

FALL 2014

# PROVIDENCE COLLEGE

magazine

## Friars FOOD



The BIG Cheese 

A THREE STAR CAREER

From Table 

ROCKET MAN 

Campaign Launch  
GIVING BACK - MOVING FORWARD





# 04 FRIARS AND FOOD

We've got FARMERS, EXECUTIVE CHEFS, CHEESE AFICIONADOS, even a ROCKET MAN. Dig into the mouth-watering stories, careers, hobbies, recipes, and tips of Friars at all levels.

PAT'S PASTURED  
FREE RANGE  
DUCK  
EGGS  
\$6.00 dozen  
Great for baking and delicious, rich omelets



Because PC accountancy professor ANN GALLIGAN KELLEY '78 persisted, Rhode Island now has fortified breast-cancer screening legislation.

# 34 LIFESAVING VIGILANCE



# 37 THE MOMENT IS NOW

The \$140 million comprehensive campaign, *OUR MOMENT: THE NEXT CENTURY CAMPAIGN FOR PROVIDENCE COLLEGE*, is a call for action and excellence.

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**On the cover:**

Chalk illustrations for the front and back covers by CJ Hughes/customchalk.com. Photos by Nat Rea.

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*PROVIDENCE COLLEGE Magazine* is published twice yearly by the Division of Marketing and Communications for alumni, parents, and friends.

Opinions expressed in this magazine do not necessarily reflect those of the entire College community.

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Save the Date

# A NIGHT IN **BLACK & WHITE**

PROVIDENCE COLLEGE

A festive fundraiser to benefit the PC Fund

**SATURDAY, APRIL 18, 2015**

**7:00 – 11:00 P.M.**

BOSTON MARRIOTT COPLEY PLACE  
BOSTON, MASS.

**PROVIDENCE.EDU/BLACK-AND-WHITE**



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# BUZZ

## BLACK AND WHITE

**LAURA STRAIT '07**, who was featured in our Summer 2013 magazine for her work teaching at ERES Academy, a charter school in Oakland, Calif., spent an “incredible” summer of educational residency and reflection in New York City, Washington, D.C., and Palo Alto, Calif. Strait was one of four teachers nationally to be awarded the \$25,000 Fishman Prize for Superlative Classroom Practice, given to exceptional teachers working in high-poverty public schools. Her principal nominated her for the honor. She was one of 800 applicants.

A **NATIONAL TV** audience and subsequently, millions more via social networks, locked in on manager and mentor extraordinaire **Dave Belisle '81** in his post-game address to his Cumberland (R.I.) American team after it was eliminated from the Little League World Series in August. Highlighted and praised by ESPN broadcasters throughout the series for his encouraging, uplifting commentary with his players, the one-time Friar hockey player saved his most riveting words for last.

**THE DWC** story package in the Summer 2014 magazine resonated with many alumni, including **William Humphrey '77** of Pacific Palisades, Calif. He was “deeply moved,” particularly in seeing the images of DWC icons **Dr. Richard J. Grace '62** and the late **Dr. Rodney K. Delasanta '53**, and by Grace’s historical perspective on the program. He recalled the weekly tradition in which professors assumed the role of a famous philosopher, writer, or religious figure to exhibit the varying sides of an issue. “I feel like I am back in the class in 1973,” he remarked.

**THE LATE J. Raymond Vadnais '54** embodied the “Heart and Soul” spirit of the Friars’ men’s basketball team long before the term became common. The Pawtucket, R.I., bachelor, who worked for Liberty Mutual Insurance for 35 years, was a lifelong Friar fan and a season ticket-holder for approximately 50 years. In his estate, Mr. Vadnais left the basketball program \$100,000. Loyalty was very important to Mr. Vadnais, said his cousin, former PC trustee **David A. Duffy '61 & '11Hon.** His life was framed by devotion to a small circle of friends, his church, care for his parents until they passed away, and Friar basketball. “You don’t hear about every-day guys like Ray,” Duffy told one media outlet. “He never asked for any glory.” ■

**THE CONTENTS** in the large box mailed from the College to John B. “Slip” Barnini '40 at his Boca Raton, Fla., condominium made

John and his three daughters tear up. Sent to recognize his 100th birthday on May 31, 2014, were a framed Friar jersey, a citation from College President Rev. Brian J. Shanley, O.P. '80 and the Board of Trustees, and a plaque that thanked “a Providence College Legend” for his support and generosity. A three-sport athlete as an undergraduate, Barnini is a platinum-level member of the 1917 Society for lifetime giving. Barnini and his family attribute his long life to healthy eating, a close-knit family, an “attitude of gratitude,” and his love of life. Thanks, a hundred times over, Slip!







# Fricars AND FOOD

Fill Up on Culinary Inspiration  
from Alumni and Faculty



CHALK ART BY CJ HUGHES. PHOTOS BY NAT REA.

*From*  
**FARM**  
*to*  
**TABLE**

Patrick McNiff '96 with his border collie,  
Trav, on his farm in East Greenwich, R.I.





## PATRICK MCNIFF '96 RAISES ANIMALS — AND AWARENESS — AT HIS FARM IN RHODE ISLAND

BY VICKI-ANN DOWNING

PHOTOS BY JOHN CLARKE RUSS

**A**T THE HOPE STREET FARMER'S MARKET IN PROVIDENCE ON A sunny autumn morning, eggs sputter on a food-cart grill. Wide slices of juicy bacon are wrapped around lettuce and tomato, then tucked into a toasted bun. Bratwurst, infused with Harpoon ale, shares a plate with pickled onions and mustard.

Nearby stands Patrick McNiff '96. He isn't cooking, but he can tell you all about the menu. Those eggs are from his chickens, that bacon and bratwurst are from his pigs. He owns Pat's Pastured, an 87-acre farm in East Greenwich, R.I., where he raises free-range animals on natural diets — beef cattle and pigs; Cornish rock and French Poulet Rouge chickens; laying hens; ducks and quail for their eggs; and 400 turkeys for Thanksgiving.





*“People today are very  
disconnected from the natural world  
OF THE ANIMAL.”*

—PATRICK MCNIFF '96

McNiff sells the meat and eggs to 13 restaurants and several natural food markets. Customers buy his products through an online store and through Community Supported Agriculture (CSA) shares in his farm. Pat's Pastured also sells at three farmer's markets during the winter and five in the summer, including Hope Street, a grower-run market of which McNiff is president.

“People are looking for a healthier product, with real taste, raised humanely in a way that preserves the land,” said McNiff. “We're not just selling a product, we're bringing education and services as well. We need to educate consumers, if only to teach that local food is important.”

There's a synergy at McNiff's farm. The cattle renew the grass that the chickens eat. The pigs root and dig in the woods. The chickens and turkeys are allowed to peck and scratch. The cows graze.

McNiff believes that agriculture should be “a natural recovery system to minimize waste.” So, a local brewery gives him its spent grains — the wet, heavy, oatmeal-like product that's left when sugars are extracted — to feed his pigs and chickens. The pigs also love whey, a byproduct of cheese making. A cider mill provides bruised apples for

the pigs in trade for the gift of a hog.

The animals' natural and diverse diet means leaner, more flavorful meat, lower in saturated fat and healthier for the consumer — “a very different food,” McNiff said.

The animals are herded by Trav, a border collie, and protected by four livestock guardian dogs that McNiff also breeds for other farmers. Weighing 120 pounds, they are hybrids of Anatolian Shepherds, Akbash, and Great Pyrenees. They are outdoors year-round, using their shelter only during ice storms. They eat raw meat and bones.

“People today are very disconnected from the natural world of the animal,” said McNiff. “Dogs and cats are carnivores and omnivores. Pigs are omnivores. Cattle and sheep are ruminants. They eat grass.”

As much as he is a farmer, McNiff is a teacher. He hires apprentices to work with him. He welcomes children on field trips. Volunteers come from high schools and colleges, including PC. McNiff opens the farm for tours and classes. He'll offer a workshop on how to build a wood-fired earth oven to bake pizzas and bread, so that customers can learn a skill and be fed as well. He has classes on sausage making, on knife skills, on butchering.



Patrick McNiff '96 is president of the Hope Street Farmer's Market, a grower-run market.

“The only reason we sell chicken parts at all is that people can’t cut up a chicken,” said McNiff. “One of the biggest blocks people have is fear of food. We are a generation that has lost its skill in cooking because of processed and pre-packaged food.

“It’s great for people to learn how to make a sausage,” McNiff said. “There’s a real hunger, literally and figuratively, for homesteading skills.”

McNiff resides in a farmhouse on the property (“I have a couple of prosciuttos hanging in my closet here.”). His most important tool is his iPhone, which keeps him in touch with workers during the day and rests beside him at night so he doesn’t miss restaurant orders.

“On a certain level, it’s a lifestyle to me and not just a job,” McNiff said.

Growing up in Westbury, N.Y., on Long Island, McNiff absorbed the importance of serving others from his parents, teachers who had been in religious life before they married. His mother further credits the Franciscans at St. Anthony’s High School in South Huntington with instilling in him the ethics of environmentalism.

But it was an otherwise ordinary suburban childhood. “We grew

marigolds and impatiens, and maybe one tomato plant, and our live-stock was a Cockapoo,” McNiff said.

McNiff came to PC to play lacrosse, but that was interrupted during his junior year when he studied abroad at University College Dublin. By then he also had discovered another interest, PC’s new Feinstein Institute for Public Service. It offered the country’s first minor in public and community service studies, which would have been McNiff’s major if it had been available at the time.

Working with the Feinstein Institute “was one of the life-changing events in my personal history,” said McNiff.

Through Feinstein, McNiff built houses with Habit for Humanity and worked with at-risk youth in the nearby Smith Hill neighborhood. He ran PC’s Urban Action program, which engages freshmen in community service. And he was introduced to urban agriculture through Generation One, a 10,000-square-foot community garden in Smith Hill.

“I was always looking for a way to build community,” said McNiff. “Agriculture seemed a good way. We all exist on land in some way, and we all eat. It was a way to bring people together, even if it was just to share a recipe.”

*Menu*

~ Breakfast ~

Egg & Cheese on Brioche #6  
 ~ add sausage #2  
 ~ add bacon #2  
 ~ arugula .50 ~ cheddar biscuit

Paleo/Gluten Free #6  
 ~ Two Eggs, Fresh Arugula  
 ~ Add Bacon #2  
 ~ Add Sausage #2  
 ~ Add Cheese #1

\* Substitute Duck Eggs!  
 ~ Bread provided by Foremost Bakery  
 & Seven Stars Bakery!





The Pat's Pastured food cart at the Hope Street Farmer's Market sells food made from farm products.

After graduating from PC with a history degree, McNiff remained in Rhode Island to work at Generation One. Then the Smith Hill Community Center hired him to run a set of community gardens. For eight years, he was program director for the Southside Community Land Trust, running an urban organic farm in South Providence.

By then, McNiff was hooked on farming. He enrolled in a master's-degree program in community economic development through Southern New Hampshire University. It was a hands-on program that only required him to spend a few days a month in the classroom.

While other students worked on housing, homelessness, and urban development projects, McNiff was “the urban agriculture guy.” Required to create a practical project for his thesis, McNiff turned 50 acres of state-owned land in western Cranston into Urban Edge Farm, which exists today. It gives the disadvantaged, including immigrants and minorities, the opportunity to farm.

