

e-notebook

The who, what, when, where @ OCC



Week of November 7, 2011 Read current and back editions at <http://www.ocean.edu/news/enotebook.htm>

BODACIOUS TURKEY DAY EDITION



Jam packed with all your favorites, you're invited to sit back, watch the parade of turkey-related graphics, and enjoy the fun! Check out the new and gently recycled Turkey Day recipes; they're sure to make the holiday tasty. Gobble, gobble! **Note: No actual turkeys were injured during production of the Turkey Day edition of e-notebook; stunt doubles were used in all dangerous graphics.**

An Ode to a Turkey

'Twas the night before Thanksgiving and the scenery was murky
Not a creature was stirring, not even a Turkey.
The Pilgrims were huddled 'round an old T-Bone steak
Hoping neighborly Indians with them bread they'd break.



Prudence and Running Deer ate fig pudding and danced
Miles and Sitting Bear lead a holiday prance.
Little Fawn cooked squash and Charity baked pumpkin pie
The Turkeys were happy, they didn't have to die.

When all of a sudden there was a crash and a zoom
A large circular object landed with a boom.
"What's this?" they asked with a quizzical look
"Have you seen this?" "Not !!" "Not even in a book."



The top of the object opened slowly with a creak
A stream of white light from inside began to leak.
And what to their wondering eyes did they see?
A magnificent Turkey dressed in majestic finery!

Then all of a sudden the Turkey removed its mask
"Who is it?" "Do you know him?" They wondered and asked.
When out of the crowd a tiny voice was heard...
"It's Tom Carvel and he's brought us Fudgie the Whale for dessert!"



BREAKING NEWS



Veterans Day Remembrance

Join us as we recognize **Veterans Day** and salute our Veterans on Friday, **November 11** at 12:00 noon at the Veterans Memorial, Main Campus. A brief reception will follow in the Library Tower Room. Note: In the event of rain, all activities will remain at the Memorial. Info: Jan Kirsten, jkirsten@ocean.edu.

Lend Me Tenor Will Make You Laugh Out Loud!



Come support OCC students as they partner with Performing Arts Academy high school students when they present the deliriously funny comedy **Lend Me a Tenor** at the **Arts & Community Center** on Friday, **November 11** and **November 18** at 7:00 p.m.; Saturday, **November 12** at 2:00 and 7:00 p.m., Thursday, **November 17** at 7:30 p.m.; and Saturday, **November 19** at 7:00 p.m. Tickets: \$15 (+\$3 service fee). Info: OCC Box Office, ext. 500 or tickets.ocean.edu. Sponsored by OCC and the Ocean County Vocational Technical School.

AHOF Dinner

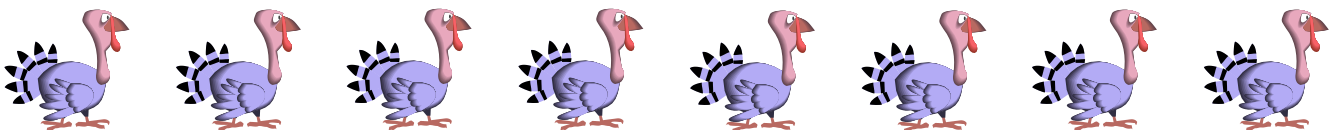


Tickets are available for the **Athletic Hall of Fame Induction Ceremony & Dinner** on Wednesday, **November 16** at 6:00 p.m., HHP Center (Bldg. #19). The Master of Ceremonies is Kevin Williams, WOBM AM/FM. The 2011 coach inductees are **Len Anen**, basketball, 1989-2001; and **Peggy Matthews**, soccer, 1994-1998. The alumni-athlete inductees are **Lynda Friggle**, soccer, 1994-1995; and **Rene Martinez**, softball / swimming 1991-1993. Tickets: \$50 per person and which includes an open bar (wine and beer). Info: College Advancement, ext. 2380.

