

[SHORE LINES]

Symposium goes green

Sustainability is transforming the hospitality industry. In March, it was the focus of the college's 11th annual hospitality symposium.

The event featured demonstrations and lectures highlighting the value of going green. Featured speakers included Tony Henthorne, a professor at the University of Southern Mississippi, and



Dick Cattani '64, chief executive officer of Compass Group's Premier Catering Division. That firm handles such accounts as Google, the Metropolitan Museum of Art and the U.S. House of Representatives' cafeteria, which has managed to put red and blue aside and just go green: waste there is composted, Styrofoam is outlawed and the eggs are cage-free.

Cattani says his company's clients are demanding food grown and raised nearby rather than flown in from exotic locales off season. "Local is the new organic," Cattani says. "Food tastes best when it's local."

It can also be better for the environment: John Vargas, owner and executive chef at the Eat 'n' Meet Grill of Saranac Lake, compared the carbon footprint of local foods to exotic ones during



PHOTOS BY KENNETH AARON

RIGHT: Dick Cattani '64 tells how his company is going green. LEFT: Pat Mercurio '07, a chef at the Wegmans supermarket chain, discusses the use of organic ingredients as students (above) listen.

his presentation.

"It's a huge trend in the industry," says Cassandra Wells, a junior in the hotel, resort and tourism management program who was among a dozen students who organized the event. "It's going on not just in our area, but all over the world."

— KENNETH AARON



Simply marvelous

Freshman Maegen Dills gives an insider's perspective on the axe for a crew taping an episode of "Modern Marvels" in March for the History Channel. The crew worked all day with several members of the woodsmen's team for the show, which focuses on the axe. The episode first ran on May 30.



KENNETH AARON

Refuse to win

That's refuse, as in trash, a lot of which is better off recycled than dumped. And the college recycled a lot of it this winter as it participated for the first time in Recyclemania,



a nationwide event that pitted 400 colleges and universities against each other as they tried to pile up the most.

In the end, the Paul Smith's community recycled more than 24,500 pounds of paper, cardboard, glass, plastic, aluminum and tin — enough to make it the top recycler of paper in the state on a per-capita basis, and in the top two in two other categories (per-capita cardboard, and overall per-capita recycling.)

"We wanted to create long-standing behavioral change by joining this competition," said Melony-Ann Jones, a student in a new Campus Sustainability class who helped lead the effort. In this case, the change will be jumpstarted with not just a revitalized recycling program but an effort to analyze all the places where the college can get greener.

"It's all connected to the climate commitment," said Thomas Huber, the class' instructor, in regards to the pact that college President John W. Mills signed to drive down the campus' ecological impact. "We're all about sustainability. We have to do better."

— KENNETH AARON



PHOTOS BY NANCIE BATTAGLIA

A student boils sap at the college's sugar bush, located on White Pine Road. The college is among about a dozen other producers in the state that make organic syrup.

Tapping a trend

The maple syrup just got sweeter at the Paul Smith's College sugar bush: it is now officially organic.

The whole college is heeding the call of sustainability. So Hans Michielen '73, an assistant professor of forestry and recreation and manager of the sugar bush, said putting the stamp on the 400 gallons of syrup produced annually at the 40-acre stand was logical. "We're already a natural product," he says. "This is just one more step down that road." (He's already helping campus dining buy local: a lot of the sugar bush's annual production gets used in the dining hall.)



Even though the designation is new, today's organic syrup isn't much different from the stuff being produced there since 1948. To win the certification from NOFA-NY Certified Organic LLC, which is part of the Northeast Organic Farming Association of New York, Michielen needed only change a pair of cleaners used at the sugar shack.

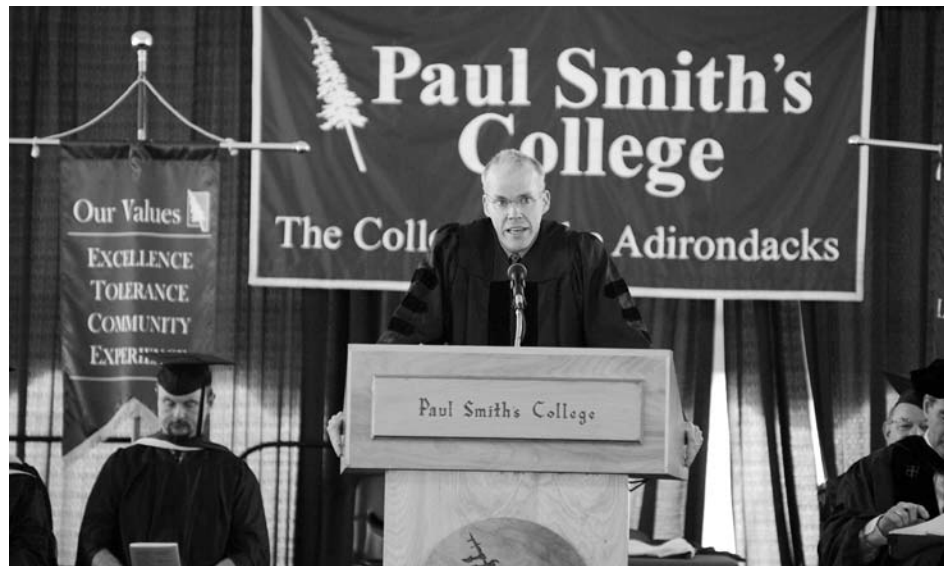
— KENNETH AARON

Grads urged to get real

Bill McKibben didn't come to the college's 61st Commencement to blow sunshine at the crowd of 280 graduates. The planet is changing — for the worse, he said. Fossil fuels are running out. People are increasingly dissatisfied with their own lives. "You are graduating in what is not an easy moment in the history of our country, or the history of our world," he said at the Sunday, May 11, celebration.

