

# ATLANTIC CAPE COMMUNICATOR

Atlantic Cape Community College's Information Source

Dec. 3, 2010

## NEWS YOU NEED TO KNOW

### College Approves New Solar Energy Technology Degree Option

The Board of Trustees approved a new solar energy technology option to the technical studies associate in applied science degree at its Nov. 23 meeting. The degree is slated to begin in fall 2011.

The degree option addresses a community-based need to offer a degree with emphasis on solar installation training and articulates with the continuing education department's certification in solar professional program. The degree option will allow students to convert their certification credits and apply them toward the associate degree and is open exclusively to those students.

According to the N.J. Clean Energy website, New Jersey is the number two installer of solar panels in the nation. The Atlantic County Utility Authority reports that 25 percent of all solar panels installed in New Jersey are in Atlantic County. This trend is expected to continue as the state's strategic plan calls for a 20 percent reduction in greenhouse gases by 2020.

The program includes an overview of the renewable energy industry and provides students with a foundation in green building design and resources. Students will receive an in-depth background in the design and construction of green, high-performance buildings. It also will explore the most up-to-date and future building systems technologies and materials. The program includes an externship working in an entry-level capacity at a local photovoltaic installation company.

### Tickets Available for Tonight's Mondrian Ensemble Concert

Tickets will be available at the door for the Mondrian Ensemble concert at 7:30 p.m. tonight in the Walter Edge Theater. The event is sponsored by the Office of Community Affairs.



The concert will include performances by members of the Philadelphia Orchestra string section, including: Noah Geller, violinist; Aurelia Mika Chang, piano; Anna Marie Ahn Petersen, viola; and John Koen, cello.

Guests can purchase tickets for \$25 a person. Student tickets are \$15 each. For more information, contact **Torrina Bennett-Michael** at ext. 4858.

### College to Host Air Traffic Control Info Session Dec. 8

Atlantic Cape will host an information session about its new air traffic control terminal associate in applied science degree program at 6 p.m., Wednesday, Dec. 8, in the Walter Edge Theater.

Anyone interested in learning more about an exciting career as an air traffic controller should attend the session, which will give an overview on admittance to Atlantic Cape's program and what the program

covers. Patrick Ream, air traffic staff specialist at Atlantic City Air Traffic Control Tower, and Adam Greco, air traffic domain director for the Federal Aviation Administration, will discuss careers as air traffic controllers.

The college will offer this new degree beginning in January for students who have their sights set on a fast-paced, exciting career. The air traffic control terminal degree program prepares students for entry-level jobs as air traffic controllers and employment with federal, private and military services, where trained professionals are in great demand.

The FAA intends to hire and train 15,000 new air traffic controllers over the next decade. Atlantic Cape is the only college in New Jersey and the Philadelphia region offering the training. The median annual wage for air traffic controllers in 2009 was \$109,850, according to the U.S. Department of Labor.

For more information or to register for the information session, visit [www.atlantic.edu/atc](http://www.atlantic.edu/atc).

### **Culinary Students to Prepare ‘Breakfast with Santa’ Dec. 4**

The Academy of Culinary Arts will sponsor “Breakfast with Santa” at the Hamilton Mall Saturday, Dec. 4, in the mall food court.

Chefs and students from the Academy will prepare pancakes, bacon, sausage, muffins and Danish. In addition to meeting Santa, Mrs. Claus and other favorite holiday characters, children can enjoy the magic of magician Chad Juros.



*ACA students visit with Santa and Mrs. Claus.*

Breakfast will be served from 8-9:45 a.m. Tickets are \$5 a person and can be purchased now at the customer service desk at Hamilton Mall or the day of the event, based on availability. All proceeds benefit the Spread the Magic Foundation, which aims to spread hope and possibility to children battling cancer and their families and supports the Children’s Hospital of Philadelphia.

### **International Committee to Host Yoga Class Dec. 9**

The International Committee will host a yoga class through its International Health Series in the dance studio on the Mays Landing Campus, Thursday, Dec. 9, from 4:45-5:45 p.m. The class is free to faculty and staff. Attendees should wear comfortable clothes and bring a mat or towel. The instructor is Patricia Berko.

Contact **Paula Manns** at [pmanns@atlantic.edu](mailto:pmanns@atlantic.edu) if you plan to attend.

