Reaching Out
Alumni join relief efforts in Haiti
See page 12

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- p. 10 Calculating Ancient Cultures
- p. 16 Knoebels: Behind the Scenes

SPRING 2011
Cure the Blues

Matt Corey treats crowds to a midwinter night's dream during Pennsylvania College of Technology's second annual Cure the Blues Fest in the Field House. The evening offered appearances by Matt Corey, Ann Kerstetter and the All-Star Band of Cronies, and the Chuck Lambert Band.

One College Avenue, published online and as a magazine, is dedicated to sharing the educational development, goals, and achievements of Pennsylvania College of Technology students, alumni, faculty and staff with one another and with the greater community.

Please visit One College Avenue online at oca.pct.edu

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Art Buzz
Alumni John Yogodzinski and Casey Gleghorn join their artistic forces to create The Graphic Hive – a studio space swarming with creativity.

Infinite Possibilities
Students express their technical know-how in a college-encompassing piece of art.

Golden Touch
From humble beginnings, when his father brought home three beehives in 1946, Bill Gamber, '59, and his family grow a backyard hobby to the nation’s largest family-owned honey processor.

Math + Travel = Unique Course
Not your typical math course, Non-European Mathematics combines math with history, anthropology and international travel.

Healing Hands
School of Health Sciences alumni Julie D. Rutt, '04, and Brian M. Webster, '06, try to soothe a hurting Haiti following last year’s devastating earthquake.

Four Generations of Fun
Brian Knoebel, '93, doesn’t look far for motivation. It’s family – the one that built, and those who visit, Knoebels Amusement Resort.

On the Cover
Brian M. Webster, '06, offers a smile during a March 2010 medical relief trip to Haiti. A nursing graduate and a clinical supervisor in Williamsport Regional Medical Center’s emergency department, he left the earthquake-ravaged island feeling guilty for his bountiful blessings back home. Read more about the relief work of Webster and paramedic technology alumna Julie Rutt on page 12.

In this issue you will find "QR codes" like the one at right. Smartphone users can scan them and get instant access to extra content – like photos and video – on the One College Avenue website.

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Web Extra
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New Gaming, Interactive Media Degrees Available

Beginning Fall 2011, a bachelor’s degree in web and interactive media – an innovative melding of information technology and the visual arts – will be available at Pennsylvania College of Technology, as will a new four-year major in the fast-growing field of gaming and simulation – the first such undergraduate degree in the commonwealth.

The web and interactive media major will integrate overlapping areas of interactive media: animation, e-commerce, website development, and audio and video production – all with an artistic designer’s eye toward a variety of interactive platforms, from tablet PCs to cell phones, from multimedia kiosks to “enhanced TV” programming.

Information technology sciences: gaming and simulation will expose students to the strong skills necessary to pursue jobs in the gaming and simulation industry, as well as in related computer programming and application-development fields.

The major will include hands-on experience with various gaming and simulation applications, including coursework in console and mobile game design, programming, simulation, artificial intelligence and three-dimensional modeling.

Masonry Students Undertake Project at Local Nonprofit

Masonry students recently constructed a natural stone veneer for the auditorium at New Tribes Mission Institute near Jersey Shore. Instructor Glenn R. Luse said the endeavor was challenging because students needed to match the 60-year-old stonework on the lower portion of the building. “The masonry students did an excellent job all around,” Luse said. “Their accomplishments have left a mark on and off campus. These remarkable students have challenged my abilities and have made me a better instructor.”

Natural Gas Applied Technology and Safety Training Center Planned

Pennsylvania College of Technology and the Lycoming County Department of Public Safety are taking the first steps to create the Natural Gas Applied Technology and Safety Training Center, a training site for local emergency responders and industry personnel who would respond to gas-field emergencies in the Marcellus Shale region of Pennsylvania.

The permanent, comprehensive training facility will be located on approximately 5 acres at Penn College’s Schneebeli Earth Science Center near Allenwood and will include field-activity areas with gas industry “props,” such as a training rig, tanks, separators, hydraulic fracturing equipment and a wellhead.

“The vision for this facility,” said Craig Konkle, operations and training supervisor for Lycoming County, “is to provide trainees (including firefighters, state and local police, industry personnel, and students) with the opportunity to gain hands-on experience with potential well-site emergencies, including those involving the hazards of highly flammable liquids and rescuing workers trapped in or on equipment.”

“This program will be the first of its kind in the state,” Konkle said.
Students Named Winners in America’s Best Raisin Bread Contest

In the final round of America’s Best Raisin Bread Contest, Kacy L. Charlesworth, left, of Mar Lin, earned first-place honors for her Thanksgiving Raisin Bread in the Student Commercial category. Katrina M. Snelgrove, right of Winchester, Va., received first-place honors in the Student Breakfast category for her Coconut Rum Raisin Bread. The baking and pastry arts students, along with classmate Terri A. Smith, of Hatfield, were among just nine students from across the nation invited to participate in the contest’s final bake-off in Kansas.

Penn College Adds Wrestling

Collegiate wrestling returned to Penn College’s campus for the 2010-11 season – the first time wrestling has been available at the institution since it was offered at its immediate predecessor, Williamsport Area Community College, from 1968-83. In the inaugural season, the Wildcats competed in a condensed schedule under the auspices of the National Collegiate Wrestling Association and the United States Collegiate Athletic Association. Next season, the college anticipates membership in the Penn State University Athletic Conference.

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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 website, at oca.pct.edu/pctoday.
“If you can’t deal with Mr. Moyer telling you your typography (stinks), you’re definitely not going to make it out here in the real world. You need to have thick skin.”

Graphic design alumnus Casey Gleghorn, ’09, quips about his college experiences (including classes with David M. Moyer, instructor of graphic design) and evolving insights as a young entrepreneur. He and John Yogodzinski, graphic communications management, ’07, are fairly recent graduates, but in many ways, they sound like seasoned work veterans. A year and a half ago, the duo launched their own innovative graphic design and website-services business – The Graphic Hive – which is already landing clients across the nation and creating a buzz in the evolving, energized Williamsport art scene.

“When I graduated, I got a job in my field, but I wasn’t happy with it, so I took a risk and left. At the next job, I ended up with bad shifts, but I applied what I learned and moved on,” offered Yogodzinski. “Sometimes you fail, especially when you’re first starting out, but you have to get back up and dust yourself off and try something else.”

Yogodzinski’s third job was a charm – working in marketing and information technology at Supply Source Inc. in Williamsport. Through connections there, he became involved in the local arts scene, and that led him to Gleghorn. They had had only one class together at Pennsylvania College of Technology, but were aware of each other’s artistic and entrepreneurial interests. Yogodzinski approached Gleghorn to design a logo for a local arts organization he was helping to promote. Later, the two decided to join their individual freelance forces into an official business venture.

“I called John and said, ‘I want to take this to another level,’” Gleghorn said. “I knew he was a very motivated person and so am I, but in addition to that, John is everything I’m not. He’s the business side of the partnership. He’s very organized. And he’s better at dealing with certain clients than I am.”

