

e-notebook

The who, what, when, where @ OCC



Week of June 27, 2011 Read current and back editions at <http://www.ocean.edu/news/enotebook.htm>



BREAKING NEWS

Toner Scam

Please remember that there is a toner scam going around. The “scammers” will often call and ask for the make, model, or serial number of your copier or printer using the pretense that they are verifying information. **Do not** give out any information regarding your copiers or printers! Callers could also try to tell you that they are from the “warehouse” and have a special deal or some extra toner, etc. **Do not** give out any information or commit to any toner acceptance. Office Services has received several calls campus wide regarding **Network Imaging** and has been asked to sign off on a fax confirmation for toner. **Do not** sign or return the fax order; remember this is a scam! Please forward all calls and materials from Network Imaging directly to Office Services, ext. 414.



CAMPUS BRIEFS

Parking Lot Access

Due to the construction associated with the Combined Heat and Power (CHP) Plant, the Service Road from the Health Science Building up to Lot 3 will be closed. **This will be effective through AUGUST 31.** Lot 3 will remain open and can be accessed from Lot 2 via the rear Service Road by driving past the Science and Technology buildings into Lot 3.

Summer Session Pay Dates



Faculty teaching during **Summer 2011** will be paid on the following pay dates: **Ten Week Session** – 7/15, 7/29, 8/12; **Twelve Week Session** – 7/15, 7/29, 8/12, 8/26; **Second Five Week and Six Week Sessions** – 7/15, 7/29, 8/12; and **Post Session** – 8/26, 9/9.

Twelve-Month Pay Option for Faculty



OCC will begin paying faculty on September 9 for the new fiscal year. Faculty who teach nine or ten months, but who'd like to be paid over a 12-month period, must submit the “Pay Withheld Method” Authorization Form by **Fri, August 12.** Info: Payroll, ext. 2060, 2059 or 2356.



Board Clips

Current and back editions of Board Clips are posted on the web and can be accessed by clicking http://www.ocean.edu/news/Board_Clips.htm.



TRIPPING WITH CPE

All Ages Can Enjoy Unique Bus Excursions

Children under 18 must be accompanied by a parent/guardian. Cost includes bus/lavatory, lunch/dinner as noted, trip leader, tour, and gratuity. Due to traffic/weather conditions, return times are subject to change. Seating is limited. Info: Continuing Education, ext. 404.

TOUR	DAY	DATE	COST
Coastal Excursion II: Historical Tour, Lunch & Winery	Wed	August 24	\$139
(+Note: Registration for the following fall classes (Sept-Dec) starts July 12.)			
Baltimore Inner Harbor & Crab Feast	Wed	+September 7	\$145
Amish Food & Farm Tour	Thurs	+October 06	\$139
West Point Tour, Lunch at Hotel Thayer & Wine Tour	Tues	+October 18	\$139
Overnight Escape to Lancaster	Wed/Thurs	+November 2-3	\$369*
(*Note: Price shown is per person, double occupancy/other options are available.)			
Bethlehem Experience & Elisabeth von Trapp Concert	Thurs	+November 17	\$149
Radio City Christmas Show	Thurs	+December 01	\$149
Longwood Gardens Holiday & Yule Tide Buffet	Tues	+December 06	\$139
Brooklyn Lights & Cannolis	Thurs	+December 15	\$145



INTERNATIONAL TRAVEL

Theatre in London

Travel on the **33rd Theatre in London Seminar: January 4-16, 2012**. See 10-12 plays at the Royal National, the West End, and the Fringe! Participate in talk-back sessions with actors, directors, playwrights, and designers. Take a backstage tour of the Royal National Theatre and enjoy ample free time for sightseeing, shopping, museums, and world-class restaurants! **The tour package includes:** round trip airfare on