The master's degree in 2003 gave McNiff a background in financial management and accounting, the skills to go into business on his own. While managing Casey Farm in North Kingstown from 2006 to 2010, he began raising a few chickens with the vegetables. A book —

*Pastured Poultry Profits* by Joel Salatin — sold him on the idea of raising livestock naturally.

In 2009, he leased 50 acres in Jamestown and opened Pat's Pastured. When that property was listed for sale in 2011, he won a lease from the East Greenwich Land Trust and moved his farm there.

The biggest challenge in Rhode Island is the lack of available and affordable land for farming, McNiff said. The state's best farmland is used to grow its major agricultural goods: turf and nursery products. Rhode Island produces only 1 percent of the food it consumes, which puts it “at the bottom of the bottom” nationally, McNiff said.

Raising livestock is especially land-intensive. McNiff's animals are moved about the property constantly.

“Rhode Island has a small land base, and the best farmland has been turned into housing,” said McNiff. “We live in a state where the local food system is built on sand because we don't have affordable land. It's a tough barrier.”

To turn large animals into food requires a slaughterhouse. When a plant in Athol, Mass., burned, McNiff turned to businesses in Vermont



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*“People are looking  
for a healthier product,  
with real taste, raised  
humanely in a way that  
PRESERVES THE  
LAND.”*

—PATRICK MCNIFF '96

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and upstate New York to slaughter his 20 hogs and three beef cattle per month. Then, with a half-dozen farmers, he founded the Rhode Island Raised Livestock Association. They use a slaughterhouse in Johnston and a processing facility in Westerly, keeping the money in-state.

McNiff processes poultry himself, thanks to a USDA exemption and a mobile, stainless-steel processing unit that he built. He processes 11,000 broiler chickens a year — about what Perdue does in two hours, he said.

At the farm, he employs four people full time and 16 part time. He has a bookkeeper and an accountant.

“Farming is not going to produce 100,000 jobs,” said McNiff. “But small farms like mine can produce really good jobs for people who want to work in this industry. And there’s a multiplier effect.”

McNiff is proud that three PC students who worked with him have pursued careers in a variety of agricultural occupations — farming, plant breeding, and land conservation.

Kristian Karl ’12 and his wife, Francesca L. (Granato) Karl ’11, raise grass-fed beef and lamb, goats, poultry, and pork on a farm in Medina, N.Y., and grow organic vegetables. They also have a farm-to-table restaurant in New Paltz. Karl interned with McNiff, who sold Karl his first sheep.

“Pat is the nicest guy in the world,” said Karl. “He gave me the opportunity to learn the essentials of sustainable livestock farming on his dime. It was great.”

Adrienne Shelton ’99 and Michelle Sheehan ’01 worked with McNiff when he was program director at the Southside Community Land Trust. Shelton installed two community gardens in Smith Hill, but “having no agricultural background, I worked closely with Pat to get advice on how to plant,” she said.

Shelton now is focusing on plant breeding for organic farming in a doctoral program at the University of Wisconsin in Madison. As part of her research, she will release a new variety of open-pollinated sweet corn adapted for organics.

Sheehan works in the Land Conservation Program of the Rhode Island Department of Environmental Management, purchasing and conserving land, and protecting farmland by purchasing development rights.

All were connected through the Feinsein Institute.

“The professors at Feinsein taught you to think about ‘how you know what you know,’” said McNiff. “They wanted you to think about where your information was coming from. They constantly challenged you. It made an impression.” ■



### ‘Low and slow’

Grass-fed beef can be tougher because it has less fat. Patrick McNiff ’96 advises that you cook it “low and slow” — at a lower temperature than usual, and for a longer time. For the best taste, aim for medium to medium-rare and use a meat thermometer.

**FRIARS & FOOD**







# BE HER GUEST

MARYBETH BOLLER '86 FOLLOWED HER DREAM  
OF BECOMING A CHEF FROM MICHELIN-RATED RESTAURANTS  
IN EUROPE TO THE TOP FLOOR OF BERGDORF GOODMAN

BY LIZ F. KAY

PHOTOS BY BRENT MURRAY



**E**ARLY IN LIFE, MARYBETH BOLLER '86 knew she wanted to be a chef someday.

“I was the person who asked for a waffle iron from Santa,” she said.

Now Boller has come a long way from those childhood batches of chocolate chip cookies.

As the executive chef of BG, the restaurant at upscale Bergdorf Goodman in New York City, she serves sophisticated dishes such as halibut with sweet-sour eggplant, seaweed salad, and rosemary-ginger broth, or lobster salad with Champagne vinaigrette.

Boller, who studied management at PC, planned to attend the Culinary Institute of America (CIA) in Hyde Park, N.Y., after graduation, but she needed some restaurant experience. Then, a PC connection introduced her to famed French chef Jean-Georges Vongerichten.

Vongerichten took her on at Lafayette, the restaurant at the Drake Swissotel. She started on the salad line.

“They were very patient with me,” Boller said. “You learn a lot from the people you work with.”

She made an impression. The chef convinced her to skip the CIA and work with him. Boller later attended the night program at the French Culinary Institute’s New York campus in 1988 while working full time in his restaurant.

Next, Boller cooked at two Michelin-rated restaurants in France before she moved to London and worked with the Roux Brothers at their restaurant, Le Gavroche.

Boller returned to New York — and to Lafayette — as sous chef in 1991. Then, three months later, she became executive chef at the age of 26 when Vongerichten opened his own restaurant and his replacement at Lafayette didn’t work out.

“The management team knew me very well” from her earlier experience at Lafayette, she said. “It wasn’t really that daunting. I didn’t expect to step into his (Vongerichten’s) shoes.”

Boller then spent a year in Taos, New Mexico, where she was executive chef at a resort. She lived on a mountain and “skied six days a week,” she said. ➡



“YOU

Strawberry shortcake



LEARN A LOT  
FROM THE PEOPLE YOU WORK WITH.”

During the off-season, Boller began catering, and she returned to New York again. She soon became executive chef of Great Performances, a catering company. There, she presented dinners that put the challenges of preparing a weeknight meal to shame.

For example, Boller was the chef for the United Nations' 50th anniversary celebration in 1995, where she had to plan not only how to serve an 800-person dinner and a 500-person luncheon, but also how to meet the security challenges of protecting heads of states and their spouses.

"She just worked through that. She is all about the execution," said classmate Jean Bates Ferrari '86.

Boller moved on to become sous chef at Restaurant Jean Georges, Nougatine, in New York's Trump Tower, and executive chef of Laura Belle until 2005.

After that, she bought a catering company in Connecticut. "I knew I wanted to do something on my own," Boller said.

The business was located in New Canaan near members of her family. Boller enjoyed the catering business, but it was tough living part time in Connecticut and part time in New York. Someone mentioned that Bergdorf Goodman's restaurant was looking for a chef, "and it sort of just fell into place" in 2012.

BG's intimate 75-seat dining room is located on the seventh floor of the luxury department store on Fifth Avenue. Its windows face north, so diners can take in Central Park.

### Seasonal fare

Boller's days vary. "It depends on what month it is," she said.

The restaurant can serve anywhere from 250 people up to as many as 500 on busy days, such as in December during the holiday season. When the regular diners leave the city for the summer, tourists take their place.

The restaurant is open from 11:30 a.m. to 7 p.m. On her best days, Boller says she will start out at around 8 a.m. at the Union Square Greenmarket, "grabbing as much as I can to lug uptown," she said.

The greenmarket has wonderful produce, particularly in the summer. "It's really amazing, all the vegetables and fruits," she said.



*Black sea bass, heirloom tomatoes, English peas, sugar snap peas, and fava bean purée*



*Roasted beet, carrot, and asparagus salad with local feta and fresh horseradish vinaigrette*

Then Boller works on daily specials with the line cooks. "I'm in the kitchen most of my day, which is what I love to do," she said.

Boller and her 12-person staff get a lot done in the small space at the rear of the restaurant, behind the bar. After establishing the specials, she sets up the line and goes from there, doing whatever needs to be done — expediting dishes and other tasks. She describes her cuisine as "simple cooking."

# “I REALLY HAD A GREAT DEAL OF CONFIDENCE AND A GREAT DEAL OF SUPPORT FROM MY FAMILY.”

—MARYBETH BOLLER '86

“If you get really great products then you really don’t have to do very much,” she said. “Just take great product and enhance it.”

Boller is matter-of-fact about her accomplishments. The chef also has cooked for high-profile celebrity clients, who she declined to name.

She remains close to a few college friends, including Ferrari, who works down the street and regularly stops in BG. They are amazed by her skill and creativity in the kitchen. Boller has been known to coach Ferrari through making say, a miso sauce — even if she’s done it 20 times before.

“There’s such a love for it — it’s innate,” Ferrari said.

Ferrari says Boller endured a lot during her early days in New York and Europe.

Working as a chef is “a hard profession,” Boller said. And it’s even harder for women.

“When I started there weren’t a lot of women. It was definitely not a female crowd I was working with,” she said.

In London, she was one of three women. “There was one other American, but she didn’t last,” Boller said.

## Family support

How does Boller succeed?

Jokes are a valuable tool that help her manage the kitchen.

“You need the ability to make sure all that chaos is hitting in the right direction — to control that chaos and make sure people are being productive,” said Jean’s husband, Bob Ferrari Jr. “Her sense of humor keeps people on the right path.”

Unlike others who manage by screaming, “she can build a team consensus so they know they are all in it, building in the right direction,” he said.

Boller, who grew up in Queens, N.Y., said she comes from a family of hard workers. Her father was a doctor, and her mother was trained as a nurse. They raised one boy and six girls, all with

**LOBSTER SALAD**  
**WITH CHAMPAGNE VINAIGRETTE**  
Serves 1

**Champagne Vinaigrette:**  
¼ cup Champagne vinegar  
¼ cup Dijon mustard  
¼ cup plus 3 tablespoons honey

Place all ingredients in the base of the blender and add:  
1 cup canola or grapeseed oil  
¼ cup water  
Salt and pepper

**Vegetable Salad Mix:**  
½ avocado  
2 tablespoons diced celery  
1 tablespoon diced red onion, oven-roasted with Pam No-Stick cooking spray  
½ cup grape tomatoes, cut in half  
Salt and pepper

Toss with 1 tablespoon of Champagne vinaigrette.

**Salad:**  
vegetable salad mix  
4½ ounces fresh cooked lobster meat  
½ ounce herb and baby greens salad mix

Toss lobster with ½ tablespoon of Champagne vinaigrette.  
Toss baby greens with 2 teaspoons of vinaigrette.  
Place vegetable salad in the base of a ring mold and top with lobster salad.  
Place herb and baby greens mix on top.

a form of Mary in their names. And Boller’s mother was always happy to oblige her youngest daughter’s desire to cook.

“It’s just something I really loved,” she said. “I really had a great deal of confidence and a great deal of support from my family. We were really allowed to do whatever we wanted to do and pursue our joys.” ■



Jason Sobocinski '01 holds Der Scharfe Maxx, a wheel of strong Swish cheese made with cow's milk, in the cheese shop of his Caseus Fromagerie & Bistro restaurant.

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## ***The Big***

# CHEESE

**WITH FERMENTATION AND PRESERVATION, HUMANS BUILT EMPIRES.  
JASON SOBOCINSKI '01 CONTINUES THAT TRADITION TODAY.**

BY LIZ F. KAY

PHOTOS BY NAT REA

**EVERY CHEESE HAS A STORY**, and Jason Sobocinski '01 is telling it, in many different ways.

The New Haven, Conn., entrepreneur is the man behind Caseus Fromagerie & Bistro and Ordinary, a restored tavern, both with menus that focus on cheese, along with the Caseus Cheese Truck.

