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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May 2022 graduate Jesse L. White pauses for a photo after the Community Arts Center commencement ceremony with his grandmother – who was moved to tears by the moment. The Wildcat basketball player added a bachelor’s in business administration to an earlier associate degree in business management.

Motorcycles & mentorship
Welding & fabrication engineering technology grads Erin M. Beaver ’19 and Franchesca C. Ybarra ’22, both manufacturing engineers, focus on the production of 800 iconic Harley-Davidsons each day.

Finding forgotten foods
James Beard Award semifinalist Chef Adam Diliz ’00 shares the food heritage of the Pennsylvania Dutch and of historic technology grads Erin M. Beaver ’19 and Franchesca C. Ybarra ’22, both manufacturing engineers. See more on Page 8.

Athletics celebrates enhancements
Support from Wildcat Club members allows investment in facilities that will impact generations of student-athletes.

Adventures in learning
The return of global experience courses in 2021-22 yields lifetime memories – both professional and personal – for students.

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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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 bronze medals. 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:

- Taylor J. Strein, Rosko’s Brew House, Williamsport
- Stewart J. Snyder, Logyard Brewing, Kane
- Eamon R. Mahood, Burgh’ers Brewing, Pittsburgh
- Adam T. Joraskie, Lancaster Brewing Co., Lancaster
- 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

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 Instructor Person,” he said. “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.

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.

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.

PAsmart grant exposes kids to manufacturing, construction

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.

To find more comprehensive versions of the articles in Campus News – and to read other news stories about Penn College – visit PCToday, the college’s news and information website, at pctoday.pct.edu
CAMPUS NEWS

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 engaging 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.

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/precollage.

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.

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.

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.

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 “por qué” 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. Our lives will now revolve around the very education we received and putting into practice everything we learned.

And get back on track. Remember:

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 “por qué”. Reanimate accordingly. And get back on track. Remember: No te pierdas.
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 (Courtier) 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.

**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.

**MEN’S SOCCER**

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

**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 Woollock ’26 finished seventh and earned United East first-team honors.

**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. 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, individual scoring panels and UPMC allowed Penn College to significantly offset the cost of renovating the department’s office suite and constructing a wrestling practice facility.

The Klingerman 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.

**WOMEN’S SOCCER**

Rookie of the Year. Matthew Woollock ’26 finished seventh and earned United East first-team honors.

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“The Klingerman 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.
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.

“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 gleaming 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.

“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.

“The most rewarding part is robot 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. They problem-solve differently. Women problem-solve differently. We can arrive at a solution for a complex problem perhaps quicker than someone 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 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 Championships. She exhibits her creations at local and national events. “Knowing that we are making some of the most desired bikes is insane.”

Ybarra gains skill in ultrasonic testing in Penn College’s nondestructive testing lab, inside its $5,000-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 started them.”

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 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. “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 sturdily 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 task 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. ———

“Ybarra offers the student address during a May 2023 commencement ceremony.”

Beaver completes a student project.

“Trek across the country to advance her education.”

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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 sturdily 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 task 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. ———

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Adventures in learning

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.

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 Madame 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

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

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 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.
SPAIN
Three-credit course: European Sustainable Building, Historic Architecture & Art
Tour ed 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
CajaForum
El Retiro Park

Toledo
Church of Santo Tome
Synagogue of Santa Maria la Blanca

Granada
The Albaicín – 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
Basílica de Santa Maria del Mar
La Sagrada Familia – one of architect Antoni Gaudí’s most stunning works
Park Guell
Casa Batllo – Gaudí’s masterpiece

ALASKA
Three-credit course: Service Learning in Human Services & Restorative Justice
Students partnered withYWCA 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.

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

Bologna, Italy
Memorial Museum of Liberty
Panini Motor Museum (Maserati collection)

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

“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

A traditional dinner in Madrid.

“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

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

At Elwood, James Beard-nominated restaurateur Adam Diltz ’00 provides an education in Pennsylvania Dutch cuisine and Philadelphia food history.

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 cultivates 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 Penn 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 the Delaware Bay to 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 forget 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 Woes 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.

“When 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,” 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.

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 film Little Washington in Virginia, where the cooking technique is old-school French, but the food is “thoroughly Southern,” he dreamed of opening a restaurant inspired, in part, by the Inn at Little Washington in Virginia, which James Beard-nominated restaurateur Adam Diltz ’00 provides an education in Pennsylvania Dutch cuisine and Philadelphia food history.
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 Yardsley 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 – “that’s catfish and waffles, frog, and celery.”

