

ALUMNI CONNECTION

FALL 2014

HOLYOKE
COMMUNITY COLLEGE



INSIDE

At Your Service

Alums thrive in hospitality
and restaurant careers

**MISSION:
SUCCESS**

COMMUNITY ANSWERS \$1 MILLION CHALLENGE



HCC President William F. Messner

I am proud to announce the overwhelming success of HCC's Building Healthy Communities Campaign. I am proud - and touched - because each gift reflects the support of a community that cares deeply about HCC.

On behalf of the college, I want to thank the alumni, faculty, staff, board members, parents, friends and students who gave so generously. We are particularly grateful to alumna Elaine Marieb, '80, whose \$1 million

Mission: Marieb challenge pushed the campaign past its goal to \$5.5 million, a record for HCC not only in dollars but also in the speed in which it was achieved.

As you may know, this campaign will enable us to establish the Center for Health Education on nearby Jarvis Avenue and the Center for Life Sciences in the Marieb building on the main campus. Most significantly, it will provide opportunities for the region's citizens to gain the skills they need to build meaningful careers in a growing field.

I would also like to take this opportunity to thank Joanna Brown, director of Alumni Relations, who will soon be retiring from HCC. For 15 years, Joanna's enthusiasm and dedication have helped nurture one of the largest and strongest community college alumni associations in the nation. We wish her great happiness in retirement. She will be missed.

This issue is filled with stories that demonstrate the value of an HCC education. Whether launching a new business, changing career paths or volunteering abroad, our alumni take with them the knowledge and confidence they acquired at HCC. I began this letter by expressing my pride in our recent success. I will close by saying how proud I am, not only of our college, but of the remarkable alumni who are reshaping our world.

Sincerely,

A handwritten signature in cursive script that reads "Bill Messner".

William F. Messner

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Recycled electronics help fund scholarship

In Spring 2012, Jeffery Anderson-Burgos wrote a research paper for English 101 in which he explored the ill effects of throwing cast-off electronic devices in landfills. The following semester, as president of the Sociology-Anthropology Club, he spearheaded a fundraising drive to recycle old cell phones. That effort has since morphed into a once-a-semester electronics recycling event that has so far raised more than \$1,200 for an HCC Foundation scholarship. The club has hosted three e-cycling events to date, partnering with Gold Circuit E-Cycling of Ludlow. Residents drop off their old, unwanted electronics and pay a small recycling fee. The electronics are harvested for precious metals and usable parts and kept out of landfills where hazardous chemical compounds can leach into groundwater. Plus, a portion of the proceeds go toward the Gary Beluzo Memorial Scholarship Award, named last spring in honor of the late HCC professor of environmental science, who died in December 2013.

Jeffery Anderson-Burgos stands next to a recycling truck.



Electronic media program marks 20th anniversary

HCC's Electronic Media program started two decades ago in a windowless storage closet. Today, it occupies the entire third floor of the Campus Center. On May 3, HCC celebrated the 20th anniversary of the program with a festival in the Media Arts Center that included presentations by industry professionals, a panel discussion with program alumni and the viewing of award-winning media projects by area high school and college students who submitted their work to a pre-festival competition. "It was a great, phenomenal event," said electronic media professor Jay Ducharme, '78. "Everyone enjoyed the different lectures throughout the day. We had a thorough cross-section of the industry represented, from animation to video production. There was a lot of praise by alumni for the Electronic Media Program at HCC and how it prepared them for the real world, and that was great to hear."

Electronic Media Program coordinator Justin West shows off one of the festival competition awards, made from an old laser disc.

Spring play finalist for theater festival

The HCC Theater Department's Spring 2014 production of *Living Out* is being considered for inclusion in the Kennedy Center American College Theater Festival. The play by Lisa Loomer was presented at HCC in April. It was designated as "held for consideration" by the KCACTF regional board of directors. Being "held" means the college is being asked to retain its set, costumes and other materials for a possible encore performance at the KCACTF Region One festival in Hyannis in January 2015. "I am delighted to convey this honor on *Living Out*, as I found it to be a warm, sincere presentation of an important script with an equally important social message," wrote Scott Gagnon, chair of the KCACTF Institute for Theater Criticism and Advocacy, to HCC theater professor and *Living Out* director Patricia Sandoval, '84. "Only 10-15 college productions are "held for consideration" out of more than 100 productions viewed by KCACTF respondents each year. Of those, five or six will be invited to the annual festival.

Jocelyn Lopez, right, as Ana, a Salvadoran nanny, with Adriana Piantedosi, as Nancy, a lawyer and new mother, perform in the HCC production of *Living Out*.





Integrated Learning programs celebrated

Three students from the Class of 2014 were honored with awards at the 30th anniversary celebration of HCC's Integrated Learning Programs, held June 10 at a reception in the Kittredge Center. Lily Timpane, a liberal arts major from Great Barrington, received the award for outstanding achievement in Honors, HCC's oldest Integrative Learning program (30 years). Matthew LaPete, a sustainability studies major from Ware, won the award for Learning Communities, which was started 20 years ago by HCC professor of psychology Jack Mino and former HCC professor David Ram. Robyn Sutton-Fernandez, a liberal arts major from Holyoke, received the award for Service Learning, which has been putting together partnerships between HCC classes and community groups for the past 10 years.

Matthew LaPete, left, Robyn Sutton-Fernandez, and Lily Timpane received awards for outstanding achievement.

HCC's 'Gateway' program tops in nation

HCC's Gateway to College program recognized its largest graduating class ever June 9, with 25 students from Amherst, Palmer, Holyoke and Springfield earning certificates of completion – and their high school diplomas. Fitting, since the Spring 2014 report from the National Network of Gateway to College programs lists HCC number one in both retention and graduation rates, ahead of all 42 other Gateway to College programs in the U.S. "All the students here either had a tough time or failed out in high school," said student speaker Desrianna Perez, from Springfield. "I could go on about our struggles, but that doesn't matter anymore. Everyone who said we couldn't do it – we proved them wrong." HCC Gateway's fall-to-fall retention rates were 87 percent, compared to a network average of 53 percent, and 80 percent for graduation, compared to 27 percent nationwide. Since 2008, 141 students have earned their high school diplomas by taking college classes through HCC's Gateway program. The June 2014 class collected a total of 387 college credits.

The June 2014 Gateway to College class was HCC's largest ever, with 25 students earning their high school diplomas.