### **Today is Last Day to Contribute to PECC**

Atlantic Cape employees interested in making a pledge to the 2010 Public Employees Charitable Campaign have until today to complete the online form.

The form can be filled out at your computer by submitting all the required information. The form can be saved for your records and will be e-mailed automatically to **Torrina Bennett-Michael**, director of community affairs.

Employees will need their CWID if electing payroll deductions. The form is digitally signed using Adobe and helpful tips are available on the web page to complete this process. An automated confirmation will be e-mailed to you to confirm your pledge. View the PECC “Green Package” at <http://www.atlantic.edu/community/affairs/PECC.htm>. Remember, whether your pledge is large or small, it’s appreciated and will benefit local, national and international charities.

For questions or help filling out the form, call Torrina at ext. 4858 or **Wayne Cooper** at ext. 4875.

## **Home for the Holidays: Chef Chelius Shares Gingerbread House Recipe**

What better way to celebrate the holiday season than by building a festive gingerbread house? This year, instead of purchasing a pre-baked kit at the store, start from scratch with this simple recipe from Chef Annmarie Chelius, chef educator at the Academy of Culinary Arts.

### Gingerbread Dough Ingredients:

1 ½ pounds brown sugar  
1 ½ pounds granulated sugar  
1 ½ pounds margarine  
¼ oz. baking soda  
1 ¼ oz. baking powder  
8 oz. eggs (5 eggs)  
8 oz. water  
5 lb. bread flour



### Method:

1. In a bowl, cream sugars and margarine.
2. Add the eggs and water.
3. Incorporate the dry ingredients and chill for several hours.
4. On a lightly floured board, roll gingerbread dough to ½-inch in thickness.
5. Cut out templates for your house (cut out the windows and doors prior to baking).
6. Preheat oven to 350 degrees and bake the dough until it turns golden brown. Let cool.

### Royal Icing Ingredients:

2 egg whites  
½ tsp. lemon juice  
8-12 oz. powdered sugar (depending on desired consistency)

### Method:

1. Place two egg whites in a bowl.
2. Add ½ tsp. lemon juice.
3. Slowly whisk in powdered sugar until the icing is stiff.
4. Cover with a damp paper towel until needed.

### Assemble & Decorate:

Attach the sides of the house to the front and back pieces with Royal Icing, and allow the walls to dry for at least two hours. Adhere both sides of the roof to the structure with icing and let the house dry for one hour.

- Chef Chelius recommends using crackers, wheat crisps or pretzel sticks as delicious and healthy shingles. Attach shingles row-by-row with icing, allowing each row to dry for about 30 minutes before applying the next.
- For the appearance of a snow-covered roof, spread Royal Icing on the shingles and sprinkle with granulated sugar.
- Graham crackers can be used as a chimney when adhered to the roof and filled with cotton candy to resemble smoke.
- Stack cinnamon sticks on the side of the house to make a wood pile.
- Landscape your gingerbread house with fresh rosemary.
- Decorate with your favorite hard candy for a classic finish.

## **ACA Offering Seven Fishes Workshop Dec. 15**

The Academy of Culinary Arts is opening a second section of Seven Fishes, scheduled 6-9 p.m., Wednesday, Dec. 15, in Kitchen 1 (Mays Landing Campus cafeteria). Chef **Jon Davies** will teach you how to prepare this traditional Italian family-style feast. Dazzle your holiday guests with fresh pasta with clam sauce, calamari, baccala and other familiar items served on Christmas Eve. Complete recipe packets and demonstration will be provided. Fee is \$75. For more information or to register, call ext. 4829 or visit [www.atlantic.edu/conted](http://www.atlantic.edu/conted).

## **Registration is Under Way for Winter and Spring Sessions**

Registration for both winter and spring sessions at Atlantic Cape is under way at all campuses. Registration for all students begins Monday, Dec. 6. Normal registration hours are weekdays, 9 a.m.-4 p.m., with extended hours to 6:30 p.m. on Monday, Dec. 6. The college will be closed Dec. 24-Jan. 2.

Winter term classes will be held Mondays-Saturdays, Jan. 3-15. The last day to register in person for this session is Wednesday, Dec. 23. Mail, fax and online registrations will be accepted through Jan. 2. You must have a PIN to register online.

Spring semester classes begin Jan. 18. Depending on their status as new or returning students, students can register for spring classes in person or by mail, fax and the Internet through Jan. 17.