Gleghorn added, with a laugh, “For example, one of our recent clients wouldn’t still be our client if I was talking with them.”

Yogodzinski concurred: “I know when to get involved, when I should step in. I’m a listener, a planner, a thinker. I’m the organizer; he’s the collector. Casey is definitely more outgoing. He’s good at relationship-building and networking. I keep to myself. I’m quiet. It’s a good balance.”

Networking is a hallmark of The Graphic Hive, according to Gleghorn, who said the business name arrived after a long, creative process over four months. In one of his sketchbooks, Gleghorn toyed with numerous designs and names – some hilarious, others horrible, but all just chalked up as part of the creative compost. And then, one day, Gleghorn drew a beehive … and The Graphic Hive was born.

“It made sense,” he said. “A hive is a collective of individuals and a collective of ideas. Our business is built on relationship-building and networking.”

Small connections lead to big outcomes. As an example, the Hive guys are trying to land a client in North Dakota. (The anonymous client would, indeed, be an impressive one.) The young entrepreneurs got their foot in this particular door with the old knowing-someone-who-knows-someone-who-knows-someone method.
This is the same way the talented duo signed a customer in Hawaii. Gleghorn’s sister’s husband is a pro golf instructor at a resort there. That connection opened the door, but the designers had to walk through with great ideas and equally great skills. They then parlayed their creative and technical talents into a website for Turtle Bay Resort on the island of Oahu, www.stayatturtlebay.com.

In both of those out-of-state scenarios, the Penn College alumni have utilized modern technology to get and stay connected. Skype has been a great resource for conference calls and video chatting; Dropbox is used to easily share large files and keep clients up-to-date on their projects’ status. Such are the ways that the business world continues to evolve with potentially lucrative outreach beyond one’s own community.

Still, local clients are the core of their business. The Graphic Hive’s first major client was Wild Mountain Gourmet, a gourmet mustards and sauces company based in Montoursville. Around the time that the small business’s beautifully designed website (www.wildmountaingourmet.com) launched, Wild Mountain Gourmet captured Grand Champion honors, plus gold and bronze medals, at the 2010 Napa Valley Mustard Competition. Online sales skyrocketed. Yogodzinski points proudly to a unique feature on the Wild Mountain Gourmet site that allows customers to “design their own basket.” Another website feature the Hive guys are proud of is the Japanese translation that is part of the Turtle Bay site. They outsourced the copywriting to achieve both English and Japanese translations, since the resort draws clientele from diverse cultures.

In July 2010, the duo stopped working out of their homes and local coffee shops and acquired studio space in The Pajama Factory, a historic manufacturing complex in Williamsport’s West End that is stirring with new life and artists’ studios. Gleghorn and Yogodzinski are both inspired by the creative energy and artistic camaraderie at the facility. With its large, open spaces, the building is an ideal setting for balancing work and play.

Besides operating their design business at The Pajama Factory, the duo has added new roles as art curators by exhibiting the work of local and nonlocal artists in their studio gallery space, as well as home of industry to hub of the industrious, this valuable complex is quickly growing into its mission: “The Pajama Factory is a community of people who have come together to build off each other’s strengths and dreams in order to create something bigger than themselves.”

- Heidi Mack, supervisor of design and publishing
as locations throughout the complex. By actively promoting the exhibits, they use the outreach venture as a tool to promote The Graphic Hive. Two of the most notable artists they’ve drawn in for exhibits are Christina Varga, of Woodstock, N.Y., and Luke Yocum, based in Chelsea, N.Y.

“We want to take the town of Williamsport and bring the outside in and take the inside out,” asserted Gleghorn. “We want to help the local art scene. There’s a phenomenal amount of talent right here in Williamsport, Pennsylvania.”

In addition to his advertising wizardry, Gleghorn is a large-scale mural artist. Most recently, he designed and painted a mural in the community of Lewisburg.

The design process for his murals is not unlike the process for smaller-scale creations – they all start in a sketchbook.

“Everything we create goes through an extensive design process,” Yogodzinski said. “We start most projects with pen-and-paper sketches first and try to narrow it down until an excellent design emerges. We are always striving to create something a little more innovative than the next guy.”

Gleghorn added: “With every client, we learn more – what can we do different the next time, how can we make this or that better, how can we speed up our workload. We’re always learning.”

The designers are keenly aware of the reciprocal relationship with their clients. “We want our clients to succeed as much as we want to succeed on our own,” said Yogodzinski. “It’s in our own best interest to treat the clients fairly and help them out in hopes that their improved business will keep them coming back for bigger and better things from us.”

Yogodzinski credits part of his business sense to his graphic communications courses and the student organizations he was involved in at Penn College. “The graphic communications major was all about running a business and business ethics. That really helped,” he explained. “In high school, I wasn’t involved in any student organizations, but in college, I joined Gamma Epsilon Tau (a co-ed graphic communications and graphic design fraternity) and was involved in some other groups, and I believe all of that helped me get more organized and manage my time better.”

Yogodzinski continues to hold his full-time job at Supply Source while working nights and weekends at the Hive. “When I’m not there, I’m here,” he said. His hopes for the future are “to make this a profitable venture so I don’t have to work two jobs.”

Gleghorn, who can be found at the design studio nearly every day and night, also has his sights set on the future. “I’d rather be art directing than designing,” he said. “I want to have offices in here with designers sitting at desks some day.”

Their visions for the future appear to be grounded in the reality and lessons of the past.

“A lot of kids in college complain that the graphic design professors are really hard on them, but that’s nothing compared to what they’re going to experience when they get out of school,” Gleghorn advised. “They’re going to have to bleed, suffer and live through the hardest of times. Some people are born into money or they’re set up in business – not us. We’re scratching our way to the top from the bottom.”

The young entrepreneurs note that The Graphic Hive is poised to make as much as it did last year in the first quarter of this year.

For more information on the enterprise, visit: thegraphichive.com.
Over the course of a week, 54 Pennsylvania College of Technology students collaborated with artist-in-residence Antonio Puri to create “Infinite Possibilities,” a piece of artwork installed permanently in the Student and Administrative Services Center lobby. The piece includes 100 canvases painted by students, as well as 39 shadow boxes that students transformed with easy-to-find objects to represent each academic department.

1. Graphic design student Angela R. Barletta applies paint to one of 100 canvases—the visual “glue” among the individualized shadow boxes.
2. Student Sarina C. Bloodgood is among about a dozen students who painted canvases.
3. Barletta, foreground, works alongside Puri, right, and other students. Each canvas is covered with eight to 10 layers of paint and glaze.
4. Baking and pastry arts student Amanda L. Altemose adds a fabric background to a recycled wooden cigar box that will depict her studies.
5. Radiography student Joseph M. Haber creates a lightbox.
6. Civil engineering technology student Brandon T. Sliko applies paint to his shadow box.
7. Building construction technology student Samantha L. Werner works with William T. Goddard, associate professor of construction technology, to assemble and hang the canvases.
8. “Infinite Possibilities” hangs in the lobby of the Student and Administrative Services Center.

