



# ATLANTIC CAPE COMMUNICATOR

Atlantic Cape Community College's Information Source

Jan. 27, 2012

## NEWS YOU NEED TO KNOW

### **Important Information Regarding 2011 Form W-2 Instructions**

The 2011 Forms W-2 will be mailed on or before Jan. 31, 2012. If you have any questions on your Form W-2, contact **Leslie Jamison**, finance, at [ljamison@atlantic.edu](mailto:ljamison@atlantic.edu) or ext. 5004.

Please note the "Notice to Employee" and "Instructions for Employee" for the 2011 Form W-2 will be printed on the backs of Copies 2. Copy C of Form W-2 refers you to the back of Copy B for the "Notice to Employee;" however, it is actually printing on the backs of Copies 2. This is due to third-party software and should be corrected for year 2012.

### **TIAA-CREF Assigns New Representative to Atlantic Cape, Schedules Visits**

TIAA-CREF has assigned a new individual consultant to the college. Stephen Burley will visit the Mays Landing Campus Wednesday, Feb. 8, and Thursday, March 8, in J-207.

To make an appointment, call (800) 842-8412, press option #0.

### **Atlantic Cape Plans Black History Month Events**

Atlantic Cape will celebrate Black History Month at its three campuses, with various fun and educational activities throughout February. All activities are free and open to the public.

The celebration, "Celebrating a Glorious Heritage & Looking Forward to a Promising Future," begins Monday, Feb. 13, with "King's Dream," in Cafeteria B at the Mays Landing Campus, 12:30-1:30 p.m. The event features a live performance and multimedia presentation tribute to Dr. Martin Luther King Jr.

The Worthington Atlantic City Campus will host two events, the Lest We Forget Traveling Slavery Museum, 9:30 a.m.-12:30 p.m., Tuesday, Feb. 14, in the second floor student lounge, featuring a lecture and multimedia presentation; and Black History Month Trivia and Essay Readings, 11:30 a.m.-12:30 p.m., Thursday, Feb. 16, in the cafeteria. Students can test their knowledge of Black History trivia, win prizes and read essays inspired by Dr. King's "I Have a Dream" speech. Refreshments will be served.

At the Cape May County Campus, students and staff will perform poetry, spoken word, songs and music at an Open Mic Event, 11:15 a.m.-1 p.m., Tuesday, Feb. 14, in the dining room. Light refreshments will be provided.

All three campuses will host the Black Alliance Club Bazaar, with vendors selling art, books, jewelry and other collectibles, throughout the month. Hours are 10 a.m.-3 p.m., Tuesdays and Thursdays through February, at the Mays Landing Campus; Feb. 17, at WACC; and Feb. 16, at CMCC.

For questions about events in Mays Landing, call **Cynthia Correa** at ext. 5089. For events at CMCC, call **Tammy DeFranco** at ext. 8113, or **Patricia Gandy** at ext. 4827 for events at WACC. The events are co-sponsored by the Diversity and Equity Committee, Black Student Alliance and Student Government Association.

### **NJ TRANSIT Student Pass Offers Discount for Atlantic Cape Students**

Atlantic Cape has partnered with NJ TRANSIT to offer full-time students a 25 percent discount on NJ TRANSIT Monthly Passes for buses, trains and light rail systems, through the Student Pass program. Students must sign up for a Student Pass using WebAdvisor at [www.atlantic.edu/webadvisor](http://www.atlantic.edu/webadvisor), by the 10<sup>th</sup> of the month to receive a monthly pass for travel during the next month. The pass is valid for one month only. Each month, participating students' credit cards will be billed and a non-refundable \$3 processing fee will be applied, in addition to the fare for the pass.



Students will receive a new monthly pass in the mail each month during the academic year, September-May, unless the account is suspended. Account suspensions can be made at any time through WebAdvisor. Students who want to use the Student Pass during the summer months, or who want to reactivate their Student Pass in the fall, can do so through WebAdvisor.

To enroll in the NJ TRANSIT Student Pass program and to view a tutorial of the enrollment process, visit <http://www.atlantic.edu/about/public-transportation.htm>.