Graduates honored at 67th Commencement

Graduates, their families and friends, along with faculty and staff filled the MassMutual Center in Springfield May 31 for HCC's 67th Commencement. HCC awarded certificates and degrees to more than 1,000 students from more than 84 Massachusetts cities and towns, as well as states and countries as far away as Florida, Texas, South Korea and China. HCC professor of biology James Knapp, winner of this year's Marieb Chair for Teaching Excellence, talked about HCC as a "place full of surprises" and urged graduates to tackle the tough issues facing the world. "I think the only thing that will do is if all of us here today ... devote ourselves in increasing measure to being part of the existing solutions and finding new ones. There is not a moment to lose," he said. "So I'm asking for one more big surprise. That in 10 years or 20 years ... I will look around and think, 'golly, things are getting much better, and it seems like it got rolling back in 2014.'"

Ugo Iyeh, from Nigeria, walks down the center aisle at the MassMutual Center after receiving his associate degree in nursing from HCC.



To every season...

When I started my position as director of Alumni Relations at Holyoke Community College in 1999, I had a deep sense that I belonged here.

I was asked to make a minimum commitment of five years, which I did, but secretly I hoped that I would love it enough, and do my work well enough, to stay until I retired.

Fifteen years later, I am grateful that I was chosen to do this work, and I still love being at HCC, yet it is time to change the pace and focus of my life. On February 1, 2015, I will retire from Holyoke Community College to spend time with my partner of 22 years, Joyce Lower, who has patiently accepted my long evenings away at HCC. It is time to enjoy the years before us.

Jo and I live a modest life, but we will continue to support HCC and have included the HCC Foundation in our wills to receive 12.5 percent of our assets upon our deaths. I tell you this because I believe you don't have to be

wealthy to make a lasting difference. If everyone who cares about HCC included the HCC Foundation in his or her will, our combined gifts would provide this wonderful college with the resources it needs to make capital repairs, award more scholarships, and fund new programs.

In the months before I leave HCC, I will continue to do my best to bring to HCC the resources that it needs to strengthen and sustain it in the decades to come. If this is a time when you would like to establish a scholarship, plant a memorial tree, or do something else that would give back to this college, please call me and I will be glad to assist you.

I want to thank our past and current Alumni Council members for their generosity of time and talent, and the many alumni who have shared their stories as well as contributions. I also want to thank my colleagues at HCC – especially the 130 alumni employees who work here – for their dedication to our students. Finally, I want to thank Gloria G. Lomax, president of the Alumni Association, for her exceptional leadership, wisdom and integrity. Sharing



Director of Alumni Relations Joanna Brown

an office with Gloria for more than a decade and collaborating on projects that have set the national bar high for community college alumni efforts has been a joy-filled experience.

Joanna Brown

Joanna Brown
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 Director of Alumni Relations



MISSION: SUCCESS



HCC president William Messner and Erica Broman, vice president of Institutional Development, accept a check for \$1 million from Elaine Marieb, '80, center.

As if his booming baritone wasn't enough to capture the crowd's attention, HCC President William Messner crashed the metal lids of two large buffet servers together like concert cymbals to emphasize the importance of his imminent proclamation.

"We are here today," he said, "to say thank you to Elaine Marieb – again – for her generosity to HCC."

Looking a little uncomfortable about all the attention, Marieb stood beside him wearing a corsage as the guest of honor at a summertime barbecue celebrating the success of her \$1 million donation challenge.

In March, Marieb, former HCC professor, alum (nursing class of 1980) and best-

selling textbook author, challenged the HCC community to donate money to the HCC Foundation's Building Healthy Communities Campaign. If 1,000 donors made contributions before Dec. 31, 2014, she pledged to give \$1 million.

The challenge, called "Mission: Marieb," was met by early June.

"What's even better," Messner said under a red banner that said "Mission: Success" and "Thank You Elaine," "we had a campaign goal of \$5.3 million and today we stand here because of your gift and many others – from faculty, staff, trustees, alumni, community members and, yes, even students – and raised a total of \$5.5 million."

"That's more money than we have ever raised at the college," he added.

The Building Healthy Communities Campaign will support two HCC building projects: the new Center for Health Education on Jarvis Avenue, future home



Left and right, banners on the Marieb building and forthcoming Center for Health Education tell the story. Below, Marieb dons sunglasses with president William Messner at a thank-you barbecue held in her honor.



of HCC's nursing and radiologic technology programs; and the Center for Life Sciences, which will be located on the first floor of the school's main science building, which already bears Elaine Marieb's name.

Marieb taught anatomy and physiology at HCC for more than 25 years, retiring in 1995. She is also the author of more than a dozen textbooks on anatomy and physiology, many of them international best-sellers.

After the barbecue, Marieb met with Kathy Hankel, dean of Health and Natural Sciences, Bill Fogarty, vice president of administration and finance, and James Knapp, biology professor and recipient of the 2014 Elaine Marieb Faculty Chair for Teaching Excellence, to look over plans for the two building projects.

"I think you're on the right track," Marieb said.

She also stopped in the Marieb Center study lounge, where she was greeted by

a standing-room only crowd of students and alumni from the Pathways and New Directions programs who couldn't wait to meet her.

When asked if she had any words of advice, she said she had only one: "Persevere."

"No matter what," she continued. "It's not that you're not going to have struggles. Everyone has struggles. Keep going. Even if it's two steps forward and one step back, you're still going forward."

Wise words indeed, and thanks to Elaine Marieb's continued generosity, HCC will keep moving forward as a leading provider of high quality health and science education.

— Chris Yurko





At Your Service

HCC alums thriving in hospitality and restaurant careers

By JANICE BEETLE

When he studied culinary arts at HCC in the late '80s, you could say that Michael Anderson, '88, was in school around the clock. By day, Anderson studied at the college with the late professor Leonard Marquis, from the Hospitality Management program. By night, he worked under Marquis at Storowton Tavern in West Springfield.

Marquis was an exacting Frenchman, and Anderson said his teacher and mentor pushed him to excel. "He expected more out of me because I was with him a lot," Anderson said. "Eventually, he recommended me to be the chef at Storowton."

The knowledge and experience Anderson gained under Marquis' tutelage has served him well throughout his culinary

PRECEDING PAGES AND FOLLOWING PAGE, HCC HOSPITALITY AND CULINARY ARTS STUDENTS AND STAFF PREPARE FOR THE ANNUAL PRESIDENT'S DINNER, HELD IN THE PICKNELLY DINING ROOM.