He was the host of *The Big Cheese* on the Cooking Channel, and more recently, he has teamed up with a cheesemaker who works in a shipping container 15 feet away from the milking parlor on a Lebanon, Conn., farm. Their product is now used and sold at New York restaurants and shops such as the Gramercy Tavern and Eataly.

Sobocinski grew up in a Polish-Italian family in Connecticut, with parents who eat mostly vegetarian food for health reasons. His father will eat one hot dog on the Fourth of July and turkey at Thanksgiving, he said, and his mother eats bacon. Sobocinski himself avoided meat until he was 12.

His parents and grandparents instilled a love of cooking in him. His Italian grandmother would come over on Friday nights to make vegetarian suppers and enjoyed cooking Chinese dishes, enlisting the family in assembling dumplings for dim sum nights. They still plan big meals, such as holidays and weddings, as a family, discussing menus and assigning tasks.

“I enjoyed cooking and participating in all aspects of food, not just cooking but serving, too,” Sobocinski said. “It was a lot of fun.”



## Life after Providence

The marketing major wasn't sure where he was headed after he graduated from Providence College, but he knew he loved food. He had cooked at a Providence restaurant while he was a student and worked in New Haven restaurants before following his degree to a sports marketing job in Miami, Fla.

That's when Sobocinski learned about Boston University's master's degree in gastronomy — an anthropological study of cuisine, food, and culture, and why people eat what they eat.

He moved to Boston to enter the program while he worked at the Formaggio Kitchen, a noted cheese shop in Cambridge. Robert Aguilera was general manager of Formaggio Kitchen when Sobocinski was hired, initially to work in the bakery. He moved to the cheese counter swiftly, however.

"You couldn't hold him back. You couldn't tie him down," Aguilera said. "He wouldn't do just one thing — he would do many, and anything he would do, he would succeed."

Sobocinski and another employee turned a weekly pop-up barbecue night at Formaggio that had only operated during the summer into a year-round event. During the fall season, Sobocinski also started selling raclette, a traditional French-Swiss dish in which gooey, melted cheese is scraped off the wheel onto ingredients such as potatoes, onions, or meats. His additions to the offerings at Formaggio Kitchen made visiting the shop an appointment for customers, who also could not get enough of his enthusiasm and entertaining style of service.

"The ideas were always coming, but the execution was always spot on. It would never miss," Aguilera said.



***“You don’t need to be fancy to appreciate cheese and all the wonders of it.”***

—Jason Sobocinski '01

Aguilera, who is now the U.S. sales representative for Fromagex, a major supplier of cheese equipment and ingredients for small producers, had been teaching cheese-tasting classes at Formaggio, and Sobocinski joined him. The courses soon expanded to include the origins of prepared foods from specific cultures and esoteric pairings such as cheese and poetry.

Sobocinski's master's thesis at BU was his business plan for a cheese shop and restaurant. That was where he developed the idea of telling the stories behind the cheese. Cheese is so basic and straightforward, made by “salt-of-the-earth” people, he said. His idea is to be laid-back and not fancy at all.

“That's kind of what I've tried to propagate all the way through — the idea that you don't need to be fancy to appreciate cheese and all the wonders of it,” Sobocinski said.

## Cheese, glorious cheese

There's a lot to admire. “These products have been made for thousands of years and have been the building blocks of what we know as civilization,” Sobocinski said.

Modern refrigeration has only existed for about 150 years, he said. Before the discovery of fermenting milk and making cheese, there wasn't a way to store milk — and the ability to keep surplus food freed up time for people to pursue other interests, such as art, music, and philosophy.

“It's pretty cool to think about the fact that preservation is what really sent us into what we know as civilization,” Sobocinski said.

“Fermentation brought about preservation, which brought about civilization. That gets me so excited.”

This enthusiasm has fueled enterprises both at Formaggio and in New Haven.

“It just felt like you had an arm that could do anything, a magic wand,” Aguilera said about Sobocinski. “The question wasn't, ‘Was this going to succeed?’ The question was, ‘Just how big was this going to get?’”



For Sobocinski, entrepreneurship is an opportunity to be a trailblazer.

“I want to be someone who can lead people,” Sobocinski said. “As a leader, I want to try to be as innovative as I possibly can, so the people I’m leading are inspired.”

In addition to Caseus and Ordinary, Sobocinski operates the Caseus Cheese truck and Smokebox, which supplies the barbecued and smoked meats on Ordinary’s menu. He worked with his brother, Tom, and master brewer Tyler Jones to start Black Hog Brewing Company.

Through one of Sobocinski’s latest ventures, the Mystic Cheese Co., he is helping to produce cheese himself. He is working with Brian Civitello, a veteran cheesemaker who has worked in Italy and the United States and designed the self-contained cheese production space inside a shipping container located at Grey Wall Family Farm in Lebanon, Conn.

Their Melville cheese — a reference to that other Connecticut native, Herman Melville — is a soft, ripened variety that Sobocinski compared to a crescenza or a fresh mozzarella. The proximity to the animals has a lot to do with the cheese’s sweet, tangy taste.

“We take the milk at 90 degrees, right from the cow, and it never cools down,” Sobocinski said. “It keeps the structure of the milk really pristine.”

With his beers, Aguilera said that Sobocinski uses the same approach as he does with his food and cheese, so diners can enjoy all the subtle nuances. ➔



## The Mac 'n Cheese\*

1 pound orecchiette pasta  
1 tablespoon olive oil  
1 small loaf brioche or other enriched bread  
1/3 cup butter  
1/3 cup flour  
1/4 pound chevre  
1/3 pound extra-sharp Vermont cheddar  
1/3 pound gouda (aged 1 year)  
1/3 pound comte (aged 1 year)

1/3 pound raclette (French or Swiss)  
1/4 pound provolone  
Plus, any bits, nibs, ends, or leftover nubs of any cheese you have in your refrigerator  
1 quart milk  
1 teaspoon freshly grated nutmeg  
Kosher salt and freshly ground black pepper

### DIRECTIONS

Our Mac 'n Cheese is NOT CONSISTENT at Caseus. Throughout the year as the seasons change we change our Mac 'n Cheese, adding more chevre or more raclette as we see fit. Sometimes the nib ends and bits are different; this means the Mac 'n Cheese is as well. At any given time you may find the perfect Mac 'n Cheese combination for you, and although you'll search the rest of your life for it again and again, it's like your first kiss in 5th grade on the playground swings — it just may never be as extraordinary. It's the journey, not the destination, that the true epicure relishes.

- Preheat the oven to 175 degrees F.
- Bring water to a boil in a large pot. Boil the orecchiette until slightly undercooked. Drain. Toss cooked pasta in a bowl with olive oil and set aside.

- Slice the brioche thin and place on a cooking sheet. Place in low oven for 20 minutes or until dry. Remove, let cool, and crumble into small pieces. This will make more breadcrumbs than you need but making them from scratch makes all the difference. *Cook's Note: Do not use something from a can that's been sitting around on some shelf for who knows how long.*
- Increase the oven temperature to 400 degrees F.
- Melt butter in a small pan. Whisk in flour until completely incorporated (no lumps). This is called a roux.
- Crumble the chevre into small pieces; grate all other cheese.
- In a small saucepot, bring milk to a boil, stirring occasionally. Add in the roux, whisking constantly,

until the mixture returns to a boil. The mixture will thicken. Turn off the heat. You now have a bechamel sauce.

- Add 3/4 of the cheese, whisking until melted and incorporated. Add freshly grated nutmeg. Season with salt and pepper, to taste.
- Add sauce to the cooked pasta and toss to coat. Place in an oven-proof dish, top with remaining cheese, and bake 25 minutes, or until bubbling hot.
- Top with bread crumbs and continue to bake 3 minutes. Remove from oven when you see things looking very oozy and bubbly.

\*Recipe provided by professional cooks and modified from Caseus website.

“It’s pretty cool ... **preservation** is what really sent us into what we know as **civilization**.”

—Jason Sobocinski '01



1. Comte: a nutty, buttery French cow's milk cheese with a sweet finish

2. Bleu des Basque: a French bleu cheese made with sheep's milk

3. Pradera Gouda: a sweet, salty gouda made from cow's milk, noted for caramel or butterscotch flavor and the crunchy crystals that form within it during the aging process

4. Sel Sur Cher: a crumbly French goat cheese that is covered with ash, with a fresh, lightly tangy flavor that gets stronger with age

5. Melville: a tangy, sweet Connecticut cheese that is made with either cow's or goat's milk and has a pillowy texture, like a fresh mozzarella

6. Black Hog Brewing Co. S.W.A.G.: a seasonal summer wheat ale brewed with grapefruit peel and herbs grown on the brewery's roof that add layers of flavor

“He wants people to be able to taste all the things that are going into it, and enjoy it enough that they can have another,” Aguilera said. “He’s very loyal to the flavors he’s putting into whatever he’s making, whether it’s a cheese plate or a beer.”

“He’s very true to those ingredients, because many are coming right from the farm,” he said.

For example, Sobocinski serves a lamb neck braised 14 hours overnight, with grits from Ansom Mills in South Carolina that are ground fresh and must be kept refrigerated.

“It’s fun to be able to not just cram chow but to really think about it as you’re eating, especially in this day and age where we are now, where there’s so much industrial food,” he said.

Sobocinski said he appreciates being able to tell a customer details about how their food got to their tables — and that they don’t need to worry about preservatives or other concerns.

“Somewhere, we stopped caring about what we put in our bodies,” he said. “People will spend more money on cable television and shoes than what they put inside themselves.”

“There is no perfect solution — we can’t feed the world without some large-scale stuff,” he said. But the new appreciation for food sourcing makes it an exciting time to be in food, Sobocinski said.

He also has told the story of cheese in more traditional formats. Sobocinski published the *Caseus Fromagerie Bistro* cookbook in 2011. Rather than just assembling a bunch of recipes in a stock layout, he worked with a designer, artist, and photographers to capture “a snippet of time in the life of Caseus,” he said.

The book includes stories and profiles of people who worked there at the time, from the chef de cuisine, the cheese-mongers, and the waitstaff to Sobocinski’s grandparents, who gave him startup funds, and a farmer. Some of the recipes, such as a cassoulet, don’t have a strict set of measurements but rather a recommendation of ingredients.

Sobocinski’s big break with the Cooking Channel did not begin in a dramatic way. Another restaurant owner forwarded him an email from the Food Network, explaining that they were searching for the host of the show. Sobocinski responded, went to New York City for a screen test, and they booked him for a one-hour special. He later shot eight episodes as well as another hour-long special.

Overall, Sobocinski says he appreciates the opportunity to “be able to connect with people through the stories of cheese.”

“My purpose is to make it so it’s a good time for people,” Sobocinski said. “It’s expensive, and people who make it put a lot into it, so it should be fun.”

“It can be intimidating. It can be overwhelming,” he said. “But if you break it down to a personality kind of thing, it makes it more fun.” ■



### **Cheese and beer: perfect together**

Jason Sobocinski '01 says beer, not wine, is a natural accompaniment for cheese.

“You’ll never see cows eating fermented grapes,” he says. However, a dairy farmer picks up the spent grain left at the end of the brewing process at Black Hogg Brewing Company, and the cows love them.