Continental Airlines, 11 nights accommodations at the Grafton Hotel, full English breakfast daily, theatre tickets, half-day sightseeing tour, day trip to Stratford-Upon-Avon, round trip airport transfers, most tips, taxes, OCC instruction, and tuition and fees. **Not included:** lunch and dinner, personal expenses, trip cancellation insurance, and any items not specifically listed above. **Cost:** \$3,600 per person, double occupancy. **Single room supplement:** \$650. **Out-of-county fee:** \$96. **Out-of-state fee:** \$363. **NOTE:** The program cost is based on the exchange rate and the prevailing price in effect at the time of printing. Should airfare, land costs, and the dollar/pound exchange rate become less favorable, participants may be billed accordingly. Members of the community are welcome to participate on a non-credit basis. Students will be enrolled in THTR 296 for three college credits. A number of scholarships are available for OCC students. **Registration Deadline:** October 5, 2011. Info: Gary Shaffer, gshaffer@ocean.edu or ext. 2296, and Arthur Waldman, awaldman@ocean.edu or ext. 2108.



YOU CAN QUOTE ME

“It is difficult to live in the present, ridiculous to live in the future, and impossible to live in the past. Nothing is as far away as one minute ago.”

Jim Alonzo Bishop, American author, journalist, writer



WHAT'S HAPPENING!?

Arts & Community Center Gallery – Open when classes are in session, Mon to Fri, 8:00 a.m. to 10:00 p.m. and Sat, 9:00 a.m. to 12:00 noon, and when events take place in the Theater.

SHOW	DATE	ADMISSION
Artist Arlette Malivernier	July	Free
Shell Collectors: Debbie & Chuck Robinson	July	Free

Arts & Community Center Theater – Info: ext. 500

SERIES	SHOW	TIME	DAY	DATE	COST
Premier Performance	The Bikinis, A Musical	8:00 p.m.	Sat	Aug 13	\$28 adult/\$25 senior
		2:00 p.m.	Sun	Aug 14	\$28 adult/\$25 senior
MidWeek Jazz	Al Harrison/Dixieland Band	8:00 p.m.	Wed	Jul 27	\$18 adult/\$15 senior
	The Vaché Brothers	8:00 p.m.	Wed	Aug 17	\$18 adult/\$15 senior
	The Jazz Lobsters	8:00 p.m.	Wed	Sep 14	\$18 adult/\$15 senior

Student Life Activities – Info: ext. 348

ATTRACTION	TICKETS	INFO / RESTRICTIONS	COST
Marquee Cinema	Discount	any day, movie out 14 days	\$8.00
Regal Cinema	Super Saver	any day, any movie	\$7.50
AMC Cinema	Gold	any day, any movie	\$7.50
AMC Cinema	Silver	any day, movie out 10 days	\$6.00

ATTRACTION	TICKETS	INFO / RESTRICTIONS	COST
Great Adventure	Daily	Theme Park/Safari	\$30
	Daily	Hurricane Harbor	\$25
	Season Pass	Theme Park/Safari	\$80
	Season Pass	Theme Park/Safari/Hurricane Harbor	\$100

Park is open daily. Hurricane Harbor is open weekends & opens daily June 27.

ATTRACTION	TICKETS	INFO / RESTRICTIONS	COST
Casino Pier	Ride Books	10 Rides & Coupons	\$20
Breakwater Beach	Day Pass	All Day Pass	\$20

BUS TRIP	DAY	DATE	DEPARTS	RETURNS	LUNCH	COST
Sister Act	Sat	July 16	10:00 a.m.	After Show	On Own	\$45-\$55
Statue of Liberty/Ellis Island	Sat	July 30	8:30 a.m.	3:30 p.m.	On Own	\$15-\$25
Cap May/Whale Watcher	Fri	Aug 12	7:30 a.m.	5:00 p.m.	On Own	\$25-\$31
Orioles vs. Yankees	Sun	Aug 28	9:30 a.m.	After Game	On Own	\$35-\$45



Planetarium – Tickets: \$10 adults, \$8 seniors (60+) & OCC Rewards Card, \$7 children (12 & under) & OCC students (with ID). Info: www.ocean.edu/planet.htm.

