



ATLANTIC CAPE COMMUNICATOR

Atlantic Cape Community College's Information Source

Jan. 13, 2012

NEWS YOU NEED TO KNOW

Time to Review Your W-4 Status

As we start off a new year, now is a good time to review your W-4 status. The IRS website, www.irs.gov/individuals/index.html, has a Withholding Calculator to help determine how many withholding allowances to claim on your W-4 form. Please file a new W-4 if your filing status or number of withholding allowances has changed. The 2012 Form W-4 can be found at the IRS website, www.irs.gov/pub/irs-pdf/fw4.pdf.

Employees who wish to continue claiming exemption from withholding in 2012 must submit a new W-4 by Feb. 15. W-4 Forms should be sent to **Ronnie Devine**, payroll. If you have any questions, call Ronnie, ext. 5265, or **Leslie Jamison**, ext. 5004.

Restaurant Gala Needs Volunteers for March 22 Event

It's that time of year again, time to get your tuxes cleaned and your gowns ready for the Restaurant Gala. 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.



New Rutgers Club Chartered in Atlantic City

Rutgers University has officially chartered The Rutgers Club of Atlantic City. The club meets the third Wednesday of every month at the Tilton Inn. Anyone in the Atlantic Cape community is welcome to attend and become involved in club-sponsored activities. Currently, there are more than 3,000 Rutgers alumni in Atlantic County and more than 1,000 alumni in Cape May County. There are 400,000 Rutgers University alumni worldwide.

Contact **Grant Wilinski**, ext. 4937 or wilinski@atlantic.edu, for more information.

VALIC Financial Advisor Plans Mays Landing Campus Visits

VALIC financial advisor Christopher J. Carrozza, CPA, will visit the Mays Landing Campus Jan. 25 and Feb. 22, to meet with current and prospective VALIC participants in J-207.

Contact Chris at (800) 892-5558, ext. 87325, or chris.carrozza@valic.com to schedule an appointment. If you are interested, but not available to meet on these dates, he will make alternate arrangements.

Scholarship Committee Seeks Applicants; Deadline Feb. 10

The Scholarship Committee needs help spreading the word to students about Atlantic Cape's scholarship opportunities. In 2011, the college awarded more than \$187,000 in merit and need-based scholarships.

Faculty and staff are asked to seek out qualified students and encourage them to apply. Applications are available at all campuses and online at 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. The deadline for applications is Feb. 10. Scholarship recipients are notified in April and honored at a scholarship awards ceremony May 14.

Last Chance to Register for Spring Classes

Today is the last day to register for spring semester classes in person at Atlantic Cape. Depending on their status as new or returning students, students can register by mail, fax and the Internet through Jan. 16.

Cash, personal checks, Visa, MasterCard, Discover and American Express are accepted for registrations in person. Online registrations require payment by credit card. Payment is due at the time of registration. To register online or view an updated schedule of courses, visit www.atlantic.edu/webadvisor. For more information, e-mail accadmit@atlantic.edu or call ext. 5000.

College Relations Team Captures 12 Awards

Atlantic Cape's public relations and marketing efforts captured 12 awards in regional contests this fall.

Atlantic Cape received eight Medallion Awards at the National Council for Marketing and Public Relations District I Conference in Baltimore. The awards include: Silver for Communications Success



College relations staffers, and an iconic Baltimore pink flamingo, receive awards at the NCMPR District I Conference in November.

Story, Logo Design, Notes/Cards/Invitations, Nifty and Thrifty, Online Marketing/Advertising, Marketing Campaign and Print Advertisement Series; and Bronze for Radio PSA/Advertisement.

The Philadelphia Chapter of the Public Relations Society of America Pepperpot program awarded Atlantic Cape with a Ladle for Development or Fundraising and the Council for Advancement and Support of Education District II Accolades Awards program honored the college with a Gold Award for Special Events-Individual Events. Both awards recognized the 2011 Atlantic Cape Community College Restaurant Gala. CASE also awarded the college a Silver Award for Marketing Programs.

The Jersey Shore Public Relations and Advertising Association recognized Atlantic Cape with a Silver Jasper for Special Events Planning/Special Events Series.

Major projects that garnered success this year include: the 2011 Atlantic Cape Community College Restaurant Gala; "What's Cooking" television segment on NBC-40, featuring Academy of Culinary Arts chefs and students; and the college's rebranding project.