### **Opportunity Starts Here: Students Vie for Spot on MTV's MADE**

On Jan. 25, producers for MTV's three-time Emmy Award-winning series, MADE, hosted an open casting call for Atlantic Cape students in the Walter Edge Theater. Twenty-five students earned one-on-one interviews to compete for a spot on the show and an opportunity to live their dream. A selection has not yet been made as Atlantic Cape students are competing against students from other colleges, but we'll keep you posted on the results! Visit <http://on.mtv.com/rFaLV> to learn more about MTV's MADE.

### **Instructional Resources Committee Seeks Leaders for Spring Book Discussion**

The joy of reading is infectious! Volunteer to share a favorite book, new or old, with your Atlantic Cape colleagues. Discussion participants enjoy stimulating conversation, friendly debate and light refreshments in a relaxed atmosphere. Leaders may choose books in or outside their academic area to share with the group. Any full-time faculty members interested in leading an upcoming discussion should contact **Ellen Parker**, librarian, at ext. 4952 or [eparker@atlantic.edu](mailto:eparker@atlantic.edu).

### **New Electronic Graduation Application Process Available to Students**

Students now must apply for graduation via WebAdvisor. They should log in and click on "Application for Graduation" under the Academic Profile heading on the Student Menu of WebAdvisor. The \$30 application fee is required at time of application to complete the process, and can be paid through WebAdvisor or by visiting the business office at any campus. No paper applications will be accepted. Forward unused applications to enrollment services.

### **Atlantic Cape to Host Transfer Events this Spring**

The college will host a series of transfer information events throughout the spring semester. Full details are available at <http://www.atlantic.edu/admission/transferring-events.htm>. Events include:

- Feb. 1, 10 a.m.-2 p.m., Berkeley College—Transfer/Scholarship Information Table
- Feb. 20, Rowan University—Information Table and Instant Admission Decisions\* (appointment deadline: Feb. 9)

- March 1, Richard Stockton College of New Jersey—Instant Admission Decisions\* (appointment deadline: Feb. 20)
- April 5, Rider University—Information Table and Instant Admission Decisions\* (appointment deadline: March 22)

\*The requirements for Instant Admission Decisions have changed. Meetings are by appointment only, and the college will only schedule students who will complete their Atlantic Cape degree requirements this spring or summer.

For requirements or to schedule an appointment, contact **Wendy Gray** in the Career & Academic Planning Center, ext. 5107.

### **Spring Exercise and Wellness Workshops Focus on Fun**

Atlantic Cape will offer a variety of personal enrichment workshops focusing on exercise, dance and wellness this spring.

In *Basic Belly Dancing*, participants will learn an introduction to ancient and exotic dances and the fundamental movements to perform a fully choreographed dance routine, 6-7 p.m., five Mondays beginning Feb. 6.

In *Ballroom Dancing for Seniors*, beginners will learn the Fox Trot, Waltz, Tango, Jitterbug and Polka, with fun and easy techniques that make dancing fun. Partners are not required, 6-7 p.m., five Mondays beginning March 5.

In *Zumba Gold for Seniors and Beginners*, experience a fun workout that fuses Latin rhythms with easy-to-follow moves to help increase mobility and happiness. Wear sneakers and bring a water bottle and a towel, 5-6 p.m., six Tuesdays beginning March 6.

In *Hooked on Zumba*, take your Zumba workout to the next level. Torch calories to get fit for summer. Wear sneakers and bring a water bottle and a towel, 5-6 p.m., eight Tuesdays beginning April 24.

Personal enrichment classes are offered at the Mays Landing Campus and CMCC. For more information or to register, visit [www.atlantic.edu/conted](http://www.atlantic.edu/conted) or call ext. 4829.

### **Careme's Announces Tapas Lunch Menu for February**

Careme's "goes tapas" with a fresh and exciting menu that offers something for everyone. With dishes from the sea, the field and the garden, the tapas dishes highlight a balance of Spanish tradition and New World cuisine. This exciting menu will debut in February for lunch and will be available Feb. 9, 10, 13, 15, 17, 20, 23, 24, 27 & 28.

Choose three courses for \$14.95 per person with the option to add more courses for only \$3.95 each. Hot and cold drinks are included. For reservations beginning at 11:30 a.m., call ext. 4940.

