

Alumni Connection

HOLYOKE
COMMUNITY
COLLEGE
SPRING 2018

Sweet *and* Savory

HCC's new Culinary Arts Institute makes a delicious debut
Plus: Meet three culinary arts alumni

DEAR READERS



Christina Royal, Ph.D.,
HCC President

Excitement, growth, and collaboration are all around us. Visit HCC and you'll spot construction equipment clustered around G Building. Thanks to generous state, grant and individual funding, a \$43M renovation will soon provide future students with an attractive, accessible and welcoming new campus center. In late January, we opened the HCC MGM Culinary Arts Institute, and shortly thereafter the Massachusetts Casino Careers Training Institute, both examples of partnerships central to HCC's continued success.

These investments reflect our commitment to meeting the needs of our community and ensuring that students have the resources to thrive. We know HCC has a powerful impact on our students, because our alumni have told us! HCC also has a significant impact on our region; a recent report (noted elsewhere in this AC) valued HCC's economic impact on the Pioneer Valley at nearly \$215M annually.

As this issue goes to press, we are midway through a yearlong strategic planning process. With input from faculty, staff, students, alumni, board members and community stakeholders, we're assessing the state of the college, the region, and higher education. The culmination of this effort will be an aspirational vision and a comprehensive, ambitious plan for the future of HCC; one that I'm sure will make you even more proud to be an HCC alum. I look forward to sharing the results in a future Alumni Connection.

Wishing you a happy and productive spring,



Bonnie Zima Dowd
Director, Alumni
Relations

Welcome spring! It's so exciting to have winter behind us and be able to look forward to blooming flowers and trees filled with green buds and blossoms. The season of spring is also a time of rebirth and rejuvenation.

At HCC, tangible examples of "new life" can be seen across the college in the on-going renovation of the Campus Center (expected opening date fall 2019); in the relocation and expansion of the college's Culinary Arts program to a new, state-of-the-art site in downtown Holyoke (see more on page 4), and with President Royal's inspiring commitment to developing a strategic plan for the institution.

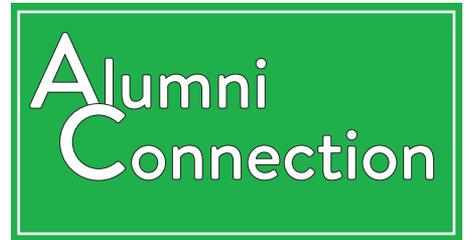
Yes, this is how we shape HCC's future – together. The goal is to combine state and federal funds with private gifts to build a better, more student-centered institution and successfully prepare students for what's to come after graduation. In fact, the work we are doing is unifying the HCC community locally, regionally and across New England, perhaps even globally.

Lest we forget, the Class of 2018 will be graduating in May and our new graduates starting the next chapters of their lives. Let us celebrate their accomplishments and wish them well. Spring is in the air and so too will be the decorated caps of our newest alumni!

Happy reading!



Dawn E. Bryden, '89
President, Alumni
Council



The *Alumni Connection* is published two times per year by the Holyoke Community College Alumni Office, Holyoke, Massachusetts, and is distributed without charge to alumni and friends of HCC. Third-class postage is paid at Springfield, Massachusetts.

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HCC, STCC launch gaming school

HCC president Christina Royal gets some tips on dealing blackjack from MGM trainer Angel Rivera during a February open house at the MCCTI Gaming School.

The Massachusetts Gaming Commission issued a certificate to HCC and Springfield Technical Community College last fall to operate a gaming school where area residents can train to be

professional card dealers or croupiers for MGM Springfield, the \$960 million resort casino scheduled to open in September. The two colleges will operate the gaming school through their TWO partnership (Training and Workforce Options) and the Massachusetts Casino Career Training Institute. The MCCTI Gaming School opened Feb. 26 in downtown Springfield, just a block from the new downtown casino and across the street from the MassMutual Center, where hundreds of people turned out for a launch celebration and open registration event for the gaming school in December.

Read more at: hcc.edu/gaming



Study: HCC a smart investment

HCC student Christine Smith, right, spends money at the HCC campus POD, attended by Aramark staffer Mary Walsh.

With an HCC degree in hand, graduates can expect to see an average increase in annual earnings of about \$10,000 a year, according to a new report that

says the college represents a wise investment for taxpayers, students, and the state. Among other things, the analysis by the economic modeling firm Emsi calculated the total economic impact of HCC on the Pioneer Valley at nearly \$215 million a year. That number takes a lot of factors into account, including spending by the college, staff and students, who get back \$3.2 in lifetime pay for every \$1 they invest in their educations (including food, rent and loans). Which sector had the greatest impact, according to the report? Alumni (\$155.1 million a year).

Read more at: hcc.edu/impact

Bio students hunt for new antibiotics

Students in professor Carolyn Wetzel's honors biology class last semester took part in the Small World Initiative, a global research project that enlists science students all over the world to search their local dirt for previously undiscovered strains of antibiotic-producing bacteria. "Pharmaceutical companies aren't really looking for new antibiotics," says Wetzel, "and there's a lot of resistance building up to the antibiotics we already have. It's predicted that by the year 2050 they'll be more people dying from resistant strains of bacterial infections than from heart disease and some of the other big killers — if we don't start finding new ones."

Read more at: hcc.edu/SWI



HCC honors biology student Justin Roberts of South Hadley uses a micro-pipette to deposit strands of DNA into a test tube.



President Christina Royal stands with HCC student trustee Jonathan Jasmin, left, and student speaker Boshan Zheng after receiving her presidential medallion.

**President Royal:
HCC's mission
'deeply personal'**

The college officially installed Christina Royal as its fourth president on Nov. 3 during an inauguration ceremony in the Leslie Phillips Theater. In her inauguration address, delivered before more than 200 faculty, staff, students, dignitaries and guests, Royal affirmed her commitment to the community college concept – that everyone deserves an affordable and high-quality college education – and she traced her educational journey from low-income, bi-racial, first-generation college student to the presidency of HCC. "HCC's mission and commitment to access, equity, success and affordability," she said, "is deeply personal to me."

Read more at: hcc.edu/inauguration



**'The very
definition
of a leader'**

Lindsey Pare holds two plaques recognizing her as the recipient of the 2017 Dean Sullivan Award for student leadership.

Lindsey Pare '18, Student Senate vice president, New Student Orientation leader, Admissions ambassador, campus tour guide, peer adviser, and member of the Phi Theta Kappa and Green Key honor societies, received the 2017 Dean Sullivan Award at the annual Community College Student Leadership Association conference in Hyannis, Mass., on Oct. 20. The award is presented each year to one student from all 15 community colleges in Mass. in recognition of their enthusiasm and dedication to student leadership. "Working with Lindsey has been an honor and privilege," said Student Senate president Heather Paiva Perez, who nominated the Foundations of Health major from Ludlow for the award. "She is the very definition of a leader."

Read more at: hcc.edu/leader



**First 'Trunk or
Treat' a sweet
success**

A guest visits the STRIVE car during the inaugural Trunk or Treat at HCC. That's STRIVE learning specialist Denise Roy '94 under the mask.

