Pomp and Innovation

PLUS Lakers Do Lunch
Everyone is welcome, but special events are planned for Reunion classes of
1998
1983
1968
1963
1958
1953
1948
1943
1938
1933
1928

Alpha Sigma Chi – 85th Anniversary
Alpha Delta Eta

Reunion Weekend is a great opportunity to plan a reunion of your group or organization. Please contact the Alumni Office by Jan. 1, 2008.

Chart your course for Oswego and

Get on board as a Reunion Class Volunteer!

It’s a great opportunity to
• Network with classmates
• Plan the weekend’s activities
• Have fun!

For the most up-to-date information on Reunion 2008: Check out the Web site at www.oswego.edu/alumni/reunion
Watch for registration materials in the mail next spring!
The first Commencement in the new Campus Center was a proud day for SUNY Oswego and most especially for the 1,400 graduates and families who took part in this landmark occasion. It is just one example of how *Inspiring Horizons: The Campaign for Oswego* has helped to change the face of campus — and the lives of our students. Whether their education was supported with a scholarship or they attended lectures paid for with a departmental excellence fund, whether they collaborated with faculty members under a new grant program or studied at the Lake Effect Café in Penfield Library, students’ lives were touched by donors to the campaign. To those generous supporters, thank you! If you have not yet made a gift, there’s still time for you to be part of this historic first campaign for Oswego. Every gift counts. *Inspiring Horizons* has raised more than $20 million of its $23 million goal. But there’s still much more to be done. Contact the Office of University Development at 315-312-3003 or e-mail give2@oswego.edu today.
Throughout her career at Oswego State, Dr. Nirmala Bidani’s purpose was to open the minds of her students and encourage them not only to look beyond their specific disciplines, but their cultures as well. Bidani introduced the concept of interdisciplinary studies at Oswego and taught her classes using a global ideology. Bidani realized the interconnectedness of the world at an early age. She was raised in Muldan, India, and began studying geography at a missionary college in Kinnaird. When India gained its independence from Great Britain in 1947, the part of India where Bidani and her family lived was partitioned into Pakistan, and they were forced to flee. Months later, Bidani was able to continue her education and received a master’s in geography from Panjab University.

She taught in India for some time before receiving a fellowship and coming to State College, Pa., in 1960 to earn her Ph.D. In the United States, Bidani studied demography, or the study of populations, as well as geography. She taught in Boston and Chicago before accepting a position in the geography department at Oswego in 1970. Bidani joked that being a geographer, she knew ahead of time what she was getting into with the Oswego weather.

Once at Oswego, Bidani introduced a very new concept at the time, interdisciplinary studies. An interdisciplinary class would have instructors from various departments. For example, Bidani would teach a class for two weeks, followed by an instructor from the history or political science departments, and so on.

Bidani believes it is important for students to have knowledge of various disciplines, outside their own. “Otherwise people don’t know how to relate to each other,” she said. In 1981, the geography department was retrenched due to budget cuts, and Bidani had a choice to make. In order to remain at Oswego, she elected to teach in a new discipline. Receiving a master’s in business management from SUNY Binghamton, Bidani began teaching management and marketing at Oswego.

She taught her business classes with a global approach, and created the curriculum for the course “Cultural Environment and International Business.” Bidani taught her students that they could not be successful in any other part of the world unless they understood that area. “I remember one time a student came up to me and said, ‘Dr. Bidani, if we listen to you, then we have to change,’” she said with a laugh.

Bidani took an active part in other areas of campus, becoming involved with the Board of General Education, Multicultural and International Studies Committees, and the Asian Student Association. One of her favorite memories is coordinating an International Day in Hewitt Union, held Oct. 11, 1988. Students were encouraged to come to the event dressed to represent their heritage and were given the opportunity to look at various displays and try on clothing from different cultures.

Since retiring from teaching in 1991, Bidani has traveled to India nearly every winter. She has also taught osteoporosis exercise classes for seniors, is active in the Oswego County Peace and Justice Council and Friends of the Library. She enjoys painting.

However, Bidani will always recall fondly her time with the students at Oswego. “All things happen in every part of the world, both extremely bad and good. To convey that to young people is both a challenge and a joy,” she said with a sparkle in her eye.

—Kristin Quinn ’08
Pomp and Innovation 16
Oswego’s 146th Commencement was also its first — in the new Campus Center.

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(and Breakfast . . .
and Dinner) 20
Oswego alumni make, serve, sell and just plain enjoy good things to eat. Here are a few of their stories.

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Make your favorite dining hall foods at home with these recipes.

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Did the Oswego restaurants you remember fondly change, or remain the same? Check out Canale’s, the Sub Shop and more.

ON THE COVER:
Oswego State’s 146th Commencement was the first in the new Campus Center.
Photo by Robert Mescavage Photography
President’s Desk

One of the great things about working on a college campus is the ever-present sense of anticipation about the future. Students are preparing for successful careers in education, business, science, communications or dozens of other fields. They are preparing for the future. The same is true of the college itself. At Oswego, that sense of anticipation is greater than ever right now. Big things are happening on campus and we couldn’t be more thrilled. This May we celebrated the inaugural Commencement in the new Campus Center convocation space. In June, I was happy to welcome alumni back for our first-ever Reunion events in the Campus Center. People who had not been on campus in decades marveled at the changes to Sheldon Hall and Johnson Hall as well. This October will mark the official opening of the Campus Center as the final piece is completed. The renovations going on right now to the former Swetman Hall will make it a home for student organizations and media, and a center devoted to advisement and academic planning. Students will be able to go from the easternmost buildings straight into the heart of campus in an enclosed walkway that gives them shelter from Oswego’s notorious weather as they walk, talk and connect with each other on the way to class, social activities and athletic events. The renewal of Riggs Hall and Lakeside Dining Hall is complete. And the changes are much more than physical. We are constantly upgrading our degree programs. Right now, this means we are pursuing a degree program in software engineering, and are exploring possible degrees in electrical and computer engineering. There’s a buzz on campus, an almost palpable feeling of expectation as we continue to grow, improve and renew ourselves. Please, visit us soon and catch the excitement.

Deborah F. Stanley
President

FROM the Editor’s Pen

My father used to say, “Some people eat to live, I live to eat.” Actually, “I live to cook” would have been a better credo for him. I remember Sunday afternoons with a dish of chicken cacciatore bubbling on the stove, its savory taste enhanced with onions, peppers and tomatoes grown in his own backyard garden. Or the aroma of a crock of sauerkraut and little green tomatoes fermenting in a corner of the kitchen. Or the first warm bite of his homemade pita breads, formed in a wooden mold a friend of his had made. Memories of my mother center around food, too, especially her colorful and tart Jello-flavored Christmas cookies and the sweet scent of her braided bread on Easter morning. I’ll bet the same is true for most of you — food forms some of our earliest and most enduring memories. And when we want to celebrate special times with family and friends, we do it over good things to eat and drink. That’s why creating this issue of Oswego was such a pleasure. Our alumni share their enthusiasm for cuisine, whether it’s supplying, cooking or serving food to people. And what better companions to enjoy all these gustatory delights with than our own Oswego family. Bon appetit!

Michele A. Reed
Oswego editor
A newly updated study shows that SUNY Oswego had an economic impact of $261.7 million last year on the seven-county Central New York region and injected $137.3 million into the Oswego County economy last year.

Prospering Together: 2005-06 goes beyond dollars to detail many of the effects the college has on the neighboring area in terms of economic development, educational and civic support, and cultural enrichment.

“There is no easy or shorthand way of assessing the impact of an institution of higher learning,” SUNY Oswego President Deborah F. Stanley said. “This document gives an indication of how inextricably our college is woven into the fabric of the community, engendering benefits that touch all its citizens.”

The economic impact study noted that the campus had 1,912 full-time-equivalent employees, making it the top employer in the county and one of the largest in Central New York, with a payroll of $84 million.

The spending of the college and its students, faculty and staff created an additional 2,261 jobs in Oswego County plus another 1,664 jobs in six neighboring counties — Onondaga, Cayuga, Jefferson, Lewis, Oneida and Madison, the study found.

“The purchasing power of our employees combined with that of the college itself and the goods and services consumed by our 8,200 students help drive the regional economy,” Stanley said.

Students are active in the economy both as consumers and producers. The report’s new survey data indicated that students spent $19.1 million within Oswego County and $24.3 million in all in the seven-county region. Students provided nearly 90,000 hours of service as interns and 260,000 hours of service as volunteers to businesses, government offices, and nonprofit agencies such as youth organizations, nursing homes and community agencies last year.

The college adds to the quality of life in the area educationally and culturally and enhances the area through the research and volunteer activities of its faculty, staff and students. Among such items mentioned in the report are Project SMART’s partnership to improve teaching in public schools; the dozens of art exhibitions, concerts and plays available for community people to attend; WRVO, one of the top public radio stations in the country by ratings; research to improve lake-effect storm forecasting; students’ volunteer income tax assistance to county residents; the college-based Retired Senior Volunteer Program; and faculty leadership in community organizations.

“Many people understand in a general way that the college is important to the health and vitality of the community,” Joseph Grant Jr., vice president for student affairs and enrollment said, “but this report is eye-opening in the details it reveals about the college’s multifaceted influence.”

— Julie Harrison Blissert

Gruber returns to Oswego

JOURNALIST, AUTHOR AND HUMAN RIGHTS ADVOCATE
Ruth Gruber LLD (Hon.) '01 spoke during Oswego’s College Hour Wednesday, April 11, in the Hewitt Union ballroom to a full house. She showed slides from her new book, Witness, which she launched at the event, and signed copies at a post-talk gathering.

At age 20, Gruber became the youngest recipient of a doctoral degree in the world and became a prominent figure in international news coverage following World War II. She accompanied 1,000 concentration camp refugees to Fort Ontario, the only safe haven for Jewish survivors established in the United States. “The Oswego story changed the course of my life,” said Gruber. “On the ship I had an epiphany, and I knew that from that moment on that my life would be intertwined with rescue and survival.”

Dr. Gruber worked tirelessly for the cause of justice. “I wanted to shake the world by its lapels and say, ‘These are tragic days!’” she said. “I wanted the world to know.”

— Meagan Smith ’07
Applications to Oswego flood in as quality rises

Applications to SUNY Oswego have risen more than 20 percent in the last two years to more than 11,500. Freshman applications for fall 2007 totaled 9,500 and 2,000 people applied for transfer admission.

With Oswego enrolling about 1,350 freshmen and 700 transfers for fall, that means the college is even more competitive than in recent years, said Joseph Grant Jr., vice president for student affairs and enrollment.

“It’s clear that interest on the part of the public is up.”

— Joseph Grant Jr., vice president for student affairs and enrollment

As entry becomes more competitive, the academic profile (standardized test scores and grade averages) of new incoming classes rises. As the trend toward higher academic achievement continues, “people who may not have thought about attending Oswego are beginning to think about us,” Grant said. “It’s clear that interest on the part of the public is up.”

He noted that the $200 million in major renovations of campus buildings, as well as new academic programs like the recently approved cinema studies and proposals for engineering, make the college exciting to prospective students, and Oswego’s generous merit scholarships help attract the best-prepared students.

Grant said that the only significant change in campus recruiting tactics this year has been an online campaign through Google, to help increase awareness of Oswego’s strengths among students, their parents and high school counselors.

The online campaign began in December and has generated more than 28,000 “hits,” he said. Two programs alone — earth sciences and Teaching English as a Second Language — generated more than a couple thousand each.

Carrying bags from their first visit to the College Book Store, parents and students toured the Oswego campus during the April 2 open house.
FANs recognized for new program

FANS — FUTURE ALUMNI NETWORK — was formed almost two years ago by the Oswego Alumni Association to develop connections between current students and alumni, enhance the lifelong link among the past, present and future of the college, and create future alumni leaders.

Today, it is off to a great start.

The program recently received recognition for its accomplishments during 2006 after entering several categories in ASAP, the Association of Student Advancement Programs.

Competing against 45 other schools within the Mid-Atlantic District, FANs brought home four out of five category awards.

FANs adviser and Associate Alumni Director Michelle Tackett Spinner ’98 was nominated by FANs students and received the outstanding adviser award.

Also, the 20 students who participated in FANs during this year were recognized for their award-winning idea called the Oswego Challenge: Can You Handle It?

The Road Rules-style game took place on opening weekend and was designed to acclimate incoming students to the Oswego campus through a scavenger-hunt-meets-team-building challenge.

Students were given clues that directed them to buildings like Penfield Library, Mary Walker Health Center, Sheldon Hall, Tyler Hall and the new Campus Center. FANs members then gave the buildings’ history and its purpose on campus.

Not only was the challenge a success on campus but also off campus at the ASAP conference where it won the outstanding external program award.

The challenge was even presented by FANs students at the conference for other schools to take on while modifying it to fit their specific institution, Spinner said.

“It's basically a signature program on this campus,” Spinner said. “We created this.”

FANs also received an outstanding organization award and Marybeth McMenemon ’07 was given the outstanding student leader award.

—Emily King ’05

World Community provides global welcome

A new group is working to make sure the college’s international community feels more at home.

Called the World Community, the informal group gives international faculty, staff and students — and anyone with an interest in other countries — opportunities to interact and feel welcome, said Gurdeep Skolnik, assistant director of continuing education at SUNY Oswego.