Visa, MasterCard, Discover and American Express are accepted. To register online or view an updated schedule of winter and spring courses, visit [www.atlantic.edu](http://www.atlantic.edu).

## **Save the Date for March 31 Restaurant Gala**

The 28th Annual Atlantic Cape Community College Restaurant Gala will be held Thursday, March 31, at Bally's Atlantic City Hotel and Casino. The award-winning dining extravaganza will feature a roaring 1920s theme, reminiscent of the Prohibition era of flappers, silent film and Art Deco style.

The annual black-tie event celebrates food by highlighting hors d'oeuvres prepared by students at the Academy of Culinary Arts and showcasing the specialties of 40 of the area's best restaurants at a progressive dining experience. Each year hundreds of people attend the Gala, which also includes live music and an elegant dessert reception.

The event has raised more than \$2 million for scholarships since 1984. All Gala proceeds benefit student scholarships. For more information, contact **Lauren Canzanese** at ext. 4672 or [accfdn@atlantic.edu](mailto:accfdn@atlantic.edu), or visit [www.atlantic.edu/gala](http://www.atlantic.edu/gala).

## **HERE'S THE SCOOP**

The ITS department reminds faculty and staff it does not send messages requesting e-mail information. Several spam messages are circulating requesting such information, and ITS asks anyone who receives one to mark it as spam.

Welcome to:

- **Lauren Canzanese** of Turnersville, program specialist, resource development
- **Joshua Carroll** of Absecon, senior technician, instructional technology
- **Robert Gerristead** of Toms River, assistant professor, theater
- **Michael Sampson** of Franklinville, maintenance mechanic II, facilities management,

Deepest condolences to Assistant Professor **Barbara "Bobbie" Heard** on the passing of her father, Harold R. Heard. Expressions can be sent to Bobbie at: 5 Jackson St., Unit 506, Cape May, NJ 08204.

The Community FoodBank of New Jersey—Southern Branch is sponsoring its annual Holiday Cookie Walk, 5:30-8:30 p.m., Friday, Dec. 17, at Ocean City High School. All proceeds benefit the food bank. Come enjoy a festive evening of merriment, music and cookies! There will be a huge selection of delicious cookies to choose from, including many baked by the Academy of Culinary Arts students and faculty. Pick what you want and pay by the pound.

After serving the college for 34 years, **Diane Damask**, academic affairs, will retire Dec. 23. The academic affairs office invites the college community to stop by K-130 on Monday, Dec. 6, from 11:30 a.m.-2 p.m., to wish Diane well in her retirement. Cake and refreshments will be available.



*Photo courtesy of Bob Greenwald.*

Student development received positive feedback from the Mosaic Dance Theater Company, which performed “From Cairo to Istanbul” at the college Nov. 1 for a multi-cultural awareness presentation. The group was impressed with the renovated theater and sent special thanks to **Dave Capelli**, theater technician, for his help. “In these drastic economic times, full of budget cuts and dramatic decreases in arts funding, the commitment shown by individuals such as yourselves to arts-in-education programs is encouraging to those of us who find our livelihoods in the arts,” wrote Morgiana Celeste Varricchio, producing artistic director.

Happy birthday to: **Josette Katz**, Dec. 3; **Nick Ganaway**, **Tyrone McKiver**, Dec. 5; **Richard Benner**, Dec. 6; **Karen Zaniewski**, **Ralph Marone**, Dec. 9; **Dolores Giannini**, **Jolie Master**, Dec. 10; **Harry Whitlam**, Dec. 11; **Tonya Reed**, Dec. 12; **Leslie Atherholt**, **Michelle Andrews**, Dec. 13; **Tammy DeFranco**, **Michele Leacott**, Dec. 15; **Charita McClain**, **Pam Baker**, **Virginia Macrie**, **Patricia Wickham**, Dec. 16. Adjunct faculty: **Christine Wilson**, Dec. 3; **Aida Colon-Campbell**, Dec. 7; **Cheryl Crews**, Dec. 9; **Kathleen McCabe**, Dec. 11.