Web Extra
View video of the project at oca.pct.edu/ar
Bill Gamber II was 8 years old in 1946 when his father arrived home from his uncle’s farm sale with a surprise – three beehives on the back seat of his car.

As the story goes, according to Gamber, a 1959 Williamsport Technical Institute toolmaking graduate, his father, William “Ralph” Gamber, had had a heart attack in his 30s and was following doctor’s orders to get a hobby.

That fall, Gamber’s father and mother, Luella, packed their first honey harvest in the kitchen of their Lancaster home. Soon enough, the hobby was a growing business. Three hives became 300, and Gamber and his sisters sacrificed hobbies – for Gamber it was baseball – to help to sell honey to their neighbors. At their parents’ side, the children learned the honey business.

“We only bottle the best,” Ralph Gamber always said, and his children have kept their father’s simple promise.

Ralph Gamber – a salesman in his pre-honey life – eventually made more sales than his own hives could keep up with. Lancaster is not the most productive area for honey, Gamber explained, so Dutch Gold began buying raw honey from New York and Virginia, and then went west. Today, the company no longer keeps its own hives, and barrels arrive daily at the 100,000-square-foot processing plant at 2200 Dutch Gold Way from Canada, Argentina, Mexico, Vietnam and other countries.

“The U.S. only produces one-third of the honey we consume, so the honey industry is a net importer,” Gamber explained.

Each year, 50 million pounds of honey leave Dutch Gold – now the largest independent honey company in the nation – for destinations across the United States, traveling in consumer-size containers, as well as totes, drums and tank trucks.

In addition to the signature Dutch Gold Honey brands, the company supplies a large percentage of private-label honey for grocery stores in the eastern United States. About half of Dutch Gold’s honey is sold as an ingredient for cereals, salad dressings, breads, yogurt, ice cream and other items.

Since each product requires a different “taste” of honey – for instance, Gamber explained, there’s a standard formulation for yogurt producers, who do not want an overpowering honey taste in their products – and because each year’s honey crop may change according to the flora bees find, making sure honey tastes as specified requires the skills of a master blender.

The skill is one of many Gamber learned from his father, the original Dutch Gold Honey master blender.

“You can’t put senses down on paper,” Gamber explained, so as master blender, he worked with clients as they developed their recipes. (He has since trained his successor, a longtime Dutch Gold Honey employee.) “You sit down with them, find out what they want to use it for, and get an idea of what taste they’re looking for. It’s up to me, then, to blend and come up with the taste they’re looking for.”

It’s not always simple to come up with just the right taste for a client, Gamber said, recalling that he worked for two years with a cereal manufacturer to get the right flavor for one of its products.

Master blender is one of the many roles Gamber, now the semi-retired co-owner and chairman of Dutch Gold Honey Inc. and McLure’s Honey and Maple Products in Littleton, N.H. (a division of Dutch Gold Honey that the Gambers acquired in 1997), has held since he joined the company officially in 1967.

When Gamber graduated from Manheim Township High School in 1956, although his father’s honey business was steadily growing, it was still a part-time

Dutch Gold Honey’s bottling lines produce 120 containers a minute. The company ships 50 million pounds of honey each year to retail stores and food manufacturers.
venture. So he worked for a year to earn money to enroll at Williamsport Technical Institute, where he earned a two-year certificate in toolmaking.

With his education, he got an apprenticeship with Flinchbaugh Products in York, followed by a job at RCA as a tool and die maker, then another at AMP Inc., which in 1999 became Tyco Electronics. He became a supervisor there, but to achieve the next step – plant manager – applicants needed a four-year degree; so in 1967, Gamber took his chances – and a large pay cut – to leave AMP and join his parents in Dutch Gold Honey.

That year, the business was incorporated. It had several part-time employees and four full-time employees: Gamber, his parents and his wife, Kitty, who worked when the children left for school to help with quality control and designing labels for the bottles. Today, the company employs about 90.

Gamber’s machining certificate came into play as he helped to purchase and maintain the factory’s equipment in a small machine shop in the plant.

When his father retired, Gamber became president. A few years ago, he stepped down to hand the presidency to his younger sister Nancy. His sister Marianne is president of Gamber Container Co., an offshoot that originated when Ralph Gamber, talking with fellow beekeeper Woodrow Miller in 1957 about how great it would be to have a squeezable honey container that didn’t drip all over the table, came up with the now-iconic and often-copied honey bear bottle. The container company sells plastic and glass bottles and jars.

While part of his “semi-retirement” is spent on such leisurely activities as fly-fishing and golf, Gamber remains busy not only on the Dutch Gold Honey board and the Gamber Container Co. board, but also as director of the Gamber Foundation, which supports local charities, honey-industry research and scholarships for children of Dutch Gold Honey employees.

He’s also entered a new venture called En-R-G Foods with his son. The company, of which Gamber is vice president and co-owner, specializes in honey-based energy bars, chews and gels.

“Dad (Ralph) had energy bars in the ’50s, made of all-natural products,” Gamber said, but at the time, there was not much market for them. “Eight years ago, I had the dumb idea to bring it back,” he joked.

This go-round, the time was right. The original four-man collaboration – made up of Gamber and his son Bill Gamber III, who owns a store, as well Big Agnes Inc., a tent and sleeping-bag company in Steamboat Springs, Colo.; Bob Stahl, a food scientist who develops formulations for many of the products; and John Miller, a honey producer – recently added a fifth partner, world-renowned cyclist Lance Armstrong.

The “Honey Stinger” products are sold at Wegmans, Dick’s Sporting Goods, the Sports Authority, REI, Eastern Mountain Sports, Whole Foods and many smaller shops.

It was by no accident that Dutch Gold Honey Inc. grew from a backyard hobby to the national producer it is today, Gamber said.

“When Dad was always a pusher,” he explains. “It’s the American dream. There are a lot of them out there.”

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**Berry Striped Pops**

Recruit the kids to help with this simple summer treat.

**INGREDIENTS**

- 2 cups strawberries
- ¾ cup honey, divided
- 6 kiwi fruit, peeled and sliced
- 2 cups peaches
- 12 paper cups (3-oz.) or frozen pop molds
- 12 craft sticks

**DIRECTIONS**

Purée strawberries with ¼ cup honey in blender or food processor. Divide mixture evenly between 12 cups or frozen pop molds. Freeze about 30 minutes or until firm. Meanwhile, rinse processor; purée kiwi fruit with ¼ cup honey. Repeat process with peaches and remaining ¼ cup honey. When strawberry layer is firm, pour kiwi fruit purée into molds. Insert craft sticks and freeze about 30 minutes or until firm. Pour peach purée into molds and freeze until firm and ready to serve.

