A Cyber Christmas Carol

Looking at shopping online yesterday, today and tomorrow

Chef Katy Sparks '86 predicts tastes of the future

How to make your financial gift last

Everything you need to know about buying the bubbly
Reflections

Dear Alumni & Friends:

Well, the reviews are in and it appears we have a hit! Thank you to all who e-mailed, faxed, called and wrote your comments, suggestions, and praise for the new format. We’ve received much encouragement as well as constructive suggestions about what you’d like to see in future issues.

Some of those ideas have already been incorporated in this issue and others are on the drawing board for future ones: updates on current and past faculty, information on new association benefits, an opportunity to showcase alumni doing business with other alumni, and more news from our branch campuses.

As we look toward the next millennium, experts anticipate that alumni associations across the board will be delivering more programs and services electronically to accommodate increasingly hectic schedules. Alumni may even volunteer online and a “virtual association” is not out of the question.

We are already working on a new and improved Web site which will feature online job postings, chat rooms, merchandise opportunities and listings of alumni-owned businesses as well as allow us to update services and alumni records. Within the next year, you will be able to advertise your business and services to more than 40,000 people all over the world with the click of a mouse!

We are also creating an international protocol link to assist alumni in doing business or traveling overseas. Everything from foreign currency exchange rates to local social customs will be available at your fingertips.

It is an exciting time to be a part of the Johnson & Wales family. Stay tuned!

Best regards,

Paula Iacono
Director of Alumni Relations
Editor-in-Chief
**LETTERS TO THE EDITOR**

I just received the inaugural issue of JeW Magazine in the mail today and it looks great. Thank you for mailing the subscription supplement to me in the mail—it was a great lead up to this inaugural issue. I look forward to future issues that you will be sending me on Johnson & Wales University news from around the world.

Chris Plano '95 M.S.

I am a graduate of the '82 and '83 business school class and I would like to communicate to the JeW family that 48 hours ago I was awarded my PhD in International Law by the University of São Paulo. I am a Professor of International Law at the University of São Paulo. My professors at JeW were so good that I will remember most of their class I try to reproduce their skills and knowledge everyday in my own classes. I even use some of the notes I took back then, especially those from Professor Travezal. I would love to hear from my classmates. With that in mind, I would appreciate it if you could print my address: R. Sérètes, 625, Apto, 102, B. 0, 10671-071 São Paulo, S.P., Brasil.

Vasco de Jesus Rodrigues '82, '83 vjjroger@usp.br

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**AROUND CAMPUS**

J&W Crowd is Bullish on Economics Speaker

There’s reason for optimism on the money front according to Kathleen Camilli, director of economic research for Tucker Anthony, a large investment firm in New York. Camilli’s expert and widely quoted opinions hold true, America’s economy will move steadily upward into the next century and continue to grow. She forecasts we will see 2.1 to 3 percent growth.

Camilli recently spoke to students and members of the Johnson & Wales Investment Association, the Alumni Association and School of Global Management who co-sponsored the forum on “Economics for the New Millennium.” The presentation was coordinated by Prof. Kenneth D. Rorke, JW trustee Robert Tingle ’50 and Bob Tingle Jr.’93. Camilli, a regular contributor to CBS Markerswatch, is a former Wall Street forecaster and a reliable source for publications like the Wall Street Journal and the New York Times, among others.

“We are living in a remarkably good period in history,” Camilli told the gathering, comparing the current economic surge to that of the late 1960’s. She predicts the “Information Age” will play out with longer periods of expansion. Low inflation rates, periods of rapid growth and a booming market. Camilli forecasts the current expansion is now as high as in the late 1960’s—the last long bulge. “If we get through January, this will be the longest peacetime expansion on record having surpassed the one in the 60’s and surpassing the one in the 30’s,” Camilli said.

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**FROM THE OFFICE OF ADVANCEMENT**

Some of you may remember the old television show “The Naked City.” The famous tagline from the show was “There are thousands of stories out there and this is one of them.”

Scholarships and scholarship recipients at the University are among our million stories as more than 85 percent of our students are recipients. Unlike “The Naked City,” however, you cannot just select one—each has its own story, its own identity, its own flavor.

In this issue of JeW Magazine, we feature a new scholarship, recently established in memory of Johnson & Wales student, Sean Thomas Arruda. Sean, like many of our students, received financial assistance in his pursuit of a college education and was a great link between the University and our benefactors. He represented everything a donor expects when he or she contributes to a scholarship program. Now, Sean’s parents are carrying on his name, memory and drive through a memorial scholarship.

While this is only one story, there are many others. Each scholarship at the University is designed to assist a student, help establish his or her place not only here at Johnson & Wales but in life as well. It is our sincere hope that alumni, friends and industry partners of Johnson & Wales will continue to set leadership examples through scholarships for our students—for tomorrow’s leaders.

Tacha Lyn Gaspar, one of the first two recipients of the Sean Thomas Arruda Memorial Scholarship, recently expressed it best when she said, “It is truly an honor for my family and me to know that I have been received such an exceptional award.”

Joseph J. Mungo
Vice President for Advancement
Assistant to the Chancellor

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**SNIFFING OUT Florida’s Best Sommelier**

The United States Sommelier Association conducted the “Best Stamina Competition in Florida” at the end of October at JeW’s Florida Campus. A sommelier helps educate and improve standards of knowledge and service in the hospitality industry and holds a prestigious position in the culinary industry. The United States commands three levels of sommeliers with only 37 individuals holding the highest title, Master Sommelier. To enhance the competition, the university hosted a wine tasting reception allowing guests to sample the wines used during the competition.

Vera O’Donnell, former president of the American Sommelier Association, headed the panel of South Florida judges. Competing guidelines involved the five senses and were in accordance with the international rules of the Association de la Sommellerie Internationale for the Best Sommelier in the World Competition, which will be held in Canada in 2000.

The winner of this very close competition was Larry O’Brien, sommelier of Emeril’s in Orlando. Larry will now move on to the Regional Semi-Finals of the American Sommelier Association, which will take place in three different U.S. cities. The National Finals will be hosted in New York City in March 2000 and the finalists will be contenders for the national title of “Best Sommelier in the World.”

—Tony Suarez

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**JeW Magazine**
Chefs Move to Center Stage in Charleston

J&W Alumni and students have no fear of the spotlight, and they proved it on October 8th and 9th at the Charleston Area Convention Center. The Southern's Living Cooking School, held at the convention center that weekend, is a tourning live presentation which features recipes developed expressly for advertisers in Southern Living magazine.

The main feature of the show is the foods and entertaining specialties, who demonstrate between 12 and 15 recipes, offering valuable insights and tips to home cooks. The star of the show is Rebecca Kracke '97, a baking & pastry graduate. Rebecca was well supported by the attendees, students throughout the show. Under the guidance of a backbone coordinator on “set-up day,” the students prepared each recipe in specific stages to facilitate the demonstration.

On show day, the students put on their best faces for an audience of 1,500. During the course of the show, the J&W students helped Kracke by clearing dishes, serving guests on stage and bringing last-minute ingredients to the demonstration table. They also supported her backstage, preparing, saving important components, and ensuring the “mish-en place” for the next performance. The students received due recognition for their hard work halfway through the show. They

Helping Feed South Carolina's Lowcountry

Hungry people throughout the South Carolina Lowcountry will have food on the table, largely due to the efforts of J&W alumni, students and staff at the Lowcountry Food Bank benefit on October 10. The event featured the products of 15 prominent Charleston chefs, including Robert Carter (Peninsula Grill), Hank’s Seafood, Restaurant, and Richard Canestrini ‘87 of 211 Park on Hilton Head, S.C. The Food Bank uses its purchasing techniques, through warehouse and wholesale sources, to buy $52,000 worth of groceries with the $48,000 event generated. Not only did the dinner feature the food of accomplished J&W alumni, but more than 30 students volunteered their time to help, both in the dining room and in the kitchen.

Must-See TV Now Features Florida Faculty

After the Florida Campus awarded cooking show, Dean of Cuisine, went off the air, the creative types started brainstorming about how they could produce a TV show to promote the College of Business and The Hospitality College. The brainchild, “Leadership in the New Millennium,” starring Dr. Larry Rice, department chair of academic affairs at the Florida Campus, and Dr. Mark Testa, an associate professor and a professional trainer in customer service and goal setting. This 12-week, half-hour television show will focus on various tactics of success, leadership, management, and customer service in the new millennium. Throughout the series, Dr. Rice and Dr. Testa will invite other well-known leaders, underscoring both parties’ commitment to giving J&W grads the edge in the marketplace.

I remember sitting in this class not so long ago and wondering if anyone would hire me in the culinary field. I had been with a stock brokerage firm for 14 years,” shared Maria Ramirez ’98, assistant food manager at the Williamsburg Marriott.

Marriott Day at Norfolk Brings Covenant to Life

Between the french fries and funnel cakes, hot dogs and caramel coated apples, the inaugural Marriott Day at the Norfolk Campus on September 23 felt like a carnival. At the core, however, it was serious business.

The full slate of culinary demonstrations, corporate orientations and QA presentations presented by more than a dozen Marriott International professionals (including several who are Johnson & Wales alumni), not only introduced students to employment opportunities with the hotel industry leader but also opened their eyes to the variety of career paths foodservice offers. What’s more, it brought the Covenant with Marriott, signed during the last academic year at every Johnson & Wales campus, to life in Virginia. “I’ve been reading the code of ethics and culture, which affects leadership styles, as well as ethics and values,” one student said. December through February on Mondays at 6:00 p.m., Wednesdays at 8:00 a.m., and Fridays at noon on Cable-TAP Channel 36. Don’t miss it.