Delve into History



The History Club will sponsor the following events. On Saturday, **November 26**, take a step back in time on a **Bus Trip to Gettysburg**. Tim Hart, Ocean County Cultural and Heritage Commission, will present **War at the Shore: Ocean County in the American Revolution** on Tuesday, **December 6** at 2:00 p.m. in Room 203, Bartlett Hall. Info: Richard Trimble, Assistant Professor of Humanities, ext. 2206 or rtrimble@ocean.edu.



Great Gift Ideas!



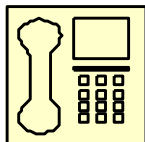
Get ready for the holidays! The **Bookstore** has a beautiful selection of Christmas, Hanukkah, and Kwanzaa gifts on display. Plus, now in stock ... baby and kids clothes, including special Christmas baby!! Don't leave your gift shopping to the last minute! Finish your shopping early. Employee appreciation month, **November 28 to December 22**, faculty and staff will receive **25% plus 10% off** their purchase of gifts and clothing! Employee ID is required at the time of purchase.

OCC Recycles



Facilities has switched to **Commingled/Single-Stream Recycling**. Paper no longer needs to be separated from other recyclables. Blue or green recycling containers may accept paper, bottles, aluminum, glass, plastic, empty aerosol cans, newspaper, magazines, catalogues, soft-cover books, junk mail, envelopes, office paper, cardboard, boxboard, etc. Others items should be disposed of as follows: ink, toner, and laser cartridges (send to Office Services); books (recycle through Bookstore); and fluorescent bulbs, chemicals, ballasts, batteries, oil, antifreeze, electronic waste, paints, solvents, tires, hazardous waste, and medical waste (submit a work order to Facilities). Info: Jule Raichle, ext. 2441.

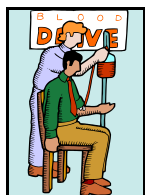
New Extensions



OCC recently installed **Call Queuing** software in the Cashiers, Financial Aid, and Registration offices. In order to accomplish this, new extensions were created to enable the queuing feature to handle telephone calls from students needing assistance. Please use the following extensions to transfer students (only) to these offices. Please continue to use existing extensions to contact these offices yourself or to transfer a co-worker.

Student Only Transfer Extensions: Cashiers (ext. 7300), Financial Aid (ext. 7303), Registration (ext. 7301).

Blood Drive a Success!



The American Red Cross held a blood drive on Monday, **October 17** at the **Southern Education Center** and collected 24 units of blood, which will help cancer patients, many of whom need blood, sometimes daily, during chemotherapy. Not only are cancer treatments the number one use of blood products, but every two seconds someone in the U.S. needs blood. The SEC thanks all its generous donors!

And the Winners Are ...



The winners of the **Candy Corn Contest** at the Southern Education Center are Nick Barylinski, first prize; Michele Canfield, second prize; and Sara DiGianni, third prize winner. Thanks to everyone who participated!



Wanted: Tasty Holiday Recipes & Family Traditions

Share your favorite Christmas, Hanukkah, Kwanzaa, or New Year's recipes, traditions, or memories! To be included in the **Sparkling Holiday Edition** of *e-notebook*, email submissions by **12/9** to RoseAnn D'Urso, rdurso@ocean.edu. (*Editor reserves the right to edit as needed.*)

THANKSGIVING NEWS



Holiday Observance

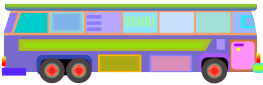
The College is closed in observance of the Thanksgiving holiday on Thursday, **November 24** and Friday, **November 25**. Tom Turkey and his sister Tofurkey wish everyone a wonderful holiday!

Thanksgiving Week Teaching Schedule

All faculty, please use the following schedule for Thanksgiving week.



DAY	DATE	SCHEDULE	CHANGE
Monday	November 21	Monday	No
Tuesday	November 22	THURSDAY	Yes
Wednesday	November 23	FRIDAY	Yes
Thursday	November 24	College Closed	Closed
Friday	November 25	College Closed	Closed
Saturday	November 26	Saturday	No



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. Seating is limited. Info: Continuing Education, ext. 404.