Award-winning college relations staff members include: **Mike Capen**, graphic artist; **Stacey Clapp**, public relations and publications manager; **Kathy Corbalis**, APR, executive director of college relations; **Joe D'Agostino**, senior manager of web systems and marketing; and **Chelsea Pizzi**, public relations and social media specialist. **Geoffrey Pettifer**, former director of college marketing, also contributed to the winning projects. **Anna Simmons**, office manager, provided valuable assistance in preparing and submitting contest entries.

Culinary Workshops Offer Taste of Global Cuisine This Spring

The Academy of Culinary Arts offers amateur chefs and food enthusiasts alike the opportunity to learn how to prepare three- and four-course dinners from around the world with “The Evening Dinner Series.”

Blending German and French flavors, the Alsace region in France shows that food has no borders. On the menu: Tarte a l’Oignon, Alsatian Salad, Coq au Riesling and Tarte au Fromage Blanc. Wine pairings will also be suggested in **An Evening in Alsace**, Tuesday, Jan. 24.

There are few things better than the flavors of Italy. Learn to prepare Fennel and Aged Pecorino Salad, Artichoke Custards with Fava Bean Sauce, Sausage Bread and Chicken Liver Spiedini, and Meringata with Chocolate Espresso Sauce in **An Evening in Tuscany**, Tuesday, Feb. 14.



Experience the classic tastes of the Iberian Peninsula with **An Evening in Spain**, Tuesday, Feb. 28. Start with assorted Tapas, Almond Soup and Paella Valencia. The night wouldn’t be complete without a classic Flan.

Discover traditional Celtic flavors like Irish Oyster Soup with Boxy (Potato Pancakes), Cashel Bleu Cheese and Baked Pear Salad, Beef and Guinness Pie and Donegal Oatmeal Cream for dessert in **An Evening in Ireland**, Tuesday, March 13.

Explore Eastern European cuisine in **An Evening in Warsaw**, Tuesday, April 10, featuring dishes like Beetroot Borscht, Pierogies Ruskie, Golumpki (stuffed cabbage) and Morello Cherry Soup for dessert.

Take a culinary excursion through history with **An Evening in the Greek Isles**, Tuesday, May 8. The menu will include Grilled Octopus Salad, Classic Dolmades Avgolemono Soup, Greek Salad, Pastistio and for dessert, Rolled Baklava.

Classes take place 6-9 p.m. and cost \$65 each. Call ext. 4829 or visit www.atlantic.edu/conted to register.

Tickets on Sale for 29th Annual Restaurant Gala

Tickets are now on sale for South Jersey’s premier black-tie fundraising event. The 29th annual Atlantic Cape Community College Restaurant Gala takes place Thursday, March 22, at Bally’s Atlantic City Hotel and Casino. With the theme “Dine like Royalty,” the Gala promises to be the region’s crowning event in 2012, featuring lavish décor, trumpeters and a sumptuous feast.



The annual event showcases food by serving thousands of hors d’oeuvres prepared by students from the Academy of Culinary Arts and featuring the culinary specialties of 40 of the area’s best restaurants at a progressive dining experience. An elegant “Dessert Extravaganza” headed by Executive Pastry Chef Eugen Ess of Trump Taj Mahal, will complete the night’s events.

Each year hundreds of guests attend the Gala, which also features several genres of live music, including The Don’t Call Me Francis Band, Sensational Soul Cruisers, Ocean City Pops and Lenny Mitchell.

The event has raised \$2.5 million since 1984. Gala proceeds benefit student scholarships and Atlantic Cape Foundation operations.

Tickets to the Gala are \$200 per person and can be ordered by contacting **Lauren Canzanese** at ext. 4672, accfdn@atlantic.edu or online at www.atlantic.edu/gala.

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, order online at www.atlantic.edu/gala or contact **Lauren Canzanese** at ext. 4672 or accfdn@atlantic.edu.

Art Gallery Features Work by Lennox Warner Jan. 24-Feb. 24



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

Warner will showcase freestanding sculpture and wall pieces, which 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. His use of found and man-made objects, painting and patinas give his work a vibrant and exuberant aura.

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.

Academy of Culinary Arts Honors New Chefs at Awards Ceremony

The Academy of Culinary Arts awarded culinary medals and certificates to more than 40 new chefs and baking and pastry professionals prepared with the latest culinary knowledge Dec. 21.



Valedictorians and winners of the Nathan Schwartz Award Stacy Wu, left, and Jennifer Keeper.