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Campus that provides meeting and performance space for the University community and other local organizations,” explains Vincent Saie, senior vice president of alliances and philanthropy. “Naming the forum for Pepsi is a fitting tribute to a corporation that has long celebrated the dynamic spirit of youth culture. The University is most grateful.”

To create the interior of the Pepsi Forum, the auditorium was completely gutted and remodeled, with retractable seating for up to 250 people installed. The renovations spill out of the auditorium itself and into both the first floor lobby and the second floor balcony area. On the first floor, more windows have been added, allowing sunlight to fill the interior of the building. There are clusters of chairs scattered throughout the lobby, giving visitors a place to rest. Windows have also been added to the second floor, in both interior and exterior walls. The interior windows look down onto the auditorium space below. The Pine Street entrance to the building, which leads directly to the Pepsi Forum, has also been remodeled. —Kristen Adams
Florida Professor Writes "Best Article of the Year"

The first Journal of Hospitality & Tourism Research (JHTR) Best Article of the Year Award was presented to J&W professor Mark Tenta. The award was for the article "Linking Job Satisfaction and Customer Satisfaction in the Cruise Industry." Tenta was the lead author of the piece with Wendy Sakrura and Dale Frierman, assistant professors at Barry University and Kent State University, respectively. The same article received a "Citation of Excellence"—the highest quality rating bestowed by Anbar Electronic Intelligence, a leading information resource for academics, librarians and authors. Only 10 percent of work reviewed by Anbar receives this honor.

"It is very rewarding to me to receive the acknowledgment of the industry, particularly when the topic means so much to me," says Tenta. "A little something for all of us."

On the soccer team, meanwhile, created a bit of a history of its own. In 12–6–2 record set for winning percentage and wins in a single season. Senior Holly Bodwell of Coventry, R.I., was voted to the All-GNAC first team after setting J&W records for wins in a season (12), shutouts in a season (eight), and goals-against average (1.85). Sophomore midfielder Lauren Collins of Springfield, Mass., became a two-time conference honoree when she was selected to the all-league second team.

Carol Spring, Ill., were named to the All-GNAC first team. On the tennis courts, veteran junior Kristina Dun, sophomore Lucia Castillo, and freshmen Enri Patapipisak and Emily Herr led the way to a second place finish in conference play this season. Herr and Patapipisak had an eye-popping combined record of 44–5 at third and fourth singles and number-two doubles. The Wildcats, winners of the conference's regular-season title, narrowly lost to a fine St. Joseph College team at the GNAC championships in Boston in October. The men's and women's cross country teams both finished second in the GNAC championship race in Nantucket. N.H. Norwich University's 42 points were good enough to win, but the Wildcats were right behind. Randy Revory, Dave Boehm, Eric Kern, Luke Livingston, Eric Feigen and the rest of the J&W contingent represented a team that has never finished lower than second in five years of GNAC competition. Revory, Boehm and Kern all had top-10 finishes and all-conference honors. Talitha Hallock finished fourth overall in the women's race to lead the Wildcats to a second-place finish. Curry Sheriff and Arabely Tavares also finished in the top 10, thus earning All-GNAC honors. Earlier in the month, the two J&W cross country teams swept the competition and won both races at Southern Vermont's Invitational. Tavares won the women's race. Coach Charles Hahn's golf team continued its head-to-head play throughout the fall, and finished second in the GNAC as they challenged a strong Western New England team at the finals in Springfield, Mass.

As winter begins, the Johnson & Wales men's and women's basketball teams, the Wildcat hockey team and wrestlers, and, beginning in January, the men's volleyball team are all ready to equal or better the standards their fall counterparts have set. All they have to do is follow the recipe.—John Parente

For schedules of athletic events, call (401) WNMINFO ext. 22. If you would like your name added to the Wildcat Watch for regular updates, E-mail parente@jwu.edu.

Be sure to check the spring issue of J&W Magazine for news about the January 29 men's basketball game when the Florida Campus faces off against the Charleston Campus. The game will take place in North Miami.

For a sneak peek, call your local bookstore or visit the Wildcat Web site at jwu.edu for more information.
Mark Sapienza '84 Raises the “Bar”

When Boston's Le Meridian Hotel was planning its 11th annual Chocolate Bar kickoff for charity, the hotel's executive chef, Mark Sapienza, promptly recommended that it benefit the International Baking & Pastry Arts program at Johnson & Wales. Events-guests, many of whom are J&W alumni, sampled decadent creations while sipping wine and enjoying a live jazz trio. A total of $1,500 was presented to J&W as a result of the September event.

Alumni Association Reorganizes

At a special board meeting held on September 20, the current alumni board was reconfigured as the Providence Alumni Chapter to better serve the needs of the 8,043 alumni in Rhode Island. The focus of the chapter will be on promoting the services available to alumni in the area as well as promoting opportunities to mentor and interact with students. An additional focus will be traditional programs such as homecoming, networking opportunities and continued education.

Over the course of the next six months, an advisory committee will be formed to work in conjunction with the alumni staff in identifying and recruiting alumni for positions on a national alumni council. The national council will include representatives from all campuses, chapters, decades, programs and colleges within the University as well as a broad base of class years.

Vineyard honors J&W with food, wine and funding

The J&W College of Culinary Arts was this year's beneficiary of a $5,750 contribution from Sakonnet Vineyards. The Little Compton, R.I., winery hosted an annual wine and seafood festival cooked up by 14 of the East's best chefs—some who polished their skills at Johnson & Wales. Guest chefs from restaurants like Clio and Maison Robert in Boston, Heartbreak and Hotel W and the Waldorf-Astoria in New York, Florida's Cheeky Monkey, Charleston's Peninsula Grill and the Castle Hill Inn & Resort in Newport, R.I., catered the gala. This year the menu featured tilapia, an African freshwater fish, served in such exotic dishes as Asian-style tilapia with spicy rice noodles and pecan-crusted tilapia. Foods were paired with wines from guest vineyards, including Sakonnet, Chamard, Domaine Chandon, Macari, Treas and a half dozen more. Past honored recipients of the event have been The James Beard Foundation and Women Chefs and Restaurateurs. This year's honor was a J&W first.

"Over the years, we have become more and more involved with Johnson & Wales," says Earl Samson, Sakonnet proprietor. "It only seemed natural to take this relationship one step further."

Sakonnet partners with Johnson & Wales for educational field study, wine tastings, tours and Chef's Choice offerings. Johnson & Wales uses private label Sakonnet wines for special events.

Tom Wright, vice president of culinary education at Johnson & Wales, was pleased to accept the contribution, which will be used to fund scholarships. —C.S.

Norfolk and Charleston Grads Help Inn Win Prestigious Award

High Meadows Vineyard and Mountain Inn, in Scottsville, Va., is one of a handful of full-service country inns designated Virginia Historic Landmarks. It's the only Virginia inn on the National Register of Historic Places that also has a restaurant farm vineyard on its property. Now it has another claim to fame. The Virginia Winemakers Advisory Board cited Barberi's winning dining experience, and noted that in addition to the inn's offering guests a 100 percent Virginia-grown wine list, High Meadows' vineyard supplies nearby Jefferson Vineyards with three tons of Pinot Noir grapes annually and producer in own. "Our goal is to serve the restaurant at the highest level," thanks in part to Chef David Barberi '97 and wine expert Joe '98, wine and vineyard manager. "Obviously we are quite proud and pleased with this award, especially considering all the very fine restaurants in the state of Virginia," says Joe Abbott, who owns the inn, a J&W co-op site, with Peter Sudnik. "Johnson & Wales should be proud, as well, considering all the terrific students you have sent our way over the years and the fact that Virginia's Wine Restaurant of the Year" is currently chefed by a J&W grad and our wine and vineyard manager is also a J&W grad."

The award helps draw attention to Virginia, the sixth largest wine producing state in the nation, dubbed the most promising emerging wine region by Wine Spectator. In making the presentation, the Hell's Angels are having a good time at the Blue Moon Inn, a J&W co-op site in Virginia.

Drinks Lodo Bar & Grill (1946 Market Street: 303-293-5555): Rooftop dining overlooking the gates at Coors Field; the spot for after-hours refreshments.

The Sports Column (corner of 19th and Blake; 303-296-1930): Where Denver's jocks head when the ballpark's over.

Nightlife Sing Sing (1735 19th Street: 303-291-0880): A piano sing-along bar—no karaoke! They line up to get in and hum until dawn.

J&W Postcard

Museums The Denver Museum of Natural History (2001 California Boulevard: 1-800-925-2250): One of the largest in the country, home to an "environmental" park that puts you on Earth 300 million years ago.

Black American West Museum & Heritage Center (301 California Street: 303-292-2566): Across from the home of the first African American doctor in Colorado.

The Denver Art Museum (100 16th Avenue: 303-640-4433): Fine world art from Pre-Columbian to American Indian and Spanish/Colonial. "Cowboy" artists like Russell and Remington and touring exhibits.

Sightseeing The Rocky Mountain Ski Train: Leaves from Union Station on weekends in winter. Skiers and non-skiers ride in style through the gorgeous and rugged terrain.

Red Rock Amphitheater: Catch a concert at nature's "best" acoustic outdoor arena.

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ALUMNI ACTIVITIES & HOMECOMING '99

Above: Students, faculty and guests join President Beaven and Sherry and Mark Brice at the Brice home in Newport, R.I., for a tour of the President's Club Campaign.

Below: Dean of students, Mike Pappano, relaxes with the family of Carmen D'Amato at the J&W's brunch in Providence.

