

Penn College[®]

MAGAZINE



METAL & MENTORSHIP

Welding & fabrication engineering technology grads manufacture motorcycles at Harley plant.

SEE PAGE 8

Penn College Magazine, a publication of Pennsylvania College of Technology, is dedicated to sharing the educational development, goals and achievements of Penn College students, employees and alumni with one another and with the greater community.

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EDITOR
Jennifer A. Cline

CONTRIBUTING EDITORS
Matt Blymier
Cindy Davis Meixel
Tom Speicher
Tom Wilson
Joseph S. Yoder

ISSUE DESIGNER
Sarah K. Patterson '05

DESIGN & DIGITAL PRODUCTION
Ken Engel
Larry D. Kauffman
Tina M. Miller '03
Deborah K. Peters '97

WEB DESIGN
Phillip C. Warner '06

CONTRIBUTING PHOTOGRAPHERS
Matt Blymier
Jennifer A. Cline
Larry D. Kauffman
Frank T. Kocsis
Christopher J. Leigh
Cindy Davis Meixel
Tom Speicher
Tom Wilson
Other photos as credited

PENN COLLEGE MAGAZINE ADVISORY COMMITTEE
Nicholas D. Biddle '07
graphic designer, web developer
Biddle Studios and Sage Age Strategies
Joshua Bonner '03, '14
executive director of marketing
Mount Saint Mary's University
L. Lee Janssen '82
editor-in-chief, retired
The Williamsport Sun-Gazette
Julie Stellfox '06
assistant director of media relations
Lock Haven University
Robert O. Rolley '83
publisher
The Express, Lock Haven and The Williamsport Sun-Gazette
Joseph Tertel '02
manager, eCommerce Marketing
Rite Aid

PENN COLLEGE MEMBERS
Barbara A. Danko
retired director of alumni relations
Ashlee E. Massey
vice president of public relations
Student Government Association
Sandra Lakey
retired faculty
speech communication and composition
Brad L. Nason
retired faculty
mass communications

Michael J. Reed, Ed.D.
PRESIDENT
PENNSYLVANIA COLLEGE OF TECHNOLOGY

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

Penn College Magazine DIF 30
Pennsylvania College of Technology
One College Avenue
Williamsport, PA 17701-5799
PHONE 570-321-5527
EMAIL magazine@pct.edu
WEB magazine.pct.edu

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Ignited, inspired, committed

"As president, I pledge to do everything in my power to sustain and enhance the level of excellence embodied on our campus," vowed Michael J. Reed, Penn College's eighth president, during his Wildcat Weekend inauguration.

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degrees that work.

ON THE COVER

Franchesca C. Ybarra '22, left, and Erin M. Beaver '19 uphold the quality of the revered Harley-Davidson name at the motorcycle manufacturer's York plant, where both are manufacturing engineers. See more on Page 8.

ATTENTION, ALUMNI

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Rachel J. Gobin, a May graduate in brewing & fermentation science, captured a bronze medal in the 2022 U.S. College Open Beer Championship. Gobin, originally of Carlisle, is employed as an assistant brewer at Axemann Brewery, Bellefonte. She also holds Penn College degrees in baking & pastry arts and applied management.

Brewing students win bronze

The 2022 U.S. College Open Beer Championship has awarded two bronze medals to beers brewed by students in brewing & fermentation science at Pennsylvania College of Technology.

In the Belgian-Style Fruit Beer category, “Rachel’s Raspberry Tart,” produced by Rachel J. Gobin, captured one of the bronzes. The other medal was attained in the Robust Porter category by “Group Effort Porter,” a full-class effort. The brews were created at the conclusion of the Spring 2022 semester.

Want to sample the work of a Class of 2022 brewing & fermentation science grad? Here’s where they’re working:

- Ryan Bosch, Sly Fox Brewhouse, Phoenixville
- Rachel J. Gobin, Axemann Brewery, Bellefonte
- Chihiro Ikegaya-Sattler, Wellsboro House, Wellsboro
- Adam T. Joraskie, Lancaster Brewing Co., Lancaster
- Eamon R. Mahood, Burgh’ers Brewing, Pittsburgh
- Stewart J. Snyder, Logyard Brewing, Kane
- Taylor J. Strein, Rosko’s Brew House, Williamsport

Club’s outreach raises mental health awareness

The Human Services and Restorative Justice Club hosted a four-part Mental Health Discussion Series, inviting local professionals to serve as panelists.

“Last semester, after working with several organizations like the YWCA, Children and Youth Services, Old Lycoming Township Police and many others, we gained a lot of insight on the community needs,” said Krystle J. Richardson, club president and a senior in the human services & restorative justice major. “Something that everyone seems to talk about is the mental health issues we all face and how open discussion should be made as a pathway to educate students, educators, professionals and practitioners.”

Discussion topics were general mental health and the issues and stigmas that surround it; children’s mental health; mental health in veteran populations; and LGBTQIA+ mental health.



HSJ Club officers join panelists on the Klump Academic Center stage. Front, from left: Zakariah Jae, HSJ Club vice president; Krystle J. Richardson, president; and Kae A. Little, public relations representative. Back, from left: Dr. Brian Schurr, a psychologist; Lycoming County Chef Public Defender Nicole Spring; HSJ Club Treasurer Jordan K. Graham; club secretary Cody R. Englehart; Jeff Wheeler, assistant clinical director of White Deer Run; and Gabe F. Hockman, an HSJ Club member.

College visits Congress to discuss automotive workforce needs

Bradley M. Webb, Penn College’s dean of engineering technologies, and Christopher J. Holley, an assistant professor of automotive technology, were among panelists who appeared before members of the Congressional Automotive Caucus in Washington, D.C., in July.

Webb addressed why students aren’t enrolling in the automotive field or more generically skilled technical majors, which ultimately leaves a shortfall on the employment end.

“I believe that this is largely because students and parents alike don’t view these careers as lucrative, sustainable or requiring high skills,” he said. “In reality, these academic programs and jobs require problem-solving and critical thinking.” Additionally, he noted, they can be quite remunerative.

To help combat public misconceptions, Penn College has implemented several programs funded through National Science Foundation grants. Those include teacher externships and Parents as Partners camps.

“All these activities put individuals who help students make decisions – parents, teachers and counselors – into our academic labs, where they learned what skilled technicians actually do,” Webb explained. “We’ve had very positive feedback from all participants.”

Holley spoke about what is needed to properly educate students about hybrid and electrical vehicle technology. He pointed out that Penn College has expanded its hybrid/EV class from a one-credit course to a three-credit class and added a lab component.

“The one-credit class provides the student with an education that meets industry standards known as an Electrically Instructed Person,” he said. “With our new class, the education a student receives will raise them to a higher standard known as a High-Voltage Technician,” Holley added.

He also discussed the protective equipment needed for any lab in which students work on EVs and the continual training a technician must undergo to earn and keep an HVT certification.



Bradley M. Webb (left), dean of engineering technologies, and Christopher J. Holley, assistant professor of automotive technology, stand outside the U.S. Capitol on July 13. They testified before a congressional caucus about recruiting and preparing students for automotive careers amid a nationwide shortage of qualified technicians.

PAsmart grant exposes kids to manufacturing, construction

Penn College has been awarded a \$314,440 PAsmart grant that will be used to familiarize middle school students with careers in manufacturing and construction.

The grant is funded by the Department of Education.

“Penn College is very excited for this opportunity to collaborate with industry partners and K-12 educators to showcase technical career opportunities and engaging learning activities within manufacturing and construction to middle school students,” said Tanya Berfield, director of K-12 outreach. “We believe that career exposure at the middle school level is more important than ever, as those students are soon making high school pathway decisions that often lead to career choices.”

The campaign includes two educator externships per year: one focused on manufacturing, the other on construction. The externships provide middle school educators with efficient and effective training, classroom technology equipment, and lessons that align with the new science standards.

Educators will use externship experiences to deliver lessons to the middle school students, who will, in turn, exhibit projects and visit with industry representatives at a student showcase and junior career fair.



Teens gain experience in the Dr. Welch Workshop: A Makerspace at Penn College. A PAsmart Grant will allow the college to expose middle schoolers to construction and manufacturing careers through educator externships.

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What better way to prep for college?

More than 350 campers participated in 17 Pre-College Programs in summer 2022, giving teens a taste of Penn College through an engrossing variety of academic adventure and social interaction: Architecture Odyssey; Autism Spectrum Post-Secondary Interest Experience; Automotive Restoration; Automotive Technology; Aviation; Design, Build & Grow Landscape & Horticulture; Diesel Truck & Heavy Equipment; Engineering; Fundamentals of Emergency Response; Future Restaurateurs; Graphic Design Summer Studio; Have Your Cake & Decorate It, Too; Health Careers; Thingamajig Fabricators; and Non-Destructive Testing.

At left, a middle schooler concentrates on assembling her sheet metal work in the well-equipped automotive restoration lab. On right, students get hands-on with electromagnetic yokes during the Nondestructive Testing pre-college program.

Registrants hailed from 14 states – some from as far away as Florida and Washington – and included a camper from Santiago, Chile.

High school students are not the only ones in on the fun: Pre-College Programs include two sessions of My Tomorrow, a middle school career exploration day camp sponsored by the Soars family.

Check out 2023's offerings at www.pct.edu/precollege.

New degree options introduced

Accepting students for Fall 2023:

- A **Master of Science (MS) in physician assistant studies** replaces the college's combined bachelor's/master's degree in physician assistant studies.
- A **Bachelor of Science (BS) in biomedical sciences** prepares students for careers in biomedical and laboratory science fields, or for graduate-level studies in various health care professions (such as physician assistant studies, pharmacy, optometry, dentistry, physical therapy, epidemiology or medical research).
- A **Bachelor of Architecture (B.Arch)** dramatically shortens graduates' path to professional licensure and markedly broadens their employment opportunities.
- A **part-time evening/weekend option for the Associate of Applied Science (AAS) in nursing** prepares graduates for registered nurse licensure.



Students Lauryn T. Watson (left) and Sarah L. Acel study digestive-system anatomy during a human anatomy and physiology class, one of the courses included in Penn College's new bachelor's degree in biomedical sciences, set to launch in Fall 2023.

HEALTH CARING

Excerpts from the commencement address of **Bryan M. Bilbao**, who graduated with a combined bachelor's/master's degree in physician assistant studies in August 2022. Bilbao's experiences with his grandmother's care prompted him to complete two student projects addressing disparities in health care.



Brian M. Bilbao '22, now a physician assistant for Apollo MD, received a 2022 Thomas J. Lemley Award for Health Disparities from the Pennsylvania Society of Physician Assistants. He works in the emergency departments of three Wilkes-Barre/Scranton-area hospitals.

I am a first-generation American. My parents and grandparents moved to the United States from Uruguay nearly 35 years ago. They immigrated here, barely speaking English, no college education, taking whatever jobs they could get, just to provide a better life for, not only myself, but also my three sisters. They never took days off.

I'm going to tell you three things I learned along the way from my parents and grandparents:

1. Tienes que jugar por tu camiseta. You have to play for your jersey.

My dad used to say this to me all the time when I was growing up playing soccer or when we were talking about professional players, especially those on the Uruguayan National Team. The last few years, tu camiseta, your jersey, was Penn College. Once in the workforce, we will all have a different camiseta, and we'll have to represent it.