**RECIPE COURTESY OF DUTCH GOLD HONEY INC.**

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When Bill Gamber joined his father’s company in 1967, there were four full-time employees: he, his parents and his wife. Today, the company is the largest family-owned honey company in the nation.
Something unusual is afoot in the classroom where Curt Vander Vere and I are conducting a new course, Introduction to Non-European Mathematics. If the title alone doesn’t give it away, this course is a unique blend of mathematics, anthropology and international cultural experiences that provides a new and exciting opportunity for Pennsylvania College of Technology students.

MTH 155 and 156 is a survey of mathematical concepts developed by non-European cultures – Egyptian, Babylonian, African, Chinese and, in particular, those of native Central and South American civilizations. The classroom experience explores their mathematics by studying examples taken from their architecture, astronomy, art and other cultural components.

However, the course is not “just” mathematics. It is an attempt to show that the modern world is a complex mixture of unique cultures, with a diversity of perspectives about the world. The course emphasizes and demonstrates through the travel experience that many of these different cultural systems remain in use by modern peoples today. Consequently, the course is centered around a Structured, first-hand cultural field experience with a group that still utilizes non-European systems of mathematics – the Maya.

The field-experience part of the course has two goals. First, it gives the students an opportunity to observe a modern culture that still practices the mathematical principles learned in the classroom part of the course. Second, it gives them a true international travel experience, emphasizing the difference between a tourist and a traveler, requiring them to step outside their cultural comfort zone. The students kept ethnographic travel journals during their trip to help them process their experience and take their travels beyond tourism. The goal was to enable the students to focus and help them have as deep a cultural experience as possible during their travels. The job market is increasingly global, and an international experience such as this expands students’ cultural perspectives and truly gives them a deeper appreciation of cultural diversity.

The trip itinerary was designed for Penn College by the Maya Exploration Center, a nonprofit organization dedicated to the study of ancient Mayan civilization. The MEC specializes in providing educational tours and studies of ancient Maya science. In particular, the MEC, through its study abroad programs, helps students understand the ancient ruins and celebrate the modern Maya and appreciate the travel experience that many of these different cultural systems remain in use by modern peoples today. Consequently, the course is centered around a Structured, first-hand cultural field experience with a group that still utilizes non-European systems of mathematics – the Maya.

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them as the descendents of one of the world’s great early civilizations.

The group left Williamsport on the evening of Dec. 27 and returned early in the morning of Jan. 5. Accompanying Vander Vere and I were students Dawn Bletz, Matt Cox, Matt Druckenmiller, Mat Johnson, Laurie Kiss (an instructor of mathematics who took the course as a nondegree student), Ryan McDonald, Jason Paris and Wayne Roush.

The group arrived and went first to Guatemala City, where we were met by Christopher Powell, our MEC archaeologist and guide, a fascinating and accomplished archaeologist who has dedicated his career to the study of ancient Mayan culture. His decades of experience provided a deep and colorful narrative of adventure, discovery, and history as he guided the group through three of the major Mayan cultural sites and across the Guatemalan landscape.

The experience began the day we arrived in the country: That afternoon, the students visited a small museum focused on the Mayan history of Guatemala City.

The next day, they visited the National Anthropology Museum and viewed an extensive collection of art, jade carvings, ceramics, stone sculptures, glyphs and more that spanned the representative periods of the Mayan culture. That afternoon, the group flew to the small city of Flores, 200 miles northwest of Guatemala City, situated in the northern lowlands surrounding Lake Petén Itza. From there, the group visited three of the major archaeological sites in the country: Tikal, Yaxcha and Seibal.

Powell provided fascinating evening lectures that tied the archaeological sites visited to mathematical and cultural topics, including ancient Mayan history, geometry and astronomy. Under his guidance, the students visited rain forests, traveled across lakes and down rivers, and climbed countless temples. On New Year’s Day, the students rose at 4 in the morning, hiked through the darkness and climbed one of the largest temples in Tikal to experience daybreak as the sun illuminated the temples and forest canopy. The students enjoyed learning the language, trying new Mayan foods, negotiating with vendors in street markets, observing wildlife and mastering how to negotiate international airports.

After their return, the students began work on class projects that they presented later in the spring semester.

The Fall 2011 class will travel to Mexico’s Yucatan Peninsula, staying in the charming city of Merida and studying some of the region’s archaeological treasures. Sites to be visited will include Dzibilchaltun, the longest continually occupied city in the Mayan world; Chichen Itza; Mayapan; and Uxmal.

To learn more about this or other study abroad programs, contact Shanin L. Dougherty, international programs specialist, at 570-326-3761, ext. 5257.

Mayan Mathematics

Archaeological studies of the glyphs carved by Maya onto rock stelae, artfully drawn on paper codices, painted on pottery and other graphical work that remains, definitively show how sophisticated their culture was. Decades of research has generated a detailed understanding of the Mayan calendar system, their astronomical understandings and their interactions with neighboring contemporary groups.

In particular, scholars have determined that the Maya developed a very sophisticated mathematical system that was elegant in its simplicity of graphical symbols (see illustration) but also very powerful – some ancient glyphs have been interpreted as showing Maya using calculations to generate sums greater than millions!

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When news of the catastrophic January 2010 earthquake in Haiti roared onto our shores, Americans readily joined in one of the largest relief efforts in international history. As otherworldly rumble begat unfathomable rubble, corporations shared the wealth, everyday citizens opened their hearts, and schoolchildren emptied their piggybanks.

And with a mixture of humility and humanity, two alumni of Pennsylvania College of Technology’s School of Health Sciences – Julie D. Rutt, who earned a degree in paramedic technology in 2004, and Brian M. Webster, a 2006 nursing graduate – were among those who gave selflessly and soothingly.
“Quite honestly, my time in Haiti was the first time since being a nurse that I truly felt like I was giving back on a humanitarian level,” said Webster, who is planning a fourth trip to the Caribbean nation this summer. “Perhaps it was because of the overwhelming sense of hopelessness, destruction and death that surrounded the patients and us. Or maybe it was due to the fact that we were their only hope and ‘something’ was better than ‘nothing at all.’”

Regardless, he said, it was a humbling experience to treat those who are medically underserved.

If devastation of such inexplicable proportion can spawn a “typical day,” Webster said he generally awoke each morning to the thousandfold crow of roosters and the snaky, seemingly endless line of people who walked for hours and miles to seek medical attention.

An award-winning clinical supervisor at Williamsport Regional Medical Center’s emergency department, Webster said most of the 300 to 400 patients seen by his team each day would be admitted to a hospital if presenting such symptoms in the United States.

In a nation where there are few resources (and even fewer laboratories and health care facilities), however, personnel relied on best-guess diagnoses and treatment with donated medications and supplies.

“I can recall a 20-day-old baby that was very sick,” Webster said. “He was extremely dehydrated, malnourished and imminently close to dying. I remember asking God to guide my hands as I inserted a life-saving IV into his tiny arm.”

The intravenous insertion was a success, the child was resuscitated with fluids and medicine, and his care continued after transfer to a Red Cross hospital.

Such success stories routinely were countered by a health care provider’s most profound heartbreak: not being able to help.