## NEWS FROM ATLANTIC CAPE’S OTHER LOCATIONS

### Greetings from the Charles D. Worthington Atlantic City Campus

By **Diana Lojewski**

There are 11 seniors from Atlantic City High School taking classes at WACC this semester through the Champions of Youth Senior Option program. The program allows students to take up to 12 credits during their senior year at Atlantic Cape. This opportunity permits students to broaden their educational awareness, build confidence and become more competitive in either the work place or in pursuing an



*Students plant shrubs at WACC in a collaborative project with professors Lisa Stein and Gwen McIntyre.*

advanced degree. The Champions of Youth initiative is organized by the Boys & Girls Club of Atlantic City.

**Lisa Stein**, assistant professor, social science, and **Gwen McIntyre**, assistant professor, ESL, organized a Perennial Garden project between two of their classes this fall. The project was a great success and lots of fun. Although the winds were blowing 50 mph, the sun was shining and more than 20 students came out in their digging clothes to work side by side planting 33 perennial shrubs at WACC recently.



The students blogged with each other about gardening, researched suitable plants for South Jersey and presented their findings to the class, creatively wrote about gardening, and listened to podcasts about flowers. It was a wonderful way for the ESL students to practice their listening, reading, writing and speaking skills while collaborating with native English speakers and was a great community project.

**Judith Otterburn-Martinez**, assistant professor, ESL, presented at PENN TESOL East recently on Developing ESL Reading Strategies.

**Kay Pandit**, conference, meeting and event planning specialist, was instrumental in hosting the Parx Casino job fair Nov. 19 on the casino floor at CCI. **Mary Martinez**, CCI, was our staff representative. Parx hired approximately 10 people and is looking to come back again.

## Greetings from the Cape May County Campus

By Lisa Apel-Gendron

So, would you take a whipped cream pie in the face for charity? Academic advisor **Joan Dillon**, JD, did on Nov. 18 in front of a packed CMCC dining room. Joan was the employee with the most donations in her jar, so she was pied by student **Matt Cohen**, president of CMCC Ambassadors Club. Ten employees entered the challenge to raise money for the Free Meal Center, a new soup kitchen slated to open in Middle Township in February. Joan and the other nine employees raised \$188.87 in donations. The pieing, preceded by a brief talk by Free Meal Center founder Douglas Jewell, took place during the November Open Mic, coordinated by **Tammy DeFranco**, counseling. Joan is now a folk hero in the campus community!



*Academic advisor Joan Dillon, clearly a good sport, dons a trash bag to keep her clothing clean while raising nearly \$200 for the Free Meal Center. Matt Cohen, CMCC Ambassadors Club president, had the honor of pieing Joan.*

This month, first- and second-year nursing students are taking advantage of practice testing that prepares them for taking state boards after graduation. The ATI testing was made available at CMCC for the first time this semester. **Pat McFadden** of the nursing faculty coordinated the practice sessions for students who take their nursing classes at CMCC.

A captivating array of trains and railroad memorabilia is on display on the first floor classroom wing now through the end of the semester. Student **David Pouloupoulos** offered his train collection for the display, which the student services team coordinated. Nice work, everyone!

Rotaract Club, headquartered at CMCC under education faculty member **Mike Bolicki's** direction, is actively collecting new and gently used coats of all sizes for the rest of the semester. The campus community is also collecting Toys for Tots, canned and boxed non-perishable food, and dog/cat supplies for animals housed in shelters. All four drives run through Dec. 10. Please help if you're able. Collection boxes are located on the first and second floors.



*Nearly 100 students and staff turn out for the Nov. 24 PR Panel.*

The second annual public relations panel discussion, sponsored by the Intro to Public Relations class of **Joy Jones**, hosted six public relations professionals, including Prof. Larry Litwin of Rowan University Nov. 24. The panel discussed the emergence and significance of social media as it pertains to an organization's communication plan. More than 95 students, employees and members of the community attended. Well done, Joy and students! And a special thank you to **Tim Cliggett**, facilities, and **Carlo**



*Chris Vallese and Carlo Canale handled a/v setup before PR pros arrive.*

**Canale** and **Chris Vallese**, ITS, for the superb setup and sound check before the event.

Glogster EDU was the topic of a workshop for faculty presented by the Technology Committee Nov. 24. Thanks to **Bojan Zilovic**, CISM faculty, for bringing this timely information to CMCC-based faculty.

Upcoming events worth noting:

- Dec. 6-9 starting at 8:30 a.m. in the dining room: Brain Food hot breakfast for students, sponsored by Campus Ambassadors Club. Breakfast is free to currently enrolled students with Atlantic Cape ID.
- Dec. 8 from 10 a.m.-1 p.m. in the dining room: SGA Adopt-A-School holiday party for students from Woodbine Elementary School. The three CMCC-based student clubs will help entertain the 48 kindergartners and first graders.

