Penn College Benefiting THON, the local arm of the largest student-run philanthropy in the world, raised more than $200 through a Sky Lantern Release. Other fundraisers by the group included a 5K, penny war and bake sales, culminating in THON Weekend (Feb. 19-21), a 46-hour dance marathon in Penn State’s Bryce Jordan Center. Since 1977, THON has raised more than $127 million for the Four Diamonds Fund at Penn State Hershey Children’s Hospital.
Auto-Biography
When an automotive restoration technology student returns to his hometown after graduation, his trek will take him halfway across the world, to his family’s rental car empire and automobile collection in India.

25th Anniversary: We’ve Got It Covered
Celebrating the 25th anniversary of One College Avenue, we catch up with some of our earliest covers, and where those “cover models” are now.

News, Then and Now
A look at how the news in One College Avenue’s premiere issue, which was printed in 1991, compares with the Penn College campus of 2016.

Unexpected Reunion
A student-athlete from Trinidad attends his first Wildcat men’s soccer team meeting to find a familiar face on the team.

Cooking Low and Slow in Billtown
A calm demeanor and appreciation for life are part of the recipe at a culinary arts alumnus’s popular restaurant in downtown Williamsport.

Help Coming Through the First Years
Penn College’s efforts to help students identify their needs – then meet them – pays off in fewer dropout rates overall and a unique reward for one.
Fall Career Fair Attracts Highest Student Attendance Ever

Almost 1,500 students and eight alumni – the highest student attendance on record – stopped by one of Oct. 20’s two Career Fair locations, the Field House and Bardo Gymnasium. More than 2,400 full- and part-time positions, internships, and international, summer or other seasonal jobs were offered to fairgoers by the 191 employers who attended.

Faculty Member Honors Students’ Resolve

Impressed by their perseverance under difficult circumstances, Calvetta A. Walker (center), assistant professor of reading, chose students Chanelle Johnson (left) and Heidi M. Elliott to receive $250 scholarships from the Pennsylvania Association of Developmental Educators.

While attending PADE’s annual conference, Walker was one of four educators randomly selected to receive a $500 scholarship to give to a student or students of her choice.

“Chanelle and Heidi came to mind immediately when I won,” Walker said. “I saw each of them persevere through difficult personal circumstances when I had them in class. They were each back in class within the same week that these immense challenges took place and never missed an assignment. I admire both of them for their strength, courage and determination.”

Student Helps to Optimize Little League Website

Tammy R. Smith, a junior in Web and interactive media and a part-time employee at Little League International headquarters in South Williamsport, worked with Mike Weslosky, Little League’s Web development manager, to optimize the organization’s website to work on all screen sizes, including smartphones and tablets.

“It’s exciting to be part of an event as large as the Little League Baseball World Series. Not only is it a national event, but an international sporting event that brings the world together,” said Smith, of South Williamsport. “It was great to be able to have the opportunity to play a role in developing a responsive website that enhances the end user’s experience with the organization.”

In addition to pursuing a bachelor’s degree in Web and interactive media, Smith is dual-majoring in advertising art. In 2002, she earned an associate degree in mass communications from the college.

Social Media Roundup

May be travelling for a wedding, but gotta rep the @PennCollege colors at a national landmark! #HooverDam @EvanSmithPA

@penncollege #penncollege
Penn College Adds Coursework in Innovation Leadership

Penn College recently launched a program in innovation leadership that teaches students how to create, communicate and commercialize meaningfully unique ideas, enabling graduates to lead change within their industries, careers, communities and personal lives.

Innovation leadership is offered as an 18-credit minor to those seeking any Penn College bachelor’s degree and as a 12-credit professional certificate to associate-degree students and the public at large.

Innovation leadership students have access to patent-research and sales-forecasting tools and learn to write provisional patents.

Appropriate to any field, the concepts taught in the innovation leadership curriculum are based on the continuous-improvement principles of W. Edwards Deming, who taught that in order for companies to remain competitive, they must practice never-ending innovation. The concepts were refined into a system for businesses and then an academic curriculum (with partner University of Maine) by corporate innovator Doug Hall, founder and CEO of the Eureka! Ranch.

Penn College is the first college in Pennsylvania – and one of just a few across the nation – to offer the curriculum.

To learn more, Call 570-327-4520 or visit www.pct.edu/ICET.

Paralegal Student Lends Expertise to Task Forces

Stormie B. Mauck has yet to earn her bachelor’s degree in legal assistant/paralegal studies, but she already has a full-time job at a Williamsport law firm and is lending her expertise to two Lycoming County task forces.

Mauck is helping to develop the county’s Elder Law Task Force. The group is devoted to ensuring that the rights of elderly and incapacitated populations are recognized and upheld.

Her work with Project Bald Eagle includes writing press releases and assisting with social media sites as part of that task force’s attempt to educate the public about resources available for individuals and families affected by heroin and prescription drug abuse.

The single parent of a 5-year-old daughter, Mauck earned an associate degree in legal assistant/paralegal in 2014 and plans to attain her bachelor’s degree in May. She was named to Lambda Epsilon Chi national honor society, is a legal and writing tutor, and was hired as a full-time paralegal at Lepley, Engleman & Yaw following an internship there in 2014. Next, she is applying to law school.

Early Educators Make Impact

At Geisinger Health System’s Janet Weis Children’s Hospital, Jodi L. Binkley (far left), Early Educators adviser, joins club members and early childhood education students Megan E. McCaslin and Khloe E. Musser in a delivery of 72 “Jared Boxes” to hospital volunteer Bob Thomas. The club collected children’s items throughout campus for the Jared Box Project. The goal is to lift the spirits of children in hospitals by giving them a small plastic box filled with games and activities. The students also delivered children’s items to Evangelical Community Hospital for use in its emergency room.

Surgical Technology Program Receives Merit Award

Penn College’s surgical technology program received the annual merit award from the National Board of Surgical Technology and Surgical Assisting for achieving at least a 90-percent pass rate on the Certified Surgical Technologist examination between Aug. 1, 2014, and July 31, 2015.

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 website, at oca.pct.edu/pctoday.
Women’s Soccer

The Wildcats finished 8-9-3 overall, 7-3-2 in the North Eastern Athletic Conference, and five of their wins were shutout victories. Penn College reached the NEAC playoffs for the first time in program history before falling, 1-0, in the first round.

Robyn Beddow, ’16, who became the all-time leading scorer in program history, was named to the All-NEAC Second Team, United States Collegiate Athletic Association All-America Honorable Mention and USCAA All-Academic Team. Beddow finished the season with nine goals and five assists and ended her career as the all-time leader in points (76) and goals (32).

Jordan Courter, ’17, and Hailee Hartman, ’18, earned All-NEAC Third Team honors.

Beddow; Courter; Hanna Williams, ’18; Breanna Cline, ’18; and Kyra Shea, ’18, all earned USCAA All-Academic honors.
Women’s Volleyball
The Wildcats finished 1-25 overall, 0-11 in the NEAC. Penn College picked up its lone win, 3-1, against Summit University.

Men’s and Women’s Tennis
The men’s team finished 1-4 in its fall season, with its win coming against Lebanon Valley College. The win was the first for the Wildcats against any Middle Atlantic Conference team in program history. The women finished 0-4 in the fall.
Both the men and women begin their spring season in March.

Men’s and Women’s Cross-Country
The men competed in seven events in 2015 and finished the season with a 10th-place finish at the North Eastern Athletic Conference championship. Chris Traugher, ’18, finished 35th in the conference championship to pace the Wildcats.
The women competed in five events and finished 12th at the NEAC championship. Erin Sullivan, ’16, was 57th at the NEAC championship to lead the women.

Men’s Soccer
Penn College went 6-12-1 overall, 4-7-1 in the NEAC in 2015. The rebuilding year for the Wildcats featured consecutive wins to start the season, and they ended the year with a win and a tie.
John Murray, ’17, and Daniel Hibbs, ’18, were named to the USCAA All-Academic team.