Association of Massachusetts), organized HCC's first pre-Halloween "Trunk or Treat" event for area families on Oct. 27. As many as 250 costumed kids showed up to collect candy out of the trunks of cars decorated for the occasion by college faculty, staff and students. Awards were given out for best truck displays and costumes. (The Psychology Club won for scariest trunk with a zombie theme.) Education professor and club adviser Sheila Gould said the response was so overwhelming it's likely to become an annual event.

Read more at: hcc.edu/trunk

The Education Club, the campus chapter of SEAM (Student Educators

Late last year, on the first anniversary of her employment at Holyoke Community College, alumna Nancy Bazanchuk '95 posted a version of this short appreciation to her Facebook page. We liked it so much, we're reprinting it here, with her permission.

I am so honored to have been working in the Office for Students with Disabilities and Deaf Services at Holyoke Community College for the past year. It's like a dream. I work with some amazing colleagues, who are helpful, energetic, inspiring, educational, funny, and just a great group of people who love what they do and believe in the mission of working with people with disabilities and helping students get ready for their futures. We are all just people trying to live life. Holyoke Community College has been like a new family — welcoming, joyful, educational, and very supportive, and it's nice to be an alum returning to my stomping grounds. This is the first time in my professional career I have worked as a team with people who teach me as much as I can give back to them. I am very blessed and happy to be where I am today. I love being an alumni and employee of Holyoke Community College. We do amazing work, and I am very proud.

Nancy Bazanchuk '95
 Learning Specialist
 Office for Students with Disabilities and Deaf Services



Nancy Bazanchuk '95, at the HCC Alumni employees annual pre-Thanksgiving Appreciation Lunch

Nancy graduated from HCC in 1995 with her associate degree in human services. Although she'd been active on sports teams throughout high school in Agawam, managing the field hockey and softball teams and swimming on the swim team, she played her first wheelchair basketball game as a student at HCC.

At Bridgewater State College, she swam on the varsity team and earned her bachelor's degree in science with a concentration in physical education. Before returning to HCC, she worked for 19 years as director of the Disability Resource Program for the Center for Human Development, where she ran a comprehensive sports and athletic program for children and young adults with disabilities. During that time, she grew the program from one that served 69 people to one that served more than 700.

Beyond that, she's been involved as a consultant, educator, forum facilitator and mentor with Partners for Youth with Disabilities. She has served on volunteer boards for the Stavros Center for Independent Living, the Northeast Sled Hockey League, the United Way of Pioneer Valley and the Agawam Commission on Disabilities. She has received many awards over the years for her work on behalf of people with disabilities, including Woman of Distinction from the Western Mass Girl Scouts in 2005, Business West's "40 Under Forty" award in 2010, the New England Wheelchair Athletic Association Hall of Fame Award in 2011 and HCC's Distinguished Service Award in 2012.

We want to hear from you



HCC welcomes letters from readers relating to articles or items that have appeared in recent issues of the magazine or contain information of interest to HCC alumni, students, faculty or friends. Send your remarks to Editor, Alumni Connection, 303 Homestead Ave., Holyoke, MA 01040 or email comments to alumni@hcc.edu. Please include your name, class year, home address and telephone number.



Clockwise from top, Zachary Rodriguez displays a couple of his salad plates during a January "Taste of the Space" event at the HCC MGM Culinary Arts Institute; Zoe Theocles '17 ices cupcakes in the bakeshop; Sarah Korobkova dices yams in the teaching kitchen; the HCC MGM Culinary Arts Institute occupies the entire first two floors of The Cubit building in Holyoke's Innovation District. Opposite, new stainless steel fixtures make a gleaming presentation in the production kitchen, one of five kitchens in the new facility.



HCC'S CULINARY ARTS INSTITUTE MAKES A DELICIOUS DEBUT

By CHRIS YURKO

During his first semester as a student in HCC's Culinary Arts program, Tyler Carrier wrote a paper about a commercial kitchen appliance known in the industry as an Alto-Shaam, after the company that manufactures them.

An Alto-Shaam is a special kind of oven, a "combi" oven to be exact, or "combi" oven for short, because it can cook using either steam or convection heat or some combination thereof.

At the time, Carrier had never used an Alto-Shaam nor ever seen one. That was the assignment: Write about a piece of kitchen equipment you've never heard of or used.

"I was researching fancy equipment, and that came up," he recently recalled. "I thought it was really cool."

A Fall 2017 graduate, Carrier earned both his Culinary Arts

"We are so excited. Everything's brand new. New building. New equipment. New technology. It's beautiful." *Behnam Alimarzei, student*



certificate and associate degree in Food Service Management from HCC. He now works for the college as a lab tech at the new HCC MGM Culinary Arts Institute, ordering food and supplies, keeping the kitchens clean and helping out with classes.

He spends a lot of time in the institute's five, shiny new kitchens. His favorite is the first-floor production kitchen, the most advanced and the one designed like a professional, European-style, restaurant kitchen. He likes the layout, and he likes the new tools.

Among the many, modern, high-tech appliances and fixtures that define the new facility, the production kitchen includes an Alto-Shaam, and that, Carrier said, is "super cool."

"When I first came to the program as a student, this was only talk," the 20-year-old Easthampton resident said, admiring the gleaming stainless steel all around. "There were no pictures. There were no diagrams of the new kitchens. And then I got to be part of the process. So for me going from being a student to working with students in the new facility, I'm super excited, and I'm very grateful to be part of all this."

Carrier is not the only one. Reviews have been pouring in: The HCC MGM Culinary Arts Institute is a palate-pleasing smash.

"We are so excited," HCC student Behnam "Ben" Alimarzei said one afternoon, speaking for himself and on behalf of his Culinary Arts classmates as he prepared mushroom crepes for a "Taste of the Space" event for HCC faculty and staff. "Everything's brand new. New building. New equipment. New technology. It's beautiful."

Anticipation had been building for weeks as construction neared completion. Students were so eager to get in they began showing up an hour and half early for classes on the first day of the Spring 2018 semester when the Culinary Arts Institute officially opened.

"All giggly and proud" is how Chef Warren Leigh, chair of the Hospitality Management and Culinary Arts programs, described them, feelings he attributed to a surge in morale and a true sense of ownership of the new facility.

"This is what I was hoping, and I'm all excited about it," he said. "If I'm a student, I'm thinking, this is my place."

The old place, of course, was vastly undersized and grossly out of date — stale, if you will.

This page, top to bottom, lab technician Tyler Carrier '17 stands next to an Alto-Shaam "combitherm" oven, one of the institute's high-tech culinary appliances; the view from the dining room looking into the demonstration kitchen; lab technician Maureen Hindle '12 readies cupcakes for a "Taste of the Space" event. Opposite, top to bottom, Culinary Arts student Anthony Gonzales greets President Christina Royal in the production kitchen; Hindle, chef and instructor Warren Leigh, lab tech Tyler Carrier '17, and chef and instructor Mark Antsel; the HCC MGM Culinary Arts Institute is located on the corner of Race and Appleton streets, directly across the street from Holyoke's second level canal.