Left: Florida Friends Appreciation Weekend (left to right) Jeannine and Bob Brown, President of E-Group, Dwayne Sikes, executive chef, Cheba Lodge, Florida Keys; Dr. Donald McGree, president, J&W Florida Campus; Delores and Sanford Ziff '99, founder of Temple Hsi.

Right: Chancellor Meris Gardee chats with attendees at the Wall of Fame dedication on Gardee Commons. Inscribed: Walk of Fame brick in memory of Norman Chase Jr., former J&W employee and one of Norm and Carol Chase '59.

Below: Freshmen Marsha Cain and her parents prepare a welcome salad for attendees during Norfolk's Chef/Chase Family Weekend.

Left: More than 50 alumni and friends enjoyed the annual J&W reception at the Waldorf-Astoria in New York City. The Nov. 8th event was held in conjunction with the annual International Hotel/Motel/Restaurant Show at the Jacob Convention Center.

Above: Scenes from the Charleston Campus Family Weekend.

Right: Rich Tannina '95 of Darien, Conn., and Darien Griswold '69 enjoy the fun at the annual J&W reception at the Waldorf-Astoria.

Right: Rich Tannina '95 of Darien, Conn., and Darien Griswold '69 enjoy the annual J&W reception at the Waldorf-Astoria.

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Right: Rich Tannina '95 of Darien, Conn., and Darien Griswold '69 enjoy the annual J&W reception at the Waldorf-Astoria.
Hi Ho Silver!
J&W instructor brings home a Pan-Am prize
By Jennifer Brouillard

She was Canada's best hope for a dressage medal. And she didn't let her country down. Johnson & Wales equine instructor Shannon Ducek and her Dutch warmblood Korona strode to a silver medal victory for individual dressage at the 1999 Pan American Games in Winnipeg, Manitoba, Canada.

"I'm thrilled to have won my first Pan-Am medal," Ducek told Dressage Today magazine. "My horse was very consistent over all three days and he handled the pressure very well."

To win dressage competitions, a horse that handles pressure well also requires a rider to do the same. In dressage, the rider guides the horse through a series of complex maneuvers using barely perceptible signals, usually through slight movements of the rider's hands, legs and weight. Ducek compares it to partner figure skating; dance music is selected to set the tone and the partners create an artistic dance that shows agility and strength while still performing certain predetermined movements. Dressage movements resemble some aspects of ballet as horses perform flying changes, extensions, skipping, pirouettes, and half passes in which they appear to be moving forward and sideways at the same time.

Growing up on her parents' horse farm in British Columbia, Ducek knew right away that she wanted to be one of the world's best dressage talents. Her determination to succeed led her to Holland, one of the best dressage countries in the world, and to three-year-old Korona. Training him herself for the past four years, with occasional guidance from her coach in Holland, Ducek spends two hours per day, five to six days a week, preparing Korona for competition.

With her strict commitment to training and a strong relationship with Korona, Ducek has met with success. As she and Korona placed first in all competitions at the Canadian team selection finals earlier this year, talk began of their medal-winning contest. "An amazing collection was shown for such a young horse," praised international dressage judge Lorraine Stubbs of Korona's series of movements. Ducek herself marvels at her horse's ability. "This year he has become more solid. He's a bit of a child prodigy."

Sired by a father who himself was a child prodigy before a tragic accident took his life at age six, Korona is a jewel, the youngest in a line whose potential is only beginning. With Ducek's guidance, Korona is proving the quality of his roots and giving a glimpse of a promising future. In a sport for which age and experience usually ensure success, Korona was the youngest horse competing in the 1999 Pan-Am Games' dressage events at the tender age of seven, surpassing older and more experienced horses to win the silver.

Winning a Pan-Am silver medal brings its share of prestige. The Pan-Am Games are second in size only to the Olympics. Held every four years preceding the Olympic Games, the Pan-Am games boast an estimated 5,000 athletes from 42 nations of North, Central, and South America and the Caribbean, competing in 41 different sports. In dressage alone, Ducek and Korona competed against 45 other participants. For many of these athletes, the Pan-Am Games are often a stepping stone to Olympic glory.

Ducek has high hopes of attaining this glory, as she plans to qualify with Korona for the World Equestrian Games in 2002 and the Olympics in 2004. In the years to come, Ducek would like to ride and train another horse to compete as well as Korona, not only to prove her own abilities to the world, but also to help another equestrian and horse reach the same gracefull heights that she and Korona are reaching.

Giving to the Future
One family's tragedy leaves a legacy of education and a model for how each of us can make a difference
By Cathy Sengel

They move through their daily lives in agony, not letting themselves stop long enough to notice. It has been more than a year since their only child died of heart failure. Caring, thoughtful, generous, a leader willing to speak his mind, Sean Arruda was "a perfect son." But when his weakened heart gave up and their world collapsed in grief, Richard and Nancy Arruda made the selfless decision to use their son's death to give others the chance that he had only just begun to realize.
In September the first two scholarships from a fund set up in Sean's name were awarded. If the scholarship grows the way they hope it will, a deserving and disadvantaged student may someday earn full tuition to Johnson & Wales University. It is what Sean would have wanted, they say. That's the kind of person he was.

Born with a severe heart defect, Sean underwent his first open heart surgery at the age of 22 months and was in and out of the hospital for all his years to come. In the small town of Somerset, Mass., he was well known and had friends of all ages. Though he stumbled through high school, in other aspects of his life he excelled—working a paper route and other part time jobs, watching out for his friends, giving away to others who had less, appreciating his advantages. Sean's academics turned around in his senior year when he decided to apply himself and make up the 42 credits he needed to graduate and aim for his goal—to open a restaurant and night club. He was accepted at Johnson & Wales on probationary status, but by the end of his first year he was at the top of the class.

"He was so proud of himself," Nancy says. "When he got to Johnson & Wales, he found they liked his input. It built up his confidence. He wasn't a kid anymore being told to sit down and be quiet in class. Johnson & Wales built him up and it just raised his self esteem."

But days before his freshman classes ended, Sean's life itself came to a sudden and tragic end. Agitated by the commotion and sounds of guns firing from the woods behind his home, Sean went into cardiac arrest. His parents, both with him at the time, were plunged into mind-numbing sorrow.

"He was our whole life—our enjoyment," his father says, choking back emotion.

As small towns do, neighbors in Somerset cradled the Arrudas in an outpouring of concern. Friends wanted to feel they could do something to help. Beyond an immediate decision to donate Sean's organs, Richard and Nancy asked that contributions be made to the children's hospital, remembering all the time Sean had spent there. Still it didn't feel like enough.

Since Sean had really found himself at Johnson & Wales, the Arrudas approached administrators with their intention to keep Sean's memory alive by helping other students through scholarships. If anything happened to them, they wanted their money to go to the fund—they wanted a formal agreement in place. The Arrudas were adamant about the criteria.

"We're not looking for 'A' students. Sean was never an 'A' student. The 'A' students get everything. They're the ones who are going to get the scholarships. We're looking for the ones that are lost in between—the ones who are trying to turn their lives around. That's who we want to help," Richard says.

People in town were eager to contribute. A Valentine dance, sadly appropriate, was held as a fundraiser. More than 500 people turned out. The event netted $12,000 and his such a success plans are being made for another next February. A memorial golf tournament added another $5,000 to the fund.

"A lot of people went out of their way. They were really generous," Richard says.

"Sean was a likable kid. He lived to be 100, in only 18 years," Nancy adds. "He had every right to be bitter and angry with what life had dealt him, instead he brought so much happiness and love to us and to everyone who came in contact with him."

Grieving robs the living of moment to moment pleasures—sometimes for months and years. Sean's parents will themselves through a busy life, afraid to stop long enough to let emotion overwhelm them. They are trying to move forward. The Sean Thomas Arruda Memorial Scholarship Fund has given them a way to hold onto his memory and make a meaningful difference in the lives of people like the friends Sean cared so much about. The death of Sean Arruda at the age of 18 was a tragedy. Young people's deaths always are. But his parents say there is a lesson about priorities to be learned from their heartache.

"Life is simple," says Nancy. "We put so much emphasis on what we believe is important in life, but in reality, life is simple—caring, loving our family and our friends. Everybody has the ability to love."

It is with an enormous measure of love that they hope to enrich the lives of others in Sean's name.

Planning to Make a Difference

When Richard and Nancy Arruda lost their only son, a freshman at Johnson & Wales, instinct told them to give everything they could to his memory as he gave himself to his life. It won't bring Sean back. But to understand that somewhere someone who was blind now sees through eyes that once belonged to their son, and to know that this year two students were given the keys to an education in his name, turns a loss into a contribution and blunts an edge of pain. Their story speaks about the nature of charitable acts.

Money tells us that generous giving is growing. They tell us that the bulge of baby boomers reaping the profits of a fruitful market are turning their sensibilities toward high ideals, for whatever reason. Bill and Melinda Gates have made a $17 billion investment in education. Ted Turner gave $1 billion to the United Nations. Still Gates' and Turner's efforts together are just a fraction of the combined good done by individuals, like the Arrudas, just looking for a way to help.

Over the past three decades, gift by caring individuals accounted for the largest segment of charitable giving. In fact, through wills and lifetime gifts and donations, individuals have been responsible for 85 to 90 percent of all monies raised, according to the American Association of Fund-Raising Council. In 1998 alone, that amounted to $174.52 billion. It's hard to fathom that single contributions, small and large, could heavily outweigh the billions given by corporations and foundations every year. But there are no close seconds from the corporate world.

