


One College Avenue

Pennsylvania
College of
Technology

PENNSTATE



A full-page photograph of a male student in mid-air, performing a jump shot on an outdoor basketball court. He is wearing a grey t-shirt with 'PENN COLLEGE WILDCATS' and dark blue shorts. The basketball hoop and orange rim are visible in the upper left. The background shows a chain-link fence, green grass, and a building under a clear blue sky.

Warm weather brings constant activity to Pennsylvania College of Technology's outdoor basketball courts, a popular site as students return for fall semester courses this month.

One College Avenue, a quarterly publication of Pennsylvania College of Technology, is dedicated to sharing the educational development, goals and achievements of Penn College students, faculty and staff with one another and with the greater community.

ISSUE EDITOR
Jennifer A. Cline

CONTRIBUTING EDITORS
John S. Cendoma, *student*
Tom Wilson
Joseph S. Yoder

ISSUE DESIGNER
Sarah K. Patterson

DIGITAL PRODUCTION
Larry D. Kauffman

ALUMNI NOTES
Connie Funk

CONTRIBUTING PHOTOGRAPHERS
Jennifer A. Cline
Larry D. Kauffman
Katelyn E. Koch, *student*
Cindy Davis Meixel
Tom Speicher
Phillip C. Warner
Tom Wilson
Joseph S. Yoder
Other photos as credited

COLLEGE INFORMATION &
COMMUNITY RELATIONS OFFICE

DIRECTOR
Elaine J. Lambert

NEWS BUREAU MANAGER
Joseph S. Yoder

SUPERVISOR OF DESIGN & PUBLISHING
Heidi Mack

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*To submit items for consideration,
or to subscribe, contact:*

One College Avenue DIF 30
Pennsylvania College of Technology
One College Avenue
Williamsport, PA 17701-5799
FAX 570.321.5537
E-MAIL onecollegeavenue@pct.edu
WEB www.pct.edu/oca



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Contents

VOLUME 17 NUMBER 3

Wow! What a Whopping Heating Bill

A heating and plumbing faculty member explains steps you can take to lower your home-heating costs.



2

Healthy Choices

The college has seen the benefits firsthand of providing students healthy, local food choices: higher sales. In the process, it consumes less fuel and supports local businesses.



4

Little League's First Pro

Allen H. Yearick, a 1946 graduate of Williamsport Technical Institute's high-school machining program, not only played in Little League's first game, but pursued his dream by becoming the league's first alumnus to sign with a professional ballclub.



8

Remembering 'a Consummate Educator'

Williamsport Area Community College's first president died in April at the age of 94. Kenneth E. Carl had a lasting impact on education across Pennsylvania, as well as on the students and teachers who knew him.



10

World Series Opens World of Learning Opportunities

In 1959, students from Williamsport Technical Institute transformed the face of an excavation pit on which today's Little League Baseball World Series is played. Students have found learning experiences at the site ever since.



13

degrees that work.

On the cover

Melissa D. Berrier, of Mifflin, earned an associate degree in landscape/nursery technology in May. Berrier was a student ambassador, captain of the Lady Wildcat softball team, Phi Theta Kappa honors society inductee, dean's list student, Natural Resources Management scholarship recipient and president of the college's Horticulture Club. "At Penn College you don't just learn about landscaping through textbooks and lectures; you have the opportunity to get outside the classroom, get your hands dirty and experience it," she said. Berrier is continuing her education at The Pennsylvania State University.

REGULAR FEATURES	In Touch With Alumni	16
	Faculty & Staff Focus	18
	Campus News	20

WOW! What a Whopping Heating Bill

Advice on How to Reduce It

by Richard C. Taylor, associate professor of plumbing and heating

No one needs convincing that this is the time to do something about rising home-heating costs. Fuel-oil prices have at least tripled, and natural gas and electric prices are zooming up. Where should I start? In what should I invest?

Think of your house as a leaky heat bucket. Think of your heating system as a pump that squirts heat in to keep up the comfort level in that leaky house-bucket. You can readily see that you can reduce fuel expenses by sealing the bucket to slow the leaks, as well as improve the efficiency of the pump. These are the two basic approaches that should be pursued to lower your heating bill: Slow the heat loss of your home, and improve the efficiency of your heating system. It will help if you prioritize your efforts (*and money*) by identifying which is worse: the building shell or the mechanical heating system. Let's talk about both in turn.

Homes lose heat mainly in two ways: through the outside building surfaces and by air leaking in and out (*called air infiltration*). There is a good reason to begin by air-sealing your home, since added insulation often hides air leaks. Sealing your home can best be done by hiring someone to run a test in which a large, calibrated fan is installed in a doorway, and the house is depressurized. This "blower door" test will determine just how leaky the house is and where the major leaks are. Sealing is done with spray

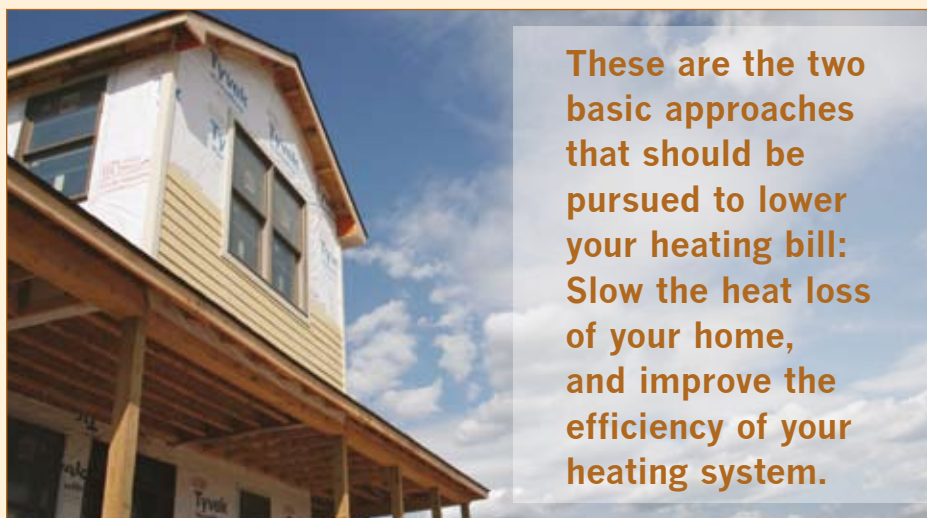
foam, waterproof caulk and other airtight materials caulked into larger openings. Can the house be too tight? It is best to make the building as tight as possible – if it becomes too tight (*as determined by a "blower door" test*), air can be added in the best way to provide good indoor-air quality. Our homes usually leak air in many random locations, and much heated air is lost invisibly. Openings near the top and bottom of the structure leak the most air due to the pressure caused by warm air rising – these should be sealed first.

Insulation is what slows heat loss through surfaces of our home. Insulation is most easily added to attic floors because they are most easily accessible. This insulation can be fiberglass rolls or blown fiberglass or cellulose material. Finished walls are more difficult to insulate, because holes must be drilled into the wall cavities and insulation blown in. A professional can do this best, but the necessary equipment can be rented at home-improvement centers. The more insulation, the better.

Visit the One College Avenue Web site at www.pct.edu/oca for further resources on all these topics.

Heat also is lost through windows. Many brands of higher-efficiency windows are available with at least two panes of glass, with an inert gas filling the gap, and a low-emissivity coating (*low-e*). If new windows are installed, make sure all air leaks around the frames are sealed.

The other major area to be addressed is the mechanical heating system. Central heating systems can be fueled by electricity (*heat pumps and baseboard electric heaters*), natural gas or propane (*forced air, hot water or steam*) or fuel oil (*forced air, hot water or steam*). Each fuel, historically, has had its advantages and disadvantages. Currently, fuel-oil prices are rising more rapidly. Historically, natural gas and fuel-oil prices per similar quantity of heat (*BTU*) have been close to each other; this is likely to be the case in the future. Electricity is usually the most costly fuel to heat with because it is delivered to your home from the power plant at only 30-percent efficiency.



These are the two basic approaches that should be pursued to lower your heating bill: Slow the heat loss of your home, and improve the efficiency of your heating system.

EFFICIENCY RATINGS

On the other hand, the most efficient heating units are electric heat pumps (*especially ground-source heat pumps*). These units have efficiency ratings over 100 percent because the heat pump doesn't produce heat; it moves it from outside (*or underground*) to inside, like your refrigerator in reverse. Concerning heat pumps, caution must be taken when installing them in very cold climates, because they are ineffective at capturing heat in frigid outside air and must fall back on expensive electric second-stage heat. Heat pumps deliver heated air through ducts. See the accompanying "Efficiency Ratings" concerning heat-pump efficiency ratings.

Natural-gas furnaces (*warm air*) and boilers (*hot water*) are available at 95-percent efficiency. These are the top-of-the-line condensing units. Older, gas-fired units typically operate at 80-percent efficiency or worse.

Fuel-oil furnaces and boilers are generally available up to 87-percent efficiency. Ninety-plus efficiency condensing appliances are impractical until low-sulfur fuel is widely available. Older oil-fired units may have efficiencies well under 80 percent. Often, oil-fired boilers also make instantaneous domestic hot water through a submersed coil in the boiler. These are oil hogs because the boiler must keep running full speed all summer long. A more efficient method of producing domestic hot water is to use an "indirect-fired" tank heater. This type of unit stores hot water in a highly insulated tank that is heated as needed by the boiler.