“It’s part of the process. It’s nice and cyclical,” Sobocinski says. “You removed all the sugars from the grain and feed them to dairy cows, because there’s plenty of protein left in them.” And the cows produce plenty of milk as a result — the better to make more cheese.

Beer complements cheese in other ways as well. Beer is effervescent, and most wine is not, aside from sparkling varieties.

“When you take a bite of cheese, you coat your mouth with fat,” Sobocinski says. After a mouthful of cheese, wine slides right down your throat, so “you lose a lot of the nuance of the wine.”

With beer, on the other hand, the “suds break up the fat and really meld with the cheese that’s in your mouth so you get a true pairing in a lot of ways.”

Caseus beet and parmigiano reggiano salad, with spiced almonds, lacinto kale, and a vinaigrette made with herbs grown on the roof of Sobocinski's brewery, served on a reclaimed Brazilian mahogany board



## Easy Cheese

Jason Sobocinski '01 shares some simple advice on enjoying cheese

### Serving cheese

- > Sobocinski only eats fresh cheeses cold, like mozzarella or feta.
- > “For most varieties, you really get the actual taste, flavors” when the cheese is room temperature, he says.
- > In the hottest part of the summer, taking your cheese out of the fridge 20 minutes before serving would be fine. During the winter, however, he puts cheese on a plate, inverts a bowl over it to protect it from the elements — and pets — and sets it near the pilot light of a gas stove.

> If you're serving several cheeses, put each under a separate bowl, lest the warming process transfer some of the aromas of some cheeses to others.

> When it's time to serve, “I'm not a fan of precutting cheese,” Sobocinski says. “One piece is more impactful. Put it on a plate, and let your guests have at it.”



### Cheese to the masses

Sobocinski and his partner started Mystic Cheese Company, and their Melville cheese is made in an Italian style, similar to a crescenza or a fresh mozzarella. This cheese has earned a reputation as a good melter, so be sure to try it in a warm sandwich.

***“Put it on a plate, and let your guests have at it.”***

## ***“Buy what you can eat in a week.”***

### **Storing cheese**

> Wrap cheese in cheese paper — a porous paper with a thin, plastic coating — or parchment. “It allows it to breathe and be alive,” Sobocinski says.

> He recommends leaving it in your fridge’s vegetable crisper drawer, lined with damp paper towels. “The cheese and meat drawer is never big enough,” he says.

### **Avoid waste**

> If your cheese gets hard edges, cook with it — grate those unappealing bits up for a grilled-cheese sandwich or sprinkle it over vegetables. Or, for cheeses with a hard rind-like pecorino romano, “I like to throw it into a sauce or a soup,” Sobocinski says.

> Don’t buy too much at a time. “Buy what you can eat in a week,” he says. “Why buy more than you can use?”



Boska cheese grater



### **Special tools**

> At his restaurants, Sobocinski serves cheese on reclaimed slate roofing tiles or Brazilian mahogany. But “I’m not personally a very fancy person.” A simple plate is not going to affect the flavor of the cheese, he says.

> He sells equipment by Boska, a Dutch company, in his restaurant, but that might not be critical for the home cook. If you often cook with soft cheeses that would normally stick to a knife, such as taleggio, Sobocinski recommends a plastic knife by Fairchild Tech. “It’s nice for getting clean cuts,” he says.



Cheese knife by Fairchild Tech

***“It’s nice for ...  
clean cuts.”***

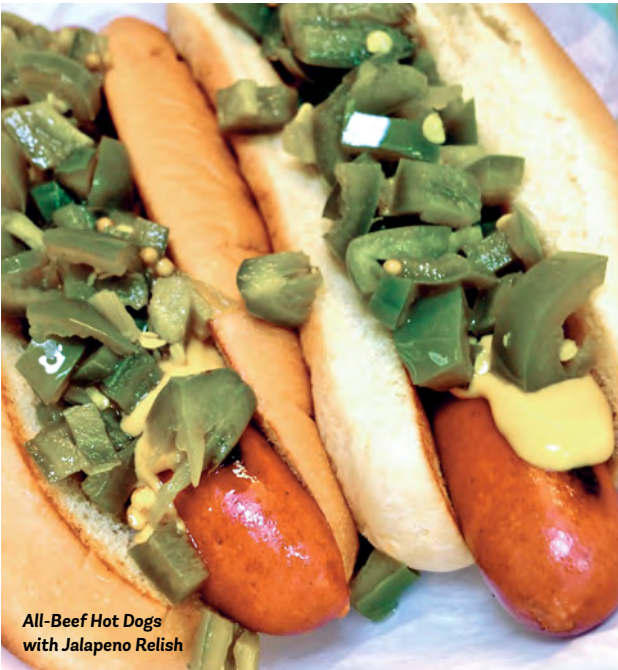


Parisienne  
Burger

# ROCKET MAN

**JOSEPH MENEGUZZO '88 BRINGS FINE DINING TO THE STREET — WITH OUT-OF-THIS-WORLD RESULTS**

BY LIZ F. KAY



All-Beef Hot Dogs  
with Jalapeno Relish



# A

## ALL BUSINESS OWNERS EXPERIENCE

problems, but food truck proprietors Joseph Meneguzzo '88 and his wife, Patricia, contend with a unique set of challenges.

The couple behind Rocket Fine Street Food religiously abides by parking regulations to avoid tickets and relies on a mechanic to maintain their 1986 Chevrolet Kurbmaster's engine. A GPS helps them find direct routes, since it gets 7 miles to the gallon.

They launched Rocket Fine Street Food after two decades of managing printing companies. It's the realization of a lifelong ambition of a career in food. Meneguzzo had been an avid home cook from the time he was pulling on the apron strings of his Italian grandmother.

"She was a more-than-willing instructor," he said. "Food made me happy, and I knew that it had the power to make other people happy."

But when the Connecticut native went to college, his parents steered him from the culinary arts, and he doesn't regret it. Meneguzzo described himself as a creative person, which helps not only in the kitchen but also in marketing efforts. "I frequently draw upon the classic liberal arts education I was fortunate enough to receive at PC," he said.

The two were cautious before making the career switch.

"It was always daunting to us, not having professional training or professional experience with food," Meneguzzo said. "We bided our time until something came along that suited us."

That something came in the form of the food truck craze, and the 27-foot truck they bought off Craigslist.

In 2010, the couple launched Rocket in Torrington, Conn. The name came to Meneguzzo in a dream. Rocket's aluminum body houses a full professional kitchen and was made by Grumman, which manufactured NASA's Apollo Lunar Module.

Two years later, they moved to Providence, which has a more vibrant street environment, Meneguzzo said. Since then, the business has taken off, serving customers at Kennedy Plaza, Ship Street



PHOTO: NAT REA



### THE MEAT OF THE MATTER

"The most important factor in crafting a superior burger is the meat. The Rocket uses only humanely raised Black Angus beef that is pastured and primarily grass-fed on sustainable, family-owned farms where livestock is never given antibiotics or hormones. Beef of this quality needs only some liberally applied salt and pepper and a nice sear in a hot cast-iron pan in order to make all your hamburger dreams come true."

—Joseph Meneguzzo '88

Square, the Armory Farmers Market, and on Thayer Street, as well as catering corporate and private events.

"I say to people, 'It's twice as difficult as we had imagined, but it is ten times as rewarding,'" he said.

Eighty percent of their business is burgers, "made with ingredients that meet our high standards, yet maintain a price point that we can sell on the street." The burgers and other items showcase seasonal, sustainably sourced food from local farms.

Meneguzzo said food truck customers are different than the ones he encountered in the printing business.

"They are very interested in the microbusiness concept," Meneguzzo said. "They get to meet the chef, they get to meet the people who are cooking food, and they can see you cooking their food to order. You form these relationships.

"I didn't realize there was going to be so much interaction.... We've never had anybody come back to the truck unhappy." ■



*And now, for*  
**Dessert ...**

**Father Pivarnik's  
white chocolate and macadamia nut cookies**

- 3 1/3 cups all-purpose flour**
- 3/4 teaspoon baking soda**
- 1/2 teaspoon salt**
- 16 tablespoons butter (2 sticks) — unsalted, softened completely**
- 1 1/4 cups light brown sugar, firmly packed**
- 1/2 cup granulated sugar**
- 2 large eggs**
- 2 large egg yolks**
- 1 tablespoon vanilla extract (use a quality brand)**
- 12 oz. white chocolate chips or chunks**
- 1/2 cup macadamia nuts, crushed**

1. Preheat oven to 325 degrees.
2. Mix flour, baking soda, and salt in a large bowl.
3. Using an electric mixer, beat butter and sugar together (on medium speed for about 2 minutes). Then, beat and add in eggs, egg yolks, and the vanilla until all are combined. You will probably need to scrape down the sides of the bowl as you do so.
4. Reduce mixer speed to low and VERY slowly begin to incorporate flour mixture, but for no more than 30 seconds. Don't dump in the flour mixture at once or it may clump.
5. Mix in white chocolate and nuts.

6. Either spoon the dough out or roll it into large balls, and place on a baking sheet lined with parchment paper (for best results). Bake until edges are just golden — usually about 18-20 minutes. Rotate the sheets halfway through the cooking time.

7. Cool cookies on the baking sheets and then transfer to a wire rack to cool down all the way.

Makes just under two-dozen cookies, depending on how large you make them. My preference is for larger, 3 1/2- to 4-inch cookies.

**Tips:**

- Make the dough ahead of time, roll it into logs, then wrap it tightly in plastic wrap. You can also separate the dough out into portions and freeze it.
- It is best to slightly undercook cookies — if you leave them on the baking sheet for 10-15 minutes, they will continue to cook slightly. This allows for a chewier cookie.

*Rev. R. Gabriel Pivarnik, O.P. is vice president for mission and ministry, director of the Center for Catholic and Dominican Studies, and assistant professor of theology*

**Holy cannoli!**

**V**alerie Bono '01 is the second-generation owner of Golden Cannoli Shells in Chelsea, Mass., the nation's largest cannoli company. Founded by her father in the 1970s, it produces more than 100,000 hand-rolled cannoli shells a day, and chances are you've eaten one.

"If it's a bakery, coffee shop, restaurant, club store, supermarket, or food cart, if they have cannoli shells, 99 percent of the time we make the shell and the filling that goes into it," said Bono, who majored in management and played ice hockey at PC.

Anything delicious can be put inside a crispy, fried cannoli shell, from the traditional sweetened ricotta cheese to pudding, mousse, custard, ice cream, whipped cream, or yogurt.

Golden Cannoli makes shells dipped in chocolate. It flavors the dough with cocoas, cinnamon, or garlic and chives for savory appetizers. It sells cannoli chips dusted with powdered sugar or cinnamon for dipping as a snack.

Bono said the chips are a way to "educate the next generation of cannoli eaters" who might never experience a cannoli in an Italian bakery.

"I like the straight-up version of cannoli with the traditional filling, but I'll tell you, there's nothing better than spinach and artichoke dip in a cannoli shell out of the oven," said Bono. "Serving it hot as an appetizer is phenomenal."

— Vicki-Ann Downing







## A la Cart

Tricycle Ice Cream is the second business David Cass '04 has started.

While he was majoring in English literature and psychology, Cass worked for a pedicab company in Newport, R.I. Then, in 2010, he started his own business, Pirate Pedicab, while teaching at the Metropolitan Regional Career and Technical Center, a regional vocational high school in Providence.