But he has faith that the turnaround is coming, because he has faith that this generation is ready to get back to what's important: community, and values that come from people connecting with each other instead of things.

McKibben, an environmentalist, has written a dozen books, including several on community and climate change (his 1989 book on that subject, "The End of Nature," is considered the first to bring that crisis to a mainstream audience.) The way he sees it, we'll get better soon because more people are starting to re-examine whether having a big house on a gated lot really beats knowing one's neighbors. Farmers' markets are booming, he points out. More people are becoming reacquainted with the joy of community (the type of community they experienced living on campus — and are able to leave, ironically, because of their education). His own attempts to get Congress to take a stand against greenhouse gases resulted



DENYS BULIKHOV

Author and environmentalist Bill McKibben, above, addresses the Class of '08 at the college's commencement ceremony. McKibben told the new alums to value things that count, such as community.

in the pair of Step It Up events held in 2007, which generated demonstrations in all 50 states that brought tens of thousands of people together.

So the Class of 2008, he said, is on the cusp of change. "It's an enormous burden, and an enormous opportunity," said McKibben, a former Paul Smith's trustee who is now scholar-in-residence at Middlebury College in Vermont.

McKibben, who was on the college's board from 1996 through 2004, was also presented with an honorary degree at the event, as was architect Ronald De Lair. De Lair recently retired after a 40-year career at Wareham De Lair Architects, a Saranac Lake firm that designed several of the Great Camps that have become synonymous with Adirondack style. — KENNETH AARON

[SHORE LINES]



PHOTOS BY NANCIE BATTAGLIA

Culinary and hospitality students handle all the duties at the St. Regis Café, the newly opened training restaurant on campus.

Cookin' at the St. Regis

How'd you like some nice seared yellowfin for dinner? Or maybe you'd prefer the tenderloin? No problem – head to the Joan Weill Student Center.

That's where the college's culinary and hospitality students are running a training restaurant, the St. Regis Café, for lunch and dinner when classes are in session. It's open to the public – and because it's one of the best deals in town, the public often shows up.

The 20-odd culinary students working at the café are responsible for all things food, from putting the menu together to preparing all the dishes. The hospitality students take care of all the front-of-house operations, such as waiting and bussing tables.

Jackie Farina, a senior from Guilderland, N.Y., first worked at the St. Regis when it opened last fall. Now, she's signed on for a summer job. Her favorite part? "It's run by us," she says.

The St. Regis will be open until June 26, with service resuming from July 15 through August 14 before closing until the fall semester. Hours: Tuesdays through Fridays, 11:30 a.m.-1 p.m., lunch; 5-8 p.m., dinner. Reservations are recommended. Call (518) 327-6355.

(Note: Reservations are required during the summer, when service is in the Wally Ganzi Jr. Restaurant Training Center in Cantwell Hall.)

— KENNETH AARON



Fish and wildlife science majors went to The Wildlife Society's Northeast regional conclave in Pennsylvania at the end of March. Students participated in workshops such as Chemical Immobilization Techniques, Deer Management, Coyote Trapping, and Wildlife Forensics. That was a huge hit, as students determined time of death on a deer and extracted embryos. But the biggest hit may have been the visit to the outdoor-gear wonderworld known as Cabela's (above) – half of the students would have walked on their knees to Cabela's from the conference if that was the only way they could've gone. — JORIE FAVREAU

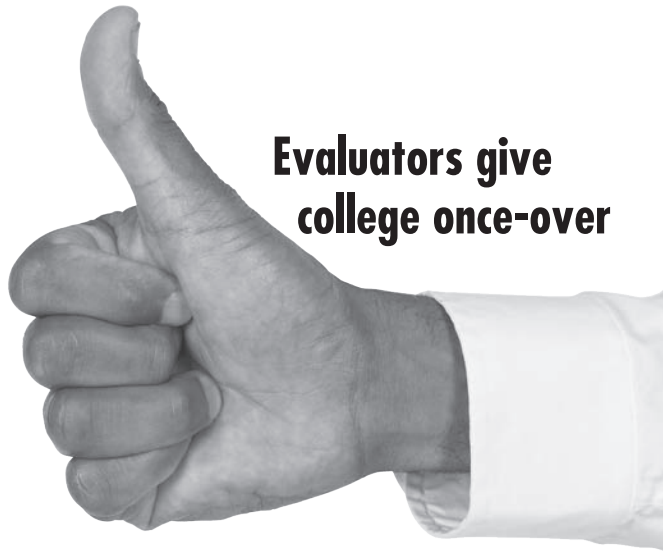
Honor society chartered

The college inaugurated its first members into Eta Sigma Delta, the international hospitality honor society, this spring. The Paul Smith's chapter is among more than 80 others. Inducted students must have a minimum GPA of 3.0 and perform community service.