TOUR	DAY	DATE	COST
Bethlehem Experience & Elisabeth von Trapp Concert	Thurs	November 17	\$149
Longwood Gardens Holiday & Yule Tide Buffet	Tues	December 06	\$139
Brooklyn Lights & Cannolis	Thurs	December 15	\$145



YOU CAN QUOTE ME

"Give thanks for unknown blessings already on their way."

Native American Saying



CAMPUS BRIEFS

Events & Workshops for Faculty, Staff, & Students

Career, Employment & Counseling Services, ground floor, Administration, has planned a semester filled with activities, events, and workshops! Registration required. Unless noted, please call for room locations. Info: ext. 2945 or www.ocean.edu/career.htm.

WORKSHOPS & ACTIVITIES

Walk with Eunice: Thursdays, 4:00 p.m., Campus Mall, bring your sneakers!

Career & Counseling Expo: Tues, **November 8**, 10:00 a.m. - 2:00 p.m.; Solar Lounge

CAREER & EMPLOYMENT SERVICES (Please call for room locations.)

Career Planning: Tuesday, 2:00 p.m.; Thursday, 11:00 a.m.; First Tuesday, 3:45 p.m.

Job Search Workshop: Wed, **November 9, December 14**, 1:00 p.m.

Resume Writing: Fri, **November 11**, 9:30 a.m.

Interviewing: Fri, **November 18**, 9:30 a.m.

COUNSELING SERVICES (Unless noted, please call for room locations.)

Myers Briggs: Wed, **November 16**, 1:00 p.m. or 6:00 p.m.

Stress Management Workshop: Tues, **November 15**, 6:00 p.m.

Healthy Around the Holidays: Tues, **December 6**, 6:00 p.m.

What's Bugging You?: Mondays, 1:00 p.m., Counseling Services, College Center

ADULTS BACK @ COLLEGE PARTICIPANTS (Please call for room locations.)

All You Need to Know about Transferring: Tues, **November 15**, 5:00 p.m.

Stress Management: Mon, **December 5**, 6:00 p.m.

DISPLACED Homemakers PROGRAM PARTICIPANTS (Please call for room locations.)

Computer Literacy: (DHP participants only) - sessions scheduled during the semester.

STUDENT SUPPORT SERVICES PROGRAM PARTICIPANTS

Procrastination: Wednesdays, 10:00 a.m., Room A309, Instructional

Take 20 & Breathe: Thursdays, 9:30 a.m., Room A309, Instructional

Special Focus Workshops: Wednesday, 2:00 p.m., Room A309, Instructional

November 9, Relationships: How to nurture them;

November 16, Taming your Gremlin;

November 30, Simply Breathing





Music of the Civil War

On Wednesday, **November 16**, in Room A117, Arts & Community Center, the School of Language & the Arts will sponsor **Civil War Perspectives through Period Imagery & Music** at 12:30 p.m. and **Civil War Perspectives through Music: Live Music Performance** at 2:00 p.m.



You Have the Right to Know

NJ Public Employees Occupational Safety & Health Hazard Communication laws require that employees who work with hazardous chemicals receive training upon employment and biennial refreshers. Please visit the following link and read the **Right to Know** brochure for a summary of the requirements: <http://nj.gov/health/eoh/rtkweb/documents/rtkbro.pdf>. Info: Jule Raichle, ext. ext. 2441.



Weekly Cafeteria Menus

Weekly menu specials are posted at <http://www.ocean.edu/cruiser.htm>, just click on **OCC Cafeteria Weekly Menu**. Food services can be reached at ext. 2255 or foodservice@ocean.edu. Enjoy!



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.



WHAT'S HAPPENING!?