Heat is delivered to your rooms by ducts in a warm-air system or pipes in a hot-water or steam system. Ducts have the advantage of being useful for air conditioning in the summer, but have the huge disadvantage of having invisible leaks. Leaks in the heat-delivery system steal fuel dollars, especially if they leak in unheated spaces. As you can easily imagine, a water or steam leak announces itself to the world by producing a puddle of water or worse. Air leaks go unannounced, because the leaking air is invisible. Ducts in attics and unheated spaces must be

Efficiency ratings are available for all new heating systems. On the EnergyGuide label, units are compared to others in the same class. Of course, your particular installation can differ from the rating in the same way that your car's fuel efficiency can differ from the rating.

Heat pumps are rated in two ways. The heating function is rated by HSPF (*Heating Season Performance Factor*). The cooling function of the heat pump is rated by SEER (*Seasonal Energy Efficiency Ratio*). HSPF should be at least 8.2, and the SEER must be 13 or more – the higher, the more efficient.

Ground-source heat pumps use buried piping or drilled wells to use the earth's near-steady temperatures as a place to get and give heat. These units, while costing the most to install, have the highest efficiency and the lowest operating costs.

Furnaces and boilers, whether oil- or gas-fired, are rated by AFUE (*Annual Fuel Utilization Efficiency*). The highest efficiency units will have an AFUE of 95 percent or more.

Tax credits may be available for units with the highest efficiency. Recently, a fuel-fired unit of 95-percent efficiency or more benefited from a \$150 tax break. Utilizing a high-efficiency fan motor (*ECM motor*) on a warm-air unit garnered \$50 more in tax credits.

See www.pct.edu/oca to learn how Taylor lowered his heating bill.



Richard C. Taylor, associate professor of plumbing and heating (*right*), and a student at the Weatherization Training Center work with a model house.

carefully and thoroughly sealed or rerouted through heated spaces. Ducts and pipes in unheated spaces should be insulated.

So what should you do concerning your present heating system? If you own an older system, consider having it professionally replaced with a unit with the highest efficiency available. The new unit should be properly sized to meet the heat-loss rate of your newly insulated home. Many of the newest and most efficient units have two stages, meaning that, in warmer weather, they can perform like a

smaller, more efficient unit while running both stages during the coldest weather.

What about the thermostat? Since heat is used to keep the temperature of the house up to your comfort level, the lower the thermostat setting, the less heat you will use. Not only that, but energy is saved if you lower the temperature of the house (*or parts of the house*) for periods more than four hours. Most sources agree that you can save about 1 percent per degree that you set back your thermostat temperature for eight hours. A programmable thermostat has the advantage of automatically setting back and restoring the temperature at designated times. This helps if you tend to forget to adjust the thermostat yourself and helps because the house can be warmed up for when you get out of bed or get home from work.

It is possible to save 50 percent of your fuel bill by carefully air-sealing, insulating and upgrading your heating system. A better return on your investment is hard to find. ■

Healthy CHOICES

College Turns to Local Sources for Freshest Foods

*by Jennifer A. Cline,
writer/editor-One College Avenue*



In Pennsylvania College of Technology's dining facilities, there's little argument whether locally produced foods are better.

"When we switched to local milk, we saw an increase in our chocolate-milk sales," said Amy S. Lingg, marketing assistant for Penn College Food Services. "The two main dining units (*Susquehanna Room and CC Commons*) go through a combined 200 to 250 gallons of chocolate milk a week."

Buying its bulk milk products from Milky Way Farms near Troy, less than an hour's drive from the college, was one of the first broad initiatives Food Services took to serve local foods. The college began serving milk from the farm's grass-fed dairy cattle during the 2001 school year.

Similarly, when Food Services began purchasing its hamburger patties and bulk ground beef from the Northern Tier Sustainable Meats Co-Op – a group of farms that also raise grass-fed livestock less than an hour from the college – in the 2004-05 academic year, its sales of hamburgers increased 30 percent within the first several months, with no additional promotion.

Continuing its efforts to provide healthy, nutritious options to students, in 2005, Food Services partnered with Kegel's Produce, of Lancaster County, a company that prides itself in obtaining quality fruits and vegetables from Pennsylvania farmers. Similarly, the water bottled by Three Springs Water Co., of Laurel Run, and sold in Food Services' facilities, flows from natural Pennsylvania springs.

Because of those efforts, Penn College was among colleges and universities mentioned in a New York Times article in 2005 for offering menus on which 30 percent or more of the food is locally grown.

HEALTHY EATERS

There are several reasons the local food may taste better to students.

In all cases, it's fresher because the product has not traveled as far as most shipped foods, which often journey an average of 1,500 miles. In the case of produce, local farmers can offer varieties that are bred for taste and freshness, rather than for shipping and a long shelf life. Shorter travel also means that, in addition to taste, more of the nutritional value has been retained. >>

"It's just as much
about the
COMMUNITY
as it is about
the food."

Benefits of Buying Local:

Local food is fresher and tastes better than food shipped long distances from other states or countries.

Buying local food keeps your dollars circulating in your community.

Family farms are endangered. With each local-food purchase, you ensure that more of your money spent on food goes to the farmer.

Knowing where your food comes from and how it is grown or raised enables you to choose safe food from farmers who avoid or reduce their use of chemicals, pesticides, hormones, antibiotics or genetically modified seed in their operations.

Local food doesn't have to travel far. This reduces carbon dioxide emissions and packing materials. Buying local food also helps to make farming more profitable and selling farmland for development less attractive.

HOW TO BUY LOCAL:

Find a farmer, farmers' market, farm stand, Community Supported Agriculture facility, restaurant, retailer or other local-food outlet near you. You can search regions in Pennsylvania at www.buylocalpa.org or nationally at www.foodroutes.org.

Shop at your local farmers' market or farm stand for the freshest, best-tasting food available. There are more than 3,100 farmers' markets in the U.S.

Encourage your local grocery stores and area restaurants to purchase more of their products from local farmers.

– Source: www.buylocalpa.org



PHOTO COURTESY OF MICHAEL J. DITCHFIELD

Students from the School of Hospitality visit Beech Grove Farm, near Trout Run, with their instructor, Chef Michael J. Ditchfield (*far right photo*). The farm supplies fresh produce to the school's kitchens.

"As soon as you pick any type of produce, it starts to lose its flavor and quality," explained Chef Frank M. Suchwala, instructor of hospitality management/culinary arts. That means losing vitamins and other nutrients. "What you get in the store might be five days old."

He said it can't compare with the freshness of foods grown in your own garden or by area farmers, when the fruit or vegetable has often been picked the same day you eat it.

The School of Hospitality, like Food Services, tries to purchase local foods for its culinary arts students to prepare and serve in Le Jeune Chef Restaurant.



addition to their freshness, they carry nutritional benefits over their "standard" counterparts. Because the cows eat only grass, hay and minerals, as opposed to high-starch grains, the farmers say grass-fed beef is leaner and has two to four times more omega-3 fatty acids than meat from grain-fed animals.

The partnerships also allow Food Services to tell students its milk product comes from a farm that uses no pesticides or herbicides and is free from growth hormones, a benefit home consumers can take advantage of, as well, by getting to know their supplier.

"By buying local foods, you often know where your food is coming from," Lingg said. "Consumers have the opportunity to have a personal contact with the farmer and often know right where the farm is.

"Here is a personal example that I use when talking to students about the local products we use on campus," she said. "Our dining units purchase bulk milk, bulk beef and hamburger patties from farms in the Canton/Troy area. I can personally say, 'I know where our food comes from here on campus,' because I drive by those milk cows and beef cattle every time I travel to my parents' house. So I know where that hamburger patty comes from in the Susquehanna Room, and I have no idea where my cheeseburger comes from when I visit a fast-food restaurant."

Chef Michael J. Ditchfield, instructor of hospitality management/culinary arts, whom Suchwala credited with strengthening the bond between the college and local farmers through his association with the Pennsylvania Association for Sustainable Agriculture, pointed out that buying local allows both chefs and home cooks to "develop relationships with our sources of food and the people who grow it." You can find out how the farmer raises his or her crops or livestock.

"We trust these people. We know where our food comes from," Ditchfield said. "We define food security locally."

HEALTHY COMMUNITIES

In addition to nutritional benefits, buying local helps the community as a whole.

"We keep our money in our local economy and support and help strengthen our local businesses," Ditchfield said.

Shorter travel time for food also yields a smaller environmental impact.

"One thing to consider when comparing locally produced foods and those that have been shipped is that a shipped product may have traveled 1,500 miles before it got to your table," Lingg said. "By buying local, you can help conserve fuel, reduce pollution and enjoy fresher foods."

Many smaller, local farms also use sustainable practices, meaning that they try to minimize their impact on the land for future generations.

"It's just as much about the community as it is about the food," Ditchfield said. "Healthy farms producing healthy foods for our community, with some concern and foresight for the future."

THE TIME IS RIPE

Buying food from local farmers is not a new concept, but it is another concept that is gaining momentum, thanks to consumers who are becoming more conscious of both their family's health and the health of their communities.

"Buying local is a big trend in the industry as a whole," Lingg said. "I think as people become more conscious of their health, this is something they are interested in."

"Many consumers are demanding local products," Ditchfield agreed. "The local growers' markets are huge successes. People are willing to pay more for the value-added products."

Even higher cost is becoming less of a barrier, though, Suchwala pointed out. As fuel costs rise, prices for shipped food are approaching those of local organic foods.

"It used to cost \$1 for a dozen eggs and \$3 for organic eggs," Suchwala said. "Now, they're comparable. If I have to pay \$3, I'd rather buy organic."

As people become more conscious of their health and of their impact on



Student Lynzi K. Green portions samples of a dish made with local produce at the Williamsport Growers Market.