At 47, Anderson is one of many HCC success stories from the program that's now called Hospitality and Culinary Arts. Graduates of the program are thriving in the industry, in the Pioneer Valley and beyond, working as pastry chefs, heads of kitchens, restaurant owners and hotel managers, among other careers.

ABOUT THE PROGRAM

HCC's Hospitality and Culinary Arts program is the only one in the state college system accredited by the American Culinary Federation and one of only two accredited programs throughout the state. The program provides two certificate options (Culinary and Hospitality Management) and two associate degree options (Hospitality Management and Foodservice Management) that prepare students to either immediately enter the workforce or transfer for a four-year degree.

"It offers students the opportunity to complete a culinary school or university-caliber hospitality education at an affordable price and with a level of support unique to HCC," said Kristine Ricker Choleva, chair of Business/Hospitality and Culinary Arts. "Students leave the program poised to enter the workplace or move on to further education."

Ricker Choleva said the program also holds agreements with 12 area high schools that grant credits to incoming students, as well as articulation

agreements with Johnson and Wales and Southern New Hampshire universities for transferring students.

Further, as part of the state's Mass Transfer program, HCC offers an option where students who successfully complete their degrees can seamlessly enter the Isenberg School of Management's Hospitality and Tourism Management program at the University of Massachusetts in Amherst with junior-year status and an opportunity to earn one-third off their tuition.

PROGRAM ROOTS

This UMass connection is appropriate as the university had a



ABOVE TOP, MARK PRONOVOST, '80, HCC FOOD SERVICES COORDINATOR FOR ARAMARK, STANDS IN THE HCC FOOD COURT. ABOVE, NICK SOUTHWORTH, '14, PREPARES FOOD AT CAMINITO ARGENTINEAN STEAKHOUSE IN NORTHAMPTON, MASS.

career. Since earning his associate degree in Hospitality Management, he has also worked as chef at Yankee Candle's Chandler's Restaurant, and in 1999, he opened his own restaurant, Tucker's in Southwick, which he continues to run with his wife, Karen.

role in shaping the original Hospitality program more than 30 years ago, as did Warren "Terry" Grinnen.

Back then, Grinnen, now 77, retired and living in South Deerfield, was an adjunct faculty member at UMass. He said the head of UMass Hospitality Management asked for his help in creating a community college program that could feed students into the UMass program.

Grinnen was familiar with both the concept and the process, having developed such a program several years before in Buffalo, N.Y., for Erie County Technical School.

Once the Hospitality Management program was created and funded at HCC, Grinnen received a call from then-president George Frost, who invited Grinnen to come lead it. Grinnen took

him up on that in 1974.

He built the offerings over the summer and launched them in the fall of that year. The first graduates received their degrees in 1976.

"The original goal of Hospitality Management was to introduce students to the field and act as a feeder program," Grinnen said, noting that HCC was

Walter G. Fogg, '85

At the Head of the Table



After working for 15 years in a variety of restaurants, Walter G. Fogg, '85, had an opportunity to run his own.

At 30, he and his wife, Diane, bought the Captain's Table restaurant in Chatham, Mass., from her father, Robert Creighton. Since earning his associate degree in Hospitality Management from Holyoke Community College, and paying his dues working in restaurants in western Massachusetts and on Cape Cod, the time was right to make the leap to chef/owner.

"It never scared me," he said. "Maybe I was a little foolish being young and jumping into something. But I knew what I wanted to do and knew I could pull it off."

Twenty years after making that decision, the Captain's Table continues to be a popular

restaurant at the Cape, serving up fresh seafood, homemade soups and specialty cocktails. Over the years, its seasonal business has expanded from just six months a year to nine and now serves breakfast, lunch, and dinner from April 1 to Jan. 1.

Fogg began working at Springfield area eateries when he was a teenager, including Crestview Country Club in Agawam. Finding that the restaurant business appealed to him, he decided to attend HCC. During college, he worked the breakfast crowd at Partner's Restaurant in Agawam and then went to his classes.

"I decided to go to HCC because I really wanted to work in the restaurant business and realized it's a good thing to have a degree when you set out to work in a certain field," he said.

At HCC, Fogg took advantage of an internship opportunity at the Christopher Ryder House restaurant in Chatham. Besides working the food line in the kitchen, he was responsible for making 500 rolls a day from scratch in the restaurant's bakery. He also helped prepare its clam dip, for which the restaurant was known.

In reflecting on his time at HCC, Fogg said he appreciated his tightknit group of classmates and experienced faculty members who shared the good and the bad of the restaurant business and taught the basics of running a kitchen. Working for the college's food services also helped prepare him for his culinary future.

"No matter what, we always ended up with a good product going out to the people we were serving, whether they were parents or faculty or other dignitaries," he said.

All of that education and experience has helped Fogg and his wife remain committed to operating the Captain's Table. As working owners, the couple puts in long hours and must be willing to do any job required. Among other tasks, Fogg serves as the chef and develops the menu and specials while his wife is the hostess and manager and handles scheduling.

Even with all that hard work, Fogg still gets to do what he loves: create dishes that patrons return to eat, again and again. His signature entree: curry-seared striped bass with cranberry curry cream sauce over wild rice.

"I've served that dish for 15 years," he said. "That's what it's all about - making people happy with your food."

— Judith Kelliher

Jillian Rosenberg, '06

All Things Pastry



Jillian Rosenberg, '06, has always been a self-directed learner.

At 7, she left public school to be home schooled by her parents, exploring her own interests while also absorbing the basics of a solid academic education.

This style of learning led Rosenberg straight into the kitchen, where, early on, she cooked, studied cookbooks and created her own recipes.

"I would spend entire days just doing that," she says. "I did a lot of baking - cookies, cakes, pies. I really had a fascination with all things pastry."

Now, at 28, Rosenberg is one of the Valley's go-tos for quality baked goods. With her associate degree in food service from Holyoke Community College, she is seen as an expert in the pastry arena and was recently hired by Cushman Market in Amherst to revamp and improve the café's pastry offerings.

Before enrolling at HCC, Rosenberg looked at Johnson and Wales and the Culinary Institute of America. "I was drawn more toward a community college because my parents pointed out to me that because I'd been out of the school setting for so long it would be a good way to transition back into it," she says.