Now, Cass has teamed up with ice cream maker Giovanni Salvador to found Tricycle Ice Cream, which sells ice cream sandwiches from its tricycle cart at farmer's markets and events.

The ice cream sandwich hasn't really been explored, Cass said. "You could really do anything with it — any combination of cookies and ice cream," he said.

The two use local, seasonal ingredients, such as strawberries from Schartner Farms in Exeter, R.I., for strawberry ice cream on vanilla shortbread cookies. Other combinations include bourbon vanilla ice cream with espresso cookies made with coffee from New Harvest Coffee Roasters in Pawtucket, R.I.

—Liz F. Kay



## Quick hits from a food safety expert

BY NANCY J. CULOTTA '78

**1 > Use a food thermometer — not your eyes — to determine when meat is done**

Visually gauging when meat and poultry are cooked to the proper temperature is bad practice. Studies show that meat, especially hamburger meat (cook to 160 degrees), can change color before reaching temperature sufficient to kill bacteria.

**2 > Let meat stand at least 3 minutes after it is cooked**

Don't carve or eat meat immediately when it's taken from the oven or grill. During the stand period, the temperature remains constant or continues to rise — assuring that all harmful bacteria have been destroyed.

**3 > Follow the 2-hour rule**

Never eat perishable foods that have been sitting at room temperature for more than 2 hours.

**4 > To wash, or not to wash, produce?**

Pre-packaged produce should be washed before consumption. Wash in a colander to avoid cross-contamination from the sink. It isn't necessary to re-wash produce if the package is sealed and the label states it has been washed. Meanwhile, the exterior of fruits such as melons needs to be washed before slicing. If not, bacteria on the surface could get into the portion you eat.

—Nancy J. Culotta '78 is a retired vice president for food safety and consumer product certification at NSF International, which specializes in food, water, and consumer products safety testing and is based in Ann Arbor, Mich.



## ***In the kitchen*** **with Rev. Kenneth R. Sicard,** **O.P. '78 & '82G**

Providence has its share of high-end restaurants, but a meal at Dominic House may be the hottest ticket in town. Donors have been known to spend \$20,000 for a chance to dine with College President Rev. Brian J. Shanley, O.P. '80 — especially when College Executive Vice President and Treasurer Rev. Kenneth R. Sicard, O.P. '78 & '82G is doing the cooking. Here's why PC's Dominican chef extraordinaire has earned a reputation as "the best one-man show in the state."

**> About that \$20,000 meal**

It's not because of the food. I view these dinners (auctioned off at *A Night in Black & White* as a fundraiser for the PC Fund) as great social events. People have been so generous, and it's a fun evening.

**> But still ...**

The food is good. I do put a lot of thought into it. I offer three or four choices for each of four courses.

**> Biggest critic?**

Father Shanley is always happy to tell me when something doesn't work.

**> Cooking and community**

It's fun to break bread with people. Good food and good wine really bring people together.

**> On opting out of PC's "Dominican Iron Chef" cook-off**

I don't cook to compete. I don't like watching *Iron Chef* or *Chopped*. I want to do it at my own pace for a fun night. That being said, I would've kicked Father Brophy's butt. [Father Brophy is Rev. Justin Brophy, O.P., College assistant chaplain and special lecturer in theology. He won the first *Iron Chef* competition in 2012 and tied for first this year with men's basketball Head Coach Ed Cooley.]

**> Working out**

I watch the Food Network and get ideas. I exercise at the same time every day, and the *Barefoot Contessa* is always on.

**> On the shelf**

I have close to 1,000 cookbooks that I've accumulated over the years.



Father Sicard in the kitchen at Dominic House.

**> It's the Dominican way**

There's a legend of how St. Dominic, in an early community of Dominicans, ran out of food. Two angels appeared with bread and meat for them. Food is really important to Dominicans. For one thing, it's a good way to build community and enjoy time with friends.

**> Carb loading**

Pasta is my favorite thing to cook. I make all different kinds. Father Shanley does spaghetti carbonara, and my new favorite is an easy pomodoro.

**> Specialties of the house**

I love to make soups, and I make the best carrot cake in the world.

**> Tools of the trade**

I am addicted to good knives and lots of cooking gadgets. My favorite store is Williams-Sonoma.

—Kristen A. Lainsbury



From left: Dr. Yinsheng Wan, Ryan Garrity '16, Alfredo Gonzalez '15, and Jeanine Justiniano '16



Jeanine Justiniano '16

## ***The Science of Service***

### ***Dr. Yinsheng Wan, student researchers feed the hungry***

The wallet of Dr. Yinsheng Wan, professor of biology, betrays his other talents, with his Restaurant Depot membership card and VIP status at Sam's Club.

"I'm a biologist, but I'm a chemist, too," Wan said. "Cooking is chemistry."

***"If the students can do the grilling, they can do the science,"***

**—DR. YINSHENG WAN**

The professor cooks monthly meals for his fellow parishioners of the Chinese Christian Church of Pawtucket, R.I. Five years ago, Wan started cooking regularly for clients at Mary House, a Smith Hill soup kitchen that serves weekly meals.

Wan likes to cook traditional Chinese dishes, and when the weather is warm, wings are on the menu. He immerses them for an hour in a cooking wine, soy sauce, and sesame oil marinade flavored with garlic, ginger, and green onions before grilling them for 45 to 60 minutes.

"I never do it overnight — the cellular water will come out. You'll lose the tenderness," he said.

With each person eating about a pound of wings, Wan estimates he cooks about 5,000 to 10,000 wings annually for different groups.

Originally, his family of four helped him make these meals, but when his two children got older and busier, Wan recruited his student lab workers to help.

"If the students can do the grilling, they can do the science," Wan said.

Jeanine Justiniano '16 (Providence, R.I.) agreed. "It's not so different than lab work," she said.

She said she had been looking forward to helping to cook meals after hearing about it from lab workers the previous year.

Ryan Garrity '16 (East Walpole, Mass.) added that this experience is valuable, since a college degree is about more than just absorbing biology knowledge.

"Education is to teach people how to be good citizens," he said.

*—Liz F. Kay*

# A WIN FOR WOMEN

**THANKS TO ANN GALLIGAN KELLEY '78,  
WOMEN IN R.I. KNOW THEIR OPTIONS  
FOR BREAST-CANCER SCREENING**

**BY VICKI-ANN DOWNING**

PHOTO BY NAT REA

**F**OR ANN GALLIGAN KELLEY, C.P.A. '78, PC professor of accountancy, the facts just didn't add up.

After years of normal mammogram screenings, Kelley was stunned by a diagnosis of invasive breast cancer in July 2013. She discovered the tumor herself. Despite its large size — 5.5 centimeters — it did not show up on a digital mammogram her doctor ordered two days later. It only was revealed in an ultrasound.

The mammogram showed “not a single thing, not even a hint,” said Kelley. “It was like looking for a polar bear in a snowstorm. Not even a shadow.”

Kelley learned that, like an estimated 40 percent of women, she has “dense” breast tissue — made up primarily of glandular and connective tissue — rather than “fatty” breast tissue. On a mammogram, dense breast tissue is white and so are tumors, making them more difficult to detect.





PROVIDENCE PLANTATIONS FOUNDED BY ROGER WILLIAMS 1639  
PROVIDENCE FOR BSMOUTH NEWPORT INCORPORATED BY PARLIAMENT 1643  
PROVIDENCE AND PROVIDENCE PLANTATIONS OBTAINED ROYAL CHARTER 1663  
IN GENERAL ASSEMBLY DECLARED A SOVEREIGN STATE MAY 4 1776

Through her research, Kelley found that in 2009, Connecticut approved a breast cancer notification law requiring that all women be informed of their breast density at the time of their mammograms. Those with dense breasts are advised that they might benefit from additional screening and to discuss options, such as an ultrasound, with a doctor.

The law became a model for the nation. More than a dozen states adopted it — but not Rhode Island.

So began Kelley's battle. It wasn't just a fight against cancer, which involved 20 weeks of aggressive chemotherapy to shrink the tumor, surgery to remove it, and radiation every day for seven weeks after that. It was a crusade to make sure other women would never be caught unaware, as she had been. She got to work on a breast cancer notification law for Rhode Island.

"I was determined that there must be a way to prevent healthy women from waking up one day to discover they have late-stage invasive breast cancer," Kelley said.

From December to March, she was in constant touch with Rhode Island legislators and Connecticut radiologists. She enlisted George Mason '84, a policy analyst for the Senate who also teaches in PC's business program, to help draft the bill. Sen. James E. Doyle, II '94 was a sponsor. The legislation was approved in May and signed by Gov. Lincoln D. Chafee in a ceremony that Kelley attended. It took effect on October 1.

### Student advising "kept me sane"

Cancer kept Kelley from teaching during the 2013-14 school year, but it didn't stop her from continuing as director of the Business Studies Program, through which more than 200 students a year minor in business. She spent two hours each day answering student emails and gave out her cell phone number.

When she needed to see students in person, she came to campus evenings, or invited them to her condominium in Providence, only asking that they be free of colds and wash their hands to protect her immune system.

"I think advising students was a wonderful distraction," said Kelley. "I would help them re-do résumés, give advice on jobs. It kept me sane."

Ruby Pham '12, an MBA student and graduate assistant in the School of Business, spent two hours at Kelley's home on a Saturday practicing for an internship interview.

"I've been at PC for five years, and no one has ever given me as much support and assistance," said Pham, who is from Hanoi, Vietnam. "I am a very shy person when it comes to interviews. She's very encouraging, saying 'You'll do great; be confident and show what you've got.'"

Erika Flanagan '14 turned to Kelley many times during the school year for advice, though Kelley was not her formal adviser. When Flanagan was weighing job offers, Kelley invited her to her condo to discuss pros and cons.

"When I learned of her medical condition, I didn't want to be a burden to her, but she assured me that she

would always be available to continue advising me in any way that she could, which certainly proved to be an understatement," said Flanagan.

"Whether it was preparing me for success at the Career Fair, helping me to identify a PC alum at a particular company to contact, or even providing me with an added boost of confidence prior to a job interview, she always went above and beyond to assist me."

Kelley, the wife of Charles P. Kelley and the mother of Andrew Kelley '10 and Caroline Kelley, returned to teaching in September, grateful for good health.

During her treatment, "I vowed to myself I would not complain," Kelley said. "I was thinking of the after-life. I tried to make other people laugh. I tried to have a good time. My mom was widowed twice and had a handicapped child. She always said that it's not what happens to you that matters, it's how you react."

Now, "I appreciate every single day and every single minute," Kelley said. "Sitting in a traffic jam — who cares?" ■

## "I THINK ADVISING STUDENTS WAS A WONDERFUL DISTRACTION."

—ANN GALLIGAN KELLEY '78



## 19 states

have approved the breast cancer notification law as of Oct. 1, 2014:

ALABAMA  
ARIZONA  
CALIFORNIA  
CONNECTICUT  
HAWAII

MARYLAND  
MASSACHUSETTS  
MINNESOTA  
MISSOURI  
NEVADA

NEW JERSEY  
NEW YORK  
NORTH CAROLINA  
OREGON  
PENNSYLVANIA

RHODE ISLAND  
TENNESSEE  
TEXAS  
VIRGINIA



# GIVING BACK

## MOVING FORWARD

### OUR MOMENT: THE NEXT CENTURY CAMPAIGN FOR PROVIDENCE COLLEGE

**O**ur Moment: The Next Century Campaign for Providence College — the most ambitious fundraising campaign in Providence College’s nearly 100-year history — seeks to raise \$140 million to support student scholarships, improve academic programs and facilities, further the Catholic and Dominican mission, and increase unrestricted support through the Annual Fund.