2. Por qué? Why?

We are all in our specific fields for some "por qué" – some why. I want you to ponder: Why work this hard? Why go through all that you did to get where you are right now?

My "why" happens to always have been my late nonna, Italia Gallo Cusati. She took care of my sisters and me while my parents and grandfather were at work.

At 5 years old, her mother put her on a ship and sent her (from Italy) to Uruguay. Her mom did that in the hope that she could find opportunity and start a new life. My nonna went alone with her father. He was a tyrant. He forced my nonna to lie, say she was going to school, but work essentially as a servant.

Even after moving to the United States, she suffered chronic health conditions. It was my mission, whenever I saw her, to make her smile. Every time I left, she would tell me:

3. No te pierdas. Don't get lost.

Our lives will now revolve around the very education we received and putting into practice everything we learned. These long hours we spend at work, it's going to take tolls on us. Burnout is, unfortunately, a real thing. With all these things going on, I want us to remember that phrase: No te pierdas.

In health care, for instance, don't get lost in your work and forget that that patient you are seeing is coming to you in a time of vulnerability – even if you've been

there two hours extra, and you're on a seven-day stretch, and you want to go home.

Have the gumption. Help them. Stand up for the smaller person.

My nonna was always treated as a second-class citizen, just because she couldn't speak English and needed members of our family to help translate.

What if that patient was your mother? What if that customer was your grandmother? It doesn't matter what field you're going into: You're going to always deal with somebody's somebody. Please don't ever forget that.

Don't get lost when your back is against the wall and it feels like your world is caving in, and that you don't have any more to give. Take a breath. Think about your "Why." Renavigate accordingly. And get back on track. Remember: No te pierdas. ■



HOF HALL OF FAME

Three former student-athletes were inducted into the Penn College Athletics Hall of Fame during Wildcat Weekend. The 10th Hall of Fame class featured **Jordan (Courter) Rutledge '18** (women's soccer), **Alicia Ross '17** (women's basketball) and **Mark Shaffer '10** (baseball).

A defender who started in 68 of her 69 career matches in 2013-16, **Rutledge**, formerly of Mill Hall, played on women's soccer teams that boasted 20 shutout wins and a North Eastern Athletic Conference semifinal. Rutledge earned her way onto NEAC third, first and All-Academic teams. She completed degrees in occupational therapy assistant and applied health studies.

Ross, a guard who played 2013-17, holds the women's basketball program's career scoring record of 1,515 points. She started in 81 of 87

games and led the team in scoring during her last three seasons. She finished with 437 rebounds and 301 assists and was named to USCAA and NEAC all-conference teams, as well as the Penn State University Athletic Conference All-Academic team. Ross, of Williamsport, earned a bachelor's degree in nursing.

During **Shaffer's** four-year pitching career (2007-10), Penn College's baseball teams went 101-44, winning back-to-back Penn State University Athletic Conference baseball championships in 2008 and 2009, and finishing fourth in 2007 and 2010. Shaffer, of Hanover, earned PSUAC All-Academic and all-conference honors and was named to the USCAA first team. During his junior year, he finished 9-2 with a 2.45 ERA. He holds a bachelor's in HVAC technology.



Joining President Michael J. Reed, left, and Director of Athletics Scott E. Kennell, right, are 2022 Hall of Fame inductees Jordan (Courter) Rutledge, Mark Shaffer and Alicia Ross.

WOMEN'S SOCCER

The team finished the regular season with four straight wins and reached the United East playoffs for the first time since 2019. The Wildcats ended their season 9-9-1 and 6-2 in the conference.

Kaelyn Sheetz '24 and **Sara Darlington '25** were named to the United East first team, and **Billiegean Hennessy '25** earned second-team honors. Sheetz scored a program season record with 21 goals, and **Cassie Johnson '25** reset the program record with 13 assists in a season.



Kaelyn Sheetz

CROSS-COUNTRY

Cross-country finished third at the United East men's championship. **Mitchell Campbell '26** placed third and was named Rookie of the Year. **Matthew Woolcock '26** finished seventh and earned United East first-team honors.



Mitchell Campbell

MEN'S SOCCER

Tommy DeGeyter '25 earned a spot on the United East second team.



Tommy DeGeyter

ATHLETICS CELEBRATES ENHANCEMENTS



Renovations to the newly dubbed Klinger Family Athletics Suite allow attractive space for interaction among coaches and athletes.

FALL 2017 brought two significant achievements to Wildcat Athletics: Penn College competed for the first time as an NCAA Division III institution, and it launched the Wildcat Club. The former made an immediate impact, as school spirit increased and the number of student-athletes expanded, while the latter continues to have powerful influence.

The Wildcat Club gives special recognition to alumni, parents, friends, fans and corporations who give philanthropic support to Penn College teams. Since its inception, 320 members have championed athletic programs with nearly \$1 million in contributions, much of which has been invested into upgrading facilities.

"As a former collegiate athlete, I can attest that the support of others – fans, families and friends – is quite motivating for student-athletes to compete at their best," said Loni N. Kline, vice president for college relations/chief philanthropy officer. "We are so grateful for the motivating support of our Wildcat Club members and the incredible outcomes of their generosity."

In January 2019, Penn College upgraded scoreboards in Bardo Gymnasium, thanks to a donation by Blaise Alexander Family Dealerships. The historic gym now features larger scoreboards with individual scoring panels.

Contributions from Susquehanna Trailways, Pepsi, M&T Bank and UPMC allowed Penn College to significantly offset the cost of a renovated outdoor complex – now known as UPMC Field – in the summer of 2019.

The complex boasts a state-of-the-art synthetic turf field, modern scoreboard, press box, updated bench area and welcoming gateway entrance. In addition to enriching the student-athlete experience, the improvements enabled the college to elevate men's lacrosse from a club sport to an NCAA program in 2021.

"Much like academic labs, athletic facilities are critical to provide a safe and enhanced experience for current student-athletes and can entice prospective student-athletes to attend Penn College as we compete with other institutions in recruiting," Penn College Director of Athletics Scott E. Kennell said. "The overwhelming support we've received from Wildcat Club members to invest into our facilities will impact generations of Wildcats."

Penn College was able to meet another major need in 2021 when Dan and Monica Klinger's gift helped to significantly offset the cost of renovating the department's office suite and constructing a wrestling practice facility.

The Klinger Family Athletics Suite features dedicated offices for full-time athletics employees, a prospective student-athlete lounge, and an open reception area. The new wrestling practice facility gives the growing wrestling team more space to practice in a safer environment.

"The Klinger Family Athletics Suite solved both an aesthetics need and a functional need," said Matt Blymier, assistant director of athletics. "Its look, design and decorations provide a wow factor to prospective student-athletes, while the dedicated offices give our coaches a place to have private conversations with their staff, current students and future students."

In just five short years, Penn College's athletic teams have excelled in and out competition – with three conference championships and more than 500 conference scholar-athlete selections, making a true mark in NCAA Division III.

To learn more about the Wildcat Club, visit pctwildcats.com/wildcatclub. ■

MOTORCYCLES & MENTORSHIP

by Tom Speicher, writer/video producer



Franchesca C. Ybarra '22 and Erin M. Beaver '19 maintain and troubleshoot the robotic welding cells responsible for transforming raw steel and aluminum into frames, fenders and fuel tanks for the glistening bikes that roll off the production line every 80 seconds or so at Harley-Davidson's York vehicle operations plant.

One hails from central Pennsylvania, loves horseback riding and was a SkillsUSA national gold medalist. The other is a northern Oregon native, loves NASCAR and was a national champion wrestler. Despite those contrasts, the two young women enjoy a strong bond, forged by a passion for welding and dedication to an iconic global brand.

Erin M. Beaver and Franchesca C. Ybarra graduated from Pennsylvania College of Technology 30 months apart, but today they are walking side-by-side at a comfortable, determined pace.

Rows of automated manufacturing equipment line their pathway. The drumming of presses and droning of weld cells synchronize to provide the soundtrack. Beaver and Ybarra are focused on the company's ambitious daily production goal: 800 stylish motorcycles that would make the most jaded biker swoon.

The duo are manufacturing engineers for Harley-Davidson Inc. at its vehicle operations plant in York. The state-of-the-art factory is one of three in the nation for the company and its sole location for final vehicle assembly.

"Everyone knows Harley. Knowing that we are making some of the most desired bikes is insane," Beaver grinned.

Like her mentor and now friend, Ybarra doesn't ride a motorcycle. But she echoes Beaver's enthusiasm.

"It's pretty cool to see the bikes out on the road and be like, 'Wow, I wonder if I inspected that fuel tank?' It's awesome," she said.

Established 120 years ago in Milwaukee, Harley-Davidson is the nation's oldest continuously operating motorcycle company. The bikes' quality and indelible depictions in popular culture have created multigenerational devotees to the Harley mystique. Its Screamin' Eagle logo is as ubiquitous on shirts, jackets and hats as it is on the Softail, Touring, custom vehicle operation (CVO) and other models assembled at the York plant.

The massive facility, equivalent to the square footage of 11-plus football fields, is driven by three distinct yet interconnected functions: fabrication, paint and assembly. Stationed in fabrication, Beaver, Ybarra and their team are gatekeepers of weld quality on critical components earmarked for the paint and assembly processes. They maintain and troubleshoot the robotic welding cells responsible for transforming raw steel and aluminum into frames, fenders and fuel tanks for the glistening bikes that roll off the production line every 80 seconds or so.

"Our main job is to keep the robots doing their jobs. You never know what you're going to run into. There's a lot of troubleshooting involved," Beaver explained. "You have to dig down in the program and figure out the reason why a robot isn't working right and fix it. Troubleshooting is what I enjoy the most."

The same is true for Ybarra, whose chief focus is tank fabrication.

"Every day is different. For example, sometimes the robots fall out of path, and that's where we come in," she said. "The most rewarding part is robot

"Knowing that we are making some of the most desired bikes is insane."

troubleshooting because I'm familiar with that from school."

Hands-on education with all facets of welding led Harley-Davidson to hire Beaver and Ybarra, first as interns during their respective senior years and later as full-time staff.

"Their metallurgical and welding knowledge is exceptional," said Zach Merovich, engineering manager for fabrication. "With the Penn College degree, I know they are getting a lot of shop time. I think the program is exceptionally well-suited for what we have here."

About 1,200 employees are immersed in the York plant, from management to the

assembly-line professionals who give life to the bikes by attaching engines, tires, tanks, fenders and other elements to once-bare frames. Beaver and Ybarra are two of the few women engineers, but they don't feel out of place. Their boss, Merovich, is a strong advocate for women in engineering, and the plant's general manager, Dee Dee Fultz, is a mechanical engineer.

Merovich believes women are key to shrinking the skills gap. "It's simple math," he said. U.S. Census Bureau data reveals that women represent just 27% of STEM workers and 13% of the total engineering workforce. The low numbers belie the reality that women are just as capable as men in such roles, according to Merovich.

"To think otherwise seems foolish to me," he said.

Fultz, who has worked more than 25 years in manufacturing, welcomes the perspective that women like Beaver and Ybarra bring to Harley-Davidson.

"Women problem-solve differently. We can arrive at a solution for a complex problem perhaps quicker than anyone else," she stated. "There is a tangible calculation that diversity can save

a company money. If you have complex problems, diversity of thought is the best way to solve those problems because you have ideas coming from different directions."

