ACCC Participates in GIS Day Celebration!

Held each year for the past decade on the Wednesday of National Geographic Society’s Geography Awareness Week (Nov. 16-20 in 2009), GIS Day is a global grassroots celebration of the innovative technology that uses geography to bring countless benefits to the world.

GIS stands for Geographic Information System. According to Otto Hernandez, Associated Dean for Technical Studies Institute and GIS Program, GIS is a visual representation of collected data entered into a data base. A GIS program turns that data into a map which can be easily understood and interpreted.

As stated on the gis.com Web site, GIS allows us to view, understand, question, interpret, and visualize data in many ways that reveal relationships, patterns, and trends in the form of maps, globes, reports, and charts.

ACCC offers an introductory GIS course and plans to expand toward degrees and GIS certifications. In addition to Introduction to GIS, a new course will be offered for Spring 2010—Geo Spatial Data Collection. “The college has purchased new technology for students to take out into the field with them,” says Hernandez. The students will go out into the field to collect data and coordinates, then return and input that data into a GIS package, allowing them to do case studies and enter into decision making processes. “It should be a fascinating course that the students will love,” says Hernandez. There are many opportunities to use GIS skills and those opportunities span a large sector of industry such as engineering, food science, homeland security, city and urban planning, and social science.

Atlantic Cape’s GIS Day events began at 9 a.m. with an introduction on what GIS is from Dr. Peter Mora, Atlantic Cape’s president, and Bill Carson, field director for U.S. Congressman Frank LoBiondo. Following that, GIS professionals made presentations in the Walter Edge Theater.

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To the Editor:

I saw the article about textbook shopping and I am sure that your research is accurate. What you and the readers should also know is that Follett although more expensive is the only vendor that provides book scholarships to ACCC students. Annually, Follett provides 50 students with $500 book scholarships. Likewise, Follett is the only vendor that also makes an annual financial donation to Atlantic Cape which in turn goes to maintaining student services on the three campuses. Savvy shopping is knowing where the money you spend on books is going and how it may or may not benefit the students of ACCC.

~ Elizabeth Moore

THE HIGH COST OF TEXTBOOKS

The high cost of textbooks has been a perennial complaint among college students. According to the National Association of College Stores, the new and used textbook market in the United States accounted for more than $6.77 billion. Reports from the U.S. Government Accountability Office found that students could spend as much as $900 per year for new textbooks and supplies, and that costs have nearly tripled in the previous 20 years. Textbook costs have risen faster than tuition and the rate of inflation. The rapid rise has garnered the attention of state and Federal legislators. A number of measures have been proposed or passed intending control textbook costs. Factors that have contributed to the higher costs are the practices of frequent revision and the bundling of ancillary materials such as CD-ROMs, DVDs, workbooks, and study guides. Some textbooks may be available on ‘reserve’ in the college library. Reserve books must be used in the library and cannot be checked out. In addition to the purchase of used textbooks, the school store, students may find bargains online. Websites that offer used textbooks, include amazon.com, barnesandnoble.com, and half.ebay.com. An alternative to the purchase of books is renting books. Rental costs are often well below the cost of a used textbook. One source for textbook rental is chegg.com. When purchasing textbooks online, students should keep in mind that sellers often ship books via ‘media rate mail’ which in turn goes to maintaining student services on the three campuses. Savvy shopping is knowing where the money you spend on books is going and how it may or may not benefit the students of ACCC.

~ Robert L Benner

Robert L Benner has worked at the William J. Spangler Library for more than 10 years. He previously worked for the Follett Corporation at the ACCC campus bookstore.

To Our Readers:

The Atlantic Cape Review has published “Letters to the Editor” representing both sides of the “textbook argument.” Although we welcome reader’s opinions, we will not be printing more letters to the editor on this particular subject.

The Editor
Pregnant Pauses

By Mary North
Contributing Writer

When Gina Wanek and Sarah Snyder discuss contractions in English Composition 102 class, they are not talking about grammar and usage! Gina and Sarah are both expecting babies shortly. Gina’s third baby is due in December and Sarah’s first child is due in February. Gina and Sarah are both education majors, but like many Atlantic Cape Community College students, each has a unique tale to tell.

Sarah already has a Bachelor of Arts degree and had a successful career as a New Jersey State Trooper. After a serious traffic accident, Sarah decided to return to college to pursue her Master of Arts degree in education. Sarah is currently attending ACCC to earn several pre-requisite credits prior to attending Rowan University. Gina, currently working in a day care center, is pursuing an education degree. “Being a teacher will allow me to spend the summers with my kids,” she said. Once Gina achieves her associate degree, she plans on completing her four year degree at Rowan University.

According to math wizard and SGA president Roger Bounthisane, 18% of the females in this class are pregnant. Students agreed that many more pregnant women than usual are in their classes, especially noticeable during the summer sessions. Why? Class discussion included thoughts that more women in general were attending college, women with grown families were returning to school, and many women were seeking job retraining.

“Some women had their families first and now it’s their time.” The fluctuating economy may also be responsible for the influx of expecting women. Diana Ireland, mother of grown children, offered Gina and Sarah advice. “Do not believe anything you read in any of the parenting books.” Marty Hernandez suggested that the mothers-to-be consider any offers of medication that their physicians offer. “Make it fast!” she said, as the rest of the class looked on in surprise. “Take the epidural.”