Before the move downtown, HCC's Culinary Arts program lived on the second floor of the Frost Building on the main campus. Its space included a single, all-purpose teaching kitchen (used for both credit and noncredit programs) and a very small bakeshop, plus the adjacent Picknelly Dining Room for special events. It was tight, and not a pinch of room to grow.

Talk of finding an off-campus home began in earnest in 2014 after the announcement that MGM Resorts International would be building a \$960 million resort-casino in Springfield and the realization that hundreds of new culinary and hospitality jobs would follow, putting increased demand on an industry that was already underserved.

The idea got a boost that year when the state awarded HCC a \$1.75 million economic development grant to build a cutting-edge, culinary arts center in Holyoke's Innovation District that would continue the revitalization of the city's downtown and also address regional employment needs.

In subsequent years, as planning continued and a location secured, HCC received additional financial support from both public and private sources: the U.S. Economic Development Administration, the city of Holyoke, the governor's office, the HCC Foundation, and MGM.

The result is a \$6.43 million facility consisting of nearly 20,000-square feet on the first two floors (and part of the basement) in the square, red-brick former factory known as The Cubit on the corner of Race and Appleton streets, right along the city's second level canal.

HCC students and staff now have at their disposal five kitchens, each with a unique design and purpose, a large banquet-sized dining room, three smart classrooms, staff offices, lockers, conference space, student lounges, and much more. It's big, open, airy, clean and bright.

"It's fantastic," said Nate Waugaman, executive chef at MGM Springfield, who visited the site during construction and again after it was done. "Pretty impressive. It's a huge leap from the previous facility. It's going to make a huge difference in the ability to train students with modern equipment and what we actually use in the business today. I'm really impressed with the way it's come together."

Immediately as you enter, the first of the five kitchens is visible, straight across the first-floor lobby and through a set of glass doors. The "demo kitchen" looks like a TV set, with cascading levels of bench desks and chairs facing a cooking station, where a chef or instructor can demonstrate techniques and prepare recipes while students or guests observe from their seats. Like all the kitchens here, this one is high-tech, wired with cameras to capture the cooking action close up and large monitors for easy viewing from all angles and the ability to broadcast either live or recorded images to screens elsewhere in the building, to classrooms on the main campus, or anywhere in the world.



Domingo “Dino” Diaz Jr. '12



By **RONNI GORDON**

People eat with their eyes first,” says Domingo Diaz Jr., a.k.a., “Chef Dino.”

That’s why, when you’re making applesauce, he tells students, put the peeled apples in lemon juice so they don’t turn brown. And that’s why, when you’re making green beans amandine, blanch the beans first for three to four minutes then immediately transfer them to an ice bath and pat them dry “to preserve their green color and crispy texture.”

As he learned as a student in HCC’s Culinary Arts program, appearance and taste go hand in hand.

“I love for food to look beautiful,” he says.

Diaz ’12 passes on those lessons now as an adjunct instructor at the HCC MGM Culinary Arts Institute, where he is teaching a new monthly series of noncredit gourmet cooking classes for home chefs.

The applesauce and green beans were accompaniments to the “succulent pork chop with whipped potatoes” entrée that was the focus of his December class, held on the main HCC campus as the finishing touches were put on the Culinary Arts Institute in downtown Holyoke.

“Italian Classics: Back to Naples,” his first class in the new facility, was held on a Friday evening in early February in a new, gleaming, stainless steel, state-of-the-art kitchen.

“The layout gives you the true feeling of a restaurant kitchen,” he says.

In each of the gourmet cooking classes, a dozen or so participants prepare a meal consisting of four or five dishes, which they eat at the end of the three-hour class or take home as leftovers.

“To see someone make a creative meal is a thrill,” he says. “I compare it to a conductor in an orchestra. I’m orchestrating the process, and they’re following my lead.”

Teaching for his alma mater is a thrill too.

“It makes me proud because I’m giving back to the college, to the community,” he says.

In 2011, Diaz, then 48, enrolled at HCC through a federal grant for displaced workers. (After 17 years, he’d been laid off from his job as a

A little taste of the chef life

photo-processing specialist at *The Republican* newspaper.) Though changing careers was difficult, being able to study cooking was a dream.

Born in Cleveland, he grew up in Springfield, savoring the comfort food his mother made — shepherd’s pie, mashed potatoes, meatloaf.

“A love of cooking has always been in my life,” says Diaz, now 53. “I like fine food, but it’s expensive to eat out. I’ve made it my business to cook the things I like.”

The HCC Culinary Arts program added to his toolkit with classes on basic sauces and techniques for basting and grilling, sanitation, safety—and the art of patience.

Since graduation, Diaz has worked as a chef at various restaurants, including the former Carpaccio and Blackjack Steakhouse in Springfield.

For many years, even while a student, Diaz has taught noncredit classes in digital photography, Photoshop, and graphic design to adults and children through HCC’s Community Services division.

The gourmet cooking series grew from cooking classes Diaz taught to teens and pre-teens as part of HCC’s Summer Youth Programs. The classes focused on different types of ethnic cuisine and stressed basics with an upscale, fine-dining focus.

“The parents were so crazy about the food he was having their kids prepare they asked if we would ever consider running classes like that for adults,” says Ken White, dean of Community Services. “We said, yes, if we ever had the opportunity, and the new facility now provides us the perfect opportunity.”

Classes have been filling fast.

“The demand was there,” says Diaz, “and it seemed that everyone wanted to have a little taste of the chef life, and they now can.”

At December’s class, Chef Dino gave participants tips they could use at home, like how to cook pork chops so they stay juicy: brine ahead, sear on the stove, finish in the oven.

“All our lives we’ve cooked the pork chops on the grill,” said Nancy Logan, of Westfield, who was there with her husband, Mark. “They were pretty dry. That’s what I thought a pork chop was.”

Not anymore.

To learn more about HCC’s new series of gourmet cooking and baking classes, go to: www.hcc.edu/orderup

Paneless glass dividers separate the demo kitchen from the dining room, which seats nearly 100. The dividers swing open and slide out of the way to make more room for events.

The baking lab, or bakeshop, is nearly two and a half times larger than the old one. Up to 24 students can comfortably work side by side here at three, long, wooden bakery benches. “Before, it was just 10 students. Ten was snug, but we’d squeeze 12 in,” said Maureen Hindle ’12, also a Culinary Arts lab tech and herself graduate of the program with both a certificate and degree.

Hindle was baking cupcakes for the “Taste of the Space” event and pointed out some of the bakeshop’s fancy equipment, like the fully programmable convection ovens and Revent three-deck oven — just push a button for “baguette” — and a dozen new, portable, instant-on table-top burners that look like hot plates but are much, much better.

“These actually have immediate heat, and, when you take the pan off, the surface is almost instantaneously cool to the touch,” she said.

There’s tons more storage space throughout, including two walk-in refrigerators on the first floor and a walk-in freezer in the basement (next to the laundry). “That will allow us to bring in and support the volume that we’re actually planning on producing in here,” Hindle said.