Fund-raising has gone beyond the bake sales and raffles that shore up the work of schools, libraries and civic organizations, and provide assistance to the poor and afflicted. But whether you give a dollar to the child peddling candy bars for a sports team, or leave millions in a will to feed the hungry, the motivation on the most basic level is the same—a desire to make a difference.

As Americans reach higher income plateaus and seek spending avenues that best serve their needs, planned giving through trusts and annuities can offer an effective way to make contributions to a greater good.

"There comes a point in everybody's lives as they start getting into advanced years that they start to look at the assets they've accumulated. And this is when they start thinking about what happens at retirement, what happens after retirement, how they can disperse their assets," says Joseph Muro, vice president for advancement at Johnson & Wales. "This is when planned gifts become a natural vehicle with which they can do good with their money and also look at tax benefits for themselves and their families."

Planned giving provides ways for investing discretionary assets in a philanthropic endowment. The specific method chosen—charitable remainder annuity trust, charitable remainder unitrust, life estate agreement, revocable living trust—depends on the long-term gains that best suit the desired outcome of the donor. Trusts, funds and agreements provide a way to give, and bank on it. "As incomes increase, planned gifts and deferred gifts allow benefactors to manage specific assets while avoiding or minimizing taxes and off-setting capital gains," says Louis Nosone, a tax, trust and estate lawyer with Sheftris & Bowen LLP.

Trusts fall into a number of categories and reaps benefits determined by the type of gift. Careful planning can serve a multitude of goals. There are gifts that pay a fixed annual payment to the donor or beneficiary for life, and gifts that transfer title of residential property to a charitable recipient, while allowing the donor to live on the property. Trusts can be made for a limited or indefinite period of time. Invested gifts can pay the donor a share of earnings.

The most familiar form of charitable giving is a cash contribution. The total sum of the gift goes to the recipient and the benefactor is allowed to take an income tax deduction for the full value of the gift. A donation of stock, real estate, personal property or a family business saves income tax for the giver. However, beneficiaries can take an income tax deduction and also an estate tax deduction. A charitable trust, on the other hand, provides income for the donor or beneficiary, while making a gift at the same time. Cash, securities or real estate are transferred in trust to a non-profit organization of choice, and the trustee distributes a fixed percentage to the beneficiary for a fixed term. Payouts rise with the value. Under a charitable remainder annuity, property—usually cash or securities—is transferred to a trustee of choice to be invested.

"Through wills and lifetime gifts and donations, individuals have been responsible for 85 to 90 percent of all money raised."
If a living trust is used in place of a will, tax savings greatly augment the donation. “When you sell property, you must pay a capital gains tax. If you transfer ownership of that property to a trust and the trust sells the property, there is no capital gains tax paid,” says Nostro. “When you leave property to, for example, your children in a will, when you die, the government is going to take 55 percent of its value. When you leave it to a charitable trust, there’s no tax, so ultimately it leaves more money. What you’re doing is putting up 45 percent and the government is essentially putting up the rest.”

Typically such planned gifts are worth arranging for amounts of $100,000 or more. Because of legal fees and labor involved in contributing and sustaining a charitable trust, anything less would not be cost effective and would be better made as a straight charitable gift. There are ways, however, of making a contribution of a lesser amount that still profit a beneficiary.

Johnson & Wales, like many organizations, has set up a pooled income fund. Gifts are invested as part of a more valued package and contributors receive a share of the earnings and a tax deduction.

It is just another way of maximizing philanthropic donations, which is increasingly necessary as costs for maintaining all aspects of higher education rise, according to Murgio.

During a lifetime, the income from the trust will be paid out as directed. Administrators at Johnson & Wales are hoping friends and alumni will consider directing assets toward the University.

“One of the things we’ve done during the Vision 2001 campaign is get our eyes focused on philanthropy as a means of augmenting our normal source of dollars to run the University,” says Murgio. “It will now become a significant piece of total fundraising on a formal basis, part of the rule rather than exception, to be used in support of the institution.”

Whatever the charitable motivation, planned giving can be an attractive tool both for raising funds and for making an investment in the future.

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**A guide to planned giving**

**Life Income Gifts**

<table>
<thead>
<tr>
<th>Donors</th>
<th>Objective</th>
<th>Planned Gift</th>
<th>Income Tax Deduction</th>
<th>Capital Gains Savings</th>
<th>Estate Tax Deduction</th>
<th>Charitable Gift</th>
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<tbody>
<tr>
<td>Gift that provides the maximum income</td>
<td>CRUT*</td>
<td>Present value of future gift</td>
<td>100%</td>
<td>100%</td>
<td>Major deferred gift</td>
<td></td>
</tr>
<tr>
<td>Gift that provides reliable fixed income</td>
<td>CRAT++</td>
<td>Present value of future gift</td>
<td>100%</td>
<td>100%</td>
<td>Major deferred gift</td>
<td></td>
</tr>
<tr>
<td>Simplest gift that provides reliable fixed income that is partially tax-free</td>
<td>CGA†</td>
<td>Present value of future gift</td>
<td>Significant</td>
<td>100%</td>
<td>Major deferred gift</td>
<td></td>
</tr>
<tr>
<td>Simplest life income gift</td>
<td>PI††</td>
<td>Present value of future gift</td>
<td>100%</td>
<td>100%</td>
<td>Deferred gift</td>
<td></td>
</tr>
</tbody>
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**Charitable Retirement and Educational Plans**

<table>
<thead>
<tr>
<th>Donors</th>
<th>Objective</th>
<th>Planned Gift</th>
<th>Income Tax Deduction</th>
<th>Capital Gains Savings</th>
<th>Estate Tax Deduction</th>
<th>Charitable Gift</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRUT</td>
<td>Provide a retirement plan that provides maximum income and makes a deferred charitable gift</td>
<td>100%</td>
<td>100%</td>
<td>Deferred gift</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Deferred Payment Gift Annuity</td>
<td>A retirement plan that saves the maximum current income tax and provides a guaranteed retirement income</td>
<td>Present value of future gift</td>
<td>Substantial</td>
<td>100%</td>
<td>Deferred gift</td>
<td></td>
</tr>
<tr>
<td>CRUT or CRAT for a term of Years</td>
<td>A plan to educate children or others and save income tax</td>
<td>Present value of remainder interest</td>
<td>100%</td>
<td>100%</td>
<td>Deferred gift</td>
<td></td>
</tr>
<tr>
<td>DPGA</td>
<td>A guaranteed education plan for children or others that saves income tax</td>
<td>Present value of remainder income</td>
<td>Substantial</td>
<td>100%</td>
<td>Deferred gift</td>
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</tbody>
</table>

* Charitable Remainder Untrust
** Charitable Remainder Annuity Trust
† Charitable Gift Annuity
†† Pooled Income Fund

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**Taste of the 21st Century**

Chef Katy Sparks ’86 gives us a hint of delectable things to come

By Cathy Sengel

Small farmers may have reason to smile. Menus at fashionable restaurants are beginning to reflect a trend toward use of fresh local, seasonal produce and meats, according to Katy Sparks ’86, chef at Quiley’s in New York City.

Named one of Food & Wine’s 10 Best New Chefs in 1998, Sparks sees sustainable agriculture as the catch phrase for the culinarian of the new century. “As people are becoming more educated about how food affects your body and what it all means, they are beginning to insist—and be willing to pay a couple of dollars more—for things like organic pork,” Sparks says.

Health concerns about chemical additives, growth hormones and the use of pesticides on the mass-marketed food chain are leading nutritionally conscious chefs to turn to farmers’ markets and backyard gardens for the freshest ingredients. The shift may bring prices down while shoring up American farmers’ profits as well. Not only are growing conditions an unknown for items like raspberries from Ecuador, but transportation drives up the cost, Sparks notes. Locally grown foods tend to be less expensive, and the sophisticated tastes of the dining public are giving farmers an incentive to grow more “boutique” crops like mesclun and arugula. Wines being made in virtually every state in the U.S. complement the trend.

Cultivating trade with local farmers lets chefs hand-pick a better quality product. It is just one wave of a drift toward restaurants that offer more personalized service in a more intimate setting. Sparks says she’s an advocate. “The shift has been a long time coming and I do everything I can to support it as a movement.”

She sees Eastern European and Turkish foods as the next taste adventure for a dining

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Winter 1999

J&W Magazine
Katy Sparks' Grilled Tuna Steaks with Papaya Relish

Marinade
2 Tbsp. extra virgin olive oil
1 Tbsp. each minced fresh rosemary leaves, balsamic vinegar and lemon juice
1 tsp. each grated orange zest and soy sauce
1 clove garlic, minced

Papaya-Ginger Relish
1/2 of a 1 lb. ripe papaya, seeded, peeled and cut into 1/3-inch dice
1 small red onion, halved lengthwise, cut into thin strips (3/4 cup)
2 jalapeño chiles, seeded, minced (2 Tbsp.)
2 Tbsp. fresh lime juice
1 Tbsp. each peeled, grated gingerroot and minced cilantro leaves
1 tsp. each of shredded coconut
regular chili powder and dark sesame oil
1/4 tsp. salt
4 (1-inch thick) tuna steaks (8 oz. each)
1/4 tsp. each salt and pepper

Accompaniment
Couscous

1. Marinade: In bowl, combine ingredients. Let stand at room temperature one hour.
2. Relish: In small bowl, combine all ingredients. Let stand at room temperature one hour.
3. Prepare outdoor grill, or preheat stovetop grill pan or large nonstick skillet. Before grilling, add tuna to marinade; marinate 2 minutes. Remove tuna from marinade; wipe off excess. Season with salt and pepper. Grill tuna, turning once, 4 to 5 minutes for medium-rare. Garnish with cilantro and zest, if desired. Serve with relish and accompaniment.