“Over the years that I have been here, I have noticed that there is a sizable number of international faculty and staff as well as colleagues who have an international interest,” said Skolnik, who spearheads the group. “I've noticed people from one country may not even be aware that there is another person from their country on campus or in the community,” she added.

“I thought it may be a good idea to provide an opportunity for people to meet.”

The initial planning of about a dozen people from across the campus and around the world culminated with an ethnic potluck dinner in spring 2006. Another such dinner took place last fall, with an aim of incorporating new faculty into the loop.

The World Community feeds a growing need, as campus job searches have seen more and more international candidates in an increasingly globalized world, said Marta Santiago, the college’s human resources manager and affirmative-action officer. The result is an increasingly diverse roster of faculty and staff.

“I think it's a great concept because we're trying to develop students who understand a global environment and could end up working in a multicultural environment,” Santiago said. “This group is one more opportunity for people to have exposure to those whose cultures and backgrounds are different from their own.”

— Tim Nekritz M ’05

Tania Ramalho (left) from the School of Education and Waruguru Gichane, a junior at Oswego High School, talk during a World Community potluck dinner.
Oswego student among national ‘Academic All-Stars’

USA Today named SUNY Oswego’s Nadia Dropkin ’07 to its prestigious All-USA College Academic Team, honorable mention, in March.

Dropkin is the first Oswego student to make the highly selective list of outstanding undergraduates across the nation.

The list includes 80 high-achieving undergraduates, selected from about 600 students nominated by their schools.

The 20 making honorable mention this year come from such institutions as Johns Hopkins and Tulane universities, the U.S. Military Academy at West Point, and the University of California at Los Angeles, in addition to Oswego.

Dropkin, who majored in both studio art and women’s studies, was co-director of the student Women’s Center at SUNY Oswego. She based her application essay on her public service, including organizing a campuswide meeting on preventing sexual assault and violence on campus and, from that, becoming a principal collaborator on a U.S. Department of Justice grant proposal toward the same end.

Dropkin’s accomplishments are many. A member of SUNY Oswego’s Honors Program, she spent a year abroad at Australian National University studying ceramics.

Among her formal recognitions, besides the latest honor, are five awards, a scholarly and creative activity grant, and two scholarships from SUNY Oswego; two articles accepted for publication, one in a book from Greenwood Press and one in an international journal; three upcoming presentations at conferences around the country including the National Women’s Studies Association conference; and photography and ceramics by her included in seven exhibitions at venues ranging from Oswego to China and Australia.

— Julie Harrison Blissert

Oswego, China forge bonds

SUNY OSWEGO HAS NEW exchange agreements with six universities in China, and its 13-year-old agreement with Capital Normal University in Beijing has been renewed.

Walter Opello, associate provost for international education and programs, announced the agreements on the return of a campus delegation to China.

Opello, along with former Dean of Business Lanny Karns and Xiaoxin Sun Irminger of the School of Education, visited all seven universities in January. As China’s global impact grows, Opello said, “We thought it would be a good idea to have more opportunities in China.” Irminger, who joined the department of curriculum and instruction this year, helped make many of the contacts, he said.

The new agreements are with Shanghai Normal University, Wenzhou University, Wuhan University of Technology, and Zhejiang Sci-Tech University, Zhejiang Gongshang University and Zhejiang University of Technology, all in Hangzhou.

Opello predicted that as many as 20 students and four faculty may come to Oswego from among the seven Chinese universities in the next couple of years.

Phi Beta Sigma, the first black fraternity on the Oswego campus, celebrated its 20th anniversary with a weekend of events April 14 and 15. Shown at the gala dinner are, from left keynote speaker Chris Roker ’92 and charter members Sherman Cowan ’91, Leonard Gabbidon ’98, Gary Jenkins ’89, Harry Olibris ’89 and Carlos Chung ’88. “Culture for service, service for humanity” is the motto of the group, which has helped support the NCAA, National Cancer Society, National Negro College Fund, Boys and Girls Club of America and March of Dimes, among many other groups. Jerrell Robinson ’94 was instrumental in setting up the gala anniversary dinner, at which the brothers raised funds for a scholarship in memory of late brother James Cain. The scholarship will support Oswego students.
Annual student Telefund receives record-breaking pledges

FOR SEVERAL NIGHTS EACH WEEK, the Sheldon Hall Telefund room comes alive with the voices of students trying to make a difference. In a new and improved Telefund room that opened with a ribbon-cutting ceremony Feb. 12, each student caller has his or her own station and phone to accomplish the goal.

As part of The Fund for Oswego, the student Telefund plays a significant role in raising funds for programs on campus, scholarships, building renovations, computers and more. The Telefund raised 37 percent of The Fund for Oswego last fiscal year.

This year the student Telefund included 38 callers who worked between 12 and 15 hours a week to contact over 60,000 Oswego alumni, friends and parents.

The Telefund has been recognized for many successes including a record-breaking total of pledges in one night. Tuesday, Feb. 27, callers received $25,382, beating the previous record of $21,000.

The accomplishments of the Telefund this year have been extremely rewarding since the callers were off to a rocky start, missing six days to a snowstorm in February, Associate Director of Annual Giving Jamie Stack Leszczynski ’04 said.

“I really think of these student callers as our ambassadors,” she said.

Student callers have extended their duties even more by keeping alumni up to date with Reunion schedules, and providing them with information about the Lake Effect e-newsletter, the Oswego alumni magazine and OswegoConnect, Oswego’s online community. They also provide Oswego’s alumni office with contact information for any alumni looking to reconnect with old friends.

“It’s a rewarding job,” Leszczynski said. “You get to talk with alumni in all walks of life.”

— Emily King ’05

Find the Founder!

IN THE SPRING 2007 CONTEST, WE received entries from alumni who found the founder on page 10 in the photo of Sue Wilder, Kim Scruton and Kate Godden ’81 loading carts full of dining hall supplies onto a truck to be delivered during the February 2007 blizzard. The founder was sitting in the truck providing helpful supervision. The grand prize winner of a College BookStore gift certificate and Sheldon Hall print is Robert J. Ullery ’51. Winning Sheldon Hall Prints are Kay Erkenbeck Heigle ’64, Colleen Clohessy Chalal ’98, Nancy Hodge Mack ’74, Robin Halbert Tryon ’91 and Philip Buffham ’85.

A tiny replica of the Sheldon statue pictured here is hidden somewhere in this issue. Find the founder and send us a letter with the location and page number, your class year and address. We will draw one entry at random from all of the correct answers and the winner will receive a $25 gift certificate to the Campus Store and a print of Sheldon Hall. The next five entries drawn will receive Sheldon Hall prints. Send your entry to: Find the Founder, 219 Sheldon Hall, SUNY Oswego, Oswego, N.Y. 13126. Entries must be postmarked by Nov. 1 and winners will be announced in a future issue. Those who have won in previous contests are welcome to play for fun, but will not be eligible for another prize.
Alumni return, share with students

Work together, build a network and always act with honesty and integrity, were among the messages students heard this spring from alumni who returned to campus to share their advice, expertise and experiences with them.

Scientists, CEOs, athletes and others returned as part of the Oswego Alumni Association’s Alumni-in-Residence program. Speaking to students in classes, panels and one-on-one, they did what Oswego alumni do best: pass on the fruits of an Oswego education to a new generation.

George Wurtz ’78, CEO of WinCup, had six tips for students in Dr. Sarfraz Mian’s “Management Policy and Simulation” class April 16. Among his words of advice: “Invest in relationships, both within your company and outside.”

Relationships he started at Oswego remain important for Wurtz, who still plays rugby with friends he made in college. “My best friends are my college friends,” Wurtz said. “Those four years taught me a lot socially and academically.”

Sharon Friedlander Newman ’79, executive producer for MSNBC, was the keynote speaker at Honors Convocation April 20. She talked about using the Internet to keep an eye on Oswego students during the February snowstorm, “as you kept your cool and dug out of the snow,” remembering 1977 when she was here and it snowed 100 inches in 24 hours.

“Even before the Internet, Oswego had a weird and lasting communal effect,” Newman told the gathered students. “The community here at Oswego is so tight. We just tend to support and help one another, and it continues.”

Robert Moritz ’85, Americas Leader for Assurance and Business Advancement Services for PricewaterhouseCoopers, similarly stressed the need for networking and supporting fellow workers. “Make sure you have a network to leverage,” he told students in Professor Chuck Spector’s “Accounting Management” class April 23. “It’s not just your experience, but the people around you and above you.”

He said that in hiring he looked for people with “personal, interactive and proactive skills,” and those who could achieve a work/life balance.

“One of the most important things alumni can do for our current students is to share their insights and help them make the transition from student to professional life,” said Betsy Oberst, executive director of the Oswego Alumni Association.

Graduates interested in coming back to campus for the Alumni-in-Residence program may call the Office of Alumni and Parent Relations at 315-312-2258 or e-mail alumni@oswego.edu. — Michele Reed
Sharon Friedlander Newman ’79 (left), executive producer with MSNBC, speaks with Kristina Johnson ’07 in a broadcasting class April 20.

Joe Armstrong ’70, professor of biological sciences at Illinois State University, speaks to Professor Jim Seago’s Biology 341 (“Plants and Society”) class in Piez 107. Armstrong was also the Science Today lecturer March 7, speaking on “Hemiparasitism: A Way Station to Holoparasitism or an Evolutionary Stable Strategy?” He featured the lousewort, which uses parasitism to alter the prairie community for its own benefit.

Sharing their experiences with students March 12 at the Laker Alumni Connections panel were, from left, Ed Marecek ’90, who played lacrosse at Oswego and is now a New York state trooper; swimmer Anne Sarkissian ’04, M ’06, now a high school math teacher; Dara Lisiecki ’03, who played women’s soccer and lacrosse and is now a nurse; and wrestler Michael Kohl ’96, a teacher and coach.

Dr. Angela O’Brien and Bill O’Brien ’81 show a replica of a human spine to wellness management major Allyson Dafoe ’07 during the Wellness Symposium held in the new Campus Center April 27.
Three receive Presidential medals at Commencement

REV. RICHARD RICE, LT. JOHN MCLoughlin '75 AND Dr. Barbara Palmer Shineman '65 each received a Presidential Medal during Commencement ceremonies Saturday, May 19.

"Your lives may not always go as planned and some of you will become disappointed," Rice told the graduates. "As young adults, you must chart your own course of action."

Rice, retired from Eastman Kodak, became an ordained minister for the Peace Baptist Church in 1994. Active for several decades in civil rights advocacy, he is currently employed by Volunteers of America, a national nonprofit, faith-based organization.

In 1987, Rice founded the Tom Bell Foundation to help combat poverty, drug addiction, homelessness, youth incarceration and other social problems. For nearly two decades, he has participated in SUNY Oswego's annual Martin Luther King, Jr. Celebration.

Oswego State Lakers Ice Hockey Coach Ed Gosek '83, M '01 was named the Division III Ice Hockey Coach of the Year after leading Oswego State to a 23-3-3 record and the school's first NCAA Division III men's ice hockey title.

John Mcloughlin '75, a retired Port Authority police lieutenant, spent 22 hours trapped beneath the rubble of the World Trade Center Sept. 11, 2001. His story became the subject of last summer's hit movie "World Trade Center," in which he was portrayed by actor Nicolas Cage.

Also serving as Master of Ceremonies during the Torchlight dinner and ceremony May 18, Mcloughlin shared fond memories and life lessons with the graduates.

"Oswego gave me a lot of opportunities," he said. "The campus gives you the chance to learn and develop outside of the classroom. To take steps to do things that might not be that comfortable."

Pointing to a few of his college friends, who joined in the celebration, he said, voice shaking with emotion, "Your friends will be with you until you pass . . . remember what you did with them. As you go out into the world, life hits you fast. Never forget about your families, they are always there for you. Think about family and always put them first."

"Celebrating the class of 2007, the new Campus Center and an NCAA win, indeed this is a memorable day," said Dr. Barbara Palmer Shineman '65.

Shineman earned her bachelor's, master's and CAS degrees at Oswego, taught in the Campus School and served as a professor of elementary education. She earned her doctorate at Syracuse University.

She is a member of the Emeriti Association, the Oswego College Foundation Board of Directors and Sheldon Legacy Society, and is a generous benefactor to the college, especially funding campus beautification and Penfield Library.

"Treasure your memories about this wonderful college by the lake," Shineman said. ●

— Emily King '05

Gosek named AHCA Division III Coach of the Year

The American Hockey Coaches Association named Oswego State men's ice hockey Coach Ed Gosek '83, M '01 the winner of the Edward Jeremiah Award, given annually to the Men's Division III Ice Hockey Coach of the Year.

After compiling the best regular-season record in school history, the Lakers won the national championship by defeating Norwich, St. Norbert and Middlebury. Gosek has a career record of 78-25-11 in four seasons as head coach. He served as an assistant coach at Oswego State for 13 years before taking the helm following the 2002-03 season, when then-Laker Coach George Roll won the Jeremiah Award and accepted the head coaching position at Clarkson University.

The Edward Jeremiah Award is named in honor of the great Dartmouth College head coach and was first presented in 1970. The coach of the year is chosen by members of the American Hockey Coaches Association and Gosek received his award at the annual AHCA Coach of the Year banquet, held in conjunction with the association's convention in Naples, Fla., in late April. ●

Oswego State Lakers Ice Hockey Coach Ed Gosek '83, M '01 was named the Division III Ice Hockey Coach of the Year after leading Oswego State to a 23-3-3 record and the school's first NCAA Division III men's ice hockey title.
More than 1,200 people joined the Oswego State Laker men's hockey team March 29 in the new Campus Center to celebrate their historic NCAA championship win.