“This painfully occurred every day, especially with cancer patients,” he explained. “In Haiti, cancer is a death sentence. There are no oncologists, medications or treatment facilities. The best we could do to comfort them was to offer assurance and provide pain relief.”

Another frustration was to see a child with pica syndrome, caused by a nutritional shortage in the body and manifested in a youngster eating nonfood items – such as mud pies – to replace that nutrient.

The root cause is a parasite that spreads rampant from person to person due to poor sanitation and hygiene, said Webster, who noted that “a major mission of our team was to de-worm all patients and teach them proper hand-washing techniques.”

Not all of the treatment was administered to Haitians, as Webster had his own “Physician, heal thyself” moment born of a gastrointestinal virus.

“After having to use the bathroom over 10 times in an hour, I knew I was getting into trouble. At 3 a.m., I decided to do something about it,” he related. “I treated myself with prescribed antibiotics from home and inserted an IV into my right arm for much-needed fluid replacement.”

After about four hours and some rest, he was able to function again – no small consideration given the 100-degree heat and an equally oppressive workload.

“My emergency-nursing experience, remote medical training and support of the team got me through the situation,” he said. “It reinforced the fact that, when traveling to a Third World country, you are your own help.”

Amid the crushing isolation and poverty – Webster has traveled extensively, served in two branches of the military and said “nothing compared to what I witnessed in Haiti” – there were other powerful reminders: of life, priorities and the goodness of people.

“...the Haitian people had more hope than I could ever wish for.”

On his initial trip, he said, “I left feeling guilty that I had so much, and they had so little. I literally cried on the flight back to the United States. After some time home, I realized that the Haitian people had more hope than I could ever wish for. Even in tragedy, they were kind, thankful and maintained a positive disposition.”

Returning twice since, Webster has seen slow improvement in Haiti’s recovery.

“There are currently more nongovernmental organizations in the country than ever before,” he said. “However, the country’s infrastructure and health care crisis will likely take many years to stabilize.”

All the more reason, he added, for future Penn College graduates – in whatever major – to get involved.
His own education was “second to none,” he said, with professional and dedicated nursing professors and clinical instructors who inspired and motivated him to service.

“Regardless of your educational background, there is always a way to give back in the relief and humanitarian world,” he advised. “Mechanics are needed to keep machinery running, logistics experts keep the flow of medications and critical supplies moving, and health care personnel treat the sick and needy. However you choose to serve, do so with an open mind and a ready heart.

“Through your volunteerism and selfless giving, you will grow as a person and reap the emotional rewards of helping the underserved.”

For Rutt, a paramedic with Lancaster Emergency Medical Services, the road to Haiti began with another natural disaster comparably closer to home.

“Hurricane Katrina occurred (in 2005) shortly after I graduated from paramedic school,” she said. “I knew that teams were being sent there, and one of my co-workers (Kline A.DeWire, a respected platoon chief with Susquehanna Regional EMS and an adjunct faculty member at Penn College, who died in December 2007) had the experience of being able to help with relief work shortly after it struck. I heard his stories, saw his pictures and realized that this was another route to be able to use my skills and education other than ‘just’ working on the streets on a daily basis.”

When Hurricane Gustav hit the Gulf in 2008, Lancaster EMS was asked to provide two full emergency-response crews, and Rutt – weighing a phenomenal opportunity against the thorny logistics of making up a postgraduate class – signed on.

“The experience was less ‘guts and glory’ than I was anticipating. Instead of doing emergency medical care of the ill and injured, we did a lot of patient transportation from facility to facility,” she said. “While I was initially a little disappointed that my role down there wasn’t quite as exciting as I was expecting, I met a lot of locals who expressed appreciation. It helped me realize that playing a support role in such a tragedy is as important and significant as the people on the front lines.”

Returning home from Louisiana, Rutt worked with some visionary colleagues to develop a special-response team within Lancaster EMS to prepare providers for events – locally or wherever needed.

“Medical mission trips have always been on my mind. I am so thankful God placed me in a career that I love so much and that I feel fits my personality so well,” she said. “I know that it is no coincidence that I ‘found’ this career. I have always felt that God placed me in EMS, and I wanted to use my skills and knowledge to help give back to him.”

Rutt was in the process of applying for an Indonesian mission trip when the Haitian quake hit. A few weeks later, after a former EMS volunteer with connections to the Haiti Family Ministries solicited medical and construction volunteers to help in clinics and with rebuilding, she was on board.

“After being picked up at the airport, I was astounded driving back to the

Julie D. Rutt

Julie D. Rutt treats a baby at a Haitian orphanage.

“you may never know how much ... you touched someone.”
compound I would be calling ‘home’ for the next week,” she said. “Some destroyed houses were cleaned up; others looked like they hadn’t been touched. There were fields full of tents. There were shelters made of sheets and tarps in the medians of very busy streets.”

Working in a clinic and helping at a nearby emergency room, Rutt’s week was a litany of scabies, ringworm, vomiting, diarrhea, fever, dizziness, infection, communication challenges, anxiety … and the end-of-the-day realization that all had done their best.

“While their poverty and health care is hard to imagine, I do appreciate their laid-back way of life,” she said. “We operated by ‘Haitian time.’ They say ‘3;’ you’re lucky if they come by 3:30. No one is constantly looking at their watch, rushing from place to place. Kids do not have their entire days planned for them with music, language, sports and chess lessons. I did have Internet access at the hospital, but chose not to do anything other than send my family and a few friends one ‘I am still alive’ e-mail.”

In addition to her unique experiences, Rutt brought back a heightened appreciation of home life that she’ll not soon forget.

“Next time my car gets a flat tire, I ‘do not have anything to eat’ in my fridge or my heating oil is too expensive, I need to take some time to be thankful that I even experience those ‘woes,’” she said. “My house is not lying in a pile; I have my family, a job and the means to support myself. We are so blessed in this country.”

Shortly after returning, Rutt learned she was accepted for the trip to Indonesia, traveling with a small group of volunteers to provide medical care to two villages.

Her mission assignments reflect the requisite “adapt and overcome” skills of the EMS professional, she said, offering a challenging array of circumstances for which there is no cookie-cutter response.

“There are some things that no degree of formal education can prepare you for, but I do feel that Penn College gave me a strong, grounded education in paramedicine,” she said. “While environments change, as well as the conditions of working and even the availability of equipment, I have been provided a strong knowledge and skill set that hopefully allow me to adjust and adapt without too much problem into whatever situation I find myself.”

She, too, is quick to advocate public service – whether for personal gratification, “just because you can” or for deeper purposes.

“Allow yourself to go out of your comfort zone,” she said she would tell students. “These trips were a stretch for me. Each had uncomfortable or downright scary events in them. No one likes sitting in a hurricane shelter with no electricity and sewage backing up into the facilities as the storm pounds on the building outside.

“But don’t let that put you off. Your skills and willingness to provide them in whatever way necessary is an amazing opportunity. You may never know how much your service is appreciated or how much you touched someone by being available.”
Four Generations of Fun

Family is Heart of Knoebel’s Work

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

Brian Knoebel has learned a lot from his father.