Suchwala said, "We deal with (*Cedar Springs Trout Hatchery*) in Mill Hall ... If I call up today, the fish are swimming around. When they get here, they've been out of the water for only six hours."

He also talks about the fresh herbs and vegetables the school buys in season from Beech Grove Farm in nearby Beech Grove, owned by Anne and Eric Nordell. "You can tell her what you want; that day she is washing it, and you have it that afternoon."

Regarding the grass-fed meat and dairy products purchased by Food Services, Lingg said that, in

the earth, buying local allows them to support responsible practices.

"We vote at the cash register," Ditchfield said. "That is one place our vote definitely counts."

CHALLENGES

There are still challenges for all concerned, however.

For restaurants, it may be difficult to find someone in the area who can deliver on the day they need their produce and in the quantities they need, as opposed to making one call to a larger company that stocks food products from around the country and can ship them readily.

"It's harder to do the right thing, and that's where a lot of people get caught up," Suchwala said. But, as chef-instructors in the School of Hospitality tell their students, going out of their way to offer better quality to their customers is what will make them stand out.

Ditchfield said while people are more conscious of the benefits of buying local, small farmers who try to sell their products locally still face challenges in the form of competition.

"It is difficult for the small, local farmers to compete with the large, full-line purveyors," Ditchfield said. "When things get tough – like they're getting now – many food-service operations simply cannot afford the additional costs for value-added foods. Many restaurants try to support local agriculture by at least purchasing some of their foods from local sources, but very few have made the commitment to shop 100-percent local."

Restaurants – especially in the North – are also challenged by the seasons, because while consumers may be willing to eat canned fruits and vegetables at home during winter, they want fresh produce when they visit a restaurant, which means restaurants have to order tomatoes and other products from warmer climates.

The School of Hospitality, too, must maintain a budget, including in Le Jeune Chef, which operates to give students practice serving real-world customers, rather than to earn a profit. It spends around 10 percent locally, Ditchfield estimated.



Steven C. Pont, one of three student managers for the event, prepares a wrap at the Williamsport Growers Market.

It buys dairy products from Milky Way Farms near Troy; pork from Cow-a-Hen Farm, Mifflinburg; lamb from Misty Mountain Farm, Trout Run, and Jamison Lamb, Latrobe; produce from Beech Grove Farm, Beech Grove; elk and venison from Brioncrest Elk Farm, Liberty; and several other products it buys less frequently from other local farms.

"We have an account at Wegmans, who does support local products," Ditchfield added.

In addition to buying local products when it can, Ditchfield said the School of Hospitality also supports local food initiatives in other ways: The Catering class cooks samples every year at the Williamsport Growers Market, the Regional American Cuisine class hosts a local foods/market basket dinner each fall in the restaurant, the college hosted a successful farmer-chef networking event in March, and it hosted the Pennsylvania Statewide Project Grass Conference in 2006 for those producing or selling grass-fed products.

"Basically, for me, it's about healthy choices," Ditchfield said. "I would like to see more local, healthier food choices in our schools, not so much for me, but for my granddaughters. Kids would make healthy choices, but how many do we give them? A good friend of mine and the president of the Pennsylvania Association for Sustainable Agriculture said something once that really rings true: We need to produce 'food fit for a kid.' It's all about our kids. They are our greatest resource." ■

Growers Market Gumbo

Total Yield: 16 eight-ounce servings

INGREDIENTS

- 1 chicken
- 1 pound sausage (sweet, Italian, Andouille)
- 1 cup oil
- 1½ cups flour
- 2 cups onions, diced
- 2 cups celery, diced
- 1 cup peppers, diced
- ¼ cup garlic, minced
- 3 quarts chicken stock
- ¼ cup (more to taste) filé powder (available at specialty stores)
- 1 bay leaf
- 2 tablespoons basil, chopped
- 1 cup tomatoes, chopped
- 1 sprig thyme
- Salt and pepper to taste
- Louisiana hot sauce to taste
- ½ cup parsley, chopped

SPECIAL NOTE: This recipe is based on ingredients the students gathered at the Williamsport Growers Market. Feel free to make substitutions based on seasons and availability.

METHOD

Cut the chicken into 8 or 10 pieces. Remove the bones like the rib and breast that may be difficult to remove before serving.

Cut the sausage (cooked) into ½-inch slices. Set aside until later.

Pre-heat a heavy-bottomed soup or stock pot. Heat oil and slowly whisk in flour to desired thickness. Stir until you have a brown roux.

Stir in onions, celery, peppers and garlic. Sauté until vegetables are wilted.

Blend in chicken and sausage and sauté for about 10 or 15 minutes.

Add chicken stock one ladle at a time, stirring constantly. Bring to a boil, then turn down to a simmer. Stir in remaining ingredients.

Simmer until everything is heated thoroughly.

Serve over hot white rice; garnish with scallions.

The basic recipe for this gumbo comes from Chef John Folse's Encyclopedia of Cajun and Creole Cuisine.



Like many children growing up in the 1930s, Allen “Sonny” Yearick spent summers playing baseball in a neighborhood sandlot. Yearick and his friends played behind Bowman Field – home to the Williamsport Grays minor league team – “from daylight to darkness” when the sport was unquestioned as America’s favorite pastime.

“Baseball was just an inborn love of mine my whole life,” he said.

After batting practice, the Grays players would throw their worn balls or broken bats to their young audience, who nailed and taped the bats to keep their games going.

The boys got an upgrade after 1938, when Carl Stotz was playing with his young nephews and got the idea for little boys to play with new balls and bats. He worked out the idea with his wife, Grayce, and after getting three teams together, he enlisted the help of George and Bert Bebble to manage the other two teams. His idea was to provide a wholesome program of baseball for the boys of Williamsport as a way to teach them the ideals of sportsmanship, fair play and teamwork. Talking with his friends in the community, Stotz chose the name “Little League.”

Yearick first heard of the new league when he saw a man – Stotz – in a neighboring field with stopwatches and measuring tape and asked a friend what was going on. When he heard of the new league, he asked Stotz if he could be on his team. Because Yearick lived just outside the boundaries Stotz had planned for his league, he told the boy he could only practice with the team. But Yearick was persistent. He continued asking Stotz if he could play on his team, even visiting Stotz’s workplace.

“I must have impressed him,” Yearick said, because the boundaries were redrawn to include his street.

When Little League’s first game was played June 6, 1939, 10-year-old Yearick was on the field for Lycoming Dairy, named after one of three local businesses

(the others were *Lundy Lumber and Jumbo Pretzel*) that offered \$30 sponsorships to provide new uniforms and equipment for the players. “It was such a great thing for us in that era,” Yearick said.

No one realized what would grow out of Stotz’s neighborhood Little League.

Lycoming Dairy lost that first game 23-8 to Lundy Lumber but went on to win the Little League championship the first year of play. In 1940, the league grew to four teams, and Lycoming Dairy won the championship that year and again in 1941. Yearick was catcher on all three teams.

“I remember the thrill when we played under the lights at Bowman Field on fan appreciation night,” he said. “This was planned by Tommy Richardson, then president of the Eastern League. We were also taken on a train ride to Philadelphia, touched the Liberty Bell and were introduced to the fans at Shibe Park as ‘The Little League from Williamsport, Pa.’ This was a game between the Philadelphia Athletics and the New York Yankees ... with Joe DiMaggio and Bill Dickey catching Red Ruffing, one of the greatest pitchers of his time.” They also visited the 1939 New York World’s Fair.

After “aging out” of Little League, Yearick continued to play in the more advanced leagues for older boys in town. He attended Williamsport High School and Williamsport Technical Institute’s high school machining program, with plans to study tool design at Georgia Tech. He graduated in 1946. W.T.I. would eventually become Williamsport Area Community College and later Pennsylvania College of Technology. Because the city was so saturated with baseball leagues for teenagers, the high school did not field its own team, Yearick said.

After a tour with the U.S. Marines, Yearick signed with the Boston Braves in 1947, becoming the first Little League alumnus to play professional baseball.

“This was a dream of mine from when I started Little League: to be a professional ballplayer,” Yearick said.

He also enrolled at Lycoming College, arranging to take his exams early each year so he could play baseball in season.

Yearick was assigned to the Braves’ Richmond (*Ind.*) Roses club, then went on to play for the Mount Airy (*N.C.*) Graniteers. He spent the last year of his five-year professional career playing for the Niagara Falls Citizens, part of the Middle Atlantic League. He was named to league all-star teams as a catcher several times, including his rookie year.

When the Middle Atlantic League folded, Yearick was sold to the Hopkinsville (*Ky.*) Hoppers as a player/manager, but opted instead to coach the baseball team at Lycoming College, where he was a senior finishing his studies toward a bachelor’s degree in sociology-psychology. He graduated in 1953, and later that summer, a Detroit Tigers scout asked him to work out with the Williamsport Grays. (*Williamsport’s team was affiliated with the Tigers from 1946-52.*) That winter, Detroit offered Yearick a contract with its Buffalo, N.Y., AAA team in the International League, but Yearick turned it down to take a job with Little League Baseball Inc. He decided to give up professional baseball because, at age 23, there were not sufficient opportunities available at the time.

Yearick left Little League Baseball Inc. a few years later when Stotz and Little League parted ways. His immediate job was with Lycoming Motors, and he played with the company’s West Branch League team, losing only one game that year. It was his last year in baseball.

He later took a position with Weis Markets in Sunbury, where he worked until his retirement in 1996, serving in an executive position as director of distribution.