Twenty-five graduates honed their skills in the Culinary Arts program and 12 completed the Baking and Pastry program. Nine short-term specialization certificates in Baking and Pastry, Hot Food, Food Service and Catering were awarded.

The awards ceremony honored the graduates with gold, silver or bronze medals or certificates based on their grade point averages and criteria established by the American Culinary Federation. Specialization graduates received certificates of completion. A reception at Careme's followed the ceremony.

Jennifer Keeper of Margate and **Stacy Wu** of Egg Harbor Township, were named valedictorians and winners of the Nathan Schwartz Award, which is presented to the top student of each graduating class. The keynote speaker was ACA alumni Chef **George Kyrtatas** '99, "The Little Greek Chef," an expert in Mediterranean cuisine and author of the cookbook, *My Big Fat Greek Feast*.

Atlantic Cape Enrolls in Energy Curtailment Program

Atlantic Cape enrolled in a demand response program with Energy Curtailment Specialists (ECS) to receive financial and environmental benefits. By enrolling in ECS' PowerPay! PJM program, the college

has committed to reducing its electrical usage during times of grid instability and will receive about \$10,500 from ECS for participating.

“The college has worked hard over the past few years to find more efficient, less costly ways to provide a comfortable working and learning environment at its campuses,” said **Dr. Richard Perniciaro**, dean of facilities, planning and research. “The college has updated its equipment by using modular systems to be more flexible, which allows it to run only the equipment required depending on the weather. The ability to reduce Atlantic Cape’s energy usage when needed, while still providing adequate comfort at peak times, fulfills the college’s commitment to be good stewards of the environment and keep costs under control.”

ECS has been a leader in the demand response industry since its inception in 2001. ECS has experienced considerable growth and now represents more than 12,000 customers nationwide. PowerPay! participants are paid for agreeing to voluntarily reduce electric consumption for a short period of time during critical periods of demand. Participants are typically asked to decrease their electricity usage when the electric grid is strained and in the need of help to avoid blackouts. Historically, ECS customers are only asked to reduce their consumption for a few hours a year by manually reducing load or running on-site generators.

HERE’S THE SCOOP

Rich Russell, adjunct instructor of English, is looking for six-word memoirs from the college community to include in the next issue of *8-1/2 x 11*, the college’s unofficial zine. Full details are available at <http://rewritesonline.tumblr.com/post/14877284838/sixwordmemoir>. You can also listen to a story on the six-word memoir phenomenon and read some example micro-memoirs at NPR: <http://www.npr.org/templates/story/story.php?storyId=123289019&ps=cprs>. If interested in participating in this project, e-mail submissions to Rich at rrussell@atlantic.edu before Monday, Jan. 30.

There’s nothing like a good discussion to make a book come alive. On Nov. 15, faculty from all three campuses attended a “sold out” discussion on the Dalai Lama’s *The Art of Happiness* led by Professor **Barbara Warner**. A big thank you to Barbara for making this event a total success! Be on the lookout for future IRC book discussions or volunteer to be a discussion leader by contacting **Ellen Parker**, college librarian, at eparker@atlantic.edu.

Our condolences to **Paula Manns**, assistant professor of business and economics, on the passing of her mother, Frances. Expressions may be sent to Paula at 524 South Marshall Ave., Galloway, NJ 08205.

Congratulations to **Caesar Niglio**, master technician, dean of students office, and Charles Christopher Weisbecker, who entered into a civil union by exchanging vows and rings in their home in front of their family and friends Dec. 24.

Happy birthday to: **Linda Wohlman, Deborah Rogers**, Jan. 13; **Anthony Booker, Christopher Rand**, Jan. 14; **Charles Mettelle**, Jan. 16; **Annmarie Chelius, Regina Skinner**, Jan. 17; **Nelson Bugas, Leslie Murtha**, Jan. 19; **Suzanne Feye, Maria Kellett**, Jan. 24; **Barbara Kozek, Angela Stewart**, Jan. 25; **Susan DeCicco**, Jan. 26. Adjunct birthdays: **Douglas Baart**, Jan. 15; **Wanda Chudzinski, Jesse Deane**, Jan. 16; **Julie Stratton, Elizabeth Howell**, Jan. 17; **Diane Fane, Angelic Delcher**, Jan. 18; **Stephen Irish**, Jan. 20; **Judy Crescenzo**, Jan. 23; **James Zieres**, Jan. 26.