Talk to him about the family business, and you’ll hear loads of his father’s quotes, complete with gruff-voiced impersonations of the Marine Corps veteran. But, while presented with humor, they are taken to heart, words of wisdom that help to demonstrate Brian’s drive to continue the progress begun by his great-grandfather Henry Knoebel at the turn of the 19th century when he decided to help – and make a little profit from – the weekend picnickers who visited the swimming hole on his farm. For a quarter, Henry stabled and fed their horses.

Next, Henry’s wife, Hattie, heard the sounds of nailing coming from Henry’s barn. Naturally, she called out to ask what in the world he was doing. When he told her he was building picnic tables and benches, she warned, “If you do that, we’ll never get out of here.”

“And here we are,” Brian said.

In 1924, Henry made the difficult decision to give up his best potato field to build the Crystal Pool at what is now Knoebels Amusement Resort, fed by the same two streams whose intersection made “Old Hen’s Swimming Hole.” In 1926, he added a carousel and snacks. The park has not stopped growing since, with even more crowds getting to know Knoebels when the park added The Phoenix – a wooden coaster that it rescued from demolition from a park in Texas – in 1985.

“My dad often says that there is an old saying: ‘The first generation starts the business, the second generation makes it better, then the third generation ruins it.’ He swore that that was not going to happen during his watch,” Brian said of his father, Richard “Dick” Knoebel. “I can’t top that saying, but am determined that it won’t happen during the fourth generation’s watch.”

Brian is one of five members of the fourth generation. Three are involved with the family business. He received an associate degree in food and hospitality management from Pennsylvania College of Technology in 1993 and is a “fireman” of sorts at the park that is run by his father and his uncle Ron “Buddy” Knoebel, who are its co-managers.

That is, Brian reports wherever he is needed most, be it helping with ticket sales, catering or maintenance.

He’s been working across the park since he was a tot.

“Of course I don’t remember it, but I’m told my first job was separating the different-color tickets after closing so it would be easier for the staff to count them and figure out how much money the business brought in that day. I’m guessing that was about 1976,” said Brian, who turns 38 in May.

He grew up watching Knoebels Grove grow into Knoebels Amusement Resort, playing kickball in the middle of the park and playing hide-and-seek in the Haunted Mansion.

“Over the years, I always found myself doing something different each season,” Brian said. “Whether it was operating a ride, working in the games department, mowing grass, parking cars, picking paper, or working in various levels of food preparation, I always tried to learn as much about the business as I could.”

In his senior year of high school, he sat down with his parents and decided he would like to attend Penn College for food and hospitality management.
After graduation, he worked in both the catering and maintenance departments at Knoebels.

“As the years passed by, I felt I was more needed in our maintenance department, so I began to focus more on that end of the corporation,” he said. “That’s not to say I don’t use my degree. Every day, I have some interaction with our food management department. I am very proud of the degree I have and use the teachings almost daily.”

It gives him particular pride that for each year since 1999, Knoebels has won the Golden Ticket Award for the world’s best amusement park food. That’s due in part to details like funnel cakes made from homemade batter, while many other parks have opted to buy frozen cakes, and central Pennsylvania specialties like the chicken and waffles served in The Alamo restaurant.

In similar fashion, while many amusement parks send their roller coasters’ trains and other rides to the manufacturer for winter maintenance, Knoebels chooses to perform the work in-house.

“This way we can thoroughly inspect every weld, every bearing, every square inch, and study the wear and tear that is caused by usage,” Brian explained. “It is very rewarding when other amusement parks call us to ask questions pertaining to ride maintenance. … It proves we follow a very strict and detailed safety program.”

During the summer, more than 30 daily inspectors report to their respective ride first thing in the morning, seven days a week. As Brian introduces one of those inspectors, Dennis Paczkowski, who is one of three daily inspectors for The Twister, a Knoebels-original wooden roller coaster, Brian explains his responsibility.

“He takes care of every nail, every bolt,” he said. “He walks hundreds of miles every summer (on the coaster).”

Brian said most people have no idea the work it takes to maintain a roller coaster.

“The coasters are like a living, breathing animal, and we need to take care of them,” he said.

After the summer rush, the park becomes somewhat like a construction site, when employees like Paczkowski may spend their time building a new ride, putting a new roof on one of the park’s buildings, or fixing potholes.

“So many people think we pull the doors down in November and move to Florida for the winter,” Brian said. “Boy, are they wrong. For many of us, the off-season is the busier season. We are fixing broken water lines, upgrading point-of-sales systems, running fiber-optic lines for more computers, maintaining rides, renovating food stands, roofing, painting, advertising, booking group sales events, working on next year’s calendar, the list goes on and on.”

The park keeps a staff of between 130 and 140 during the winter, including sign painters, carpenters and more who are behind the scenes of Knoebels’ success.

“There are no 40-hour weeks here,” Brian said. “The dedication of our staff is second to none. They are what keeps Knoebels running. Everyone we hire seems to be self-motivated and eager to help us grow.”

Along with the park, Brian’s responsibilities have evolved, and with it his understanding of the park’s purpose.

“It’s easy to say the best part of my job is seeing the smiles on the guests’ faces; the awe of the children ... as they see a roller coaster for the first time or catch the brass ring on the Merry-Go-Round, and the joy of the parents and grandparents as they watch their families,” Knoebel said. “It’s easy to get caught up in the business end of
things, so I will grab a paper pick and walk through the park from time to time just to remind myself why we do this."

A few years ago, he thought Knoebels’ priority was the bottom line, whether it was a profitable season, and he proposed to his father that the park’s “Americana” section, which has an early American theme with a display of steam-powered equipment, a blacksmith and a wood carver, would bring a profit if those displays were replaced by rides and games.

Then came more words of wisdom from his father.

“He gave me a job,” Brian said. “He told me, ‘I want you to come to this area and watch the people. Your generation couldn’t care less about steam-powered equipment; I realize that, but my age group remembers working with this. Every day when I got home from school, I had to help my father run the saw mill before I did homework. … I want you to see the grandpas putting their arms around their grandchildren and explaining how these machines work and how they were part of their everyday life. Then, as time will go by and these children lose their grandfathers, they will stop and remember the discussion they had with their grandpa and the time they spent bonding together at Knoebels. Now, put a price tag on that!’ Wow, what a life lesson. It made me realize that we are a special place.”

Bill Zimmerman, who is one of those who has been working behind the scenes in one of the park’s maintenance shops for 23 years, commends the Knoebel family for keeping the park thriving while so many others that once dotted northeastern Pennsylvania have closed.

“He (Brian) has his hands full,” Zimmerman said. “Believe you me, he has his hands full. … His father has created a monster of a park.”

“He’s a good man Friday,” Richard Knoebel said, referring to him as “my right hand boy.” “He has ambitions of retiring me,” he joked.

It means Saturdays off are rare, but Brian keeps it in perspective.