The Lakers won the NCAA Division III men's ice hockey championship March 18 in Superior, Wis., defeating Middlebury 4-3 in overtime. It was the first national team championship in Oswego State history.

“It has been a pleasure to wear this jersey,” team Captain Ryan Woodward ’07 told the crowd. “I’ll be a Laker for life.”

Woodward stood before his teammates, coaches and fans thanking everyone for their support throughout the season.

After leading the crowd in one last “Let’s go Lakers” cheer, Woodward made sure that the fans knew they were the “best fans around.”

“You stuck with us always…keep pushing,” he said. “It gets the guys motivated.”

The hour-long ceremony began with the national anthems of Canada and the United States along with SUNY Oswego’s alma mater.

ESPN anchors Steve Levy ’87 and Linda Cohn ’81 captured the audience’s attention on the big screen with video messages congratulating the team on their NCAA victory.

“We are all proud of you…Maybe now when they [people] think of Oswego they will think of you instead of the snow,” Cohn said.

Several speakers including SUNY Oswego President Deborah F. Stanley, Oswego City Mayor Randy Bateman and Paul Santore, representing the Oswego County Legislature, shared the same pride and congratulations with the families, friends and fans of the men’s ice hockey team.

Game clips from throughout the hockey season were played on the overhead screen and the voices of the crowd echoed throughout the arena.

“People tell me that they have already made their reservations for the Final Four in Lake Placid next year,” SUNY Oswego Men’s Ice Hockey Coach Ed Gosek ’83, M ’01 said. “The only thing I can promise you is that all the players and the coaches will try to make it possible again.”

— Emily King ’05
A n incredibly successful winter sports season at Oswego State included impressive team and individual achievements. Five Laker student-athletes earned six All-American awards, notable milestones were reached by women’s and men’s basketball team members, women’s ice hockey made its return to Laker athletics in a brand new facility, and the men’s ice hockey team brought the first-ever national championship in team sports to Oswego State’s campus.

Men’s Ice Hockey

The Oswego State men’s ice hockey team capped the best season in the program’s history by winning the 2007 NCAA Division III Men’s Ice Hockey Championship. The Lakers won the title when Garren Reisweber ’09 scored at 7:55 of overtime to lift Oswego State over Middlebury 4-3. The Panthers had won the last three national titles. The Lakers defeated traditional powers Norwich and St. Norbert en route to the title game. Oswego State blanked Norwich 3-0 at the Campus Center Ice Arena in the quarterfinals, and then won the semifinal game 4-3 in overtime over St. Norbert as Ryan Woodward ’07 scored 3:51 into overtime to clinch the victory.

Goalie Ryan Scott ’08 and forward Brendan McLaughlin ’09 were named Second Team East Region All-Americans by the American Hockey Coaches Association, and Ed Gosek ’83, M ’01 was presented with the Edward Jeremiah Award for the Division III Men’s Ice Hockey National Coach of the Year. Four Lakers were named to the All-SUNYAC teams.

Oswego State compiled a 23-3-3 overall record, opened the new Campus Center Ice Arena with a win over Utica on live television, set a new team mark for lowest overall goals-against average in a season, and won the SUNYAC regular season title in addition to the inaugural Pathfinder Bank Oswego Hockey Classic.

Swimming and Diving

The Oswego State women’s swimming and diving team won the SUNYAC Championship for the third consecutive year, becoming the first Oswego State women’s team in any sport to achieve that distinction. The Laker women won four individual events and three relays at the conference championships, held in Buffalo. Meredith Thomas ’08 was a part of all three winning relay teams and also won two individual events — the 100-yard and 200-yard butterfly.

Jessica Tremblay ’07 was named to the SUNYAC All-Conference Second Team.

Three members of the men’s swimming and diving team represented Oswego State at the NCAA Division III Men’s Swimming and Diving Championships in Houston and all three of them came back with All-American trophies. Diver Kevin Morgan ’08 was a First Team All-American in two events by finishing fourth in both the 1-meter and 3-meter diving events. Diving teammate Chris Dotson ’08 made his first trip to the nationals and was an Honorable Mention All-American on the 1-meter board. Swimmer Greg Doyle ’08 was a First Team All-American in the 200-yard freestyle, finishing eighth in the event.

Oswego State’s three swimming and diving All-Americans were honored at a ceremony in March. From left are Oswego County Legislator Paul Santore, Oswego Mayor Randy Bateman, Kevin Morgan ’08, Oswego State President Deborah F. Stanley, Greg Doyle ’08 and Chris Dotson ’08.
Women’s Basketball

An exceptional senior class concluded the best four-year era in Oswego State women’s basketball history with another post-season appearance and a 20-9 overall record. Head coach Michelle Collins won her 100th career game at Oswego State in a 66-51 win at Utica Dec. 7. Also in that game, Kelly Mraz ’07 became the sixth player in program history to record 1,000 career points.

Mraz with Lyndsey Marquit ’07, Jessica Tremblay ’07 and Lacey Kimpland ’07 comprised a senior class that won at least 20 games in all four of its seasons, qualified for the SUNYAC Tournament four times, and made two appearances in the NCAA Tournament. Mraz was a four-time All-SUNYAC honoree, while Tremblay was named to the All-Conference Second Team as a senior and Kimpland did the same in her junior year. Samantha Driscoll ’08 was named All-SUNYAC Honorable Mention.

Men’s Basketball

The Oswego State men’s basketball team finished the year with a 17-13 overall record and advanced to the finals of the ECAC Upstate Tournament. The Lakers achieved several milestones along the way, including Mat Burridge ’07 becoming the 12th player in program history to score 1,000 points in his career and the team setting a new record for 3-pointers made in a game with 17 treys in an ECAC semifinal win over SUNYIT March 2.

The Lakers defeated eventual NCAA Elite 8 team Brockport 102-89 at Ziel Gymnasium Jan. 16 and nine of Oswego State’s losses were by five points or fewer. Burridge and Todd Franze ’08 were both named to the All-SUNYAC Second Team, and classmate Erik Roberson ’07 was an All-SUNYAC Honorable Mention.

Women’s Ice Hockey

Varsity women’s ice hockey returned to Oswego State for the first time in more than 20 years and started off with a bang, as the Lakers defeated Chatham 3-1 and 6-0 in their first two games at the Campus Center Ice Arena.

Oswego State went on to compile a 7-12-3 overall record in their first season back. Coach Diane Dillon was named ECAC Women’s West Coach of the Year after guiding the Lakers to a sixth-place finish in the league. Jessica Lister ’09 was an Honorable Mention all-league player and earned the Three Stars award for the team. Goalie Hilary Hitchman ’10 was the league’s All-Rookie netminder.

Wrestling

The Laker wrestling team continued its impressive streak of sending wrestlers to the NCAA Championships as Jake Taylor ’08 and Derrick Smith ’09 qualified for the tournament in Dubuque, Iowa. Both earned spots in the NCAAs after getting at-large berths following the completion of the Empire Collegiate Wrestling Conference championship meet in Ithaca.

Taylor was a two-time winner of the ECWC Wrestler of the Week Award, and finished the year with a 26-5 record and Smith was 24-12 on the year. Matt Gough ’07 also had a 20-win season with a 20-12 individual record.

Indoor Track and Field

New Coach Christian Weigandt joined the team in the middle of the season and helped the team turn in several strong efforts down the stretch. The Lakers improved their point totals and standing in the SUNYAC Indoor Track and Field Championships and broke two school records at the meet as Shannon Myers ’07 cleared 5’ 4.35” in the high jump and Julius Wood ’07 set the Laker indoor mark in the 800-meter run with a time of 1:58.06.

— Joe Gladziszewski
Sports Information Director

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Saturday, Oct. 27,
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Former Coach – Men’s Lacrosse,
Men’s Swimming, Men’s Tennis
Laurie Irving Murphy ’83 –
Women’s Swimming/Diving
Shirleen Dubuque ’85 –
Women’s Basketball, Field
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For more information,
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oswego.edu/halloffame/
Generous Gift

Roker Funds Summit, Studio

A beloved former professor will be honored by a leadership gift to the college by Al Roker ’76 of NBC’s “Today” show. His donation, which includes a matching gift from NBC, will support the college’s annual media summit and the student television studio in the new Campus Center.

“Al Roker has been a loyal ambassador for Oswego throughout his career, and generous in sharing his love for the college,” said Oswego President Deborah F. Stanley. “With this exceptional gift, he is passing on the benefits of an Oswego education to a new generation of broadcasters, and we couldn’t be more grateful.”

Roker gave part of his gift to name the media summit in honor of Dr. Lewis B. “Doc” O’Donnell, professor emeritus of communication studies.

“Two things made my Oswego experience awesome, and gave me a foundation for my successful career in broadcasting. First and foremost was Doc O’Donnell’s encouragement and expertise, and second was the fact that as a freshman at Oswego, I was working in the campus television studio, while my friends at big private universities never touched a piece of equipment until later in their college careers,” said Roker. “I’m proud to support the media summit in Doc’s name and the television studio in the new Campus Center, so future students can have the advantages I did.”

The media summit, held each October on the Oswego campus, was founded by Louis A. Borrelli Jr. ’77, chief executive officer of NEP Broadcasting. “Doc O’Donnell gave me, not only the knowledge, but the confidence I needed to make it in the competitive world of media and communications,” said Borrelli. “Thanks to Al’s generous gift, we have a wonderful way to recognize Doc’s career of 26 years at Oswego and his influence on so many of us!”

The annual event brings some of the top names in the fields of broadcasting and media to the college for a day of small group sessions, culminating in a panel discussion on a major topic. This year’s summit, slated for Oct. 17, will focus on new media.

Doc O’Donnell joined the Oswego staff in 1962 to set up a television studio to support instruction. He soon began teaching courses in television production and eventually became chair of the communication studies department. “Doc O’Donnell’s work launched careers and laid the foundation that inspired people like Lou Borrelli and Al Roker to give back in a substantial way to this college,” said Stanley.

As weatherman and a host of NBC’s “Today” show, Roker is a 10-time Emmy Award winner.

The annual fund is part of Inspiring Horizons: The Campaign for Oswego, which has raised more than $20 million toward a goal of $23 million for capital projects, endowment and the annual Fund for Oswego.

Levine wants to share Oswego ‘secret’

PARTICIPATING IN OSWEGO OPERA Theatre and directing the campus production of “You’re a Good Man, Charlie Brown,” were Oswego experiences that changed Don Levine ’78 forever.

Now Levine is giving back to Oswego so current and future students can continue to have life-changing experiences.

In addition to his annual gifts, the school counselor has set up a trust to include Oswego in his estate plans. His gift will benefit the music department, the “Doc” Soluri Memorial Scholarship Fund and the Oswego Alumni Association.

Levine has been volunteering at Reunion for more than 15 years and serves on the Oswego Alumni Association Board of Directors.

“We’re all a big puzzle and some of our pieces are bigger than others,” he says. “Oswego is a big piece of me.”
‘Seat for Pete’ Honors Friend’s Life

One Oswego alumnus was struck down at a young age, but his memory lives on at the Oswego State Campus Center. Peter J. “Pete” Scott ’81, who passed away in January 1992 at the age of 32, was remembered by a group of his friends who donated a seat in the Campus Center in his honor.

In early 1991, Pete was stricken with amyotrophic lateral sclerosis (ALS), sometimes called Lou Gehrig’s disease, which had also taken his father’s life. His friends say he bore the burden with the grace and humor that was his trademark.

“We were truly fortunate to have known Pete and still miss him terribly,” wrote Carol Hahn Patterson ’82 on behalf of the group of friends. She said that Pete’s memory lives on through each of his friends. “It is fairly common for a flurry of e-mails or phone calls to erupt over someone’s sudden recollection of a ‘Pete Story’ — which is often followed by many further ‘interpretations’ of the particular event.”

Visitors to the Campus Center and hockey fans will be able to see the friends’ testament to Pete’s life with his name engraved on a seat in the arena.

For more information about naming a Campus Center seat, contact Joy Westerberg Knopp ’92 in the Office of University Development, 315-312-3003 or e-mail knopp@oswego.edu.

French ‘confident in college leadership’

More than 40 years after climbing the steps of Sheldon Hall to attend classes, Gileen Widmer French ’65 found herself in familiar surroundings on a summer visit to the “friendly college by the lake.”

French returned to campus on an admissions visit with her niece Ruth Brass ’10. She encountered informative admissions personnel and engaging campus staff to welcome her back to campus. These encounters reminded French of the excellent education she received at Oswego provided by caring faculty and staff. It launched her on a 33-year teaching career that she “loved.”

So she has remembered Oswego in her will, setting up an endowment to fund a scholarship for a student interested in teaching.

French describes her inspiration for giving back to Oswego as a tremendous confidence in President Deborah F. Stanley’s leadership. “I see Oswego going forward as one of the prime universities in the state and I wanted to be part of it.”

Her gift is her way of “giving thanks to Oswego and encouraging others.” She wants to help provide recognition for her alma mater and a margin of excellence for her niece Ruth and her fellow students.
The herald trumpets sounded, the ceremonial mace led the academic procession of faculty in colorful robes, and the gold gowns of the summa cum laudes shimmered in the May sunshine.

It was Commencement 2007, the same as dozens of Oswego Commencements before it — with one big difference. The college’s 146th Commencement May 19 was also the first held in the new Campus Center.