The first-floor teaching kitchen is a little larger but much more efficient than the one on campus. There are three identical, peninsula-type workstations with ranges, ovens and refrigerators on each side, for a total kitchen capacity of 24 students.

On campus, dishes and cookware were washed in the kitchen. This facility has a separate dish room. The new dishwashing machine is more powerful than the old one. It can handle pots and pans as well as china glass and flatware. They now have a pulper, a garbage disposal that separates liquids from solids and “predigests” the material, meaning less compost to haul away. “Our dish room is set up like a dish room in a restaurant,” said Leigh, “so that’s really new for us.”

Off the dining room, through a set of double restaurant doors, is the facility’s Cadillac kitchen, the production kitchen, designed for more advanced culinary classes and for the preparation of meals for special events and large functions.

It’s an old-school, European design, said Leigh, with island stations. In here, cooks work face to face, rather than back to back like they do in most American restaurant kitchens, “so they can communicate better with each other,” he said.

Top to bottom, Culinary Arts student Rosaura Cardona stirs a pot of jam in the bakeshop; student Jonathan Vargas preps for a Culinary Arts event; the first-floor production kitchen during a less hectic moment.



Jessica Labonte '17



By CHRIS YURKO

One class was all she wanted. One. Introduction to Baking. “Just for fun,” says Jessica Labonte. “Just to keep my mind occupied while I worked full time to save some money to figure out my next step.”

Labonte discovered, though, that if she wanted to take baking she had to enroll in HCC’s Culinary Arts program.

“I said, why the heck not? Everyone needs to know how to cook. I put my all into it. I discovered I really liked it, and I was actually kind of good at it.”

She earned her certificate in May 2016 and stuck around another year to add an associate degree in Food Service Management.

“I’m one of those people that likes to have a piece of paper that tells me I’m qualified for something,” she says with a smirk. But in food service, she adds, real world experience means just as much, and HCC provided that foundation.

As a child in Granby, Mass., Labonte often baked alongside her grandmother, who liked to say, *Life is short; eat dessert first*. “I try to live by that quote,” says Labonte. At HCC she discovered a talent for baking she did not possess as a youth.

“I wasn’t good at it until I really learned about it on an academic level,” she says.

The truth is, she hated baking. At first. Too meticulous. Too exact. You have to be super precise. “Scaling can be nerve-wracking,” she says. “If you don’t scale the flour right, then your whole pastry will be messed up.”

Initially she’d hoped to learn enough to work as a line cook. But as she progressed, she found, more often than not, instructors assigned her to the bake shop.

“Obviously, they figured out before I did that it was something I’m good at, the meticulousness of it. Being exact,” she says.

Dessert First

Ultimately she embraced it. She especially learned to love plating desserts for large events. “It’s one of the most intense, adrenaline-rushing, exhilarating things I’ve had the opportunity to do,” she says, “pushing out 150 plates that look identical.”

After completing her culinary certificate, she left a job as a prep and line cook at an Amherst retirement community for a 3 a.m. shift position at Tart Baking Co. in Northampton.

For her bench test — that’s a kitchen audition — she prepared blueberry galettes. “It’s a French thing. Very rustic. Just some flaky dough with a fruit filling, egg wash and sugar coating on top and bake it for 25 minutes. Nice little breakfast pastry. They’re delicious.”

At Tart, she baked bread every day before dawn — baguettes, ciabatta, pain demi, pain de campagne, deli rye, a lot of sourdoughs, some with fruit and nuts (cranberry pecan, raisin walnut, golden raisin and fennel).

Every Wednesday, she made doughnuts, but her favorite menu items were tarts, in particular torched meringue lemon cream tarts. She was frequently entreated by HCC classmates and teachers at HCC to bring in samples, which she continued to do even after completing her associate degree last August and returning in the fall as a volunteer assistant in the Introduction to Baking class.

She’s a bit jealous, she says, that she won’t be a student in the new Culinary Arts building but glad to see HCC taking its program to a new level. That’s exactly what she’s doing with her own career.

Late last year she started a new job as a team member in the baking department of Whole Foods in Portland, Maine, where she’s been making a lot of cakes.

“Tart is very small,” she says. “For the number of people that work there, they push a lot of product, but I need that next level. I think working at Whole Foods will aid me in my goal.”

That goal is to one day be an executive pastry chef or run a restaurant bakeshop, directing a team of bakers and crafting beautiful desserts.

“Dessert is the last thing a person sees at a restaurant,” she says. “It’s the most memorable thing, really.”

“Unless you’re at my restaurant,” she adds with another smirk, “in which case you’re eating dessert first.”

It's a flexible setup but designed for separate cooking lines: entree and sauté line by the windows, hot appetizers in the middle, cold appetizers, salads and desserts on the opposite side.

The production kitchen has a pasta cooker (before they just used pots), a self-draining deep fryer (with a faucet that supplies fresh oil), plate warmers (so they no longer have to stick dishes in the oven before serving), two bain-maries (cold or hot water basins), heat lamps on retractable cords (to keep food warm), heat-sensing exhaust fans (that automatically turn on) and a long, stainless steel chef's table (for plating or seating for small parties of 8-10 people who want to watch as their food is prepared).

And there's that Alto-Shaam.

"I would say we have just about anything new that's being used or just starting to be used by independent restaurants," said Leigh — "to prepare students properly for what's happening out there now."

On the second floor, there are offices, lockers, two computer classrooms, one large classroom/hotel lab for hospitality training and a second teaching kitchen expressly designed for HCC's noncredit workforce training programs, continuing education courses and personal enrichment classes, such as a new gourmet cooking series that started in February (see page 8).

"Now we can have anything we can think of for professional development in one facility," said Leigh, "and this is what we've been talking about: If anybody is thinking of any kind of food or beverage solution, whatever that means for them in our industry, they should be calling HCC."

They already are.

Holyoke Soup, a community-based, crowd-funding program for new artists and entrepreneurs, part of SPARK Holyoke, is now holding its events here. So is the Greater Holyoke Chamber of Commerce.



Clockwise from top, Anthony Gonzales slices a beef tenderloin during a "Taste of the Space" event; the first floor demonstration classroom is set up like a TV studio; second floor staff office and lounge area; second floor student lounge; Behnam Alimarzei trims some beef in the first floor teaching kitchen.

Charles J. Wood '14



By **RONNI GORDON**

Cooking is a competitive industry, and not just on TV, so Charles J. Wood wanted to do something to make himself stand out.

Wood earned his certificate in Culinary Arts from HCC in 2014, and then, while steadily employed as a cook, he kept working toward his associate degree in Food Service Management, taking courses before his busy workday.

"I thought I would need more to get ahead," he said. "I had the certificate and I had the experience in the industry, and I wanted to gear toward management, the financial side of restaurant management. You can never stop learning in this business."

Wood, now 23, is chef de cuisine — head chef — at the Irish House Restaurant and Trinity Pub, which opened last March at the Irish Cultural Center of Western New England in West Springfield.