We send well wishes to security officer **Vincent Chainey**, who is recovering from surgery. Come back soon, Vince. We miss you!

Overnight security officer **Tom Clark** is back from his vacation to Branson, MO. Welcome back, Tom! We missed seeing your smiling face each morning at the 7 a.m. shift change. Overnight custodian **Trish Wickham** is heading to California to see her son David who relocated to the Golden State last year. David works and attends college near Los Angeles.

Have a worry-free weekend!

## **CONTINUING EDUCATION**

**By Sherwood Taylor**

**Outreach for ADVANCE: Post TANF/Dislocated Worker Grant for Health Care Careers** – Training is available for participants who received Temporary Assistance for Needy Families (TANF) in the past five years and currently work in the health care field and wish to upgrade their skills to further advance their careers. Direct interested participants and any inquiries to **Sonia Cruz** at ext. 5685.

**Tuition Assistance and Scholarships Available for Slot Training, Table Games:** Tuition assistance is available, including scholarships up to \$1,000, for slot technology training. Scholarships are available through a donation from the Association of Gaming Equipment Manufacturers. In addition, students enrolled in table games classes can apply for support through the Tuition Assistance Program to offset the cost of courses like Introduction to Casino Games/Blackjack, Craps, Baccarat, Poker, Roulette and more. CCI has provided top-notch training for those entering or advancing a casino career for 30 years. Classes include slot technician training, surveillance training and table games. For additional information contact **Trudy Mills** at ext. 4814.

**NJBIA Basic Skills Classes:** New Jersey Business and Industry Association members, New Jersey Chamber members, private-sector companies and nonprofit organizations are eligible for training classes through a grant to the NJBIA funded by the NJ Department of Labor. Available courses and schedules are listed at [www.atlantic.edu/njbia](http://www.atlantic.edu/njbia). Contact **Trudy Mills** at ext. 4814 for questions or to refer companies with groups of 10 or more.

Upcoming classes include:

- Friday, Dec. 17, Introduction to Spreadsheets - Excel 2007 - Level 1, 9 a.m.-5 p.m., ISE
- Friday, Jan. 14, Introduction to Spreadsheets - Excel 2007 - Level 2, 9 a.m.-5 p.m., ISE
- Friday, Jan. 28, Introduction to Spreadsheets - Excel 2007 - Level 2, 9 a.m.-5 p.m., CMCC

## ACCOMPLISHMENTS

Foundation Board member **Gregory M. Matuson**, Sturdy Savings Bank senior vice president, treasurer and CFO, was named a “New Leader in Banking” by New Jersey Banker magazine. He was honored with the award at a recent banking conference in Atlantic City. The magazine created the award to recognize rising stars in the banking profession who are age 40 or younger, and are making a significant contribution to their community or to their bank. Greg, a CPA, holds a bachelor’s degree in accounting from The Richard Stockton College of New Jersey and is an Egg Harbor Township resident.

## ATLANTIC CAPE IN THE NEWS

The Cape May County Herald published a news release about the air traffic control information session on its website at <http://www.capemaycountyherald.com/article/schools/cape+may/68194-atlantic+cape+host+air+traffic+info+session>.

Atlantic Cape graduate **Tom Moore** was featured in The Press of Atlantic City column “Everyone Has a Story” about his struggle to overcome a “learning disabled” label as a child. He has gone on to earn college degrees and a career as a casino control inspector. Read more at [http://www.pressofatlanticcity.com/blogs/scott\\_cronick/article\\_1ab4e786-f753-11df-84a9-001cc4c002e0.html](http://www.pressofatlanticcity.com/blogs/scott_cronick/article_1ab4e786-f753-11df-84a9-001cc4c002e0.html).

The Press of Atlantic City covered the annual GIS Day event at Atlantic Cape and created an online photo gallery at: <http://pressofac.mycapture.com/mycapture/folder.asp?event=1119286&CategoryID=28447&view=1>. An article about the event is available at [http://www.pressofatlanticcity.com/education/press/article\\_cf43b896-f2bf-11df-b19d-001cc4c002e0.html](http://www.pressofatlanticcity.com/education/press/article_cf43b896-f2bf-11df-b19d-001cc4c002e0.html).