Student Life Activities – Info: ext. 348

BUS TRIPS	DAY	DATE	DEPARTURE	COST
New York City	Saturday	November 19	9:00 a.m.	\$10-\$16
Gettysburg, PA	Saturday	November 26	8:30 a.m.	\$30-\$40
Nutcracker at Lincoln Center	Saturday	December 03	4:00 p.m.	\$35-\$45
Radio City Christmas Show	Saturday	December 10	1:00 p.m.	\$70-\$80

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

DONATIONS NEEDED

- 1) Circle K is holding an **Animal Food & Supply Drive** for local auxiliary animal shelters. Drop Off: Instructional Building Stairwells.
- 2) PTK is holding a **Toy Collection** for its annual Breakfast with Santa event. Drop Off: College Center Lobby and Instructional Building Stairwells.



Arts & Community Center Theater – Box Office: ext. 500

SERIES	SHOW	TIME	DAY	DATE	COST
MidWeek Jazz	Guitarist Frank Vignola	8:00 p.m.	Wed	Nov 30	\$18 - \$15
	Ivory & Gold	8:00 p.m.	Wed	Dec 14	\$18 - \$15
	The Midiri Brothers	8:00 p.m.	Wed	Jan 11	\$18 - \$15
Young People	The Nutcracker	1:00 p.m.	Sun	Dec 04	\$12
	A Christmas Carol	1:00 p.m.	Sat	Dec 17	\$12
OCC Concert Band	It's Beginning To Sound	2:00 p.m.	Sat	Dec 03	\$10 - \$20
	A Lot Like Christmas	8:00 p.m.	Sat	Dec 03	\$10 - \$20



Planetarium

Tickets (Regular Shows): \$10 adults, \$8 seniors (60+) & OCC Rewards Card, \$7 children (12 & under) & OCC students (with ID).

Tickets (Laser Shows): \$14 for adults, \$12 Seniors (60+), \$10 children (12 and under), and 4:00 p.m. matinee, \$10 all seats.

Tickets (Pajama Night): \$8 all seats.

FALL SHOWS – SPECIAL EVENTS	DATE	DAY	TIME
Kaluoka'hina: The Enchanted Reef	Now thru Nov 20	Fri	7:00 p.m.
Dawn of the Space Age	Now thru Nov 20	Fri	8:15 p.m.
	Now thru Nov 20	Sat	1:00 p.m.
	Now thru Nov 20	Sat	7:00 p.m.
Exploring the Fall Sky	Now thru Nov 20	Sat	2:30 p.m.
	Now thru Nov 20	Sat	8:15 p.m.
	Now thru Nov 20	Sun	1:00 p.m.
Secret of the Cardboard Rocket	Now thru Nov 20	Sat/Sun	11:30 a.m.
Bad Astronomy: Myths & Misconceptions	Now thru Nov 20	Sun	2:30 p.m.
Pajama Night	November 19	Sat	6:00 p.m.

THANKSGIVING “BLESSING”



May your stuffing be tasty ... May your turkey be plump ... May your potatoes and gravy have nary a lump ... May your yams be delicious ... And your pies take the prize ... And may your Thanksgiving dinner stay off your thighs!
Anonymous

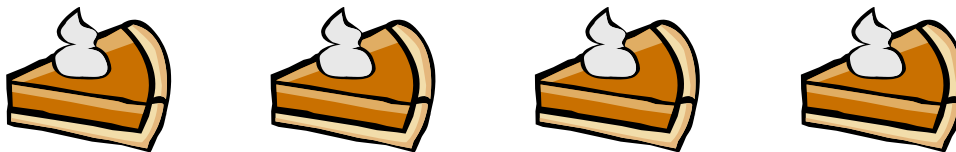
THANKSGIVING POEM

Ode to a Turkey

Moist, juicy turkeys, one by one,
Gracing our tables, oh what fun!
Stuffing, potatoes, green beans, and corn,
Apple pie or pumpkin, oh my, I'm torn!
Calorie counting on this national holiday,
Forget those carbs; let your taste buds play!
Family and friends get together at last,
No one wants to worry, or fight, or fast!
So open wide, relax, take a break, and say,
Thanks *e-notebook*, its "Happy Turkey Day!"