When asked what accommodations ACCC could offer expectant mothers, Sarah suggested tables and chairs work best. “The desk in this classroom is fine,” she stated, “but I’m not sure I’m going to fit in my Algebra desk much longer.”

“How about golf cart rides to the parking lots?” Gina proposed. “It’s a long walk!”

Both ladies agreed that those thoughtful ‘Expectant Mother Parking Spaces’ at shopping centers would also be welcome. So the next time you encounter a pregnant woman on campus, offer a hand, hold open a door, or offer up your seat. Imagine your own mom and be kind to the mothers.

Atlantic Cape Review
Staff Reviews Careme’s

By Volha Avtukhovich and Anne Kemp

Friday the 13 proved nothing but lucky for three Atlantic Cape Review members who were able to attend Careme’s for a delicious dinner. Careme’s is the on-site student run restaurant at the ACCC Mays Landing Campus. “I didn’t know the college had its own restaurant!” exclaimed staff writer, Volha Avtukhovich. We decided to “check it out” and write a review of our experience.

Greeted by Fred Stigale, the student Maitre d’, our reservation was verified and we were escorted to the back room of the restaurant, known as the “garden room.” We were seated in comfortable and cozy chairs at a table outfitted with a fine white linen tablecloth with accenting blue napkins. Each napkin was clasped with a colorful leaf, capturing the essence of fall. Miniature white lights adorned the potted trees that lined the room, creating an ambiance of elegance; the classical music and the small white candles on the table provided just the right touch. We each chose to order the special for $19.95, agreeing to sample each other’s selections. The special consisted of an appetizer, an entree which included a choice of soup or salad, a dessert, and a beverage. The price may seem high to the average student, but for a special occasion, it is well worth it. The menu, which is changed...

(continued on page 12)
The keynote speaker was Dr. Laramie Potts, who is a specialist in LIDAR (Light Detection and Ranging) and geodesy. Potts is also an Assistant Professor for the Department of Engineering Technology at NJIT (New Jersey Institute of Technology) in Newark, New Jersey. He recently gave a presentation entitled “Geospatial Technology: Impact on Education and Environment” at the ACCC Faculty In-Service Day in August. This semester, Dr. Potts began assisting ACCC in the development of the new GIS Program, and he is will be teaching as a visiting professor in the Spring 2010 semester.

GIS professionals from the U.S. Census Bureau, Atlantic Cape Community College, NJ Department of Environmental Protection’s Bureau of GIS, Keystone Precision Instruments, the Great Egg Harbor Watershed Association and others displayed their exhibits. An interactive broadcast of the Mays Landing presentations were relayed to the Cape May Campus and the Worthington Campus. For more information on the GIS program visit www.atlantic.edu/gis, or contact Luis Olivieri at lolivier@atlantic.edu or (609) 343-5612.

In the picture students are selecting from six different areas within the campus to hunt for the hidden geocache (plastic containers with little trinkets in them). The “geo-treasures” were hidden and the coordinates marked and saved in the GPS via satellite. The staff members, in green, took a group of 3-5 visiting students to find the geocache. Each GPS had a compass and as the student walked in that direction, the amount of feet to the geocache decreased on the screen.

FREEMONEY!

Scholarship season is fast approaching. In 2009, over $137,000 in scholarship money was awarded and over 125 students received money. If you weren’t one of them, WHY? If the answer is that you did not apply, WHY NOT?? Don’t think because you “are not on Financial Aid” or your “parents don’t want to submit their financial information,” that you are not eligible for a scholarship. Some scholarships are financial-need based, but many others are awarded strictly on MERIT. So apply today! Applications are now available [printed on yellow paper] at all campuses and on-line at www.atlantic.edu/finaid/scholarships.htm. You must submit a brief essay with your application. Some pointers on writing a scholarship essay are available from the ACCC homepage www.atlantic.edu. Also required are a minimum of two (2) recommendations with your application, so ask your favorite faculty members early before the first of the year rush. The deadline date for application submission is February 12, 2010 and is strictly enforced. Submit your application EARLY! Scholarship recipients are notified in April and honored at the Annual Scholarship Awards Ceremony to be held on May 17. The Scholarship Committee hopes to see YOU there!

POST – 9/11 GI BILL
A New Bill for a New Century

Are you waiting for your VA Education Benefits? The Department of Veteran Affairs has made funds available for Veteran students who are still awaiting their education benefit claim to be processed. Eligible veterans can receive up to a $3000 advance, which will be recouped from future benefit payments. If you are a student who applied for one of VA’s education programs and have not yet received your monthly benefit payment for Fall 2009, you can request a one-time advance payment at your local VA Regional Office or through VA’s website, www.va.gov.

What’s Happening in December?

The Art Club is sponsoring a Holiday Craft Fair, December 1-3, from 9AM-4PM at the Mays Landing Campus (J-BLDG).

SGA is sponsoring an “Adopt a School” program on December 8, from 10:15 AM - 1:30 PM in the Cafeteria at the Mays Landing Campus.

The Academy of Culinary Arts at Atlantic Cape Community College will sponsor “Breakfast with Santa” at the Hamilton Mall in Mays Landing. The event is planned for Saturday, December 12, in the mall food court.

“If you’re not actively involved in getting what you want, you don’t really want it.”