"Men and women kind of think differently, but when we come together, it's crazy what you can come up with," Beaver added.

Growing up outside of Winfield, Beaver admits the only thing she knew about welding was "not to look at the light" during repair work at her family's farm. Horseback riding and art were her interests, and she didn't touch a torch until high school. An agricultural course required by Future Farmers of America introduced her to the craft. Intrigued, Beaver took an introduction to welding class. Smitten by the sparks and creative possibilities, she became a welding student at SUN Area Technical Institute.

There she combined artistic instincts with her new passion. Beaver won gold and silver medals for welding sculpture at the SkillsUSA National Championship, which showcases the country's top career and technical education students.

"Being the creative mind, I like to put stuff together, and I like to do the whole process, not just the beginning or end," she said. ▶▶



In Penn College's Lycoming Engines Metal Trades Center, Erin M. Beaver '19 shapes a medal-winning sculpture for entry in the SkillsUSA National Championships.



PHOTO COURTESY OF WATER STEP

Beaver, right, as part of the all-female welding fabrication team from Penn College at the 2018 SkillsUSA National Championships, shows the rocket stove they built. Beaver was joined in the effort by Joelle E. Perelli, left, and Natalie J. Rhoades.



Ybarra gains skill in ultrasonic testing in Penn College's nondestructive testing lab, inside its 55,000-square-foot Lycoming Engines Metal Trades Center. Today, Ybarra examines weld quality on Harley-Davidson parts.

While a student at SUN Tech, Beaver successfully completed several Penn College dual-enrollment welding courses. The classes jump-started her college education, which culminated with a bachelor's degree in welding & fabrication engineering technology in December 2019.

"It's been invaluable for me to go to Penn College," Beaver said. "It's gotten me to where I am right now."

Like in high school, Beaver was often the lone female in her welding classes.

"I kind of was challenged and motivated by it," she said. "I believe it's important to get out of your comfort zone because that's where you really learn to grow as a person."

"I think at first the guys may have been intimidated by me. But as collaboration in our classes progressed, we all got to know one another and became great friends."

Beaver credits knowledgeable and encouraging faculty and extensive time in the welding lab for an enriching college experience that included additional SkillsUSA events. She earned two more medals in welding sculpture (gold and bronze) and competed as part of the first all-female welding fabrication team at nationals.

"What I remember most about Erin was her determination to be the best," said James N. Colton II, assistant professor of welding and the college's SkillsUSA adviser. "I was most impressed by Erin's ability to visualize what she wanted her final projects to look like before she even started them. I watched her create two of her national medal-placing sculptures and was wowed. She's a great fit for Harley-Davidson because of her attention to detail."

At this moment, Beaver is exhibiting that attribute in Harley-Davidson's advanced inspection area, which encompasses a lab, three welding booths and space reserved for destructive testing. One of the plant's two certified welding inspectors, Beaver oversees the department and employs the cut and etch process to ensure welds meet company standards.



Ybarra offers the student address during a May 2022 commencement ceremony.

Welds on all parts are inspected visually every day. But cutting and etching offers the truest sense of weld quality. Using various cutting equipment, Beaver removes the weld cross section from a part. An etchant – an acid or corrosive – is applied to the cutout to produce a contrast in brightness between the base metal and weld bead, making it easier to spot any weld imperfections. If a problem is identified, the robotic weld cells are modified accordingly.

Over 200 welds on frame and fuel tank components are examined each month through cutting and etching. Merovich estimates the in-house operation saves Harley-Davidson about \$300,000 in annual outsourcing costs. "And we get immediate feedback on our welds instead of waiting a couple days to get the results back," he said.

A handful of engineers assist Beaver, including Ybarra.

"I honestly don't know where I would be without Erin," said Ybarra, who received her welding & fabrication engineering technology bachelor's degree in 2022. "She's probably the biggest help that I've had so far. I knew I was going to learn a lot if I continued to stick by her side."

The Hood River, Oregon, native discovered welding in high school when

she noticed classmates proudly displaying their metal art projects. Ybarra followed their lead and took a beginning metals course, falling in love with the welding process and the creative results.

"I was like, 'Wow, I can make this, and I can make that!' With the heating and the coloring, it was fun," she said.

Ybarra pursued welding at Southwestern Oregon Community College, where she also excelled as a wrestler, winning the National Collegiate Wrestling Association Championship in her weight class. "I love wrestling because of the physical and mental battle," she said. "It builds character, takes self-discipline and determination, and pushes you to work hard toward a goal."

After earning her associate degree, she wrestled her toughest opponent – indecision. Ybarra weighed entering the workforce as a welder against additional education. School prevailed when the dean of the college suggested a degree in welding engineering. "I knew I wanted to design and create things and do more than welding pipe," Ybarra explained.

A Google search directed her to Penn College's renowned program, on the cusp of expanding its state-of-the-art facility to more than 55,000 square feet. A careful review of the college's curriculum and hands-on classes convinced Ybarra to



Beaver, right, attends Ybarra's commencement ceremony, where she honored the student speaker with a bouquet.



Beaver completes a student project.

"Their metallurgical and welding knowledge is exceptional."

trek across the country to advance her education.

"I thought to myself, 'This sounds like me. I should be going there.' I couldn't wait to enroll," she said.

Despite being vastly outnumbered by male students, Ybarra felt at home.

"We had all these classes together, so we got comfortable with each other," she said. "The instructors were always so welcoming. We were all kind of like one big family all the time."

Her path didn't cross with Beaver until she completed her Harley-Davidson internship, but like her future co-worker, Ybarra was a Dean's List student and distinguished herself outside of the classroom. She helped create the Penn College Welding and Research Club and was chosen to be the student speaker at her commencement, where she preached personal empowerment.

The theme didn't surprise Ybarra's faculty adviser, welding instructor Michael C. Schelb.

"I was impressed by Frannie's desire to take on all challenges that life or college presented her," Schelb said. "No matter the conditions, she would use her tireless work ethic to find a way to overcome those challenges and, most importantly, reflect on those challenges and learn from them. She has the proven ability to work in a team environment as well as individually, which I'm sure makes her an asset to Harley-Davidson."

A portion of Ybarra's daily routine at the plant is devoted to independent work. On this late afternoon, she's a solitary figure surrounded by seemingly endless rows of gray fuel tanks. One by one, Ybarra raises the tanks to eye level and rotates them multiple times so she can studiously examine each weld.

"When I look at a weld, I know what I'm looking at as far as visual inspection and defects," she said confidently. "Penn College prepared me really well."

Ybarra turns to a nearby laptop and inputs her findings. An Excel spreadsheet matches her weld quality assessments with specific robotic cells. The documentation serves as a key resource in tracking the consistency of each robot's output. She'll repeat this process until she inspects at least one tank from all weld cells.

When that moment arrives, Ybarra is again joined by Beaver. Weekend plans are discussed. Usually, Beaver heads back to the family farm to ride her horse, Danny, and Ybarra is hiking or glued to NASCAR cheering for Denny Hamlin to win the latest race. But this weekend, antiquing is in store for both.

"I like to go antiquing, specifically with Erin," Ybarra smiled.

"We go whenever we can, not that we should, because it's not very good on the pocketbook," Beaver laughed.

One more thing that strengthens their bond. ■

Read more at magazine.pct.edu/mm



Adventures in learning

PHOTO COURTESY OF ROB COOLEY

Learn more about future Global Experience opportunities or support the Global Experiences Fund to enable student participation at www.pct.edu/global.



PHOTO COURTESY OF LAUREN A. RHODES

Students visit 4 Madonne Caseificio dell'Emilia, a producer of Parmigiano-Reggiano cheese, in Italy's Parma region.

Pennsylvania College of Technology's unique Global Experience courses returned in 2022, providing dozens of students the opportunity to immerse in new cultures while diving into the subjects they love:

Nursing students practiced their profession at a clinic in rural Guatemala, while human services & restorative justice students helped to plan a conference on domestic violence in Alaska.

Manufacturing students witnessed in-house examples of what makes Germany a world leader in advanced manufacturing, while architecture students took in the wondrous facades of Spain and, in Italy, culinary students cooked alongside chefs, and automotive students visited the likes of Ferrari, Ducati and Lamborghini.

GERMANY

Three-credit course:
Precision Machining in Germany

Funded by a National Science Foundation grant

A mix of classroom and hands-on experiences with tools used in the product-development process, including Industry 4.0 smart manufacturing

Regenstauf

Eckert Schools International

Igenhausen

Haimer Inc. high-precision products for metal cutting

Augsburg

Kuka Robotics industrial robots and systems

Heidenheim

Voith Hydro hydroelectric power turbine systems

Stuttgart

Porsche high-performance sports cars

Manufacturing students visit Voith Hydro in Heidenheim, Germany.



PHOTO COURTESY OF ECKERT SCHOOLS INTERNATIONAL

ITALY

Three-credit course:
Global Food & Hospitality: Cuisine, Culture & Perspectives

Study of cuisine and hospitality operations, with visits to historic food-product origins and hands-on cooking classes

Nettuno

Cantina Bacco vineyard
World War II cemetery

Rome

Bologna
FICO Eataly World – agri-food theme park

Ferrara

Producers market

Venice

Prosecco
Vineyard and winery

Modena

La Tradizione balsamic vinegar producer
4 Madonne Caseificio dell'Emilia, producer of Parmigiano Reggiano cheese

Asti

Barbera d'Asti, Moscato d'Asti and Spumante d'Asti wineries
Cavallero farm and restaurant

Turin

1800' Coffees
Gianduja Chocolate

Parma

Prosciutto di Parma ham producer
Academia Barilla

"The Italy trip has definitely helped my creativity. I have a lot of great memories, professional and personal, that I will always keep. Experiences like Italy and the Kentucky Derby (where she traveled, with other Penn College students, in 2021 and 2022 to complete a one-week internship) help you grow as a culinarian and also as a person, so I think you should take them."

Madison Y. Cooper '22, culinary arts technology – now working in the kitchen of 1700 Degrees Steakhouse, Harrisburg



GUATEMALA

Three-credit course:
Global Healthcare Explorations

Students joined Glens Falls (New York) Medical Mission volunteers to provide health care at a weeklong medical clinic in the rural, medically underserved region of Nueva Santa Rosa.

The Penn College group prepares for a day of service at the weeklong medical clinic, which saw an average of about 300 patients per day.

PHOTO COURTESY OF CHRISTINE E. KAMMICH

SPAIN

Three-credit course:
European Sustainable Building, Historic Architecture & Art

Toured various sites and engaged in immersive cultural experiences, such as flamenco dancing, river cruises, farmers markets, authentic dinners and ironwork molding.

Madrid

Palacio Real – considered one of the finest palaces in Europe
Museo ABC
Plaza Mayor
Puerta del Sol
CaixaForum
El Retiro Park

Toledo

Church of Santo Tome
Synagogue of Santa Maria la Blanca

Granada

The Albaicin – the Moorish quarter, one of the oldest quarters of the city
Mirador de San Nicolas
Alhambra
Generalife

Cordoba

La Mezquita mosque/cathedral

Seville

The Gothic cathedral – third-largest Christian church in Europe
Giralda Tower
Barrio de Santa Cruz – the old Jewish quarter
Real Alcazar – built in the 1360s
Plaza de Espana
Maria Luisa Park

Barcelona

Barrio Gotico – medieval quarter
Basilica of Santa Maria del Mar
La Sagrada Familia – one of architect Antoni Gaudi's most stunning works
Park Guell
Casa Batllo – Gaudi's masterpiece



A traditional dinner in Madrid.