To Start: Onion Soup Gratinee, Soup Du Jour, Salad of Goat Cheese and Caramelized Pears, Salad of Roasted Beets and Asparagus, Wild Mushroom Bruschetta or Cheesesteak Spring Rolls.

In the Middle: Braised Beef Short Rib Sliders, Lollipop Lamb Chops, Chicken Satay, Wasabi-Honey Glazed Shrimp, Pork Tenderloin Saltimbocca or Seared Fish Du Jour.

To Finish: Careme's Trio Dessert Sampler Du Jour

## ACA to Prepare Vegan Dinners this Spring

Careme's Restaurant is the venue of choice for vegan fine dining in South Jersey. Careme's will open its doors to the public for two special events this spring, hosted by the American Vegan Society:

- Valentine's Dinner Buffet, 6:30 p.m., Tuesday Feb. 14, treat the one you love to a romantic vegan meal. Pair with your favorite bottle of wine.
- Spring Celebration Dinner, 6:30 p.m., Monday, March 26, celebrate the vernal equinox with a delicious vegan meal. Bring friends, wine and an appetite.

Culinary students develop menus and prepare dinners for vegan events. ACA students cultivate most of the ingredients used in the vegan dishes in Atlantic Cape's organic greenhouse and organic herb garden. Tours of the ACA kitchens and Atlantic Cape's organic greenhouse begin at 5:45 p.m.

For information about AVS event menus, pricing and reservations, contact the American Vegan Society at (856) 694-2887, or visit [www.americanvegan.org](http://www.americanvegan.org).

## Chef Educator Annmarie Chelius Creates Healthy and Budget-Friendly Recipes

January is a month for new beginnings, and often a time of the year to establish healthier eating habits.



Chef Educator **Annmarie Chelius** has created two healthy, tasty and budget-friendly recipes, perfect for a busy family—for less than \$10 each.

**Ginger Carrot Soup:** Six “hearty” portions of Chef Chelius’ “Ginger Carrot Soup” will run the family shopper about \$6.50. Pair bowls of soup with grilled cheese sandwiches on whole grain bread, for another \$3.50, for a protein-packed meal.

**Spagh-A-Beanie:** Chelius created a healthy version of Alfredo sauce using chick peas and named the dish “Spagh-A-Beanie.” For a family of four, Chelius estimates the pasta dish will cost the family shopper \$6.50. View complete recipes below.

Chelius is involved with the Chefs Move to Schools program through First Lady Michelle Obama's Let's Move! initiative, “America's Move to Raise a Healthier Generation of Kids.” Chelius often promotes her kid-friendly recipes to students during cooking demonstrations throughout Atlantic and Cape May counties. She puts effort into developing fun recipes, proving healthy meals can be simple and delicious.

### Curried Ginger Carrot Soup

Yield: 6 hearty portions

#### Ingredients:

2 lb.	Carrots	2 T	Olive Oil
1 ea.	12 oz. can Evaporated Milk	1 bunch	Green Onion
2 tsp.	Curry Powder	Salt and Pepper, to taste	
2 tsp.	Fresh Ginger, chopped fine		

#### Method:

1. Wash and peel carrots
2. Cut carrots into 1-inch pieces
3. Heat oil in a medium-sized pot; add curry powder
4. Stir curry powder until it releases aroma
5. Add carrots, ginger, salt and pepper
6. Add enough water to cover the carrots

7. Add evaporated milk and simmer on medium heat until the carrots are tender
8. Remove soup from the heat
9. Using an immersion blender, puree the soup. (If soup is too thick, add more milk.)
10. Wash and slice green onions on the bias; use as a crunchy garnish

Cost: \$6.50 (Cost can vary slightly depending on grocery store.)

Carrots: \$2.75

Evaporated Milk: \$1.25

Green Onion: \$1

Ginger and Curry Powder: \$1 (assuming you have Curry Powder as part of your pantry spices. Ginger can be purchased as small pieces in most produce stores).

