

e-notebook

The who, what, when, where @ OCC



Week of June 13, 2011 Read current and back editions at <http://www.ocean.edu/news/enotebook.htm>



BREAKING NEWS

Care Packages Help Service Personnel

Two military “Care packages” were recently sent to Oscar Navarro, former-OCC student and Security reservist. Oscar is serving with the Marines in Afghanistan. It’s great that our service men and women receive these care packages due to the generosity of OCC staff, students, and faculty ... and its extra special that we were able to help Oscar! Thanks to everyone who has donated. There are two more care packages ready to go with shipping already paid! If you’d like to donate care package items or money to cover shipping costs, contact John DiRocco, Security, jdirocco@ocean.edu.



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.

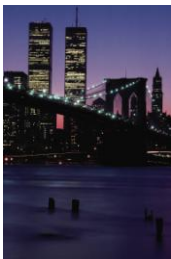
CAMPUS BRIEFS

Can We Play Through?



The OCC Employee Golf Club tees off Wednesday nights at the Bey Lea Golf Course, Toms River. Open to all employees, regardless of ability! Format: best ball for nine holes. Cost: \$12 green fees. Dress Code: collared shirts / no jeans. Info: Jule Raichle, ext. 2441.

Volunteers Needed for Upcoming 9/11 Commemoration



OCC’s Homeland Security Studies Program (School of Social Science & Human Services) will sponsor a 10th anniversary **9/11 Commemoration Ceremony & Conference** on **Mon, September 12**, Main Campus. The day’s events will commemorate the tragedies that took place at the Twin Towers, The Pentagon, and Stoneycreek Township, PA. OCC’s 9/11 Commemoration Committee needs volunteers to read from a list of names. All OCC students, faculty, and staff are invited to participate as name readers. To volunteer, contact Dr. Richard M. O’Meara at romeara@ocean.edu.



New Teaching Resource Available

OCC has licensed Turnitin, a comprehensive software program that evaluates student's written work. Program features include: a plagiarism check, a peer reviewing capability, paperless grading, and more. If you are an OCC faculty member and would like to use Turnitin to evaluate your student's work, or if you are having difficulty logging in, contact the IT Help Desk, ext. 2144.

Summer Session Pay Dates



Faculty teaching during **Summer 2011** will be paid on the following pay dates: **First Five Week Session**, 6/17 and 7/1; **Ten Week Session**, 6/17, 7/1, 7/15, 7/29, and 8/12; **Twelve Week Session**, 6/17, 7/1, 7/15, 7/29, 8/12, and 8/26; **Second Five Week and Six Week Sessions**, 7/15, 7/29, and 8/12; **Post Session**, 8/26 and 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
Gracie Mansion & NYC Lunch Cruise	Wed	June 22	\$139
Coastal Excursion II: Historical Tour, Lunch & Winery	Wed	August 24	\$139
Baltimore Inner Harbor & Crab Feast	Wed	September 7	\$145
Amish Food & Farm Tour	Thurs	October 6	\$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 1	\$149
Longwood Gardens Holiday & Yule Tide Buffet	Tues	December 6	\$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

“Discretion is being able to raise your eyebrow instead of your voice.”

Anonymous

ROVING PHOTOGRAPHER (Scott Bruinooge)

44th Annual Commencement Ceremony: Thursday, May 26, 2011



To view more Commencement photos, visit www.ocean.edu and click on the Face Book icon at the bottom of the page.



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
Senior Citizens Art Show	June	Free
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	H.M.S. Pinafore	2:00 p.m.	Sun	Jun 12	\$22 adv/\$25 door
	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	Boogie Bob Returns	8:00 p.m.	Wed	Jun 22	\$13 adv/\$15 door
	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

Open on weekends until June 20, when it opens daily.

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.

SPRING SHOWS: Through June 19

Bad Astronomy: Myths & Misconceptions (ages 10 & over)	DAY	TIME
	Fri	8:15 p.m.
	Sat	2:30 p.m.
	Sat	7:00 p.m.
	Sun	2:30 p.m.
Dawn of the Space Age	Sat	8:15 p.m.
Exploring the Spring Sky (ages 8 & over)	Fridays	7:00 p.m.
	Sat	1:00 p.m.
	Sun	1:00 p.m.
One World, One Sky: Big Bird's Adventure (ages 8 & under)	Sat	11:30 a.m.
	Sun	11:30 a.m.

SUMMER SHOWS: June 25 to Sept 4 (Closed July 4 & Sept 5)

Secret of the Cardboard Rocket	DAY	TIME
	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	Tues-Fri	11:30 a.m.
	Sat	11:30 a.m.
	Sun	11:30 a.m.
Wonders of the Summer Sky	Tues-Fri	1:00 p.m.
	Sat	1:00 p.m.
	Sat	7:00 p.m.
	Sun	1:00 p.m.

SPECIAL EVENTS:

Summer Star Watch (weather permitting)	DATE	DAY	TIME
	July 30	Sat	8:30-10:00 p.m.
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.