He has one HCC class remaining and expects to finish his degree online this summer.

Previously lead sauté cook at Delaney's Grill and the Mick, he was chosen to head up the restaurant and pub when the Log Cabin/Delaney House partnered with the cultural center to open the facility.

Wood credits his HCC education with teaching him what to do when charged with food cost control, hiring and firing, ordering, and general daily restaurant operations.

'You can never stop learning'

"My current position allows for creativity and a lot of enjoyment, and it's all thanks to my education at Holyoke Community College," he said.

In high school, the Westfield resident earned money washing dishes and doing food preparation. He liked cooking with his mom, and by extension, decided he would like cooking in a restaurant.

It all comes down to this: "I like making people happy."

First, he enrolled in HCC's Culinary Arts program, learning basic cooking techniques, rules of sanitation and food presentation.

"I was never a great student in high school, but then I went to college and it changed my outlook," he said.

Courses such as Culinary 230, "A La Carte Cooking and Service," in which they design and execute a menu, prepared students for real life. (The course description reads: Speed and accuracy of production, plate presentation, communication, and efficient service are main elements of study.)

He said he's glad he didn't go into it expecting it to be a "cool, fun ride" like it is on some TV shows.

"It's grueling hours, it's tough work, and it's hot," he said.

"The HCC program does a good job preparing students for what they're up against in the real workforce," he added.

As a student Wood did a cooperative education stint at Westfield State University, cooking for the food service department there. After graduating from HCC, he worked as a member of the banquet kitchen staff at the Log Cabin/Delaney House and as grill/sauté cook at Delaney's Grill and the Mick, working his way up to lead sauté cook.

In his current position at the Irish Cultural Center's pub and restaurant, he oversees the kitchen staff, food production and ordering. And he cooks.

His goal is to become an executive chef and to one day own a restaurant, possibly specializing in his favorite foods: seafood, Italian, and pub fare.

For now, he's looking forward to completing his one remaining class — Sociology — which fits right in to restaurant work.

"It's the study of people," he said, "and you're dealing with people."

MGM has been making use of the facility's kitchens to conduct bench tests — cooking auditions — for its chef candidates. And Waugaman, MGM's executive chef, is part of the review team examining HCC's Culinary Arts curriculum to make sure it stays current.

"MGM made an investment here, and everybody knows that," said Michele Cabral, interim dean of Culinary Arts, "so we have a really good relationship with them."

The resort-casino is scheduled to open in September. Waugaman said MGM Springfield will employ close to 3,000 people. About 800 will be in the food service and beverage areas.

Area employment needs extend well beyond MGM, though. According to Jeffrey Hayden, HCC vice president of Business and Community Services, who oversees the culinary and hospitality workforce training programs, a regional survey conducted last year identified 1,700 vacant jobs in food service and hospitality in Hampden County alone, and HCC is working with dozens of other employers to fill them.

The new facility and its multiple kitchens will allow for increased capacity in all programs, credit and noncredit, and plans are in the works to add an associate of science degree in Culinary Arts.

Leigh expects the HCC MGM Culinary Arts Institute to become a favored location for all kinds of community and regional events, such as cooking competitions, celebrity chef demonstrations, conferences and more. Beyond that, he believes the institute will draw students who might have previously gone elsewhere for their culinary training.

"There is no state-owned institution like this in New England," Leigh said. "We have the most current, purpose-built culinary arts facility in New England. Maybe for the Northeast. I don't know if I'd be that bold, but it could be." 



Top to bottom, the view from the second floor conference room overlooks the second-level canal, Heritage Park and City Hall beyond an old industrial building; students spend a large chunk of their time in the first-floor teaching kitchen; Alum Joshua Houghton '13 sautés scallops in the demonstration kitchen.

introducing

Amanda Sbriscia vice president of Institutional Advancement



Amanda Sbriscia dons an honorary chef's coat at the HCC MGM Culinary Arts Institute.

By CHRIS YURKO

As a high school student in Elysburg, Pennsylvania, Amanda Sbriscia dreamt of a career as a TV host. She even spent a week one summer at broadcasting camp.

"I wanted to be Katie Couric," she says. "I wanted to be on the *Today* show."

Although she did major in communications at Cedar Crest College, a campus job set her on a different path. Freshman year, she was assigned to a work-study position in the alumni and advancement office. There she worked mostly on alumni events, preparing packets for reunions and receptions, printing nametags, tracking RSVPs, compiling donor info, stuffing files. "A lot of office work," she says.

One day, her supervisor invited her to a meeting with the entire advancement team to start planning an event for prospective alumni donors. Being so new and so young — 18 at the time — she was terrified, she remembers, but also intrigued.

"It was cool to see a bunch of people sitting around the room talking about an area I did not know existed," she says. "Here's how we are going to plan an event for people to make their experience at my college great, even though they don't go here anymore, and here's what we're going to do to follow up with them to keep them connected."

The meeting proved less of a light-bulb moment than a *hmmm* one.

She thought, *This is a job?*

Sophomore year she joined the department's phonathon team, cold-calling alumni and asking for donations, work, she learned, that is not for everyone. "Some people might think, it's a stranger; I don't know how to talk to somebody I don't know, not to mention ask them for money. Immediately, I really loved it. I loved when I got the chance to speak with the person as opposed to leaving a scripted voicemail message."

As a scholarship recipient herself, she came to understand personally the importance of the work and relished the opportunity to trade college tales with alumni.

By senior year, she was the phonathon supervisor and would soon turn those undergraduate experiences into a career that has led her here to Holyoke Community College as the new vice president of Institutional Advancement.

In that position, which she began Oct. 30, Sbriscia (pronounced Sa-brie-sha) wears many hats, and that's how she likes it. She oversees four departments — Alumni Relations, Development (fundraising), Resource Development (grants), and Marketing and Communications — serves as executive director of the HCC Foundation (the nonprofit

fundraising arm of the college) and is a member of the college cabinet (the president's senior management team).

"I've always felt like the place for me is where there's a challenge and where you don't know what the next day will bring," she says. "Coming into a role as a first-time VP, I know that there's a learning curve for me, and that's exciting."

Sbriscia, 33, got her professional start down the road at Bay Path University. Just weeks after graduating from Cedar Crest, she was back at work in an alumni office, directing phonathon callers and cultivating donors as coordinator of Development and Alumni Relations. She moved on — and swiftly up — to Deerfield Academy (as assistant director of Annual Support), Ana Maria College (director of Annual Giving), and the Girl Scouts of Western Massachusetts (fund development specialist), before returning to Bay Path as director of Annual Giving and Alumni Relations, a position that evolved into senior director of Advancement.

Over the years, while working full time, she added a master's degree in higher education administration from Drexel University and expects to complete her doctor of education degree in organizational leadership from Northeastern University this year.

Despite that continuing, formal education, she counts the lessons she learned as a phonathon caller among the most important: Accept rejection. Don't take 'no' personally. Follow up. "There's still a relationship to be had there," she says, "but maybe now is not the time."

She's looking forward to spring and events like the ones she used to help plan as an undergraduate, including the Scholarship Meet and Greet luncheon (May 10), and Commencement 2018 (June 2).