~ Peter McWilliams
The American Graduation Initiative
By Anya Rae - Contributing Writer

“Now is the time to build a firmer, stronger foundation for growth that will not only withstand future economic storms, but one that helps us thrive and compete in a global economy. It’s time to reform our community colleges so that they provide Americans of all ages a chance to learn the skills and knowledge necessary to compete for the jobs of the future. ~ President Barack Obama

According to the whitehouse.gov Web site, President Barack Obama is calling for an additional 5 million community college degrees and certificates by 2020 and new steps to ensure that those credentials will help graduates get ahead in their careers. The price tag on these steps will cost $12 billion over the next decade. The administration will pay for them as part of a package that cuts waste out of the student loan program. These initiatives will include an increase to Pell Grant scholarships.

ACCC has a pretty broad scope of what the Obama administration is envisioning as outlined in Resolution #15 drafted by ACCC’s Board of Trustees. Areas that are targeted by Obama administration and that will be prioritized are: Green jobs, nursing, building trades, and online courses.

“This is the big picture,” said Dean Carmen Royal in an interview at the beginning of the semester: “What we need to do as an institution is to see which areas we need to enhance in order to be able to support this type of initiative.”

Expanding the Concurrent Enrollment Program may be part of the initiative, according to the Dean. As a part of this program, students can be in high school and attend college simultaneously. Presently the students now pay out of pocket, but this area may be expanded to include reduced or free credit costs. ACCC is not yet sure how the funds will be allocated or how much each of the 19 New Jersey Community Colleges will receive. ACCC is staying on top of the situation and has an ongoing strategic plan based on the national, state and local trends, formulating the direction of the college. “So when the money comes in, we are ready,” stated Dean Royal. For more information on THE AMERICAN GRADUATION INITIATIVE please visit http://www.whitehouse.gov/blog/Investing-in-Education-The-American-Graduation-Initiative/

Atlantic Cape Receives Funding for Hospitality Studies Center
Press Release
November 17, 2009

Atlantic Cape Community College announced today it will build a Hospitality Studies Center at its Charles D. Worthington Atlantic City Campus to train entry- and mid-level culinary and hospitality workers. The Casino Reinvestment Development Authority awarded the college a $5 million grant at its Nov. 17 meeting to help finance the project. “Atlantic Cape has grown its presence in Atlantic City over the last 30 years, training residents with a variety of superior academic, technical and training programs and is committed to the future of the city,” said Dr. Peter L. Mora, Atlantic Cape president. “The Hospitality Studies Center will train residents for entry- and mid-level culinary and hospitality jobs, directly supporting the hospitality industry, in particular the casino hotels.” The new 22,000 square-foot facility will create a central training facility for introductory and advanced culinary arts, housekeeping, computers, English as a second language and hospitality management. The center will train as many as 1,200 students annually. The project will help fulfill the recommendations of the June 2008 Atlantic City Region Economic & Workforce Profile Project completed by the Bloustein School for Rutgers University for the CRDA. Locating the center at the Atlantic City Campus, 1535 Bacharach Blvd., allows Atlantic City residents access to training for employment in the region’s top industries. Once final funding is in place for the $10 million project, construction could be completed in 12 months and generate about 141 construction jobs. The center will include two teaching kitchens, a classroom, offices, a mock hotel room for training, and a “green roof,” which will house a rooftop culinary garden, where fresh produce will be grown for use in the classroom. The roof was designed to reduce energy costs, reduce the urban heat/island effect, and provide efficient storm water management. The Hospitality Studies Center is one of five key projects in Atlantic Cape’s Master Plan: Blueprint 2020 that will enhance student learning and the college’s ability to offer top-quality training. For more information on Blueprint 2020, visit www.atlantic.edu.

ATTENTION ALL CLUBS!!!
The Black Student Alliance Club is looking for co-sponsors for a Gentlemen and Ladies Ball to be held in February. Contact Advisor: Lynnette Ingram, lin-gram@atlantic.edu for details.
CMCC Fine Arts Club Harvest Festival

By Madison Russ
Staff Writer-Cape May Correspondent

The Fine Arts Club held its Harvest Festival on November 16 in the Cape May Campus Lobby. The Fine Arts Club allowed students to showcase their art work while also encouraging other students to view and appreciate a series of different creative pieces that corresponded with the theme of autumn. Participation and talent was abundant as numerous paintings were displayed across the lobby in splendid color, and variety. Paintings ranged from contemporary pieces and meticulously detailed portraits, to sweeping landscapes. Among the pieces was a unique sculpture (pictured on the right) by Brian Lee which was made out of a burned year book and journal entries he found on the beach of the Villas. The statue featured a variety of different elements, one of which was a found bag that made it seem as if the charred photos and entries were being dumped out of it. Angie Vitale (pictured above), is another student artist who was featured. Angie displayed three photographs as well as one of her drawings which was being sold. Students were humble and gracious when speaking of their art and passions, even commenting on the uniqueness and talent of others who were featured. The Fine Arts Club Harvest Display allowed students to interactively appreciate their peers art while browsing the exhibit for their viewing pleasure.