“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,” he says. “I’m showing people their own foodways.”

People began to get it. Honors for Elwood and Elwood have included Eater Philadelphia’s 2019 Chef of the Year; Travel Channel’s “20 Incredible Things” for wild game recipes.

But being different was not easy. Diltz recalls the social media comments on his first menu included turtle soup — “that’s the real dish of Philadelphia,” he says – “that’s catfish and waffles, frog, and celery.”

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

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

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 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 elwood-restaurant.com

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.

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.

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

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

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.

In the wheel room, the ever-popular pottery wheel and its next-door neighbor – a wood sculpture lab – are a whir 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.
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 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

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.”

COLE G. BROWN JR. ’22

human services & restorative justice, who traveled to Alaska as a student in Service Learning in Human Services & Restorative Justice.

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.

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-Taverner ’22

human services & restorative justice, beneficiary of the internship fund, on her internship with the Lycoming County Public Defender’s Office.

Thanks to the generosity of alumni, corporate partners, employees and friends, experiences and horizons are expanding for Penn College students.
broadcasting, is the chief of bail
Harry J. Rogers ’87,
previously involved with the
government, is retired and
accounting and business
Pam (Schurer) Keefer ’85,
two grown daughters and two
volunteer firefighter since 1980
He resides in Brooklyn, Mich.
1980s
Jonathon Dale ’94,
Jennmar Corp. He resides in
Blakeslee.
Samuel E. Podrasky ’93,
information systems, is a senior
technologist for Tower Health.
He resides in Litchfield Park, Ariz.
Martin B. Lukasiewicz ’95,
automotive technology, is an HVAC
general, is an automation
trainer for Allan Myers. His
posts training at the company’s heavy
training, leading winter training.
Ross Peters ’05, graphical communications management, is an assistant director of the
for Universal Health Services Inc. He oversees
program development and implementation in nutrition, environmental and linear operations in UPMC’s acute care hospitals, located across the country. He resides in Haverford.
Matthew Doherty ’08, automotive technology, 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 Harrisburg. 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 their
career and maintains its Network
services for Universal Health Services Inc. He oversees
program development and implementation in nutrition, environmental and linear operations in UPMC’s acute care hospitals, located across the country. He resides in Haverford.
Kimberly (Kriner) Wesley ’09,
early childhood education, is a group supervisor for Danville Child Development Center. She resides in Danville.
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 (Kriner) Wesley ’09, nursing, is a registered nurse for
Girls Healthcare, a nurse travel
agency. She resides in South Williamsport.
Kate (McCall) Steppich ’07, applied health studies, currently is the camp director for Nicholas Wolfs Foundation Inc.’Camp Victory. She holds a master’s degree in school counseling from Eastern University. She resides in Bloomsburg.
Jennifer A. (Daya) Seroski ’08, physical therapy, is a service director for the Department of Justice. She resides in Pueblo West, Colo.
Roydon Fernandes ’09, automotive technology, is a management, is a service director for Chapman Auto Stores. She resides in South Williamsport.
Eric C. (Mahoney) Heap ’99, dental hygiene, is a clinical dental hygienist for the U.S. Public Health Service. She is stationed in the federal government’s 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 degree in hygiene health policy and administration from Penn College in 2010.
Shannon N. (Stallfort) Holtzman ’09, baking & pastry arts, is the purchasing and merchandising manager for Leg Up Farmers Market, a natural independent grocery store. She was trained in her current position nearly six years ago as the store’s bakery manager. She is married, has a daughter and resides in York.
WHAT'S YOUR STORY?
Complete the form at
magazine.pct.edu or
call toll free 877.PCT.ALUM
(877.728.2586)
2000s
Jon Mackey ’00, broadcast communications management, is an assistant director of the
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agency. She resides in South Williamsport.
Kimberly Daley ’11, residential construction technology, is a residential construction manager and administrative assistant for Phil Mastroionni Corp. She resides in Clinton, Mass.

Greg Dangle ’11, diesel technician, is a shop manager for Ground Shakers 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 developer, is a member of the team of IT - financial information systems for Penn State. He manages the IT department that supports the Corporate Controller’s Office. He resides in Pennsylvania Forest.