Commencements are by definition a beginning, but this year’s event marked the start of a new era for Oswego. The convocation center in the new building was bright and open, its floor-to-ceiling windows offering a vista onto Lake Ontario to the north.

The jumbo scoreboard suspended from the ceiling showed slides of the last four years — graduates playing hockey, studying in class, lounging by Glimmerglass Lagoon. Images of snowstorms, sunny afternoons and Oswego’s famous sunsets greeted family and friends as they filed into the arena. Lines of crisp green chairs, row after row, stretched on, seemingly forever.
For days, Oswego staff were getting ready for the big day — hanging draperies; fitting the “Congratulations Graduates” sign on the scoreboard; sweeping, shining and generally spiffing up the arena.

Nearly 1,400 Oswego seniors graduated that day, walking across the stage as their names were called, just as thousands had done before them. The College of Arts and Sciences graduation took place at the morning ceremony; in the afternoon, candidates for degrees from the School of Education and School of Business had their celebration.

It was a day steeped in centuries-old tradition. It was also a day like no other.

But when the last strains of the recessional echoed in the empty arena, one immutable fact remained. Another class of Oswego graduates — our alumni — had made their way out into the world.

— Michele Reed
The first Commencement in the new Campus Center sparked a flurry of memories about past graduations. Over the years, Oswego alumni have received their diplomas at Sheldon Hall, Laker Hall, Romney Field House, and even the Oswego Theatre downtown. Here is a smattering of remembrances of Commencements past.

Armond Magnarelli ’50 fondly recalls his Oswego Commencement day. “One thing I do remember is that we had Governor Dewey as our guest speaker and it was held at the theatre in downtown Oswego. Me being the youngest member of my family, I was the only one that ever graduated college, so it was a big deal for my family. And I loved Oswego. I spent four and a half great years there,” he said. “Graduating was just one big day for us. In those days, graduations were big, big deals. And I always thought it was a big deal, too.” While at Oswego, Magnarelli received a degree in elementary education and played basketball and baseball. He went on to teach school for five years before becoming an insurance investigator. Recently, he was inducted into the Oswego State Athletic Hall of Fame.

“Our 1989 graduation was one of mixed emotions,” said Karen Collucci Coia ’89. “We were celebrating our graduation and still mourning our friends who died in Pan Am Flight 103.” Coia spoke at Commencement and presented the college with the class gift: the entrance monument that is dedicated in memory of Lynn Hartunian ’89 and Colleen Brunner ’90, who perished when their plane crashed in a terrorist attack.

The 1942 Commencement was one of firsts: It was the first class to graduate from Oswego State Teachers College with a bachelor’s degree in elementary education and the first to have a student speaker, Doris Brown Allen ’42. She spoke on “Education for Life,” contrasting it with Hitler’s education for death. Also speaking were Class President Mary Sheeley ’42 and Tom Morrison ’42, representing the IA graduates. Allen, the first woman editor of the Oswegonian, remembers the day President Ralph Swetman called her and Bill Haessig ’42, president of the student council, into his office for the announcement that officially made Oswego a college.
Vending vegetables, making a meal, designing dining décor or winning awards for wine, Oswego alumni bring their usual zest for life to the table.

Join us as we travel New York state, across the country and even halfway around the world, to find alumni foodies.
Since the age of 14, Sam Lupo ’77 has been a part of the food industry. Now, at the age of 53, he couldn’t think of a better career for himself.

“This is not a business that I ever expected to be in,” Sam said. “But I have been, through stocking shelves and packing eggs, for 39 years in one form or another.”

The SUNY Oswego business administration major started his career working at a Binghamton corner grocery store that his father and uncle opened in 1951. The store specialized in selling fresh meat.

When his uncle passed away, Sam was asked to help with the business. So, while working on his degree he made several trips home on weekends, during the summers and over holidays to help his father.

After graduating, Sam and his brother Steve made up their minds to continue the family tradition. Only this time they would open their own restaurant. In 1978 the brothers found an old Dairy Queen building for sale. After a little remodeling, “We were busy since day one,” Sam said.

The S&S Char Pit, named Sam and Sons in memory of their father, was up and running in no time.

Because Sam’s father used to sell thousands of pounds of spiedie meat from his corner market, Sam and his brother decided to continue the tradition by serving the marinated meat dish called a spiedie.

“They are just a very popular item and we didn’t want to compete with the hamburger chains,” Sam said.

Sam’s father made the original spiedie sandwich with lamb at the meat market. However, because lamb was labor intensive and expensive, Sam and his brother chose to use pork and more health-conscious chicken for their spiedie sandwiches when the restaurant first opened.

To this day, according to Sam, the most popular meal served at the S&S Char Pit is the No. 1, a chicken spiedie, fries or salt potatoes, and a drink.

Sam’s first piece of advice is to use a good quality meat product to start with. Second, “Be creative outdoors and get yourself a good grill wok. Then you’re not just cooking hamburgers and hotdogs, you can cook fresh fish without it falling through the cracks. Also, marinate fresh vegetables for about an hour before cooking.”

“Our history with the spiedie and what our family has done with this crazy piece of marinated meat has become a staple for Binghamton and Broome County,” said Sam.

As the love for spiedies continued to grow, the S&S Char Pit was selling a couple of thousand pounds of meat each week, Sam said. And, they were using three to four thousand pounds of meat for sandwiches during a weekend or community event.

Customers began requesting not only to purchase the meat but the restaurant’s marinade, too.

But the real push began when Sam was misquoted in an article about spiedies in The New York Times. Although the Lupo family had been sending products like their marinade to family and friends, Sam was quoted as running a mail-order business. The next day people started calling with credit card numbers.

“We didn’t even have a credit card machine,” Sam said, laughing.

The Lupos’ marinade is an original that Sam came up with based on a conglomerate of what his father and uncle used at their corner store. However, the tasty sauce is no longer found only in their kitchens. Customers can purchase 10 different spiedie marinades in nearly every grocery store in New York state, and the sauce is now distributed through a mail-order business as well as at outdoor events.

The newest flavor is Smokin’ Hot Southwest, and the most popular of the flavors are the original spiedie marinade, Lemon Garlic and Chicken BBQ.

Today, while Steve Lupo continues to run the S&S Char Pit, Sam has focused more on the family’s USDA meat plant. There, fresh sausage, marinated chicken breasts, spiedies, kabobs and marinated vegetables are packaged as raw products for purchase.

Sam was there at the start of it all, the corner store, which closed its doors in 1993, the restaurant and now a meat plant. He has enjoyed the food and the interaction with customers. But today he rolls up his sleeves to take charge of the administrative duties involved in an industry that he never thought he would be a part of.

“I like being at the creative end, too,” he said. “I get to come up with new products.”

—Emily King ’05
Cooking is a creative and exciting way of life for Don Cotogno ’70 and his wife, Sharron Trainor Cotogno ’71. From inventing his own dishes to using gourmet ingredients for each meal, Don is happiest when spending time in the kitchen.

Between running their bed and breakfast, Timber Bay in Fritz Creek, Alaska, and opening their own private catering business, the couple spends plenty of time in the kitchen.

“Food is my life,” Don said. “I really like to read cookbooks and read recipes.”

Since the age of 11, Don has enjoyed spending time in the kitchen. As a child he would’ve preferred to be in the kitchen with his grandmother than anywhere else.

The same was true at Oswego. A Psi Phi Gamma brother, Don was responsible for cooking what he calls “the lousy food” that pledges ate as well as cooking the regular dinners for his fraternity.

Today, this cooking fanatic has ample opportunities to cook new and unique meals for guests each year at the couple’s quaint B&B, located 14.5 miles east of Homer, Alaska.

“When people come to us they are looking for something different,” Don said.

Different may be an understatement.

Just ending their third season in business, Don and Sharron have provided guests with flavors from around the world, tantalizing the everyday taste buds.

To begin their day, Timber Bay guests sit down to a breakfast of homemade stuffed French toast; croissants with yogurt and fresh fruit; cheese blintzes (crepes filled with cream cheese and served with fruit compote); breakfast sausages; Canadian bacon; smoked salmon omelets with chives, onions and cream cheese; and smoked salmon breakfast pizza.

Don could not complete the entire job on his own. Sharron, wearing her white apron, stands right by his side.

“The procurement of ingredients in Alaska is always a challenge,” Don said. “You always need a backup menu because it is possible to not find the ingredient that you need. That was the hardest thing I had to learn when we moved up here.”

During the summer months Don purchases his cooking ingredients from the local farmers market and seafood comes straight off the boat at the unloading dock.

Although halibut and salmon are abundant in their area, the Cotognos choose to use very little in their dishes as local restaurants specialize in serving such fish to tourists.

Instead, Don and Sharron cater dinners at Timber Bay that include a number of ingredients and recipes from across the globe. Because dinner is Don’s favorite meal, he creates masterpieces like a marinated pork loin in puff pastry and penne pasta with four cheeses.

It takes the couple about six to eight hours to prepare a dinner party from start to finish for 30 people.

Don also prepares buffets of designer pizzas including vegetable, buffalo wing pizza (brought from New York), caramelized onion and his most popular — the Reuben pizza.

Or guests can indulge in his hors d’oeuvre party with recipes like water chestnuts wrapped in prosciutto and brie surrounded by a puff pastry and baked with a red raspberry sauce.

Don has created meals for Polish, Greek, Italian and even Sicilian events. And if he’s not familiar with the culture, he gets to work researching cookbooks to find unique recipes.

“We’re trying to be different from restaurants, so we serve everything family style,” Don said. “We don’t plate anything.”

Besides helping in the kitchen and dining room, Sharron is the painter, gardener, decorator and cleaning lady at Timber Bay. She also gives suggestions for Don’s catering menu.

From the garden to guest rooms to the kitchen, it’s all in a day’s work for this busy couple. They live their favorite motto, “Enjoy your kitchen.”

— Emily King ’05
DINERS IN TRENDY E. C. EATERY IN HONG Kong’s Kowloon district are experiencing a bit of Oswego wonder. Peter Shui ’99, who helped create sets for productions in Waterman Theatre during his undergraduate days, designed the fusion-Asian restaurant.

How does a theatre major from Oswego wind up designing restaurants half a world away? Shui himself is surprised at where his Oswego education has taken him. “I never ever thought I would be in the restaurant business, but I quite enjoy it,” he said. “It really utilizes my skills learned in Oswego — my theatre background, and the graphics part. It is a joy.”

Shui came to Oswego as an international student from Hong Kong, and earned a bachelor’s degree in theatre and a master’s in graphic design. He counts Mark Cole ’73, Ron Medici and William Stark ’68 of theatre and Cynthia Clabough of graphic design among his biggest professional influences.

While an Oswego student, he spent a semester in London and followed that up working at Edinburgh’s Fringe Festival. After graduation, he worked for a while in San Francisco and New York City. In 2003 he returned home to Hong Kong and opened his own design firm.

Shui began doing some interior design work for corporate office spaces and in 2005 was hired as business development manager for Hong Kong Catering Management Limited. He designs entire restaurant packages for the company, which manages 15 to 20 restaurants around Hong Kong.

His first design, E.C. Eatery, opened last autumn. Shui designed everything — from ceiling to floor, every single material. “I picked all the major and minor details: patterns, dishes, chopsticks, menus.”

The first step is finding which clientele the restaurant is targeting. Then Shui goes to work researching what would appeal to that demographic. He develops a theme and style, and designs the décor and accessories around that.

E.C. Eatery’s fusion-Asian style was developed to appeal to a young crowd, in their 20s and 30s. The company is going to open a second E.C. Eatery, which Shui will also design.

His next project, Asadol, a Mediterranean-themed eatery, will open this fall.

There are a lot of new restaurants opening up in Hong Kong, Shui said. “It is very competitive right now, especially this year. It’s booming.”

He gets most of his ideas from traveling around Europe and Asia, most recently visiting Sweden.

Still, “I miss Oswego winters,” he says. Who knows, maybe Oswego’s snow or its sunsets will figure in a design for a restaurant on the other side of the world.

— Michele Reed
When Betty Molnar Reno ’69 and her husband, Dick, were vacationing in the Finger Lakes back in 1985, they came upon a farm and had visions of a peaceful retirement. “This was just an amazingly beautiful location. We decided to buy the property as a place to retire to someday,” said Reno.

But then they discovered that their land on Seneca Lake was perfect for growing superior quality French and German wine grapes. “We found out this place has a little micro-climate of its own, warmer here than other parts of the lake,” Reno said, “The soil and topography were just perfect. We knew it would grow Chardonnay, Riesling and Pinot Noir.”

Chateau Lafayette Reneau, named after Dick’s paternal grandfather, Mr. Lafayette Reneau of Alabama, opened in September 1986, and has been winning awards ever since — so many that an entire wall of their winery is covered with plaques and ribbons, many national and international. Two of their wines, dry Riesling and semi-sweet Riesling, have been awarded the coveted Governor’s Cup for the best New York State wines.

Instead of retirement, the Renos’ choice meant work — a lot of it. The couple worked at their regular jobs and spent weekends clearing land and fixing up the farmhouse. “When my husband was finished with work on Friday night, we drove eight hours from near Boston and then back on Sunday night.

“Some land was a forest of thorn apple trees, impenetrable,” said Reno. “We had to clear out old grapes and thickets of thorn apples.” In the brick farmhouse, there were areas where Reno could stick her arm right through the wall.