SUMMER SHOWS:

	DATE	DAY	TIME
Secret of the Cardboard Rocket	Now-Sept 4	Fri	7:00 p.m.
	Touching the Edge of the Universe	Tues-Fri	2:30 p.m.
Fri		8:15 p.m.	
Sat		2:30 p.m.	
Sat		8:15 p.m.	
Sun		2:30 p.m.	
Kaluoka’hina, the Enchanted Reef	Now-Sept 4	Tues-Fri	11:30 a.m.
		Sat	11:30 a.m.
		Sun	11:30 a.m.
Wonders of the Summer Sky	Now-Sept 4	Tues-Fri	1:00 p.m.
		Sat	1:00 p.m.
		Sat	7:00 p.m.
		Sun	1:00 p.m.

SPECIAL EVENTS:

	DATE	DAY	TIME
Pajama Night	July 8	Fri	6:00 p.m.
	July 9	Sat	6:00 p.m.
	Aug 12	Fri	6:00 p.m.
	Aug 13	Sat	6:00 p.m.
	Summer Star Watch (weather permitting)	July 30	Sat

SUMMER SAFETY TIPS

BBQ Tips

Before Barbecuing

1. Check grill for leaks/cracks.
2. Clean tubes that lead into burner.
3. Grill should be at least 10 feet away from house, garage, or trees.
4. Store/use grill on a large flat surface that can't burn (i.e. concrete or asphalt).
5. Have a fire extinguisher, garden hose, or lots of water handy for possible fires.



During Barbecuing

1. Don't wear loose-fitting clothing.
2. Use long barbecue tools and flame resistant mitts.
3. Never use flammable liquid.
4. Never squirt starter fluid onto an open flame.
5. Keep alcoholic beverages away from grill.
6. Never leave grill unattended.
7. Keep children/pets away from grill.

After Barbecuing

1. Follow grill cleaning/storing instructions; don't leave grill dirty/greasy.
2. Never store liquid/pressurized fuels inside home or near flame.



Safety Tips for Picnics and Cookouts



1. Keep hot food hot (> 140 degrees) & cold food cold (< 40 degrees).
2. Put perishable foods back in the cooler or refrigerator after eating.
3. Don't just put food on top of ice; use ice packs and surround the food.
4. Eat takeout food within two hours of pick-up.
5. Wash hands when handling food and don't forget antibacterial wipes.
6. Bring plenty of clean utensils, platters, napkins, and cups.
7. Bring extra plastic bags and containers to store leftovers.
8. Check the weather – take cover in case of thunder and lightning.
9. Bring insect repellent and sun block.

Safe Swimming Tips

1. Never swim alone.
2. Swim only in designated areas and pay attention to warnings.
3. Know your swimming limits; don't fight a strong current.
4. Be aware of the water depth before you dive in.
5. Stay away from plant and animal life.
6. Make sure the water is clean!
7. Don't run around the pool area (with or without scissors).
8. Avoid drains, filters, and water intakes.
9. Keep electrical appliances away from the water (including radios and grills).
10. Keep an eye on friends and family, especially children.
11. Buy a bright/vibrant bathing suit for your child; it's easier to spot them at the beach or pool.



Safe Sun Tanning Tips



1. Sunburns do not turn into tans. Skin tans first and then burns.
2. Always use sun block. Spray on sun block is convenient and kids love it.
3. Reapply sunscreen after being in the water.
4. Wear a hat and/or t-shirt for protection from the sun.
5. Gradually build up time spent in the sun.
6. Avoid sun exposure between 10 a.m. - 3 p.m. when UV rays are the strongest.
7. Apply sun block to lips.
8. Tanning beds can burn! Always apply sunscreen with an SPF 15.

KITCHEN KORNER

Sangria

Ingredients:

- 1 bottle red wine
- Sliced fruit of your choice, mix and match
(apples, grapes, cherries, peaches, nectarines, etc.)

Directions:

1. Pour wine into a pitcher.
2. Add sliced fruit and stir.
3. Let it sit – the longer it sits the more flavor it has.
4. Refrigerate and enjoy!