Matthew Rodriguez ’15, building automation technology, is a claims specialist for the federal government. He has been married for ten years and has two children. They reside in Scott Township.

Krista L. (Smith) Sackett ’11, audio-visual communication, is a presenter for local government, including two public tea trailers they run through the area. They reside in Granville Summit.

Anjela (Burford) Mahonek ’12, applied human services, is a health specialist-nutrition for STEM Start. She resides in Williamsport.

Stacey Parishon ’12, health arts: practical nursing, is an LPN for Evangelical Community Hospital. She resides in Williamsport.

Taylor (Dodson) Pearson ’19, graphic communications technology, works in the information services department for Luzerne County Government. She floats among the mailroom, print shop, voter services, and record retention. She got married in 2012, has two children and resides in 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 lead draftsman for Keller Contracting LLC. He resides in Pine Grove with his wife, Tracen, and two cats.

Jenna (Harler) Clark ’12, nursing, is an office staff RN for UPMC in Altoona. She resides in Montoursville.

Brian Witter ’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, is a retail manager for Mall of America. Lemon 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, Addition, N.Y., with his wife, Jaky (Banko), who studied culinary arts at Penn College, and is the father of two.

Michelle Runsh ’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 Holy Spirit Medical Center. She resides in Centre Hall.

Cassandra Bulkey ’14, surgical technology, is a surgical technologist for Medical Fusion. She works in the savings and loan association and anticipates the needs of the surgeon during surgery. She received a safety award for the 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, is a welding technician for Appalachian Trail in 2020. He resides in Tyrone.

Anthony Vasura ’11, residential construction technology and management, is a project supervisor for Keller Contracting LLC. He resides in Pine Grove with his wife, Traen, and two cats.

Victoria L. Kosteki ’14, baking and pastry arts, is a sous chef at University of Iowa. She resides in Winter Garden, Fla. She received a bachelor’s degree in applied technology in 2016.

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

Morgan K. Cop каталзар, 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. DePonter ’15, computer aided product design, is a quality engineer for Envirant Glass. He resides in Addison, N.Y., with his wife, Jaky (Banko), who studied culinary arts at Penn College, and is the father of two.

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. She worked as a nurse practitioner degree from Widener University. She resides in Danville.

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

Kevin Z. Richardson ’15, health care: physical therapy, is an occupational therapy assistant, is a PA for WellSpan Health. He resides in Hagerstown, Md.

Shelby (Lyter) Bitting ’18, nursing, is a nursing assistant for Select Medical. She resides in Carlisle.

Lauren J. (Crouch) Harlan ’17, applied human services, is a residential director for Reliant Healthcare. She manages the therapy department for a 90-bed skilled nursing facility. She resides in Hudson, Iowa.

Nahomi (Cochran) Niedert ’16, occupational therapy assistant, is the director of rehabilitation for Reliant Healthcare. She manages the therapy department for a 90-bed skilled nursing facility. She resides in Hudson, Iowa.

Tanner A. Huff ’19, electrical construction technology, is an electrical technician for Duct-Skiing Goods. He is a part of the talent acquisition team, he works with the company’s undergraduate and MBA internship program. He resides in Pittsburgh.

Andrew Bucher ’16, automotive technology, is an automotive technician for Dewey Construction. He is an automotive technician for B.R. Kreider & Son. He resides in Mount Joy.

Cassandra Henderson ’19, business administration, is a human resources process specialist-unscheduled for Duct-Skiing Goods. She works as a part of the talent acquisition team, he works with the company’s undergraduate and MBA internship program. He resides in Morristown.

Michelle D. Kachik ’19, physician assistant, is a PA for WellSpan Health. She graduated in an orthopedic urgent care medicine and surgery clinic. She is a medical assistant for Vanguard. She resides in Chambersburg.

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

Sabrina (Topliff) Maring ’19, graphic design, is a designer for Applied Research Laboratory in Altoona. She resides in Bedford.

Bradley G. Willis ’16, heating, ventilation & air conditioning technology, is a team leader for the team of air conditioning technicians. He resides in Okahoma City.

Lauren J. (Crouch) Harlan ’17, applied human services, is a residential director for Reliant Healthcare. She resides in Carlisle.
CLASS NOTES

Devon E. (Smith) Pegg '19, paramedic technician, is a field training officer and paramedic crew chief for Mecklenburg County Emergency Medical Services. She received a master’s degree from Indiana University in applied health studies. She resides in Sunbury.