The move was difficult at first, but Rosenberg says HCC provided her with the kind of flexible

learning environment she thrives in. In addition to learning the foundations of a culinary education, her professors nurtured her love of baking and allowed her ample time to learn more about pastry.

"You really get out of it as much as you put in, and I felt like I put a lot into my own education," she says. "The teachers respond to that attitude from students - that's what excites them."

Rosenberg was hired right out of HCC to be the pastry chef at the Yankee Candle Company's Chandler's Restaurant in South Deerfield - a career jump she said is uncommon. "Usually, you start at the bottom and work your way up," she says.

Rosenberg worked at Chandler's for two years and then worked at several other restaurants in the area before moving to Boston to explore other industry opportunities.

Five years later, she returned to the Valley with an urge to travel abroad; she recently spent three months exploring Europe, visiting France, Italy, Germany and the United Kingdom.

Now, in addition to working at Cushman's and serving as a nanny for several area families, she is gearing up to launch her own personal chef business, cooking in clients' homes to suit their individual needs and tastes.

- Janice Beetle

the only institution to offer such a program in Franklin, Hampden and Hampshire counties.

The first class held 12 students; there are now roughly 75 students in the program annually.

Feedback from UMass in the first four years was that 100 percent of HCC students graduated with GPAs higher than they'd earned at HCC. "That made the program," he said, noting that universities all over the region wanted to model it.

UPPING THE ANTE

Grinnen said the program has done well because HCC offered a solid commitment - and financial backing that continued in the mid-'80s with President David Bartley. "He came to me and said, 'I love the program. I want you to go all out with it,'" Grinnen said.

In 1990, HCC dedicated \$4.5 million to a campus facility with a 100-seat dining area - the Picknelly Dining Room - and teaching kitchens. Grinnen's resume indicates that sales from the facility grossed over \$500,000 in 1990.

"A lot came back into the program," he said. "People came from all over New England to recruit our students for internships, and they were all paid. That really set our program apart as well."

Elaine Ironfield, HCC's former vice president of Institutional Development, who wrote the grant that funded the creation of the program, said a personal touch also set it apart.

"One of the unique contributions of the program was to demonstrate the quality of the HCC experience," said Ironfield, who retired in 1999. "At



ABOVE, AN HCC STUDENT PREPARES HORS D'OEUVRES FOR THE ANNUAL PRESIDENT'S DINNER. RIGHT, PRESIDENT WILLIAM MESSNER CHECKS UP ON PREPARATIONS BEFORE THE MEAL.



Rufus J. Kynard III, '03

Flavorful Dining



For Rufus J. Kynard III, '03, owner of Chef Rufus' Full of Flavor Diner in Springfield, the nicest thing a customer can say is, "I'll be back."

And that's just what a newcomer said one day after sitting at the counter and enjoying a hamburger on a water roll with hand-cut, specially seasoned French Fries and homemade potato salad.

"And they do come back," Kynard said while boiling and cutting the potatoes he gets from a Hatfield farm. Being a one-man show, he bustles around behind the counter while he talks.

"People come from all over," Kynard said. Some work in the Indian Orchard area where the diner is located; others come from farther away, discovering him through word-of-mouth or through Facebook postings by satisfied customers.

Born and raised in Springfield, Kynard graduated from Commerce High School in 1982. One of his first jobs out of high school was washing dishes at Ponderosa Steak House. Soon, he moved up to preparing bread and salads. After that, he went to Olive Garden, working his way up from line cook to first cook, but he wanted to make and serve meals into which he could put his own personality, to stand behind the counter and greet customers by name, to put up his own sign.

"I just needed some credentials," he said.

So he enrolled in HCC's Hospitality and Culinary Arts program,

Courses ranging from food safety and sanitation to nutrition and cooking provided the basis that he needed to move forward.

He also had a campus job in the HCC cafeteria. That prepared him for owning a restaurant.

"You learned how to be hospitable, how to be nice to everyone," he said.

Kynard opened the diner in 2008, fulfilling his life-long dream.

The tiny restaurant, which seats 11, is located at 812 Cottage St. Kynard serves breakfast and lunch most days until 2 p.m. and is closed on Sundays.

Outside his back door, Kynard prepares pork, beef, turkey, steak and chicken in two smokers. He smokes the meat on cherry wood because "that gives it a nice sweet taste." He makes a point of buying fresh food and shopping at area farmers' markets.

He is known for his daily barbecue specials prepared with his homemade sauce and for his friendly demeanor. His father worked at the former Uniroyal tire factory in Chicopee, and his mother was a nurse's aide. The youngest of eight siblings, he learned how to cook soul food from them.

The diner is set back from the road, so every day he walks down to the street to put out his "Open" sign. He's happy to do that, he says, because the sign has his name on it.

— Ronni Gordon

the end of every dinner, staff would introduce the students who prepared and served the meal. President Bartley did the same thing after every major special event. Everyone who enjoyed one of these meals was awed by what those students could do."

Today, President William Messner continues that tradition.

Recognizing that the program could not be a "one-man band," Grinnen recruited other faculty members; because of the reputation, "Faculty we were able to recruit were absolutely great," he said.

THE PROGRAM TODAY

Warren Leigh has been an associate professor in Hospitality and Culinary Arts since 2009 and has more than 30 years of leadership experience in the industry, including stints as the chef, owner and operator of two Connecticut restaurants (Madeleine's in Windsor and The Standish House in Wethersfield) as well as a catering company.

"We push students to trust themselves and gain some self-confidence," he said. "We set them up with a good foundation."

Locally, Leigh says HCC has helped to forward the hospitality industry by continually training new generations of employees and preparing them with critical skills.

In addition to starting their own restaurants, HCC students have gone on to work at countless local eateries and corporations, including the Log Cabin in Holyoke, Bertucci's in West Springfield and the Blue Heron in Sunderland.

"We speak a lot about the idea of a professional attitude and what that means," Leigh said. "We train

employees who show up on time and show up ready to work and wanting to work and learn. It's a really hard thing to find people to do that."

Ricker Choleva, the department chair, who herself is a former restaurant consultant, pastry chef and sous chef, said, "The program has relationships with many regional employers and has a history of providing the area's best employees to the area's best hospitality providers."