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KITCHEN KORNER

Holiday Sweet Potato Pie (Submitted by Jan Kirsten)

Ingredients

¾ lb. sweet potato, peeled and diced	2 tbs. brown sugar
1 (9 inch) refrigerated pie crust	¾ tsp. ground cinnamon
¾ cup evaporated skim milk	1/8 tsp. ground nutmeg
2 egg whites	1/8 tsp. ground cloves
¼ cup white sugar	¼ cup halved cranberries (optional)

Method

- 1) Place sweet potato in saucepan with just enough water to cover. Bring to a boil, and cook until fork tender, about 5 minutes. Drain and mash with a fork or potato masher.
- 2) Preheat oven to 425 degrees F (220 degrees C).
- 3) Divide the pie crust into 24 small balls. Press them into the cups of two 12 cup mini muffin pans to make tartlet shells. Set aside.
- 4) Spoon sweet potato into blender or food processor, and add evaporated milk, egg whites, white sugar, brown sugar, cinnamon, nutmeg, and cloves. Puree until smooth.
- 5) Spoon about 1 tablespoon of mixture into each tart shell.
- 6) Bake for 10 minutes in preheated oven, or until a toothpick inserted into one of the tarts comes out clean.
- 7) Cool in pans over a wire rack.
- 8) Garnish each tart with a cranberry half before serving.

Sangria (Submitted by Lynn Vazquez)

Lynn gets lots of requests for this sangria at parties. Note the list of ingredients ... it's not for the faint of heart! If sangria isn't on your Thanksgiving menu, try it out for New Year's Eve!

Ingredients

1 bottle Rioja wine (Lynn uses "Lan")	2 limes – squeeze juice into mixture
1 cup Spanish brandy	Sparkling water or seltzer (with lime)
1 cup Triple Sec	sliced apples
½ to 1 cup Splenda (to taste)	sliced oranges
½ cup orange juice	

Method

- 1) Mix all ingredients together.
- 2) Pour half into a pitcher and top it off with sparkling water or seltzer. Lynn uses Poland Springs sparkling water with lime flavor.
- 3) Shortly before serving, add sliced apples and oranges.



Berry Mallow Yam Bake (Submitted by Mike Putnam)

This family favorite can be made with regular flour and oats, or gluten-free products can be substituted and it still tastes great!

Ingredients

½ cup flour	1/3 cup butter
½ cup brown sugar	2 – 17 oz. cans yams
½ cup old-fashioned oats	2 cups fresh cranberries
1 tsp. cinnamon	1 ½ cups mini marshmallow

Method

- 1) Combine flour, brown sugar, oats, and cinnamon. Add butter, cut into pieces, mixing until it looks like coarse crumbs.
- 2) In a large bowl, toss yams, cranberries, and 1 cup of crumb mixture. Place yams in a buttered 1 ½ quart casserole dish and sprinkle with remaining crumbs.
- 3) Bake at 350°F for 35 minutes.
- 4) Top with marshmallows and broil until browned.

Pumpkin Casserole (Submitted by Debbie & Chuck Robinson)

Ingredients

1 baking pumpkin, 10" diameter (size of a 2 ½ qt. casserole dish)	2 tsp. dried basil
2 cups cooked brown rice	1 tsp. oregano
2 cups canned or cooked kidney beans, drained and rinsed	2 sliced tomatoes or 1 can diced tomatoes, drained
1 chopped onion	1 can corn, drained
3 cloves minced garlic	¾ cup grated low fat cheddar cheese

Method

Preheat oven to 400 degrees. Cut lid in top of pumpkin and scoop out seeds. Mix together rice, beans, onion, garlic, and seasoning and put into pumpkin; layer in corn then tomatoes. Put pumpkin lid on, place in baking dish with one inch water, and bake at 400 degrees for one hour. Remove lid and top with cheese. Replace lid and bake another 1/2 hour, until pumpkin is tender. Serve out of pumpkin shell; be sure to serve some cooked pumpkin with each serving.