“Then we started planting, the first year a few acres and as time went by, up to 55 acres planted in wine-producing grapes,” she said.

Although both of their families had made wine while they were growing up, the Renos hired a winemaker starting with their very first batch. Until their own vines began to produce, they purchased juice grapes from their Seneca Lake neighbors.

Betty’s job has been to keep track of paperwork and make the food for wine tours and guests at the family’s bed and breakfast. “One time in the fall, I made corn and cheese chowder for 2,000 to 3,000 people,” Betty said with a laugh. “We used every possible container we owned.”

An avid gardener, whose favorite saying is “food, wine and flowers,” Betty tends the beautiful garden on the winery grounds. She makes jellies and jams, which the Renos give to friends and customers.

The busiest time of year is September, October and November. “People love to come and see the actual harvesting, love to smell the ripe grapes,” said Betty.

Someday, no doubt, the Renos really will retire at their idyllic farmhouse. But for now, Dick and Betty are having fun, making award-winning wine in a beautiful spot on Seneca Lake.

— Michele Reed
Ripe Strawberries, Sparkling red delicious apples, homegrown tomatoes, fragrant bananas, juicy oranges, fresh potatoes and squash are just a few of the newly picked products for sale at Ontario Orchards.

Located just minutes from the SUNY Oswego campus on Route 104, the local market offers customers some of the best-tasting, freshest produce on the U.S. side of Lake Ontario.

Owners June Ouellette '79 and her husband, Dennis, opened the business in 1965, when she was 19, just out of high school.

In 1965 the building was just a horse barn, June said. But Dennis had his eye on the barn for bigger things. He discovered the building while selling apples from the corner across the street and hoped to start a business on the lot.

"He said, 'Someday I'm going to own that,'" June recalled.

Because Dennis grew up on an apple orchard, also called Ontario Orchards, in Sterling, apples became the staple of Ontario Orchards' produce.

The following spring, the couple decided to sell a few annuals and geraniums as well as add more local produce to their shelves, June said.

They went into business with a local muck farmer who picked fresh lettuce for them each day, which they would sell for 10 cents a head. During strawberry season June and Dennis would wake by 5 a.m. to get to the strawberry fields by the time the vines were dry and pick the fresh fruit to sell during the day. They also added corn, cucumbers and tomatoes to their selection.

The business stayed fairly small for its first 10 years with June's father helping to run it. Then the couple purchased a tractor-trailer and traveled to places like the New York Market and Boston Market looking for more good quality food.

The biology major and her husband soon found themselves engulfed in a very busy full-time business pressing apple cider year round, raising 20 different varieties of apples at their orchard in Sterling, growing three different types of tomatoes, some used for canning, raising squash and 10 different types of pumpkins, opening a bakery and starting an Ontario Orchards nursery.

During the summer the shelves are filled with fresh fruit pies, from some of June's family recipes. "We are known for our apple pie," June said with a smile. Also on hand are chocolate chip cookies, muffins, cinnamon buns, croissants and sugar cookies.

Bakers work from midnight until the early morning so that the fresh baked goods are ready for customers on their way to work.

Fresh nuts and Dutch candies, cheese "off the block," broccoli, asparagus, leeks, Swiss chard, onions, rhubarb, garlic and zucchini have all made their way to the Ontario Orchards market throughout the years. "I like setting up displays with the fruits and vegetables," June said.

With the aisles always swarming with customers, June enjoys the family feel that her business provides to those who shop there. During the fall she even takes children on wagon rides through the apple orchard.

During the summer the orchard employs 55 workers and during the off-season, about 13. The Ouelles' two daughters, Kathleen and Laurie, graduated from business school and returned to help their parents run the 42-year-old business.

"It's a family-oriented business. We try to put customers first and give them a good product. And we work hard at doing that," June said.

"It's a constant learning process and we are still learning. But I would do it all over again if given the chance."

—Emily King '05
Gourmets know that some of the most delicious foods come from unlikely combinations. That can be true of friendships, too.

Scott Fichten ’88 and Randy Freeman ’88 are a prime example. “We didn’t like each other at first,” says Fichten. “I grew up right outside of the city [New York]. He lived on a dairy farm with 300 cows. We couldn’t come from more different worlds.” One night the pair, who lived on the same floor in Funnelle Hall, made a beverage run together, and by the time they returned, they were best friends.

Fast-forward nearly two decades. Fichten and Freeman, still good friends, have found a way to turn two very different tastes into a winning combination. Their product, Glace de Vino, a premium ice cream swirled with wine sauce, debuted in spring 2006 and is fast becoming a hit. This June it was featured on NBC’s "Today" show, Martha Stewart Living Radio and major newspapers and magazines. Sales spiked.

"It’s guaranteed to stimulate all your senses," says Fichten.

“It’s a layered ice cream,” Freeman describes it. “The first thing you notice is the super creaminess, then the flavor, and the after taste is like a glass of wine.”

It may taste like wine, but there’s no kick. The alcohol is boiled off during the cooking process.

Freeman runs a business that designs maps of the Finger Lakes wine tour. It was there that he got the idea for wine sauce ice cream.

Working with a friend who is a winemaker, Freeman created four flavors: Raspberry Merlot Cheesecake, Chocolate Amaretto Cream Sherry, Chocolate Cabernet Sauvignon and Strawberry Chardonnay.

Women are their biggest audience, and the reaction is pretty much universal, says Freeman. “The first thing — people don’t have to say anything — their eyes roll back in their heads,” he says with laugh. “It makes you feel good when you’ve created something that’s created such a stir.”

Fichten, who creates promotions for Fortune 500 companies, is into the marketing end of the business.

He notes that the ice cream is for sale at stores in the New York-New Jersey area, around Utica and in the North Country near Watertown as well as online.

The friends hope to expand their business to the West Coast, and from there, who knows? For now this very different pair are enjoying wow-ing the taste buds of diners with their very different — but successful — combination of ingredients.

— Michele Reed
Family Recipes, Family Love

When his mother passed away in 1990, John Sullivan ’84 wanted to keep her memory alive. An avid gardener, Marilyn Sullivan was noted for canning spaghetti sauce, pickles and plums. But John’s favorite was always her chili sauce.

His sister found mom’s old recipe cards and in 1992, John started making Marilyn’s chili sauce on his stovetop at home.

In 2003, when his wife, Ann Greci Sullivan ’84, took time off from her career as an occupational therapist to be a stay-at-home mom, the family was looking for some non-traditional ways to supplement their income.

“Everyone said, ‘You ought to give that chili sauce a try!’ We had given a lot away to family and friends,” John remembered.

So the couple bottled their first batches of Mare-O-Lin’s Chili Sauce, named after the affectionate way John’s father spelled his wife’s name on cards and letters.

“We figured the business would sink or swim on our Original Blend, mom’s verbatim recipe,” said John.

Swim it did, right out of that kitchen in Camillus and onto the shelves of nine Syracuse area Wegman’s stores, Paul’s Big M in Oswego, Finger Lakes wineries and gift basket companies.

Mare-O-Lin’s has grown beyond the kitchen and is now produced by Nelson Farms of Cazenovia, owned by SUNY Morrisville.

The company has grown by word of mouth, and through demonstrations Ann and John do at Wegman’s, the wineries and the New York State Fair. In 2003, the company became Pride of NY certified.

The brand has grown in its offerings, too. Mare-O-Lin’s first added a Spicy Blend and now a Garlic Blend, also packaging the three flavors into a gift pack.

“We have several possibilities in mind for a fourth blend and beyond,” said John, who added that those new creations are still in the future.

One part of the business is near and dear to John’s heart, and it, too, recalls his family roots.

“Every year we designate a charity of the year and they get 5 cents of every jar,” he said. This year, the Food Bank of Central New York was the beneficiary of Mare-O-Lin’s generosity. The Sullivans also donate cases of the product to charitable functions around Central New York, like one supporting the Carol M. Baldwin Breast Cancer Research Fund.

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“My parents, though not wealthy, were very giving people,” John said. “They always said, ‘Giving makes your realize how fortunate you are,’” he explained. “And it feels good from the heart to give.”

Family recipes and family attitudes have made Mare-O-Lin’s a very special chili sauce.

— Michele Reed

Food Fosters Friendship

When Elizabeth Johnson ’92 and Tessa Edick ’92 were roommates living on Bridge Street, neither one of them was particularly concerned with food, however today they have both built their careers around the industry.

According to Johnson, the pair sustained themselves with the typical college diet of junk food, cold pizza and beer while at Oswego. Today, Johnson is the food editor for The Journal News, which covers Westchester, Rockland and Putnam counties. She has won two first-place feature writing awards from the Association of Food Journalists, is an awards judge with the James Beard Foundation and has contributed to Food & Wine, Arizona Monthly, City NY and Fodor’s Travel Guides. She is the food writer for Alive, Amtrak’s onboard magazine.

“I live food,” said Johnson. “My husband and I grow our own produce and have fruit trees — anything that’s in our yard has to produce.”

Edick is the founder and vice president of sales and marketing for Sauces’n’Love, a homemade pasta sauce company near Boston, Mass. The sauces are in nearly every gourmet grocery store and whole foods market in the country. Edick has also made appearances on the “Today” show and has been featured in publications such as The Boston Globe and Food & Wine.

According to Johnson, the two remain close friends and are “a great party-throwing team.” They plan summer barbecues, fancy sit-down dinners, baby showers, anniversary parties, holiday parties and more.

“It’s been a complete turnaround. We don’t even drink beer anymore. Though I must say, we’ve moved on…to wine and cocktails!” wrote Johnson.
DINING HALL Delights

Oswego students from every generation have their favorite dining hall foods. “Our mac and cheese is an all-time favorite,” says Craig Traub, director of resident dining. “It’s great comfort food.” He noted that students have loved it since the mid-1970s, when he first joined the college staff. They especially like it as a side dish with sloppy joes. Congo bars have been a big favorite since the 1980s; and 1990s students loved bisque. “People come back for Reunion and ask me for the recipes,” Traub notes. Hungry alumni, your wish is granted. Here are recipes for these all-time dining hall favorites.

**Macaroni & Cheese Casserole**

*Ingredients:*
- 1/4 tsp. salt
- 1 tsp. canola or salad oil
- 1 qt. boiling water
- 10 1/4 oz. dry macaroni
- 3 cups hot 2% milk
- 1/2 tsp. salt
- 1/3 tsp. white pepper
- 2 tsp. yellow mustard
- 1 1/4 oz. margarine or butter
- 1/2 cup breadcrumbs

*Instructions:*
1. Add 1/2 tsp. salt and oil to boiling water. Cook macaroni in boiling water until al dente (still firm). Drain thoroughly.
2. Heat milk to scalding temperature. DO NOT BOIL. Add 1/2 tsp. salt, white pepper, and mustard.
3. Melt 1 2/3 oz. margarine. Add flour to make roux.
4. Add roux to hot milk mixture, stirring constantly. Cook until thick and smooth (sauce will be thin until cheese is added).
5. Add shredded cheeses. Stir sauce constantly while adding cheese until all cheese is melted and well blended.
6. Add sauce to cooked macaroni until macaroni is completely covered. Stir and place in pan. Bake at 350° until golden brown and 165° (about 40-60 minutes).

Yield: Eight 6 oz. servings

**Congo Bars**

*Ingredients:*
- 2 1/2 lb. regular yellow cake mix (not pudding type), reserve 1 cup mix for topping
- 1 1/2 sticks butter (6 oz) at room temperature
- 3 eggs

*Instructions:*
1. Base: Mix cake mix, butter, and eggs in mixing bowl on low speed for about one minute. Scrape bowl and beaters. Mix another minute.
2. Spread mixture on bottom of greased pan (11 x 16)
3. Bake at 350° for about 15 minutes, until begins to set up. (Must not be overcooked or topping will not adhere).

**Crab & Spinach Bisque**

*Ingredients:*
- 2 3/4 oz. margarine or butter
- 3/4 cup all-purpose flour
- 4/4 cup heavy whipping cream
- 3/8 oz. imitation crab
- 2 3 oz. vegetarian paste base
- 3/4 oz. fresh chopped spinach
- 3/8 oz. fresh chopped pepper
- 3/8 oz. whipped cream cheese
- 1 1/4 cup water

*Instructions:*
1. Make roux by melting margarine in kettle, add flour and stir until smooth. Make sure there are no lumps. Set aside.
2. Heat half of the heavy cream with the crab, vegetarian paste base, spinach, and pepper. Simmer.
3. Melt cream cheese with remaining heavy cream separately on stove.
4. Thicken soup with roux. Add water after thickening. Stir melted cream cheese mixture into soup.

Yield: Eight 7 oz. servings
Great food and great people are what makes Oswego the perfect home-away-from-home for college students. A friendly face and a full stomach sure can go a long way. While the ownership or décor of these favorite Oswego eateries may have changed over the years, the delicious food and service with a smile has remained the same. So, sit back and take your taste buds on a stroll down memory lane as we guide you through the world of cuisine—Oswego style. Don’t forget to plan a visit to your favorite Oswego eatery the next time you are in town, and until then, good luck warding off the cravings.