KITCHEN KORNER

Fresh Summer Strawberry Shortcake* (Make 8 servings)



Ingredients:

3-4 cups fresh strawberries, hulled & sliced	2 tablespoons sugar
½ cup sugar	½ cup butter
2 cups all-purpose flour	1 egg, beaten
1 tablespoon baking powder	2/3 cup light cream
½ teaspoon salt	1 cup whipping or heavy cream, whipped

Method:

- 1) Toss sliced strawberries with ½ cup of sugar and set aside in refrigerator.
- 2) In a medium bowl, combine flour, baking powder, salt, and 2 tablespoons of sugar. Cut in butter until flour mixture forms coarse crumbs. Set aside.
- 3) In a small bowl, whisk together beaten egg and light cream, then add to flour mixture and stir just until moistened.
- 4) Place dough into a greased 8-inch round cake pan and pat down until evenly spread out.
- 5) Bake at 450 degree F for 15-18 minutes until golden brown.
- 6) Turn shortcake out of pan and cool on a wire rack.
- 7) When shortcake is cool, use a serrated knife to split the cake in half, horizontally. Carefully lift off top of cake and place on a separate plate.
- 8) Put bottom layer of shortcake on a plate and spoon half of the strawberries on bottom layer ... then spoon on half of the whipped cream.
- 9) Add top layer of shortcake and spoon remaining strawberries then whipped cream on top.

*Options:

- 🍓 Substitute the shortcake with an Angel Food, Devil's Food, pound cake, or a gluten-free cake – bake your own cake from scratch or from a box mix.
- 🍓 If you hate to bake, purchase a plain pound cake, Angel Food, or chocolate cake from the grocery store and add strawberries and whipped cream.
- 🍓 Try whipping up your cream with a little sugar and vanilla – delicious!
- 🍓 Don't like making homemade whipped cream? Use a ready-made whipped cream in a can.
- 🍓 Can't eat dairy? Try a non-dairy whipped topping, like Cool Whip.



HOUSEKEEPING ITEMS

Recipes, Cleaning Tips, & More

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

Following are helpful tips from the Ocean County Health Department.

Safe Barbequing for Summer: Chill It, Cook It, Check It

Warm weather and holiday weekends go together. It's important to follow food safety guidelines to prevent harmful bacteria from multiplying and causing food-borne illness.



When in the grocery store:

- Buy cold food last (meat, fish, and poultry), right before checking out.
- Avoid raw meat, fish, or poultry juices dripping on other food.
- Keep meat, fish, and poultry away from other food by placing it in one of the plastic bags located in the meat, fish, and poultry section.



Once at home:

- Immediately place meat, fish, poultry, and other perishables in refrigerator.
- Freeze poultry and ground meat that won't be used within one or two days.



Keep It Cold:

- Meat, fish, and poultry should stay in the refrigerator until ready to use.
- If meat, fish, and poultry are to be kept in a cooler, place it out of the direct sun and avoid opening the lid too often.
- Pack beverages in one cooler, perishables in another, and raw meat, fish, and poultry in a separate cooler.
- Keep eggs in the refrigerator.
- Cut melons need to be kept cold. See "Keep It Clean."
- Put leftovers in the refrigerator/cooler as soon as you finish eating.
- Mayonnaise-based foods need to be kept cold. Although mayonnaise alone is too acidic for bacteria to grow in it, when it is mixed with other foods, bacteria can grow if kept too warm.



Marinating:

- Marinate meat, fish, and poultry in the refrigerator, not on the counter.
- If the marinade used for meat, fish, and poultry is to be used during the cooking or basting process, make sure it comes to a full boil first to kill any harmful bacteria.



Defrosting / Thawing:

- Never defrost frozen food on the counter.
- Use the refrigerator for slow, safe thawing.
- Sealed packages can be thawed in cold water.
- Defrost via the microwave only if food will be placed on the grill right away.
- Meat, fish, and poultry should be completely thawed before grilling, so it cooks evenly.

Keep It Clean – Avoid Cross-contamination / Food-Borne Illness:



- Keep everything, including your hands, clean to avoid getting sick. Bacteria on raw meat, fish, and poultry can be easily spread to other foods through juices dripping from packages, hands, and utensils.
- Don't use the same cutting board/platter/utensils for both raw and cooked meat/fish/poultry.
- Use separate cutting boards/platters/utensils for fruits/vegetables.
- If you are eating outside and away from home (picnic), find out if there is a source of clean water. If not, bring water for preparation and cleaning, or pack clean cloths and wet towelettes for cleaning surfaces and hands.
- Wash your hands with soap and water for at least 20 seconds prior to food preparation and each time after handling raw meat, fish, and poultry.
- Always wash fruits and vegetables under running water before cutting or eating them.
- Cut melons need to be kept cold. Bacteria, such as Salmonella and Shigella, are often present on the rind. Wash melons thoroughly before cutting. Refrigerate cut pieces.

Other Tips:



- Use a food thermometer to check meat, fish, and poultry after it is cooked. Fish, beef, and pork should be cooked to at least 145 degrees F., ground meat to 155 degrees F., and chicken to 165 degrees F.
- Cook eggs until the yolk is firm.
- Serve hot foods steaming hot and cold foods cold.
- Always refrigerate perishable food within two hours or within one hour if the temperature is above 90 degrees F.
- Check expiration dates. Throw food out if it smells bad or if you are not sure it is safe to eat.

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