Olive Oil: \$.50

### **Spagh-A-Beanie**

Yield: 1 pint/4 portions

#### Ingredients:

1 ea.	15-ounce can Chick Peas	1 tsp.	Pepper
1 cup	Milk	1 lb.	Spaghetti pasta
2 T	Olive Oil	1 box	Kale
2 cloves	Garlic, minced	½ cup	Parmesan Cheese
1 tsp.	Salt		

#### Method:

1. Open beans and drain liquid from can.
2. Place beans in a small pot and cover with milk
3. Add olive oil, garlic, salt and pepper
4. Simmer ingredients on medium heat for 20-30 minutes, but do not boil
5. Puree in food processor or blender until smooth
6. Boil spaghetti, but do not rinse
7. Reserve a cup of pasta water
8. Place bean sauce in a sauté pan and heat
9. Add drained pasta and toss to coat
10. Thin out sauce with some reserved pasta water if necessary
11. Cook kale according to package directions; add to pasta
12. Top with parmesan cheese

*(Tip: For a heartier meal, add shredded chicken and other sautéed vegetables.)*

Cost: \$6.50 (Cost can vary slightly depending on grocery store.)

Sauce: \$2.50

Pasta: \$1.25

Kale: \$1.25

Cheese: \$1.50

### **Atlantic Cape Offers Sweet Workshops this Spring**

The Academy of Culinary Arts offers amateur chefs and food enthusiasts alike the opportunity to learn how to prepare a variety of confectionery creations with Chef **Mary Lou D'Angelo** '85 ACA through an assortment of dessert workshops this spring.

- Learn how to prepare classical custard desserts like Crème Brulee, Crème Caramel and the Italian

favorite, Panna Cotta, in *Custards: More Than Just Pudding*, Wednesday, Feb. 1.

- Attention chocolate lovers! Learn how to prepare Truffles, Lava Cakes, Chocolate Obsessions and more in *Individual Chocolate Desserts*, Wednesday, Feb. 22.
- More than a trend, cupcakes are here to stay. Learn how to flavor and decorate *Cupcakes*, Wednesday, March 2.
- Impress your family and friends with beautiful pastries, including Eclairs, Cream Puffs, Boston Brownies and Chocolate Mousse Cups in *Individual Pastries*, Wednesday, April 18.

Classes take place 6-9 p.m. and cost \$65 each. To register, visit [www.atlantic.edu/conted](http://www.atlantic.edu/conted) or call ext. 4829.

## Restaurant Gala Needs Volunteers for March 22 Event



The Restaurant Gala needs the support of its dedicated volunteers to assemble gift bags before the event, check in guests at the event, provide customer service to guests throughout the event, and help with overall execution. This year's Gala will be held at Bally's Atlantic City, Thursday, March 22. The event begins at 6 p.m., and volunteers should arrive no later than 5 p.m. No compensatory time will be awarded for assisting with the Gala; it is strictly volunteer.

If you are interested in helping out, contact **Lauren Canzanese** at ext. 4672 or [lcanzane@atlantic.edu](mailto:lcanzane@atlantic.edu).

## Time is Running Out to Apply for Scholarships; Deadline Feb. 10

Students have until Feb. 10 to apply for Atlantic Cape scholarships. In 2011, the college awarded more than \$187,000 in merit and need-based scholarships.

Applications are available at all campuses and online at [www.atlantic.edu/finaid/scholarships.htm](http://www.atlantic.edu/finaid/scholarships.htm). Students must submit a brief essay and minimum of two faculty recommendations. The recommendation form is also available online and can be completed and submitted electronically. Scholarship recipients are notified in April and honored at a scholarship awards ceremony May 14.

## 50/50 Raffle to Benefit Scholarships; Chance to Win up to \$15,000 in Prizes

Three lucky winners will share up to \$15,000 in the 2012 Restaurant Gala 50/50 Raffle. The raffle is sponsored by the Atlantic Cape Foundation, and proceeds benefit student scholarships and foundation operations. Only 300 tickets will be sold at \$100 each.

Three cash prizes will be awarded, including: \$9,000, first prize; \$4,500, second prize; and \$1,500, third prize. Dollar amounts are based on all 300 tickets being sold. The winning tickets will be drawn at the March 22 Restaurant Gala at Bally's Atlantic City. Winners do not need to be present to win.