Golf
The Wildcats competed in seven events in their fall season and concluded with a 10th-place finish at the USCAA Championship. Ned Baumbach placed 30th in the championship to lead Penn College.
The Wildcats begin their spring season in March.
One College Avenue turns 25

NEWS

THEN AND NOW

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

IN THIS ISSUE – VOL. 25, NO. 1 – we celebrate the 25th anniversary of One College Avenue magazine. When it was launched in 1991, the magazine took its name from the college’s address: the place to be, then-President Robert Breuder noted on the first issue’s first page.

When the first magazine was printed, the college was in a period of rapid change. Just two years before, it had become a Penn State affiliate and adopted its current name, Pennsylvania College of Technology. Enrollment was swelling, new buildings were rising and advances in information technology were beginning to change the world.

Reading the stories in the first One College Avenue provides perspective on the Penn College campus of 2016.

One College Avenue’s premiere issue featured stories on construction projects just underway or soon-to-be started: The Capitol Theatre on Fourth Street was under renovation to become the Community Arts Center; the Alvin C. Bush Campus Center was soon to be built on what was then the “southeast rim” of campus; and administrators looked forward to the impact of the Kathryn Wentzel Lumley Aviation Center at the Williamsport Regional Airport (then called Williamsport-Lycoming County Airport) that would replace the college’s 50-year-old aviation building. All of the projects were completed in 1993.

Breuder envisioned the Community Arts Center’s future: “As the largest theater complex outside Philadelphia and Pittsburgh, it will draw people from all over the region. ... The theater can bring more people into the downtown, encourage the opening of new businesses and give existing businesses the courage to stay there.”

Since opening in May 1993, the Community Arts Center has hosted 1,37 million patrons for live events and 155,506 for movies, for a total of 1,52 million as of August 2015.

Breuder felt the Bush Campus Center “is probably the building which will most make this institution a college in the present sense of the word.” It was to include food services, a nonalcoholic night club, a fitness center, a bookstore, counseling and advising services, student lounges and a child care facility, as well as instructional areas for fine arts and offices for student organizations.

In 2016, most of those components remain in the Campus Center, which is home to Student Activities, Career Services, Counseling Services, The College Store, Penn’s Inn, CC Commons dining facility, Wildcat Express convenience store, one of two Fitness Center locations, College Health Services, the Multicultural Lounge, and classroom and studio space for graphic design, advertising art and studio arts courses.

Plans for the Lumley Aviation Center included laboratories for avionics, composites, turbine engines, electrical and instrumentation repair, hydraulic testing, reciprocating engine overhaul and sheet-metal fabrication, with a paint booth large enough to accommodate an entire aircraft.

Students in three aviation majors – certificate, associate-degree and bachelor-degree levels – continue to use those laboratories, gaining work with such companies as PMI Global Services, Gulfstream Aerospace, and Johnson & Johnson. The most recent donation to the center’s instructional fleet is a Dassault Falcon 20 passenger jet.

The magazine noted the college would begin offering four-year bachelor’s degrees in Fall 1992, beginning with construction management and dental hygiene.

In Fall 2015, about 51 percent of Penn College students were enrolled in bachelor-degree majors.
Then-professor Veronica M. Muzic authored a two-page feature on the self-study process of accreditation. Muzic later spent several years as the college’s vice president for academic affairs-provost before retiring in 2006. She continues to advise the president in a volunteer capacity and provides her English professor’s eagle eye to each issue of One College Avenue just before it heads to the printer.

The first issue highlighted Tracie (Shaw) Gotshall, a 1991 graduate who had won a spot on the prestigious Northeast U.S. Culinary Olympic Team and was, at the time, training for the 1992 International Culinary Competition in Frankfurt, Germany. In the time since, Gotshall has earned many honors, including the college’s Distinguished Alumni Award, and was executive pastry chef at The Hotel Hershey before taking on her current role teaching baking and pastry arts students at Lancaster County Career and Technology Center.

In 2015, Chef Charles R. Niedermyer, ’00, instructor of baking and pastry arts/culinary arts at the college, was among finalists for a spot on the U.S. team at the 2016 “World Cup of Bread Baking,” Coupe du Monde de la Boulangerie.

Headlines noted that the college had broken the 4,000 plateau for full-time students, with a full-time equivalent of 4,099, a 9.1-percent increase over the prior year’s figure. The college’s “head count,” the total number of full-time and part-time enrollees, tallied 4,741 for Fall 1991.

For Fall 2015, the college’s full-time equivalent was 5,122, and its head count was 5,514.

Professor Daniel J. Doyle – who has also since retired – offered a three-page feature on the integration of technology in instruction. “The instructors are able to expand their vocabularies to include such terms as multimedia, authoring systems, hypertext, interactive media, CD-ROM, laser and optical discs. These new-found words describe some of the components of the computer-driven learning systems which provide students and faculty with a variety of flexible learning solutions."

Today, students turn in assignments and track their grades online, while faculty are exploring “flipped classrooms,” moving lectures online for students to watch out-of-class and dedicating more class time for collaborative, hands-on projects.

Regis C. Kohler, associate professor of radiography, works on an interactive video project – an “electronic cadaver” to teach the 206 bones in the body.
In 25 years, One College Avenue magazine – and its production – have evolved, from hand-drawn mockups and black-and-white photos, to a graphics-rich publication with an accompanying website that helps the story of Penn College travel ’round the world. This feature was designed by Deborah K. Peters, ’97, graphic designer in the college’s Public Relations & Marketing Office.

The first magazine announced the return of athletics to the college for the first time since the 1984-85 academic year. In the 1991-92 school year, the college fielded cross-country, golf and tennis teams in the Eastern Pennsylvania Collegiate Conference, which included Penn State commonwealth campuses and community colleges.

In September 2015, Penn College began its second year of provisional membership in NCAA Division III. It is home to 14 intercollegiate sports.
Winter 1991-92:

The three students on the first One College Avenue cover were randomly selected from those studying in the library (when the library was in the Lifelong Education Center). With a college jacket (at right) borrowed from The College Store (then called the Bookstore) and a snow-covered tree at the entrance of the LEC, the scene for the first One College Avenue cover was set!

Amy (Rankinen) Bischof, ’92, architectural technology (left)

“The education I received at Penn College was outstanding. I loved the hands-on learning and was able to take those skills into different aspects of my life. It prepared me to move forward with confidence in my other career pursuits!”

Bischof went on to attain a bachelor’s degree in biology from Penn State and has enjoyed a career in the medical sales industry in Oregon and Ohio. Now residing in Cleveland, she’s devoting most of her time to raising her two sons.

Dayne “Andy” Lash, ’92, business management

“Penn College got me started on a long journey that hasn’t ended.”

Lash went on to earn a bachelor’s degree in business and finance from Susquehanna University and worked in accounting and finance, traveling to the Virgin Islands and Japan as well as numerous U.S. states. Lash returned to Penn College for its Fall 2014 Open House to explore more of his academic options, but for now, he is focusing his energies on his 6-year-old son and his ailing father, who lives with his family in Selinsgrove.

Megan (Miller) Brightbill, ’93, dental hygiene, and ’01, dental hygiene: health policy & administration concentration (right)

“My dental hygiene education from Penn College prepared me well for all of the positions I have held in the field. … I still rely on my colleagues at Penn College and occasionally get to interact with some of my previous professors. At Penn College, I didn’t just learn how to be a dental hygienist. I learned what it means to be a hard worker, an empathetic listener and a client advocate. I may not have always appreciated it then, but I can definitely say I am grateful to all of the people I interacted with while I was in school, and the career path my education has led me along has been very rewarding.”