Students learn the history and evolution of Spain's Mosque-Cathedral of Cordoba.



In Seville, students take part in a Spanish flamenco dance lesson.



"Every second was priceless to me. You don't grow when you're comfortable. You're putting your mind at a disadvantage if you don't go out of your comfort zone. The beauty in this world is unimaginable. Looking through a screen doesn't do it justice. The creativity, respect, faith and love that people put into their culture is one of the wonders of the world."

Diana M. Gaglione, architecture & sustainable design

ALASKA

Three-credit course:
Service Learning in Human Services & Restorative Justice

Students partnered with YWCA Alaska to explore new perspectives on domestic violence. The collaboration included hosting "Through It All: We Rise Together," a conference on the campus of the University of Alaska Anchorage, featuring a panel of local speakers sharing their insight and conversations aimed at exploring fresh options and pathways.



"My most memorable moment was a tie between two things. The first one was being able to talk to Theresa Lyons from the YWCA Alaska after the event. ... I thanked her for going out on a limb and giving a bunch of Pennsylvania students this opportunity – but most specifically allowing each and every one of us to thrive in our own way. ... My second moment was the day we were on the glacier. I didn't think I was going to be able to do it, and I pushed myself mentally and physically. This was a breakthrough moment for me to be able to do this with the injuries I have sustained. I learned a lot about myself that day."

Krystle J. Richardson, human services & restorative justice – hopes to attend graduate school and work in criminal psychology or social justice reform/reintegration



PHOTO COURTESY OF ROB COOLEY

Students visit Matanuska Glacier in Sutton, Alaska – about two hours northeast of Anchorage.

PHOTO COURTESY OF BEN REGISTER



The collections of Nicola Bulgari are among stops for International Automotive Studies. Bulgari met with students as they toured his collection in Rome then provided a trip to his Tuscany collection.

FRANCE & ITALY

Three-credit course: International Automotive Studies

Study of several international automobile manufacturer facilities focused on the manufacturing, assembly and repair processes, and how the automobile has influenced the surrounding culture.

Mulhouse, France

The Schlumpf collection

Milan, Italy

Duomo cathedral
Alfa Romeo Museum

Modena, Italy

Ferrari Museum

Bologna, Italy

Memorial Museum of Liberty
Pagani Museum
Lamborghini Museum
Panini Motor Museum (Maserati collection)
Ducati Factory

Rome

Istituto Gerini technical high school
Colosseum, the Roman Forum and The Vatican
Bulgari collection



PHOTO COURTESY OF SZYMON NOWAK

In Vatican City, students view a variety of vehicles used by the pope.



The class gathers behind a 1930 Bugatti Royale Esders Roadster at the Schlumpf collection in Mulhouse, France.

PHOTO COURTESY OF BEN REGISTER

FINDING FORGOTTEN FOODS

by Jennifer A. Cline, writer/magazine editor

AT ELWOOD, JAMES BEARD-NOMINATED RESTAURATEUR ADAM DILTZ '00 PROVIDES AN EDUCATION IN PENNSYLVANIA DUTCH CUISINE AND PHILADELPHIA FOOD HISTORY.

PHOTOS COURTESY OF ADAM DILTZ

Chef Adam Diltz '00 holds spruce tips, which he cultivates and uses to make sorbet. INSET: Diltz practices his craft in the kitchen at Elwood. He was inspired, in part, by the Inn at Little Washington in Virginia, where the cooking technique is old-school French, but the food is "thoroughly Southern." He dreamed of opening a restaurant that did the same for Pennsylvania Dutch foods.



AT ONE TIME, WHEN PHILADELPHIA WAS THE SECOND-LARGEST ENGLISH-SPEAKING CITY IN THE WORLD (LONDON WAS THE LARGEST), IT WAS ALSO THE COSMOPOLITAN CENTER OF THE AMERICAS.

The world flocked to Philadelphia to taste its cuisine.

Instead of cheesesteaks, dishes like turtle soup and catfish and waffles were the city's signature. Ingredients like sturgeon and shad were in demand. (The Delaware River boasted the caviar capital of the world in the 1800s.)

Even celery was sought after.

The crunchy green veggie was a Victorian fad, explains Chef Adam Diltz, who celebrates the food heritage of Philadelphia and the Pennsylvania Dutch at his restaurant, Elwood, in Philadelphia's Fishtown neighborhood. Diltz is a 2022 James Beard Award Best Chef semifinalist for the Mid-Atlantic Region. He earned a degree in culinary arts technology from Pennsylvania College of Technology in 2000.

"It was a status symbol to have celery," Diltz says, describing special-made celery vases. "It was like having a Tesla in your driveway now."

At the confluence of the Delaware and Schuylkill rivers, Philadelphia had access to the state's fertile farmlands, and the Delaware Bay provided a gateway for trade with England and the rest of the East Coast. Its market stretched from City Hall to the Delaware River.

"You could get anything in the world there," Diltz says.

But much of that food heritage has been lost.

"America is severely lacking – unless you're in New Orleans – that food culture," Diltz says.

"Everybody eats

chicken, pork and beef and forgot where their food comes from."

Diltz's first interest in cooking came from family hunting outings with his grandfather Elwood Andreas, for whom the restaurant is named. Diltz was raised in a rural area of northeastern Pennsylvania, between Bloomsburg and Berwick.

"That's when I started getting into cooking, because I liked to eat," Diltz chuckled. "And so, I was reading these game cookbooks, and it just interested me. Coincidentally, when you go to Penn College, and you study Escoffier, they were eating wild hare, pheasants – all sorts of wild game."

Auguste Escoffier, a French chef who lived 1846-1935, is known as "the king of chefs and the chef of kings."

Diltz's grandmother Leola Andreas was equally important to his culinary inspirations. Sunday dinners at his grandparents' farmhouse included Pennsylvania Dutch classics like ham pot pie (the kind with the homemade egg noodles), her from-scratch jellies and desserts (like pie and shoofly cake) and vegetables fresh from the garden.

Intrigued by the wild game cookbooks, Diltz began reading books on Pennsylvania Dutch cuisine by food historian and cookbook author William Woys Weaver. He soon added the works of James Beard, who The New York Times called "the dean of American cookery." Beard championed local products and regional American cuisine. The honors awarded by the James Beard Foundation are among the most coveted in American hospitality.

On graduating from high school, Diltz enrolled in the culinary arts program at Penn College. The young man who hadn't left the state until, at 18, he crossed the border into New Jersey, was exposed to a world of new ingredients while he learned classic French technique.

While being interviewed, the well-read chef pulled various Penn College textbooks – even a paper he wrote for now-retired faculty member Chef Paul Mach's food history course – off his bookshelf. He

lent his facilities planning textbook to his wife, architect Jenny Ko, as she designed Elwood.

"What I remember about Adam is that he was interested in the classes, took immediately to the farm-to-table idea, was unassuming," said Chef Michael J. Ditchfield, instructor of hospitality management/culinary arts. "He did good class work, was reliable and dependable. I could count on him, and he was one of my 'go-to' people."

Diltz appreciates the 12-hour lab periods preparing food for customers in the college's Le Jeune Chef Restaurant and the marriage of business and culinary in class work, because they represent the reality of the industry.

"I'M SHOWING PEOPLE THEIR OWN FOODWAYS."



"Every single thing, you use," the restaurateur says. From the basic knife skills he employs daily, to celebrating regional ingredients and cuisines ("Chef Mike's Regional American Cuisine class was, of course, my favorite because that was what I'm really, really into"), to the classical cuisine taught by Mach ("which was the one everyone was scared of," he laughs, while noting that he has used it well).

"Even those things that, as a cook, you don't want to do: say, price out your new chicken dish. I kept those things," he says. "You use them."

From Penn College, Diltz headed to Boston, where he worked in a hotel, then at No. 9 Park, an upscale restaurant owned by James Beard Award winner Chef Barbara Lynch. After four years in Boston, he moved to Chicago, where he worked at Everest, "an old, old, old-school" French restaurant owned by Chef Jean Joho, from France's Alsace region.

While in Chicago, he determined what he wanted: a farm-to-table regional restaurant. ▶▶

From Chicago, he moved to Tennessee, where he was a chef de partie for Blackberry Farm, a luxury resort.

“In Tennessee, I was like, ‘I need to be where I’m going to be, and make contacts so that I can have my own restaurant someday.’”

That brought him to Philadelphia in 2010, where he could explore Pennsylvania cuisine. Back in the Keystone State, he was sous chef for The Yardley Inn, chef de cuisine for FARMiCia, and executive chef for Johnny Brenda’s. In 2017, while at the helm at Johnny Brenda’s, he was named among 15 “Who’s Next: Chefs” by news site Billy Penn.

Elwood’s opening in the Fishtown section of the city in May 2019 was featured by The Philadelphia Inquirer, Philadelphia magazine, PennLive, Eater Philadelphia, and Food & Wine.

His menu was decidedly different, with its focus on historical and country-style family entrees, designed for sharing. His first menu included turtle soup – “that’s the real dish of Philadelphia,” he says – catfish and waffles, frog, and celery.

But being different was not easy. Diltz recalls the social media comments on those first stories.

“You could see people like: ‘What’s this guy doing? Catfish and frog and celery? He has a celery dish?’ But I knew that was going to happen. I knew that there were maybe three people who were going to even get it.”

One of them was Philadelphia food critic Craig LaBan, who explained to a wider audience what was going on at Elwood.

“I’m purposely being different,” Diltz says. “You can get pizza anywhere. Italian

American is a regional American food of the East Coast – unequivocally. But it’s very well-represented. You can walk any block in Philly, in any direction, and get that. So I don’t do that.

But Pennsylvania Dutch is not represented at all.”



PHOTO COURTESY OF ADAM DILTZ

Some thought the menu was strange, and others labeled it exotic.

“People think you’re doing exotic meats, and then some salesman is calling, like, ‘Hey, I got a great deal on frozen kangaroo.’ That has nothing to do with what I’m doing,” Diltz says.

In reality, his food is traditional.

“Catfish and waffles is not a weird thing. It’s not an exotic thing,” the chef explains. “It literally was the defining dish of Philadelphia in the 1850s to 1900s. People from all over the world came to eat it.”

Elwood is, in an academic sense, like an ethnic restaurant, he says.

“My friend Ange (Branca) had a Malaysian restaurant, Sate Kampar, and she’s teaching Americans about her cuisine. I’m teaching people about Pennsylvania Dutch cuisine, but also things that their ancestors ate in Philly. I’m showing people their own foodways.”

People began to get it. Honors for Diltz and Elwood have included Eater Philadelphia’s 2019 Chef of the Year; Travel Channel’s “20 Incredible Things You Have to Do in Philadelphia”; The Philadelphia Inquirer’s Top 25 Restaurants; and Conde Nast’s “50 States, 50 Cuisines: The Food Worth Traveling for in Every State.”

Still, learning in early 2022 that he was a James Beard Award semifinalist was surreal. The awards’ Mid-Atlantic region encompasses Delaware, Maryland, New Jersey, Pennsylvania, Virginia and Washington, D.C. – an area with an abundance of culinary destinations.

