

President's Corner



First and foremost, I hope that this message finds you and your loved ones healthy and safe. It goes without saying

that the pandemic has posed enormous challenges for our community over the past several months; however, I am so proud of the many ways we have come together as one Atlantic Cape family to support our students and our community members through this difficult time.

One way we have provided this vital community support is through our continued efforts to combat food insecurity. Atlantic Cape's Food Pantries have recently organized a number of free food distribution programs in partnership with local organizations such as the NJEA and the

Community Food Bank of New Jersey. In October, fresh food giveaways were held on all 3 of our campuses where we distributed items such as fruit, vegetables, milk, and eggs to students in need. Additionally, as Thanksgiving draws near, we are pleased to be able to offer a "Turkey in a Box" giveaway to bring some much-needed holiday cheer to our students and their families.

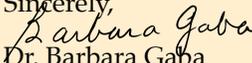
The approaching holiday season is an excellent time to give back or pay it forward. To this end, Atlantic Cape participates annually in the National Day of Giving, which takes place this year on Tuesday, December 1. This is an opportunity for faculty, staff, and friends of the College to make a charitable contribution to the Atlantic Cape Foundation.

I would also encourage alumni to participate in the Day of Giving, by donating to the Atlantic Cape

Foundation. The Foundation's Emergency Fund has been an especially critical source of support for our students who have been adversely financially impacted by the pandemic, to keep them on the path to success. No donation is too small.

If you are interested in making a contribution to the Foundation for the **Day of Giving** (or any time of year!) please visit atlantic.edu/foundation or reach out to Kristin Jackson at (609) 463-3621 or kjackson@atlantic.edu.

I thank you for your continued support, especially during these challenging times, and I wish you a happy and healthy holiday season.

Sincerely,

Dr. Barbara Gaba
President



2021 President's Distinguished Alumni Award Nomination Cycle NOW OPEN!

Visit atlantic.edu/alumniaward to nominate a deserving Atlantic Cape graduate for the **Distinguished Alumni Award** or **Young Alumni Achievement Award**

NOMINATION DEADLINE:

January 31, 2021

Atlantic Cape Community College Alumni Association Forms Executive Council

The Atlantic Cape Community College Foundation is excited to announce that the Alumni Association has officially established a governing body to assist the college in alumni outreach and engagement efforts. The Alumni Association Executive Council held its inaugural meeting via Zoom on Thursday, November 5. The Executive Council, which consists of a president, two vice-presidents, treasurer, secretary, and five members-at-large, will meet four times per year to discuss and determine effective ways to engage with former Atlantic Cape students to keep them informed of the latest college news

and encourage graduates to remain connected and committed to the college's mission.

Atlantic Cape views the enhancement of alumni outreach initiatives as an important and valuable investment for the college and community it serves. The Executive Council will focus its initial efforts on developing internship and job recruitment activities for graduating students and alumni, opportunities for former students to reconnect, and fundraising endeavors to support scholarships for current students. Another key initiative will be

the development of a formal alumni ambassador program which will connect alumni with current and potential Atlantic Cape students through college recruitment efforts, mentoring, and volunteer opportunities.

The Alumni Association Executive Council will meet again on Thursday, February 4, 2021. For more information about the Executive Council or to express an interest in getting involved, please contact Kristin Jackson at kjackson@atlantic.edu or (609) 463-3621. For Alumni Association updates, please visit atlantic.edu/alumni.

Thank you 2020 GOLF TOURNAMENT sponsors and participants for helping us raise \$48,740!

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For more information about this event, please visit atlantic.edu/golf

ALUMNI IN THE NEWS!

Former Atlantic Cape student **Ryan Alexander**, owner of Alexander Fine Design Construction LLC., was recently featured in the Atlantic City Press for its annual “Best of the Press” Awards. Alexander Fine Design Construction LLC received Gold in the Best Painting Services category. Congratulations, Ryan!

Felix Contreras-Castro '14 was the subject of the Downbeach article, “Atlantic Cape Alumnus Works to Find Treatments for COVID-19 Patients” on September 18. After earning three separate associate degrees, the Atlantic County native went to Amherst College on a full scholarship and earned a bachelor’s degree. The 2019 President’s Distinguished Alumni Award recipient is now working as a clinical research manager at Mount Sinai where he is assisting with identifying effective treatments for COVID-19. Felix has his sights set on enrolling in medical school in 2022.