Our Moment launched during St. Dominic Weekend in October, when more than 1,000 alumni, students, faculty, staff, and friends of PC joined College President Rev. Brian J. Shanley, O.P. ‘80 for a community celebration on the Slavin Center lawn.

Father Shanley said the “quiet phase” of the campaign has already succeeded in raising \$100 million, but more work remains to be done, and all are being asked to help reach the goal in time for the 100th anniversary of the College’s founding in 2017.

Especially important, Father Shanley said, is growing the College’s endowment, which helps provide the necessary funds to cover the difference between tuition and the full cost of educating students.

“I dream that we get to the point where our endowment enables us to meet 100 percent of the financial need of our students, as many other top

institutions do,” Father Shanley said.

“That’s our most important goal in my mind — being able to fund the scholarships we need to attract the best students we can. We need an endowment worthy of everything great about Providence College so that we can remain competitive in this challenging environment.”

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*“IT’S GOING TO TAKE  
THE PRIDE OF SAYING,  
‘PROVIDENCE COLLEGE WAS  
MY TICKET TO LIFE. ... HOW  
CAN I MAKE THAT PLACE  
EVEN BETTER?’”*

—KEVIN C. PHELAN '66, CAMPAIGN CO-CHAIR

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Kevin C. Phelan '66, who is co-chairing the campaign with the Hon. William C. Leary '60 & '10Hon., said it’s time for those “beyond the gates” to remember the impact Providence College made on their lives, and to give back.

“It’s going to take money, it’s going to take capital, it’s going to take philanthropy,” said Phelan. “It’s going to take the pride of saying, ‘Providence College was my ticket to life. This is what got me to where I’ve gotten to.’ I want our alumni to be really focused on that, and to think of stretching and saying, ‘How do I make this place that was so good to me, and gave me the rite of passage into life — how can I make that place even better?’”

Leary said the College is just steps away from realizing the dream of its founders, to become a nationally recognized, premier, Catholic liberal arts institution.

“We need to tell our alumni that this is their moment — this is our moment — to take Providence College to the next level,” said Leary. “I would tell people: ‘Seize this opportunity and dig deep and make a stretch gift.’ We need your help.” ■



## WHY PC?

### PROVIDENCE COLLEGE CHANGES LIVES.

For almost a century, the College has provided students from diverse backgrounds an exceptional education rooted in academic excellence and the Dominican tradition of faith, reason, and service. Our graduates are articulate, poised, and ready to tackle complex problems. While the world has changed, PC has remained true to its mission. A PC education is like no other.

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## WHY ME?

### PROVIDENCE COLLEGE CHANGED YOU.

It gave you much more than a diploma. Your experiences on campus — the professors who taught and mentored you, the Dominican friars who inspired you, the friends who supported you, the lifelong connections you made — are part of your DNA. You know what the PC experience has meant to you. This is your opportunity to give back to allow future generations of PC students to move forward.

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## WHY NOW?

### THIS IS OUR MOMENT.

As we approach the 100th anniversary of the College’s founding in 2017, we set the groundwork for a second century. The money raised through the *Our Moment* campaign will increase student scholarships, improve academic programs and facilities, further our Catholic and Dominican mission, and allow us to assume our rightful place among the best educational institutions in the nation.



\$140 MILLION



**Our Moment**  
 THE NEXT CENTURY CAMPAIGN  
 FOR PROVIDENCE COLLEGE

**OUR GOAL**

**\$140  
 MILLION**

**PRIORITIES**

**OPPORTUNITY THROUGH FINANCIAL AID AND SCHOLARSHIPS: \$30 MILLION**

This is our moment to turn the dream of a PC education into a reality for deserving students. The College allocates every dollar in financial aid that its endowment enables, but for too many, a PC education remains out of reach.

**INTELLECT THROUGH ACADEMIC EXCELLENCE: \$60 MILLION**

This is our moment to rise to a higher level of national prominence by building on PC's reputation for academic excellence. We will invest in students, faculty, and facilities, and strengthen offerings in business, the arts, and the sciences.

**SPIRIT THROUGH STRENGTH — MIND, BODY, AND SOUL: \$20 MILLION**

This is our moment to remember the ideals that define PC by creating dynamic new programs that embody our Catholic and Dominican mission and enhance student life, including career services, diversity, and athletics.

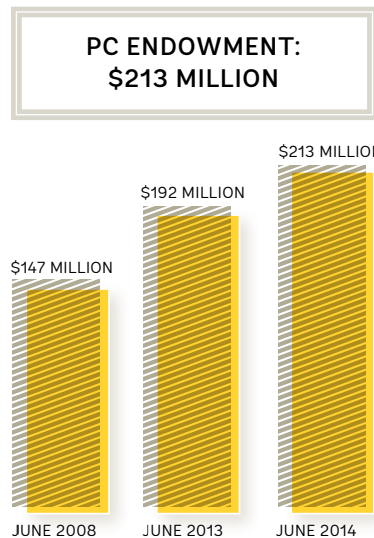
**STRENGTH THROUGH ANNUAL GIFTS: \$30 MILLION**

This is our moment to strengthen our Annual Fund, which allows the College to address areas of greatest need and to accomplish goals in its Strategic Plan. We seek to consistently and permanently increase our donor base substantially.

**ENDOWMENT**

**A**N ENDOWMENT IS A GIFT of money or property that is invested in perpetuity to support a college's mission. Income from the endowment helps to provide financial aid for students, enriches the curriculum and the classroom experience, supports student clubs and programs, and gives student-athletes the opportunity to compete for championships. Without a strong endowment and other philanthropy, a college must rely on tuition to pay operating expenses.

Endowments allow institutions to plan for the future, knowing that resources will be available to meet goals. A strong culture of philanthropy builds a strong endowment.



**“I DREAM THAT WE GET TO THE POINT WHERE OUR ENDOWMENT ENABLES US TO MEET 100 PERCENT OF THE FINANCIAL NEED OF OUR STUDENTS, AS MANY OTHER TOP INSTITUTIONS DO.”**

—COLLEGE PRESIDENT REV. BRIAN J. SHANLEY, O.P. '80

**Competitor comparison**

Thanks to gifts and careful management, PC's endowment has grown sharply in recent years, to \$213 million. Even so, it is far smaller than the most recent survey totals reported by *U.S. News & World Report* at Villanova (\$426 million), Holy Cross (\$635 million), and Boston College (\$1.869 billion).

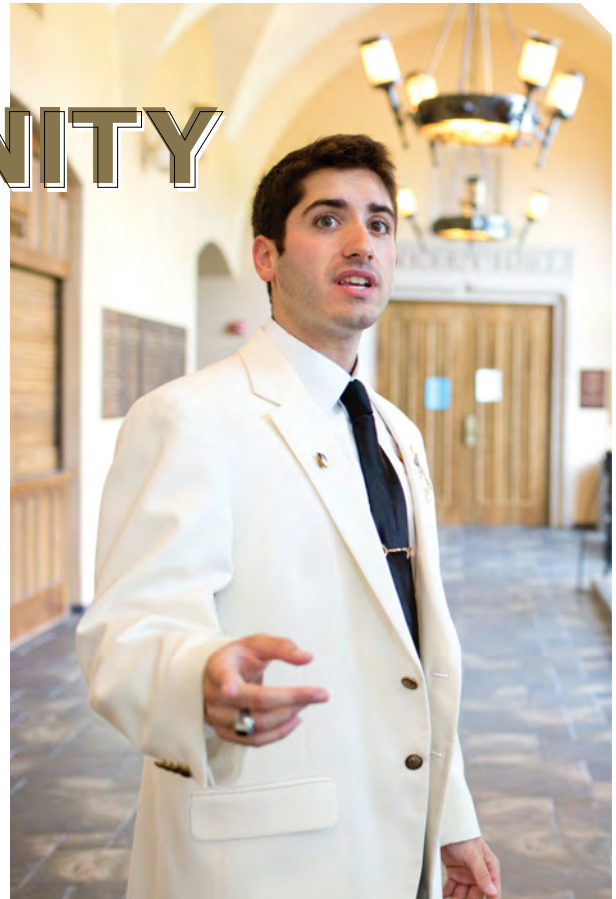
# THE IMPACT OF OPPORTUNITY

**M**ATTHEW SANTOS '14 was still a sophomore when he was accepted to Brown University's medical school through the prestigious Early Identification Program, which has linked PC and Brown for 40 years. He was a double major in biology and English — and tied for the highest grade point average in English at commencement.

“At a liberal arts school like Providence College, this sort of broad education in differing disciplines was not only possible but encouraged,” said Santos, who is a legacy student, the son of Dr. Steven Santos '86.

Santos was president of the Friars Club and a columnist for *The Cowl*. He joined an Alternative Spring Break trip to the Dominican Republic, traveled with the Liberal Arts Honors Program to Barcelona, and did summer study abroad in Copenhagen.

“I've gained a perspective on learning, a perspective on people, a perspective on life, which sounds really large and really broad,” said Santos. “It makes you want to give the same sort of support to other people that you gained while being here.”



**J**ERMOH KAMARA '15 moved to Worcester, Mass., from Liberia as a child. The recipient of a Dr. Martin Luther King, Jr. Scholarship, she is a health policy and management major who spent the spring studying abroad and observing health conditions in southern India.

From India, Kamara joined Dr. Stephen J. Mecca '64 & '66G, professor of physics, and five other students in a village in Ghana. They spent a month demonstrating the hand-washing stations, microflush toilet, and solar-powered computer tablet loaded with

academic resources that Mecca designed with his students.

Determined to do more, Kamara carried Mecca's blueprints to her father's village in Liberia. She hired a mason and an engineer and spent \$200 to build the first micro-flush toilet in a poor neighborhood there.

“Ghana was very different. It was mesmerizing to learn about the people and their culture,” she said. “I believe there's a reason I'm at PC. It's way ahead in academics, and it's given me the opportunity to do so many things I never imagined I could do.”

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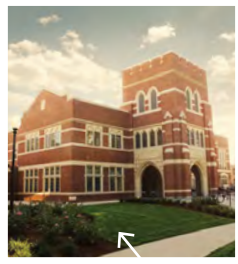
**“PC IS WAY AHEAD IN ACADEMICS, AND IT'S GIVEN ME THE OPPORTUNITY TO DO SO MANY THINGS I NEVER IMAGINED I COULD DO.”**

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**OUR MOMENT: THE NEXT CENTURY CAMPAIGN  
FOR PROVIDENCE COLLEGE**

**DOMINICAN  
STUDY & SERVICE**

SUPPORTED BY TRUSTEES AND OTHERS, 43 STUDENTS HAVE TRAVELED ABROAD AS FR. SMITH FELLOWS SINCE 2009



**RUANE CENTER  
FOR THE  
HUMANITIES**

BUILT WITH A LEAD GIFT FROM MICHAEL A. RUANE '71 & '13HON. AND HIS WIFE, ELIZABETH

**A JUMP START  
FOR 25  
FRESHMEN**

THE ANGELL FOUNDATION PROVIDES A GENEROUS GRANT TO PREPARE INCOMING FRESHMEN FOR COLLEGE



**FRIAR  
ATHLETICS  
ANCHOR**

DR. GERALD MARSOCCI '63 GIVES \$125,000 TO SUPPORT THE MEN'S BASKETBALL PROGRAM

**STUDENT  
RESEARCH  
FELLOWSHIPS**

MADE POSSIBLE BY A \$6.5 MILLION BEQUEST FROM THE LATE ROBERT H. WALSH '39 & '66HON.