CMCC Ambassadors Teddy Bear Drive

By Madison Russ
Staff Writer-Cape May Correspondent

The Ambassadors Club hosted its Teddy Bear Pizza Party to support their Trauma Teddy Bear Drive on November 4, 2009 at the Cape May Campus. The admission to the pizza party was one teddy bear or two dollars. The club has collected teddy bears for local agencies to provide comfort to children at accidents and crime scenes, or for agencies that serve homeless or abused children. The local agencies that are included in the drive are the Sea Isle Police Dept., Lower Township Rescue Squad, C.A.R.A, Cape Regional Medical Care, DYFS, Cape May Police Dept., N.J. State Police, Wildwood Police Dept., and Avalon Police Dept. The teddy bears are used a source of comfort for “Kids who are in accidents, crime scenes and are scared,” says Samantha Nunlist, who helped with collecting money at the pizza party. Although this is the first semester the Ambassadors club has sponsored the Teddy Bear drive, they have successfully collected 100 teddy bears. The Ambassadors club hopes to gather at least 300 teddy bears to be able to donate 30 to each of the agencies. The drive will run until December 7, 2009 and students are encouraged to drop off Teddy Bears to one of the three boxes set up on each floor.
Atlantic Cape Review

Madonna Aspirant: Lady Gaga
By Jackie Loder
Staff Writer

Stefani Joanne Angelina Germanotta, formally known by her stage name Lady Gaga, found a niche for music at age four. The New York born artist is now selling 20 million digital singles through programs such as iTunes. She has swept the dance floors with her dramatic ballads worldwide! In the U.S. alone, she has topped Billboard as the number one Electronic Album in 2008 and as top New Rising Star in 2009. Although new to the music industry and fashion realm, she is no virgin. Lady Gaga captivates her audiences with her burlesque inspired fashion. From a costume made entirely from clear plastic bubbles to just plain spandex where needed, she has heads spinning, not only in her clothing choices, but her music, too. Her far from ordinary music videos can be classified as vintage, glam, pop. Her ultramodern beats are setting the pop scene at a different pace, which it desperately needs. Even our hip-hop diva, Beyonce Knowles, is getting in on it! Check out her new single, “Video Phone,” featuring Lady Gaga herself. Even Beyonce reveals a little edge. Lady Gaga’s latest video, “Bad Roance,” is severely scandalous. Far from a little hip thrusting, it exemplifies vodka, murder, and nudity. But what music video doesn’t? Yet, it fascinates us! She’s pushing the limits and setting new standards whether we like it or not. Remind you of someone? Oh, of course—Madonna! The Queen herself.

I couldn’t image what the people in the 80’s thought of her song “Like Virgin”! Madonna was able to express herself in other ways most artists couldn’t. Her sexually explicit work had critics’ jaws dropping. After receiving bad reviews, she didn’t stop there! Madonna later pushed more boundaries with her album, Erotica. The album featured singles “Deeper and Deeper,” “Bad Girl,” and “Dangerous Game.” Just maybe, Madonna was caught up in a “Bad Romance.”

The two pop divas actually appeared on Saturday Night Live together as musical guests. They started the skit with their backs to the camera, making it hard to tell who was who until they turned around. They performed a dance, and proceeded to poke fun at each other. The faux-fight escalated to hair pulling, and simply ended in a threesome with comedian Keenan Thompson, which was not surprising. Although, very similar in that the two are very provocative, if it wasn’t for Madonna, we wouldn’t have artists like Lady Gaga.

Stick With The Original: Remake Doesn’t Measure Up
Ryan Sheehy
Staff Writer

Title: “The Box”
Director: Richard Kelly
Run Time: 1 hour 56 min
Rating: PG-13
Genre: Suspense/Sci-fi
Rating: 2 ½ stars

“The Box” is based on the original Twilight Zone series short story “Button, Button” by Richard Matheson. This remake takes an interesting idea and makes a failed attempt at stretching it into a feature film. The plot is simple: a mysterious man arrives at a married couple’s house with an offer. If they push a button, someone will die that they do not know, but they will receive one million dollars. The family is having financial trouble which makes the offer even more tempting. Norma Lewis (Cameron Diaz) eventually caves in and pushes the button. They receive the one million dollars and then the movie starts to go haywire. In the original “Button, Button,” this is where the movie ends. Arlington Steward (the mysterious man) tells Norma the box will be reprogrammed and given to someone she DOESN’T KNOW. This hints that if someone else pushes the button, she will be the next to die. On the other hand, “The Box” tortures the audience with an extra hour of confusion. The family is put through more “tests” for undisclosed reasons, only to meet a disturbing conclusion. I suggest you watch the original on YouTube. It’s short, sweet and questions human morality just as well if not better than the remake. Oh yeah, it’s not going to cost you ten dollars either.
Student Spotlight Shines on Rita Janssen
By Anne Kemp

After meeting Rita Janssen, I had to take a second look at Webster’s dictionary to see if her picture was next to the word “ambitious!”

Chef Johns, the Director of Culinary Operations says that Rita is involved in everything. “If there’s an extracurricular activity—she’s in it!” he said. “She’s a staple,” he added, “Very adaptable.”

Rita Janssen already holds a dual A.A.S. degree in Culinary Arts / Baking & Pastry from the Academy of Culinary Arts at Atlantic Cape Community College with gold medal honors. She has taken every course the ACCC Culinary Arts program has to offer, graduating from “Culinary Arts” in 2008 and “Baking and Pastry” in May of 2009. Rita has been featured in episodes of “What’s Cooking at ACCC” which airs on NBC 40, is hosted on the ACCC’s website, and can be viewed on YouTube. She loves the school and she loves the classes, which is evident by her transcript.

Rita is currently enrolled in the Academy of Culinary Arts at Atlantic Cape Community College in a Specialty Cakes class. This class is designed to present retail concepts in the preparation of special occasion cakes.