“I was reading James Beard when I was in high school,” Diltz recalls. “American regional cooking is what I’m really into, so it’s a huge thing. I have a really small

Diltz’s take on catfish and waffles, predecessor of Pennsylvania Dutch dish chicken and waffles. Catfish and waffles was famous in the Philadelphia region in the mid-1800s. Steamboats took residents and tourists up the Schuylkill River and Wissahickon Creek (“catfish creek” in the language of the Lenni Lenape) to taverns and pubs to dine on the dish.

restaurant with no PR team: It’s just me. I was still cleaning the bathroom every day (due to COVID-19 restrictions on the number of people who could be in the building). So it’s pretty cool for sure. I don’t know how it happened, but let’s hope it keeps happening.”

Meanwhile, he’ll continue with the endless tasks of restaurant ownership and the grueling work of a chef.

“I don’t know what else I would do,” he says. “This is my life. This is what I signed up for. I wouldn’t see myself doing anything else. I know it’s a lot of work; just being in the business is a lot of work. It doesn’t bother me, I guess.”

Nor does it dim the passion that was sparked in him as a teen when he looked for wild game recipes.

“I like the physical act of cooking. I like everything about it. I have no desire to go out to eat on a Saturday.” ■

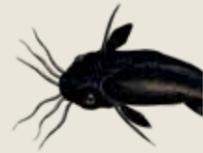


PHOTO BY MIKE PRINCE

Diltz’s signature presentation of venison scrapple, served as an amuse bouche.



Chef Mary G. Trometter, assistant professor of hospitality management/ culinary arts, teaches knife skills, as she did for Diltz.

Chef Adam’s advice to future culinarians:

BE READY TO WORK:

“The main thing is you’ve got to get up and go to work. I mean, honestly, you’ve got to work; you’ve got to go in every day and practice. You shouldn’t look at a job as you against someone else. You should just look at it as you against yourself. You’re cooking this fish, try to cook it better the next order, then better the next day, and the next week. Every day. That’s what it should be about. And then, I would say, just explore more. If you live in Boston, and you’re searing cod every night, learn about it. There are whole books on cod.”

FIND WHAT YOU LOVE (WHETHER IT MAKES YOU FAMOUS OR NOT):

“Having a passion for it is huge, because it is grueling. It’s a grinding profession. And it’s only made worse because of reality TV or Instagram.

“A chef is a job, just like any other job. When you’re the chef, you go into a restaurant, and you’re a paid employee like everyone else. So it’s not about rolling in with your tweezers and being on TV. It’s a job where you go in every day, and you get stuff done. That’s 99% of all chefs. ... It’s OK to be a working chef. It’s a blue-collar job. It’s a working man’s job, and you should take pride in it. You have the same chances of being a Food Network star as you do of being a pro basketball player. So to get into it because you think there’s going to be some sort of glamour: It’s the exact opposite.”

WHEN YOU’RE TIRED, REMEMBER THAT PASSION:

“The dream can easily turn into a nightmare. You’ve got to love it. You’ve got to have a passion for it, because it can be brutal, for sure. But it shouldn’t discourage you from your passion. I never would have thought I would have a restaurant. I thought I’d be working the line until I keeled over, doing somebody else’s 900 burgers a week.”

Learn more about Pennsylvania food history through Chef Adam Diltz’s blog and Instagram feeds, both accessible through elwoodrestaurant.com



niche

Ceramics Studio



"It's art, so it's not supposed to look a certain way" was the wisdom shared by the mother of Calistra "Cali" S. Mahoney, of Williamsport. (Cali's mom, Jamie '16, graphic design, spent many long hours in the ceramics lab, progressing from Ceramics I through III.) In addition to exploring her creativity in ceramics, Cali, a general studies freshman, is an adventurous musical artist, singing a wide range of genres and playing keyboards with the local Uptown Music Collective.



Wildcat golfer Nate Cooper Williamson likes to keep his "afternoons free" for his sport, so he enjoys his 8 a.m. ceramics class. After two high school ceramics classes, he felt pretty comfortable stepping into the college lab. "I like to make the usual things, keepsakes for my parents." The heating, ventilation & air conditioning design technology senior from Lafayette Hill is following in his family's career footsteps; his maternal grandfather owns Cooper Mechanical Inc. in Bucks County.

The wheel room features the ever-popular pottery wheel and is evolving into a space for mold-making, casting, extruding and other mass-production methods.

The kiln room brings the heat! This small room contains top-loading electric ceramic kilns. A gas raku kiln will be added soon.

In the glaze lab, students create glazes from scratch using written recipes, then test the glazes before applying them to their finished pieces.

Slip-casting molds, made in the studio, produce small cups based on a student-made prototype.



Kyle Bohannon, an engineering design technology senior from Perkiomenville, sees a correlation between his major and ceramics creations: "You need to be sure there's a strong base to support the weight on top, especially the curves and other features." In the ceramics lab, the avid hunter and fisherman says he prefers working with the "easy-going" pottery wheel.



Bush Campus Center, Room 159

"With Penn College's focus on hands-on learning, ceramics is a natural fit for so many of our students," said Gerald G. Kaplan, ceramics instructor. The ceramics lab and its next-door neighbor – a wood sculpture lab – are a whirl of activity each weekday with students from a broad range of majors engaged in hands-on exploration to fulfill arts electives. Students regularly express their appreciation for the creative outlet offered in the arts studios – a meditative escape from the rigors of their majors and life in general.

IGNITED, INSPIRED, COMMITTED

Heard at Penn College's Presidential Inauguration

Evoking the institution's rich history and committing to serve as an innovative trailblazer for tomorrow, Pennsylvania College of Technology inaugurated Michael J. Reed as its eighth president on Oct. 21 at the Community Arts Center. Reed assumed his duties on July 1.

"MJR has shown a relentless nature and spirit to be better: to improve. And that's a pretty inspirational thing, it's a pretty infectious thing, and a pretty good model and method for all of us to follow. And if we can collectively commit to embracing that same relentless spirit of getting better, hustling without complaining, the students will benefit all the more for it, and so will we, individually and institutionally."

JOHN F. CHAPPO, ASSISTANT PROFESSOR OF HISTORY/HISTORY OF TECHNOLOGY

"In business, return on investment is critical to success. I can assure you that Lycoming Engines, along with other industry partners, recognize our return on our investment from our collaborations with Penn College. ... Mike, on behalf of the college's industry partners, I thank you for your vision and commitment to creating the next generation of tomorrow makers. Industry depends on the talent you are creating to help us build our workforces, as well as the products and services we provide to our customers across the globe."

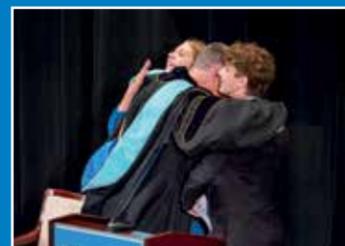
SHANNON L. MASSEY, SENIOR VICE PRESIDENT, LYCOMING ENGINES

"These are especially challenging times in higher education, but with challenges come opportunities. Let me be clear. The next chapter in our institution's rich history is not about its president: It remains steadfastly focused on students, mission and team. A chapter ignited by our past, inspired by tomorrow and committed to a 'Future Made by Hand.' With your invaluable input and support, I look forward to us seizing opportunities and solidifying Pennsylvania College of Technology's standing as an innovator, trailblazer and national leader in applied technology education."

PRESIDENT MICHAEL J. REED



Reed receives Penn College's presidential medallion from his predecessor, President Emeritus Davie Jane Gilmour, and state Sen. Gene Yaw, chairman of the board of directors, in front of about 400 attendees, including faculty and staff, students, alumni, industry partners, his family members, and visiting college and university delegates.



Reed hugs his teenage children, Cali and Gavin, after they surprised him by delivering speeches of their own at the ceremony.

A world of opportunity awaits

Thanks to the generosity of alumni, corporate partners, employees and friends, experiences and horizons are expanding for Penn College students.

Expanding Horizons – Global Experiences Fund

"Without a doubt, I would encourage any student who has the opportunity to go on a global experience. Life is precious, tomorrow is not guaranteed, and these opportunities do not happen often. ... It forces one to see life from a different perspective, from the lens of other people, places, and things, something a person can only gain through a global/traveling experience."

Colin G. Browne Jr. '22
human services & restorative justice, who traveled to Alaska as a student in Service Learning in Human Services & Restorative Justice



Encouraging Exploration – Internship Fund

"While I had many exciting experiences and projects, one that stuck out the most was my first solo project. I was given a case involving a murder, and as I started doing my investigations and due diligence, I began to find inconsistencies and a possible defense for our client. This project was the first time I could investigate, provide evidence, develop a strategy, and make a PowerPoint informing the attorney on the case of everything I had found. I fully immersed myself in preparing for a trial's daily tasks and foundation."

Ashlee Felix-Taveras '22
human services & restorative justice, beneficiary of the Internship Fund, on her internship with the Lycoming County Public Defender's Office



Empowering Competition – Student Competition Fund

"I view leadership not as individuals filling roles left behind, but as driven members of a team recognizing their own talents and where they can be applied. No one on this team leads alone. We are a collective of pillars in our community who bear the weight of our team. As each generation takes over for the last, new pillars are inspired by those before them."

Dakota Harrison '22
manufacturing engineering technology, machinist with Flex-Cell Precision Inc., on his experience as part of the college's successful SAE Baja team



Empower tomorrow's workforce by making a gift to support Global Experiences, Internships, Student Competition: www.pct.edu/give

1960s

Howard W. Calkins '60, welding, is retired and resides in West Chester.

Girvin Herr '63, electrical instrumentation technician, is retired and resides in Dayton, Nev.

1970s

Jerome D. Perch '76, forest technology, is a customer support assistant for Geisinger Wyoming Valley. He has umpired all of the Little League Softball regional tournaments, as well as the 2017 Little League Softball Senior League World Series and the 2022 Little League Senior League Softball East Region games in Massachusetts. He resides in Blakeslee.

Bret Hoover '78, forest technology, is retired and resides in Allentown.

1980s

Dana Carver '81, aviation maintenance technician, is an aviation safety inspector for the Federal Aviation Administration. He resides in Brooklyn, Mich.

Douglas P. Skelly '82, diesel mechanics, is the owner/technician for Allegheny Fire Apparatus LLC. He performs repairs, service and testing on fire apparatus. He has been a volunteer firefighter since 1980 and resides in Pittsburgh with his wife of 38 years. They have two grown daughters and two grandsons.

Pam (Schurer) Keefer '85, accounting and business management, is retired and resides in Williamsport. She was previously involved with the Junior League.

Harry J. Rogers '87, broadcasting, is the chief of bail release for Lycoming County. He resides in South Williamsport.

Lynnee K. (Wasson) Williams '87, business management, is a performance improvement coordinator for UPMC Memorial hospital in York. She resides in Windsor.

Scott P. McIntosh '89, landscape/nursery technology, is an operations manager, logistics, for a Walmart grocery distribution center. From 1989 to 2006, he worked in management roles in the landscape industry in Hilton Head, S.C.; Washington, D.C.; Pittsburgh; and central Pennsylvania. In 2006, he transitioned to Walmart Logistics and has worked in distribution centers in Pennsylvania, Wisconsin and Missouri. He resides in Raymore, Mo.