Makes 4 servings
Per Serving: 374 calories, 52 g protein, 11 g carbohydrate, 13 g fat, 2 g fiber, 83 mg cholesterol, 250 mg sodium.

public hungry for new flavors and exotic cuisines. "It's the only area in the world that's been neglected." But don't expect a kebabs franchise on every corner. Sparks predicts the popularity of the chain restaurant will play out in the decade ahead. "The world is so technologically driven and so fast-paced," she notes. "Smaller restaurants with one or two chefs have a more relaxed atmosphere. They're places that really make you feel like you're a guest."

If she's reading her tea leaves right, home grown, haute healthy, and laid back are the way to diners' hearts in the year 2000.

About the Expert
Katy Sparks says she intends "to be a grand dame of cuisine someday." She's already well on her way. Sparks, who has critics drooling, in addition to being listed one of the Best New Chefs of 1998 by Food & Wine magazine, was named one of "America's hottest young chefs" by Wine Spectator.

Brought up on a farm in Vermont by a professor father who dabbled in cows and chickens, and a mother known for her parties, Sparks cultivated her techniques at J&W when offered a full scholarship. After a short stint in Seattle, Sparks returned to the East to wow foodies in Manhattan at Barry Wine's Quilted Giraffe, Bobby Flay's Mesa Grill and later Bolo. She's said to let her imagination run wild and her cooking has been called "quirky," "very bold and very successful" and "freeswelling, globally influenced contemporary American." New Yorker magazine says she treats game "as though it's been seduced rather than shot."

Either way that puts her in charge—just the way she likes it. "Now that I am executive chef, I have more control over my schedule, and I have no intention of dropping out, no matter how tough it gets," Sparks says.

Quilty's
177 Prince Street
(212)-254-1260
Reservations suggested. Open 7 days. Lunch Tuesday-Saturday; dinner Monday-Saturday, and Sundays for brunch and dinner. Mid-priced.
acquire on the Web, and many used the Web as a reference tool, researching specifications and prices, but actually making their purchases in brick-and-mortar stores.

Technology tended to stymie some consumers who were interested in actually buying. Average home computers didn't have fast enough modems or powerful enough processors to handle the graphics coming their way. Shoppers were left with long download times that made standing in a checkout line seem appealing.

Many consumers also cited concerns about security as a primary reason for not shopping on the Internet. Those concerns were answered with encrypted payment areas online and public relations campaigns offline paid for by heavy hitters like American Express. In short order, the idea that credit card numbers could be swiped by computer hackers was squashed.

"It's actually safer to do an online, secured—and that's the operative word—secured transaction via credit card" than for you to use your credit card to order something by phone, says Bob Brooks '80, owner of Wonderfully Wacky Gifts, an online gift gallery.

Brooks recognizes, however, that consumers might still have other reasons to be a little distrustful when shopping online. "You know when you're going to a department store that most likely they're going to be there tomorrow," he says. "But the Internet can seem like a void. You're sending your information into a void. You wonder, 'Is this a fly-by-night company?'"

Brooks dealt with that issue by enlisting a company called The Public Eye. Similar to the Better Business Bureau, which also has an arm on the Internet, The Public Eye monitors sites and makes consumers' comments—both positive and negative—accessible to the public. Brooks' site carries the logo of The Public Eye. Other sites carry that of the Better Business Bureau. "It gives a reassurance that says 'Okay, this site is monitored.'" After giving that kind of reassurance, Brooks says his orders increase dramatically.

Human nature was one more stumbling block in the way of e-commerce success. "This was something new for the consumers and they had to learn how to use it and what the value of it was," says Erin Wilkinson, assistant professor of marketing and co-director of Johnson & Wales' Center for Online Technology and Electronic Commerce. Wilkinson's class about Internet commerce, set to welcome its first group of students in the spring term, will examine e-commerce not only from the marketers' perspective but also from the consumers' perspective: why people shop online and what makes Web sites successful. "The big thing was trying to teach the consumer the value of purchasing online versus going to a store," she says.

The first electronic retailers, or e-tailers, to make a splash in the mid-1990s were new businesses such as CDNow and Amazon.com, followed by paper catalog companies. The larger traditional retailers held back—in some cases, Barnes and Noble's case for example, waiting too long to jump in and in doing so losing a good bit of the online market to upstart competitors.

But, perhaps having glimpsed the future, traditional retailers such as department stores like Bloomingdales, Nordstrom and Macy's made the leap and launched Web sites of their own. Advertisements that included Web addresses and advertisements for Web sites themselves became commonplace on TV, magazines, newspapers, everywhere consumers looked.

And when consumers did look at the sites during the 1998 holiday season, they found virtual environments to match the brick-and-mortars they knew and loved. "At Christmastime, the graphics finally looked a lot like they would if you went into the mall at Christmas. There were beautiful displays," says Wilkinson.

With security being less of an issue, advertising working its magic, and familiar retailers joining the technological throng, shopping online was truly embraced for the first time by the general public during the 1998 holiday season. But it proved to be a mixed success. E-tailers, having no way of anticipating such a wholehearted acceptance, were unprepared to deal with the number of people attempting to use their sites. Systems overloaded causing Web sites to crash. Once orders were taken, fulfillment infrastructures proved insufficient to handle the demand of so many impatient shoppers with tight holiday deadlines.

With such an online turnout last year, the Ghost of Christmas Present speaks like a Las Vegas bookie. Predictions, odds and bets on how high the numbers will go are flying. Jupiter Communications forecasts 10 million new online shoppers, most making their first purchases during the holidays; online consumers will spend $86 billion this year during November and December, says Jupiter, with the busiest sites seeing an average of 50,000 transactions per day. Datquest, a market research company, predicts those Web transactions will triple 1998's. E-tailers are betting on those numbers to send their sites into the black.

Good news for those e-tailers but a potential nightmare for online consumers. Considering that most of last year's dissatisfied customers' problems stemmed from overloaded infrastructures unable to handle the crush of shoppers, how prepared are these Web sites to deal with this year's anticipated crowds?

The word on the e-street is that most of last year's behind-the-scenes technical glitches have been solved with beefed-up servers able to handle the deluge of clicks. There will be plenty of new, more visible features to dazzle consumers as well. Improved search agents and automated shopping bots (short for robots) will seek out the best price for a particular item, allowing shoppers to pick up must-have Pokemon cards for the least amount of money without having to surf the Web for hours to track them down. Shoppers also will find that more sites are using 3-D graphics. The Sharper Image, for example, now has a "3-D enhanced" catalog so you can rotate the graphic to see the back of an item, zoom in on specific details, even open the lid. Shoppers can create a personal model at Lands' End's Web site and see how those jeans really look on hips like theirs. Furniture.com allows consumers to set up floor plans and rearrange the new sofa and chairs.

Consumers will find that retail sites are more than just retail. "You only have two-and-a-half to three seconds to capture the consumer's attention," comments Wilkinson. "To make a site sticky, to make people come and not just browse product, not just get information about product, sites have added lots more to do. You can play games, get information on the industry, enter a chat room. These sites are attractive to people because they don't have to go looking in 20 different places."

Perhaps the feature to be most appreciated by consumers this year will be interactive customer service. More and more sites are introducing more immediate customer service, complete with text and voice. "When people go online to shop they establish a relationship with the Web site as though it were a salesperson," says Mark Necker, associate professor and chairman of the School of Creative Marketing in J&W's College of Business. "Retailers are realizing that, and now, if you push a button that says 'Help,' someone will get online to talk to you and you can talk back. Can't find what you're looking for on Nordstrom's site? Fire off an e-mail and a real-live store representative will track down your request and e-mail you back with the price.

Of course, many of these new features require consumers to have better, if not the top, technology in their homes. A microphone is certainly needed if a shopper would like to speak to the customer service representative. A faster Internet connection and powerful processor make the 3-D graphics cool and useful rather than a drag on the system.

Then again, some of the improvements are on the low-tech side and will be familiar to brick-and-mortar shoppers. Thanks to the hype of a bigger holiday season, many retail sites are locked in hot battles with their competitors to win the bigger market share. Savvy cyberconsumers, therefore, can find some products being offered online at or below cost at sites trying to attract shoppers. Many sites are providing added value offers such as free shipping or gift wrapping, and it's practically snowing coupons.
Super sites to see
Wonderfully Wacky Gifts (www.wonderfullywacky.com)
Unique gifts for everyone on your list
CDNow (www.cdnow.com) They're not called records anymore so why buy them in a record store?
Amazon.com (www.amazon.com) The grandaddy of e-tailers is branching out from books in all directions
The Sharper Image (www.sharperimage.com) items you never knew you needed
HotBot (www.hotbot.com) A shopping agent to search out best price for any item on the Web
Virtual Vineyards (www.wine.com) An oenophile's delight
Pets.com (www.pets.com) Gifts for the furry friend
Land's End (www.landsend.com) Gear for the whole family
Furniture.com (www.furniture.com) Enough said
Baby.com (www.baby.com) For mom's-to-be and their babies
NetMarket (www.netmarket.com) Billed as selling "name brands at warehouse prices"
RedRocket (www.redrocket.com) Great toy site

Remakably, the problems from the 1998 holiday season that may still plague 1999's shoppers will not have much to do with technology. It is very likely that the offline world will create the biggest headaches. Retailers who have long done business in the "real world" either in brick-and-mortar stores or by paper catalogs, recognize the importance of inventory management, order processing, fulfillment and delivery. E-tailers, on the other hand, seem to have forgotten that once an order is received, someone other than a computer must fill it. These areas still provide the largest potential problems. And not just for the 1999 holiday season.