Yearick, who resides in Shamokin Dam with his wife, returns to the Original Little League field during World Series week – along with 1939 Lycoming Dairy teammates Tom Frazier and Bill Bair – helping provide tours of the facility and explaining Little League’s creation. ■

Little League's First Pro

Alumnus Played in First Little League Game,
Was First to Sign Professional Contract

by Jennifer A. Cline, writer/
editor-One College Avenue



"This was a dream of mine from when I started Little League: to be a professional ballplayer."

Remembering ‘a Consummate Educator’

by Tom Wilson, writer/editor-PCToday

With a 36-year career that included a front-row seat for one of Pennsylvania’s most enduring successes, Kenneth E. Carl could have been forgiven if he had acted the role of royalty.

After all, the formation of Williamsport Technical Institute and its rebirth as Williamsport Area Community College – Pennsylvania College of Technology’s forerunners – are among the region’s key economic developments of the 20th century. He inherited the mantle of George H. Parkes, whose renowned Williamsport Plan pointed out the need to cultivate skilled workers, and he’d gone on to be W.T.I. director and W.A.C.C.’s first president.

When Carl died April 21 at age 94, however, he was remembered for humility that belied his stature, for ardent devotion to the institution he once led and as an amiable advocate for students.

“Dr. Carl demonstrated a person-centered approach to his leadership,” said Daniel J. Doyle, a retired history professor.



A Williamsport Area Community College graduate accepts the congratulations of Kenneth E. Carl, W.A.C.C. president, at a late-1960s commencement ceremony.

“He combined this with the can-do style that Dr. Parkes and many of the faculty had toward the early development of vocational-technical education. He looked for opportunities when others were more focused on difficulties or threats.”

Doyle talked at length with Carl for the Oral History Project, an ongoing initiative to preserve institutional memory through the memories of administrators, faculty, staff and graduates.

“During my interviews, his answer to my question:

‘What are you most proud of?’ stands out,” Doyle recalled. “I anticipated he would say the transformation of W.T.I. into W.A.C.C., as he had been ahead of his time in seeing the potential that community colleges offered.” Carl used considerable tact in forming a coalition of 20 area school districts into sponsors of W.A.C.C., leading the college through rapid organizational and curricular change while maintaining the philosophy of hands-on learning that remains a college hallmark.

Carl instead cited his development of a diagnostic, vocational program for persons with disabilities, many of them miners from

Kenneth E. Carl



Graduate of the Williamsport High School vocational-education program, 1931. During his senior year of high school, Carl worked as a draftsman on a cooperative, two-week course at the Lycoming Manufacturing Co. (later known as Avco) and earned a bachelor’s degree in industrial education from The Pennsylvania State University in 1936. After graduation, he returned to work briefly at Lycoming Motors.

Appointed drafting instructor at Williamsport High School in 1937. He taught mechanical drawing to physically disabled students. He was named department chair in 1940 and vocational coordinator in 1942. The high school’s adult education and vocational education programs merged to form the Williamsport Technical Institute in 1941. He received a doctorate of education from Penn State in 1964.

Married in 1938 to the former Marion C. Confer. She died Feb. 10, 2000. They are survived by three daughters, Joann Ertel of DuBoistown, Marilyn Seeling, of Trout Run, and Susan Best, of Williamsport; nine grandchildren; and two great-grandchildren.

western Pennsylvania who came to the college for intensive testing, counseling and career exploration.

“(His) answer demonstrated his person-centered approach – in this case, people with challenging needs,” Doyle noted. “He eventually received a national award for his pioneering work. He was better known as the head of W.T.I. and W.A.C.C.; those responsibilities and accomplishments took second place in his eyes.”

Among his beneficiaries was Bruce J. Wydallis, a miner’s son who had a hearing loss. Wydallis enrolled in mechanical drafting and was guided by Carl’s gentle hand – even before he knew him. A student in the late 1950s, he recalled he was drafting in the office of instructor Ed West, joined by department head Fred Jones and a third man.

“I had no idea who that gentleman was until Mr. West told me that was Ken Carl. I asked, ‘What did I do wrong?’ ‘Nonsense,’ Mr. West said. Mr. Carl was aware that I got my education with the help of the instructors. As time went by, I could see a smile on

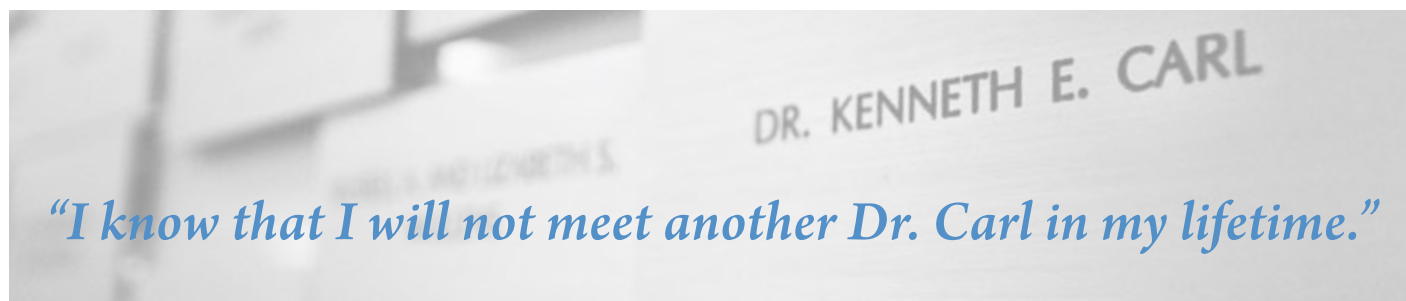
(his) face when he passed the classroom, and ... as I was nervous, (he) shook my hand and said, ‘Keep up the good work; you’ll do OK.’”

Wydallis did more than “OK” in the 50 years since, working in the Mercury, Gemini and Apollo space programs and on the Hubble telescope. By the time he retired five years ago, his tools went from drafting implements to computerized design, and his employment encompassed the challenging fields of engineering, electronics, optics, technical illustration and surveying.

With fondest memories of his W.T.I. years, he believes Penn College carries on Carl’s vision in “training the best in the skills for tomorrow. If I had a chance today in person, I would thank him for his endeavor.”

Another inspired alumnus is Amadou B. Barry, who maintained contact with the retired administrator and his family for years after graduation.

“Dr. Carl was a wonderful human being and a consummate educator,” said Barry, who learned of the death from one of Carl’s >>



Director of W.T.I. from 1952-65; president of the Williamsport Area Community College from 1965 until his retirement in 1973. Under his leadership, the institution moved from a technical school to a two-year college and began programs to target specific groups of students, especially older workers and students in need of career counseling. He had a particular interest in serving those with educational and cultural disadvantages.

Instrumental in shaping vocational education on both state and national levels. His speeches, articles and testimonies before legislative bodies helped to raise awareness about vocational education, especially issues affecting disabled and older workers. He worked to convince the state Legislature to pass the Pennsylvania Community College Act of 1963.

Awarded the Bell Greve Award by the National Rehabilitation Association in 1966, in recognition of his outstanding contributions to the field of rehabilitation. The Vocational Diagnostic Program, which he began in 1951, garnered national attention and served as a model for similar programs across the country.

Honored in 1981 by W.A.C.C. The college honored his many contributions to both the college and the community by dedicating the Carl Building Trades Center in his name. (“Trades” subsequently was changed to “Technologies.”)

Patricia A. Scott, collection development librarian and archivist at the Madigan Library, contributed to this timeline.



Kenneth E. Carl with students at a late 1960s W.A.C.C. commencement ceremony.

three daughters. “I will miss him, but I shall cherish his memory for as long as I live. To paraphrase the apostle Paul, Dr. Carl ‘ran a good race and he finished the course’ and finished well.

“At the time I was in Williamsport (1962-66), my Guinean friends and I had a lot of meetings in his office regarding our career choices. He wrote many letters to our embassy in Washington and to the African American Institute (*our sponsor*). I know other African students from Togo, Cameroon and The Sudan benefited from his counsel and wisdom.

“I know that I will not meet another Dr. Carl in my lifetime.”

Penn College’s director of alumni relations met the former president at the Diamond 10 Anniversary, a 1998 event marking the institution’s 75-year history and its first decade as a special mission affiliate of The Pennsylvania State University.

“He was so excited and honored to be part of the celebration,” Barbara A. Danko said. “I had an opportunity to speak with him and learned he had a collection of papers and items relating to his tenure.” Carl was interested in sharing his collection with Penn College, so a few weeks later, the two met at his home. The collection now resides in the Madigan Library archives, and that meeting set the stage for an abiding relationship between two vibrant college supporters.

“During these visits, several things always stood out: his love for his family, his joy in carving wooden birds, his prize orchids,

and his belief in and love of the college,” she said. “He would greet guests to his home with a big smile and a ‘Come on in. I’m glad you came by.’”

Until health intervened, Carl attended the annual W.T.I.

reunion for five years. The 2007 gathering featured an exhibit of his carvings at The Gallery at Penn College, where he and his three daughters visited with alumni.

“I will remember Dr. Carl’s smile, his pride in the college and his good-natured teasing,” Danko said. “Most of all, I will cherish the carved cardinal pin he gave me on one of my visits to his home.”

There is much to cherish from this life well-lived, this man who put so many others first. Remembrance and respect resonate throughout tributes from students and colleagues, those fortunate to learn by his side and those who remain inspired by his leadership a generation later.

“Those of us who knew him were touched by his graciousness and his unwavering commitment to the mission of the college,” President Davie Jane Gilmour remarked upon his passing. “He believed we had a duty to serve our community and to help those in need. His legacy will long endure.” ■



Pair of Cardinals, 1979, walnut and cherry, carved by Kenneth E. Carl.