1990s

Keith D. Green '90, architectural technology, is a project designer/manager for CCV (Christ's Church of the Valley)/New Idea Architects. He handles large and small projects, from ground-up church campuses to minor remodel work, and all the office's food-service design coordination and quality assurance reviews. He resides in Litchfield Park, Ariz.

Kevin Stuck '90, computer information systems, is a senior technical analyst for Geisinger Lewistown Hospital. He resides in Lewistown.

Amy Hiler '93, occupational therapy assistant, is a special education teacher for Lower Dauphin School District. She holds a bachelor's in special education and a Master of Arts in applied behavior analysis. She resides in Hummelstown.

Samuel E. Podrasky '93, electrical occupations, is a maintenance electrician for Jenmar Corp. He resides in Lilly.

Jonathon Dale '94, heating, ventilation & air conditioning technology, is an HVACR instructor for Clearfield County

Career and Technology Center. He is married, has two adult children and resides in Brisbin.

Chad Johnson '95, electrical occupations, is a facilities manager for Ellwood National Forge. He manages maintenance and engineering at three facilities. He resides in Youngsville.

Martin B. Lukasiewicz '95, automotive technology, is a field service engineer for Ipsen Inc., a biopharmaceutical company. He resides in Columbus, Ohio.

Rona (Anderson) Prince '96, early childhood education, works for Easter Seals, mentoring an adult woman. They enjoy basket weaving, paint class, tai chi and working out. She moved to Kill Devil Hills, part of the Outer Banks of North Carolina, with her husband and sister, who she cares for, in 2019. They have seven grandchildren, ages 8 to 24.

Jason Burns '97, plastics and polymer engineering technology, is senior engineering manager for Graham Packaging Co. He resides in Red Lion.

Gretchen (Mantle) Ebersole '97, office technology: medical office assistant, is a unit secretary for the critical care and medical/surgical inpatient units at one of the Orlando Health hospitals. She resides in Winter Garden, Fla.

Rebecca (Hafer) Moncavage '97, radiography, is a CT technologist for Tower Health. She resides in Stevens.

Bradley Most '98, aviation maintenance technology, is a quality assurance inspector for Saudi Aramco. He leads the aviation department's Internal Evaluation Program. He holds a Master of Science in technology management from Embry-Riddle and resides in Marietta, Ga.

Amy (Schechterly) Schnauffer '98, early childhood education, is a preschool teacher for Children's Discovery Center. She resides in Sunbury.

John Guimaraes '99, HVAC design technology, owns Amigo Labz, a website design, SEO and hosting firm. He resides in Cranford, N.J.

Scott McClelland '99, machinist general, is an automation technician and sets up and operates a rotary forge at Global Tungsten Powders. He resides in Columbia Cross Roads.

David M. McRae '99, heating, ventilation & air conditioning technology, is an HVAC mechanic for Easton Area School District. He resides in Easton.

Nathan D. Miller '99, plastics and polymer technology, is an industrial arts teacher for Montoursville Area School District, where he teaches plastics, animation and wood shop. He holds a Master of Education from Penn State. He resides in South Williamsport.

2000s

Jon Mackey '00, broadcast communications, owns JM Quizzo Productions LLC. He resides in Williamsport.

Kevin D. Rabold '00, architectural technology, is a carpenter for Precision Remodeling. He resides in Delta.

Mark J. Anderson '01, applied health studies, is the deputy chief assessor for the Centre County tax assessment office. He resides in South Williamsport.

Timothy E. Loss '01, advertising art, works in the cheese shop for Wegmans. He resides in Cherry Hill, N.J.

Jason D. Martin '01, HVAC technology, is an engineering manager for NRG Controls Inc. He resides in Harrisburg.

Valerie (Sechrist) Waldman '01, dental hygiene, is a dental hygienist for Pine Mountain Dental. She resides in Cogan Station.

Steven A. Dodge '02, computer information technology: data communications & networking, is a registered representative for New York Life, helping clients with a variety of financial products and services. He resides in Jacksonville, Fla.

Rory Stubbs '02, paramedic technology, is a registered nurse for the Federal Bureau of Prisons. He resides in Unityville.

Wendy (Mazur) Carl '03, culinary arts technology, is a human resources representative for Aramark. She resides in Mount Carmel with her husband, **Donald '03**, culinary arts technology, and their two children.

Robert Dimmick '03, business management, works in Scheduling Services for Geisinger. He resides in Danville.

Samuel Borneman '02, diesel technology; **'04**, technology management, is employed by Krise Transportation. He resides in East Greenville.

Daniel M. Plummer '04, business management, is a food service director for Compass Group. He resides in Clifton, N.J.

Martin D. Brule Jr. '05, computer information technology: data communications and networking, is a senior operations engineer for Pitt IT at the University of Pittsburgh. He administers and maintains its Network Operations Center. He resides in Pittsburgh.

Shelly (Vandine) Harding '05, business administration: management, is a registered nurse for UPMC Williamsport. She resides in Muncy.

Terri L. (Karns) Lawton '05, early childhood education, is a high school secretary/paraprofessional for the Millville Area School District. She resides in Millville.

Ross Peters '05, graphic communications management, works in sales for C&E Containers. He resides in Danville.

Andrew Hoffman '06, heavy construction equipment technology: operator emphasis, is a heavy equipment operator trainer for Allan Myers. His responsibilities include new-hire interviews, on-site safety training, leading winter training at the company's heavy equipment training site, and GPS training. He resides in Morgantown.

Kimberly D. Learn '06, human services, is a purchasing coordinator for Associated Clinical Labs. She resides in Erie with her "two amazing little boys."

Jason McCrabb '06, heating, ventilation & air conditioning technology, is a service technician for Hannabery HVAC. He resides in Henryville.

Michael Pollock '06, collision repair technology, is a quality control technician for Pennsy Supply. He resides in Sugarloaf.

Marc H. Bear '07, automotive technology management, is the service director for Chapman Nissan, Philadelphia's only Nissan dealer. He has been married since 2016 and resides in Drexel Hill.

Jennifer (Mast) Burgos '07, culinary arts technology, is a room chef for Hollywood Casino at Penn National Race Course. She resides in Mount Carmel.

Ross Hoffman '07, building automation technology, is a systems specialist supervisor for Automated Logic. He resides in Gardners.

Kate (McCall) Stepnick '07, applied human services, is the camp director for Nicholas Wolff Foundation Inc./Camp Victory. She holds a master's degree in school counseling from Eastern University. She resides in Bloomsburg.

Matthew Clark '08, business administration: marketing, is assistant director-support services for Universal Health Services Inc. He oversees program development and implementation in nutrition, environmental and linen operations in UHS's acute care hospitals, located across the country. He resides in Haverford.

Matthew Doherty '08, technology management, is a special agent for the U.S. Postal Service Office of Inspector General. He conducts criminal investigations for the U.S. Postal Service. He resides in Mars. He also earned a Penn College degree in information technology: network technology emphasis in 2006.

Bethany K. Engel '08, physician assistant, is a PA for Family Practice Center. She resides in Cogan Station.

Kimber J. (Shermeyer) Hofmann '08, early childhood education, began a new job as a paraprofessional in the Hempfield School District in August 2022. She helps the teacher and children in her assigned classroom. She resides in Mountville.

Mattie (Eisenhart) Pulizzi '08, business administration: management, is the manager of employee engagement at Penn College. She resides in Montoursville with her husband and their two children.

Jeremy J. Rusczyk '08, civil engineering technology, is a senior project manager for the Pennsylvania Department of Environmental Protection, responsible for reviewing erosion and sediment control plans for oil and gas projects. He resides in Watsontown.

Jennifer A. (Daya) Seroski '08, physician assistant, is a PA for the Department of Justice. She resides in Pueblo West, Colo.

Roydon Fernandes '09, automotive technology management, is a service director for Chapman Auto Stores. He resides in Sellersville.

Erin C. (Mahoney) Heap '09, dental hygiene, is a clinical dental hygienist for the U.S. Public Health Service. She is stationed with the Federal Bureau of Prisons as a senior dental hygienist, providing dental care and helping to run the complex's four dental clinics. She resides in Montoursville. She received a bachelor's in dental hygiene: health policy and administration from Penn College in 2010.

Shannon N. (Stalfort) Holtzman '09, baking & pastry arts, is the purchasing and merchandising manager for Leg Up Farmers Market, an all-natural independent grocery store. She was promoted to her current position after nearly six years as the store's bakery manager. She is married, has a daughter and resides in York.

Ashley (Snyder) Peters '07, 09, nursing, is a clinical research nurse. She resides in Danville.

Melissa Rake '09, early childhood education, is a group supervisor for Danville Child Development Center. She resides in Danville.

Kimberly (Kriener) Wesley '09, nursing, is a registered nurse for Genie Healthcare, a nurse travel agency. She resides in South Williamsport. ▶▶

WHAT'S YOUR STORY?

Complete the form at magazine.pct.edu/cn, or call toll-free 877.PCT.ALUM (877.728.2586)

2010s

Laura J. (Kreischer) Austin '10, radiography, is an imaging supervisor for Evangelical Community Hospital. She received the North Star award from Geisinger and holds a bachelor's degree from Clarion University. She resides in Sunbury.

Jessica (Miller) Boyd '10, business administration: management, is a people and culture generalist at Penn College. She resides in South Williamsport.

Joe Caulfield '10, electronics and computer engineering technology, is an automation engineer for Berk-Tek. He resides in Litzitz.

Zachary Aukamp '11, civil engineering technology, is an area engineer for the U.S. Department of Agriculture's Natural Resources Conservation Service. He oversees the planning, design and installation of conservation engineering practices for western Pennsylvania. He resides in Strattanville.

Lindsey (Spahn) Beeny '11, surgical technology, is a surgical technologist for Henry Ford West Bloomfield Hospital, where she works in labor and delivery. She resides in Canton, Mich., with her two children (a boy and a girl) and husband.

Melissa A. (Maruszak) Bryner '11, building science and sustainable design, is a project manager for Sargenti Architects. She resides in Hackettstown, N.J.

Neil B. Bryner '11, construction management, is a construction specialist for Public Service Electric & Gas. He directs the assembly/installation of major electrical equipment and structures. He resides in Hackettstown, N.J.

Kimberly Daley '11, residential construction technology and management, is an administrative assistant for Phil Mastroianni Corp. She resides in Groton, Mass.

Greg Dangle '11, diesel technician, is a shop manager for Ground Shaker Motorsports. He resides in Williamsport.

Heather A. (Thielman) Druckenmiller '11, dental hygiene, is a dental hygienist for Colonial Park Family Dentistry. She resides in Marysville.

Robert Miller '11, information technology: web & applications development, is director of IT - financial information systems for Penn State. He manages the IT department that supports the Corporate Controller's Office. He resides in Pennsylvania Furnace.

Mathew Rodriguez '11, building automation technology, is a claims specialist for the federal government. He has been married for 10 years and has two children. The family resides in Scott Township.

Krista L. (Smith) Sackett '11, mass media communication, has been working in food service and health care. She likes to TikTok and hopes to become a successful creator. She enjoyed her time as a DJ on WPTC, the college's former radio station. She resides in Harborcreek Township with her husband and daughter, where they enjoy horseback riding.

Gregory Solyak '11, automotive technology management, is a collision center manager for Ciocca Dealerships. He resides in South Williamsport.