**THE IMPACT OF GIVING**

**NEW SCHOOL  
OF BUSINESS**

A CENTRAL GOAL OF THE CAMPAIGN IS THE RECONSTRUCTION OF DORE HALL FOR STUDENTS AND FACULTY IN THE SCHOOL OF BUSINESS

**PEER MINISTERS  
IN CAMPUS  
MINISTRY**

NEW PROGRAM ESTABLISHED THROUGH \$500,000 GIFT FROM DOUGLAS AND JOANIE KINGSLEY '16P

**SCHOLARSHIPS  
FOR STUDY  
ABROAD**

SANTANDER BANK, N.A., THROUGH ITS SANTANDER UNIVERSITIES GLOBAL DIVISION, PROVIDES 7-YEAR GRANT, ALLOWING 500 STUDENTS TO STUDY ABROAD



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TECHNOLOGY  
CENTER**

UNRESTRICTED GIVING TO THE ANNUAL FUND SUPPORTS 80-SEAT TechHUB



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**THROUGH PLANNED GIFTS** [prov.ly/PC-planned-gifts](http://prov.ly/PC-planned-gifts)



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PROVIDENCE COLLEGE  
OFFICE OF INSTITUTIONAL ADVANCEMENT  
1 CUNNINGHAM SQUARE  
PROVIDENCE, RI 02918-0001



### **Drogula wins Accinno teaching honor**

Dr. Fred K. Drogula, associate professor of history, is the 12th recipient of the Joseph R. Accinno Faculty Teaching Award, the College's top teaching honor. The Center for Teaching Excellence and the Teaching Award Selection Committee award the prize annually to a tenured

faculty member who demonstrates excellence in teaching, passion and enthusiasm for learning, and concern for students' academic and personal growth. Since he arrived at the College in 2006, Drogula has taught Development of Western Civilization seminars, Greek and Latin classes, and history courses on Greece and Rome, ancient warfare, women in the ancient world, and the Spartans. A nomination letter from a former student praised him for his dedication to his students and his discipline. **Read more:** [prov.ly/Drogula2014](http://prov.ly/Drogula2014)



### **Alonso García collects Fulbright**

Dr. Nuria Alonso García, associate professor of Spanish, received a Fulbright Scholar Global Teaching English Foreign Language Award to Russia. She is spending the academic year collaborating with faculty and students in the Institute of Applied Linguistics at the Saint Petersburg State Polytechnical University. In

addition to seminars in language acquisition and sociolinguistics, she will offer Teaching English to Speakers of Other Languages workshops. The professor, a native of Spain, will devote herself to studying Russian language and its culture. "That's what motivates me most — my genuine passion for learning, my keen desire to connect," she said. **Read more:** [prov.ly/AlonsoGarciaFulbright](http://prov.ly/AlonsoGarciaFulbright)



### **Earley appointed to 'Big Four'**

Dr. Christine E. Earley, associate dean of the Providence College School of Business and professor of accountancy, was selected for a two-year rotating academic fellowship with "Big Four" public accounting firm KPMG. Earley, who started at KPMG's Global Services Centre

in Montvale, N.J., in June, leads programs that support academic research and researchers. She works with KPMG staff on audit methodology-related projects, providing advice and theoretical perspectives to project work, leveraging academic research to inform teams, and applying new research to support methodology project work and emerging issues. She has taught at the College since 2008 and is a former auditor and certified public accountant. Her research interests are primarily in the areas of auditing and professional ethics.



### **Fr. Austriaco nets NIH cancer research funding**

Rev. Nicanor Austriaco, O.P., associate professor of biology, received a \$257,049 grant from the National Institute of Health/National Institute for General Medical Sciences for his project, "Genetic Dissection of Yeast Bax Inhibitor Function in

UPR and Calcium Signaling." Father Austriaco and the students in his lab will study a gene which, in humans, is associated with cancers such as lymphoma, leukemia, prostate cancer, and breast cancer. This is his second R15 Academic Research Enhancement Award in four years. The federal grant program funds small-scale biomedical and behavioral science research projects at educational institutions that have not received large NIH research grants. Father Austriaco, who has taught at PC since 2005,

investigates programmed cell death using yeast as a model organism. He is also an expert in health care ethics and bioethics in the Catholic tradition. **Read more:** [prov.ly/fraustriacoNIH](http://prov.ly/fraustriacoNIH)



### Johnson stirs arts and culture scene

Dr. Deborah J. Johnson, professor of art history and of women's studies, worked with Dr. Frances Leazes of Rhode Island College on a research paper titled "Measuring Successful Arts & Culture Strategies" for the College & University Research Collaborative. The organization, a partnership among Rhode Island's colleges and universities, generates non-partisan research to help lawmakers make economic development decisions. Johnson's project, which recommended creation of a centralized Rhode Island Arts & Culture Index, was one of five conducted by faculty at seven colleges and universities, funded by a \$100,000 grant from the Rhode Island Foundation. Patricia Krupinski '16 (Elizabeth, N.J.) assisted Johnson with the research. Johnson studies modern and contemporary material culture. **Read more:** [prov.ly/johnsonCURC](http://prov.ly/johnsonCURC)



### Templeton grant for Harmon-Vukic

Dr. Mary E. Harmon-Vukic, associate professor of psychology, received a \$52,071 grant from the John Templeton Foundation through "Varieties of Understanding: New Perspectives from Psychology, Philosophy and Theology," a three-year initiative based at Fordham University. In her study, "God Talk: Differentiating Implicit Understanding and Explicit Expression of God Among Theists and Atheists," Harmon-Vukic will work with Rev. Joseph J. Guido, O.P., PC assistant professor of psychology, to explore the extent to which individuals' conscious, explicit expressions of God are similar to or different from their implicit representations of God, and whether such representations predicate belief in God. Her research focus is memory processing during reading.



### McCarthy doubles up on grants

Dr. Susan K. McCarthy, professor of political science, was awarded a \$24,000 scholar grant by the Chiang Ching-kuo Foundation for International Scholarly Exchange, based in Taipei, Taiwan. This funding supports her sabbatical project, "Serving Society, Re-purposing the State: Faith-based Charity, Religious Innovation and Resistance in China." She also received a grant from the College's Committee on Aid to Faculty Research, which will allow her to conduct six weeks of field research in China this fall. McCarthy studies the politics of religion and ethnicity in Asia.

### Distinct scholars

A new web page highlights the distinctiveness of Providence College's accomplished faculty. Through video clips, vignettes, and news briefs, the page — [prov.ly/distinctfaculty](http://prov.ly/distinctfaculty) — accentuates those characteristics that make the PC faculty exceptional.



### FACULTY FACT

**This fall, 21 new, full-time, tenure-track professors joined the College's faculty. Approximately 55 percent of the current full-time, tenure-track professors were hired since Rev. Brian J. Shanley, O.P. '80 became president in 2005. ■**

### Basketball coach joins immersion trip to Haiti



Bob Simon, left, and Father Cuddy

College Chaplain Rev. James Cuddy, O.P. '98 and eight students traveled to Haiti in May for a Campus Ministry immersion trip accompanied by Bob Simon, associate head coach of the men's basketball team.

Simon said Father Cuddy invited him to join

the trip. Simon and Mike Jackson, coordinator of basketball operations at PC, have been attending weekly Bible study sessions with Father Cuddy for almost two years.

The PC group worked at the Louverture Cleary School, a Catholic secondary school run by The Haitian Project (THP). Its president is Deacon Patrick J.A. Moynihan '99G & '12Hon. THP is a recognized Association of the Lay Faithful within the Diocese of Providence. The school gives 350 academically promising students a free education.

Father Cuddy, Simon, and the PC students attended daily Mass, observed classrooms, sifted and screened compost, painted, and did other chores.

"It was an unbelievable experience, life-changing," said Simon. "We had an amazing group of Providence students. I was really proud to be with them all."



### College provides neighborly grant

Furthering its outreach to the Smith Hill neighborhood, Providence College has given a three-year grant of \$750,000 to the Smith Hill Community Development Corporation (CDC) to support safe and affordable housing for residents.

College President Rev. Brian J. Shanley, O.P. '80 announced the grant during the screening party for *Restoring Smith Hill*, a documentary by PC MBA student John Henry Smith '13 that was broadcast on public television in Rhode Island in May.

The screening took place outside the Smith Hill CDC complex on Douglas Avenue near campus. The complex is home to PC's Smith Hill Annex, which the College opened in 2013 as a place for faculty and students to gather with the community, and the Common Grounds Café, a student-run coffee shop that opened in early 2014.

Francis H. Smith, executive director of the Smith Hill CDC, called the College the CDC's "most vital private partner." [Read more: prov.ly/SmithHillCDCgrant](http://prov.ly/SmithHillCDCgrant)



### Fr. Shanley's term renewed for 5 years

The Providence College Corporation recently offered a new five-year term, through June 30, 2020, to College President Rev. Brian J. Shanley, O.P. '80. It's the third five-year term for Father Shanley, who has been president since July 1, 2005.

The Very Rev. Brian M. Mulcahy, O.P., former prior provincial of the Dominican Friars' Province of St. Joseph and former chair of the Corporation, said Father Shanley's leadership has been marked by "stability, prominence, and progress, despite an unsettled and challenging climate for private higher education in America."

## Dominicans elect Fr. Letoile '70 to provincial leadership post

The Very Rev. Kenneth R. Letoile, O.P. '70 was elected prior provincial of the Dominican Friars' Province of St. Joseph — the order that founded and staffs PC — in June. As prior provincial, Father Letoile also serves as chair of the Providence College Corporation and as a member of the PC Board of Trustees.

He replaces the Very Rev. Brian M. Mulcahy, O.P., who had been provincial since 2010.

Father Letoile is a Providence native who grew up in St. Pius V Parish, across Eaton Street from PC. He was ordained to the priesthood in 1974. He holds a bachelor of sacred theology degree and a licentiate in sacred theology from the Dominican House of Studies in Washington, D.C., where he most recently was prior and director of pastoral field education.

In addition to 36 years of pastoral service in Dominican parishes, Father Letoile has served the province as vocation director and member of the Provincial Council. He will serve a four-year term as provincial.

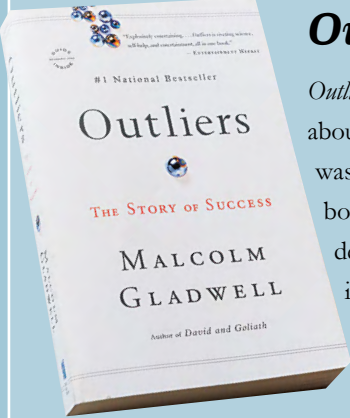
## Faculty, alumni boost *Dominicana*

*Dominicana*, a journal published twice a year by seminarians at the Dominican House of Studies in Washington, D.C., has PC connections.

Members of the editorial board include Rev. Nicanor Austriaco, O.P., associate professor of biology; Rev. Nicholas Ingham, O.P., associate professor of philosophy; and Rev. Augustine Reisenauer, O.P., adjunct instructor of theology. Two alumni are contributors — Brother Athanasius Murphy, O.P. '10, formerly Robert Murphy '10, and Brother John Sica, O.P. '10, formerly Robert Sica '10. Both are studying to become Dominican priests.