View a portion of Kenneth E. Carl’s taped interviews on One College Avenue’s new Web site: www.pct.edu/oca.

WORLD SERIES

Opens World of Learning Opportunities

Little League, College Share Nearly 50 Years of Supporting Each Other



by John S. Cendoma,
College Information and
Community Relations intern

In early 1959, the site where the Little League International complex in South Williamsport sits today was just a pit of dirt. But by August, the land just north of Route 15 was home to Howard J. Lamade Stadium, in time for the Little League Baseball World Series to be played at its current site for the first time.

It was up to students enrolled in heavy-equipment courses at Williamsport Technical Institute – a forerunner of Pennsylvania College of Technology – to prepare the site. The students' main job was digging 120,000 tons of fill dirt from the sides of the excavation pit and moving it to the southern end to form an artificial plateau on which Lamade Stadium was built. They also created the two 25-foot banks that rise from the diamond's outfield to Route 15, which have served as popular sliding boards for young World Series spectators ever since.

The W.T.I. crew, under the direction of William J. Stitzel, an instructor at the institute, also built a road from Route 15 past the western edge of the playing field to what was then a parking area.

Stitzel told the Grit newspaper in 1959 that, when he had first examined the site the fall before, he estimated the job would take three years to complete if he followed the school's usual work schedule. So he challenged the students to go beyond their

expectations. They revamped their usual work schedule and put all their effort into completing the project. While the students did some work during the fall, the job did not hit full-swing until April, when spring weather set in. From that point, every day, 25 students tackled the work with "an enthusiasm born of pride in doing a task that they knew was eminently worthwhile," the Grit reported in a July 26, 1959, article.

By June 1, the project was going along so well, Stitzel realized that an "all-out push" might bring it near completion by World Series time, according to the article. So the students took on a schedule of 12-hour days, six days a week. This schedule was in effect except for the first two weeks in July, when W.T.I. was on summer vacation. During that "time off," the students worked eight hours a day, even on July Fourth.

Besides benefiting the community, the project gave the students real-life

experience. As Clyde H. Wurster, superintendent of city schools, told the Grit: "The Little League project offers the students the advantage of working against a real deadline on a very necessary job. It is the sort of project on which, in a few months or weeks, they will be working to earn a living."

The students and faculty took the excavated dirt from the Little League complex to form the dike around the city of Williamsport.

Students enrolled in high school vocational education at Williamsport Area Community College – another Penn College forerunner – took on many projects at Little League International, including helping in the late 1970s to build concession stands under the stadium, which have since been moved to a separate structure and their under-stadium locales assigned to other functions.

In the early '80s, the students helped remodel Little League's dining hall. According to James S. Young, instructor of building technology, the students put paneling on the hall's inside walls and installed a suspended ceiling to lower heating costs.

Thomas J. Mulfinger, associate professor of building construction, led a class of high school students who installed roofing and siding on two of the team dormitories in the complex's International >>

Grove, where teams and coaches stay during the series.

Mulfinger, who began teaching in the adult construction programs when W.A.C.C. became Penn College, said the college “has a long history of helping nonprofit organizations with projects that fit our curriculum in what is considered a win-win arrangement. Students get good practical experience, and nonprofit groups with limited resources are able to meet some of their construction needs.”

“Little League International has embraced its working relationship with Williamsport Area Community College, and later Penn College,” said Chris Downs, media relations manager for Little League International. “The professional collaborations have benefited both in terms of providing a service and practical real-life experiences, while completing projects.”

The most recent project by Penn College building construction students

was a set of concrete steps leading down the hill to Lamade Stadium in time for the 2001 World Series. Students in other majors continue to find unique learning experiences at the nearby international event. In 2005, students from the School of Natural Resources Management at Penn College joined industry crews from Dincher and Dincher Tree Surgeons Inc., Cumberland Valley Tree Service and Bartlett Tree Experts to do tree work in International Grove.

For the past several years, when 16 teams and thousands of fans have congregated for the Little League World Series, students from the college’s School of Health Sciences have gained real-world experience while assisting with medical coverage. While the college’s emergency medical services students are on hand for fans, physician assistant students are available to assist the coaches and players during their time off the field.

Susan Swank-Caschera, an assistant professor in the physician assistant program, says that 30 to 36 students volunteer each season to staff the infirmary in the complex’s International Grove. Working in 12-hour shifts under the supervision of physician assistant faculty, the students are available around-the-clock to provide urgent care for the players, coaches and their hosts, or “aunts” and “uncles.”

During the physician assistant program’s six-year collaboration with Little League, the Penn College volunteers have diagnosed a case of chicken pox in 2004 and a case of the measles, for which the player had to be quarantined, in 2007. In both cases, the students worked with the Centers for Disease Control and the state Department of Health, as well as the varied medical specialists stationed at the World Series. When a player had chicken pox, four students called more than 200 parents around the world to ask

Students enrolled in Williamsport Technical Institute’s 1959 heavy construction equipment courses work on the site of what is now the Little League International complex in South Williamsport.





From left, physician assistant student Heather A. Yost, of Danville; paramedic students Heather L. Laird, of Muncy, and Melanie L. Austin, of Milton; and physician assistant student Jennifer A. Daya, of Williamsport, were among nearly 60 Penn College students who gained hands-on experience while offering medical aid at the Little League World Series in 2007.



Emergency medical services student Jasmine Elmore, of Dover, and paramedic technician student Christopher D. Snyder, of Muncy, were among students who worked under supervision of Susquehanna Health paramedics at the Little League World Series in August 2007.

whether their children had either been vaccinated or had already had the illness. Those players, along with coaches, hosts and Little League employees who hadn't been exposed, were offered a vaccine for the disease, which was administered by the students.

According to Mindy L. Carr, clinical director of the paramedic program, the emergency medical services students have been volunteering during World Series games for seven years. Carr said

students can receive, since they learn how to maintain a safe environment at such a large event," Carr said. "They get to see incident command as it is occurring."

Penn College students in other majors have also found ways to gain experience during the Little League Baseball World Series. Mass media communication student Seth H. Heasley, of Montgomery, was contracted to work for ESPN during its coverage of the series in both 2006 and 2007.

"miles" of cables that connect all the components into a giant mobile network. During games, he either shadows a cameraman or operates a microphone or lighting equipment.

"It's been such an awesome learning experience; I really try to take in as much as I can at each event, especially learning how things are structured and how things are done," he said.

In addition to resume-building experience, he's gotten to rub elbows with many sports and sportscasting luminaries as part of his job. During the 2007 Little League World Series, sportscaster Dave Ryan was with Heasley prior to a game when Heasley took a hard blow to the back of the head – a wild warm-up throw from a Canadian player.

"He was one of the only people on my crew who saw it and told me he was 'impressed' I didn't go down," Heasley said. "I worked through it; it was five minutes before game time and we were already on air. I've seen a few different crew members go down; depending on your job and where you're standing, it can be dangerous."

Heasley earned an associate degree in mass media communication in May and is continuing his studies toward a bachelor's degree in technology management, with a post-graduation goal of working in sports broadcasting. ■

...students took on a schedule of 12-HOUR DAYS, SIX DAYS A WEEK

the experience is open to all second-year students and, on average, 75 percent volunteer to assist at these games, with many signing on for two or even three games.

The students are partnered with paramedics from Susquehanna Health. Carr says this can be a worthwhile experience, since the students get to volunteer plus deal with plenty of real medical emergencies from a multicultural perspective.

"Hands-on is the best experience the

"Ultimately I'm a utility technician for them," he said. "Most of my work is the setup and the strike (*teardown*) of each event."

As part of his duties, he has set up the booth that sportscasters Gary Thorne, Orel Hershisier, Joe Morgan and Dusty Baker used during games. He has also set up ESPN/ABC's commentators' booths at Penn State Nittany Lions football games at University Park.

Heasley sets up lighting, backdrops, cameras, audio and props, as well as the

in touch with ALUMNI

PENNSYLVANIA COLLEGE OF TECHNOLOGY • 1989
WILLIAMSPORT AREA COMMUNITY COLLEGE • 1965
WILLIAMSPORT TECHNICAL INSTITUTE • 1941

■ 1960s

William C. Campbell, '65, *mechanical draftsman*, is owner/operator of Bill's Carpet Cleaning and resides in Sayre.

Wayne J. Alexander, '66, *service and operation of heavy construction equipment*, is retired and lives in Towanda. He is a member of Penn College's heavy construction equipment technology advisory committee, an environmental adviser for Lehigh College and a member of the American Society of Highway Engineers.

Walter W. Geiman Jr., '67, *architectural technology*, is a designer for Benchmark Group and lives in Pea Ridge, Ark.

Gary McNett, '67, *technical illustration*, received a bachelor's degree in business media communication from Empire State College in 1996. He resides in Stuart, Fla., and is a kitchen design/sales specialist for Lowe's Home Improvement Warehouse.

John Joseph Straw, '67, *mechanical engineering drafting technology*, retired as facilities supervisor for Armstrong World Industries after 35½ years of service. He resides in Lititz and is maintenance supervisor for Lancaster General Hospital.

■ 1970s

John Dennis Gentzel, '70, *social science*, earned his bachelor's degree in fire protection from the University of Maryland. He works for the Maryland Department of State Police, Office of the State Fire Marshal, as chief of engineering services. Gentzel, who resides in Westminster, Md., passed the registered professional engineer's licensing exam in 2000. He has been appointed to a number of committees by both the National Fire Protection Association and the International Code Council.