Banana Boats

Ingredients:

- 2 bananas
- 1/4 cup semisweet, dark, milk, or white chocolate chips
(peanut butter/butterscotch too)
- 1/4 cup miniature marshmallows



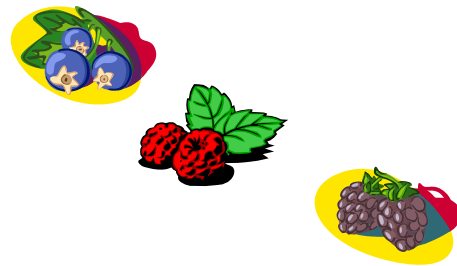
Directions:

1. Slit each banana lengthwise through the peel – don't cut all the way through to the other side. Stuff the bananas with marshmallows and chocolate chips.
2. Wrap each banana in aluminum foil and cook on the barbecue or in a 300 degree oven for 5 minutes or until the chocolate is melted.
3. Eat with a spoon.
4. Finger linking is optional!

Berry Trifle

Ingredients:

- 1 (10.75 ounce) package prepared pound cake, cubed
- 1 (10 ounce) package frozen blueberries
- 1 (10 ounce) package frozen raspberries
- 1 (10 ounce) package frozen blackberries
- 2 tablespoons praline liqueur
- 1 (5 ounce) package instant vanilla pudding mix
- 1/2 cup milk
- 1 (14 ounce) can sweetened condensed milk
- 1 (8 ounce) container frozen whipped topping, thawed



Directions:

1. Place cubed cake in bottom of large glass serving bowl. Layer the blueberries, raspberries, and blackberries on top of the cake. Sprinkle with praline liqueur.
2. In a medium bowl, combine pudding mix, milk, condensed milk, and 1 cup of whipped topping, stir well. Pour mixture over frozen berries. Top custard with remaining cool whip. Let sit at room temperature for 1 hour or in refrigerator for 2-3 hours, enough for the berries to thaw before serving.

Citrus Berry Super-Slushy

Ingredients:

- 1 serving Crystal Light Lemonade mix
(either 1/8 of a tub or 1/2 of an On-the-Go packet)
- 2/3 cup frozen mixed berries
- 2/3 cup crushed ice



Directions:

1. Dissolve Crystal Light into 8 oz. of cold water.
2. Combine with ice and berries in a blender and process until well mixed but still icy.
3. Pour into a tall glass and enjoy!
4. Makes 1 super-sized slushy.

Summer London Broil

Ingredients:

London Broil
Italian dressing (i.e. Seven Sea's Zesty Italian)
Salt (to taste)
Pepper (to taste)
Garlic Powder (to taste)



Directions:

1. Take a London broil and poke it all over with a fork.
2. Place meat in a pan and cover with Italian dressing, salt, pepper, and garlic powder.
3. Cover and let marinate overnight in the refrigerator.
4. The next day, cook on the grill.

Summer Pasta

Ingredients:

salt and pepper to taste
3 tbsp extra virgin olive oil (or 2 tbsp oil and 1 tbsp butter)
1 cup corn kernels (2-3 ears or canned)
1 cup diced zucchini or summer squash (from 2 or 3 small vegetables)
1 medium onion or 3-4 shallots, diced
1/4 teaspoon minced garlic
1-2 sprig tarragon
4 plum tomatoes or 2 large tomatoes, diced
1 lb cut pasta (like penne or ziti)
grated Parmesan cheese, optional



Directions:

1. In a large pot, salt and boil water.
2. Put 2 tablespoons oil in a large skillet over medium-high heat and add corn.
3. Cook, stirring occasionally, until corn begins to brown.
4. Add zucchini and some salt and pepper.
5. Cook, stirring occasionally, until zucchini begins to brown.
6. Add onion or shallots and garlic.
7. Cook, stirring occasionally, until onion softens, about 5 minutes.
8. Add tarragon and cook for 30 seconds, then add tomatoes.
9. Cook pasta in boiling water according to package directions, until tender not mushy.
10. While pasta cooks, cook sauce, reduce heat when tomatoes begin to break down.
11. If sauce dries out, add some pasta cooking water, about 1/2 cup at a time.
12. When pasta is done, drain, toss with sauce and remaining oil or butter, and serve immediately with grated cheese, if desired.