"Even though it's a crazy time, it's going to give me a chance to meet a lot of people I'll hopefully begin building strong relationships with, the same way I did when I was calling people I didn't know years ago," she says. "It was exciting to me then, and I'm psyched for it now." 

Why I

'Remember where you came from'

By Judith Kelliher

In 1987, after being discharged from the U.S. Navy, 23-year-old Douglas Theobald enrolled at Holyoke Community College to study accounting. Although he stayed for just three semesters, he says the experience transformed him in a way that still resonates 30 years later.

"HCC was instrumental in my development after the military by introducing college life to me," he recently said. "It gave me confidence that I could acclimate myself to the academic environment of college at an older age. It also showed me the value of good teaching and a good education."

Coming in, he had a game plan to earn a bachelor's degree in 3½ years and stuck to it, pushing himself along and then transferring early from HCC to Bryant College (now Bryant University) where he graduated with a degree in accounting two years later.

Today, Theobald is president of the Springfield-based certified public accounting firm The MP Group (formerly Moriarty & Primack). As the boss, he has a big say in how the firm allocates its charitable donations. Over the years, the company has been a generous sponsor for HCC Foundation events that raise money for student scholarships, such as the annual golf tournament and the Alumni Awards Dinner.

More than that, though, he has helped create opportunities within the company for the development of future accountants.

While M&P has offered internships to juniors and seniors at local colleges and universities over the years, in 2017, for the first time, those accounting internships were opened to community college students, who Theobald lauds as "hungry to learn with a strong work ethic and more adaptable to the workforce."

"I thought, why not offer a way for community college students to gain exposure to public accounting and to an office setting?" he said. "Ideally, they will learn the administrative side, which supports all the professional staff.



Douglas Theobald '88 during a visit to campus last year as a guest speaker.

The lifeblood of a firm is when you can bring in new people because obviously they bring in fresh perspectives and ways of thinking about things."

Enter Christine Langford. The 55-year-old expects to graduate this spring with an associate degree from HCC (she currently holds a 4.0 GPA). She has been working as an intern at The MP Group since July 2017. Four hours a day, five days a week, she assists the receptionist with answering telephones, delivers incoming mail and handles all outgoing mail, assembles tax paperwork after the accountants have completed the client's tax returns and submits the final packet to the partner or principle for final review.

She understands these are entry-level responsibilities. But at this stage in the reinvention of her career, what she gains in observing the thick of the operations of an accounting firm will help reach her goal of working full time as an accountant.

"I love going to work each day," she said.

Michele Cabral, former HCC interim dean of Business and Technology, said this type of experience will be invaluable to Langford and community college students like her.

"It is very rare for any student from HCC to receive this type of opportunity," she said. "Most CPA firms won't talk to students until they are at least in their junior years."

Theobald, who lives in West Springfield, Mass., gives back in other ways as well. He has been a frequent guest speaker on campus. Last spring, as a member of an alumni panel, he told business students that they should never be embarrassed to list HCC on their resumes.

"Stay humble," he said. "Remember where you came from. Show me on that resume what you are all about. If you went to HCC, don't hide it. Put on there that you worked through college. Be proud of that."

"When you go out there into the world," he said, in conclusion, "don't leave HCC behind."

He didn't. *A*



At Home On Stage

Robyn Sutton-Fernandez '14, right, practices her stage moves at the National Theater Institute.

Robyn Sutton-Fernandez '14 first appeared on stage in the HCC Theater Dept.'s Fall 2013 production of "Middletown," by Will Eno. A small role as a shady doctor "opened a light inside me," she said soon after, "and now I don't want to stop doing theater." She hasn't. After HCC, she earned a bachelor's degree in theater arts from Mount Holyoke College and in December completed an intensive, 14-week, post-graduate training program at the National Theater Institute, based at the Eugene O'Neil Theater Center in Connecticut. There she studied plays, acting, dancing, directing, writing and traveled to London and New York City. "This has been a life-changing experience for me," she said. "I am walking away a better student and theater artist." She's now auditioning for productions and submitting her own plays to theater festivals.



Rob Galazka '98 offers some tips during a summer youth soccer clinic.

Championship-Caliber Coaching

Under head coach **Rob Galazka '98**, the HCC women's soccer team won its sixth consecutive New England Championship in October, adding to a remarkable string of achievements. Since Galazka came on board 14 seasons ago, the Lady Cougars have won an unprecedented 10 regional titles, advanced to the national Elite Eight six times and made it to the Final Four twice, finishing third in the nation in 2013 in National Junior College Athletic Association Division III. He has coached 15 All-Americans, and his teams are undefeated in regional play since 2011. As an HCC soccer player, Galazka was no slouch either, earning All-New England honors as goalkeeper. When he's not coaching, Galazka attends to his duties in HCC's Bartley Center as the sports information director.

Read more at: hcc.edu/nechamps

Entrepreneurial Thunder



Chris Unger/Springfield Thunderbirds Media

Nate Costa takes the microphone at a Thunderbirds game.

Led by team president **Nathan Costa '03**, the Springfield Thunderbirds were selected by *Business West* as the magazine's "Top Entrepreneur" for 2017. A Springfield native, Costa joined the team in 2016 as executive vice president and was promoted to the top management position in August. Under his guidance, the Thunderbirds have garnered attention across the American Hockey League for innovative marketing and sales practices. Costa, a graduate of Cathedral High School, studied communications at HCC. After graduation, he headed to Northeastern University for his bachelor's degree in journalism. The Thunderbirds are the AHL affiliate of the National Hockey League's Florida Panthers.



**Gloria Lomax '75
Installed
as Pastor**

Gloria Lomax '75 is the pastor at New Life Church of the Living God.

HCC professor emerita and retired Alumni Council president **Gloria Lomax '75** was installed as pastor of New Life Church of the Living God in Egg Harbor City, N.J., during a special service in October. In addition to pastoring at New Life, Lomax also serves as presiding minister and Bible studies leader at Hope Community Church in Amherst, Mass., and regularly visits nursing homes, hospitals and homeless shelters in western Mass. For the past eight years, Lomax has brought weekly Bible studies to the inmates at the Hampshire County Jail and House of Correction in Northampton.

**Alum Shares Social
Media Tips & Advice**



Dylan Pilon '12 talks to HCC students.

During a campus visit last fall, entrepreneur **Dylan Pilon '12**, owner and founder of Cloud 9 Marketing Group, in East Longmeadow, Mass., explained the do's and don'ts of using social media for personal and professional purposes to more than 65 HCC business students. Pilon shared marketing tips, told stories, offered advice, and generously lingered to answer questions.



Deb Banks-McIntosh '15 in the control booth of HCC's Leslie Phillips Theater.