Atlantic Cape was featured in an article in The Press of Atlantic City about a new consortium formed to attract international students to state colleges, [http://www.pressofatlanticcity.com/news/top\\_three/article\\_5999a416-f1fc-11df-ad58-001cc4c03286.html](http://www.pressofatlanticcity.com/news/top_three/article_5999a416-f1fc-11df-ad58-001cc4c03286.html).

**Mike Rennick**, senior manager, athletics, was quoted in an article in the Cape May County Gazette about proposed new legislation to keep student athletes safe after head injuries.

ACA alumni and award-winning restaurateur **Michael Schlow**, '87, shared his favorite holiday Latke recipes on CBS's The Early Show. <http://www.cbsnews.com/stories/2010/12/01/earlyshow/living/recipes/main7105715.shtml>.

2010 Restaurant Gala honoree Chef **Aaron McCargo Jr.** shares his recipe for Oven-Roasted Prime Rib with Horseradish Sauce on the Today Show recently. View the clip at: <http://today.msnbc.msn.com/id/40421635/ns/today-foodwine/>.

## ALUMNI

Chef **Michael Williams**, '92 ACA, was profiled in a Press of Atlantic City article written by ACA Chef Educator **Michael Huber**. Williams was a gold medal graduate and is now executive chef at Izakaya, a modern Japanese pub at Borgata Casino & Spa.

**Deb Pellegrino**, '91 ACA, executive pastry chef at Harrah's Showboat, recently filmed an episode of “The Food Network Challenge,” where she competed for a \$10,000 prize. She was one of four chefs preparing a “comic cake.” Chef Pellegrino cannot talk specifics until after the episode airs. At this point there is no scheduled air date.



*Pellegrino*

## FROM THE PRESIDENT'S OFFICE

On Nov. 16, **Dr. Peter Mora** and **Sean Fischer**, executive assistant to the president and director for board of trustees services, represented the New Jersey Council of County Colleges at the NJ League of Municipalities conference at the Atlantic City Convention Center.



*From left, Dr. Mora, Teresa Kelly, alumna and deputy mayor of Buena Vista Township, and Fischer at the NJ League of Municipalities.*

Nov. 17 marked the 3<sup>rd</sup> annual GIS Day at Atlantic Cape. Dr. Mora made welcoming remarks to the audience of students, staff, faculty, and area middle and high school students and teachers. Exhibitors for GIS Day came from Atlantic County, NJ Department of Environmental Protection, Stockton College's Coastal Resource Center, the New Jersey Water Science Center and the FAA. Participants also took place in geo-caching activities throughout the campus.



*Dr. Mora welcomes students to the GIS Day event Nov. 17.*

At the Board of Trustees meeting Nov. 23, the board and Dr. Mora recognized the work of several volunteer culinary students and culinary instructors who work on the Campus Kitchen project. This project takes unused food from Atlantic City school cafeterias and prepares and delivers meals for needy families in the city. Students and staff were pictured on the front page of The Press of Atlantic City for their efforts.



*At right, the Board of Trustees and Dr. Mora recognize culinary students and faculty who participated in the Campus Kitchens project.*

## ASSESSMENT TIP OF THE MONTH

Assessing writing assignments written by students whose first language is not English can be challenging. Often these writings may have recurring mechanical errors, yet still retain a richness in clearly explained ideas. **Dr. Paula Roberson**, learning outcome assessment coordinator, houses several examples of good writing rubrics that provide a balanced assessment of the different aspects of writing. Contact her at [proberso@atlantic.edu](mailto:proberso@atlantic.edu).

*--Submitted by Augie Nigro, co-chair, Assessment Committee*

## CALENDAR OF EVENTS

The calendar is updated regularly at <http://www.atlantic.edu/calendars/index.php>. Be sure to add your events. Go to [www.atlantic.edu](http://www.atlantic.edu) and at the top right, click on calendars. Scroll down and at the bottom left, select Add Event Form and submit your event!

## Next CommuniCator Dec. 17

The next issue of the *Atlantic Cape CommuniCator* will be Friday, Dec. 17. Deadline is noon, Monday, Dec. 13. Please e-mail your submissions to [sclapp@atlantic.edu](mailto:sclapp@atlantic.edu).

**--Stacey Clapp, editor**