Brightbill earned her Master of Education in health education from Penn State and is the dental hygiene program director and an assistant professor at HACC, Central Pennsylvania’s Community College. She has been married for 21 years to a fellow Penn College grad – Robert A. Brightbill, ’92, building construction technology, who teaches building construction technology at Dauphin County Technical School in Harrisburg.
Fall 1993:
The Fall 1993 cover celebrated the opening of the Alvin C. Bush Campus Center, a hub for student life as the college continued to evolve from a commuter campus to a residential college campus. Our cover model stood in an open lawn that would later see the construction of the Victorian House.

Nina (Harrell) Jett, '92, human services
"I've been at Milton Hershey School for 19 years as a behavioral support specialist. I'm living my dream job here at MHS. I get to be a part of developing and encouraging our future leaders, teachers, parents, presidents, business owners, etc., on a daily basis. I love working with students from all walks of life.

"I am over-the-top grateful for my time at Penn College. It was my foundation for building a better life for my daughter and I, and generations to come. While at Penn College, I learned to ask for help and to accept help when needed, which continued to aid me as I pursued a Bachelor of Science from Penn State in applied behavioral science (1997), and a master's degree from Shippensburg in secondary education counseling (2010)."

Jett is seen here with her daughter Yazmin E. Strauss, '09, mass media communication, who studied in the business administration: marketing concentration at Penn College through 2014. Yazmin works at Baylor University in Waco, Texas.

Winter 1994-95:
The Winter 1994-95 cover story focused on an inventory of 110 miles of Williamsport's city streets, a project that gave Penn College students hands-on exposure in managing urban forests. The cover photo was taken in Brandon Park.

Maureen A. Beckert, '94, landscape/nursery technology
"I remember that day of the picture vividly! ... I have wonderful memories of my Penn College days and am still great friends with many people I met there. My years there were one of the happiest times of my life; I enjoyed my classes, meeting new people and being in the surrounding countryside. Williamsport is the area I continue to go to when I want to relax and gather my fragments, so to speak. I was just on campus this summer and was happily surprised at all the beautiful changes to campus. Lots has changed since my graduation!"

Beckert continues to work in the horticulture field, with job roles including estate gardener, crew leader and on-site supervisor. She resides with her family in Mechanicsburg.

Spring 2016
11
Fall 1997:
The Fall 1997 issue took a look at the year-old student ambassador program, profiling two members and featuring quotes from their leader, the late Chester “Chet” D. Schuman, then director of admissions.

Thomas M. Van Horn, ’97, electronics technology: engineering technology emphasis, and ’00, graphic design
“The years I spent as a student, as an RA, and as one of Chet’s student ambassadors helped create a foundation on which I could build a great career, and I will always be thankful for the education I received at Penn College.”

Van Horn leads the Creative Innovations Lab for PricewaterhouseCoopers and lives in St. Petersburg, Florida. He began working with the company 13 years ago as a graphic designer.

Gemma (Hostetter) Bruner, ’99, dental hygiene
“I worked as a dental hygienist for eight years after college and spent some time doing preschool programs about proper hygiene. After my third child, I decided to put my career on hold to raise my kids. I keep my license active in case the perfect job would come along, but I’m enjoying being a wife and mother, … coaching for Girls On the Run programs, and teaching interpretive dance along with volunteering at my children’s school. Now that my oldest is in high school, I get to interact with many more kids looking into colleges. And still, all these years later, I find it very easy to point people toward Penn College.”

Bruner lives with her family in Lancaster.

“My years there were one of the happiest times of my life.”
Summer 1998:

The Summer 1998 One College Avenue took readers to Philadelphia, where an information technology alumnus was keeping city government computers and networks “wired for information.”

Timothy L. Young, '92, computer information systems, and '95, computer information technology: data communications/networking

“I was very lucky to be with Penn College during 1991-1995; those years were a pivotal turning point for all technology, with the new emphasis on computer networking and personal computers. And I’m grateful that Penn College computer science staff had the foresight to provide those cutting-edge skills, offered as a brand-new baccalaureate degree at that time. I still think of you all as family, having had so many wonderful times with the great people that I went through courses with and the extracurricular clubs to participate in. Penn College was a turning point of my life!”

Still working for the City of Philadelphia, Young is a LAN administrator responsible for a network serving four city departments.

“I had no idea that I’d stick with the city this long, but the discipline and aptitude I was brought up on with Penn College has, thankfully, kept me gainfully employed and respected within the city community!”

Summer 1999:

The Summer 1999 issue traveled to Honduras with a “missionary kid” who had lived there for eight years during his youth and decided to return to lend his construction skills following the devastation of Hurricane Mitch.

Kevin Lefever, '96, building construction technology, and '98, construction management

“Giving back is a strong family value. Helping out in Honduras after Hurricane Mitch was a natural extension of that value. Now, through my work as a builder, I get to give back on a daily basis by improving our communities through the construction of homes, hospitals and much more. Penn College helped prepare me for this role I enjoy so much.”

A construction manager with Turner Construction Co., Lefever recently wrapped up work on a high-rise health care project on the Upper East Side of Manhattan and is continuing work on several other projects in the New York City area. He lives with his family in Brooklyn.
WHEN KRISHNA MOHAN YADAV WANTED TO ACQUIRE THE APITUDE desired of the artisans who work in the automotive restoration shop he owns with his brother, he did what any self-respecting perfectionist would do: enroll at an institution that places the same value on meticulously teaching those skills.

You can’t put a price on true aspiration … nor, apparently, geographical limitation.

So Yadav traveled to Pennsylvania College of Technology – his first international trip, roughly 7,900 miles from his home in Gurgaon, Haryana, India – to work toward an associate degree in automotive restoration technology. In a few short years, the college’s major has meteorically grown from a single elective course into one of the country’s few degree programs focused on the exacting art of refurbishment.

“It is a dream that I’m following a technical course,” said the 45-year-old student, who already holds a master’s degree in social work and was employed in human resources when a new career beckoned. “In my country, if you’re poor at physics, at chemistry, at math … you can’t go into a technical field. You have to choose other options.”

Helping him to make that choice was a chance 2014 meeting between his brother, Madan (acknowledged as the true frequent flier of the family), and Eric D. Pruden, a Penn College automotive instructor, at the Antique Automobile Club of America’s Fall Meet in Hershey.

“He brought back all the literature,” Yadav said. “I had no knowledge, but wanted to get it. I saw the brochure on the table and knew this was a great opportunity – and at one of the best facilities – to learn all the things I would need to know.”

Turning from a two-decade profession to embark on a new life so far from home is difficult, but he has immersed himself in cross-cultural (and cross-generational) exploration with the ease and good humor that he seemingly brings to any situation.

While Yadav’s desire to learn restoration is fairly new, he has long been drawn to and surrounded by automobiles. He and his brother own a car-rental business, a large-scale enterprise that regularly meets the transport needs of such global heavyweights as American Express, Bank of America, Fidelity Investments and the Royal Bank of Scotland.

When clients would ask about fine-dining options in that Indian neighborhood, options that were so limited that a recommendation was difficult, the brothers’ entrepreneurial eye turned to the restaurant business. They opened 21-Gun Salute, with an opulent palace theme and a royal menu to match, and imbued the space with historical photographs and antique vehicles.

Yadav’s brother, who owns more than 280 vintage cars and 100
motorcycles and scooters, sponsors an International Vintage Car Rally and Concours Show that attracts classic-car enthusiasts and collectors. Its sixth annual version in February included a Formula 1 track.

The Fall 2015 semester saw Yadav extending his knowledge of pinstriping and powertrain theory; a full spring schedule includes metallurgy, electrical and HVAC systems, and estimating. After he graduates in May, he plans to stay stateside for another year, polishing his metal-shaping skills and looking for an apprenticeship.

This father of a teenage son, who smiles when talking about learning alongside 20-year-olds in College Avenue Labs, has embraced America’s longstanding love affair with cars. Every available weekend, every break in the student schedule, finds him taking advantage of ready access to related points of interest.