**Behind
the Scenes**

As a student concentrating in theater at HCC, **Deb Banks-McIntosh '15** won an award at the Kennedy Center American Theater Festival for her work as stage manager on HCC's 2014 production of "When the Rain Stops Falling." Last fall, the HCC Theater Department selected Banks-McIntosh for its annual Lani Morrison McKenna Guest Artist Award, which recognizes a local theater practitioner who assists on a college production. Since graduating from HCC, Banks-McIntosh has stayed active in the regional theater network as a stage manager and sound designer. She served as sound designer for the Fall 2017 production of "Rhinoceros," by Eugene Ionesco, earning a small stipend for her work. "We knew that Deb would be an excellent addition to our production team because she works so well as an ensemble member and works feverishly to fulfill the vision that we develop," said HCC theater professor Tim Cochran, who directed the play.

Class Notebook

1967

Frank Czarniecki Jr. is starting his third year working for the Colorado Springs Sky Sox, the Triple A affiliate of the Milwaukee Brewers. His responsibilities include taking tickets and ushering for about 65 home games a year. He says it's the best job he's ever had: "I get paid to watch baseball!"

1976

Paul Burt of Marlborough, Mass., is a program manager at Procter & Gamble. He earned a bachelor's degree from Westfield State University and a master's degree in engineering from Western New England University. He has four children, two of whom attend the University of Massachusetts Amherst.

1977

Kathleen Bronner of Granby, Mass., is director of Philanthropy (Major Gifts) with the Baystate Health Foundation in Springfield, Mass. She earned her bachelor's degree from Mount Holyoke College. In her free time she enjoys gardening and swimming.

1978

Maureen Ross O'Connell, president of Ross Insurance Agency, Inc., in Holyoke, received the "Service above Self" Award from the Holyoke Rotary Club last fall. The award was given in recognition of her outstanding community service and signifies sincere appreciation for her dedicated volunteer efforts. As a member of the Rotary, O'Connell chairs the Literacy Committee and co-chairs the Positively Holyoke Summer Concerts. In addition to working and volunteering in Holyoke, she is a proud resident of the city. She has two grown daughters and two grandchildren.

1982

Jonathan Wark is the library director at East Albermarle Regional Library System in North Carolina, where he plans and coordinates services and activities that support library services in eight libraries and one bookmobile serving four rural counties. He received his master's degree in library and information science from the University of Rhode Island.



1983

Springfield resident **Donna Valletti** has been involved with Rays of Hope Walk/Run since its inception in 1994 and now serves on the ROH steering committee and as route

marshal co-chair. In her role she coordinates and oversees dozens of high school student-volunteers, who guide thousands of walkers through the streets and along the two- and five-mile walk routes. ROH helps women and men in the fight against breast cancer and has raised over \$13.7 million – all awarded throughout western Massachusetts.

1984

Ann-Marie Darcy is assistant executive director/CFO for the Holyoke Housing Authority. After graduating from HCC with high honors, she went on to earn a bachelor's degree from Elms College and an MBA from the Isenberg School of Management at UMass Amherst.

John Downs of Belchertown, Mass., joined North Brookfield Savings Bank as vice president and commercial loan officer. He holds a bachelor's degree from American International College and an MBA from Western New England College (now University) and has worked in the banking industry for more than 32 years.



Terence Hegarty is editor of Living Faith magazine, a daily Catholic devotional that has a readership of more than 500,000 in North America and internationally. He has been in Catholic media

for nearly 20 years, previously reporting locally for many years on the television news magazine "Real to Reel," which is produced by the Diocese of Springfield and airs on WWLP-22 News. He and his wife, **Monique Montel Hegarty '84** live in Brimfield, Mass. They have raised five children and are now experiencing the joys of being grandparents.



Linda Markham of Marston Mills, Mass., is president and chief administrative officer of Cape Air, which was named one of the top 100 women-led businesses in

Massachusetts by *The Boston Globe* for 2017. Listed at number 40, Cape Air is one of the largest regional airlines in the United States.

1990

Lisa Scagliarini is a first-grade teacher at Weldon Valley Elementary School in Weldona, Colo. She previously lived in South Hadley, Mass., and taught first grade in Holyoke for 13 years. After HCC, she went on to American International College in Springfield, Mass., and the University of New England in Biddeford, Maine. In her free time, Scagliarini enjoys lacrosse, football, hockey, hiking, kayaking and traveling. She is a member of US Lacrosse, the national governing body of men and women's lacrosse in the United States.

1991

Elizabeth "Betty" Thayer, retiree and author of *What Betty Built: Answering the Need for Workable Adult Daycare*, sold her Thayercare business in Hadley, Mass., and moved to Florida. The book, which was published in 2016, describes how she found and built a "home away from home" for elderly people with dementia, people with physical ailments and younger individuals with mental challenges. She operated the private business for 16 years. She graduated from HCC with an associate degree in nursing.

1992

The Northampton Police Department named **Lt. Craig Kirouac**, a 25-year department veteran, to lead its detective bureau. He began his policing career in 1987 in Amherst, where he served for five years, starting as a community service officer. He holds an associate degree in criminal justice from HCC and a bachelor's of science in law enforcement from Western New England University.

1993

Michael Vogel joined Westfield Bank as vice president of Cash Management Services at the bank's 229 Exchange St., office in Chicopee, Mass. He has more than 30 years of retail banking experience, most recently at Bank of America. An avid golfer, tennis player and restorer of classic cars, he resides in Belchertown with his wife, Sharon, and three children.

1994

Laura M. Soderbaum is attending Westfield State University, where she is working toward her bachelor's degree in business while raising two boys with her husband, George, and working full time at the Holyoke Housing Authority as a family self-sufficiency coordinator.

1999

Dianette Martinez of New Britain, Conn., is coordinator of Foundations for Financial Independence Asset Building with the Human Resources Agency. She has been a certified tax preparer for more than 10 years and is a site coordinator for the VITA (Volunteer Income Tax Assistance) program for three locations. She has been training volunteers for more than a decade on basic and advanced tax certification.

2001

Stephen Sullivan was named principal at Granby Junior/Senior High School in Granby, Mass. He previously served as assistant principal at Holyoke High School for four years and was an English teacher at Holyoke's William J. Dean Technical Vocational High School for seven years. He has a bachelor's degree in English from UMass Dartmouth and a master's degree in teaching from Fitchburg State University.

2005

Ruth Amador, MSN, RN, of Palmer, Mass., received the Janie Menchaca Wilson Leadership Award at the National Association of Hispanic Nurses annual conference last spring. This special award

honors NAHN members who have distinguished themselves as nursing leaders.



Elizabeth (Powers) Staples turned her life-long love of dogs into one of the Pioneer Valley's most notable four-legged success stories, The Good Dog Spot. Launched in 2007, TGDS is a doggie

daycare with overnight boarding, grooming services, birthday parties, and a special "bark bus" pickup service. TGDS just celebrated its 10th anniversary, handles more than 2,000 clients (40 per day), employs 25 people and has two locations, one in Chicopee and one in Northampton. Staples's philosophy? Treat dogs like family.

2006

Former HCC art students, **Linda Devine** and **Stephanie Perez**, are marketing their original designs on VIDA – an online fashion site that connects shoppers with "socially-responsible" apparel and accessories from artists around the

world. Devine also works as art director at Metro Technology Group in Northampton while Perez is a service coordinator with the Key Program in Springfield.