Rita has already competed outside of the college arena. She taught herself the art of “hot smokin’ food” using the “low and slow” style, which stands for low heat and slow cooking. She placed in her first competition this past summer when she entered her team into the Kansas City Barbeque Society’s competition in Seaside Heights. Janssen entered with a slow cooked hickory smoked brisket—slow cooked 17 hours to be exact. [Brisket pictured below.] Rita also entered the pastry competition with her pecan tartlets. All food in the competition was cooked outside on charcoal smokers; no electricity allowed!

School is not her only career—Janssen does catering on the side and has orders backing up all the way through Christmas. Part of her training received at the Academy of Culinary Arts took place at Careme’s, the student run restaurant on the Mays Landing Campus. “It’s a big deal, and real life atmosphere,” Janssen said.

“It’s a full running restaurant and the students prepare everything under the direction of the Chef Educator assigned for that semester. “Students have to learn how to serve as well as prepare the food,” she added.

Rita Janssen is happily married and says her husband supports her ambitions one-hundred percent. “I couldn’t do it, if he didn’t!” she added firmly.

Janssen was recently hired as a tutor at ACCC and will be starting classes in January of 2010 to work toward earning a Bachelor degree in Food Science.

From Rita’s Kitchen to Yours
Holiday Apple Cake with Eggnog Sauce

yield: Makes 8 to 12 servings

½ cup raisins
3 tablespoons dark rum
2 cups all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon ground allspice
1 teaspoon ground cinnamon
½ teaspoon freshly grated nutmeg
¾ teaspoon ground cloves
½ teaspoon salt
1 cup light brown sugar
1 cup granulated sugar
1 cup (2 sticks) unsalted butter, softened
3 large eggs
1 teaspoon vanilla extract
3 apples, peeled, cored, and diced (about 4 cups)
1 cup (4 ounces) pecans, coarsely chopped
1/3 cup crystallized ginger, finely chopped
10-inch bundt pan (3 1/4 inches deep; 3-qt capacity)

Garnish: confectioner’s sugar for dusting
Sauce: 2 cups eggnog, chilled

Method
In small bowl, combine raisins and rum. Soak the raisins for about 1 hour. Drain and set aside.

Put the rack in middle of the oven and preheat to 350°F. Lightly butter bundt pan, then dust with flour.

In large mixing bowl add the flour, baking powder, baking soda, allspice, cinnamon, nutmeg, cloves, and salt. Add brown and granulated sugars, butter, eggs, and vanilla. Using a mixer, beat on high speed; scraping down sides of bowl with rubber spatula as needed, until batter is smooth. Stir in apples, pecans, ginger, and raisins. Spoon into prepared pan and smooth top.

Bake until toothpick inserted in center of cake comes out clean and cake just shrinks from sides of pan, about 1 hour. Cool cake in pan on rack 10 minutes, then invert and unmold onto rack and cool completely. Just before serving, dust confectioner’s sugar over cake.

Drizzle with eggnog.

Hickory Smoked Brisket cooked by Janssen on the grill at the Seaside Heights Competition. The smoke ring you see is the sign of a perfectly cooked brisket.
She’s the Student Voice: ACCC Alumna Serves on Board of Trustees

By Paul Venesz, Contributing Writer

As the alumni representative for ACCC’s Board of Trustees, Sheyla Ayala-Mantilla serves as the voice of the students. “You never ask yourself, ‘How did that teacher get hired?’ or ‘Why is tuition where it is?’ There are a lot of people working behind the scenes,” said Ayala-Mantilla.

Nearly all major decisions regarding Atlantic Cape Community College are made, directly or indirectly, by the Board of Trustees. Every year, one graduating student is elected to serve as the Alumni Representative, a non-voting member that brings the student perspective to the board room.

In addition to attending the monthly board meetings, Ayala-Mantilla is also on the Academic and Student Affairs Committee of the board. Since she started in July, Ayala-Mantilla has attended two board meetings and two committee meetings. “She’s a regular trustee,” said Betty Hines, board secretary. “She gets the board packet, she’s included in the quorum. She gets treated as any other board member. The only thing is, she can’t vote.”

Born in Columbia, Ayala-Mantilla moved to the United States at the age of 16. In 2005, she graduated from Ocean City High School in the top 10% of her class. From there, she enrolled at ACCC.

But it wasn’t until she met Paula Manns that Ayala-Mantilla knew what she wanted to do with her life. Under Manns’ tutelage, she excelled in courses in Macroeconomics and Microeconomics. “She’s intellectually curious, you know, and that’s important,” said Manns, Associate Professor of Business. “Not enough women pursue economics; it’s important for women to have a say in framing the future with regards to economics and economic policy.”

At ACCC, Ayala-Mantilla excelled in her studies, serving as president, of ACCC’s Alpha Delta Mu chapter of Phi Theta Kappa, an international honors society for two-year schools. She was nominated to be on the All-USA Academic Team for 2009, and is also a member of ACCC’s English honor society, Sigma Kappa Delta.

“The kind of person I am, I always wanted to be involved in the college,” said Ayala-Mantilla. That’s why, during her last semester at ACCC, she decided to run for the position of Alumni Representative.

Ayala-Mantilla is currently attending Rutgers University at Camden, working towards a bachelor’s degree in Economics. “I’ll probably go for a master’s in public administration. I still have a couple more years,” said Ayala-Mantilla.