Canale’s Ristorante
BROTHERS MIKE AND DOMINIC CANALE FOUNDED Canale’s Italian Cuisine in 1954, using recipes from their mother, Anna. Today the restaurant is run by Nick Canale ’73 and son Nick Jr., still using Anna’s secret recipes. The Canales say that over the years they have done great business with college students and faculty, and have also enjoyed having students and alumni as employees. For the Canale family, attending SUNY Oswego seems to be as much of a tradition as their recipes. Alissa Canale ’99, daughter of Nick Canale, and Monica Batchelor Canale ’95, wife of Nick Canale Jr., are also Oswego alumnae. The Canales remain actively involved with SUNY Oswego by catering events such as the Oswego State Fall Classic and mini Taste of Oswego at Reunion.
The Oswego Sub Shop

Since the Oswego Sub Shop first opened in 1969, it has become an institution among SUNY Oswego students. While the subs are delicious at any hour, the Sub Shop is especially good for a late night snack. Clark “Pops” Greene opened the shop, which was soon turned over to his son Bill Greene Sr. Today, the shop is run by Bill Greene Jr. According to Bill Greene Sr., alumni always come to the Sub Shop during Harborfest, boasting testimonials such as: “This was the first place I stopped when I got into town.” The Greenes proudly claim if you had bought a sub back in 1969 and then bought one today, that it would taste exactly the same.

Stone’s Home Made Candies

Ray and Gladys Stone opened Stone’s Home Made Candies in 1946. Margaret Stachowicz, a former employee of Nestle, has owned and operated Stone’s since 1973. For Stachowicz, coming from a chocolate factory to owning her own store was all about getting to know the customers on a personal level. She recalls Al Roker ’76 of NBC’s “Today” show coming in to purchase fudge to take home to his mother in New York City. Stone’s makes all of the chocolate and ice cream right on site and there is something for every taste bud, from the decadent raspberry truffles to the unique chocolate-covered potato chips.

In 1937, Oswego officials would not permit Neil Wade to tow the Pullman car that would be the home of Wade’s Diner across town. Wade defied the city’s rules, and brought the car through Oswego in the middle of the night. Right: Tony Zappala (left) and John Lagoe

Wade’s Diner

Neil Wade opened Wade’s Diner in 1937. Wade’s was in a Pullman car originally and its heritage is still noticeable in the diner today. Tony Zappala has been the proud owner of Wade’s since 1983. Wade’s has always been a favorite breakfast meeting place among Oswego State students. Zappala and Wade’s cook of 45 years, John Lagoe, spoke fondly of the great connection that Wade’s has had with the college community over the years. While Wade’s used to be open 24 hours, today they are only open for breakfast, and have grown famous for their homemade raisin bread.
The Press Box

THE PRESS BOX WAS OPENED IN 1984 by Steve Canale '76 and Mary Gibbons Canale '81, with the help of Steve's father, Mike Canale. The Press Box started out as a pub, but over the last couple of decades has transformed into a light fare restaurant with indoor and outdoor dining available. The restaurant still maintains its sports bar theme with numerous HD-TVs and a clever menu including “Pre-Game” appetizers and “Power Play” entrees. Burgers and focaccia sandwiches have made The Press Box a popular gathering place for students to watch Oswego Lakers hockey games. The restaurant also hosts meals for Oswego State athletic teams. Steve Canale described the Lakers' recent NCAA Div. III national hockey championship as one of the most memorable events in his time as owner of the Press Box.

Rudy's

WHEN RUDY'S WAS FIRST OPENED ON THE SHORES of Lake Ontario in 1946, it was nothing more than a tiny food stand. It has since grown into a full restaurant. While seating is available indoors, most Rudy's customers prefer to eat outside at one of the many picnic tables and enjoy an Oswego sunset along with their meal. Rudy's was founded by Rudy and Marie Gadziala, who moved to Oswego from New York City following World War II. In the 1970s, Brad and Carol Livesey, cousins of the original Rudy, bought the restaurant and it has remained in their family ever since. "We lived and breathed Rudy's. Brad was the driving force," said Carol Livesey. Brad passed away June 28, 2005.

The restaurant is now run by Carol with her son, Jason, and daughter, Allison Livesey Saint-Pierre.

Food Memories

After eating good meals at Lakeside Dining Hall my freshman year, I lived off-campus and ate mainly at Jack & Benny's next to Buckland's. I was fed well and treated very well. I believe the waitress' name was Shirley Miller. She treated me like a son. Money was limited, but I always left with a great meal in my stomach! How I miss seeing that restaurant when I'm in Oswego!

Tom Fanning '73, 2nd grade teacher at Camden Elementary School in Camden, N.Y.

Fun Facts:

- At Canale's in 1946 a plate of spaghetti and meatballs cost only 75 cents.
- During the blizzard of 1974, then Sub Shop owner Bill Greene Sr. delivered garbage bags full of subs to campus via snowmobile to help feed students.
- Stone's Home Made Candies uses from 10,000 to 12,000 pounds of chocolate a year.
- The pancakes at Wades Diner are 13 to 14 inches in diameter.
- The wood paneling in The Press Box came from St. Mary's Church in Oswego.
- In one week, Rudy's uses 2,500 pounds of fish, 500 pounds of hot dogs, 70 gallons of ketchup and 115 gallons of lemonade.
Change of Date

The 18th Annual Oswego State Fall Classic has been rescheduled to Friday, Sept. 14.

Save the Date

Plan to be in Oswego Oct. 12 for the grand opening of the new Campus Center. See the college’s first new building in more than 35 years, as we unveil the entire Campus Center for the first time.

Alumni Gather at U.N.

His Excellency Heraldo Muñoz ’72, ambassador of Chile to the United Nations, and his wife, Pamela Muñoz, hosted an Oswego alumni event at the U.N. in New York City May 31, attended by more than 200 people. SUNY Oswego President Deborah F. Stanley updated the attendees on developments at Oswego, and alumni were given tours of the U.N. facilities.”I never put aside the feelings of warmth and affection that I feel, that I felt and that I will continue to feel for SUNY Oswego,” Muñoz told the gathering. The ambassador told his fellow alumni that when he meets heads of state, including kings and prime ministers, and they see SUNY Oswego in his background, they will ask about it. “I think it will be increasingly not necessary for me to tell them where Oswego is, because of the work that Deborah [Stanley] and many of you are doing, developing the college academically and putting it into the place that it has been in the past and should be even more in the future.”

At the United Nations May 31 were, from left, President Deborah F. Stanley, author Ruth Gruber LL.D. (Hon.) ’01, Doreen Wisdom, His Excellency Heraldo Muñoz ’72 and Pamela Muñoz.

Be a Part of the Fun!

Club and Regional Events are bringing alumni together on OswegoConnect, the exclusive online community for Oswego alumni. Club events are publicized through Oswego alumni magazine, on the Oswego Alumni Web site, and through mailings as well as e-mail. Some event notices may only be publicized by e-mail in your area. All event registrations are taken through OswegoConnect, which uses a secure Web site to process credit card transactions.

If your e-mail address has changed or if you haven’t given us your e-mail address yet, please sign on to OswegoConnect to update your information at www.oswego.edu/alumni. The first time you enter OswegoConnect you will need to use your unique security code, which is the 9-digit ID number beginning with 800 located above your address on the mailing label of this magazine. Alumni couples, please call the Alumni Office at 315-312-2258 or e-mail alumni@oswego.edu for your individual ID numbers.

Dr. Nancy Fichtman Dana ’86, M ’88 was honored with the Sheldon Award for Excellence in Education at a regional alumni event in Naples, Fla., this spring. From left are Dr. Barbara Shineman ’65, who nominated Dana for the award; Dana; and President Deborah F. Stanley. After teaching at Hannibal Central Schools, Florida State University and Pennsylvania State University, Dana has served since 2003 as a professor of education and director of the Center for School Improvement at the University of Florida.
Laura Galvin Vaughan ’27 of Palo Alto, Calif., celebrated her 101st birthday Feb. 4, at her daughter’s home in California. Laura spent the day with her daughter and son-in-law and her four grandchildren and their families, which include eight great-grandchildren. Laura writes, “I am grateful every day for the education I received at Oswego Normal School.”

Yes, that’s Doris “Terry” Orkand Carin ’51 sporting a Pink Floyd T-shirt! Terry’s son Jon is the keyboard player/vocalist for two Pink Floyd bands and has traveled all over the world, including Prague, Germany and Switzerland, in the two decades he’s been at it. Terry saw him in David Gilmour’s “On an Island” concert at Radio City Music Hall in New York City as well as Roger Water’s “Dark Side of the Moon” concerts in Madison Square Garden and Jones Beach Theatre. Jon is the only musician who has played with both groups. This May, Terry caught up with her musical offspring at a concert in West Palm Beach (above) and watched him on TV playing the “Live Earth” concert. “I really do love it,” she says of the Pink Floyd sound. She admits her late husband, Art Carin ’51, wanted Jon to be a doctor, but both parents liked his career just fine. “This is more fun than brain surgery,” Terry says.
Cayuga Quad Mates Continue to Connect

Since 1971-72, these Cayuga Hall quad mates have remained connected and recently celebrated almost 35 years of friendship in Sedona, Ariz. Pictured are, front row from left, Rona Bauman Vrooman ’75 and Katie Haswell Craven ’75; and, back row from left, Maureen Shannon Roeber ’74, Gloria LeClerck Harrington ’74 and Eileen Centola Pierce ’73.
WHEN AMY BENEVENTO '80 FIRST BECAME INTERESTED in martial arts as a child, she was told that karate was “not for girls.” Now a fifth-degree black belt and founder, director and instructor of the Red Sun Academy of Martial Arts in Raleigh, N.C., Benevento has surprised skeptics with more than just her serious tornado kick.

Benevento was introduced to karate during her freshman year at SUNY Oswego, when a local church offered classes in their basement.

After graduation Benevento took a job in New York City for a Japanese firm and continued her training at a local gym. She soon became frustrated with class members who were more interested in “color coordination in clothing and hair ribbons than in martial arts.”

When Benevento moved to Raleigh, she decided to open her own school to teach martial arts as a way of life, encompassing mind, body and spirit.

Red Sun Academy opened in 1989. As sensei, or teacher, Benevento now works with more than 100 students each week at the school and has trained hundreds more, including over 200 female students since the academy opened. Under her instruction over 30 males and four females have obtained black belt status.

Benevento has enjoyed mastering the spinning hook kick, flying side kick and the spin side kick — her favorite move because of its capacity for power — and she feels the most alive when she’s on the mat.

“When I’m on the mat doing a karate form, it’s not just ‘one leg’ or ‘right fist,’” she said. “It’s whole body, it’s visualization, it’s energy and health. It really is spiritual in a way I can’t explain.”

Benevento described her thoughts on karate in a book titled Philosophies of the Martial Arts, which she recently revised and renamed Heart of the Martial Arts. She is also working on a coming-of-age novel and continues operating her own business, Blue Star Graphics, out of her home 40 hours a week. But her heart is in the dojo.

“Karate is more than a sport,” the sensei said. “You have to overcome personal hurdles. It is a lifetime challenge that goes way beyond the physical.”

— Meagan Smith '07
THE THRILL OF HURTLING DOWN AN ICY TRACK AT HIGHWAY speeds beckoned Charlie Mitchell ’84 — not once, but twice.

Charlie knew just what he wanted to do after Oswego. Inspired by trips to Lake Placid as a child with his father, Charlie wanted to drive a bobsled. He graduated in December 1984, and by January he was on the Red Roof Inn bobsled team.

After a couple of seasons as a brakeman, he found himself in the driver’s seat. His big break came during the 1990-91 season. Charlie formed his own team, which earned enough points to enter the Olympic qualifying process, just missing the cutoff to go to the 1992 games.

But Charlie got a great consolation prize: While the others were busy with Olympic trials, his team got to represent the U.S. at the 1991 World Cup in Albertville, France, competing against other countries’ Olympic hopefuls.

After that, Charlie gave up the sport, concentrating instead on his career as a high school science teacher in Peru, N.Y.

Zoom ahead to 2005. When a fellow science teacher wanted a physics lesson to teach students about a force in motion, Charlie suggested pushing a bobsled. After a TV crew covered the experiment, the folks at the Lake Placid bobsled facility invited the students to take a run.

They started almost at the top — a 55-second ride at 65 MPH. “They were pretty stoked,” said Charlie.

The project gathered speed like, well, a bobsled rushing down the track. The teachers got a grant and bought a used sled. Now not only the physics class, but a technology class is involved in working on the sled.

One student is doing an independent study on the physics of bobsledding and two others have taken up the sport, competing in the Empire State Games.

The project gave Charlie’s early goal a new life, too. The Adirondack Bobsledding Club invited him to drive the pilot sled for the World Cup competition held at Lake Placid last winter.

More than two decades after first pursuing his bobsled dream, Charlie Mitchell is once again in the driver’s seat.

—Michele Reed
Reunion Weekend has come and gone — and the annual coming together of old friends and "long-lost" classmates always evokes a warm feeling among those of us here who get to observe the annual ritual. It’s a coming home, an Oswego Family Reunion, if you will. As with all families, there is joy in coming together and sometimes sadness when a member of the family is no longer here. I see it played out every year when the 50-year class, in a wonderful tradition begun by Barbara Hart Friends ’53 at her 50th Reunion, conducts a simple memorial service to remember those from the class who have passed away. There are the inevitable gasps as names are read and the friend who mourns the passing of a freshman year roommate. This year, Hilda Cohen Yanofsky ’57 took home the candle with the name of her friend and classmate Rose Cohen ’57 on it to send to Rose’s daughter.

