Veterans Week Nov. 9-13 to Honor Service Members and Vets

Veterans Week at Middlesex County College will feature an array of events – open to the public – that will highlight issues important to military veterans and non-veterans alike.

Activities include a speech by Raymond L. Zawacki, New Jersey deputy commissioner for Military and Veterans Affairs; packing supplies for Operation Shoebox, in which the community is invited to pack boxes of items to be shipped to service members overseas; a screening of the documentary “The Hornet’s Nest,” along with a speech by Cpl. Rory Hamill, who was in the firefight depicted in the film; and an art exhibit by student veterans called “Warpaint.”

“The theme of the week is Acknowledge, Appreciate and Contribute,” said Richard Feldman, coordinator of the MCC Veterans Services Center. “I think this week will allow MCC students and the general public to get to know and acknowledge our student-veteran population and appreciate the experiences they’ve been through. It should also be enjoyable and enriching.”

The program kicks off with a flag-raising ceremony in front of the College Center Monday, November 9 at 10:30 a.m., followed by a meet and greet at 11 a.m. in the College Center Corral. It will include a talk by Mr. Zawacki.

On Tuesday, November 10, as part of Operation Shoebox, the public is invited to join members of the MCC Veterans and Servicemembers Association to pack supplies collected from the College community. In addition, elementary schools in Edison have been collecting supplies as well – and they are competing to see which grade can collect the most. Items include soap, shampoo, granola bars, popcorn, batteries, candy, and other snacks. The elementary school students have also been writing letters to the service members and those will be included in the packages.

“This packing event is a great way for all of us to contribute and tangibly say thank you to our service members assigned overseas,” Mr. Feldman said. “Anyone can send us the name and address of a service member stationed overseas and we will make sure he or she receives a package.” Please email vets@middlesexcc.edu with the service member’s name and APO/FPO mailing address.

“The Hornet’s Nest” is a documentary with live, raw footage of a harrowing nine-day battle in...
This spring, you can learn how to be a great amateur chef. “Today’s Table” will be held in Crabiel Hall’s culinary lab on the Edison campus. Come hungry and enjoy tastings of food prepared by the chef. Recipes are distributed.

“This program is for cooks and non-cooks, and it is instructive, entertaining and fun,” said Lynn Lederer, director of Professional and Community Programs at the College. “You will develop techniques to enhance your recipes. This is a wide-ranging cooking program that is both enjoyable and educational.”

Except where noted, you may register a la carte at $40 for each class or choose any three classes for $99. The savings are available to anyone who registers with payment for the three classes at the same time. Most classes meet from 6:30-9 p.m. For more information visit middlesexcc.edu/profcom or call 732-906-2556.

Spring classes include:

**Winter Soups and Stews**
Discover how simple it is to create a comforting, delicious and nutritious winter soup at home. Thursday, January 21.

**Taste of America** Take a virtual cross-country road trip and sample local specialties along the way. Tuesday, January 26.

**One-Dish Dinners** Learn to make delicious and healthy meals with little fuss and just a few dishes to wash. Thursday, January 28.

**Amazing Braising** Learn the art of braising — a simple cooking technique with big flavor results. Wednesday, February 3.

**Saucer Boot Camp** The ability to make a consistently good sauce is an essential part of becoming a good cook. Thursday, February 4.

**Kopy Kat Desserts** Come try homemade versions of peanut butter cups, Oh Henry, Hostess chocolate cupcakes and more! Tuesday, February 9.

**Make Ahead Meals Made Easy** You will learn to be prepared with a few quick dishes that can easily be made ahead of time and then frozen. Thursday, February 11.

**Polish Food: Beyond Kielbasa and Pierogi** Sample some traditional Polish fare. Tuesday, February 16.

**Regions of Italy: Umbria** Located in the center of Italy, Umbria is a mecca for foodies! Thursday, February 25.

**Bring on the Greens** Greens are packed with nutrient-rich, antioxidant-fighting enzymes. They are also versatile and can be adapted to suit each meal. Tuesday, February 23.

**From Beer to Eternity** Beer tastes pretty great straight from the glass, but it also adds a subtly sweet flavor to your recipes. Thursday, February 25.

**Sweet Treats from Sicily** Sicily is an island known for rustic regional cookery, but its desserts are the grand finale of every great meal. Tuesday, March 1.

**Off The Hook** Discover many of the tasty cooking methods for fish. Thursday, March 3.

**Pork – The Other White Meat** Learn to successfully cook different cuts of pork to juicy perfection and pork-friendly sauces to delight the taste buds. Tuesday, March 8.