Scott W. Hoyt, '72, *sign painting*, lives in Phillipsburg, N.J., and completed his 35th year in business as owner of a custom sign shop specializing in dimensional and carved signs, vehicle graphics, and 23-carat gold-leaf signs.

Helen Kaiser, '72, *liberal studies*, retired as director of public relations for the Community College of Allegheny County, Pittsburgh. Previously, she was director of education and public relations for Consumer Credit Counseling Service of Western Pennsylvania, as well as a reporter and columnist for the Pittsburgh Press. She received her bachelor's degree in journalism and communications from Point Park University in 1974. She and her family live in the South Hills of Pittsburgh.

Charles Francis Kraus Jr., '74, *automotive technology*, is a technician for Carmax in Norcross, Ga., and resides in Douglasville, Ga.

Gary C. Salter, '74, *toolmaking technology*, is a toolmaker for Anchor Machine Inc. and resides in Allentown.

Maurice W. Bower, '76, *carpentry construction (architectural technology, '87)* is owner/president of Turnkey Construction Inc. Bower, who resides in Williamsport, received a general contractor's license in Florida and partnered in a golf-course development in Ocala, Fla., for 540 residents. His firm constructed Little League Baseball's Volunteer Stadium expansion.

Newton N. Myers, '76, *carpentry construction*, lives in Hershey and is a structural trades carpenter at Milton Hershey School.

Thomas Kefalas Jr., '79, *aviation mechanics*, is an inspector and airframe and powerplant mechanic for Lycoming Engines and resides in South Williamsport.

PHOTO COURTESY OF BECKY J. SHANER, ALUMNI RELATIONS ASSISTANT



Brussell combines love for baking with management skills

Keara Brussell, '05, *baking and pastry arts*, continued her education to earn a bachelor's degree in technology management in 2007 and uses both degrees in her role as production manager at Beach Lake Bread in Narrowsburg, N.Y., where she has teamed with new owners to increase the bakery's sales 70 percent. Beach Lake is an artisanal bakery specializing in scratch, small-batch, hand-formed, European-style bread, as well as a full line of pies, quick breads, cookies and pastries. Brussell advises others in her field to establish solid fundamentals and to seize opportunities to learn new things: Your role may change and you need to be prepared. She recommends the technology management program to all wishing to advance in the hospitality field. To learn more about Brussell and other alumni, or to find out the latest news about alumni activities and events, visit www.pct.edu/alumni/, e-mail the Alumni Relations Office at alumni@pct.edu or call toll-free 1-877-PCT-ALUM.

■ 1980s

Carol A. Muthler, '81, *radiology technology*, resides in Jersey Shore and is a radiologic technologist II at Jersey Shore Hospital.

Richard K. Rohrer, '81, *computer science*, is retired and lives in Williamsport. He is a legislative aide to state Rep. Steven W. Cappelli.

Brian R. Bushick, '82, *electrical technology*, received a bachelor's degree in management from the University of Phoenix in 2006. He is project manager for Johnson Controls Federal Systems and resides in Alexandria, Va.

Dane J. Hart, '82, *service and operation of heavy construction equipment*, is a welder for Bear Ridge Machine & Fabrication and lives in Ringtown.

Thomas Michael O'Shea, '86, *plumbing and heating*, is a plumbing foreman for Hershey Entertainment & Resorts and lives in Elizabethtown. He has received numerous recognition awards for outstanding work and commitment to the company.

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■ 1990s

David Jerry Claycomb, '92, *electrical technology*, pursued a degree in electrical engineering from The Pennsylvania State University. Claycomb, who is an electrical inspector, is a foreman for Champion Homes and resides in Roaring Springs.

David M. Bastian, '94, *landscape/nursery technology*, received an associate degree in nursing from St. Philips College in 2007. He lives in Converse, Texas, and is a licensed practical nurse for the U.S. Department of Defense at Brooke Army Medical Center in Fort Sam Houston.

Patrick James Vollmen, '94, *diesel technician*, is a concrete mixer operator for DuBrook Inc. and resides in Kersey.

Todd Michael Lillich, '95, *service and operation of heavy construction equipment*, is a mechanic for Stewart & Tate Inc. Lillich, who resides in Spring Grove, is a licensed state inspection mechanic, is earning his Class A CDL license and is starting his own construction business.

Jennifer M. (Richards) Hanley, '97, *early childhood education*, is employed by Blessed Beginnings as a preschool teacher for 3-year-olds, and she resides in Muncy.

Tammi Ann (Bordner) Burns, '99, *physician assistant (biology, '86)*, is a physician assistant at Family Practice Center in Middleburg and resides in Winfield.

■ 2000s

Sara Elizabeth DeGreen, '00, *advertising art*, lives in Sunbury and is a pharmacy service representative for Geisinger Health Plan.

Rory A. Kania, '00, *heavy construction equipment technician*, is a coal miner for Mammoth Anthracite LLC and resides in Hanover Township. He plans to attend Penn College, starting Fall 2008, to major in heavy construction equipment technology: Caterpillar emphasis and technology management.

Maria Manjone, '01, *dental hygiene*, resides in Sugarloaf and is pursuing a master's degree in business administration from Bloomsburg University.

James W. Kurtz, '03, *technology management, (heating, ventilation and air conditioning, '91, and electrical construction, '69)*, is safety, security and environmental manager at Dairy Farmers of America. Kurtz, who resides in Watsontown, is a professional member of the American Society of Safety Engineers, the Society for Maintenance and Reliability Professionals, the International Facility Management Association, the Association for Facilities Engineering (*certified Plant Maintenance Manager*), and the Occupational Safety and Health Administration.

Brian Howard Anderson, '04, *masonry*, received a degree in computer-aided drafting from Harford Community College in 2007. He is a self-employed masonry business owner and resides in Churchville, Md.

Michael R. Merlino, '05, *floral design/interior plantscape*, received an associate degree in business management from Harrisburg Area Community College in 2007. He is a design manager for Daniel Vaughn Designs in State College, where he resides.

Noah Russell Conoway, '06, *heavy equipment technology: operator emphasis*, resides in Loganton and is an equipment operator for Glenn O. Hawbaker Inc. He also holds certifications for CAT haul trucks and scrapers.

Julie M. Reppert, '06, *technology management*, is a community income development specialist for the American Cancer Society and resides in Myerstown.

Brad Van Valkenburg, '06, *graphic communications management*, is pursuing his master's degree in graphic communications management and technology from New York University. He resides in Blairstown, N.J., and is a print purchasing coordinator for Saks Fifth Avenue.

Christopher Eric Wall, '06, *computer information technology: data communications and networking concentration*, resides in Williamsport and is a technical support analyst II at Pennsylvania College of Technology.

Ryan Thomas Roof, '07, *electrical technology*, is a circuit reliability coordinator for First Energy/Penelec and resides in Towanda.

Donald R. Zerbe, '07, *diesel technology*, is an infantryman in the U.S. Army. He is part of a 13-member squad of soldiers that conducts mounted and dismounted patrols throughout the Nijrab, Afghanistan and Tagab valleys in Afghanistan. Zerbe, who resides in Watsontown, had been deployed to Iraq in support of Operation Iraqi Freedom II, where he received numerous medals for service. He is now serving in support of Operation Enduring Freedom.

faculty & staff FOCUS

Business and Computer Technologies



Baumgardner

Gerald D. "Chip" Baumgardner, associate professor of business administration, and



Pathan

Abdul B. Pathan, professor of economics (School of Integrated Studies), presented a paper titled "Industry Structure: Teaching

Via Cooperative Learning in an Online Environment" at the Teaching Economics: Instruction and Classroom-Based Research conference held Feb. 14-16 at Robert Morris University in Moon Township.



Asesh K. Das, professor of computer science, presented a paper at the IEEE Southeastern

Conference, held April 3-6 at the Von Braun Center in Huntsville, Ala. In his presentation, titled "Designing User Interaction: How Can Agile System Analysis Help?" Das talked about the difficulties of everyday household users in operating such devices as remote controllers or digital cameras and proposed a model approach for the devices' manufacturers.



Terry A. Girdon, professor of business administration/management, was elected to a

third term as chair of the Board of Commissioners of the International Assembly for Collegiate Business Education. His re-election occurred during the IACBE's annual conference in Newport Beach, Calif., April 1-4.



Irwin H. Siegel, professor of business administration/business law, was selected as

a regional recipient of the 2008 Teaching Excellence Award from the Association of Collegiate Business Schools and Programs. The honor put Siegel in the running for an international award at the association's June conference in New Orleans.

Construction and Design Technologies



Robert A. Wozniak, associate professor of architectural technology, was

selected for inclusion in the 2009 edition of "Who's Who in America," an annual publication that profiles more than 100,000 leaders and achievers from across the country.

Integrated Studies



Laura M. Dickinson, associate professor of English-composition,

presented a paper titled "The Monster in the Jungle: Lost and the 21st Century American Gothic," at the 2007 Mid-Atlantic Popular/American Culture Association conference, held in Philadelphia in November. The paper was recently published in *Lost Online Studies*, Volume 2.1.



David L. Evans, professor of biology, was selected for inclusion in the 2009 edition of

"Who's Who in America," an annual publication that profiles more than 100,000 leaders and achievers from across the country.

Bruce E. Huffman, instructor of media arts/video production; **Chris Leigh**, video production coordinator (College Information and Community Relations); **Brad L. Nason**, associate professor of mass communications; and **Tom Speicher**, video production developer (College Information and Community Relations), served as judges for the National Academy of Television Arts and Sciences Michigan Chapter Emmy Awards. The foursome judged the documentary and historic/cultural feature categories.