Erin Timmins '11, individual studies, is an advocate and prevention supervisor for YWCA Northcentral PA. She oversees legal, victim and medical advocacy, prevention education and Liberty House permanent supportive housing. She is a graduate of Leadership Lycoming Class of 2021. She resides in Williamsport.

Anthony Vasura '11, residential construction technology and management, is a lead estimator for Keller Contracting LLC. He resides in Pine Grove with his wife, **Tracey Schultz '11**, radiography, and **'15**, applied health studies. They have one child.

Jenna (Harner) Clark '12, nursing, is an office staff RN for UPMC Williamsport. She resides in Montoursville.

Matthew Crosbie '12, forest technology, is a recreation specialist for the Department of Conservation and Natural Resources Bureau of Forestry. He resides in Lebanon.

Tyler Jones '12, construction management, is a project manager for Ally Construction Services. He resides in Lansdale.

Logan Kenyon '12, architectural technology, and his wife, **Melyce '17**, culinary arts technology, own MK Cafe and Catering, including two bubble tea trailers they run throughout the area. They reside in Granville Summit.

Angela (Burfield) Mahonski '12, applied human services, is a health specialist-nutrition for STEP Head Start. She resides in Williamsport.

Stacey Paronish '12, health arts: practical nursing, is an LPN team leader for Evangelical Community Hospital. She resides in Williamsport.

Taylor (Dodson) Pearson '12, graphic communications technology, works in the information services department for Lycoming County Government. She floats among the mailroom, print shop, voter services and record retention. She got married in 2012, has two children and resides Williamsport.

David W. Phillips '12, manufacturing engineering technology, is a manufacturing engineer for Siemens Energy, where he's responsible for assembly of large steam-powered turbines. He resides in Lancaster, S.C. He has

been married since 2016 and welcomed his second child in 2020.

Justin M. Weaver '12, computer aided drafting technology and technology management, is a mechanical designer for Mauell Corp. He resides in Mechanicsburg.

Brian Witner '12, hospitality management, is a catering coordinator for Aramark at Lock Haven University. He resides in Jersey Shore with his wife. They have three children. They also foster and are in the process of adopting a daughter.

Jared D. Blackburn '13, heating, ventilation & air conditioning technology, works in outside sales for B.M. Kramer & Co. Inc. He races cross-country mountain bikes all over the U.S. and became vice president of a natural gas installation company. He resides in Finleyville, is married and is the father of two.

Michelle Runkle '13, human services, is a social development director for Job Corps, a residential education and job training program for young adults ages 16–24. She resides in Watsontown.

Laura (Donnelly) Waldo '13, radiography, is a radiology technologist II for Mount Nittany Medical Center. She resides in Centre Hall.

Cassandra Bulkley '14, surgical technology, is a surgical technologist for Fusion Medical Staffing. She sets up the sterile field for surgeons and anticipates the needs of the surgeon during surgery. She received a safety award from Lehigh Valley Health Network in 2022 and received an award for teamwork from Garnet Health Medical Center in 2018. She resides in Milford.

Shawn Givler '14, welding technology, hiked the 2,193-mile Appalachian Trail in 2020. He resides in Tyrone.

Victoria L. Kostecki '14, baking and pastry arts, is a sous chef at Universal Orlando. She resides in Winter Garden, Fla. She received a bachelor's degree in applied management from Penn College in 2016.

Leah Aldrich '15, surgical technology, is a traveling surgical technologist for Aya Healthcare. In 2019, she completed a Bachelor of Science in health sciences from Excelsior College. She resides in Hallstead.

Morgan K. Colpetzer '15, health arts: practical nursing, is a Marion Walker Health Room assistant for the Bellefonte Area School District. She resides in Bellefonte and lives and cares full time for her terminally ill grandfather.

Jonathan F. DeRoner '15, computer aided product design, is a quality engineer for Emhart Glass. He resides in Addison, N.Y., with his wife, Jaky (Banks), who studied culinary arts at Penn College.

Regina Gair '15, business management, is a kitchen manager for West End Christian Community Center. She resides in Linden.

Sara E. Green '15, applied health studies, is a registered nurse for UPMC and is pursuing a nurse practitioner degree from Widener University. She resides in Dauphin.

Corissa A. (Gehr) Klinger '15, applied health studies: radiography, is a CT technologist for UPMC Williamsport. She is married to her high school sweetheart and they reside in Jersey Shore.

Kevin Z. Richardson '15, physician assistant, is a PA for WellSpan Health. He resides in Hagerstown, Md.

Stacie Runscavage '15, business administration: marketing, is a leasing agent for Dynamic Capital Properties. She resides in Williamsport.

Graham Waters '15, culinary arts technology, is a kitchen manager for Joy's Tavern. He resides in Mount Joy, where he purchased his first home in January 2022.

Brenda Zimmerman '15, health arts: practical nursing, is a licensed practical nurse for Diakon Lutheran Social Ministries. She resides in Mifflinburg.

Max Bower '16, heavy construction equipment technology: operator emphasis, owns Precision Enterprise LLC, a residential remodeling business. He resides in Chambersburg.

Amber L. (Berge) Brittain '16, legal assistant-paralegal studies, is a paralegal for Mark H. Lemon P.C. She resides in Mifflinburg with her husband, twin daughters and son.

Hannah (Cochran) Niedart '16, occupational therapy assistant, is the director of rehabilitation for Reliant Rehabilitation. She manages the therapy department for a 90-bed skilled nursing facility. She resides in Hudson, Iowa.

Shawn M. Moyer '16, information technology: information assurance and security, is a security specialist – governance, risk and compliance for Select Medical. He resides in Lemoyne.

Julia (Gilchrist) Ridley '16, plastics and polymer engineering technology, is a research and development process engineer for Auriga Polymers. She resides in Campobello, S.C.

Caleb G. Schirmer '16, landscape/horticulture technology: landscape emphasis, and applied management, is the coordinator of student success at Mid-America Christian University, where he graduated with a masters in leadership, higher education emphasis. He resides in Oklahoma City.

Kevin Z. Richardson '15, physician assistant, is a PA for WellSpan Health. He resides in Hagerstown, Md.

Bradley G. Willis '16, heating, ventilation & air conditioning design technology, is an inside sales engineer for Engineered Building Systems. He resides in Shermans Dale.

Wesley Ginnick '17, construction management, is a manager of construction for Cresco Labs. He resides in Altoona.

Lauren J. (Crouse) Harlan '17, applied human services, is the assistant director of residence life for Susquehanna University. She resides in Turbotville.

Nicole E. Hasse '17, health information management, is a billing/accounts receivable specialist for Bethlen Communities. She resides in Greensburg.

Eliza R. Whyman '17, graphic design, is a graphic designer for Ideaworks. "I moved to the U.K. straight after graduating. Loved it, but am now back in the states with my family," she says. She resides in Williamsport.

Shelby (Lyter) Bitting '18, nursing, is a cardiac specialty nurse for Geisinger Lewistown Hospital. She resides in Lewistown with her husband, **Scott '14**, computer aided drafting technology, an engineering designer in the Applied Research Laboratory at Penn State.

Derrick Geedey '18, manufacturing engineering technology, is an applications representative for Trak Machine Tools. He trains customers in the field and in local showrooms, and provides employee product training. He resides in Turbotville.

Amber Kreitzer '18, baking and pastry arts, is a cook for Bucknell Dining. She resides in Port Treverton.

Jane Mertes '16, landscape/horticulture technology: plant production; **'18**, applied management, is a facilities technician for Little League International. She resides in Williamsport.

Kimberly J. (Strunk) Wolfe '18, business administration: banking and finance, is a loan servicing specialist III for Jersey Shore State Bank. She resides in South Williamsport.

Andrew Bucher '16, automotive technology; **'18**, heavy construction equipment technology: technician emphasis; and **'19**, applied management, is an automotive technician for B.R. Kreider & Son. He resides in Mount Joy.

David Gadalla '19, aviation maintenance technology, is a human resources process specialist-university relations for Dick's Sporting Goods. As part of the talent acquisition team, he works with the company's undergrad and MBA internship program. He resides in Pittsburgh.

Cassandra Henderson '19, business administration: banking and finance, is a crisis communication specialist for Vanguard. She resides in Morrisville.

Tanner A. Huff '19, engineering design technology, is a building information modeling project lead for Southland Industries, one of the nation's largest mechanical, electrical and plumbing firms. He resides in Altoona.

Michelle D. Kachik '19, physician assistant, is a PA for WellSpan Health in an orthopedic urgent care and sports medicine clinic. She resides in Dover.

Tonya (Krug) Maitland '19, nursing, is a senior professional staff nurse for UPMC in North Central Pa. She resides in Williamsport.

Sabrina (Toplovich) Maring '19, engineering design technology, is a design engineer II for Matco Tools. She works in toolbox design for the company's Jamestown, N.Y., plant. She resides in Russell with her husband, **Joshua D. '19**, engineering design technology. ►►

Devon E. (Smith) Pegg '19, paramedic technician, is a field training officer and paramedic crew chief for Mecklenburg County Emergency Medical Services. She received the Lady Katherine Award of Excellence for her contribution to rescuing a newborn puppy from a burning home. She resides in Kannapolis, N.C.

Emily (Sillaman) Perl '19, dental hygiene, is a dental hygienist for Warwick Dentistry. She resides in Aliquippa with her husband, whom she met through the Penn College Ski Club.

Amaris Smith '19, culinary arts technology, is the executive chef of The Newsroom Grill & Spirits. She resides in Williamsport.

Brittany Taylor '19, health information technology, is a dental receptionist for The Dental Health Clinic. She resides in Catawissa.

Ryan M. Witmer '19, mechatronics engineering technology, is an automation engineer for Astro Machine Works. He is enrolled in the automation and robotics engineering management program at Millersville University. He resides in Lancaster.

2020s

Patrick J. Belanger '20, automotive technology, is a technician for Lion Country Kia. He resides in Lemont.

Robert DeLong '20, construction management, is a project engineer for Brubacher Excavating. He resides in Fleetwood.

Gregory Dorsch '20, welding and fabrication engineering technology, is a manufacturing welding engineer for Evapco Inc. He resides in Mount Airy, Md.

Jason Eichensehr '20, business management, is a registered investment adviser for Muncy Bank & Trust Co. He resides in Montoursville.

Cassandra Hendricks '20, health arts: practical nursing, is a licensed practical nurse for Evangelical Community Hospital. She resides in Sunbury.

Monica Hostetter '20, applied human services, is a legal advocate for YWCA York. She assists and advocates for victims of violence in filing for protection orders, safety planning and accompanying to preliminary hearings. She resides in Hummelstown.

Alexa M. Korinchak '20, plastics and polymer engineering technology, is a process engineer for Mitsubishi Chemical. She troubleshoots production issues and drives experiments into a new process or new material. She resides in Hellertown.

Allison M. Mosher '20, dental hygiene, is a dental hygienist for Williamsport Dental & Dentures. She resides in Williamsport.

Jacob Potter '20, heating, ventilation & air conditioning design technology, is an HVAC designer for Barry Isett & Associates, designing mechanical, plumbing and fire protection systems. He resides in Catawissa.

Hunter Adams '21, radiography, is a radiologic technologist for Geisinger Lewistown. He resides in Mount Union.

Lauren Allison '21, nursing, is a registered nurse for Select Medical. She resides in Elizabethtown.