Grinnen, who earned a Distinguished Service Award from HCC in 2004 for his efforts on the Hospitality Management program, added that the program was especially helpful to the region back in the 1980s, when good hospitality management staff was scarce. "A lot of young people gained experience and filled jobs," he said.

THE STUDENTS' VIEW

Mark Pronovost, '80, earned an associate degree in Hospitality Management while also working 75 hours a week in a restaurant.

For 34 years, Pronovost, 57, has worked for Aramark, the global food service corporation, at sites including the *Hartford Courant* and the University of Hartford. For four years, he has been Aramark's food service director at HCC, overseeing meal planning in the campus dining halls and cafes.

He said Grinnen is a faculty member who stands out from his own days as a student, but the late Franz Stegbuchner impacted him the most, in part because he failed an entire class, very quietly, for not paying attention to sanitation.

After the class had spent hours one evening on their mid-term projects - preparing various dishes and very proudly laying their delicacies out for Stegbuchner to view - the professor delivered the blow.

Sean D. Welch, 91' Precision Management



Working his way up to regional manager of a hotel chain required a lot of attention to detail, and Sean D. Welch credits Holyoke Community College with giving him a solid foundation.

"I learned that if you get the basics right, you're ready for the bigger things that are going to happen," he said.

Welch received his associate degree in Hospitality Management from HCC in 1991. He transferred to the University of Massachusetts, receiving his bachelor's in Hotel, Restaurant and Travel Administration in 1993.

Now he is general manager for the Courtyard Marriott in Hadley, part of the seven-hotel Hampshire Hospitality Group. He is also regional manager of the East properties of that group and oversees three general managers.

The Courtyard Marriott is a Platinum Award winner, meaning it is in the top 1 percent of hotels based on guest reviews.

When taking classes at HCC with Hugh Robert, professor of Hospitality and Culinary Arts and his advisor, Welch planned menus, set tables and wrote invitations, all with an eye to being precise.

"He had a way of asking you questions to make sure you understood the material," Welch said. "He emphasized that everything matters."

Welch benefited from classes ranging from introduction to operations to culinary arts. He was most interested in room management, but he appreciated having a background in other aspects of hotel management.

The skills in crisis management that he

learned from another professor, Warren T. Grinnen, came in handy during the October 2011 "snowpocalypse."

The 96-room Courtyard Marriott was already full on UMass Homecoming weekend when displaced people started coming in during the storm. The staff successfully fed the guests, and they got around with flashlights and glow sticks.

"It was a great opportunity for us to work together," Welch said.

Welch grew up in Agawam and now lives in Westfield with his wife, Karrie, and his sons, Devlin 14, and Aiden, 11. He followed his older brother, Tom, into the hotel business.

"I love meeting people, so it was a good career choice for me," he said.

Their mother died when Welch was 5. His father, also Tom, was a heavy equipment salesman, and when riding on sales calls with him, Welch always learned something.

"He was instrumental in teaching me how to speak with people and, more importantly, how to listen," he said.

His first hotel job was as bellman at the Springfield Marriott, where he worked his way up to bell captain, guest services supervisor and then the front desk.

When he started to investigate colleges that offer hospitality management, he hoped he wouldn't have to leave the area.

"It was great that HCC was a renowned school right in my backyard," he said.

- Ronni Gordon



HCC HOSPITALITY AND CULINARY ARTS PROFESSOR MARTIN YAFFEE, LEFT, SUPERVISES THE PREPARATION OF DESSERTS IN THE HCC BAKERY DURING THE ANNUAL PRESIDENT'S DINNER.

Not one student had sanitized a work area before starting food preparations - as he'd taught them early on in the semester. "He said, 'If you got someone sick with a food-borne illness, you just ruined your business,'" Pronovost recalled. "It's something I'll never forget."

Nicholas B. Southworth, '14, of Palmer graduated from HCC in May, earning an associate degree in Food Service Management. He transferred to the New England Culinary Institute in Montpelier, VT, where he began his work toward a bachelor's degree in July.

"I loved the small class size at HCC, and it afforded me a better learning experience in the kitchen environment. The chefs really cared about me and provided that learning experience," Southworth said.

HCC also helped Southworth secure an internship at Caminito Argentinean Steakhouse in Northampton. The internship led to a job that offered new levels of learning, responsibility and professionalism.

"The HCC experience put me on the right track," he said. 

Aldo Fazio, '92

Stormy Lessons



Aldo Fazio, '92, had a memorable internship at Bishop's Terrace Tavern & Restaurant in Harwich, Mass., in the summer of 1991 while a student at HCC.

One August day stood out more than the rest of his three months in the Cape Cod restaurant's kitchen.

Hurricane Bob had made its way up the New England coast, damaging homes and businesses and knocking out power to the region. Bishop's ended up serving as a shelter for residents of a nearby inn.

"It was my day off but I got called in to help," he said. "We had no electricity, only gas, and we had to cook by candlelight. We spent the majority of the storm riding it out in the restaurant. I was definitely a little bit nervous. To see the damage after was quite remarkable."

The lessons Fazio cultivated from working in the kitchen that day were much bigger than learning a menu or working in a new environment, he said.

"That experience taught me a lot about teamwork," he said. "It was a once-in-a-lifetime experience."

Over the years those lessons have served him well as chef, owner and manager at Fazio's Ristorante & Pizzeria in East Longmeadow.

Fazio's parents, Antonio and Ilda Fazio, came to America from Italy, and raised five sons in East Longmeadow. They opened the original Fazio's Pizza in 1980 at the corner of White and Orange streets in Springfield. After nine years, the family closed that shop and opened at its current location. While all of his brothers at one time or another worked at the restaurant, Fazio was the only one to stay with it permanently, becoming owner-manager in 1996 after earning his associate degree in Hospitality Management from HCC.

"Holyoke Community College was a great school because it gave you experience in all different aspects of the restaurant, from the front to the back of the house," said Fazio, 42. "I learned the basics of how the kitchen worked, like pricing out a menu and figuring out your food costs."

As a teenager, Fazio worked in the family business, doing everything from washing dishes to making sandwiches and pizza. That experience gave him a curiosity about cooking, so he attended HCC to get experience inside and outside the classroom.

Along with his current business partner and executive chef Pietro Mazza, Fazio runs the eatery at 162 Shaker Road, which features "authentic Southern Italian style cooking and Old World style pizzas." He is proud they still stretch their homemade pizza dough by hand and cook the pies on top of cornmeal to give them that "gritty" texture and taste on the bottom. All the pizzas – from cheese to buffalo chicken to white sauce – are cooked directly on top of hot stones.