Nathan Evans, Jr. '15 joined the Boys and Girls Club of Atlantic City organization in October as the nonprofit’s Teen Center Director at the MGM Resorts International Teen Center for Economic Youth Development and College Readiness. After earning an Associate in Arts degree in communication, Nathan transferred to Rowan University and earned a Bachelor of Arts in liberal studies

in May 2019. Nathan was named one of Atlantic Cape’s 2019 President’s Distinguished Alumni Award recipients in the “Top Four Under 40” category.

In the October 23 article, “What It’s Really Like to Transfer to USciences” published by the University of Sciences in Philadelphia, **Logan Mason '18** discussed his college transfer experience. After earning an Associate in Science degree in general studies, Logan made the seamless transfer to the University of Sciences, where he is pursuing a Bachelor of Science in biomedical sciences.

Congratulations to **Professor Richard Russell '99** of the Atlantic Cape English Department for winning the 2020 Lindback Distinguished Teaching Award! Endowed by the Christian R. and Mary F. Lindback Foundation of Philadelphia, the Lindback Award is presented annually to an Atlantic Cape faculty member who has significantly enhanced the process of student learning, inspired a greater interest in academic pursuit, and influenced students’ lives in a meaningful way.

IN MEMORIAM

Morgan Adams, Sr. '75

Marguerite Armand '88

Dorothy Burkett '15

Geraldine Fenstermaker '77

Dolores M. Mosca '75

Hugh Sprague '75

A goal without a plan is just a wish

See Yourself at Rutgers!

statewide.rutgers.edu/accc

Meet Atlantic Cape’s Alumni Trustee:



Atlantic Cape’s 2020-2021 alumni trustee, Valerie Myland '20, knows that she is serving on the college’s board of trustees during an unprecedented time. Valerie graduated in May 2020 with an associate degree in Art.

“It’s a real community here—everyone is kind and welcoming and the professors go the extra mile to help their students succeed. I loved the atmosphere, the clubs, the friends I made, and I want to be part of making sure those types of experiences are able to continue for students,” she said. *Welcome to the board, Valerie!*

Check out this new feature!



2020 Holiday Survival Kitchen Tips

- **Prep as much as you can ahead of time.** The holiday season is about spending time with family, not being tied up in the kitchen, unless you don't like your family then, by all means. The more you can set up ahead of time, the better. Bake your pies the day before. Pre-chop all veggies and bread needed for your stuffing. Assemble some of your dishes, such as green bean casserole, so they can just heat up the day of.
- **Homemade dough is worth the effort.** For better pie dough than store bought, make your pie dough ahead of time and freeze. The day you are ready use, allow to thaw out and set up. It tastes much better than store bought and your guests will notice it.
- **Make a batch cocktail.** Sure, everyone have a preference, but why not make a specialty cocktail that everyone can help themselves to like a pitcher of Christmas sangria or a pot of hard apple cider warming on the stovetop. Then, time isn't wasted serving everyone drinks.
- **Impress guests with individual desserts.** Sounds more complicated than a normal pie, but in a year with a pandemic and social distancing, it might be worth the effort. Use a regular cupcake pan or mini tart pan to make individual pies, mini bread puddings or even use disposable glasses for parfaits.
- **Avoid soggy bottoms on your pies and blind bake your crust first.** Blind baking is when you place your dough into a pie pan and weigh it down with aluminum foil and dried beans. This will allow for even cooking without added moisture on top so you're not left with the dreaded soggy, or even worse, raw pie crust bottom.
- **Plan an easy holiday breakfast ahead of time.** French toast casseroles have become popular on Christmas morning for a reason. Pre-cut your bread pieces and keep them in an airtight bag. Make your custard ahead of time. Before you start opening gifts, combine both in an 11X9 casserole dish and place in a 350° oven. By the time the final gift is unwrapped, breakfast will be ready and the house will smell amazing!
- **Find some fun international cookie recipes.** Nothing says the holidays like baking cookies. Why not try some options from another country? Favorites like shortbread and pfeffernüsse spice cookies are a nice switch up from our American classics and can also serve as a way to educate your kids on different holiday traditions from around the world. May you all enjoy this unique holiday season and find new and safe ways to celebrate with your family, friends, and loved ones!



Chef Miller attended the Academy of Culinary Arts and now serves as an ACA Chef Educator. For more of Chef Miller's tips, tricks, and tasty recipes, check out her blog at thepandemicpassport.com



BE INVOLVED. STAY CONNECTED.
And continue the Buccaneer tradition of excellence!

Opportunities for alumni to volunteer

- Mentor students
- Volunteer at alumni or college events
- Be a guest speaker
- Serve as a college ambassador
- Assist at college open houses and recruitment events

Tell us how you want to volunteer.

Please contact **Kristin Jackson** at kjackson@atlantic.edu or (609) 463-3621.