

We'd Like to Hear from You!

The News is e-mailed to District employees monthly from August to May. If you have news items to suggest, please contact Suzanne Fox at sfox@4cd.net or at (925) 229-1000, extension 1292.

SPOTLIGHT

LMC's Newin Orante Reaches Out to Students

Newin Orante still remembers what it is like to be a student. "There are days when being in school can seem overwhelming. Many of our students are single parents and have to juggle school with work and family," Orante said.

As director of the Los Medanos College Extended Opportunity Programs and Services (EOPS) program, part of Orante's job is to support students. A state-funded program, EOPS is designed to provide the educational opportunities and support services necessary to enhance student retention and success. Orante, however, takes his role a step further.

Three years ago he founded LMC's first New Leaf Conference, a weekend summit designed to help students learn about resources that are available within their own communities.

"The first conference was geared toward single parents, and we had speakers who discussed housing rights, legal aid, welfare benefits and alternative health coverage," Orante said. "We provided free childcare and had 125 students in attendance."

Buoyed by the success of the first conference, Orante worked with LMC staff and community members to hold a Hip-Hop Summit the following year.

"Our goal was to bring a better understanding of hip-hop to students and the community," Orante said. "People often associate hip-hop with violence, but the roots of hip-hop are actually very positive."

Last November, LMC held its third New Leaf Conference celebrating the awakening of mind, body, and spirit. Students from all three of the District's colleges were invited, and Orante is now in the process of planning a fourth conference to be held in November, 2006.

"So many different people and groups come together to make each conference a success," Orante said. "We had faculty from other college and student organizations such as La Raza and the Associated Students. It's a true team effort."

Orante also collaborated with Laura Subia, a counselor in the EOPS department to sponsor a six-week class entitled, "Create2Change: Engaging in Critical Literacy through Popular Media." The course aimed to give students a better understanding of critical literacy using mediums, such as hip-hop and cartooning, and to also instill a deeper knowledge of the community.

"Our goal was to give students a different way of thinking about community, rather than just reactionary," Orante said. "The feedback on the first class was very positive - students told us six weeks wasn't long enough. We're now planning to offer at least one, maybe two, sections of the class in the fall."



In a collaborative effort Newin Orante, EOPS director, and Laura Subia, EOPS counselor, co-facilitated the Create2Change: Engaging in Critical Literacy through Popular Media seminar.

"A fourth New Leaf Conference is being planned for November 2006."

IBB Training April 10, 1 – 8 p.m., DVC

Faculty, managers, supervisors and confidentials who have not yet participated are reminded that the last Interest-Based Bargaining (IBB) training session is scheduled for Monday, April 10, 2006, from 1 to 8 p.m. at Diablo Valley College in the Business Foreign Language (BFL) Conference Room.

Three ways to register:

- 1 Online: <http://gryphon.4cd.net/webapps/StaffDevelopment/training/DisplaySchedule.aspx?keyschedule=255>
- 2 Email: Pat Kaya at pkaya@4cd.net
- 3 Call (925) 229-1000, Ext. 1204, and leave your name, college location and extension number.

District Intranet to Receive Upgrades

The District's Intranet site is in the process of being upgraded and the new additions will make it easier for employees to post and maintain documents.

This Intranet site is the "Who, What, Where, Why, When and How" for District employees. From procedures and guidelines, to contract and benefit information – the site offers a valuable resource.

"In upgrading the Intranet, we will be expanding the capabilities dramatically," said Katherine Ogden, the District's Network Technology manager.



District Office Technology Systems Planning and Support employees, Katherine Ogden, Network Technology manager, and Jay Shaffer, senior Web administrator, are pleased to announce that new upgrades to the District's Intranet site are on the horizon. The new additions will make it easier for employees to post and maintain documents.

With the current Intranet structure, an employee might send notice of an upcoming meeting to recipients via e-mail with a document attached. Using the upgraded system, employees will be able to place the announcement in a shared document library where recipients can easily access the information.

"The upgrade will make it significantly easier for staff to post documents and to keep the information organized and current," Ogden said.

Another benefit will be the ability to send important announcements to a group of employees in a timely manner.

"For example, If you need to alert specific departments of an upcoming meeting, you can post an announcement that will immediately appear on their screen when they log on to the Intranet," Ogden said.

All employees will also have their own Intranet Web site that contains their personal document library and links to committee Web sites on which they may serve.

"We hope the upgrades will help staff better facilitate communications," Ogden said. "Our goal is to have the upgrades fully implemented by the end of summer."

"Group announcements, shared document libraries, and document posting are all part of an expanded Intranet planned for Fall 2006."

Learn How to Access the Intranet

Step-by-step online directions for accessing the District's Intranet are available through the Technology Systems Planning and Support Web page at <http://www.4cd.net/IntranetLogonProcedure.pdf>. Any one having problems accessing the Intranet after following the online procedure is encouraged to contact the District's Help Desk at (925) 229-1000, Ext. 1234.

Campus Culinary Programs Promote Chefs Training and Delicious Meals

Pity the staff and faculty at Contra Costa College (CCC) and Diablo Valley College (DVC) who are forced to endure the wonderfully fragrant aromas that emanate from their on-campus restaurants.