Mazza, the executive chef, orders the food and manages the kitchen while Fazio's day-to-day responsibilities include bookkeeping, scheduling, answering the phone, cooking, making pizza dough, and ordering beer, wine, and liquor.

Through it all, his experiences at HCC remain with him.

"The small-sized college experience really helped me," he said. "I still remember all my teachers. They made an impact on me by talking about their own experiences, so we could learn from what they did."

– Judith Kelliher

ALUMNI IN ACTION



Distinguished Service Awards

Five HCC alumni received Distinguished Service awards at HCC's 67th annual Commencement ceremony on May 31, 2014. **Alexander Pangborn '12**, an HCC nursing graduate who founded the HCC TransCampus advocacy group; **Eddie Corbin, '68**, former City of Springfield administrator and longtime Alumni Council Member; **Peg Wendlandt, '58**, the first known female graduate of HCC to earn a law degree, **Steven Richter, '75**, founder and president of Microtest Laboratories in Agawam, Mass.; and **James Lavelle, '84**, outgoing HCC trustee and general manager of Holyoke Gas and Electric Company. HCC's Distinguished Service Awards recognize individuals for their dedication and outstanding service to the college.

From left to right: Alexander Pangborn, Eddie Corbin, Alumni Association president Gloria G. Lomax, '75, James Lavelle, HCC president William Messner, Steven Richter and Peg Wendlandt.



Hall of Fame Inductee

Joseph G. McCarthy, '65, Holyoke High School varsity baseball coach from 1981 to 1989, was elected to the Massachusetts State Baseball Coaches Association Hall of Fame, Class of 2014, in January at a ceremony in Westborough. During his tenure as a coach, the team compiled an impressive 143-46 record, including the 1985 State Division 1 Championship and the Western Massachusetts title. Also under his leadership, Holyoke High School won four Valley League titles and was co-champion twice.

Joseph McCarthy, with his Hall of Fame trophy.



2014 Distinguished Alumni

Patricia Grenier, '77, and **Anna Bowen, '90**, were honored at the 2014 Distinguished Alumni Award Dinner on May 1, 2014, at the Log Cabin in Holyoke. Grenier is the founder and president of BRP/Grenier Financial Services in Springfield. Bowen is the author of the novel *Hattie*, which has received 12 book awards since its publication in 2012. Alumni Association president Gloria G. Lomax, '75, presented each recipient with an engraved crystal clock made by Simon Pearce.

Anna Bowen, left, and Patricia Grenier.

Lifting Off

Linda A. Markham, '83, is the president and chief administrative officer of Cape Air & Nantucket Airlines. She is one of the few female executives in the North American airline industry to serve as president or CEO. Upon her arrival at Cape Air, the company employed approximately 300 people and served 17 cities. Cape Air now employs 1,000 people and serves 44 cities in five regions around the world. She had previously served as executive vice president and chief administrative officer, and vice president of Human Resources, at Cape Air. Markham co-founded Cape Air Resources for Employees (CARE), and has been involved with many community organizations and activities, including Habitat for Humanity, WE CAN, The Red Cross, A Brighter Holiday, and the Pan Mass Challenge.

Right, Linda Markham.



PHOTO COURTESY OF STEPHEN HAINES PHOTOGRAPHY



2014 Nursing Keynote Speakers

HCC Nursing alumni **Colette Morin, '00**, and **Juliet Farrell, '03**, gave keynote addresses at the 2014 HCC Alumni Nursing Supper on May 12, 2014, in the PeoplesBank Room in the HCC Kittredge Center. Morin spoke about her work as head nurse at the Osborn Correctional Institution in Connecticut, where she founded and coordinates the first hospice volunteer training program within a Connecticut prison. Farrell spoke about her work as a staff nurse for the Commonwealth of Massachusetts, caring for the health and well-being of adults with severe disabilities.

From left to right, Joanna Brown, director of Alumni Relations, Juliet Farrell, Colette Morin, and Gloria G. Lomax, HCC Alumni Association president.

Clean Water Engineers

Mariam (Mimi) Alkattan, '13, and **Ryan Howell, '13**, are the Kenya Program co-managers for the University of Massachusetts at Amherst's chapter of Engineers Without Borders-USA (EWB), a nonprofit that develops clean and reliable water projects in Kenya and Ghana. They were part of the team that traveled to rural Kenya to implement a water treatment system. After graduating from HCC with associate degrees in engineering, Alkattan transferred to Hampshire College and Howell transferred to UMass, where they are each studying civil and environmental engineering.

Right, Howell, second from left, Alkattan, wearing a blue T-shirt. Inset, Ryan Howell and Mariam Alkattan.





Entrepreneurship Guru Publishes Book

Mychal Connelly, '04, and his wife Adrienne are co-founders and co-owners of Stinky Cakes, which sells glamorous “cakes” created with layers of disposable diapers adorned with goodies and personalized with the baby’s name. He recently published his first book, *Launch and Stand Out* (launchandstandout.com) to teach others how to start a business and use creative marketing and branding to establish a unique identity. He has spoken about being an entrepreneur at many venues, including HCC, as a guest of the business program.

Mychal Connelly and his wife Adrienne hold two of their Stinky Cakes.



Free Career Counseling Offered to HCC Alumni

When **Amy Fay, '12**, needed career advice, she went to the HCC Career Center and talked to **Patricia Woods, '97**. Woods is a career counselor at Smith College who is also employed part-time at HCC to offer counseling to evening students and alumni. Fay graduated from HCC’s medical coding and billing certificate program but was having trouble finding a job in her field. Woods helped her with her resumé and Fay is now working at Cooley Dickinson Hospital in Northampton. Woods is available in the Career Center (Kittredge Center, 322) on Wednesdays from 5-7 p.m. or by appointment: pwoods@hcc.edu.

Amy Fay '12, right, and Patricia Woods in the HCC Career Center.



Wigs for Kids

Barbara Paulo, '06, who owns Shear Xtreme Salon in Northampton, Mass., came to HCC May 7 to participate in the Unity Club’s annual Wigs for Kids Cut-a-Thon. Paulo has volunteered her services at the Wigs for Kids event for 10 years. The Unity Club Wigs for Kids event has raised \$15,000 and provided 276 ponytails to create wigs for children with cancer and other illnesses that result in hair loss.