All of which feeds his passion, his reverence for technique, his do-it-yourself desire to take care of the family’s ever-growing fleet of vehicles back home.

“Whenever I get a chance to visit a car show or a museum, I must go,” he said, recounting day trips to Carlisle, Canada, Butler and the America on Wheels showcase in Allentown. “I like the prewar cars. No one was aware of what kind of car they had to build, so, year by year by year, they refined the product.”

Just as he continues to reinvent himself, the white-collar executive rolling up his sleeves to make something old into something new again.

“I knew THIS WAS A GREAT OPPORTUNITY – and at one of the best facilities – TO LEARN all the things I would need to know.”

Roy H. Klinger, instructor of collision repair, demonstrates the specialized welding process to students in the Restoration Laboratory II course.
They had last met as boys on a soccer field in their native Trinidad. Now, as young men, they’re teammates again – on the Athletic Field at Penn College.

Tarik Laroche and John Michael Sabga didn’t know the other was enrolled at Penn College until they saw each other at a men’s soccer meeting at the start of the Fall 2013 semester. Laroche had already been on the team for a year; Sabga had just started his freshman year and was joining the team.

“I saw him and thought he looked familiar,” Sabga said. “After the meeting, we went out to eat, and I went up to him and said, ‘Let me ask you a question.’”

“Don’t bother. I already know what you’re going to ask,” Laroche told him. “The answer is yes!”

At the meeting, when Sabga had stood to speak, Laroche says he “heard his accent and remembered who he was.”

“I was very surprised to see him after all these years,” Sabga said.

The two had last seen each other when they were preteens taking lessons at their country’s renowned La Foucade Soccer Clinic.

“It was a soccer clinic that we went to every Saturday and Sunday,” Sabga explained. “Hundreds and hundreds of kids learned soccer at La Foucade. It was one of the best soccer clinics back home.”

Both men grew up in the northern part of Trinidad, the largest island in the Republic of Trinidad and Tobago. Situated just 6 miles off the coast of Venezuela, it is part of the South American continent, but often viewed as the southernmost Caribbean island.

Laroche moved to the U.S. with his sister in 2008 and settled in Milton. He graduated from Meadowbrook Christian School in 2012 and began studies at Penn College later that year. He’s enrolled in business administration: management concentration.

Sabga found Penn College during an Internet search for colleges offering heating, ventilation and air conditioning technology programs. His father had encouraged him to pursue the major, and they narrowed the field to Penn College and Ferris State University in Michigan.

“I liked Penn College’s four-year bachelor-degree program because it was
more in-depth. Plus, I thought the area was nicer,” Sabga explained.

Finding a fellow “Trini” upon arrival was a bonus, he adds.

“I could relate to stuff with him. I wouldn’t have made friends as quickly as I did because I became friends with his soccer friends. I got into the group easier,” Sabga said.

The two are deeply bonded with their teammates.

“Without soccer, the whole college experience would be different,” Laroche said. “We’re like a big family. Even the guys who’ve graduated still come back and hang out.”

The players, both midfielders with the Wildcats, see definite cultural differences in the sport (and note that the game is called “football” in Trinidad).

“Playing soccer here is a lot more physical than back home,” Laroche explained. “There’s a lot more running here, so it’s more physically demanding. In Trinidad, it’s more technical. People enjoy little tricks.”

Sabga said, “Here, it’s more about the finished product. And they call more things (fouls) here. Soccer back home allows more.”

Laroche added, “It’s more ‘let it be.’”

With graduations on the horizon, the soccer players were asked to imagine their life goals.

Sabga sees an immediate return to Trinidad after receiving his degree.

“Not many people back home have a bachelor’s degree in what I will have,” said the HVAC student, “so there will be a lot of opportunity for me.”

Sabga envisions opening his own business, but his family’s businesses may also keep him quite busy. His family owns a Save-A-Lot franchise, operating two stores with a third opening soon.

“We’re hoping to eventually have 15 stores throughout the Caribbean,” he said.

Laroche’s plans are more uncertain and flexible.

“I want to travel and work in Europe somewhere – wherever the wind takes me!” he said. “I really want to work in the head office of some sports team.

“I will eventually go back home when the time is right. For now, I want to experience everything I can experience.”

Long before becoming teammates on the Wildcats soccer team, John Michael Sabga, left, and Tarik Laroche attended “football” clinics together in Trinidad, where they grew up.
Cooking low & slow in Billtown

Alumnus brings Southern-style barbecue to Williamsport’s downtown

by Tom Speicher, writer/video editor
The door to a large, stainless-steel smoker opens to reveal 1,000 pounds of meat.

Twelve slowly rotating racks take turns reaching eye level. The brisket has cooked for 14 hours, the chicken halves for half that amount of time. The ribs went in five hours ago, and the chicken wings have joined them for 180 minutes.

The chef closely inspects the smoker’s delectable contents. He admires the charred appearance and savors the sweet aroma, enhanced by the cherry and apple wood logs placed in the smoker hours ago. A slight smile crosses his face. Like the steamy meats, he has come full circle.

George E. Logue III first barbecued with his father while growing up in Trout Run.

“It was sit around and wait because it took so long,” laughs the 2010 Pennsylvania College of Technology graduate. “It was a great feeling after waiting so long to have a good piece of food. I always wanted to open the grill and was told not to.”

Today at Acme Barbecue & Catering Co. in Williamsport, Logue can open the grill whenever he wants. He’s the owner/chef of the restaurant that has become a downtown culinary staple.

Hundreds of hungry patrons squeeze into Acme’s 1,200 square feet of space five days a week. Whether ordering takeout, tackling a stuffed sandwich at the front window’s counter, or relishing a sit-down meal with friends on the back patio, all are here for Logue’s version of Southern-style barbecue. If one of his nine sauces drips on their clothing while they chow down, so be it. Logue’s barbecue supersedes an inconvenient trip to the dry cleaner.

“I always say anything cooked low and slow over wood is Southern-style barbecue,” says a relaxed Logue, while sitting on one of the patio’s picnic-table benches. “Between 200 and 250 degrees is considered low. Slow depends on the cut of meat, but some of our meats are on the smoker for 14 to 15 hours at a time.”

Logue belies the stereotype of the wild-haired, hot-tempered chef.
Like the brisket recently taken out of the gas-powered, wood-assisted smoker. The fat is cut away from the brisket before it’s sliced for the lunch crowd that will soon arrive. Apple cider vinegar sauce will be brushed on the ribs. The chicken halves will be cut down and their backs used to make stock. As for the chicken wings, they look ready to be devoured even before Buffalo sauce is applied.

“When we first opened, it was get up super early, prep all the food, go to bed late and repeat,” says Logue, who is married and the proud father of two young daughters. “But I have a good team now and lots of help. I still try to do some of the prep work here if my staff hasn’t already done it. They are awesome.”

Logue belies the stereotype of the wild-haired, hot-tempered chef, prone to throwing insults and utensils at covering subordinates. He sports short black hair and a neatly groomed beard and treats the Acme staff like family members working toward a common goal. His calm, yet determined demeanor permeates the establishment and reflects an experience that has nothing to do with food.


“I can’t quite put a number on how many times I saw combat, but every day you had to be vigilant, because anything could happen at any time,” he says.

“We were tasked with multiple things, such as securing areas, searching houses, questioning and gathering intel from locals, providing security to highways, searching for IEDs.”

The former infantryman recalls scary circumstances but says he never felt fear in the moment; that emotion came afterward.

“A lot of veterans say they don’t take their lives for granted now. Honestly, I never thought about that when I was in a sticky situation over there. But now that I look back on it, I totally agree with that statement,” he says.

Logue enlisted in the Army National Guard while a senior at Montoursville Area High School. He wished to build on his family’s tradition of military service and, at the same time, secure a solid funding source for college.