Ayala-Mantilla also has some advice for current students. “If any student has questions about anything in the school, don’t be afraid to talk to anyone from the administration or the board.”

SGA Leadership Conference 2009

By Anne Kemp

What kind of a leader are you and what kind of a leader do you want to be? What motivates you? What color are you, and do you know how to present yourself in a business arena? These were just some of the questions asked and answered at the Fall Leadership Conference organized by the Counseling and Support Services at ACCC. The all day conference was held on the Cape May County Campus, Saturday, November 21. Breakfast and lunch were provided. ACCC staff members, Paula Stewart Davis, Director of Counseling and Support Services; Anita Polanco, Assistant Director Educational Opportunity Fund Program; and Victor Moreno, Office Support and Leadership Liaison facilitated a memorable event for the students who attended. The program opened with a greeting from Paula Stewart Davis, thanking the students for coming. Ms. Davis introduced Anita Polanco, the coordinator of the conference, who gave the students an overview of the day’s events.

Tammy DeFranco, a counselor at CMCC, researched, developed, and presented the topic, "Finding the Leader Within." In this session, the students were challenged to examine their leadership styles, competencies, and strategies. Teamwork was the underlying theme. Ms. DeFranco used motivational quotes from successful people to inspire the students to write a quote of their own before moving to the next segment of the conference, which was presented by Lynnette Ingram. Ms. Ingram presented “True Colors,” which is a workshop used to assess personality traits, resulting in an individual “color” profile. This exercise gave insight into the various personalities, strengths and weaknesses.

(continued on page 13)
If a parent calls Atlantic Cape Community College asking for their child’s GPA, they will get an answer that might leave them distraught. Once a student reaches the college level, parents and guardians cannot access educational records without the student’s consent thanks to the Family Educational Rights and Privacy Act (FERPA). FERPA is a federal law passed in 1974 that protects the privacy of students’ academic records. The rights to these records are given to the legal parent or guardian until the student reaches the age of 18 or enters college. When these liberties are transferred to the student, parents will be denied any information even if they are paying tuition. Parents and students have conflicting opinions concerning FERPA.

“We have had parents and guardians request student’s information and they are denied due to the FERPA regulations. Yes, they have gotten angry at times,” said Heather Peterson, ACCC Registrar. Some parents feel that it is their right to view their children’s academic information, especially if they are paying for tuition.

“It stinks as a parent because I’m paying for the education. A positive side of seeing grades is the ability to step in and encourage them to do better if they are just getting by with a ‘C’ average,” said Mary Ervin, mother of Jeremy Ervin, a first-year student at ACCC. FERPA forces students to be responsible for keeping their grades up on their own without the parent’s reinforcement.

“It is a step towards independence that most kids probably don’t realize,” said Ervin. The transfer of rights to students is a form of emancipation since the parents or guardians no longer have any control.

“If they move out and want nothing to do with their parents FERPA is good, but if the students are still living at home and the parents are involved and helping them, I think they should be able to know the grades,” said Michael Arlan, a computer programming major at ACCC. It depends on the student whether FERPA is beneficial or detrimental. If the student is irresponsible, their grades could suffer a significant drop since they go unseen by the parents.

According to FERPA, there are a few exceptions to the release of student information. Schools can release information without consent to certain people such as school officials, Transfer schools, officials connected to the financial aid of that student, or in result of a judicial order.

Directory information which includes the student’s name, address, phone number, honors or awards, and dates of attendance can also be released without student consent. This information is not considered an invasion of privacy but can be restricted by filling out the Restrict Directory Information Form at the Enrollment Offices.

“All other information is unavailable unless a student signs one of these release forms,” said Karen Nightlinger, assistant to the Enrollment Office.

If you’re worried about mom and dad seeing that bad grade, there is no way they can find out. Just remember, college students are adults who are responsible for their academic successes and failures. http://www.atlantic.edu/student-Serv/ferpa.html or http://www.ed.gov/policy/gen/guid/fpco/ferpa/index.html.

FERPA says “No Parents Allowed”
By Ryan Sheehy
Staff Writer

December 2009
“I’m That Guy” – The Matthew Maher Story
By Anya Rae - Contributing Writer

Some wore the look of disapproval and some wore the look of shock, but most wore compassion and sorrow on their face while listening to Matthew Maher report his sad account of the events leading up to his arrest on that fateful day in March of 2009.

Matthew Maher told his audience on all three ACCC campuses, November 3, 4, and 5, that he was eternally sorry to have been “that guy.” The guy who got behind the wheel after drinking with his buddies, and while under the influence of alcohol ran his vehicle into another vehicle, killing the driver of the other car.

Although it was evident that some of his speech was rehearsed and well planned, Maher’s reaction to the news clip airing his accident and arrest, could not have been more candid. Matthew, clutching his hands to his stomach, bent over in pain as if he had been stabbed. Sheer anguish spread across his face and his complexion grew pale when the clips recounting the details of the accident and the death toll played. This was the unrehearsed response to the devastating account that will forever haunt Matthew Maher.

Matthew verbalized his deep regret and sorrow over his actions, claiming he had never before been “that guy,” –the reckless and irresponsible one. Quite the contrary, he was always known as the “good guy,” but without thinking it through, decided to make a bad decision one night resulting in the death of one man, Hort Kap, 55, of Philadelphia, and impacting the lives of many others, forever. He reiterated the word “forever.”