Brad L. Nason, associate professor of mass communications, recently won an Award of

Excellence from the Broadcast Education Association for a story he prepared on the Big Read program that was hosted by Lycoming County libraries in 2007 and funded by the National Endowment for the Arts. The story originally aired on WVYA-FM, Williamsport's National Public Radio affiliate, in April 2007 and was recognized as part of BEA's 2008 Festival of Media Arts Student and Faculty News Competition. It won under the Faculty Radio News Feature Reporting category.



Douglas M. Sherry, part-time instructor of sociology, recently published reviews in a variety

of scholarly journals. His book review of David Farber's "Taken Hostage: The Iran Hostage Crisis and America's First Encounter With Radical Islam" was published in the December 2007 issue of the *Journal of American Culture*. His review of Charles R. Cross' "Room Full of Mirrors: A Biography of Jimi Hendrix" was published in the August 2007 issue of the *Journal of Popular Culture*. He published a review of Randy Poe's "Skydog: The Duane Allman Story" in the Fall 2007 issue of *Studies in Popular Culture*. Sherry also presented a paper titled "Dirt Road Backstreets: The Rural Aesthetic in Rock Music of the 1970s" at the Annual Conference of the Mid-Atlantic Popular/American Culture Association in Philadelphia in November.



David S. Richards, associate professor of physics, was recently honored with the

Distinguished Service Award from the Central Pennsylvania Section of the American Association of Physics Teachers. He was presented the award on April 5 during the organization's annual conference, hosted by Lock Haven University. Richards served as president of CPS-AAPT in 2006 and as vice president in 2005. He just completed his term as immediate past president.

Natural Resources Management



Steven R. Parker, instructor of environmental technology, received U.S. Department of

Homeland Security certification as a Master Trainer in avian influenza response. After a year of successful trainings with several tribes, Parker was asked by DHS and the AgTerror Preparedness Center to continue nationally as the Master Trainer in AgTerror Counter-Terrorism Preparedness training and in the new Avian Influenza Preparedness training.

Transportation Technology



Thomas D. Inman, associate professor of avionics, accepted an offer to serve as executive

director of the Association for Avionics Education, a voluntary position. In addition, he recently was among the first in the country to pass a new national certification test on radio-communications standards for technicians.

Academic Support Services



Henriette K. Evans, Act 101 academic and career specialist, was selected for inclusion in

Biltmore's "Who's Who Among Executives and Professional Women" and "2008 Honors Edition." Biltmore "Who's Who" provides biographies of notable business leaders and successful professionals located within North America.

Children's Learning Center



Woland Payne



Albert

Karen Woland Payne, director, and **Barbara J. Albert**, early childhood education program specialist (School of Integrated Studies), presented a session titled "Two Accreditations!" at the annual conference of the

National Coalition for Campus Children's Centers, held March 6-8 in Bethesda, Md. The two shared their experiences in successfully completing two different accreditation processes – the Middle States Commission on Elementary Schools in 2006 and the National Association for the Education of Young Children in 2007 – for the Children's Learning Center. Payne also was named the Central Susquehanna Association for the Education of Young Children's "2008 Outstanding Early Educator." Payne, a longtime member and former president of the association, received the honor during the group's annual conference, held April 5 on the Penn College campus.

College Information and Community Relations



Tom Speicher, video production developer, served as a manuscript reviewer for the forthcoming

Focal Press book titled "Archival Storytelling: A Filmmaker's Guide to Finding, Using, and Licensing Third-Party Visuals and Music" by Sheila Curran Bernard and Kenn Rabin.

Information Technology Services



Jim Cunningham, vice president for information technology and business process improvement,

co-presented "365 Days to a Portal Solution" at the Educause 2008 Mid-Atlantic Regional conference held Jan. 15-17 in Baltimore. Cunningham and Jill M. Forrester, director of institutional systems and strategies at Dickinson College, described the high-level planning and management of fast-track portal initiatives at both colleges, along with a review of the decisions, trade-offs and lessons learned.

Library



Tracey Amey, librarian for digital initiatives, was selected for inclusion in the 2009 edition of

"Who's Who in America," an annual publication that profiles more than 100,000 leaders and achievers from across the country.



Bodnar

Marilyn G. Bodnar, professor and instructional initiatives librarian, and **Joshua D.**



Young

Young, virtual resources manager, discussed the library's interactive tutorial at the regional conference Integrating Library Services Into a

Learning Management System, held April 18 at State University of New York Brockport.

Outreach for K-12



Jeannette Carter, director, recently offered the keynote address at the "Techniques for Meeting Career,

Education and Work Standards" conference, held April 22 in Titusville. Carter's address was titled "CEW Advanced: The Next Level – Why, What and How." The Outreach for K-12 Office has taken a lead in helping school districts statewide to implement the state Department of Education's Career Education and Work Standards since they were enacted in 2006.

Workforce Development & Continuing Education

Thomas J. Venditti, statewide director of the Workforce & Economic Development Network of Pennsylvania, and **Larry L.**

Michael, executive director of workforce and economic development, spotlighted WEDnetPA for educators attending the Innovation 2008 Conference in Denver, Colo., in March. Their presentation, titled "WEDnetPA: A Statewide Collaboration of Colleges and Universities to Advance Workforce Training," outlined the network's role in Pennsylvania's overall workforce-development strategy.

PHOTO COURTESY OF RESIDENCE LIFE OFFICE

Resident Assistant
John C. Phillippy,
of Greencastle, helps
a Grace Street
Commons resident
with a beading project.



Students Bridge Generation Gap

In April, resident assistants spent an evening with residents of Grace Street Commons – an assisted living facility in Williamsport, assembling a curio cabinet and engaging participants in jewelry making, crafts and baking cookies. The program was an opportunity for Penn College students to bridge the generation gap and learn more about individuals in the surrounding community.



Arts Center Named Venue for Governor's Awards for the Arts



Williamsport – and Pennsylvania College of Technology's Community Arts Center – have been selected as the venue for the 2008 Governor's Awards for the Arts on Nov. 12. The announcement was made April 17 at the Arts Center by Judge Marjorie O. Rendell, Pennsylvania's First Lady. Rendell and Philip Horn, executive director of the Pennsylvania Council on the Arts, unveil a sign signifying the November event, for which Williamsport will be proclaimed the "Cultural Capital of the Commonwealth" for the day.

Students Earn Ribbons at Mid-Atlantic Woodsmen's Competition



Find Complete Articles on **PCToday**

To find more comprehensive versions of the articles in Campus News – and to read other news stories about Penn College – visit PCToday, the college's news-and-information Web site, at www.pct.edu/pctoday.

North Campus Commemorates 25 Years of Service to Northern Tier



Marking a quarter-century of providing workforce and industry training and education to businesses and individuals in the Northern Tier, the North Campus of Pennsylvania College of Technology held a 25th anniversary celebration April 29 for current and former staff and students and members of the local community.

Penn College's immediate forerunner, Williamsport Area Community College, acquired the North Campus facility (formerly a high school and elementary school) in 1983 from the Wellsboro Area School District. The college renovated the building – which contains approximately 20,000 square feet of classroom and office space on 35 acres along Route 6 in Charleston Township – and classes officially began on Jan. 10 of that year.

Today, the North Campus continues to offer business and industry training, as well as noncredit courses for professional development and personal enrichment.

Speaking at the ceremonies were Penn College President Davie Jane Gilmour; Bill Williams, vice president, human resources for HMAc, LLC (formerly Ward Manufacturing); former student Joseph Bubacz, chief information officer for Laurel Health System; and Andy McIlvain, a current student enrolled in the Practical Nursing Program.

"Penn College is proud to have been part of the fabric of this community for 25 years," Gilmour said. "We remain committed to providing professional-development and industry-training opportunities for residents of the Northern Tier. The quality programs and courses offered at the North Campus respond to an ongoing need that we are happy to address."

Rep. Matt Baker, R-Tioga, read a state House of Representatives citation. A state Senate citation also was read.



Rep. Matt Baker presents a state House of Representatives citation to Penn College President Davie Jane Gilmour (left), and Brenda G. Abplanalp, director of North Campus outreach services.

Forest technology students James D. Aumiller III and Jonathan R. Thomas compete in the crosscut saw competition at the Mid-Atlantic States Intercollegiate Woodsmen's Meet at Haywood Community College in Clyde, N.C. Seven students placed at the April 12 event, including the first-place finishing log-rolling team of Aumiller, of Milroy; Valerie E. Hoover, of Selinsgrove; Jonathan L. Snyder, of Gordon; and Thomas, of Hollsopple. Other events included pole-climb, ax-throw, single buck saw, underhand chopping, water boil and archery.

PHOTO COURTESY OF THE SCHOOL OF NATURAL RESOURCES MANAGEMENT



Wildcats Sports Teams Celebrate Accomplishments

When Penn College's golf team opens its 2008 season Sept. 3 at Nemacolin Golf Course in Fayette, it will strive to lengthen its five-year undefeated streak. (See coach Chet D. Schuman's retrospective on the making of the team's remarkable 168-0 record at www.pct.edu/oca.) But it's not the only team celebrating:

Penn College's baseball team reclaimed the Penn State University Athletic Conference crown on May 1, a title the team last won in 2006, by beating Penn State Beaver in the final game of the double-elimination championships by a 3-1 score. The team finished the season 31-13, including a 19-4 record in conference games.