During Reunion Weekend, I was privileged to be a part of honoring two of our Oswego family members, Jack James ’62 and Douglas Ruff ’73, who were recognized with alumni awards for their professional and career achievements, as well as their service to their communities. They made our Oswego family proud! As did John McLoughlin ’75, the retired Port Authority police lieutenant and World Trade Center survivor who was the subject of the blockbuster movie "World Trade Center" with Nicholas Cage in 2006. John returned to campus as the Torchlight Master of Ceremonies in May and was awarded a Presidential Medal at the first Commencement in the new Campus Center.

On a personal note, my dad, William C. Locke, Jr., passed away a few days before Reunion this year — after a slow decline and a full, rich life 89 years long. I miss him, but am happy he is at peace. So, Reunion Weekend was truly a bittersweet time for me. Countless members of our Oswego family sent me cards, e-mails and flowers, and rallied around me during this difficult time. My group of college friends — still such an all-important part of my life — were there for me again as I mourned the loss of my Dad.

Families are the constants in our lives. Our Oswego Family is no exception. This Fall, on October 12, we will recognize those members of our family who have supported the Inspiring Horizons: Campaign for Oswego as we officially dedicate the new Campus Center. We continue to look to you, our Oswego Alumni Family, to support Oswego — as donors, mentors in our ASK program, Reunion class volunteers, regional volunteers, Alumni-in-Residence coming back to speak in classes, and so much more.

We hope you come home to Oswego to visit us soon. There is much that is new to see, but the same Oswego spirit remains. As our Reunion 2007 class volunteers so aptly summarized those tenets that hold true for all of our Oswego Family over the generations — “Tradition, Pride and Spirit.”

We hope to see you soon!

Betsy Oberst
Forecasting Storms at Sea

IT’S A FAR CRY FROM THE LAKE EFFECT STORMS HE LIVED through as a student at Oswego, but weather is a big part of the job for Jeffrey Dixon ’91.

Jeff is a lieutenant commander in the Navy and serves as staff oceanographer for Carrier Strike Group Five onboard the aircraft carrier USS Kitty Hawk (CV-63) stationed in Yokosuka, Japan. He coordinates weather and oceanographic support for the USS Kitty Hawk Carrier Strike Group, consisting of the USS Kitty Hawk, the nearly 80 aircraft that operate off the carrier, as well as eight to 10 cruisers, destroyers and frigates.

Since Navy ships can’t go through a typhoon, Jeff and his crew must accurately forecast where the storms will hit in the Western Pacific. “When the carrier is flying the aircraft, it requires an accurate aviation weather forecast just like civilian airports,” writes Jeff, who manages the work done by Navy enlisted forecasters.

A zoology major and marine science minor at Oswego, Jeff holds a master’s degree in meteorology and physical oceanography from the Naval Postgraduate School.

For this assignment, his crew is permanently aboard or “embarked” on the aircraft carrier USS Kitty Hawk and at sea about six or seven months a year. Before this, he was a typhoon forecaster and operations officer at the Joint Typhoon Warning Center in Pearl Harbor, Hawaii.

Jeff, who describes himself as “a naval officer first and a weather guy/oceanographer second,” has also served as combat information center officer for the destroyer USS Fletcher (DD-992) and the strike officer for the cruiser USS Lake Erie (CG-70), and served two deployments to the Persian Gulf.

— Michele Reed
Animal Doctor

GROWING UP WITH HAMSTERS, GERBILS, cats and dogs Richard Selkowitz ’94 loved animals at an early age. However, his interests were not only with indoor pets. He often ventured into the outdoors to look for other “little creatures.”

Now years later, his favorite pastime has led Richard to his career as a veterinarian.

“It starts out when you’re little. It goes back to the petting zoo and Curious George,” said Richard of the influence on a career choice. “For me it was a veterinarian.”

After graduating from Oswego with a zoology degree, he continued on to veterinary school at Texas A & M where he graduated in 1998. Today Richard owns his own practice, East Rockaway Veterinary Hospital, on Long Island.

“Someone asked me if I hadn’t gotten into vet school what would I want to do — and I didn’t have an answer,” Richard said.

As a small animal vet Richard treats between 20 and 30 animals each day, including dogs, cats and what he calls “pocket pets” like ferrets, hamsters, iguanas, birds and even snakes. Performing check-ups and surgeries, this animal doctor doesn’t often leave his office before 7 p.m. Knee operations, ophthalmic surgeries to correct vision, and dental procedures like root canals are all in a day’s work.

“You name it, it’s what we do,” he said. Richard also tends to patients that bite off more than they can chew, like a cat that ate thread, and a ferret that ingested pencil erasers.

“Ferrets are notorious for eating things that they shouldn’t,” he said. “I’ve seen pets eat everything from little army figures to underwear. They eat every object you can possibly imagine.”

During his nine-year career, Richard has treated some not-so-ordinary cases, including a cat that got its head stuck in a manhole cover. He has even cared for injured wildlife like swans, raccoons and possums.

Some days are harder than others, Richard said. But at the end of each day, his biggest rewards are the clients who appreciate what he does for their pets and in some cases, their “family members” of many years.

It’s the satisfaction that he receives as each pet and owner walk out the door that reminds Richard why he has chosen this line of work. It’s the gratitude that he has received, like that from a young boy after treating his puppy, Nickel, for pneumonia.

“You made Nickel better, you’re the best.”

—Emily King ’05
Alumni Bookshelf

This column celebrates the publishing success of Oswego alumni authors, illustrators and recording artists. Please keep us informed about new books and CDs by requesting that your publisher or distributor send a copy for the Oswego Alumni Bookshelf in King Alumni Hall.

In his book, *Masterpieces of Jewish American Literature*, Sanford Sternlicht ’53 discusses topics like Jewish literary traditions, Jewish life in America, the history of Jewish American literature, the impact of anti-Semitism, the Holocaust and the State of Israel to the Jewish-American imagination. Included are 10 works of Jewish-American literature complete with biographical information, plot summary, discussion of characters, analysis of themes, examination of narrative style, exploration of historical context, and suggestions for further reading. Greenwood, 2007.

In her book *Witness*, Ruth Gruber LLD (Hon.) ’01 tells the heroic tale of her life. Through firsthand accounts and photographs Gruber recalls the historical events she witnessed while traveling the world as an international correspondent. Among other stories, Gruber reflects on the time she escorted 1,000 Holocaust survivors from Italy to Oswego. They were the only Jews given refuge in America during World War II. Shocken, 2007.

—Jennifer Tordy ’07

In his book *Big Time Fundraising for Today’s Schools*, Stanley Levenson ’54 shows school leaders how to successfully raise money. This book serves as a comprehensive guide to help educators find funding and support to create high quality learning institutions for children. Corwin Press, 2007.

Dr. Lois P. Frankel ’73 is the author of *See Jane Lead*, a book that teaches women different strategies on how to take charge at work and embrace the leader within to achieve success. She has also published *Stop Sabotaging Your Career: 8 Proven Strategies to Succeed—In Spite of Yourself*, which introduces eight tips on how to become an asset in the work environment. Warner Business Books, 2007.

—Jennifer Tordy ’07
Caught in the Act

JENNIFER GREENBAUM SONNE ’03 MAY WORK
a typical nine-to-five job as an admissions coun-
selor at Keiser University in Florida, but once
the sun goes down, her identity changes. At
night and on weekends Jennifer becomes a
private detective for Sun State Investigative
Services in St. Lucie County.

For a year and a half Jennifer has worked
for the business, which is hired privately by
insurance companies, lawyers and car compa-
nies to investigate claims like insurance fraud
and workers compensation.

"I always thought it would be interesting," Jennifer said about the career. "Growing up, a
private eye was pretty cool."

Now grown up, Jennifer enjoys conducting
research on companies and individuals making
claims. Her investigative duties include perform-
ing background checks on everything from dri-
ver's licenses to credit reports, and editing surveil-
lance tapes of people at home, at a second job, or
in the car for the investigation report.

The video edits take a few hours and the
entire report takes Jennifer about two to three
hours to complete.

Depending on the case, some subjects are
put on surveillance for three days or more until
tapes show what the client is looking for.

For instance, if a man files for workers
compensation and you catch him on surveil-
lance painting his house then you know "some-
thing is up," Jennifer said.

"It's amazing all of the different things
that you can find out about someone," she said.

"I like finding out different information and
solving the particular thing that needed to
be found."

Jennifer's husband, Evan Sonne ’01, a
full-time teacher, does surveillance work for
Sun State Investigative Services.

"It's a really interesting job and I really like
helping people," Jennifer said. "If you have a
family member that has a disability and you
see someone without a disability trying to get
benefits you want to do something. When you
get videos back and you see that people are
legitimately hurt you want to show that," she
continued. "You can definitely tell the difference
between people who are hurt and who really
aren't.

"In life there are two sides to the coin and
in this business it's 50/50."
—Emily King ’05
Swimming with Dolphins  

by Meagan Smith ’07

Kelly Cox ’04 is an animal trainer, working full time with dolphins at SeaWorld in San Diego, Calif.

Q. What does a “Day in the Life” of Kelly Cox look like?
A. I work at a public interaction area, so I supervise guest-dolphin interactions throughout the day. Additionally we conduct a program where guests, in small groups, are led through a more intimate interaction involving touching, feeding and asking a variety of behaviors from the animals. In between these times we have “training sessions” in which we work on new behaviors with the animals, or maintain ones they’ve already learned. There are also unscheduled play times, during which we’ll toss toys in to the animals or we’ll get in and swim with them.

Of course all of that is the “limelight.” In reality, a trainer has to bucket fish (each animal has its own custom diet), cleans those buckets, clean parts of the animals’ area, and keep detailed records of all the training throughout the day.

Q. What is the best part about your job? The most difficult or least enjoyable?
A. I would say the sheer variety of my job is by far the best. One day I can be helping guests meet a dolphin for the first time in their life. The next could be assisting our veterinary team with husbandry procedures, including ultrasounds and urine sampling, which are keys to our highly successful breeding program. The next day, I might be introducing an animal into a new social environment. The least enjoyable part of my job is probably that of anyone who works with animals, and that’s dealing with the inevitabilities of life. Though SeaWorld has a top-notch lab and phenomenal veterinarians, no amount of medicine can prevent all illnesses or mortality.

Q. What are your best memories of Oswego?
A. I have a few big ones. The limited time I spent with Rich Burger and the Okinawan Karate Club was awesome. My aforementioned time on the Equestrian Team was a blast, too. Oswego facilitated the time I spent with Rich Burger and the Okinawan Karate Club was awesome. My aforementioned time on the Equestrian Team was a blast, too. Oswego facilitated the
ARRIVING IN LOS ANGELES IN OCTOBER 2005, Gina Gonzalez ‘04 was determined to find her place in the entertainment industry. She joined a think-tank group looking for creative TV show ideas and was immediately introduced to Brian Gadinsky, executive producer of “American Idol” and “King of Vegas.”

It was through Gadinsky that Gina was hired for her first role in entertainment working for the Spike TV show “King of Vegas.”

Gina describes her first job as “the bottom of the barrel”: picking up the mail, sorting the mail and delivering the mail. She soon became a freelance casting associate, which made her responsible for everything from scheduling meetings and ordering lunch to going through hundreds of audition tapes sent in by ambitious Americans wanting to star on the reality television show.

Soon the grunt work started to pay off, when Gina was assigned the task of recruiting for reality TV shows like “Survivor,” several families throughout the tri-state area that had been affected by 9/11 for a new documentary show, and Los Angeles gang members to cast on a new reality show about inner city gangs.

“It’s all about people,” Gina said. “Talking and getting to know them. You have to form relationships and trust so that they want to share their story.

“You’re putting together a menu for the producers . . . You need to make sure you have a little bit of everything.”

On her hunt for the right reality show candidates, Gina has enjoyed traveling from New York to Boston, Atlanta, Seattle, Las Vegas and Los Angeles.

The broadcasting and mass communications major has already reaped the benefits of a job well done, being promoted in June 2006 to casting associate producer.

“I’m really excited because this is a new area [in the industry],” she said. “It’s really cool to see it [the show] air knowing that you were a part of the whole process,” she said.

Not only has Gina learned the recruiting side of television, she recently returned from filming on location in New Mexico for “Kid Nation”, where she learned the production side of the business.

“It’s exciting. Things change everyday,” she said. “You might be in the office on the phones, researching. But then there’s the traveling, meeting new people, networking.”

—Emily King ‘05
CALLING THE HOUNDS

THE VOICE OF THE YOUNGSTOWN, OHIO, PRO HOCKEY TEAM, the SteelHounds, has an Oswego accent. Tim Sampsell ’05 is the radio voice of the SteelHounds. Part of his job as manager of broadcasting and media relations for the Central Hockey League team is to do play-by-play for the games.

Tim once called Oswego hockey and basketball games and did sports talk programming on WNYO. A little bit of Oswego found its way into his Youngstown shtick. When he began calling Laker hockey games, Tim realized he lacked one trait his favorite pro announcers had: “Every broadcaster I’ve ever heard says, ‘He shoots . . . he scores,’ in a long-winded voice. I didn’t think I could hold my breath that long,” he said. “I wanted something distinctive.” So he started repeating a phrase he and his buddies always used: “Oh, doctor!” At Youngstown, Tim decided to try it again and the fans loved it. “He scores . . . ooooh, doctor!” became his broadcasting trademark. The booster club even made a banner to hang in the arena.

Tim started at Youngstown last fall and in his first season was thrilled to announce the 2-year-old team’s first playoff games.

Fans can hear him on live Web casts of games and hosting the weekly “Hounds Happy Hour” talk show on the Youngstown ESPN affiliate.