His initial choice was West Chester University to study business management. Logue soon discovered that he preferred a spatula to a spreadsheet.

“I was always more of an artistic person rather than business-minded,” he says. “When I was at West Chester, I would grill with my friends, and that’s when I realized I really liked doing it. After you cook a dish and somebody enjoys it, it’s nice to see that food can bring happiness. My dad always wanted to do culinary arts as a career. I guess that kind of rubbed off on me.”

That’s obviously an understatement as Logue’s morning is consumed with prep work for Acme. Pork and turkey are pulled into individual pieces for soon-to-be-made sandwiches. Green beans are sautéed with butter and tiny pieces of bacon. A sheet of cornbread is sliced into equal proportions.

Shredded brisket is mixed with crushed tomatoes, jalapeños, and lots of herbs and spices for the restaurant’s popular chili. The
day’s special is Thai chicken quinoa bowl with peanut sauce.

“The first day we were open, we were out of food by 5 o’clock, and we were supposed to be open until 9,” Logue says with a chuckle. “We just had a chicken recipe, a rib recipe and a couple of sides. Quality control with barbecue is difficult because you have a cooked product that you’re cooking ahead of time. You can’t just throw a brisket on a smoker or pork shoulder on a smoker and get it done quickly. We still run out occasionally of certain items, but we haven’t run out of everything again.”

Logue learned about quality control and other essentials by earning a bachelor’s degree in culinary arts and systems at Penn College.

“From time management to purchase orders, production schedules, forecasting, menu development, cost analysis of menu items – all that stuff I learned in school,” he says. “I rely on it every day, a lot.”

Despite growing up in the region, Logue didn’t know Penn College offered culinary majors. His father suggested he look into it after Logue left West Chester with the dream of pursuing a culinary career following his pending tour of duty in Iraq.

“I saw great things about the school. There was a bachelor’s degree you could do, and a lot of other culinary schools offered just two or three years. You had baking, hospitality, and they covered a broad range of stuff,” he says.

Logue also discovered some family history at the institution. His late grandfather George E. Sr. graduated from Penn College predecessor Williamsport Technical Institute in 1945. The elder Logue, later named an outstanding alumnus of the college, developed five patents related to heavy equipment and created and operated a very successful construction and machining company in northcentral Pennsylvania.

While proud of his family name, Logue wanted to make his own mark at the college in transitioning from soldier in Iraq to stateside student.

“It was a nice transition because school kept me busy and kept my mind active, and I didn’t have time to focus on the negative effects of transitioning into civilian life that so many people have to deal with.”

Instead, classes, 10-hour labs, homework and part-time employment at area restaurants consumed Logue. The busier the better, especially when it came to his favorite school-related requirement: working at the college’s acclaimed Le Jeune Chef Restaurant.

“I really liked having a lot of tickets in front of me and having a team of people behind me, and we all had our own job to do,” Logue says. “In the end, everything was orchestrated so well into one dish. That was pretty cool.”

His professors appreciated such an attitude.

“I remember him as a quiet, dedicated, hospitality-focused student,” says Chef Paul E. Mach, an assistant professor of hospitality management/culinary arts. “His goal was always to get the job done right, to the guests’ and his classmates’ benefit.”

“George brought with him a level of maturity. His military background and strong family history gave him a work ethic that was second to none,” says Chef Michael J. Ditchfield, instructor of hospitality management/culinary arts. “He knew why he was here. He knew what he wanted and expected out of his education.”

Both Mach and Ditchfield occasionally bring Logue back to campus to offer insights for today’s students.

“George was a nontraditional student who excelled academically and had served his country,” Mach says. “That background demonstrates qualities that our current students need to see as valuable: service to others and pride in accomplishment.”

Logue, who has catered the college’s employee picnic the past few years, is happy to give back to his alma mater.

“Every single culinary and hospitality instructor was amazing,” he says. “They were all great people to work with. I’m very grateful for my education.”

Initially, Logue thought he would use his education as a springboard to a job at a fancy restaurant in New York City or Philadelphia. However, weekends spent

---

### Acme Barbecue Baked Pit Beans

Yield: 10 cups Servings: 10

**Ingredients**

- 2 15-ounce cans kidney beans
- 2 15-ounce cans great northern beans
- 5 slices bacon, chopped
- 1 clove garlic, minced
- 1 cup onions, small diced
- 1 cup red peppers, small diced
- 2/3 cup water
- 1 pint chili sauce
- 1/3 cup molasses
- 1/3 cup brown sugar
- 3 tablespoons dry rub
- 1/3 cup Acme Barbecue sauce
- 3 tablespoons mustard
- 2 teaspoons hot sauce

Drain beans of their liquid.

Sauté bacon until almost crisp; add veggies and garlic and sauté until tender.

Meanwhile, mix water, chili sauce, molasses, brown sugar, dry rub, barbecue sauce, mustard and hot sauce in a bowl.

Combine all ingredients in a bowl and transfer to a baking pan.

We smoke ours for 4 hours at 225 degrees F, or you can bake, uncovered, at 350 degrees F for 45 minutes to an hour.

You can substitute any barbecue sauce, and any store-bought dry rub will work just fine.

courtesy of George E. Logue III
barbecuing with his father and a business proposition convinced him to stay put. “We developed recipes that people were really enjoying,” Logue says. “People we gave the food to would say to us that we should open a barbecue restaurant. Then my dad came to me with that opportunity.”

Logue’s father, George Jr., vice president of Glenn O. Hawbaker Inc., a State College-based construction and engineering firm, convinced him to open his own establishment. During Logue’s senior year, they bought a building, gutted it and remodeled with a vision of bringing barbecue to downtown Williamsport. “There weren’t any Southern-style barbecue restaurants in Williamsport at that time,” Logue says. “To have family support was nice. I made a lot of good friends in the restaurant business, too, while I was going to school. It was a no-brainer to stay here.”

Juggling school requirements with barbecue recipe development in his apartment and business startup challenges downtown could have overwhelmed many students. Logue wasn’t fazed. “I was used to hard work through the Army and growing up with my dad in the construction business,” he says. “I wasn’t afraid to get my hands dirty.”

“I knew he could handle it,” Ditchfield says. “He was in the Army Reserves as a student. He always had a job while he was a student, and he continued to do excellent work. George loved barbecue and had a plan.”

The plan came to fruition when Acme opened its doors in April 2010, about three weeks before graduation. Logue wasn’t fazed. “I was used to hard work through the Army and growing up with my dad in the construction business,” he says. “I wasn’t afraid to get my hands dirty.”

“I knew he could handle it,” Ditchfield says. “He was in the Army Reserves as a student. He always had a job while he was a student, and he continued to do excellent work. George loved barbecue and had a plan.”

The plan came to fruition when Acme opened its doors in April 2010, about three weeks before graduation. The morning of his commencement, as his classmates fiddled with their caps and gowns, Logue was already employing his education at his new restaurant. “People who aren’t even interested in the restaurant industry could have gone there and learned how to run a restaurant by the end,” he says. “They covered a lot of stuff real well. I learned foundations of cooking. If you know that, you can do anything.”

Like put your own stamp on barbecue. As Logue methodically prepares for the pending lunchtime rush at Acme, it’s obvious that he doesn’t believe in copious amounts of sauce for his recipes. “I really like condiments and sauces, and I really think they can help a dish out. But just to take a pile of barbecue sauce and throw it on meat and mix it up, I don’t think that’s necessarily barbecue,” he explains. “I give customers a base flavor with the pulled pork, brisket or whatever they order, and they can choose the sauce they want to put on it to finish it the way they like it.”

Selections include spicy, savory, sweet, tangy and hot sauces representing barbecue hotbeds throughout the country, from the Carolinas to Texas to Tennessee. Logue knows those regions, thanks to attending national barbecue conventions and participating in competitions at the highest level. For the past five years, Logue has been a member of the successful Shed Barbeque and Blues Joint team based out of Ocean Springs, Mississippi.

