the same year!"

What's to become of the Soviet Union is still to be determined, but our nutritional requirements have been transformed into a wheel. Maybe not a bad idea when you consider all that a wheel can stand for — journeying forward and progress. As we've tried to show in this volume, 360° can really cause quite a revolution.

But now it's time for our 360°, with its all-encompassing look at life at Johnson and Wales, to come to a close. You could say we've come full circle. Not in the sense that we're right back where we started. Oh no, we've grown in just one year, far beyond what we ever imagined. But we have completed the ring of this academic year, and in so doing, have forged a bond between ourselves and our art, between ourselves and knowledge, between ourselves and each other. And you can forge some pretty strong bonds at 360°!