Sampsell writes press releases and handles media contacts for the team. He goes on appearances with the guys and travels to games on the team bus. “It’s 26 hours to Colorado by bus,” he said with a laugh. “You really get to know the players and the coach. You get to learn a lot about the game.”

A year after starting with the Hounds, Tim is enthused about his dream job. “I get paid to call hockey games, work with pro athletes, and travel the country. I’ve been to cities and areas I’ve never been to before.

“The city and our diehard fans have totally taken me in,” he said. “It’s been phenomenal.”

— Michele Reed
A group of young Oswego alumni are pursuing show business careers in Los Angeles and keeping the Oswego spirit alive out West. They are, from left, Adam Campbell ’06, post-production assistant for 20th Century Fox; Michelle Garcia ’06, editorial assistant at the "Advocate"; Ryan Kemp ’01, writers production assistant at “Scrubs”; Chuck Dickinson ’03, associate producer on “American Inventor”; Kathryn Jones ’06, manager at Hollister Co.; Tomas Hoffman ’03, production coordinator at Fremantle Media Licensing Worldwide Department; and Eurri Kim ’05, who works in freelance Hollywood production. Katie and Eurri are roommates and so are Tomas and Ryan. “There are a few other Oswegonians living the LA life that aren’t in the picture but we do manage to try and get together as often as we can,” writes Eurri.

A grand dinner and ball, jazz concert and DJ dance party are some of the events planned for Return to Oz III

Don’t miss out! Come back this fall for

Return to Oz III
Sept. 28-30, 2007

Make plans to attend!
It’s a great opportunity to

• Network with other alumni of color.
• See the many changes on campus.
• Have fun!

For the most up-to-date information on Return to Oz III or to register, check out the Web site at www.oswegoalumni.oswego.edu/returntooz/
Invitations were mailed in August. All events require advance reservations.
Andrea Casarella ’99 (Delta Phi Epsilon) and 1st Lt. Eric Fritz ’03 were married July 9, 2005, in Buffalo. Oswego alumni in attendance included, from left, Katie Hart ’99 (DPhiE), John Prior ’99 (Sigma Alpha Mu), Rosa DeThomasis Foley, Beth Brennan Murray ’98 (DPhiE), Patty Tiberia Haas ’98 (DPhiE), Tara Franey LaMalfa ’98 (DPhiE), Jill Hollenbeck Prior ’99 (DPhiE-Maid of Honor), Andrew Carman ’99 (Tau Kappa Epsilon), J. Matthew Hennessey ’99 (Tau Kappa Epsilon), the bridegroom and bride, Kelly Herba ’98 (DPhiE), Eleanor Rasulo Meyers ’98 (DPhiE), Chad Meyers ’98, Kara Czelusniak Ryan ’98 (DPhiE), Nicole Kreitner Angelou ’98 (DPhiE), Allyson Witrock Archambault ’98 (DPhiE). Missing from the picture are Stella Vespari ’99, Laura Kinsley Ackerman ’99 (Omicron Xi), John Ackerman ’99 (Sigma Alpha Mu), Jeff Cappon ’01 (Sigma Gamma), Eric Shambo Ray ’01 (Sigma Delta Tau), Brian Ray ’01 (Sigma Gamma), and Brian Cole ’03. Andrea works as a speech language pathologist for Monroe 2-Orleans BOCES and Eric is a CH-47 Chinook helicopter pilot for the U.S. Army. The couple resides in Rochester.

Above: Melinda Philips ’03 and Kevin Van Der Werff ’99, M ’02 were married Oct. 21, 2006, at Liverpool First United Methodist Church. Oswego alumni in attendance included, back row, from left, Pauline Johnson ’04, M ’06, Karleen Kirch ’04, M ’06, Nicole Van Der Werff ’04, Rhonda Van Der Werff ’96, Professor Linda Morley Loomis ’90, M ’97, Michael Holman ’96; front row, from left, Matt Stiles ’04, M ’06, the bride and bridegroom, and Gregg Holman ’98. Alumna Tanya Gordon Knowles ’98 was also present at the wedding.

Danielle Pristupa ’98 married Dan Boykin July 9, 2005, in Port Jefferson. Oswego alumni in attendance included Jessica Pristupa Hillery ’95, Darryl Hillery ’94, George Morris ’97 and Caryn Rosen ’98. Danielle and Dan welcomed a daughter, Danica Rae, to their family Jan. 10. All three are now living in Alexandria, Va.
Janette Rogers ’43 of Murray, Utah, passed away in March.

Jean Fanning MacDougall ’46 of Volney died March 3. She taught at Moses DeWitt Elementary School for 33 years. Surviving are three children and nine grandchildren.

John Warner ’47 of Binghamton passed away March 8. He was a veteran of World War II, serving with the U.S. Navy aboard the U.S.S. LaPorte. John taught industrial arts in Binghamton before going on to serve as director of industrial arts, director of vocational education and director of adult education. He is survived by his wife, Dorothy LeBlanc ’45; three sons; eight grandchildren and two great-grandchildren.

Betty Neilson Lonis ’49 of Phoenix, N.Y., passed away March 11. She taught in Geneva, Baldwinsville, Fulton and Phoenix elementary schools. Betty is survived by her husband, Maynard ’40; two sons, William ’75 and Robert; and one daughter, Mary Alton ’92.

Jean Farnsworth Hiler ’50 of Mechanicburg, Pa., passed away Jan. 9. She earned a degree in occupational therapy at the University of Pennsylvania and a master’s degree from Penn State. Jean was director of occupational therapy at Harrisburg State Hospital from 1954 to 1974. From 1974 to 1980, Jean taught occupational therapy at Elizabethtown College. She continued her work with occupational therapy home health care from 1980 to 1991. Surviving is a sister and many nieces and nephews.

Aaron Schmais ’50 of WOODSTOCK died Jan. 14. He is survived by his wife, Claire, and three children.

Kenneth Kimball Jr. ’51 of Belfast, Maine, passed away Nov. 3. He earned a master’s and a doctorate degree in education from the State University of New York at Albany. Ken taught junior and senior high school before becoming the principal of Guilherdan Junior High School and Alton U. Farnsworth Middle School. He retired after working 27 years in education. Ken is survived by his wife, Betty; a son; a daughter and two grandchildren.


Gerald Klafter ’56 of Clermont, Fla., and Melville passed away Nov. 5. Gerry earned a Ph.D. and spent his career in education as a school principal and an associate professor and lecturer. Surviving are his wife, Phyllis Bank ’58; three children and six grandchildren.

Isabelle Slater Caravan ’57 of Fulton died April 22. She taught for many years in the Fulton School District. Surviving are her husband, Vincent; a son; three grandchildren; and six great-grandchildren.

Jerry Schulz ’57 of Central Square passed away Dec. 20, 2005.

Samuel Russo MSED ’61 of Oswego passed away Jan. 19. Prior to retiring in 1993, Sam taught technology in the Central Square Central School District for over 32 years. He is survived by his wife, Carol; two daughters; a son and two grandchildren.

Gerald Skillen ’62 of Babylon passed away Jan. 20. He taught in the Amityville School District for 35 years, retiring in 1998 as the director of special education. Surviving are his wife, Judy Driscoll ’61; two daughters and three grandchildren.

Russell Druce ’63 of Camillus passed away April 11. He earned a master’s degree at Cornell University. Russell taught chemistry at West Genesee High School for 28 years prior to his retirement in 1996. He is survived by his wife, Helen; two daughters; a son; and five grandchildren.

Dorothy Deeb ’64 of Phoenix passed away Jan. 11. Prior to her retirement, she taught in the Phoenix Central School District. Dorothy is survived by two sons and three grandchildren.

Suzanne Calkins Damewood ’66 of Meridian died April 15. She earned a master’s degree from Nazareth College. She taught special education at Port Byron Middle School for over 30 years. Surviving are a son, a daughter, and seven grandchildren.

Antoinette Guarino Barone ’67 of Bethlehem, Pa., passed away Feb. 24. Ann also earned a master’s degree at Oswego in 1974. She taught English at Hannibal Central High School. She is survived by a daughter, Marianne Barone Trent ’68; three sons; nine grandchildren and five great-grandchildren.

Robert Cannon ’68 of Norfolk, Va., died Feb. 15. He was the owner of Cannon’s Corvettes. Bob is survived by his mother and his fiancée.

Barbara Fostek Kane ’71 of Palm Bay, Fla., died July 1, 2006. She taught in Victor for many years and most recently was an ophthalmic assistant. Barbara is survived by a son and a daughter.

Daniel Ouderkirk ’72 of Apopka, Fla., died Feb. 4. He is survived by a son, two daughters and two grandchildren.

Arthur Haven ’73 of Seaford passed away Dec. 11.

Marc Goldman ’80 of Miami died July 5, 2006.

David Swider ’80 of Endwell died April 24. He was a veteran of the U.S. Army, serving with the Military Police. David was employed by IBM. He is survived by a daughter.

Edward Greer ’82 of Harrison died Dec. 1. He was an accountant for Elcan Industries. Surviving are his wife, Jacqueline, and a daughter.

Ann Marie Moore ’01 of Baldwinsville passed away Jan. 30. She was a clinical specialist with Medtronic, Inc. Ann is survived by a daughter.

Harold “Hop” Powers, Professor Emeritus of Zoology, of Oswego died Feb. 21. He earned a bachelor’s degree from Edinboro University and a Ph.D. in botany from Syracuse University. Hop served with the Army Air Corps in World War II. He was a visiting professor of genetics at Upstate Medical University. Surviving are his wife, Georgiana; two daughters; a son; and five grandchildren.

Alfred Rickert, Professor Emeritus of English, died Feb. 9. He is survived by his wife, Margaret; a son; a daughter and three grandchildren.

In Memoriam Policy

Printing notices of alumni deaths is an important service of Oswego alumni magazine. In order to insure the accuracy of our reports, we require verification before we can publish a death notice—an obituary or a letter signed by a family member. Because the magazine is published only three times a year and we are working on an issue months in advance, there may be a delay of several months between the time we receive notification and the news is printed in the magazine. Thank you for your patience!
Neeps, Tatties and a Wee Dram
One Student’s Scottish Culinary Journal

By Liam Brennan ’08

[Ed. Note: Liam Brennan ’08 was one of 12 students who traveled to Scotland in May with Professor Jeffery Schneider’s mini-course CHE 401: “Fermentation and Distillation Science.”]

5/22/07
Having arrived in Edinburgh with no scheduled activities for our first day, Dan and I quickly set out to explore the city. With a long plane ride and now a distant hike around the city, I was ready for a good meal. We found our lunch at “Sandwich Specialties.” A ham and cheese toasty was all I needed to get back on my feet.

We worked our way back to the Links Hotel via the Royal Mile and prepared ourselves for an evening out. After a hearty meal of Stovies and Guinness at the Green Ben, we explored the town. Once we knew there was a long football match going on, there were many very drunk and very sad locals and no free pints.

5/24/07
Oban is a beautiful harbor town that I would love to spend more time in and may have been the highlight of the trip. Dan and I enjoyed our first experience with haggis, neeps and tatties at the Oban Inn. Accompanied by a McEwan’s, this meal of innards was nothing short of delicious.

I guess I failed to mention our tour of Oban Distillery, which occurred before we even checked into the hotel.

5/25/07
Today was a day for shopping… with a couple of gifts successfully out of the way, Dan and I treated ourselves to delicious cheese (Blue Shropshire, President’s Brie, and President’s Ceve Goats Log) from the Tesco.

For lunch, we grabbed some crab sandwiches (fresh crabmeat, of course — this being a harbor town) from “Local Shellfish” located right on the docks.

From there, the entire group visited the Isle of Mull… We met up at MacGochan’s pub (next door to Tobermory). I grabbed a pint of Tennent’s Ember Tot, before we explored the town… Once we returned [to Oban], Dan and I set out for our finest meal of the trip at a little Indian restaurant in town. Light of India was a truly excellent eating experience. The British, having ruled India for 200 years, have some of the best Indian food in the world outside the subcontinent. The same held true in this quaint Scottish town.

Dan and I enjoyed some Marsala Pampabans to start off the meal… with a carafe of House Red at our side, I was ready for my lamb curry. We got to sleep relatively early as we knew there was a long day ahead of us.

5/26/07
We woke up early and ran to Tesco to grab a sandwich and some cheese for lunch. The group took a bus to Fort William, another bus to Inverness, switched to a short train to Elgin and one last bus to Dufftown. Once we arrived in the tiny town of Dufftown, Dan, Jeff, Melinda, Lindsey, and I went up to the Glenfiddich Restaurant for a little pub food… I went on to enjoy the venison…

5/27/07
Breakfast at the Fife Arms… was a delicious mix of bacon, haggis, fried egg and tomato, accompanied by a cup of pink grapefruit, mandarin and lime tea.

Balvenie Castle was really fun, too, allowing us to explore the grounds with incredible freedom… We made it back to the hotel shortly before meeting up to tour Glenfiddich Distillery… I will forever remember the things that made Glenfiddich special: traditional floor malting at Balvenie, the only distillery to use pure spring water at every step and an onsite cooperage.

We were tired after the Glenfiddich tour so Dan and I grabbed dinner to go at DJ Chippies. I gladly ate up my scampi supper, chugged a cold Coke, and got to bed early. We had to wake up at the crack of dawn (for me) today to travel back to Edinburgh [then home].