Barbara Paulo cuts the hair of HCC student Lucy Mido at the Unity Club’s annual Cut-a-Thon to benefit Wigs for Kids.

CLASS NOTEBOOK

1952

Ruth V. Williams is president and CEO of Cesarie Energy in Maryland. The company consults on fossil fuel and sustainable energy projects with governments and businesses. www.cesarie.com

1956

Arthur G. LaMirande gave an organ recital on Jan. 22, 2014, at the Cathedral of Our Lady of the Angels in Los Angeles that featured the massive "Chaconne" by Franz Schmidt. He will give an organ recital on Oct. 3, 2015, at Notre Dame Cathedral in Paris.

1977



Katherine A. St. Mary has been promoted to vice president of Consumer Lending at PeoplesBank. A resident of Westfield, Mass., St. Mary holds a bachelor's degree in business administration from American International College and graduated from the Massachusetts School for Financial Studies at Babson College.

1980



Steven M. Mitus, executive vice president and chief financial officer of Balise Motor Sales Company, in West Springfield, Mass., has been named to the PeoplesBank board of directors. Mitus is a cum laude graduate of the University of Massachusetts at Amherst. He serves as a trustee of Baystate Health, a trustee of the Community Foundation of Western Massachusetts, and as a director of Health New England.

1983



Donna M. Bliznak has been promoted to first vice president of Commercial Lending at PeoplesBank. Bliznak holds bachelor of science and master of business degrees from the University of Massachusetts. She serves on the board of directors for the Stavros Center for Independent Living and the Northampton Chamber of Commerce.

1983

John Cipora, Ed.D. received a 2014 Courses of Distinction (COD) Award at the 10th Annual Conference on eLearning in June: Sharing Best Practice for the human development course he teaches online at Holyoke Community College.

1997



Angela P. Fontaine owns Vortex Dance Fitness Studio in the Eastworks Building in Easthampton, Mass., (www.vortexdancestudio.com). She is a registered integral yoga instructor and certified in Zumba and Pilates. She earned her bachelor's and master's degrees from UMass-Amherst. She served as a Peace Corps volunteer in the Dominican Republic from 2010 to 2012.

1997

Orlando Otero volunteers with the Banking Tenant Association and the "No One Leaves" program in Springfield, which fight for people who are in housing court and facing foreclosure. He is also continuing to produce films. His last

project was on miniature carnivals. His next project is on the history of the Boys and Girls Clubs in Westfield.

2000

Marcia Wise became involved with the Landfill Art Project, where artists from each U.S. state and from many other countries take old hub caps and recreate them with their own artistic expression. Her hub cap art will be included in a group show called "Second Time Around, The Hubcap as Art" at The Museum of the Shenandoah Valley, which opens in September. Take a look at: landfillart.org/marcia-wise/

2001

Jennifer L. Wolowicz graduated magna cum laude from Elms College on May 17, 2014, with a bachelor of arts degree in business management and marketing. She also received the Sister Kathleen Kirley award, given annually to a graduating continuing education student who reflects the values of Sr. Kathleen: "passionate about learning and encouraging that love of learning in others; steadfast in reaching one's goals; being present to every individual in gentle and unassuming ways; and, working to build better lives for others."

2010



James W. Sliski received his bachelor of architecture design degree from the University of Massachusetts in May 2014. His special concentration was accessibility design, and he plans to continue this focus in his future work with an architecture firm.

Have some news to share?

Send it to the Alumni Office, Holyoke Community College, 303 Homestead Avenue, Holyoke, MA 01040 or via email to alumni@hcc.edu.

In Memoriam

We are saddened to learn of the passing of the following members of the HCC community:



Linda Howes

Linda Howes, MSN, RN, a long-time nursing faculty member at HCC, died of breast cancer on April 8, 2014. She will be greatly missed. HCC faculty, staff, students and alumni, along with the staff of Mercy Life Center, where she also worked, are seeking to raise \$10,000 to name the maternity SIM room in the new Center for Health Education in her memory. *Anyone wishing to contribute may send a check to the HCC Foundation, 303 Homestead Ave., Holyoke, MA, 01040 with a memo line of "Linda Howes."*

Edward M. Kennedy, Jr., '52
James J. Chartier, '58
Richard P. Wilk, '69
William D. Schofsky, '72
Dennis J. Hukowicz, '73
Edward P. Mazur, '78
Mildred M. Johnson, '84
Joseph G. Hobert, '86
Carole A. Haley, '90
Richard P. Knowlton, '98
Gary Beluzo,
professor of environmental science

Alumni Letter

Greetings HCC alumni, especially members of the nursing class of 2005:

Nine years ago I celebrated a career milestone – graduating from HCC and becoming a registered nurse. Before HCC, I had earned a bachelor's in psychology from Boston College in 1989 and an associate degree in mortuary science in 1995 from Mount Ida College. After 19 years in end-of-life care and mental health and addiction work, I realized that I could effect more changes in the delivery of healthcare to diverse populations by becoming a nurse.

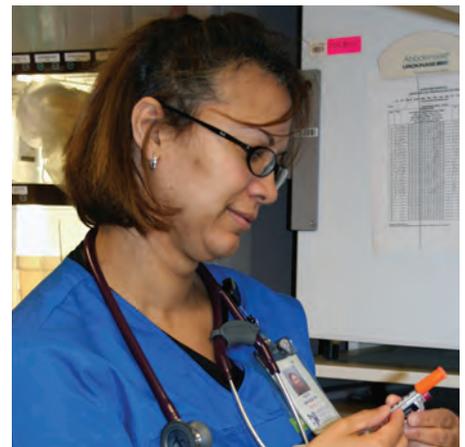
My time at Holyoke Community College was not without major challenges – divorce, single parenthood, less than optimal health. I deeply appreciate the HCC nursing faculty and my fellow students for making every effort to ensure my success.

Attending HCC provided me the personal, professional, and educational foundation I needed to advance in nursing. I have worked at Hartford Hospital in acute care and as a community public health nurse

for Wing Memorial Hospital in Palmer. I earned dual nursing degrees (BSN and MSN) in 2012 from Elms College, and my master's thesis "Emergency Preparedness for Non-English Speaking Hispanic Elders" was used as supportive evidence for the Commission on Institutions of Higher Education of the New England Association of Schools and Colleges (NEASC).