Many of his listeners had questions. Could have anything stopped him from driving that night? Would he have given up his keys if someone had said something? What if they’d had a designated driver? Matthew shook his head and painfully told his audience that he was the designated driver that night.

Others had comments. “It takes a lot of courage to do what you’re doing,” said one young man in the crowd. “Don’t let this tragic mistake define who you are,” said another.

For those whose lives had been impacted by alcohol related events and accidents, the sentiment was obvious. The pain and the consequences are lifelong.

It’s hard to tell what’s in store for Matthew Maher. Aggravated manslaughter is a crime of the first-degree and upon conviction carries with it a penalty of 10 to 30 years in prison and a $200,000 fine. Matthew said, “The punishment imposed by the state is nothing compared to having to live with the fact that I was responsible for killing someone and ruining so many lives along with it.”

Matt Maher has made the decision to use this “tragedy” for the “good” of those who still have the option to not drink and drive while he is still free to do so. Matthew would tell you, “If you are the designated driver, then be just that,” as he faces his sentence, which is to be decided this coming January.

Matthew Maher’s message is clear. Be responsible. Do not drink and get behind the wheel of a car. Your life and the life of others is at stake.

Cape May County’s Matt Maher, the rising soccer star from the Ocean City Barons youth system, who earned a soccer scholarship to Temple University and played professional soccer with the Philadelphia KiXX.

The ACCC Student Activities Department in cooperation with The South Jersey Transportation Safety Alliance.

This program was sponsored by:
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CAMPUS COAT DRIVES

The Latin Experience Club is having a “Coat Drive” for kids on December 9, 2009. Look for collection bins in the main lobby of the Worthington Campus in Atlantic City.

The Rotoract Club and the Student Nurses Club are each having a coat drive December 1 - 3, 2009 on the Mays Landing Campus. Collection boxes will be placed throughout the main areas of the campus.

Cape May County Campus is having a coat drive. Collection bin is in the main lobby of the CMCC.

“There is no delight in owning anything unshared.” - Seneca
Dinner at Careme's
[continued from page 3]
seasonally, is just one amazing page, offering a mix of French and Italian cuisine. The skillful and experienced servers are ready to make your choice easier.

The chestnut ravioli appetizer, with brown butter and sage, was a delightful dish with a flavor all of its own, synonymous with all things “November.” It had a little sweetness, but was not overpowering. The brown butter flavor was reminiscent of holiday baking. The ravioli was cooked to perfection and its texture was pleasing to the palate. The crab meat au gratin appetizer, which resembled a small crab pie, was topped with parmesan cheese. Our server informed us this appetizer would take a few minutes to prepare, but it was worth the wait. The very tasty and delicious starter was almost entirely fresh crab meat.

The mushroom crepe contained a variety of mushrooms, and was coated with a light tomato thyme Madeira sauce. The crepe was light and flaky and the sauce was sweet and tart at the same time.

Diners are given a choice of soup or salad. Volha chose the shrimp bisque soup, which was creamy, light and enjoyable, although it could have been served a bit warmer. Advisor, Marge Nocito, selected the spinach salad with pear, blue cheese and incredible candied walnuts which tasted like “Christmas.”

Our servers were Gregory Bachur and Kevin Murray. Gregory has been in the Culinary Arts program for one year and enjoys “Garde Manger” the most. Garde Manger, in simplest terms, is cold food preparation and presentation. Although Greg prefers Garde Manger, he did a wonderful job with the tableside preparation of the homemade fettuccine al fredo. This warm and creamy dish was cooked, al dente, with a light al fredo sauce. Anne Kemp and Volha chose the Jersey Cioppino, a savory seafood stew containing a combination of medium-sized shrimps, scallops, clams, a three ounce lobster tail and fish of the day. The dish was tasty and juicy. Volha, not a big fan of spiciness, said the dish was moderately salty and not spicy.

Marge’s choice, the spice rubbed pork served with cocoa sauce, was tender and succulent. The dish is served with crisp-cooked green beans, mashed sweet potatoes and apple and ginger compote which was spicy hot.

Entrees were served with a puffy, white, fresh roll and a side of homemade butter, designed as a fresh white rose. Volha, despite claiming she could not stand since her stomach was full, indulged in an amazing white and dark chocolate mousse, served as a beautiful flower in a tall wine glass. It looked as good as it tasted. Anne chose the flambéed crème brulé. This dessert is prepared tableside to the delight of the diner. The perfectly sized dish of dessert is sprinkled with grand marnier liqueur, which is lit on fire, burning off the alcohol and leaving a thin crust of sugary sweetness on top of light, cool, creamy and airy custard. Also prepared tableside was the cherries jubilee: sweet, plump cherries were heated in a skillet with liqueur, and then flamed to burn off the alcohol. Served with vanilla ice cream, this classic dessert was not too filling. Each diner also had a cup of fresh brewed decaffeinated coffee. Pleasantly polite but still very professional, our servers treated us as if we were the only people in the restaurant. They were attentive to refilling our beverage and water glasses and to the clearing of our used plates. They properly balanced the amount of interaction and attentiveness, leaving us with enough time for some uninterrupted conversation. “A lot of credit should be given to the Careme’s staff, which was perfectly organized, positive, professional and hospitable,” says Volha, an experienced server as well as a full-time student from Belarus. The staff presented as a united and friendly community of students. We were treated wonderfully from the beginning of our culinary experience to the very end—from soup to after dinner chocolates! We came out of the cold and dismal Nor’easter into the warm and serene atmosphere of Careme’s. By the end of the evening, the effects of the cold and dismal day had been replaced by the warmth of this pleasurable experience.