David Andersen '21, automotive technology, works in recruitment and outreach for Blaise Alexander Family Dealerships. He resides in Williamsport.

Carmen Bates '21, dental hygiene, is a registered dental hygienist for North Penn Comprehensive Health Services. She resides in Gillett.

Madison L. Gift '21, occupational therapy assistant, is pursuing a bachelor's degree from Penn College in applied health studies. She resides in Waynesboro.

Kaitlyn Goodreau '21, business administration: management, is pursuing a degree in radiology at Mansfield University. She hopes to eventually combine it with her Penn College business degree to enter a radiology management position. She resides in Wellsboro.

Jason Hill '21, engineering design technology, is a building information modeling support specialist for Southland Industries. He resides in Montoursville.

Abigail Kerstetter '21, plastics and polymer engineering technology, is a process engineer for Carlisle Construction Materials. She resides in Greenville, Ill.

Connor S. Komancheck '21, landscape/horticulture technology: landscape emphasis, is a landscape designer for Tomlinson Bomberger Lawn Care & Landscape. He resides in Stevens.

Sabrina Martin '21, nursing, is a registered nurse for UPMC Williamsport. She resides in Chambersburg.

Laura (O'Connor) Miller '21, nursing LPN-RN, is a registered nurse for Geisinger. She resides in Muncy.

Jennifer Petrask '21, applied health studies, is a clinical data manager-radiation oncology clinical trials for the American College of Radiology. She resides in Elizabethtown.

Allison Schweikart '21, nursing, is a registered nurse for UPMC Williamsport. She resides in Jersey Shore.

Christopher M. Schweikert '21, manufacturing engineering technology, is a manufacturing engineer for PDC Machines Inc. He has been working on

designing and building an automated machine to help improve the throughput of PDC's parts. He received the company's 2021 Best Team Player Award. He resides in Jamison.

Kassidy A. Svenson '21, applied human services, is a life skills instructor for Vista Adult Services. She resides in Auburn.

Nick Tartaglia '21, residential construction technology and management, is a project engineer for Harkins Builders Inc. He resides in Doylestown.

Brendan B. Thompson '21, construction management, is a field engineer for Bowen Engineering. He resides in Womelsdorf.

Danielle R. Wesneski '21, applied management, is a catering operations supervisor for Ard's Farm. She resides in New Columbia.

Alex Acree '22, civil engineering technology, is a field engineer for Superior Foundation Inc. He resides in Oakton, Va.

Jacob M. Bellerillo '22, paramedic science, is a paramedic for Susquehanna Regional Emergency Medical Services. He resides in Montoursville.

Bryan M. Bilbao '22, physician assistant studies, is an emergency medicine physician assistant with ApolloMD. He received a 2022 Thomas J. Lemley Award for Health Disparities from the Pennsylvania Society of Physician Assistants. He resides in Old Forge.

Corinne M. Buttorff '22, business administration: banking and finance, is a community health assistant II for Geisinger. She resides in Jersey Shore.

Corinne M. Buttorff '22, business administration: banking and finance, is a community health assistant II for Geisinger. She resides in Jersey Shore.

Caila N. Flanagan '22, business administration: management, is a hall coordinator for Penn College. She resides in Danville.

Thomas Grates '22, construction management, is a field coordinator for

American Contracting and Environmental Services. He resides in Richmond, Va.

Patrick E. Hufnagle '22, applied management and baking and pastry arts, is a regular part-time baker for Le Jeune Chef Restaurant at Penn College. He resides in Jersey Shore.

Colton M. Long '22, electronics and computer engineering technology, is a power electronics engineer intern for QorTek, prototyping, designing and bench testing circuitry. He resides in Northumberland.

Autumn G. McCrum '22, applied management, is a head baker for The Famous Fourth Street Cookie Co. She also earned a degree in baking and pastry arts in 2020. She resides in Kennesaw, Ga.

Sean McNamara '22, building automation engineering technology, is a controls technician for Trane Technologies. He resides in Lancaster.

Faith E. Mitchell '22, landscape horticulture technology: landscape emphasis, is a nursery worker for Lloyd's Landscapes Inc. She resides in Sunbury and is continuing her education toward a Penn College degree in applied management.

Brandon Rogers '22, welding and fabrication engineering technology, is a weld engineer for Holtec International. The company specializes in the design and manufacture of parts for nuclear reactors. He resides in Morton.

Alexandra M. Rought '22, surgical technology, is a surgical technologist for Penn Medicine Lancaster General Health. She resides in Columbia.

Sarah E. (Huling) Scaife '22, health arts: practical nursing, is a licensed practical nurse for UPMC Family Practice. She resides in Williamsport and is

the mother of Penn College student **Emily Scaife**, graphic design.

Rudy Shadle '22, construction management, is an assistant project manager for Quandel. He resides in Mechanicsburg.

Jarred Shuman '22, plastics and polymer engineering technology, is a process engineer for Truck-Lite. He resides in Linden.

Laura E. Smith '22, business administration: sport and event management, is an assistant restaurant manager for Hershey Entertainment and Resorts. She resides in New Oxford.

Nathan Tabon '22, construction management, is a project engineer for Helix Electric. He resides in Baltimore.

Eric V. Trischitta '22, welding & fabrication engineering technology, is a welding engineer for General Dynamics Electric Boat, providing technical guidance to suppliers on the welding procedures used to manufacture nuclear submarines. He resides in Glen Rock, N.J.

Mark S. Wagner '22, residential construction technology and management, is an assistant construction manager for Caruso Homes. He resides in Indiana, Pa.

Sierra Watkins '22, dental hygiene, is a dental hygienist for Rolling Ridge Dental. She resides in Huntingdon.

Daniel T. Wright '22, engineering design technology, is a product development specialist for Construction Specialties. He resides in Lewisburg.

Marriages & Births

Steven A. Dodge '02, computer information technology: data communications & networking, and his wife adopted their son, Jimmy, from Thailand in February 2021. He is now 4 years old. They reside in Jacksonville, Fla.

Daniel M. Plummer '04, business management, married Lisa Melzer in Anchorage, Alaska, on Oct. 24, 2020. They reside in Clifton, N.J.

Roydon Fernandes '09, automotive technology management, welcomed a baby boy in February 2022. They reside in Sellersville.

Heather A. (Thielman) Druckenmiller '11, dental hygiene, welcomed a son, Luke, in October 2020.

Krista L. Smith '11, mass media communication, married Chris Sackett on July 30, 2022. They reside in Harborcreek Township.

David W. Phillips '12, manufacturing engineering technology, welcomed his second child in 2020.

Hannah Cochran '16, occupational therapy assistant, married Nick Niedert in June 2022. They reside in Hudson, Iowa.

Jessica (Wiegand) Layre '16, business administration: marketing, and husband, **Darren '15**, culinary arts and systems, welcomed son Theodore in March 2022. They reside in Pittsburgh.

Shawn M. Moyer '16, information technology: information assurance and security, married Ashley Jacobs on Jan. 22, 2022. They reside in Lemoyne.

Bradley G. Willis '16, heating, ventilation & air conditioning design technology, married

Ashley Jacobs on July 23, 2022. They reside in Shermans Dale.

Shelby (Lyter) Bitting '18, nursing, and husband, **Scott '14**, computer aided drafting technology, welcomed daughter Piper in July 2020. They reside in Lewistown.

Kimberly J. (Strunk) Wolfe '18, business administration: banking and finance, and her husband, **Mel P. '15**, building science and sustainable design: architectural technology, welcomed their second daughter in March 2022. They reside in South Williamsport.

Lauren Herr '19, construction management, married her high school sweetheart, **Andrew Bucher '16**, automotive technology; **'18**, heavy construction equipment technology: technician emphasis; and **'19**, applied management, in June 2021. They reside in Mount Joy.

Devon E. Smith '19, paramedic technician, married **Timothy Pegg '18**, welding and fabrication engineering technology, in 2020. They reside in Kannapolis, N.C.

In Memory

Kenneth C. Eck, part-time instructor of machine tool technology, age 60, on Jan. 3

William A. Kranz '85, retired associate professor of HVAC and refrigeration, age 68, on Nov. 25, 2022

Patrick D. Murphy, faculty emeritus, graphic design, age 76, on Nov. 6, 2022

Robert A. Secor, director emeritus, Penn College Board of Directors, on Aug. 13, 2022

Douglas M. Sherry, part-time instructor of sociology, age 57, on Dec. 29, 2022

George P. Wolfe Sr., retired associate professor of computer information technology, age 92, on Dec. 19, 2022



Do you recall the who, what, when or why of this quintessential campus photo? The Penn College Archives would love your help! Please share anything you know about this photo by emailing magazine@pct.edu or calling 570-327-5527.

IN THE LAST ISSUE

In the Fall 2022 issue, we asked readers to identify students shown honing their machining skills. Glenn Pontius wrote in to let us know that he believes the student on the left, with his head down, is his classmate Tim L. Marquardt. "Tim and I were in the same class, and we both graduated in 1969," Pontius said.



EXPERT TIPS

Starting seeds indoors for the spring and summer vegetable garden

by Skylar K. (Burke) Diehl '12

Homesteading is about living a self-sufficient life, which can look different in every homestead. Homesteading can be as small- or large-scale as the homesteader wants it to be.



Editor's Note: Skylar and Evan Diehl practice homesteading on a 3-acre farm near Howard, where they produce most of their own food. Skylar earned a degree in culinary arts & systems in 2012. Evan is a 2011 grad in heavy construction equipment technology: technician emphasis.

WHY TO START SEEDS INDOORS

- > A head start to the growing season.
- > Vegetables such as tomatoes and peppers have a very long growing season, and most regions would not have a long enough growing season to start the seeds outdoors.
- > The seed varieties you can start from home can be varieties you wouldn't usually find at your local greenhouse/garden center.

WHICH SEEDS YOU SHOULD START INDOORS

- > Slower root developing plants like broccoli, cabbage, tomatoes, peppers, etc.
- > Shy away from starting root vegetables indoors, as they do not like their roots disturbed when growing and would not take well to transplanting.

WHEN TO START SEEDS INDOORS

- > Follow the back of the seed packet, where it will reference when to start indoors.
- > General rule of thumb for most varieties is to start seeds six weeks before the last frost.
- > Know your growing zone.

EQUIPMENT

- > Seed-starting mix that is peat-free.
- > Seed trays, plugs or recycled containers from your home, such as yogurt cups, fruit cups or sour cream containers, with a few holes poked in the bottom to allow proper drainage.

HOW TO SOW THE SEEDS

- > Fill container to the top with soil and press firmly.
- > Cluster-plant smaller seeds, like lettuce and onions, to be thinned later.
- > Cover the seeds with soil following the seed planting depth on the back of the packet.
- > Always label your seed containers.
- > Water with a gentle spout to not disturb the seeds. Allow the water to soak into the soil, and water again so the seeds have good, moist soil to allow the seed to come alive.

SEED GERMINATION

- > Start seeds in a dark, warm place (like the top of an appliance such as a refrigerator) with a dome lid or cover with plastic wrap.
- > Once about half the seeds have sprouted, remove covering and move to a strongly lighted area.
- > Don't let soil dry out.

WHEN TO MOVE OUTDOORS

- > It is best to "harden off" the seedlings before moving out to your garden. Move the seed trays outdoors for a few hours a day the week before they are ready to move to the garden.



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