For raffle tickets, contact **Lauren Canzanese** at ext. 4672 or [accfdn@atlantic.edu](mailto:accfdn@atlantic.edu).

## Art Gallery Features Work by Lennox Warner through Feb. 24; Lydia Lehr Up Next

Atlantic Cape's Art Gallery features the work of Lennox Warner of Atlantic City through Feb. 24, with a reception to meet the artist Tuesday, Feb. 7, 4:30-8 p.m. Snow date is Wednesday, Feb. 8. The reception and exhibit are free and open to the public.

Warner's work includes freestanding sculpture and wall pieces that reflect a "free-form interpretation" of the world around him and an "intricate tapestry of the human experience." Warner uses a variety of materials in his artwork, including: canvas, wood panels, acrylic and oil paint, wax and pigment, digital photos, DVD players, cast glass, mirrors, compound epoxy polymers finishes, crystals and LED lights.

The next exhibit will feature the recent work of **Lydia Lehr**, assistant professor of art, Feb. 28-March 23, with a reception from 1-4 p.m., Saturday, March 10. Lydia grew up in West Philadelphia and received her BA and MFA from the University of Pennsylvania. During her graduate studies she focused on creating figurative sculpture in clay, which she cast into plaster and sometimes bronze. Currently her artwork focuses on relief printmaking. Lydia maintains a studio where she lives in Mullica Township.

The art gallery is located in C building (C-125), on the Mays Landing Campus. For more information, contact **Buddy Jacobs**, art gallery coordinator, at ext. 5346 or [bjacobs@atlantic.edu](mailto:bjacobs@atlantic.edu).

## HERE'S THE SCOOP

Welcome aboard to **Michelle Gross**, assistant professor of dance, and **E. Maria Eubanks**, program coordinator, learning outcomes assessment.

Congratulations to **Brittine Pratt**, formerly athletics assistant, who has been promoted to office coordinator for the president's office.

A quick reminder that if you or your students intend to submit a six-word memoir for the next issue of *8-1/2 x 11*, e-mail them to **Rich Russell**, [russell@atlantic.edu](mailto:russell@atlantic.edu), before Monday, Jan. 30, to be included in the first printing. Find details at: <http://rewritesonline.tumblr.com/post/14877284838/sixwordmemoir>.

Happy birthday to: **Jennifer Giardina**, **Colin McFadden**, Jan. 27; **Michael Sargente**, Jan. 30; **Liriana Samuel**, Jan. 31; **Rick Garwood**, Feb. 1; **Elizabeth Franchetti**, **Patricia Gandy**, **Ronald McArthur**, Feb. 3; **Robbin Haynes**, Feb. 4; **Gayle Edwards**, **Alex Kuprianov**, Feb. 5; **Michael Huber**, Feb. 7; **William Lemons**, Feb. 9. Adjunct birthdays: **Michaele Ely**, Feb. 4; **Edward Beck**, Feb. 5; **Nancy Swec**, Feb. 7.

## NEWS FROM ATLANTIC CAPE'S OTHER LOCATIONS

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

By **Diana Lojewski**

Rutgers University will visit Thursday, Feb. 16, from 11 a.m.-2 p.m., in the Student Lounge lobby on the second floor. Rutgers representative **Elizabeth Moore** will provide information and answer questions for staff and students.



ESL department members **Sylvia Schottinger**, **Kathy Simione**, **Susan DePhillippis**, **Shirley Shields**, **Kristi Bergman** and **Caroline Koch** (with baby Gigi) attended a baby shower for **Michael Kammer**'s wife Nicole recently. The couple looked radiant!

*ESL department members celebrate with expectant parents Mike and Nicole Kammer, center.*

**Kay Pandit**, conference, meeting & events specialist, lets us know that Revel Entertainment will hold its orientation in the WACC cafeteria Friday, Jan. 27, 2-4:30 p.m., and Saturday, Jan. 28, 9-11:30 a.m. They anticipate about 50 attendees each day and will tour the campus.