As more mainstream consumers enter the e-marketplace, they will be less forgiving of technology glitches and fulfillment foul-ups. Many will look for alternatives when they don't get satisfaction. According to Zona Research, 34 percent of customers who have a bad online experience don't complete the transaction at that site. Forty-four percent of those people won't buy the item online at all, but will go back to a brick-and-mortar store or a paper catalog to make their purchase; another 14 percent will just simply click to another site for their purchase.

Christmas Future
If numbers tell the story for Christmas Present, they are writing it for the Ghost of Christmas Yet to Come. Jupiter Communications is predicting that consumers will spend up to $78 billion online by 2003. The same research says that children ages five to 18 will spend $1.3 billion by 2002. To help get around the sticky spot of children not having a credit card, parents will turn to sites like ICanBuy, Rocket Cash and Doughnut that allow them to set up children's accounts. Parents either deposit a set amount or establish a credit line with spending limit and the kids are off.

Customer service technology will continue to improve as shopping bots become more and more advanced, providing truly customized customer service. Shopping bots found on sites such as HotBot currently can find the best price on a particular item you request. The potential, however, is for far more intelligent agents that will match products to the needs and tastes of an individual customer. Hints of this can be seen on some sites, including Amazon.com where the site will recommend a book to a customer based on her past purchases. It's the "If you like this, perhaps you'll like this" tactic.

Analysts seem to agree that most of the increased spending online will come at the expense of shopping in brick-and-mortar stores. "There are only so many dollars in a person's pocket that they're going to spend during any given holiday season," notes Neckes. "No matter what you do you're not going to squeeze another dollar out of that pocket. So it has to be divided amongst all the different media. There are people who will shop thegap.com and there are people who will shop the stores."

Click-and-mortar retailers (those retailers who have outposts in both the physical and the virtual marketplaces) are going to have to come to terms with the idea that shifted income is better than lost income. Traditional merchants, say industry watchers, will have to build complementary Web sites that make the most of their offline attributes such as an existing customer base, a trusted brand name, customer data, and an established sales and distribution infrastructure.

Then again, there will be some shoppers who will never take to the Web. "Ironically as it may sound," says Web entrepreneur and booster Brooks, "my wife is a 'physical world person.' She likes to be out there. For her, it's not just the shopping. She likes the atmosphere, the atmosphere of people, of the decorations in the mall."

Neckes agrees. "Brick-and-mortar stores will still be important because shopping is still a social phenomenon," he says. It seems that with all the convenience and all the bells and whistles offered by e-tailing, we have yet to hear the death knell of shopping in the real world. 

Wonderfully Wacky Gifts
Bob Brooks '90, a graduate of J&W's entrepreneurship program, started his own Web site in 1997. First a collection of links to other sites, Brooks' site quickly grew into what he calls an alternative gift gallery. "Crusaders against the common gift is our theme," he says. Here are a few of Brooks' holiday gift offerings.

The First Edition Humidor

Robot Alarm Clock

Talking Spatula

Kinetic Flashlight

5 Toe Silk Wondersocks

Pen Radio
Buying the Bubbly

Everything you need to know to get ready for the party of the millennium

By Linda Beaulieu

According to scientists, there are 49 million bubbles in a bottle of champagne. Maybe that’s what makes champagne so special.

In a survey conducted by Moët & Chandon, when asked what they would like to drink for the millennium, 52 percent of those polled said they planned to purchase a magnum of champagne, 38 percent said they would buy a regular size bottle of champagne, and five percent said they would seek a jeroboam (that’s four bottles of wine in a single large bottle).

With the New Year’s Eve party of the millennium just around the corner, champagne sales are booming as consumers stock up on premium bubbly for Year 2000 festivities. Do the cellars of La Champagne, France, where all champagne comes from, hold enough wine to satisfy the millions of revelers worldwide looking to ring in the new year in style? Some wine experts have warned that producers may not be able to keep up with the unprecedented demand.

Happily, those worries are exaggerated, says Yves Benard, president of the Champagne Houses in France. With approximately 300 million bottles ready to ship in 1999 and 2000, he is confident there will be enough champagne to go around.

More good news: The harvests of 1995, 96, 97 and 98 were splendid, which means that the champagnes available this year and next will be superb.

Edward Korry, assistant professor in the College of Culinary Arts and an expert on champagne, says it’s easy to figure out how much champagne you will need for your New Year’s Eve party. “Each regular-size (750 ml) bottle of champagne yields five five-ounce flutes of champagne,” he says. “Plan on two glasses an hour per person.” For a toast, provide one bottle for every 10 guests; for dinner, one bottle for two to three; for a cocktail reception, one bottle for three to four.

Champagne comes in various size bottles, from the split (187 ml) to the half-bottle (375 ml) to the regular-size bottle (750 ml). Beyond that, names of the larger bottles sound like characters from ancient history:

- Magnum (equal to two regular-size bottles of champagne)
- Jeroboam (equal to four bottles)
- Methuselah (eight bottles)
- Salmanazar (12 bottles)
- Balthazar (16 bottles)
- Nebuchadnezzar (20 bottles)

Champagne, Korry says, is produced with varying degrees of sweetness. Brut champagne, the most common, is the driest. Extra-dry champagne has a slightly higher level of sugar. Sec champagne has a medium sugar level, and demi-sec champagne is sweet.

Champagne is best served chilled, but not ice cold, Korry offers. “The best temperature is 45 to 48 degrees Fahrenheit. Champagne may be chilled in a bucket that is half full of ice and water for 30 minutes before serving, or in the refrigerator for three to four hours. Never, ever store champagne in the freezer. That will damage the wine,” he cautions.

Often called “tears of happiness,” champagne is best shown and appreciated in a tulip-shaped glass or a narrow flute. The old-fashioned wide-rimmed coupes should be avoided; they allow bubbles and aroma to dissipate too quickly.

And what is the safe, proper way to open a bottle of champagne? First, remove the foil wrap. Grasp the bottle around its neck. Keeping your thumb over the wire muzzle and cork, loosen the wire at the base of the muzzle with your free hand. Grip the bottle at its widest point. Tilt the bottle at a 45-degree angle away from you. Holding the cork tightly, gently twist the bottle. Once you feel the cork begin to loosen, slow down and ease the cork out.

Keep the bottle at a 45-degree angle and keep pressure on the cork so that rather than a pop, the gas escapes in the form of a gentle sigh. This will prevent the champagne from overflowing. Pour a little champagne into each glass, then return to pour more champagne into the glasses.

Lastly, Korry wants to dispel any confusion: “All champagne is sparkling wine, but not all sparkling wine is champagne,” he says. “To be called champagne, under French law, the wine must be from the Champagne region of France.”

The unique characteristics of champagne are shaped by the unique soil and climate of the Champagne region, which, when combined with the grapes creates something called Terrar that is impossible to reproduce in another location.

How long will a bottle of champagne keep? For 10 years or so, if it is kept in a cool, dark cellar, lying on its side. Of course, storage probably won’t be a big problem this year!

So go ahead and stock the bar with fine champagnes, raise your glass, close your eyes, make a wish, and say hello to a new millennium!
Robert F. Permanente has been promoted to vice president- real estate management for Citizens Bank. He lives in Cy- nswana, R.I.

Dr. Roger Chynisik is president of Baltimore International College. He lives in Baltimore, Md.

Deborah A'Vant is a mortgage originator for the Rhode Island Housing and Mortgage Finance Corporation. She resides in Cranston, R.I.

John P. Silva is director of food and beverage at Chicago O'Hare International Airport. He lives in Negaunee, N.I., and received an honor- ary doctorate at the Providence commencement last May.

Terri Lynn Monroe is assistant food service director for Wood Company in Sellersville, Pa. She resides in Allentown.

Roderick G. Smith is executive chef at the Country Club of Florida, Village of Golf, Fla. Chef Smith placed second in the recent "Interscholastic Golden Grilled Chicken" competition held in Lake Delton, Wis., in the 1979-80 season. He is an active member of the American Culinary Federation Palm Beach County, an officer in the American Academy of Chefs, and has won numerous gold and silver medals at various competitions.

Robert F. Permanente '63

1980
Christine Sherlock is employed by Richard Funk, CPA, in Warwick, R.I. She lives in Pawtucket.

Charles R. Randall is executive chef at the Red Fox Inn in Conway, N.H. He lives in Fryeburg, Maine.

Cynthia J. Dominick is CEO for Biscuits Fingers & Co. in Hackensack, N.J., where she also lives.

Pernell D. Patterson is food service director at Nutrition Inc., West Newton, Pa. He lives in Pittsburg.

Timothy W. Martin '82

1981

Don Carney has been added to the sales roost at Wyle Marketing, Manchester, Mass.

Chuck Brooker is corporate executive chef at Neat in Saratoga, N.Y., where he also lives.

Leta Leiman is director of catering and banquet at Mandalay Bay Resort and Casino in Las Vegas, Nev., where she also lives.

Paul O'Connell '72 is owner of Chef Herred in Cambridge, Mass. He lives in Stoneham.

1982
Donna Marie Dougherty Barna is the general manager at the BHOG-Homes, Inc., Asilomar, in Monterey, Calif. She and her husband David, also live in Monterey.

Michael Dillenberry, who now lives in Bridgport, Conn., has opened Bunkers Restaurant at the H. Smith Richardson Golf Course.

Anthony Salemmi is the owner/president of Dionysos Food & Cocktails in Providence, R.I., where he also lives.

1983

Ralph Feraco is executive chef at Natalee Country Club in Gen Cott, N.Y. He lives in Huntington.