PHOTO PROVIDED

Front row, left to right: Emma Burnell, Rochelle O'Neill, Megan Feld, Veronica Huanca, Ian Mitchell, Justin Congdon. Back row, left to right: Morgan Madrick, Danielle Fuller, Kirsten Smuts, Everett Rubin.



Evaluators give college once-over

Students aren't the only ones to sweat exams: colleges are evaluated, too, in a once-a-decade process that results (one hopes) in accreditation. This spring, representatives from the Middle States Commission on Higher Education came to Paul Smith's to size up where we are and how we're doing as an institution.

The final report isn't in yet – it's expected in late June – but the team that visited the college in April gave a thumbs-up after three days on campus, interviewing dozens of members of the college community.

Their visit capped nearly two years of work by almost everybody on faculty and staff to compile a self-study outlining the college's practices and priorities. Prof. Gail Gibson Sheffield, who spearheaded the effort, sees the accreditation process as a springboard. "Our goal was to use the self-study to establish a strong base for strategic planning," says Sheffield, who co-authored the 163-page self-study with Prof. Eric Holmlund. "We have room to improve, but the site visit team was very positive overall."

The group gave a special nod to the accomplishments made by the college in transitioning to a bachelor's-degree-granting institution, while recommending that Paul Smith's improve employee policies, strategic planning and institutional assessment.

— KENNETH AARON

Alum leaves major gift

If you had met Stanley Jez '69, your first thought wouldn't drift to wealth. He lived modestly; for years, he didn't even have a credit card. But when he died, he left behind a \$1.8 million scholarship fund that will help forestry students for generations to come.

Jez, who received a forest technology degree, directed that the fund be split between Paul Smith's and the University of Massachusetts. Income generated by the fund will go toward forestry scholarships for students at both schools; the trust was officially established last year, and Paul Smith's received \$53,000 in the fund's first disbursement.

"He loved forestry and he loved Paul Smith's," said Donald Hoffman, the executor of Jez' estate. He had known Jez, a Navy veteran, for more than 20 years, and said he spoke often of the college.

The scholarship is intended for applicants from a pair of Catholic parishes in the Springfield, Mass., area, but if there are no eligible applicants from there, the scholarship can be awarded to a wider range of students and majors.

For more information about the scholarship, contact the Office of Financial Aid at (518) 327-6220; to discuss how you can remember the college in your will, call the Office of Institutional Advancement at (518) 327-6315.

Teams heat up in winter

NORDIC SKIING – In their second season back on the trails after a long absence, X-C skiers posted solid results. The men's team finished fourth at the Eastern Regional championships in Waterville Valley,



PHOTOS BY PAT HENDRICK

Jimmy Noel takes it to the hoop against Green Mountain College.

N.H., and Stefan Bibb, Jon Santor and Cameron Lewis represented the team at the national championships; Bibb was named a two-time All-American. PSC's first-ever women's squad had a solid season led by Dana Miller.

MEN'S BASKETBALL – Cagers finished strong, in fifth place in the NAIA Sunrise Conference, after a tough start. They just missed the playoffs when they suffered a narrow loss to the conference's top-ranked team in the last game of the season. Jimmy Noel and Paul Dudek turned in strong performances throughout the year.

WOMEN'S BASKETBALL

Season-ending injuries to several players took a toll, but the women competed hard every game and showed great spirit. Karlie Zurmuhlen and Bethany Garretson were team leaders.

WOODSMEN – Matt Bolton was crowned 2008 Stihl Northeast Collegiate Timbersports champ in April and will head to the national championships this summer; they'll be televised on ESPN later this year. The team narrowly missed repeating as champions of the annual spring meet, held this year at the University of New Hampshire, and finished second.

STRIDERS – Snowshoers powdered the competition at several events, including the international snowshoe championships in Valleyfield, Quebec, where Cameron Lewis and Tiffany Drake won individual events and the men's, women's and mixed teams captured their respective 4x100-meter relay races. At the North American Snowshoe Classic in Vermont, 12 of the 13 striders finished with at least one top-three finish.



Stefan Bibb, a member of the college's championship-winning striders' club.

CANOE TEAM – Paddlers did well in several events. At the Canton Canoe Weekend, the foursome of Bibb, Santor, Drake and Megan Cook won the College Relay Race in 14:33, beating rivals from Clarkson U. by more than two minutes and St. Lawrence U. by three. They'll have their names immortalized on the event's trophy, which is kept at SLU.

ANNUAL AWARDS BANQUET – At the annual athletic awards ceremony the outstanding athlete awards went to:

Stefan Bibb – Cross-country and Nordic skiing

Matt Bolton – Woodsmen

Paul Dudek – Soccer and basketball

Karlie Zurmuhlen – Soccer and basketball

Kim Plail – Volleyball

— MARK CARTMILL & JIM TUCKER