NEWS FROM ATLANTIC CAPE’S OTHER LOCATIONS

Greetings from the Charles D. Worthington Atlantic City Campus

By **Diana Lojewski**

Mike Kammer, assistant professor of ESL, and his wife, Nicole, are expecting their first child in February. In preparation for the happy event, WACC coworkers hosted a baby shower for the couple.



WACC staffers enjoy a holiday lunch at Careme's.

Josie Chivalette, director, program support services, invited her staff to celebrate the holidays with a delicious meal at Careme's. The food was fabulous and service by student chefs-in-training was outstanding. Staff included **Rhonda Petruzzi**, senior clerk; **Diana Lojewski**, registration assistant; and **Susan DeCicco**, noncredit registration coordinator, and Josie.

2012 started off with a bang at the Casino Career Institute at WACC. Eleven students began classes with Introduction to Casino Games – Blackjack or Roulette.

The sounds of hammers and drills are once again on at WACC. Students can expect an upgraded second-floor ladies room when they return this month.

Josie Chivalette recently spoke with Dean **Bobby Royal** and he is on the mend! Staff, faculty and students send best wishes for a speedy recovery.



Mike and Nicole Kammer enjoy their WACC baby shower.

Greetings from the Cape May County Campus

By **Lisa Apel-Gendron**

As we tuck away all the colorful decorations and wrap up winter term, it's worth mentioning some of the little extras that accompanied our work during fall semester.

Student services collected six bags of coats, gloves and scarves for those in need. **Tammy DeFranco** sends along a big thank you to everyone – students, faculty and staff – who helped make others warm.

Our campus Toys for Tots drive was wildly successful again, with well over 100 toys and stuffed animals donated to the charity.

And finally, on Dec. 20, we delivered several dozen boxes and bags of food to the food bank at St. Casimir's in Woodbine. Students, faculty and staff all contributed to the drive.

Thank you to everyone who supported these drives. The recipients truly appreciate the kindness shown by CMCCers – learners, faculty and staff alike.

The CMCC community wishes everyone a peaceful and agreeable new year!

CONTINUING EDUCATION

By **Sherwood Taylor**



Spring Continuing Education Program Guide

Our spring Continuing Education Program Guide is now on campuses and has been delivered by mail. This publication will have the current list of available career training programs and workshops. CE program representatives are available to meet with participants interested in our career training programs. Please 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 any inquiries regarding customized training or contract training to **Jean McAlister**, ext. 5688 or mcaliste@atlantic.edu.



Joanne Gleason, our new Plus 50 Program Representative, is on board and beginning her 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. Joanne can be reached at ext. 5602. Visit www.atlantic.edu/conted (select the grants link) for updated information.

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/njbia for a complete course schedule.

ATLANTIC CAPE IN THE NEWS

The Press of Atlantic City reported on the college's winter term, and the increasing use of "mini-semester" by colleges to meet the diverse needs of students, <http://bit.ly/zSJcoB>.

The Press of Atlantic City reported on the \$2.6 million customized training grant Revel Entertainment will receive from the state to train casino employees before opening this spring. Atlantic Cape will train many of the new employees throughout the year, <http://bit.ly/rMuonN3>. The announcement was also covered by NBC-40 at <http://www.nbc40.net/news/20195/>, and NJBIZ, <http://bit.ly/zQIVas>.

Atlantic Cape's **Armin Cane** scored 30 points and had 14 rebounds to lead the Buccaneers men's basketball team to a 96-74 win over host Sussex County Community College Jan. 8. Teammate **Cesar Sandoval** had 25 points. The victory was covered in The Press of Atlantic City, <http://bit.ly/zYkgFA>.

In a series of articles about residents leaving Cape May County, The Cape May County Herald featured Atlantic Cape graduate **Lily Gaskill**, who left New Jersey for Arizona with her husband and parents in 2010 due to the cost of living and limited employment opportunities. <http://bit.ly/Avy4L3>

The 2012 Restaurant Gala was previewed on the Jersey Bites food blog, <http://bit.ly/AEzyw9>, Atlantic City Weekly, <http://bit.ly/zQBHnn>, The Current, <http://bit.ly/Ao4Fum>, and Galloway Patch.com, <http://bit.ly/z1bJZr>.

Chef **Michael Schlow**, '87 ACA, owner of several Boston-area restaurants, will open Happy's Bar and Kitchen in April near Fenway Park, <http://boston.grubstreet.com/2012/01/michael-schlow-happys-kenmore.html>. The restaurant will feature comfort food and cutting-edge American fare.