At the 2015 World Championship Barbecue Cooking Contest in Memphis, Tennessee, the team won the whole hog competition and earned the title of world grand champions. “I think there were 250 teams and 16 countries that competed, and we took first place out of all them,” Logue says without a hint of arrogance.

He doesn’t have time to brag. He’s thinking about Acme’s new catering venue outside of Montoursville. The email messages consuming the computer in his cramped office. The bills that must be paid. The products he has to order from trusted vendors. And, of course, lunch.

Employees scurry into position to handle the throng of city workers anxious to satisfy their appetites. Orders are relayed from the frontline staff. Steam emanating from the various dishes simmering in the kitchen partially obscures the “I Love Bacon” sign on the side chalkboard wall.

Logue vigorously shakes a stovetop pan containing green beans before efficiently crafting a pulled pork sandwich and coleslaw platter. He glances up at the growing line of customers. A slight smile crosses his face. George E. Logue III is home.
Many years ago, the theme song to a popular television series called “The Paper Chase” began with these words:

First years are hard years. Much more than you know. With good friends to love us, we’ll fill every row. Stay open to all things, unknown and new. Then one day, we’ll all say “Hey look, we’ve come through the first years.”

Dalaney T. Vartenisian, a sophomore in the Web and interactive media major, credits a conversation with her First Year Experience instructor about the stressors she identified in a survey with helping her to progress successfully.
For Dalaney T. Vartenisian, a sophomore in the Web and interactive media major at Pennsylvania College of Technology, these words ring especially true. When Vartenisian began her academic career in the fall of 2013, she faced several challenges and realities common to many first-year students. In addition to acclimating herself to the academic rigor of six classes and the homework that came with them, Vartenisian was a commuter student working a part-time job off campus to help finance her education. Early on, she was finding her transition to college especially stressful.

Fortunately, a student survey required as part of her First Year Experience (FYE101) course, combined with the wise counsel of her instructor, and Vartenisian’s personal initiative, created a positive outcome over the short-term, and a surprising long-term benefit, as well.

Vartenisian’s story unfolds within the context of her FYE101 class. The required course is intended to offer a positive first-semester experience for students who are new to Penn College by facilitating engagement in the academic and social cultures of the college. By easing the transition to college life and expectations, the course is designed to enhance the likelihood of student persistence and ultimate academic and social success. In our last survey to current FYE students, 82 percent point to the course as providing an accurate portrayal of academic expectations at Penn College, and 75 percent point to FYE playing an important role in adjusting to college life.

As part of the course, students are asked to take two “Mapworks” surveys during their first semester. Mapworks is an online early-alert and retention tool that has become an integral part of the retention strategy at Penn College. A transition survey is administered at approximately the third week of the semester. This survey focuses on a wide variety of factors that are keys to student success – motivation, self-management,
study skills, homesickness and other stressors, financial resources, peer connections, campus involvement, and many other considerations. The FYE101 instructor is asked to review survey results with the students, with an eye toward connecting them with resources to help address any areas of concern. A checkup survey is administered at approximately the 11th week of the semester to gauge how these factors may have changed over time.

Upon completion of her transition survey, Vartenisian met with her FYE101 instructor, Sara H. Ousby, to review her results. Ousby, who was also the college’s director of diversity and community connections, campus involvement, and other support, Mapworks can be used as a conduit for connecting students with the resources needed to be successful.

All referrals are channeled through the Academic Success Center, where staff members begin outreach efforts and make contacts with other campus resources as needed. This information is also tracked for a running record of each student’s performance as the academic year unfolds.

Internal tracking data show that those students who are referred for assistance and have meaningful contact with support staff are significantly more likely to pass the class for which they were referred than those without meaningful intervention. During the 2013-14 academic year, 41.8 percent of referred students passed their class if they responded to outreach and had meaningful interaction with staff. Conversely, only 26.7 percent of referred students passed the class for which they were referred in the absence of meaningful contact with support staff. Data for the 2014-15 academic year yielded similar results with 41.5 percent passing their class with meaningful staff contact and only 32.2 percent passing without meaningful contact.

Faculty/staff referral submissions have increased by 22 percent over the past academic year, as well, with 222 unduplicated staff referrals during the 2013-14 academic year and 271 unduplicated faculty/staff referrals during the 2014-15 academic year.

The Mapworks program has proven indispensable in helping to conduct timely and effective interventions with our at-risk students, and assisting all of our students in developing meaningful plans and goals that lead to academic success.
Tamara A. Wagner settles her daughter Raygan before heading off for the rigors of the nursing program. “Knowing my daughter is right here on campus while I am in class keeps me focused and motivated during the day. I know she is being cared for well while I’m in class.”

Amber L. Weeks, health information technology, brings her 3-year-old son, Declan, to the center for care during the day while she takes classes. In addition to being a parent and student, Amber spent four years in the Marine Corps as a corporal field radio operator.

“My mother still asks me when I’m going to grow up.” says Tracy R. Shoffler. Parlaying a natural instinct for play and expertise in operating her own home day care, Tracy is working toward the early childhood director competency credential.
Let’s go outside! Children, parents, work-study students and teachers make the most of the Robert & Maureen Dunham Children’s Learning Center outdoor area. To call it an area for “play” only would not do it justice, although it all looks like fun. Science, water play, dress-up, literacy, gardening, and gross- and fine- motor-skill development are all going on.

How important is it to be outside? Director Barbara J. Albert says the current recommendation for kids’ time outdoors is between 1.5 and two hours each day. The children go outside twice a day, year-round, if the temperature is between 20 and 90 degrees. There is no shortage of activities, in part thanks to Penn College students who have lent their skill and expertise to build a tepee, deck and herb garden. Many student projects have incorporated natural materials, as opposed to more common manufactured playground equipment.

- Sarah K. Patterson, graphic designer/project coordinator
Belsano. was a machinist A. He resides in car inspector; Conrail; and Norfolk Association of American Railroads where he repaired cars and was an three railroads: Cambria & Indiana, more than 33 years of work for maintenance technician, Ed Thompson, '71, aviation College.
degree in accounting from Lycoming Williamsport. He holds a bachelor's science, is accounting manager computer Steven L. Smith, '80,
doctor of accounting for Remcon Plastics. He resides in Scranton.


Ed Thompson, '71, aviation maintenance technician, retired after more than 33 years of work for three railroads: Cambria & Indiana, where he repaired cars and was an Association of American Railroads car inspector; Conrail; and Norfolk Southern, in Altoona, where he was a machinist A. He resides in Etters.

Christopher L. Weaver, '88, refrigeration, is general manager and owner of Dairy Queen of Walnut Street in Harrisburg. He resides in Mechanicsburg.

Ray Shaver, '89, aviation technology, is an inspector for Piedmont Airlines in Middletown, where he resides.

Linda Van Der Meulen, '80, general studies, is a physician assistant for Chatham Pediatrics in Chatham, N.Y. She holds a degree from Penn State and resides in Hudson, N.Y.

Stephen D. Harry, '84, forest technology, is an equipment support team service coordinator for Air Products and Chemicals Inc. in Allentown. He resides in Whitehall.

Robert Santor, '97, electronics technology: computer automation maintenance, is a systems administrator for the Pennsylvania Turnpike E-ZPass system. He resides in Hummelstown.

Jennifer L. (Shaible) Flint, '98, biology, is a teacher in the Williamsport Area School District and is pursuing a Doctor of Education from Immaculata University. She resides in Williamsport with her husband, Lawrence.

Kevin W. Kunsman, '98, construction carpentry, owns Kunsman Siding and Construction LLC in Bath, where he resides.