Paul Worsdorfer is executive chef at Fajardo's Inn Inc. in Grassville, Md., where he also lives.

John Kenyon is banquet chef at Fireman's Tavern by Russell Motors in Abingdon, Md. He lives in Severn, Md.

Tim Taylor is chef operating officer of Trans Maritime International in Palatine, Ill., and lives in Cary.

Stephanie Polis McKeon, general manager for the Seafood Marlin Inn in Andover, Mass., and her husband, Michael, are proud parents of a baby girl named Jordan, born Dec. 3, 1983. They live in Merrimack, N.H.

Stephen Iacomelli is a 12-year veteran of the Barstile Department, Barstile, Mass., where he is a traffic controller. A culinary artist, he cooks many meals for the crew members during their 24-hour shifts at the department. He lives in Cottleville, Mo., and recently featured in the Coop City Times.

Joseph Wysoki is executive chef at Amco Life & Casualty in Middletown, Conn. He lives in West Hartford.

Joe Fortuna is the owner/chef of Fortuna's in Burlington, N.J. He lives in Burlington, Conn. Also: Fortuna Gourmet Catering recently celebrated its 10th anniversary, Joe is its second term as president of the Connecticut. Chefs Association and he and his wife have a new son, Joe Jr.

Russel J. Reilly is eastern regional food service director at the Four Seasons, which owns and operates retirement communities. He resides in Bradenton, Fla., with his wife and three children.

James "Ben" Cottrell was appointed executive sous chef for Windows restaurant at the Renaissance Harbert Hotel in Baltimore, Md.

Stephen F. Deady is a sales repre- sentative and number one producer for SYSCO. He lives in East Hartford, Conn.

Jeny Ryan is a chef instructor at Newbury College in Brookline, Mass., where he also lives.

Michael Myers is district manager for Pamid Wine Imports in Davis, Calif., where he also lives.

1984
Joey and Kimberly Booth announce the birth of their first baby, a boy on June 14, 1984. Joey owns a YOHO International in Johnson City, Tenn., where they also live.

Gary R. Fortin Jr., is assistant pastry chef at Blue Hill Country Club in Canton, Mass. He lives in S. Easton.

David Greco is director of sales for the Greater New Haven Convention Vistor's Bureau in New Haven, Conn. He lives in Middletown.

Richard Hamon is executive chef at Chef's in East Memphis, Tenn. He lives in Memphis.

Robert A. Catherhorth '63 is presi- dent of Alternative Dining Inc. in Stamford, Conn. He lives in Athens, Ga.

Lisa M. Daniels announces her marriage to Paul A. Lettvy on May 29. They employed her husband and live in Pawtucket.

Diane M. O'Brien, employed by the Grinnell School Department in Massachusetts, announces her mar- riage on May 15 to Bradley J. Smerdick. They live in Auburn.

Michelle Ashner was married on August 8 to Jordan Kim, a computer network engineer. Michael is a pastry chef in Connecticut. They live in Stamford.

Eric Kravchik was recently promoted to principal consultant with PriceWaterhouseCoopers in Fair Lakes, Va. He, his wife, Lori, and 3-year-old daughter, Jennifer, live in Fairfax.


James S. Dillon Jr., is a vice presi- dent of marketing and product development at the New York Board of Trade.

Dianne Longenecker announces her marriage to Anthony Tabbs on April 17 in Hombre, Pa. They reside in Yorktown, Va.

Stephanie Allen O'Connor is a sales associate at OPE in Callum's in Whippany, N.J. She lives in Morristown.

Allison Grothaus is executive- account- ing manager at Cal Service Group in Canton, Mass. She lives in S. Easton.

Cindy Kalet is working at ARA/MARK/Qwik Welcome in Zeblin, N.C. She lives in Youngsville. Her husband, Richard Kalet is, a student at North Carolina State University.

Susan Poeters lives in York, S.C., and is a fitness manager at Harms Temdee in S.C.

Paula Splisko lives in Warsaw, Ind., and lives in Valparaiso.

Danny Baldwin is a pastry chef at Fusion Restaurant & Bar in San Juan, Puerto Rico.

Christopher Brooke is the owner/chef of Fisher's Restaurant in Brookline, Conn. He lives in Bethel.

Robert F. Silk announces the birth of his son, Sean Robert, March 15. He and his family live in Alaska.

Melody Roben Davidson and her husband, Richard, announce the birth of their son, Daniel Lee, on August 26. They reside in Goose Creek, S.C.

James F. Howlett is a revenue specialist at Shannon Resort & Club Group Inc. on Longboat Key, Fla. He lives in Sarasota.

Bruce A. Cain is proprietor of The Chopping Block in Cahiers, N.C.

Marc K. Bickham is teacher/depart chair at Dubois High School in Chicago, where he also lives.

Richard Hollander is general manager of Crest Dining Services, BMI Corporation, Thomas J. Watton Research Center, Ann Arbor, N.Y. He lives in Somers.

John F. Gallagher is assistant man-ager at the Camp Zama Community Club in Japan.

Brian O'Hallorain is production manager at the Comer Balony in Chicago. He and his wife live in Chicago with their new baby, David.

Kee Ham is the owner of Stylist in Seoul, South Korea. He lives in Seoul.

1985

Don Garvin is executive chef at Atlanta South 75 Travel Plaza in Jackson, Ga. He lives in Griffin.

Richard F. Potter is executive chef at Western Hills Country Club in Cincinnati, Ohio. He lives in Enclaves, R.I.

Virginia A. Philip is management counsel at Rudi's City Steak House in San Antonio, Texas. She also lives in Newport.

Earl Parker is regional director of operations, Koko Retirement Communities in Charlotte, N.C. He lives in Cary.

Kristin Paul-Graham and her hus- band Carl announce the birth of their baby girl, Lindsey Joye, on April 27. They and their son, Calvin Craig, live in Hawthorne, N.J.

Waves Mowatt-Kane is senior manager, program development for Qwetel Communications in Arlington, Va. She lives in Potomac Falls.

James M. Haurey has established the culinary team at chef de cuisine of the Hilton Short Hills Hotel's Five Diamond Restaurant, The Dining Room, in East Brunswick, N.J., which supplies desserts to restaurants and banquet halls. He lives in Northvale.

Synchrony Hazwski is a chef for Wood Co. in New York. He participated in the Lehig Valley's biggest food event for charity at Lehig University, and she lives in West Grove, Pa.

Robert F. Silk announces the birth of his son, Sean Robert, March 15. He and his family live in Alaska.

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1990

Kimberly A. McKey has been promoted to assistant vice president in the Retail Collections Department at Peoples Heritage Financial Group, Portland, Maine. She lives in South Portland.

Robert Gomez is a pastry chef at the Restaurant Marketing in New Brunswick, N.J. He lives in Morristown.
Linda Blackburn is vice president of sales for J&K Distributing in Marietta, Ga. She resides in Atlanta.

Laurinda Thomas is a pastry chef at Levy Restaurants in Anaheim, Calif. She resides in Atlanta.

Muriel DeNovo is sales manager for the Palm Resort in Palm Beach, Calif. She resides in Temecula.

Caroline Edelman is a culinary arts instructor at the Art Institute of Atlanta. She also lives in Atlanta.

Linda Marcus is the owner of Master's Kitchen in Atlanta. She resides in Atlanta.

Karen L. Kramer announces her marriage to David A. Lammens. They are both employed at Hemenway's Restaurant and live in Cranston, R.I.

Angela R. McCombie is the owner of Master's Kitchen in Akron, Ohio.

Kelli K. Gauthier is a professional sales representative for TAP Pharmaceuticals, marketed by Michael Hamel on September 5, Michael Moon's Creative Catering in Honolulu, Hawaii, Mau. Kelli, a graduate of the Equus program, qualified for the finals at the Pennsylvania National Horse Show and the Washington International Horse Show. The couple resides in Cranston, R.I.

Linda Wadensten is a chef and author of Healthy Eating, a cookbook featuring recipes made with simple ingredients in 30 minutes or less. She lives in Charleston, S.C.

Alli K. McCall is the owner of the Sea Horse Restaurant in Dartmouth, Mass. She resides in Dartmouth, Mass.

Sandra Morris is a manager of the Central Market in Atlanta. She resides in Lithonia, Ga.

Tony Horvat is a pastry chef at Trump Taj Mahal in Atlantic City, N.J. He lives in Westwood, N.J.

Matthew I. Cohen is a financial consultant at Joseph Thal & Co. in New York. He lives in Jamaica, N.Y.

Nancy Tompkins is a managing editor at the New York Times in New York. She resides in Atlanta.

James D. Wallen is the owner of Master's Kitchen in Atlanta. He resides in Atlanta.
CLASSNOTES

Vickie Brown is the owner of The Movable Feast in Virginia Beach, Va., where she also lives.

Frederick R. Monroe is food service director for Euclid Dining Service, Chicago, and also lives in Chicago.

Jonathan R. Gifford is a retirement plans representative at MFS in Boston. He lives in North Dartmouth, Mass.

Edith Guzman is a supervisor at Continental Airlines at T.F. Green Airport in Warwick, R.I. She lives in Cranston.

Anthony Hubbard is executive chef at the "American Orient Express," a transcontinental deluxe private dinner train.

Zamzani Abdul Wahab is a teacher at the School of Hotel & Tourism Management in West Malaysia, where he also resides.

Courtney A. Ronk and Derek R. Brinkman were married on September 5, and live in Washington, D.C. Courtney is project manager for Shugart Research, a top 100 marketing research firm, and Derek is a meeting services manager for the Wyndham Washington, D.C.