Jersey Bites covered a vegan dinner and greenhouse tour at Careme's in December, <http://bit.ly/zjmZCz>. The event was hosted by the American Vegan Society. Adjunct Chef **Steven Cozzi** of Fuze Restaurant in Avalon prepared dishes like Raw Celery Root Ravioli and Butternut Squash soup.

The Cape May County Herald and the Gloucester County Times printed a news release about spring registration deadline, <http://bit.ly/yHQvzI>, <http://bit.ly/AdZ9ew> and <http://bit.ly/u8D9Zz>.

Chef **John Webersinn** '99 ACA led the workshop "The Party's Over: What to do with the Leftovers," at The Cape May County Library recently. He is owner of Time to Dine Personal Chef Services. <http://www.shorenewstoday.com/snt/news/index.php/2010-04-07-20-18-16/middle-township-events/19903-county-library-hosts-leftovers-cooking-demonstrationn-.html>.

Former culinary student **Stephen White** was featured in The Press of Atlantic City about how he is keeping his business, Seaside Cheese Company, afloat during a tough economy and actually thriving thanks to help from the Small Business Development Center at Richard Stockton College.

http://www.pressofatlanticcity.com/business/seaside-cheese-co-credits-small-business-development-center-at-stockton/article_a821c354-380d-11e1-99bf-001871e3ce6c.html

The college and its relationship with Rutgers University were mentioned in an article about the new make-up of the Atlantic County Board of Chosen Freeholders in The Current, <http://bit.ly/xfUj2O>.

The Current reported on the upcoming poetry workshops Beacons by the Sea Visiting Professor and poet **Kathleen Graber** will lead this semester, <http://bit.ly/Axv5gO>.

Chef Educator **Michael Huber** wrote about Wildflower Earthly Vegan Fare, in the Village on High, in the heart of Millville's Glasstown Arts District, in a restaurant profile for The Press of Atlantic City, http://www.pressofatlanticcity.com/life/wildflower-earthly-vegan-fare-offers-meatless-temptations-in-millville/article_4f43ceeb-a140-5e79-b7d2-a97e27664626.html.

Jersey Bites reported on the cake challenge Tropicana Casino hosted for its 30th anniversary, featuring cakes prepared by Academy of Culinary Arts students and TLC Cake Boss Buddy Valastro.

<http://www.jerseybites.com/2011/12/cake-boss-celebrates-tropicana-and-atlantic-cape-community-college-of-culinary-arts-30th-anniversary/>

The Press of Atlantic City reported on the efforts of the student Art Club to use their talents to recycle and repurpose items into decorative ornaments sold to help others, including updating engraved ornaments for the Community Food Bank of New Jersey, Southern Branch, to sell at their thrift store, <http://bit.ly/vvxfAM>.

The college relations department's recent awards for its work on the college's rebrand and annual Restaurant Gala were covered in The Press of Atlantic City, <http://bit.ly/vUBy0b>.

The Ocean City Gazette reported on the new Sandcastle Cupcakes on Asbury Avenue in Ocean City, operated by ACA graduate **Katie Wiegand**. She creates classics like chocolate and vanilla, and trendy, including a dye-less red velvet, butterscotch, seasonal choices of egg nog and chocolate peppermint for the winter, or fresh fruit flavors in the summer. <http://bit.ly/xbHt3j>

Chef Educator **Michael Huber** wrote about local restaurants where people could enjoy Christmas dinner—without the mess—for The Press of Atlantic City, <http://bit.ly/s0vwaT>.

Dr. Mora was quoted in a Gloucester County Times article about a dual-enrollment partnership between Rowan University and Gloucester Community College that Senate President Stephen Sweeney suggested be used as a model for other South Jersey community colleges to follow, <http://bit.ly/sWB3ga>.

Today's Sunbeam and The Current reported on the Academy of Culinary Arts December awards ceremony, <http://bit.ly/xDyQJR> and <http://bit.ly/xXzJSu>.

ACCOMPLISHMENTS

Beth Sanders-Rabinowitz, assistant professor of social science, presented a paper titled "Lessons of the Past: What ESEA Tells Us about Current Education Law and Administrator Practice" at the annual conference of the University Council for Educational Administrators in Pittsburgh in November. The paper was well received by the audience.