Penn College's softball team relinquished its conference title, finishing second in the PSUAC, after winning two games during the first day of championship play but losing its last two games to Penn State Hazleton. Overall, the Lady Wildcats were 21-5 on the season, 19-5 in the conference.

Telly Award Honors New Public Television Series

The pilot episode of Pennsylvania College of Technology's "*degrees that work.*" public television series was honored with a bronze Telly Award, recognizing the best in local, regional and cable-television productions and video/film productions for the Web.

The series, which is a co-production of Penn College and WVIA TV, highlights career fields identified by state and federal labor officials as important for future employment growth.

The production was among more than 14,000 entries from all 50 states and many foreign countries.

Watch the episode online at www.pct.edu/degreethatwork.



The premiere episode of the "*degrees that work.*" television series features former student Mark Atwater during his semester studying at The Pennsylvania State University's nanofabrication facility.



Wildcat baseball team members hoist their championship trophy following their 3-1 win over Penn State Beaver on May 1.



Give Us Your Nominations

Help the Alumni Relations Office honor worthy graduates from Pennsylvania College of Technology and its predecessor institutions (*Williamsport Area Community College and Williamsport Technical Institute*) by nominating someone for an alumni award.

The college accepts public nominations for four of its annual awards:

Alumni Citizenship/Humanitarian Award

Presented to two alumni at December commencement, this award recognizes distinguished community or volunteer service.

Nomination deadline is Oct. 1.

Distinguished Alumna/Alumnus Award

Presented at May commencement, this award recognizes significant contributions in the field, as well as a leadership role in the community and commitment to college and community relations.

Nomination deadline is March 1.

Alumna/Alumnus Achievement Award

Presented to a recent graduate at May commencement, this award recognizes noteworthy professional or career accomplishment or dedicated volunteer service to the college or community.

Nomination deadline is March 1.

Outstanding Varsity Athletic Alumni Award

Presented during Homecoming, this award recognizes the accomplishments of Penn College varsity athletic alumni and contributions they have made to their communities.

Nomination deadline is July 1.

A nomination form and the full criteria for each award are published on the Alumni Relations Web site:
www.pct.edu/alumni/alumniawards.htm



The legacy of a Pennsylvania College of Technology horticulture professor who inspired thousands of students during more than three decades as a respected and award-winning faculty member continues with the dedication of the arboretum at the college's Schneebeli Earth Science Center.

The Richard J. Weilminster Arboretum was unveiled May 14 in a ceremony at the campus.

"He has planted countless seeds – in gardens and in the minds of his students," college President Davie Jane Gilmour said. "He has planted countless trees – to provide shade and beauty and understanding. He has truly left a mark on humanity through his teaching and his love of trees, gardens, nature and his students."

Weilminster retired in 2006. During his teaching career, he earned praise from students, colleagues and industry professionals.

Carl J. Bower, a former student and now instructor of horticulture at Penn College, said Weilminster "is the kind of teacher that every student wishes they had."

"He cared so much for his students and teaching and would do whatever he could to see that you succeeded," Bower said.

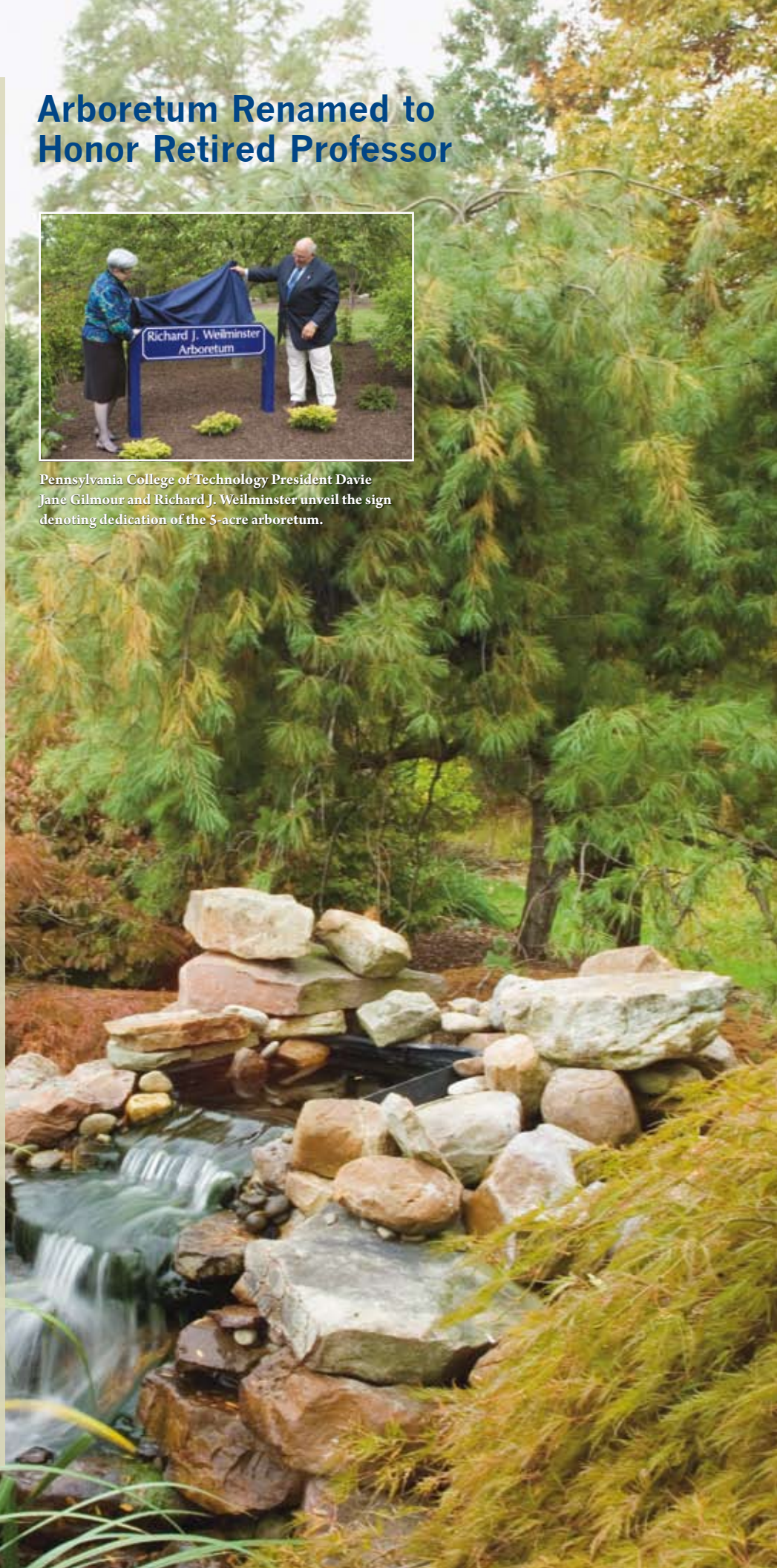
Weilminster earned the college's Veronica Muzic Master Teacher award, the highest honor bestowed on faculty members, in 1986. In 1996, the American Nursery & Landscape Association recognized Weilminster's outstanding work with students by naming him the recipient of the association's national horticulture collegiate teaching award, the L.C. Chadwick Educator's Award. In 2006, he received the Pennsylvania Landscape and Nursery Association's highest membership honor, the Frederick J. Mummert Distinguished Service Award. Weilminster served on the PLNA's board of directors for 21 years, including a term as president.

"I'm blessed to have had my career here," Weilminster said. "This is not just a collection of plants. What we really have here is an outdoor classroom."

Arboretum Renamed to Honor Retired Professor



Pennsylvania College of Technology President Davie Jane Gilmour and Richard J. Weilminster unveil the sign denoting dedication of the 5-acre arboretum.



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UPCOMING EXHIBITS AT THE GALLERY AT PENN COLLEGE

Brad Holland: Third Eye Aug. 14 – Sept. 14	Ed Wong-Ligda: Beauty, Vulnerability and Inevitability Feb. 10 – March 6
Judith Kalina: New Paintings Sept. 19 – Oct. 16	Nick Johnson: Transcendence March 17 – April 9
Brian Bishop: [pause] Oct. 26 – Nov. 21	Graphic Design Student Portfolio Exhibition April 30 – May 7
David Armstrong: Exalting Everyday Elements Dec. 2 – 17	Employee Exhibition May 14 – June 30

Purdue University Galleries: 60 x 60
Jan. 10 – Feb. 3

For more about The Gallery at Penn College, visit www.pct.edu/gallery



ONE COLLEGE AVENUE has launched an online edition at www.pct.edu/oca. The new Web site features articles found here in the print edition, as well as extras, including additional photos, interactive content, and more alumni and student news. Sign up for e-mail announcements regarding the online edition by sending your e-mail address to onecollegeavenue@pct.edu.

Pennsylvania College of Technology became an affiliate of The Pennsylvania State University in 1989. Prior to the affiliation, it was known as Williamsport Area Community College (1965-89) and Williamsport Technical Institute (1941-65). Programming was first offered on the campus site in 1914, under the auspices of the local school district.

Today, Penn College is a special mission affiliate of Penn State, committed to applied technology education. More than 6,500 students are enrolled in bachelor-degree, associate-degree and certificate majors, relating to more than 100 different career fields.

PRESIDENT
 Pennsylvania College of Technology
 Davie Jane Gilmour, Ph.D.

www.pct.edu

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In Fall 2006, the college established a **One College Avenue** Advisory Committee to gather input from alumni media and printing/publishing professionals. The committee meets biannually with college staff to provide advice and direction on magazine content and related issues. If you would like to be considered for membership on the committee, please e-mail onecollegeavenue@pct.edu.

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