Robert Meffre is assistant director of human resources for the Hilton San Diego Beach & Tennis Resort. He lives in Pacific Beach, Calif.

Samuel Stanovick is laundry manager at the Chicago Marriott Hotel. He lives in Oak Brook, Ill.

John Krom a business teacher at Green West Greenwich School, announces his marriage to Shelley Corvetti of Warwick, R.I. They live in Cranston.

Michael Gammons is the banquet manager for the West St. Francis in San Francisco, where he also lives.

Brian McClells is a chef at the Station Restaurant in the historic Manayunk train station in the Philadelphia area. He lives in Pitton, N.J.

1998

Adrienne R. Cunningham is pastry chef for KANARAS at The Cleveland Institute of Art in Cleveland, where she also lives.

Paul A. Dibella is executive chef at the Aliso Sky Cafe in Chicago, where he also resides.

Louis "Butch" Fernandez is sous chef at Bristol Hotels & Resort, Atlanta.

Thomas Gower and Hollie Ernst announce their marriage on October 1 in New York. Tom is a management assistant for Enterprise-Rent-A-Car, and Hollie is a direct response analyst for Media Direct Partners.

Annedra Phillips is a stewardship coordinator in the Division of University Advancement at Florida International University in Miami, where she also lives.

Heather B. Norkin is a chef instructor with The French Culinary Institute, SoHo, New York.

Kevin James is a corporate sales manager trainee at the Hyatt Regency in Atlanta. He is living in Powder Springs, Ga.

Joyce G. Strauss is corporate controller at SysNet, Inc. in Warwick, R.I., where she also lives.

Jennifer Mintz has been promoted to sales manager for the Philadelphia Convention Center Marriott International. She lives in Voorhees, N.J.

Marco Aucellone is a culinary demonstrator for Johnson & Wales University.

Aylini Truglia is associate of human resources at Perce Lefay Archives in Windsor, Conn. She lives in Portland.

Holly Hanks is housekeeping supervisor at the Equinox Resort & Spa in Manchester, Vt. She lives in Salem, N.H.

1999

Stephanie Riffe is a pastry cook at the Great American Cookie Company at the Northwoods Mall in Charleston, S.C.

Eileen Zhou is export supervisor at Home Product Corporation. Phillips Mill.

R. Frederick Iott is a programmer at 40 Solutions, Inc. in Holtsville, Pa., where he also lives.

Nicholas Seremetis is chef manager for Healthcare Services at Goodwin House in Washington, D.C. His wife, Stacey Pina, is a manager for Philips' Equine Management graduate student in Middleboro, Mass. on their own home farm.

Lee Lewis is a marketing manager for Junior Achievement of R.I. in Providence, where he also lives.

Francisco Suarez and his partner, Miko Samalard, who he met at Johnson & Wales in North Miami, Fla., have opened Culinary Dreams, a catering company in Miami.

Jonathan Finley is working at the Tunt Regency in Chicago.

Dally Tulsiani is an art gallery manager/event coordinator of the Church Street Winery in Raymond, Mass.

IN MEMORIAM

John Eric Gillard '93

February 10, 1999

Angela C. Palumbo '84

October 30, 1999

Share your experience

As a graduate of Johnson & Wales University, you know the difference your J&W education has made in your life. We invite you to share that experience with others.

Do you know a student looking for career-focused studies? Do you have an employee or a relative unsure of how to move up the career ladder?

A word or two from you about Johnson & Wales could mean a step in the right direction for someone else.

Help others realize their potential in a rewarding career. Fill out and return this card to the Office of Alumni Relations, Johnson & Wales University, 8 Abbott Park Place, Providence, RI 02903 or call (401) 598-1072.

Alumnus's Name:
Alumnus's Phone:
Referral Name:
Street:
City:
State:
Zip:
Currently in high school?
Yes□No□

Business News/Promotion

Company name
Your title
Company address
City/State/Zip
Company telephone
Your extension
Fax
E-mail

Death Notice

Deceased's name
Class year
Last address
City/State/Zip
Date of death
Next of kin
Address
City/State/Zip

Other

J&W Magazine

Share Your Good News!

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

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

Class Note Submission

Type of news: (Check all that apply):

Marriage □ Business □ Birth □ Death □ Other

Alumnus's name
Class year
Home address
City/State/Zip
Home phone
E-mail

Employment

Work title
Company name
Address
City/State/Zip
Phone
Fax
E-mail

Wedding Announcement

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

Birth Announcement

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

Please fill out and return this form to the Alumni Relations Office, 299 Harborstage Boulevard, Providence, RI 02906. No phone calls, please.
Where at J&W are you?

In our Fall issue, we sent out a challenge to our readers to answer a riddle: "Here ye play our little game! This structure covers the step and flame. It strikes what no one can fight! And helps the University make!"

Tony Socia '78 rang the bell when he guessed the clock tower in Gabe Commons on the Providence Campus. We've sent Tony his prize for being accurate and we invite you all to check this page in our next issue for a new riddle from another J&W campus. Will you be the one to answer the question "Where at J&W are you?"

In search of all Johnson & Wales University Alumni

Have you ever tried to get in touch with an old classmate, only to find that the last directory is eight years old? Well, we're working to fix that soon! An impressive directory of our alumni will be available to help you locate your old friends.

The new Johnson & Wales University Alumni Directory, scheduled for release in Fall 2000, will be the most up-to-date and complete reference of over 40,000 J&W alumni ever compiled. This comprehensive volume will include current names, addresses, phone numbers, academic data, and business information bound into a classic library-quality edition.

The Alumni Relations Office has once again contracted Bernard C. Harris Publishing Company Inc., to produce our newest directory. Harris will soon begin researching and compiling the information to be printed in the directory by mailing a questionnaire to each alumnae. If you prefer not to be in the directory, please contact the Alumni Relations Office in writing as soon as possible.

The new Johnson & Wales University Alumni Directory will soon make finding an alumnae as easy as opening a book. Look for more details on the project in future issues.

Attention Alumni: New Membership Benefits Added!

Some of the top business consultants are at your fingertips!

The Center for Entrepreneurship at Johnson & Wales is now offering FREE business counseling services to Alumni Association members.* Services include assistance with business start-ups, new venture creation, and small business growth.

- If you have always wanted to own your own business but just don't know where to start, this service is for you!
- If you have an existing business but want assistance with opening new markets or expanding your product line, this service is for you!
- If you want help developing a business plan and identifying potential customers, this service is for you!

Contact kprudfoot@jwu.edu or call (401) 598-2322 for further information. Please identify yourself as a member of the Alumni Association!

Blue Tree Resort invites J&W alumni to Orlando! Accommodations for the whole family at affordable prices within steps of Orlando's theme parks. For reservations, call 1-800-688-8733 and mention code JWU99 (black out dates apply). Courtesy of owner Greg Nortak '91.

* Active members are those in the Annual Fund.

Mark Your Calendar:

Jan. 24 Eastern North Carolina chapter networking reception, 6:30 p.m. at Pappas Grill, 1821 N Carolina Ave, Durham. Open to all alumni and friends. Bring your business cards and meet new J&W alumni in the area for business and social contacts and learn how J&W Career Services can assist you in your field. For additional information or to register, call Matt Ward at (919) 598-1498 or Karen Comper at (919) 365-7511.

Jan. 31 Florida Alumni Reception, Emerents Restaurant, 6002 University Boulevard at Universal Studios Citywalk, Orlando. For more information, call 1-888-JWU-ALUM.

Feb. 16 Norfolk Campus Career Day, 9 a.m.-noon, Airport Hotel. Alumni interested in participating should contact Nikki Nixson at (757) 853-3580.

Mar. 5 Alumni directory telephone verification phase begins

Mar. 24 College of Business Providence Campus Career Day, R.I. Community College

Apr. 22-24 New England Food Service & Expo, Boston

Apr. 24 Alumni Reception, 6-9 p.m., Boston location to be announced. For more information, call 1-888-JWU-ALUM.

May 5 Providence's Battle of the Campus, Temple to Music, Roger Williams Park

May 12 Senior Celebration, Gabe Commons, Providence

May 18 School Commencement & Reception for parents and graduates, J&W Inn, Seekonk, Mass.

May 19 Providence Campus President's Reception for parents and graduates, J&W Inn, Seekonk, Mass.

May 20 Commencement

May 20-24 National Restaurant Association Show, Chicago

May 22 NRA/Alumni Reception, Chicago, 6-9 p.m.

Who should you contact:

To obtain a copy of your transcript, call Gail at (401) 598-1088.
To change your address, E-mail Jenny at jnbriod@jwu.edu.
To share information for classmates, fax Jenny at (401) 598-4681.
For J&W sports information, call the hotline at (401) JWU-INFO, ext. 212.
For membership information, contact Chellie at (401) 598-2260.
To find out about the Walk of Fame, call Henry at (401) 598-2826.
To register for an upcoming event, call Jenny at (401) 598-4748.
To get information on a chapter in your area, call Matt at (401) 598-4638.
For resume writing assistance, contact Career Development at (401) 598-4611.
For all other questions, call 1-888-JWU-ALUM or look us up on the Web at www.jwu.edu.
HOMECOMING & FAMILY WEEKEND

October 1–3, 1999

Surrounding photos: images from the "Meet me in Providence" Homecoming & Family Weekend at Brown University.

Above: Freshmen Megan Wood, left, and family cheer on students as they compete against staff, faculty and alumni at Norfork's Family Weekend Football Game. Pictured at left, Saff, faculty and alumni host students 12-6.

For more pictures from Homecoming & Family Weekend, turn to pages 10 and 11.