Chef Educator Linda Wohlman is supervising the restaurant this semester. “A different Chef Educator is assigned each semester to oversee the restaurant operations and supervise the students. The menu changes each semester to reflect the present season and current trend in food,” said Chef Educator Wohlman. “Doing so creates a fusion of culinary cuisine,” added Dining Room Educator, Ms. Suzanne Feye.
SGA Leadership Conference 2009 (continued from page 9)

and leadership styles of an individual—the goal being a clearer direction of career choice and leadership style. The students were divided into teams, decided by their “color,” and were given the opportunity to make a poster of their strengths, attributes, and weaknesses. The exercise helped the students to understand that differences in personalities are essential in achieving any goal as a team. Before moving to a lunch break, Michael T. Teague introduced “Leadership 101; Lead them or Leave Them.” The purpose of this session was to encourage students to check their motivation as leaders. “To lead effectively, we need to possess the right mindset,” said Teague. Each student was challenged to answer Teague’s question, “Why lead?” Mr. Teague is a leadership expert with 28 years of experience in the field as a speaker, a writer, and a staff developer. He holds degrees from Dartmouth College and Princeton Theological Seminary. After lunch, the attendants were given lessons in business etiquette by Michelle Wilson, also known as Chef Wilson. Chef Wilson presented “Marketing Yourself,” a program aimed at imparting critical knowledge of social etiquette needed by everyone entering the business world. Chef Wilson, along with Victor Moreno, set up an elegant buffet line, giving the students practical experience in a business networking setting. The students made up business cards and practiced the art of networking while in a social setting. They were given advice on what to eat, conversation tips to break the ice, proper introduction etiquette, and many other lessons not taught in mainstream academics, but vitally important for social interaction. At the close of the program, each participant was given a certificate of completion and a t-shirt to commemorate the day. The next leadership conference will be taking place in the Spring of 2010.

“There’s no ‘i’ in team!” is demonstrated by this fine group as part of Tammy DeFranco’s, “Finding the Leader Within,” session. Left to right: Lynnette Ingram, Roger Bounthisane, Lisa Smith, Melissa Feliciano, and Anita Polanco.


Stoic Scarecrow

The ronin heart Abandons the clanging keys To doors long gone. The thumps Skip but once At a photograph Once held dear.

A young couple wearing fancy outfits and false smiles. The scion of yesterday’s sorrows sports a lock around her neck. Gun-powder eyes ignite tomorrow’s beat. A breath of life. The Scarecrow’s artificial eyes gaze no longer into the field painted pitch-black. He no longer dismisses caws of longing for liberty, but the double-edged sword of fear. No longer is he frozen in the winter of “what if?”

By Dan Sanchez

The Atlantic Cape Review wants to know:

“What’s your thing???”

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If you’re not in to writing, we need photographers and layout/design staff.
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There’s always something happening at ACCC and we need YOU to help us bring it the students!

Do not follow where the path may lead. Go, instead, where there is no path and leave a trail.
—Ralph Waldo Emerson
WaccRadio - Fall Schedule Highlights

WaccRadio.org streams live over the Internet to over 4,000 listeners a month from all over the world and, can be heard on your computer, iPhone, Blackberry, phones using Windows mobile, Tivo, or Internet radio tuner.

Student Hosted Shows

The Rock Show Mondays 2:00pm - Graef
Weekly Top 30 Mondays 4:00pm - Catherine
Country Fried Radio Mondays 5:00pm - Gaskill
One on One Mondays 6:00pm - Kern
Random Tuesdays 9:00am - Mason
Range of Rock Tuesdays 10:00am - Arlan
Big D and C-Lo Show Tuesdays 12:30pm & Wednesday 2:00pm - Henderson & Favretto
Yesterday’s Tomorrow Tuesdays 2:00pm - Bryde
Just Music Tuesdays 4:00pm - Kern
Pete & Joe Variety Show Tuesday 5:00pm & Thursday 2:00pm - Usilton & Spurlock
Nuestra Hora Wednesday 12:30pm - Arroyo & Viola
Random Access Play List Thursday 10:30am - Brown
Dj Sherman Thursday 12:30pm - Bryde & McCourt
Tomorrow’s Yesterday Thursdays 7:00pm - Bryde

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Over the Rainbow
The classic movie, The Wizard of Oz, was released in 1939, making it 70 years old. How many of these quotes can you complete?

Across
1. My! People came and go so —— here!
4. But none people without —— an awful lot of talking
7. —— never guesses. He knows!
9. Oh, Annie Oak —— there’s no place like ——
10. What makes a king out of a slave?
13. Lions and tigers and —— Oh, my!
14. Don’t be silly, Toto. —— don’t talk
15. We can make a dumpled smile out of a—
17. she’s really most— dead.
19. Now hear me, before somebody drops a —— on you!
20. —— will put them to sleep
21. —— the witch is dead

Down
2. Pay no attention to that man behind the
3. I’ve a feeling we’re not —— anymore.
5. Now I know I have a heart, because it’s—
6. Just follow the —
8. Do not arouse the wrath of the great and powerful —
9. That’s a —— of a different
11. Unusual —— we’re having, isn’t it?
12. I’ll stuff a —— wish you
16. Look what you’ve done! You —
18. I’ll get you, my pretty and your — too!
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