“God has blessed both our business and our family,” Brian said. “Of course there are headaches, of course there are bumps in the road, of course I get called in the middle of the night, but there is nothing I would rather do than get up in the morning and go to work.”

Brian Knoebel, whose great-grandfather started Knoebels Amusement Resort by providing services to the picnickers who visited the swimming hole on his farm, stands in front of The Twister, ranked one of the world’s 50 best wooden roller coasters at No. 32. (Knoebels’ Phoenix is No. 3.)
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Business and Computer Technologies

Gerald D. “Chip” Baumgardner, associate professor of business administration/management, was notified that his paper “Gaining Efficiency by Using Cooperative Learning and Online Education” was one of only 12 chosen for publication from among 200 submitted for the 21st International Conference on College Teaching and Learning. His writing explores the advantages of supplementing classroom lectures with cooperative education – shared learning within a group – and online instruction. Baumgardner also concluded a one-year term as president of the Pennsylvania Economic Association’s executive board.

Aseh K. Das, professor of computer science, and Tracey Amey, librarian for digital initiatives, shared the results of their research in “Context Modeling With Adaptive Intelligence – How Can It Help in Designing Digital Library Architecture?” at the 2010 World Congress in Computer Science, Computer Engineering and Applied Computing. In the paper, the authors discussed creation of online library operations and how they can be made accessible to all types of users. The research, the second phase of which is in development, was performed in collaboration with a team at West Virginia University.

Terry A. Girdon, professor of business administration/management, recently participated in the 2010 Biannual International Conference of the International Assembly for Collegiate Business Education in Zurich, Switzerland. In his role as vice chairman of the IACBE Board of Directors, Girdon gave the welcoming address for the conference, which drew participants from 50 higher-education institutions throughout Europe and Asia.

Health Sciences

Christine M. Kessler, associate professor of physician assistant, presented a poster titled “The Relationship Between Multiple Intelligences and Attitude Toward Independent Learning” at the Physician Assistant Education Association Annual Education Forum in Baltimore. Based on her doctoral research, the poster shared Kessler’s findings that interpersonal intelligence – one of the eight multiple intelligences – was predictive of physician assistant students’ attitudes toward independent learning.

Hospitality

Chef Paul Mach, assistant professor of hospitality management/culinary arts, received the Certified Specialist of Wine credential from the Society of Wine Educators. The Society of Wine Educators validates wine knowledge, tasting acumen and teaching ability within its certifications. The Certified Specialist of Wine designation recognizes a high standard of academic wine knowledge and the mastery of key elements within the world of wine and vine, as determined by a team of wine-industry educators.

Industrial and Engineering Technologies

J.D. Mather, assistant professor of drafting and computer aided design, was presented the Autodesk Manufacturing Community Achievement Award during Autodesk University 2010 in Las Vegas. The award is given annually to recognize individuals for their highly valued contributions to the Autodesk Manufacturing Users Community. Mather has presented or co-presented papers at Autodesk University since 2005 and has contributed articles to AUGIWorld Magazine in addition to presentations at local Autodesk Users Groups meetings and SkillsUSA University. His particular specialties relate to rapid prototyping technologies (additive manufacturing) and virtual “digital prototyping” of products and manufacturing systems. While attending the conference, he was recertified as an Autodesk Inventor 2011 Professional.

Katherine A. Walker, assistant professor of drafting and computer aided design, attained the credential of AutoCAD 2011 Certified Professional. She received the credential while attending Autodesk University 2010 in Las Vegas by passing the AutoCAD 2011 Certified Associate and Professional exams.

Integrated Studies


Joanna K. Pruden, assistant dean of integrated studies-programs, and Ed Owens, assistant dean of integrated studies-liberal arts and sciences, presented “Successful Mentoring Programs for New and Adjunct Faculty Members” during the 36th annual conference for the American Mathematical Association of Two-Year Colleges. The objectives for the session were to provide a rationale for why a mentoring program is essential, provide models and materials that can be implemented to mentor new faculty and adjuncts, and to share the benefits and areas of improvement for the mentoring processes that were implemented as a result of assessment projects.
David S. Richards, associate professor of physics, earned a doctorate in instructional systems from The Pennsylvania State University. His dissertation was titled “A Case Study of Students’ Conceptions on Electromagnetic Induction While Viewing a Series of Videos, Animations, and Interactive Simulations.”

Richard Sahn, instructor of sociology, presented a paper at the annual meeting of the Association for Humanist Sociology, held in Santa Fe, N.M. In his paper, titled “Confessions of a Former Social Welfare Worker,” he asserts, based on the lessons he gathered from his experiences, that there was very little cheating among welfare clients in New York City, and that welfare should be considered a right rather than a privilege because of the economic desperation of so many disenfranchised people in the United States.

Natural Resources Management

Carl J. Bower Jr., instructor of horticulture, was named to the Pennsylvania Landscape & Nursery Association Foundation Board of Trustees. Bower, who also serves on the PLNA Board of Directors, began his three-year trustee term on Jan. 1. The charitable foundation provides resources to encourage research, reward scholarship, and promote the values and benefits of ornamental horticulture.

Children’s Learning Center

Gail B. Landers, group leader, was invited by the president of the National Association for the Education of Young Children to join a delegation of about 50 early childhood educators that flew in October from Washington, D.C., to Johannesburg, South Africa, to interact with early educators in that country. The trip was part of the People to People Citizen Ambassador Program. The group chose a local educational trust, called the Pebbles Project, as its priority cause.

Instructional Technology

James R. Dougherty III, manager, and Tracey Amey, librarian for digital initiatives, offered a how-to primer for “Implementing a Streaming Media Server and Database” at the college during the 2010 Educause Mid-Atlantic Regional Conference in Baltimore. Their presentation focused on developing and integrating the comprehensive streaming-media system that was unveiled at the college during the Spring 2009 semester.

Outreach for K-12

Jeannette F. Carter, director, and Tom Speicher, video production developer (College Information and Community Relations Office), presented “degrees that work: A Free Career Exploration Resource” at the Conference on Integrated Learning: The School to Career Connection. “degrees that work.TV” is a career-exploration documentary television series produced by Penn College in conjunction with WVIA Public Media. Each episode highlights the technologies, educational foundation and opportunities within career clusters. Through its work with the state’s Career Development Leaders Network, Penn College’s Outreach for K-12 Office helped to recruit presenters and plan eight conference sessions at the Integrated Learning Conference.

In Memory

James O. Tule Jr., retired dean for secondary vocational programs, died Jan. 23.

Carol Schwartz, adjunct instructor of art, died Feb. 28.
Debra J. (Beachem) Zimmerman, ’69, accounting, is executive director of Community Action Partnership of Cambria County. She continued her education at University of Pittsburgh, where she received a bachelor’s degree in economics/accounting in 1999. She resides in Stoystown.

Richard Littley, ’80, electrical construction, is an electrical controls supervisor at LegoLand Florida. The park is scheduled to open in Fall 2011. Littley’s responsibilities include supervising technicians in the installation, rehab, and maintenance of park rides and park infrastructure, and maintaining the electrical controls on theme-park rides.