Gluten-free Stuffing (www.celiac.com)

Ingredients

5-6 cups gluten-free bread (2 loaves) cut into one-inch cubes, toasted & cooled	1 tbsp. fresh sage, finely chopped
2 tbsp. olive oil	1-2 tsp. fresh rosemary, finely chopped
3 cups celery, chopped	1-2 cups gluten-free chicken broth
1 large yellow onion, chopped	1 egg yolk
1 tbsp. fresh thyme, finely chopped	1 tsp. salt
	1/2 tsp. pepper

Method

- 1) Sauté onion and celery in olive oil on medium-low heat until translucent.
 - 2) Stir in rosemary, sage, and thyme; sauté another 1-2 minutes.
 - 3) Bring chicken stock to boil.
 - 4) Place egg yolk in a medium-size bowl. Slowly spoon 2-3 ounces of chicken stock into egg yolk while whisking mixture (blending a small amount of stock into the egg first will prevent scrambled eggs). Then add remainder of chicken stock to egg mixture.
 - 5) Add cooled celery, onion, and herbs into stock/egg mixture.
 - 6) Toss bread cubes into mixture and coat thoroughly.
 - 7) Add salt and pepper and toss.
 - 8) Place mixture into greased 3-quart casserole dish and cover with aluminum foil.
 - 9) Place in 400°F oven for 40-50 minutes. Insert toothpick into stuffing, if it comes out clean, the stuffing is done. If not, bake until the toothpick comes out clean.
- Note: To cook stuffing inside turkey, add only 1 cup of chicken broth.

Chocolate Covered Saltines (Submitted by Nicole Howard)

Although this might sound “odd,” I’m told that it’s delicious!

Ingredients

40 saltine crackers	½ cup chopped nuts (optional)
1 cup butter	½ cup toffee pieces (optional)
¾ cup brown sugar	¼ cup raisins (optional)
12 oz. mini-chocolate chips (milk, dark, or semi-sweet)	1 Tbs. candy sprinkles

Method

- 1) Preheat oven to 350°F.
- 2) Line a jelly roll pan with tin foil and arrange crackers on foil.
- 3) Melt butter and brown sugar in pan. Boil 3 minutes. Stir so mixture doesn’t burn.
- 5) Pour butter and brown sugar mixture over crackers.
- 6) Bake at 350°F for 5 minutes.
- 7) Remove from oven. Sprinkle chocolate chips on top. Let stand 5 minutes to melt.
- 8) Spread melted chocolate chips with a knife.
- 9) Sprinkle nuts, toffee bits, and/or raisins over top.
- 10) Decorate with colored sprinkles.
- 11) Place pan in refrigerator until hard.
- 12) Remove from pan and break into bite-size pieces.



Dairy Free Pumpkin Pie (www.healthdiaries.com)

Ingredients

¾ cup granulated sugar	2 large eggs
1 tsp. ground cinnamon	1 can 15 oz pumpkin puree
½ tsp. salt	1 can coconut milk
½ tsp. ground ginger	1 unbaked 9-inch pie shell
¼ tsp. ground cloves	

Method

- 1) Preheat oven to 425 degrees.
- 2) Beat eggs in large bowl. Stir in pumpkin, sugar, cinnamon, salt, ginger, and cloves. Gradually add coconut milk while stirring.
- 3) Pour into pie shell. Bake for 15 minutes at 425 degrees, then lower temperature to 350 degrees and bake for 40 to 50 minutes or until a knife inserted into the center comes out clean.
- 4) Cool on wire rack for 2 hours.



HOUSEKEEPING ITEMS

Recipes, Cleaning Tips, & More

Send recipes, fun ideas, or cleaning tips to rdurso@ocean.edu.

Last Minute Thanksgiving

<http://allrecipes.com//HowTo/last-minute-thanksgiving/Detail.aspx>

Tips on How to Cook a Turkey

www.BettyCrocker.com

www.Butterball.com

www.FoodNetwork.com

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Email submissions to rdurso@ocean.edu