Becoming involved in the Massachusetts Association of Public Health Nurses, Sigma Theta Tau, and the National Association of Hispanic Nurses-Hartford Chapter gave me the skills to be able to charter the western Massachusetts chapter of the National Association of Hispanic Nurses in October 2013. As founder and president of NAHN-WMASS, I seek to empower Hispanic nurses to be leaders, researchers, administrators and educators who embrace innovation and focus on strategies to address the specific needs of Hispanic and other populations in western Massachusetts.

I believe in giving back to HCC. I have contributed to the Building Healthy Communities Campaign and I attended the HCC 2014 annual alumni-student



nursing supper to talk to HCC nursing students.

In closing, my message to all alumni whose careers began at Holyoke Community College is this: Keep learning, become involved in organizations that strengthen your profession, and find ways to give back to HCC. As Henry Ford once said, "Coming together is a beginning. Keeping together is progress. Working together is success."

Ruth Amador, '05, MSN, RN
Editor's note: Olga Figueroa, '05, BSN, RN is the treasurer of NAHN-WMASS.

Dear Alumni,

I want to take the time to thank you for your marvelous participation in our Building Healthy Communities Campaign.

The HCC Foundation raised the most money in any campaign in the history of Holyoke Community College. Moreover, alumni were responsible for bringing the campaign above and beyond the original \$5.3 million goal to reach the \$5.5 million mark. That's amazing!

Alumni gifts and pledges, and additional donations from banks and charitable foundations made possible with alumni assistance, totaled more than \$228,000, a new one-year "best" for our HCC Alumni Association.

Several alumni deserve special recognition: Elaine Marieb, '80, whose "Mission: Marieb" challenge and personal

contribution of \$1 million were essential to the success of this campaign. Steven Richter, '75, served as a guiding force in helping us to secure the largest grant in the history of Holyoke Community College. And, our alumni campaign co-chairs, Dr. Kevin and Teresa Snow (both members of the nursing class of 1984) provided inspiration through their appeal letter to all alumni donors and made the first alumni leadership pledge.

Whether or not you took the opportunity to participate in this campaign, I invite you to contribute to our 2015 Annual Fund, which will once again focus on providing state-of-the-art equipment to classrooms and laboratories throughout the campus and financial aid to deserving students.

Please take a moment now to fill out the form below and send your contribution today. As an alumni donor, you will have the good feeling of knowing that you are



making an ongoing difference at Holyoke Community College.

Gloria G. Lomax

Gloria G. Lomax '75
President, Holyoke Community College
Alumni Association
Professor Emeritus

Have some news to share?

Send it to the Alumni Office, Holyoke Community College, 303 Homestead Avenue, Holyoke, MA 01040 or via email to alumni@hcc.edu.

2015 HCC Annual Fund

Enclosed is my/our contribution of:

\$_____ \$25 \$50 \$75 \$100 \$250 \$500 \$1,000 \$_____

Please designate my donation to the following fund:

Where the need is greatest **Equipment for classrooms and labs** **Scholarships** **Other:** _____

Scholarships that are working toward becoming endowed funds:

Martha Keochareon Memorial Scholarship **Gary Beluzo Memorial Scholarship**
 Kathryn Root/Barbara Murray Radiologic Technology Scholarship **Linda Howes Maternity SIM Room:** _____

Name(s): _____ Graduation year or years attended: _____

Address: _____ City/Town: _____ State: _____ Zip: _____

Home/cell phone(s): _____ Email: _____

Employer/Position (optional): _____ This company will match my gift

I wish to give anonymously (your name will not be listed in future annual reports)

My check is enclosed, payable to **HCC Foundation**, 303 Homestead Ave., Holyoke, MA 01040.

To charge a contribution to a debit or credit card (DISC, MC, VISA), donate securely online at www.hcc.edu/donate or call (413) 552-2182. Thank you!

Please mail to: HCC Foundation, Inc., 303 Homestead Ave., Holyoke, MA 01040. For more information, please call (413) 552-2082.

ALUMNI CONNECTION

Holyoke Community College Alumni Office
303 Homestead Avenue
Holyoke, MA 01040
www.hcc.edu

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FALL 2014 EVENTS



Interpreted

"Silent Pizza Gatherings" (ASL only event)

Wednesday, October 15, 11 a.m.
Friday, November 14, 6 p.m.

(ASL Interpreted performance of *When the Rain Stops Falling* by Andrew Bovell to follow in the Forum)

Wednesday, December 3, 11 a.m.

ASL/Deaf Studies students, students who are Deaf, Interpreters/Captionists and members of the Deaf community are welcome. Bring your own beverage; pizza is free. For Silent Pizza dates or to arrange for ASL interpretation of campus events, please email csmalley@hcc.edu or dgeoffroy@hcc.edu.

Wednesday, October 22

Alumni Author@HCC Event with Doris Mercado, '03
11:00 a.m., Frost 265

Doris Mercado, '03, will read from her memoir, *The Armor of Love and Hope*. This story is one of self-reliance, recounting her troubled childhood in Ponce, Puerto Rico, where she experienced neglect and abuse early in life and assumed responsibility for her siblings at a young age. "Mercado's

capacity for forgiveness is astonishing, as is her single-minded focus on the love she feels for the brothers and sister left in her care. Mercado's reaching adulthood in one piece is remarkable; arriving with her soul intact is miraculous." Courtesy of Amazon.com. Free and open to the public. Refreshments will be served.

Thursday-Saturday, Nov. 13-15, 20-22

When the Rain Stops Falling

7:30 p.m. (and 2 p.m. Nov. 22), Leslie Phillips Theater, FPA Building

A play by Andrew Bovell, directed by Tim Cochran and presented by the HCC Theater Department. The play takes place in the town of Alice Springs in the year 2039. A fish falls from the sky and lands at the feet of Gabriel York. It's been raining for days and Gabriel knows something is wrong. Fifty years earlier his grandfather, Henry Law, had predicted that fish would fall from the sky, heralding a great flood which will end life on earth as we know it. An intricate, multi-layered story that spans four generations and two continents, *When the Rain Stops Falling* explores patterns of betrayal, abandonment, destruction, forgiveness and love.

The above is a partial list of events. To receive our monthly alumni e-newsletter listing additional events and news, go to <https://foundationalumni.hcc.edu> and register as a new user.