Mike Reuther, ’81, broadcasting, wrote a mystery novel titled “Return to Dead City.” The e-book is published by Smashwords. Reuther is a reporter for the Williamsport Sun-Gazette. He earned a bachelor’s degree from Bloomsburg University and a master’s degree from The Pennsylvania State University. He resides in Clinton Township.

Carolyn K. (Pyle) Dreese, ’84, computer operations, is an administrative assistant for Central Susquehanna Opportunities Inc., a nonprofit organization in Selinsgrove. She resides in Freeburg.

Troy G. Kreider, ’85, carpentry and building construction technology, is a project manager for Wagman Construction in York. He resides in Millersville.

Scott Dutchess, ’88, forest technology, is a wastewater treatment plant operator and heavy equipment operator for the U.S. Forest Service. He resides in Russell.

Chad E. Herrold, ’91, graphic communication, resides in Selinsgrove and is pastor at St. Paul’s United Church of Christ.

Joseph Swantek, ’92, engineering drafting technology, is the drafting program director at Berks Technical Institute, where he is responsible for curriculum development, program administration and resolving student issues. He resides in Shenandoah.

Michael E. Anthony, ’94, engineering drafting technology, received a bachelor’s degree in management from Macon State College in 2007. He resides in Gray, Ga.

Andrew Reichenbach, ’95, architectural technology, is a computer-aided facilities management data specialist for Kaley Consulting Inc. He provides facilities management for a large government agency in Rockville, Md.

Betsy Derrick, ’97, office information systems, is a receptionist for Van Campen Motors in Williamsport.

Scott J. Coon, ’00, graphic design, is an art director for Cabela’s at the company headquarters in Nebraska. “It’s been a dream job from the first day,” said Coon, a hunting and outdoors enthusiast.

Danique M. (Maurer) Martin, ’00, graphic design, is brand manager for American Water in Voorhees, N.J. She is responsible for managing the governance of American Water’s new brand identity, policy and standards and manages an array of marketing/customer communications projects. She was recommended for and successfully completed the American Association of Advertising Agencies’ Institute of Advanced Advertising Studies in 2005.

Michael R. Stambaugh, ’00, construction management, is a project engineer for Alexander Building Construction Co. in Harrisburg. He is a Leadership in Energy and Environmental Design Accredited Professional and resides in Enola.

Jeffrey A. Federowicz, ’02, mass communications, is a journalist for numerous newspapers and magazines, including US Airways Magazine. He recently received a first place Keystone Press Award in the business category, in addition to a first place MidAtlantic Community Papers Association Editorial Award. Federowicz divides his time between Williamsport and Las Vegas.

Timothy Dietz, ’03, plastics and polymer technology, resides in Hanover and is a sales engineer for Say Plastics Inc. in McSherrystown.

Nicole Reichard, ’03, business administration: management concentration, is pursuing a master’s degree in integrated homeland security management from Towson University.

Becky Clawson, ’04, biology, received a bachelor’s degree in communications, with emphasis in mass media and the recording industry, from Temple University in 2007. She is a program assistant for new student programs at Berklee College of Music.

Shawn M. Major, ’04, computer information technology: internetworking application development, is a senior software engineer for Lockheed Martin in Goodyear, Ariz., where he resides. Major received a master’s degree in software engineering from DePaul University in 2008.

Brian A. Dixon, ’05, culinary arts technology, is a special functions coordinator for Geisinger Health System. He resides in Bloomsburg and is pursuing a Master of Business Administration at Bloomsburg University.

Jason D. Praster, ’05, welding and fabrication engineering technologies, ’03, welding technology: is a field welding engineer for Bechtel Construction Operations Inc. He resides in Homestead, Fla.

Michael Good, ’06, information technology: data communication and networking concentration, is a network operations engineer for Akamai Technologies in Reston, Va. He resides in Frederick, Md.

Bo Hornberger, ’06, accounting, is an accountant for Klein & Rizzo Inc. Certified Public Accountants in Williamsport.
Steven J. Reed Jr., ’07, computer aided product design, ’05, computer aided drafting; is a mechanical designer for The Hilliard Corp. in Elmira, N.Y., where he resides.

Jill Buzzard, ’08, advertising art, is a graphic designer for GK Elite Sportswear, L.P., in Reading, where she designs catalogs, ads, posters, broadcast e-mails, Web banners, etc. She resides in Columbia.

Chris Lamberti, ’08, business administration: management concentration, ’06, business management; is a Cisco Business Development Specialist for D&H Distributing Co. in Harrisburg. He resides in South Plainfield, N.J.

Joseph J. Wysock III, ’08, residential construction technology and management, who resides in Landisville, is a project manager for Benchmark Construction Co. in Brownstown.

Susan A. Leininger, ’09, health arts: practical nursing emphasis, is a licensed practical nurse at White Deer Run, a drug and alcohol addiction treatment center in Allenwood. She is pursuing a bachelor’s degree in nursing from Excelsior College and resides in Mifflinburg.

Courtney Porowski, ’09, early childhood education, is an assistant teacher at Gettysburg’s Growing Place.

Brandon Sluga, ’09, manufacturing engineering technology, is a numerical-control programmer for GE Aviation.

Taylor N. (Follmer) Walter, ’09, business administration: management concentration, is an administrative secretary for Mifflinburg Area School District. She resides in Middleburg.

Jennifer R. (Levengood) Hughes, ’10, accounting, resides in Muncy and is a wireless rep for Wireless Express.

David L. Kline, ’10, building automation technology, is a field engineer for Automated Logic Pittsburgh.

Heather M. Pichler, ’10, health information technology, is a health information and credentialing technician for Select Specialty Hospital.

Teresa [Schon] Ross, ’10, applied human services, is employed as a houseparent II by the Lycoming-Clinton Joinder Board. She resides in Williamsport.

Michael R. Sweeney, ’10, automation technology, is a field engineer for Automated Logic Pittsburgh.


Samantha A. (Kelly) Mendez, ’01, early childhood education, and her husband, Andy, welcomed daughters Eliana and Daniela on Jan. 4, 2010. She resides in Yardley.

Michael Good, ’06, information technology: data communications and networking concentration, married Bethany Francis on Sept. 5, 2010.

Sara E. Jinar, ’06, physical fitness specialist, married Jason D. Praster, ’05, welding and fabrication engineering technology, on Oct. 11, 2008.

Steven J. Reed Jr., ’07, computer aided product design, married Kristy Urban on July 10, 2010.


Samantha M. Foote on Jan. 1.

Save the Date
Alumni are invited to join Alumni Relations and Penn College in the following upcoming activities:

Homecoming – Oct. 7-9
Career Fair – Oct. 18
Open House – Oct. 23
The mold for the first squeezable honey bottle was developed in 1957 by Dutch Gold Honey of Lancaster. Bill Gamber, ’59, who co-owns the company, has held many roles in the family business’ 65-year growth.

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