**Cooking Local** Join Chef Nirit Yadin as she introduces you to local farm fresh foods and food products. Learn

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**THIS MONTH AT MIDDLESEX**
This Month at Middlesex is a publication of Middlesex County College
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**Project Connections Funding Renewed**
Project Connections, the MCC program that supports college-able students with learning disabilities, has received confirmation that it will again be funded by the federal government for a five-year cycle.

The grant, a TRIO Student Support Services award, allows Project Connections to provide academic and counseling services to meet the priorities of retention, graduation and transfer. If you have any questions please feel free to call Cheryl Kolber, project director, 732-906-2507, or Elaine Daidone, 732-906-2546.
Afghanistan. Cpl. Rory Hamill, who is featured in the documentary, will speak. It will be at 11 a.m. on Thursday, November 12 in the Corral.

In addition, 13 works of art from the National Veterans Center in Washington will be displayed in the Studio Theatre Gallery, which is connected to the College Center. The exhibit will run weekdays, November 2-20, from 10 a.m. to 6 p.m. The program, called “Warpaint,” was organized by the Student Veterans of America. It recognizes artistic talent among post-9/11 veterans. A total of 40 pieces hang in the Washington Center, including a piece by MCC alumnus Travis Barrett ’15.

For more information on Veterans week, please contact the MCC Veterans Services Center at 732-906-7770 or vets@middlesexcc.edu.

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At a recent veterans meet and greet, from left: Dennis Penny, assistant in the Veterans Services Center; George Lisicki, member of the MCC Board of Trustees and a former national commander-in-chief of the Veterans of Foreign Wars; Robert Giorgi, president of the Veterans and Servicemembers Association; and Richard Feldman, director of the Veterans Center.

Notables

Professor Anna Sycamore DeMers, of the Visual, Performing and Media Arts Department, was featured at a prestigious dance festival in Hoboken in October. The program, called Your Move: New Jersey’s Modern Dance Festival, included live dance as well as dance films. Her five-minute film, called “Alluvial Shore,” was performed and choreographed by Professor DeMers with music composed by Eric T. Lawson.

Photo by Joseph H. Ritter
Health and Safety Day at Middlesex County College brought dozens of human service and safety agencies to campus to help students, faculty and staff learn about how to make their lives healthier. The day included a visit by the children in the College Child Care Center, who learned about fire safety from the Edison Fire Department. From left: Edison Firefighter Brad Marciniak, Captain Anthony Landi, Firefighter Howard Tarlow with Sara Shaughnessy, Mia Izurieta and Isaiah Penny.

Commitment

Phi Theta Kappa is spearheading a drive to increase completion rates at New Jersey’s community colleges. The New Jersey Community College Completion Challenge (NJC4) features numerous programs to encourage students to complete their education. This year’s theme is “Accomplishing Your Dreams.” During the inaugural NJC4 event in 2013, over 11,000 students signed pledges to commit to complete their degrees and certificates. Last year, over 15,000 students signed pledges. Above, from left, are MCC students Chyanne Pitchford, Rachel Martinez and Naman Singh.

Today’s Table: Learn the Secrets of Great Chefs

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how to get the most out of your food dollars and sample delicious local foods: polenta pizza, local cheeses and the ultimate cheeseburger. Thursday, March 10.

International Dumplings In this class you will sample fufu (West African cassava dumplings), Persian chickpeas and chicken balls, kibbe (Lebanese bulgur dumplings with lentils), with Swiss chard soup and tang yuan, (sweet Chinese black sesame filled dumplings). Thursday, March 17.

Cooking Basics: Part I Developed for new couples, new graduates or anyone else new to cooking, you will learn the essentials of food preparation – the ingredients, equipment and techniques that establish the foundation of simple home cooking. Tuesday, March 22.

Sushi 101 Learn the art of making sushi at home in this beginner’s guide to basic recipes and techniques. Tuesday, March 22.

Catalan Cuisine Catalonia produces some of Spain’s best dishes: Catalan pa amb tomàquet (bread with tomatoes) escalivada (Catalan grilled salad), merluza en salsa verde (hake in green sauce), and Crema Catalana (the Spanish version of crème brûlée). Thursday, April 7.

America’s Best Chicken Recipes! Whether roasted, fried, baked or slow cooked, chicken is one of America’s most versatile, inexpensive, healthy, easy and delicious dishes. Tuesday, April 12.

Regions of Italy: Calabria This is where some of the best Italian food is found. Thursday, April 14.

For a complete list of all Today’s Table classes for spring and summer, please visit middlesexcc.edu/profcom in the middle of November.

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