Amy L. (Rebar) Mangiaruga, '93, radiography, is an X-ray technologist/ mammographer for Geisinger-Shamokin Area Community Hospital. Her daughter Abby began her first year at Penn College in Fall 2015, studying accounting.

Rайл yn M. (Haines) Mest, '94, office information technology, is an order specialist for Resilite Sports. She resides in Milton.

Ron A. Yeager, '95, aviation maintenance technician, is owner and lead road technician for Yeager Equipment Repair in New Providence, where he resides.

Daniel E. Hill, '06, radiography, is an interventional radiology technologist for The Johns Hopkins Hospital. He resides in Middle River, Md.

Lauren (Corson) Reed, '06, radiography, is a clinical instructor in Penn College’s Radiography Program and is pursuing a bachelor’s degree from the college in applied health studies. She resides in Milroy.
Dennis R. Berfield, '07, technology management; '84, computer information systems, retired as a program analyst from the County of Lycoming in October 2015. He resides in South Williamsport.

Melani (Grady) Decker, '07, dental hygiene: health policy and administration, was presented one of University of North Carolina’s Student Undergraduate Teaching and Staff Awards. She is a graduate teaching assistant at the UNC School of Dentistry, where she is pursuing a Master of Science in Dental Hygiene Education. She resides in Durham, N.C.

Kasey L. Macro, '07, computer aided product design, is a product engineer responsible for new product launches at GKN Sinter Metals in Emporium. He and his wife, Natasha, reside in Emporium.

Kira (McGee) Young, '07, technology management; '05, baking and pastry arts, is a baker for Masonic Village at Elizabethtown. She resides in Elizabethtown.

Robert M. Layng, '08, toolmaking technology, is an engineering machinist/technician for Lafayette College in Easton, where he provides product fabrication, lab preparation and instruction, and consults with students on their engineering projects. He resides in Easton.

Coleby V. Frye, '09, welding and fabrication engineering technology, is the owner of Fryeco Fabrication LLC. He resides in Dover.

David Sigel, '09, business administration: small business and entrepreneurship, is an aircraft dispatcher for Piedmont Airlines. He resides in Salisbury, Md.

A quiet refuge in the heart of campus: A path leads to the brick patio behind the Thompson Professional Development Center.
Gordon E. M. Thomas, '09, legal assistant: paralegal studies, authored and self-published a series of novels titled “Strong Roads.” The works were inspired by his time exploring the islands of Hawaii and are based on the life of a 16th-century Spanish soldier. Thomas, who uses the pen name Gem Thomas, resides in Anchorage, Alaska.

Collin A. Zimmerman, '10, information technology: Web and applications development, is associate director of communications for Phi Kappa Tau fraternity. He received a master’s degree in student affairs administration in higher education from University of Wisconsin-La Crosse in 2015. He resides in Oxford, Ohio.

Brandon Close, '11, business administration: marketing, is a program analyst for The Fortune Society, an organization that provides formerly incarcerated individuals with education, job placement, substance-abuse counseling and emergency housing. He holds a Master of Public Administration in criminal justice policy from the City University of New York. He resides in Brooklyn, N.Y.

Shannon M. (Weaver) Malone, '11, legal assistant: paralegal studies, earned a Juris Doctor from Penn State Dickinson School of Law in May 2015 and is studying for the Pennsylvania Bar Examination. She plans to practice in the areas of family law and child advocacy. She resides in Lock Haven.

Anthony Manjone, '11, manufacturing engineering technology, is general manager of Jenkins Machine Inc. in Bethlehem. He resides in Danielsville.

Scott C. Snyder, '11, residential construction technology and management, is a production superintendent for Mark I Restoration Service Inc. He resides in Richlandtown.

Adam J. Yoder, '11, building automation technology, is an account manager for Honeywell Building Solutions, handling energy-efficiency and technology projects in the Baltimore and Washington, D.C., region. He resides in Baltimore.

Tony L. Hill, '12, technology management, is a CAD designer for NuWeld Inc. in Williamsport. She resides in South Williamsport.

Ryan Enders, '13, technology management; '12, aviation technology, is a field services technician for Lycoming Engines. He resides in Williamsport.

Kathleen K. Hart, '13, Web design and multimedia; '11, mass media communication, is a solutions design specialist for Modern Marketing Concepts, where she works in project management to streamline the proposal, quoting and contracts process. She resides in Binghamton, N.Y.

Chenoa Lindsay, '13, culinary arts and systems, is owner and executive chef for Sinner or Saint Speakeasy in Williamsport. She resides in Williamsport.

Jennifer Lohman, '13, early childhood education, is the lead young toddler teacher for Arms Wide Open Day Care. She resides in Gillett.

Allyson Lynch O’Malley, '13, technology management, is an analyst and appraiser trainee for EAC Valuations in West Chester. She is pursuing the Pennsylvania Certified General Appraiser credential. She resides in Bridgeport.

Christopher R. Burke, '14, building construction technology, owns Burke’s Custom Remodeling in Fanwood, N.J. He resides in Fanwood.

John Pater, '14, Web and interactive media, is a programmer/analyst for Penn State. He is pursuing a master’s degree in information sciences: cybersecurity information assurance. He resides in State College.

Alison A. Rhoads, '14, early childhood education, is an inclusion consultant for The Arc of Pennsylvania, working with child and adult clients to help them gain inclusion with their peers in education. She resides in Hughesville.

William R. Sniadack, '14, welding and fabrication engineering technology, is a welding engineer for Metso Automation USA Inc. in Shrewsbury, Mass. He resides in Spencer, Mass.

Katie (Arthur) Toothman, '14, baking and pastry arts, is a baker at Country Cupboard in Lewisburg. She resides in Hughesville.

Leah Aldrich, '15, surgical technology, is continuing her education at SUNY Broome.

Rachel L. Carlson, '15, surgical technology, is a surgical technologist at Williamsport Regional Medical Center. She is pursuing a bachelor’s degree in nursing from Penn College. She resides in Blossburg.

Brendan Carroll, '15, building automation technology; '14, electromechanical maintenance technology; '13, electrical technology; is a signalman, installing and maintaining signal systems for the Canadian National Railroad. He resides in Freedom.

Miranda Fink, '15, nursing, is a registered nurse for Susquehanna Health. She resides in Montoursville.

Maxine M. Hager, '15, nursing, is a registered nurse for Community Nursing Services of Clinton County. She resides in Jersey Shore.

Brianna R. Helmick, '15, culinary arts and systems, is a manager in training for Chartwells Higher Education Dining Services at the University of Nebraska at Kearney. She resides in Kearney, Neb.

2010s

Marissa A. (Mayes) Bartley, '10, radiography, is a certified and registered technician in radiography and mammography. She works for Geisinger Health System and resides in Jersey Shore.

Laura (Niklaus) Campana, '10, radiography, is a radiologic technologist in orthopedics for Susquehanna Health.

Dave Huston, '10, manufacturing engineering technology, was featured in Manufacturing Engineering magazine’s “30 under 30” article. The annual feature highlights the nation’s future leaders in manufacturing. Huston is a manufacturing engineer for Hamill Manufacturing Co., a defense contractor in Trafford. He is pursuing a Master of Business Administration and resides in Greensburg.

Aaron McAnnaney, '10, electronics and computer engineering technology: robotics and automation; '02, electronics technology: semiconductor processing technology, works in industrial maintenance for Kellogg’s. He resides in Danville.

Jonathan Plank, '10, technology management; '06, mass media communication, is division manager for Gregory Welteroth Advertising in Montoursville. He resides in Williamsport.

Katie (Arthur) Toothman, '14, baking and pastry arts, is a baker at Country Cupboard in Lewisburg. She resides in Hughesville.

Leah Aldrich, '15, surgical technology, is continuing her education at SUNY Broome.

Rachel L. Carlson, '15, surgical technology, is a surgical technologist at Williamsport Regional Medical Center. She is pursuing a bachelor’s degree in nursing from Penn College. She resides in Blossburg.