The 3 Seasons restaurant at CCC serves lunch Tuesdays through Thursdays from 11 a.m. to 1:15 p.m. A special “small plates” menu was just introduced at the end of March featuring delectable entrees such as Grilled Plum Salad with Gouda and Pecans for \$3.75 or Pan Roasted Cod with Potato Puree and Mach Salad for \$3.85. In addition, staff can stop by the campus Express Café for coffee, pastries and to-go orders.

At DVC, the Norseman restaurant offers lunch on Wednesdays and Thursdays from 11 a.m. to 1 p.m. Their Pasta and Panini café offers more informal fare on a ready to-go basis Monday through Thursday from 11 a.m. to 1 p.m. A retail bakery, adjacent to the restaurant, is open Mondays through Thursdays from 7:30 a.m. to 1 p.m.

“We operate our classes in the same manner as a full-service restaurant,” said Nader Sharkes, one of the college’s culinary instructors. “Students learn the same skills they would at a private culinary academy.”

Sharkes, Department Chair, David Rosenthal, and the rest of the CCC culinary department bring years of experience and training to their roles as master chefs and culinary instructors.

Their programs attract both students who are aspiring chefs and District employees who want to expand their cooking repertoire.

Short-term courses such as CCC’s “Fast and Easy Meals for Family and Friends” and “International Cuisine” are offered in the evenings and are perfect for working adults.

At DVC, students can hone their cooking skills by taking a short-term night class such as “California Cuisine.”

Culinary instructors at both colleges put in the same grueling hours required at most restaurants. Bob Eustes said his day at DVC begins each morning at 7 a.m. when he meets with students who begin costing menu items and ordering fresh food from local vendors to prepare the day’s entrees. His evening culminates with a food and beverage class that ends at 7 p.m.



Feeling competent on a restaurant-sized mixer takes some doing. This DVC student shows that she has learned the skill as she prepares frosting for one of the many delectable desserts served at the Norseman Restaurant.



Under the guidance of Chef David Rosenthal, first-year students Shalon Smith and Sabrina Gaither review the day’s lunch menu for CCC’s Three Seasons Cafe.



CCC first-year students, Breana Jimenez and Geoffrey Phan, describe pastry selections to employees of the San Pablo World Travel Agency, Ann Cukrov and Ken Berger, who stopped by to purchase goodies from the Three Seasons Café for their co-workers.

“Our department staff works as a team in order to make our program a success,” Eustes said. “We all have diverse backgrounds and bring different experiences to our classes. Chris Draa is our baking and pastry expert and Paul Bernhardt is the pro in our basic and advanced classes. My experience is in restaurant operations, but we all wear a lot of different hats and refer to ourselves as ‘the food dudes.’”

Many District employees may not realize that the culinary programs offers some catering options and can make wedding cakes or other baked delicacies for special occasions.

“We’re accredited by the American Culinary Federation, and, in a recent visit, they passed us with flying colors,” Eustes said.

Certainly, the graduation roster for both programs reads like a “Who’s Who” of Contra Costa’s finest restaurants with former students working in establishments including Bing Crosby’s, Postino, the Blackhawk Country Club and P F Chang’s.



Blake Erickson in DVC’s main kitchen.



Serving up a luncheon “small plate” special of pan-roasted cod, potato puree and mache salad is CCC Chef Nader Sharkes and student.



DVC’s winning, Culinary Arts and Baking instructional team, includes, from left to right, Chef Robert Eustes, Chef Paul Bernhardt, and Chef Chris Draa.



Students taking the Culinary Arts Purchasing Systems and Operations class at DVC learn how to keep a well-stocked dry storage area. Chef Robert Eustes, second from the right, instructs the class. Students pictured, from left to right, are Billy Krenzer, Davide Gandolfo and Danielle Fickel.



DVC’s winning, Culinary Arts and Baking instructional team, includes, from left to right, Chef Robert Eustes, Chef Paul Bernhardt, and Chef Chris Draa.

DVC photos: Katie Swett, DVC student, and CCC photos, Suzanne Fox, Chancellor’s Office

Pressing Issues: Seven DVC Printmakers – showcased at the DVC Art Gallery

By **Chrisanne Knox**
DVC Public Relations Department

When imagining the typical Diablo Valley College student, most people probably don't picture Cindy Baker, Christina Finnie, Linda Fribley, Patricia Payne, John Sharum, Jerry Theobald, or Celia Wedding. But the works of these seven printmaking students, many among them grandparents, was featured in the DVC Art Gallery in an exhibit titled "Pressing Issues: Seven DVC Printmakers," that ran in January and February in the DVC Art Gallery.

The printmaking exhibit came about through an unusual circumstance. The DVC Gallery had a professional photography exhibit scheduled for January that was unexpectedly cancelled in mid December. While it generally takes several months to plan and curate a professional exhibit, the last minute cancellation created an opportunity to showcase the work of advanced students in printmaking. Although it would be a stretch to put a show together in time, it was a far better alternative than leaving the gallery empty for a full month.