2010

Victor Tokarev, of Chicopee, founded One Financial LLC, a holistic financial planning practice, after earning his bachelor's degree in accounting from the Isenberg School of Management. He also volunteers at HCC as an alumni mentor and is paired with a current business student.

2012

Registered nurse **Alexander Pangborn** conducted a faculty and staff workshop at HCC last fall highlighting the diversity of trans populations. He has spoken at many colleges and groups about his life as a transgender person, as well as his work with transgender youth. He has been back to visit campus many times since graduation, including 2014, when he received a Distinguished Service Award at Commencement.

2013

Joe Urban is the owner and founder of "Take This To Heart Records," a Massachusetts-based independent record label that supports bands from around the country. A songwriter and musician since childhood, Urban has toured the U.S. multiple times with festivals such as the Warped Tour traveling rock festival. After HCC, he studied digital marketing and media arts at Westfield State University.

What's going on in your life?

We want to know what you've been up to since your school days at HCC. Send news of your wedding, retirement, promotion, travels, children/grandchildren, awards, academic achievements, military honors, whatever!

Email news and photos to alumni@hcc.edu or mail us at the Alumni Connection, c/o Alumni Relations, 303 Homestead Ave., Holyoke, MA 01040.

The deadline for the 2018 fall publication is June 30, 2018.

In Memoriam

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

Carrie L. Buckner, 1977
David B. Callahan, 2003
Paul F. Calarese, 1990
Delia Dunn, 1958
Daniel Escobar, 2004
Marcel P. Godin, 1948
Patrick Joseph Harris, 2013
Colin A. Hodges, student
Timothy McKenna, 1982
Ingrid Kim Morse, 2005
Matthew A. Pellegrino, 1994
Alan T. Taupier, 1955
Clifford "Cliff" W. Turcotte, 1971, 1973
Richard E. Woods, 1957

In Memory of . . .

If you would like to make a contribution in memory of a classmate, friend or relative, please make your check payable to the HCC Foundation and mail it to Holyoke Community College, 303 Homestead Ave., Holyoke, MA 01040; call Bonnie Zima Dowd at 413.552.2253; or go online to www.hcc.edu/donate.

HCC Album



The alarm sounded at 1:25 p.m. on a frigid Thursday. Black clouds rose from the rooftop. Within minutes, flames had engulfed the upper floors. Six hours later, despite the efforts of nearly 200 firefighters (seen working in the photo above), the blaze had essentially destroyed HCC's main campus building in downtown Holyoke on Sargeant Street, formerly Holyoke High School, on the hill where the Holyoke Senior Center now stands. That was 50 years ago, on Jan. 4, 1968, a day that altered the course of HCC's history forever. Do you remember? If so, please send your recollections of that momentous event to alumni@hcc.edu. If not, you can read the full story online at www.hcc.edu/fire 

2018 Events

EVERYONE IS WELCOME!



Thursday, April 12, 2018

Grand Opening Celebration for the HCC MGM Culinary Arts Institute

11 a.m., HCC MGM Culinary Arts Institute, 164 Race St., Holyoke

Alumni are invited to experience an extraordinary new space where students come to transform their passion for food into exciting careers. Explore the state-of-the-art kitchens, sample delectable dishes made by HCC students and savor an environment of creativity and collaboration. RSVP required at www.hcc.edu/CAI



Thursday-Saturday, April 19-21, 2018

An Enemy of the People

7:30 p.m. (and 2 p.m. Saturday, April 21)

Leslie Phillips Theater, Fine & Performing Arts Building

Power. Money. Morality. Will a report of dangerously polluted waters be enough to shut down the baths a small town relies on to attract tourists? Playwright Henrik Ibsen weighs the cost of public health versus a town's livelihood in *An Enemy of the People*, directed by Tom Geha. For more information or to reserve a seat, call the box office at 413.552.2528. Tickets: \$10 (general admission); \$8 (students and seniors); \$5 (HCC students, faculty and staff).



Tuesday, May 1, 2018

Valley Gives Day

Valley Gives Day is a 24-hour online giving event for the Pioneer Valley of western Massachusetts. In past years this event has raised millions of dollars and helped over 500 local nonprofits, including the Holyoke Community College Foundation, Inc. We hope you'll be inspired to become a Valley Gives Day donor and help your favorite nonprofit. To make a gift to HCC, go to: www.valley-gives.org and type "HCC Foundation" into the Search field. Thanks in advance. We love your support!



Sunday, May 6, 2018

Holyoke Civic Symphony Orchestra Benefit Concert

3 p.m., Leslie Phillips Theater, Fine & Performing Arts Building

\$10 general admission, \$5 under 12, free for HCC students with valid ID.



Tuesday, May 8, 2018

Student Ensemble Concert, featuring Piano Ensemble, Chamber Vocal Ensemble, and College Chorale

7:30 p.m., Leslie Phillips Theater, Fine & Performing Arts Building

Free and open to the public.



Thursday, May 10, 2018

Scholarship Meet and Greet

11:15 a.m. – 12:30 p.m. Gymnasium, Bartley Center for Athletics & Recreation

Join members of the HCC Foundation and Alumni Council as they honor more than 200 student scholarship recipients and thank the individuals, businesses and organizations whose generosity make those awards possible.



Wednesday, May 23, 2018

Honors & Student Awards Night

6:30 p.m., Leslie Phillips Theater, Fine & Performing Arts Building

Join the HCC community as we celebrate student success with faculty staff, families and friends.



Saturday, June 2, 2018

71st Commencement

10 a.m. – 12 noon, MassMutual Center, Springfield, Mass.



Saturday, June 30, 2018

Fiscal Year End

It's the last day of HCC's fiscal year, so we want to provide a friendly reminder to make your tax-deductible annual gift if you have not already done so. You can make a big impact on a student's life. Visit www.hcc.edu/donate. Thank you in advance for your generosity.



Monday, September 10, 2018

31st Annual HCC Foundation Golf Classic

Springfield Country Club, West Springfield, Mass.

Join alumni and friends on the golf course and help raise funds for HCC students and programs. Register to play or sponsor at www.hcc.edu/golf. For more information, call Kim Gifford at 413.552.2308



Friday, September 28, 2018

Boston Red Sox vs. Yankees

7:10 p.m., Fenway Park, Boston, Mass.

Join HCC alumni, friends, and families for a night of baseball in Boston. It's Community College Day at Fenway Park! For more information, call 413.552.2182.

Alumni Connection

Holyoke Community College Alumni Office
303 Homestead Avenue
Holyoke, MA 01040

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Culinary Arts Action



The HCC Culinary Arts curriculum includes courses designed to train students to cook and serve both intimate and large-scale events. As part of the program, they put on a series of themed culinary lunches on select Wednesdays each spring. For \$9, you get a

three-course meal with choice of appetizer, entree and dessert.

Here's a couple of photos from the first two lunches in the new HCC MGM Culinary Arts Institute, the subject of our Spring 2018 cover story, beginning on Page 4.