Mike Kolitsky, adjunct instructor and former dean, has published two iChapbooks of poetry that are now available on the Apple bookstore for reading on iPad and other tablet computers. His titles are 3D Haiku & Tanka, <http://itunes.apple.com/us/book/3d-haiku-tanka-enhanced-version/id450974996?mt=11>, and Quantum Connections, <http://itunes.apple.com/us/book/quantum-connections/id456327811?mt=1>.

Rita Michalenko, associate professor, arts and humanities, received numerous accomplishments for her artwork in the last few months, including:

- Best of Show, Ocean City Juried Art Show 2011, pastel – “Fallen Oak”
- Second place, Cumberland County’s RiverFest Plein Air Competition, oil painting – “Angie’s Bridgeton Grill”
- Honorable Mention, New Jersey Chapter - American Artist Professional League Show, Ocean County College Arts and Community Center Gallery, Toms River, pastel – “SunSpots”
- Third place, Hammonton Art Center’s Miniature Show, watercolor – “Leghorn Lady”
- Exhibiting two pastels in The Center for the Arts in Southern New Jersey’s Fins, Feathers and Fur Exhibition, “Standing Hare” and “Flickers.”
- Exhibiting paintings (watercolor and oils) in the Ocean City Arts League Judges Show, on Asbury Avenue this month. Opening is 6-7:30 p.m., tonight.

GRANTS

In the new year, the grants office is off to an exciting start, with an integration of college-wide grants efforts. Under the direction of **Dr. Patricia Gentile**, the activities of all college grants development and grants compliance/reporting have merged. The grants office is composed of the following college employees: **Esther James**, senior manager, grants; **Phaedra Peyton**, office assistant, grants; and **Jeff Wenzel**, senior manager, grant compliance and budgets.

The benefit of joining grants efforts will be a seamless connection between applying for grants and reporting on the grants that we have been awarded. Esther’s role is to identify and develop relationships with potential funders, to work internally with program leaders to develop the proposal and to write/package all grant proposals. Jeff’s role is to track progress from award to completion of grant objectives for funded projects and to create and submit grant reports. Phaedra’s role is to provide key administrative support to both of these functions.

The new grants office is located in Room 113 at Mays Landing East Campus. If you would like to meet with us to discuss your grant ideas, please initiate contact by submitting the online form at <http://www.atlantic.edu/grants/>.

FROM THE PRESIDENTS OFFICE

Dr. Mora extends a Happy New Year to everyone and welcomes students, staff and faculty back for the spring semester.

Dr. Mora, along with **Dr. Patricia Gentile**, dean, resource development, continuing education and Cape May County Campus operations, and **Jean McAlister**, associate dean, continuing education operations, attended a press conference with Lt. Gov. Kim Guadagno at Revel Entertainment in December. Guadagno announced the award of a \$2.6 million Department of Labor training grant. The college will partner with Revel to provide training for the operation’s workforce.

On Dec. 19, Dr. Mora took part in the NJCCC Executive Committee meeting. He also participated in a meeting of the NJCCC’s President’s Council Jan. 9. The NJCCC is the central coordinating agency for the state’s 19 community colleges. Dr. Mora is vice chair of the President’s Council.

Dr. Mora provided remarks at the Academy of Culinary Arts fall Awards Ceremony Dec. 21. Dr. Mora offered his congratulations to those students who completed their course of study and encouraged them to stay connected with Atlantic Cape.

Dr. Mora, along with a delegation of Atlantic Cape representatives, attended the Metropolitan Business and Citizen's Association winter luncheon Jan. 12. The Honorable Lorenzo Langford, mayor of Atlantic City, provided his State of the City address. The MBCA is a nonprofit civic and business association that supports development of the greater Atlantic City area.

On Jan. 13, Dr. Mora, along with **Dr. Richard Perniciaro**, acting dean of WACC; **Sean Fischer**, executive assistant to the president/director board services; **Otto Hernandez**, associate dean, geographic information systems and Technology Studies Institute; and **Bill Keener**, director of public safety, hosted a meeting with John Palmieri, executive director of the Casino Reinvestment Development Authority, and Tom Gilbert, CRDA tourism district public safety commander, at the Atlantic City Campus. The group discussed current and potential collaborations between the college and CRDA. WACC is located within the CRDA's Tourism District.

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 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 Jan. 27

The next issue of the *Atlantic Cape CommuniCator* will be Friday, Jan. 27. Deadline is noon, Monday, Jan. 23. Please e-mail your submissions to **Stacey Clapp**, sclapp@atlantic.edu.

--**Stacey Clapp**, *editor*