Monica Hostetter '20, applied health studies, is a legal advocate for YWCA York. She assists and advocates for victims of violence in order to protect families, 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 Heflinstown.

Alien 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 Bennett & Associates, designing automatic mechanical, plumbing and fire protection systems. He resides in Carlisle.

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 Gilbert.

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

Christopher M. Schweikart '21, manufacturing engineering technology, is a manufacturing engineer for Metaline Inc. He is working on designing and building an automated machine to help improve the throughput of POC’s Covid-19 test. He resides in Meadville. The 2021 Best Team Player Award.

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

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

Abigail Kerster '21, plastics and polymer engineering technology, is a process engineer for Carlisle Construction Materials. She resides in Greensville, Va.

Connor S. Kanowchen '21, landscape/horticulture technology: landscape, is a landscaper for Tomlinson Bomberger Lawn Care & Landscape. He resides in Carbondale.

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

Laura O’Connor '21, nursing, is a registered nurse for UPMC Health Plan. She resides in Muncy.

Jennifer Petras '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.

American Contracting and Environmental Services. He resides in Richland.

Patrick E. Hufnagel '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 an electronics engineer intern for QuTech, prototyping, designing and bench testing circuitry. He resides in Northumberland.

Autumn G. McCorm '22, industrial technology, 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 Ncumara '22, building automation engineering technology, is a project engineer for ViaTech Technologies. He resides in Lancaster.

Faith E. Mitchell '22, landscape/horticulture technology: landscape, 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 welder/technician 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 Indianapolis, Ind.

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

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


Sheley (Lytz) 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, welcomed daughter Mel P.' 15, building technology and sustainable design; architectural technology, welcomed their second daughter in March 2022. They reside in South Clifford, N.J.

Lauren Harr '19, construction management, married her high school sweetheart, Andrew Eshler '19, automotive technology; '18, welding and fabrication engineering technology, in 2020. They reside in Catasauqua.

Lauren Schueter '19, paramedic technician, married her high school sweetheart, Andrew Eshler '19, automotive technology; '18, welding and fabrication engineering technology, in 2020. They reside in Catasauqua.

In Memory

Kenneth C. Esk, part-time instructor of machine tool technology, age 68, on Jan. 30.


Patrick D. Murphy, faculty emeritus; and Ducks Unlimited, age 57, on March 5, 2022.

Douglas M. Sherry, part-time faculty instructor of sociology, age 57, on March 5, 2022.

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

Lauren Harr '19, construction management, married her high school sweetheart, Andrew Eshler '19, automotive technology; '18, welding and fabrication engineering technology, in 2020. They reside in Catasauqua.
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.
**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.

**WHEN 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 normally 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.

**WHY TO START SEEDS INDOORS**

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- 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.
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**HARDEN OFF**

- 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.

- It is important to gradually acclimate the seedlings to outdoor conditions before transplanting them.

**HOW TO SOW THE SEEDS**

- Fill container to the top with soil and press firmly.
- Cluster-planted smaller seeds, like lettuce and onions, to be thinned later.
- 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.

**WHERE TO SOW THE SEEDS**

- Full container to the top with soil and press firmly.
- Cluster-planted 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.

**WHY TO MOVE OUTDOORS**

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

**WHEN TO START SEEDS INDOORS**

- 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.
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YOU HAVE THE POWER TO SPARK POSITIVE CHANGE

Our 96% placement rate says it all. Tomorrow needs more Penn College graduates.

That’s why Penn College is proud to partner with Advocate Penn State to form a group of like-minded activists committed to building the best possible future for our graduates and the industries they go on to lead.

As a special mission affiliate of Penn State, Penn College receives its state funding through the same piece of legislation as Penn State. Thus, the collaborative efforts of both institutions will further our collective goal – to make education as affordable as possible for our students.

Your Penn College connection perfectly positions you to become an agent of change. Your voice matters. Your experiences matter.

This is our chance to tell the stories of tomorrow makers. Graduates leave Penn College with not only the technical skills to be successful the first day on the job, but also with the vision to effect future change: to make their industries more innovative, artistic and imaginative throughout the course of their careers.

Become an advocate and help us educate and engage elected officials at various levels of government.

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