Brendan Carroll, '15, building automation technology; '14, electromechanical maintenance technology; '13, electrical technology; is a signalman, installing and maintaining signal systems for the Canadian National Railroad. He resides in Freedom.

Miranda Fink, '15, nursing, is a registered nurse for Susquehanna Health. She resides in Montoursville.

Maxine M. Hager, '15, nursing, is a registered nurse for Community Nursing Services of Clinton County. She resides in Jersey Shore.

Brianna R. Helmick, '15, culinary arts and systems, is a manager in training for Chartwells Higher Education Dining Services at the University of Nebraska at Kearney. She resides in Kearney, Neb.
Marriages & Births


Lauren (Corson) Reed, ’06, radiography, and Christopher Reed, ’08, residential construction technology and management, welcomed their second child, son Gunner, on July 8, 2015. The family resides in Milroy.


Hilary Allegretto, ’08, residential construction technology and management: architectural technology concentration, married Ryan Sokoloski, ’08, construction management, on Sept. 19, 2014. They reside in Danville.

Coleby V. Frye, ’09, welding and fabrication engineering technology, and his wife, Jennifer, welcomed daughter Braylyn on Jan. 19, 2015. They reside in Dover.

Aaron McAnnaney, ’10, electronics and computer engineering technology: robotics and automation; ’02, electronics technology: semiconductor processing technology, and Jasymn Winey welcomed son Carson M. on July 31, 2015. They reside in Danville.

Gregory Dangle, ’11, diesel technician, and his wife, Amanda, welcomed daughter Addison on July 8, 2014. They reside in Williamsport.

Anthony Manjone, ’11, manufacturing engineering technology, married Courtney Scholl in March 2014. They reside in Danielsville.

Scott C. Snyder, ’11, residential construction technology and management, and his wife, Michelle, welcomed their second child, Benjamin, on Nov. 26, 2013. They reside in Richlandtown.

Melanie McDonald, ’13, radiography, married Dan Moyer in October 2013. They reside in Dushore.

Katie Arthur, ’14, baking and pastry arts, married Daniel Toothman in August 2015. They reside in Hughesville.

Sarah M. Forney, ’13, radiography, married Andrew R. Morda in October 2014. They reside in Chambersburg.


Ashley L. Marino, ’15, nursing, is a nurse for the Commonwealth of Pennsylvania. She resides in Selinsgrove and is pursuing her bachelor’s degree in nursing from Penn College.

Zachary A. Mausteller, ’15, culinary arts and systems, is a line cook for Old Forge Brewing Co. He resides in Danville.

Kelsie N. McMurtie, ’15, business management, is an administrative assistant for Lake Raystown Resort in Enniskerry. She resides in Broad Top.

Rebecca Rizzo, ’15, baking and pastry arts, is a pastry cook 1 for Hollywood Casino at Penn National Race Course in Grantville. She resides in Palmyra and is continuing her education toward a bachelor’s degree in applied management from Penn College.

Bryan T. Robinson, ’15, plastics and polymer engineering technology, is a research and development process engineer for Quadrant Engineering Plastics Products in Reading. His Penn College senior project research was recently published in Thermoforming Quarterly, a journal of the thermoforming division of the Society of Plastics Engineers. His project compared aluminum with HYVACLCLM, a new composite molding material, in thermoforming processes. He resides in Wyomissing.

Sydney L. Shreck, ’15, physician assistant, has been accepted as a postgraduate surgical resident by Bassett Healthcare Network in Cooperstown, N.Y. She resides in Turboville.

Read the most up-to-date Class Notes and submit your success story online at oca.pct.edu/cn
Board members of Hagerty Education Program at America’s Car Museum, a generous benefactor to Pennsylvania College of Technology’s automotive restoration program, toured campus and met many of the students helped through scholarships and other funding provided by HEP.

As of November 2015, HEP (formerly known as The Collectors Foundation) has provided $20,000 in annual scholarships for automotive restoration technology students and $15,000 in gap funding for students’ living expenses while they serve their internships. Since 2005, HEP has awarded more than $2.75 million in scholarships and grants to automotive restoration educational institutions throughout the United States and Canada – including Penn College, which was provided with startup funds when the two-year major began in the Fall 2012 semester.

Whether you realize it or not, you likely already have an estate plan.

While everyone should talk with an attorney about a formal plan, there are assets you own that will automatically transfer to your heirs.

**Small Steps**

You can take some small steps today to ensure your loved ones are well cared for after you are gone. You can:

- Name beneficiaries for your retirement plan assets and life insurance.
- Designate Pay on Death or Transfer on Death beneficiaries for your investments, checking or savings accounts.
- Review and update your real estate and vehicle titles to include your beneficiaries.

**Multiple Beneficiaries**

Keep in mind that there are many ways you can pass on your assets outside of a will. You can designate multiple beneficiaries, taking care of your family and the causes most important to you. If you want to help secure the future of applied technology education, please consider making Pennsylvania College of Technology a beneficiary in an amount or percentage of your choosing.

Contact Robb Dietrich, executive director of the Penn College Foundation, at 570-320-8020 or rdietric@pct.edu to ask questions, or visit the college’s Planned Giving website at [www.pctgift.org](http://www.pctgift.org).

**A Few Moments**

You already have an estate. It only takes a few moments to make it work for you. Please contact us for free resources and assistance with planning your future.
Pennsylvania College of Technology

BOARD OF DIRECTORS
Sen. E. Eugene Yaw, Chair
Dr. John J. Cahal, Vice Chair
Mr. Joseph J. Donnecce, Treasurer
Rep. Garth Everett
Mr. Steven P. Johnson
Ms. Lynda M. Livingston
Dr. Robert N. Pangborn
Dr. Thomas G. Poole
Dr. John J. Romano
Dr. Robert A. Secor
Mr. John M. Young
The Honorable Alvin C. Bush, Chairman Emeritus
Dr. Robert E. Dunham, Chairman Emeritus
Mrs. Carol Hermann, Director Emerita

CORPORATE ADVISORY BOARD
Mr. John A. Blaschak
Mr. David Livingston
Dr. Vincent Matteo
Ms. Andrea P. Phillips
Mr. Buch B. Phillips, Jr.
Mr. Peter Schultz
Mr. Scott Welch
Rep. Jeff C. Wheeland

FOUNDATION BOARD OF DIRECTORS
Mr. George E. Logue, Jr., Chairperson
Mr. Marshall D. Welch, III, First Vice Chairperson
Mr. Daniel A. Klingerman, Second Vice Chairperson
Mr. Mark C. Stiler, Secretary
Dr. William J. Martin, Treasurer

OPEN HOUSE
Saturday, April 2, 9 a.m.-3 p.m.
Register at www.pct.edu/openhouse

An affiliate of The Pennsylvania State University
Penn College operates on a nondiscriminatory basis.
A Note to Parents

If this issue of One College Avenue is addressed to a daughter or son who has established a separate permanent residence, please notify us of that new address by sending an email to alumni@pct.edu.

Receiving Duplicate Copies?

If you are receiving more than one copy of One College Avenue, please forward the mailing label panel from each issue you receive to:
Alumni Relations, DIF 62
Pennsylvania College of Technology
One College Avenue
Williamsport, PA 17701-5799

PCToday: Online Source for News and Information

Join the thousands who visit oca.pct.edu/pctoday each day to stay up-to-date with what’s happening at Pennsylvania College of Technology. Whether you’re looking for Penn College news or the latest activities and services, make PCToday part of your day ... every day.

Students in a photography course led by Keith A. Vanderlin (far left), assistant professor of graphic design, offer an impromptu, light-hearted (or footloose?) challenge to a passing photographer by tossing their footwear into the air. The hallway rotunda serves as a gallery where students and faculty can view one another’s work.