Bonjour! The French Club is alive and well this year. Under the advisement of **Karen Breen-Davis**, the club has successfully had a Raclette night, a crepe night, a bread, cheese, and crème caramel meeting, and at the end of the fall semester, the club was involved in the adopt-a-school program. The club members made puppets, a puppet theater with several sets, and wrote and performed a short skit for visiting students. They also made little "sabots" souvenirs, filled with candy for the Woodbine children to take home with their Joyeux Noël pencils. C'est formidable! The French Club was formed under the auspices of the department of ESL and modern languages.

**Susan DeCicco**, noncredit registration coordinator, shared that online registrations for continuing education courses have been a rousing success. There has been nearly a 30 percent increase in Web-based registrations for continuing education workshops this spring.

The Health Professions Institute celebrated the graduation of administrative health care specialists Jan. 11. These students are now highly trained individuals who can perform a variety of administrative duties in the offices of medical care providers and other health care facilities.

## **Greetings from the Cape May County Campus**

**By Lisa Apel-Gendron**

The spring semester is rolling along at CMCC, and we welcome 14 new faces to our adjunct faculty ranks. These intrepid instructors are either new to the college or new to teaching at CMCC. A warm welcome is extended to: **Lori Basile**, **Mary Miklasz** and **Jay McKeen**, English; **Kevin Bucciero**, geography; **Paige Elmer** and **Sally Faunt**, Spanish; **Jessica Foose**, philosophy; **Shannan Harris**, signed English; **Lori Quinto-Green**, statistics; **Dr. Paula Roberson**, **Mary Beth Zenyuk** and **Michelle Wilson**, social science; **Suzanne Watson**, forensic science and **Dr. Sheila Stevens**, biology.

Would you like to support one of our adjunct instructors? **Ilene (Bean) Eberly**, who teaches Biology of our World at CMCC, enjoys taking photos of nature when she's not teaching. Her praying mantis photo has been selected as a top 100 finalist for the National Park Foundation photo contest. If you'd like to support her, vote for the praying mantis photo at <http://www.sharetheexperience.org/> every day until Jan. 31. In the process, you'll see a truly remarkable kaleidoscope of our nation's natural beauty.

Rutgers at Atlantic Cape has announced information session dates at CMCC for the spring semester. Please encourage anyone who is interested to visit the Rutgers folks in our first floor lobby on the following dates:

- Monday, Feb. 13, noon-3 p.m.
- Thursday, March 22, 11 a.m.-2 p.m.
- Thursday, April 19, 4-7 p.m.

For more information, check out <http://offcampus.rutgers.edu/atlantic-cape>.

Have a worry-free weekend!

## **CONTINUING EDUCATION**

**By Sherwood Taylor**

**Basic Skills Classes for Businesses and Nonprofits:** 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 N.J. Department of Labor. Contact **Trudy Mills** at ext. 4814 for questions or to refer companies with groups of 10 or more. Visit [www.atlantic.edu/njbias](http://www.atlantic.edu/njbias) for a complete course schedule. Upcoming classes include:

Cape May County Campus

- Friday, Feb. 24, Introduction to Word 2010 - Level 2, 9 a.m.-5 p.m.
- Friday, March 2, Communications for Improved Customer Service, 9 a.m.-3 p.m.

Institute for Service Excellence

- Friday, Feb. 10, Introduction to Word 2007 - Level 2, 9 a.m.-5 p.m.
- Friday, March 9, Communications for Improved Customer Service, 9 a.m.-3 p.m.

**Career Training Programs:** CE program representatives are available to meet with potential participants

interested in our career training programs. Forward potential students to **Trudy Mills**, ext. 4814 (Worthington Campus), **Chelsey Barber**, ext. 5650 (Mays Landing East), or **Tommy G.**, ext. 5640 (main campus, J-building).

**Services for Business:** Atlantic Cape can deliver training programs and targeted consulting to businesses and organizations, and help them meet the demands of an increasingly challenging and competitive market. Any professional development course or computer workshop offered by Atlantic Cape can be customized to the organization's specifications. Direct inquiries regarding customized training or contract training to **Jean McAlister**, ext. 5688 or [mcaliste@atlantic.edu](mailto:mcaliste@atlantic.edu).