These students are part of a rich community of visual artists at Diablo Valley College. The caliber of their work is sophisticated and well presented, and has been well received by the public. In fact, several students were able to sell some of their prints at the exhibit's opening reception.

"I came away from the show's opening feeling very pleased with the dedication and commitment that these students share," said art instructor Luz Marina Ruiz. "They have learned to work collaboratively in the art studio and put those skills to the test in mounting an exhibit on their own with minimal guidance. Most folks are aware of DVC's mission to prepare our students for transfer to the four year institution, but it was wonderful to have this opportunity to showcase another segment of our student population."

"I find this to be a true testament to one of our missions as a community college. We are providing mature adults an opportunity to develop new skills, tap into their creativity, and gain confidence. In this process a beautiful community unfolds."

Of course, the success and professionalism of the exhibit is in large part to the credit of Ruiz, who developed the printmaking program and curriculum. Knowing the students were grounded in good solid techniques, she took a very hands-off approach to the exhibit, allowing the students to fully experience their success.

The printmaking program did not exist at DVC until 1998. The original curriculum consisted of monotype printmaking as well as other forms, but etching was not included. The college was not set up to properly deal with the caustic and highly toxic chemicals of traditional intaglio etching. Further, Ruiz was not willing to commit to years of working long hours around these chemicals, which she suspected over a lifetime could be very dangerous for her and her students, but this decision also led to frustration. Given the circumstances, what the students were achieving at DVC was great, but without being able to offer courses in the etching process, the printmaking that was being done at the college was limiting.

In 2000 Ruiz took a sabbatical to research non-toxic print making techniques. She took several printmaking classes and did a lot of independent reading and research. Upon her return to DVC, she set up a non-toxic etching process to introduce intaglio etching to her students in a safe environment. She was hoping to attract art students who might otherwise be afraid of the printmaking process that traditionally was considered by many to be very risky.



"My students have the time," Ruiz said, "and they always have something else to work on while they wait for the slower, but safer process to work. I would prefer that my students take risks with their art, which leads to invention and discovery, than take risks with their health."

Currently DVC offers three classes in printmaking. There is an introductory class, a monotype class, and a non-toxic etching class. All of the enrolled students also have lab time, which they can put in at any time the studio is open. It is this laboratory time that the students spend together in the special area of print-making that has led to such collaboration and community among these artists.

The new students learn a tremendous amount from the ones who have taken several classes at the college. The DVC art studio is open six days per week to any enrolled student who has paid their lab fees. It is a very nurturing environment for artists of all ages to come together, hone their skills and learn from each other.

The artists on their art:

John Sharum

The printing plate, like life, reflects the history of its evolution. Marks are made, obliterated and made a new. The culmination is the final print. It is the process as much as the end result that holds the fascination for me. The printmaking process provides time for vision and revision, with a record of the path to the Artist's Proof. It is my hope that my work will cause the viewer to pause, reflect, and intuit some portion of this journey and, in some measure, relate it to his own.

Celia Wedding

After years of drawing and painting, printmaking has come as a revelation to me. The possibility of producing multiple impressions has given new life to my image making. How wonderful to discover that a drawing or a painting is not the end of the creative process. In printmaking, you can manipulate the image until you get something richer. To be sure, I haven't given up on drawing and painting, but right now, printing is just more fun!



Jerry Theobald

Jerry Theobald

After sixty plus years on this earth my images cover many subjects that seem unrelated however they all come from the same source. My life has seen the best and the worst of many human events that I am sure have had a great affect on my art.

Christina Finnie

Inspired primarily by nature, science and music, I seem to rely on intuition and imagination as an inward impulse that moves me toward the practice of mark making. I love the process of art making as much as, if not more than, the end result. Engagement

is the word that comes to mind when describing my subjective experience with the practice of art. Drawing can be a spiritual experience for me. I am often delighted and surprised by my efforts as expressing something meaningful and hope the viewer is touched on some level as well.

Patricia Theobald Payne

I came to printmaking later in my life, and discovered it is the perfect medium to integrate my knowledge of color, design, and drawing. To produce prints requires both my technical and creative skills, which suits my restless mind perfectly. Printmaking tends to be a communal art process, so that costly equipment can be shared by artists. Working with other artists is very satisfying for me, as I am able to both learn and teach, growing through the exchange of ideas.



Patricia Theobald Payne



—Photos by Judy Klein Flynn, DVC Graphics

box camera. When software was written for the everyday consumer to manipulate photos, I used it and knew that I wanted and needed more. That is when I began taking Photoshop classes, printmaking and jewelry/metal smithing classes at DVC. By learning as much as I can about each discipline, I am combining and using what I have learned to explore and convey my ideas through the art I make.

Linda L. Fribley

Much of my work now, as in the past, is about process. Whether it's making marks in clay, copper or paper, it is always to give the impression of nature, as well as the recording of time past, creating layers that are peeled away to give the viewer a sense of history. I am attracted to the infinite possibilities of impressing ink onto paper and find the textural characteristics of printing to be stimulating. At the press, it is the moment when the paper is lifted off the plate, and the element of surprise hits you. Good or bad, there is always something there that keeps you striving to make the image work.

Cindy Baker

My first camera was a simple brown