**plus 50**  
Community Colleges:  
TAKE YOUR KNOWLEDGE  
TO THE NEXT DEGREE

**Joanne Gleason**, our new Plus 50 program representative, is beginning outreach for our Plus 50 grant initiative. Joanne will promote the Plus 50 Initiative to the residents of Atlantic and Cape May counties as well as increase awareness among our college community. Contact Joanne at ext. 5602. Visit [www.atlantic.edu/conted](http://www.atlantic.edu/conted) (select the grants link) for updated information.

## ATLANTIC CAPE IN THE NEWS

The Press of Atlantic City's "Everyone Has a Story" column featured Chef Educator **Annmarie Chelius'** participation in the Chefs Move to School program and printed her Ginger Carrot Soup and Spagh-A-Beanie recipes, <http://bit.ly/xK89Ig>.

An article in The Current mentioned the possibility of the college starting a Certified Tower Operator program at the Cape May County Airport as a complement to the college's other aviation-related programming, <http://bit.ly/yOC70w>.

The Vineland Daily Journal and Jersey Bites blog reported on upcoming culinary workshops for the novice cook offered by the Academy of Culinary Arts, <http://vineland.dj/yOB0nO> and <http://bit.ly/wEZ2LG>.

The Cape May County Herald and The Current reported that **Dr. Richard Perniciaro**, director for the Center for Regional and Business Research, was the guest speaker at the Cape May County Chamber of Commerce Jan. 19. He provided an analysis of the local economy in 2011 and his outlook for 2012, <http://bit.ly/xVOoGw>, <http://bit.ly/yyE0Es> and <http://bit.ly/xlfy8C>.

Former student **Krista Zielinski** was featured in a Cape May County Herald article about her homecoming following an 8-month tour of duty in Afghanistan, where she was awarded the Navy and Marine Corps Achievement Medal for exceptional service and duty. <http://bit.ly/zseR6P>

The Press of Atlantic City covered the Jan. 17 men's basketball game against Cumberland County College, where **Armin Cane** scored 31 points, leading the team to victory. <http://bit.ly/zKVYmE>

The Ocean City Fine Arts League is displaying the work of several local artists, including **Rita Michalenko**, associate professor of arts and humanities. The exhibit was highlighted in The Cape May County Herald, <http://bit.ly/wli9DV>.

A Press of Atlantic City article about Cape May County freeholders' hopes to add more jobs included an interview **Dr. Richard Perniciaro**, director of the Center for Regional and Business Research, who has spent much of his career studying Cape May County's seasonal economy. He said the county has unique obstacles. <http://bit.ly/zWqItR>

The annual Restaurant Gala 50-50 raffle was mentioned in the Vineland Daily Journal, <http://vineland.dj/AAis2K>.

The Current reported on upcoming dessert workshops led by Chef **Mary Lou D'Angleo** through the ACA's continuing education department. D'Angleo is a 1985 ACA graduate. <http://bit.ly/zt1iiB>

Chef Educator **Michael Huber** wrote about several new sushi restaurants in the area for The Press of Atlantic City's At the Shore magazine, <http://bit.ly/zZFQDA>.

Adjunct instructor **Steve Vogt** was featured in The Press of Atlantic City about his new business, Perfect Solutions Software, in Northfield. The full-service IT company specializes in small- and medium-sized businesses and helping residential customers with all of their IT needs. <http://bit.ly/ywD2Or>.

## **ASSESSMENT TIP OF THE MONTH**

This is a short paper assignment that I call "Web Quest." Choose a topic students will research online. Give the students guidelines and a rubric they will be graded on. All I require is a two-paragraph summary on an article they researched online related to the topic (no Wikipedia). They also have to insert a hyperlink to the article they chose to summarize. I do not require MLA or APA formatting. I believe this alleviates any stress that might occur normally, and I find the students perform better. You could also have your students investigate to validate the site.

*--Submitted by Chef Educator Vincent R. Tedeschi, CCC, CCE, Assessment Committee member*

## **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 Feb. 10**

The next issue of the *Atlantic Cape CommuniCator* will be Friday, Feb. 10. Deadline is noon, Monday, Feb. 6. Please e-mail your submissions to **Stacey Clapp**, [sclapp@atlantic.edu](mailto:sclapp@atlantic.edu).

*--Stacey Clapp, editor*