The 120-page journal offers articles and commentary on topics from a Dominican, contemplative perspective. It features essays, spiritual reflections, debates, interviews, short fiction, book reviews, and poetry. Each issue contains an original translation from a Dominican priest from the past and an interview with a contemporary figure in the Church.

First published in 1916, *Dominicana* was discontinued in 1968 and revived in 2011. To read articles online and find subscription information: [dominicanajournal.com/](http://dominicanajournal.com/)



**Common Reading pick:**  
***Outliers: The Story of Success***

*Outliers: The Story of Success*, Malcolm Gladwell's 2008 bestseller about the surprising factors that influence successful people, was selected as the Freshman Common Reading Program book for 2014-2015. Incoming freshmen and transfer students read the book during the summer, then discussed it in groups led by faculty and staff during New Student Orientation in late August. The book's theme also is part of a campus conversation throughout the academic year.

Read more: [prov.ly/commonreading2014](http://prov.ly/commonreading2014)



## Grandin addresses Class of 2014 graduates

Autism awareness advocate and animal scientist Dr. Temple Grandin was the featured speaker at the College's Ninety-Sixth Commencement Exercises, which saw diplomas awarded to 962 undergraduate and 221 graduate students. The School of Continuing Education awarded 69 associate's and bachelor's degrees. In addition to Grandin, honorary degrees were bestowed upon the Hon. Francis J. Darigan '64, retired Rhode Island Superior Court associate justice; Raymond M. Murphy, an entrepreneur and philanthropist who attended PC; Sister Margaret Ormond, O.P., prioress of the Congregation of the Dominican Sisters of Peace; and Carolyn Rafaelian, creator, designer, and interim CEO of Alex and Ani.

For more on commencement: [providence.edu/commencement](http://providence.edu/commencement) ■



Here: Marvin Barnes '74 in a 2003 visit to PC. At right: In action during a game against Brown in March 1974, and on the cover — with Ernie DiGregorio '73 — of the Friars' men's basketball media guide for 1972-73.

IN MEMORIAM

## Friar legend Marvin Barnes '74

BY VICKI-ANN DOWNING

**T**HE DEATH OF MARVIN BARNES '74 left former teammates and fans of Providence College basketball recalling an incomparably talented player who brought the Friars all the way to their first NCAA Final Four berth.

Mr. Barnes died on Sept. 8 in Providence.

A native of South Providence, Mr. Barnes teamed with Ernie DiGregorio '73, a native of North Providence, and Kevin Stacom '74 to lead the Friars to the semifinals of the NCAA Tournament in 1973. It was the same season the Providence Civic Center, now the Dunkin' Donuts Center, opened and "the state was abuzz at every single game," DiGregorio remembered.

"It was standing-room-only. We put a show on. It was fun."

A 6-foot, 9-inch, 230-lb. center, Mr. Barnes was a free spirit with a big heart, but he also was "an absolutely brilliant basketball player, and very smart," said DiGregorio.

"He should be remembered as probably the greatest shot blocker and rebounder in the history of New England basketball, and as a tremendous teammate who was so unselfish that he brought his team to the Final Four," added DiGregorio.

In 1974, Mr. Barnes was the second overall pick in the NBA Draft behind UCLA's Bill Walton but chose to play for the Spirits

of St. Louis in the American Basketball Association. In the 1975 playoffs, he faced the New York Nets, led by "Dr. J," Julius Erving.

Sportscaster Bob Costas, who began his career as a Spirits announcer, said in an ESPN documentary, "The truth is that there were many nights, even when Dr. J was in the game, when the best player on the floor was Marvin Barnes."

Mr. Barnes also played four seasons in the NBA, including one for the Boston Celtics.

Later, he founded and was president of The Rebound Foundation, a nonprofit established to warn young people about the dangers of drugs and alcohol.

PC retired his jersey in 2008. In 2011, Mr. Barnes joined his former teammates as a pallbearer at the funeral of their legendary coach, Dave Gavitt '01Hon.

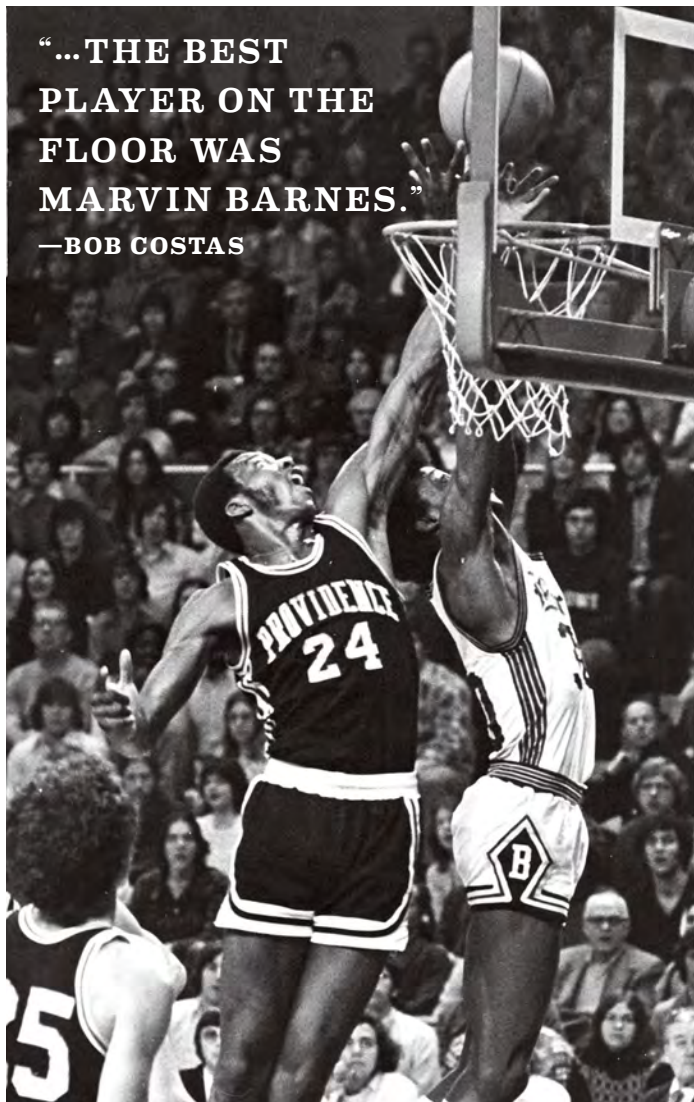
Mr. Barnes and his Friar teammates remained lifelong friends. A PC blanket covered him at his funeral on Sept. 17 in Trinity United Methodist Church, Providence.

"Marvin's basketball career had a tremendous impact on the tradition of Friar basketball," said men's basketball Head Coach Ed Cooley. "I grew up in Providence and always knew what a special player Marvin Barnes was at Providence College."



**“...THE BEST  
PLAYER ON THE  
FLOOR WAS  
MARVIN BARNES.”**

**—BOB COSTAS**



Stacom, who played in the NBA for six seasons, remembered Mr. Barnes for “his intensity level and his competitiveness.”

“Part of his greatness as a player was the heart and the drive that he had,” said Stacom. “The hallmark of his game was being a great rebounder and defender. The offense came later. He had a great skill for it, a knack for it, and a big, big heart. That’s work, to go in and bang around and battle every play. He was just a presence on and off the court.”

Stacom said he considers himself lucky to have played with charismatic players like Mr. Barnes and DiGregorio.

“Having two talents like that come out of Rhode Island at the same time — I don’t know if that’s ever going to happen again,” said Stacom.

Mr. Barnes is survived by his wife, Donna; his children, Tifani Barnes, Marvin V. Johnson, Elijah (Fulp) Barnes, and Mel (Johnson) Barnes; and two sisters, Alfreda L. Barnes-Robinson and Jacqueline Fagnant. ■



## **MARVIN THE GREAT**

**M**arvin Barnes '74 was the most talented frontcourt player in Providence College’s storied basketball history. As passionate and charismatic on the court as off, he established program records that stand today — in just three varsity seasons.

A member of the Providence College Athletics Hall of Fame, Mr. Barnes is one of just 11 men’s Friar players or coaches to be honored in the *Providence College Friar Legends Forever Tradition* and have his jersey retired. The program’s highest honor, it is granted to those who made a significant impact on PC basketball and received national recognition during his Friar career.

Among Mr. Barnes’ milestones, he:

- was a two-time All-American, earning First-Team acclaim in 1974 and Third-Team honors in 1973;
- was the 1974 NCAA National Rebounding Champion, averaging 18.7 rebounds per game;
- was the 1974 Eastern Player of the Year;
- played on the greatest team in College history, the 1972-73 squad that went 27-4, won the NCAA Eastern Regional Championship, and advanced to the NCAA Final Four for the first time;
- holds the PC single-game, seasonal, and career records for rebounds — 34, 597, and 1,592 — and blocked shots — 12, 159, and 363;
- ranks fifth in career scoring with 1,839 points; and
- was the No. 2 pick in the NBA Draft, was Rookie of the Year in the ABA, and played two seasons in the ABA and four seasons in the NBA. ■

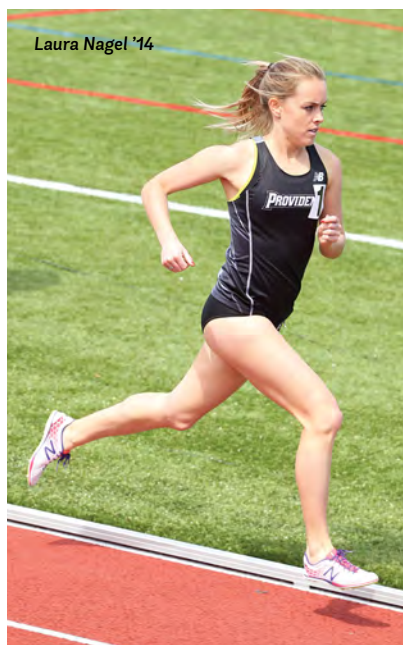
## AROUND FRIARTOWN



### Friars lift a teammate

His teammates certainly won't let men's ice hockey forward Drew Brown '15 (Grass Lake, Mich.) shoulder the burden of his bone cancer alone. Diagnosed with the rare Ewing sarcoma in May, Brown continues to undergo treatment following surgery in August and is recuperating at home. A day doesn't pass without a teammate texting or otherwise attempting to contact him. "They just want him back," Head Coach Nate Leaman said.

→ READ MORE: [MAGAZINE.PROVIDENCE.EDU](http://MAGAZINE.PROVIDENCE.EDU)



### Duo cruises to All-America track honors

Distance runners **Laura Nagel '14** (Napier, New Zealand) and **Sarah Mary Collins '16** (Basel, Switzerland) finished off a memorable 2013-14 Friar women's cross-country and track season by taking Second Team All-America honors in June. Nagel, who finished 11th, and Collins (16th) earned those accolades in the NCAA Outdoor Track Championship's 5,000 meters race in Eugene, Ore.



### Driscoll tapped to lead Division I-AAA directors

With new challenges facing them at every turn, the athletic directors at Division I institutions that do not sponsor football have chosen Providence College's **Robert G. Driscoll, Jr.** to lead their organization. Driscoll, in his 13th season as director of athletics, was named president of the Division I-AAA Athletic Directors Association for 2014-15.

| PRESS BOX |

Six Friar teams were honored for being among the top 10 percent in their respective sports when it comes to Academic Progress Rate (APR), the NCAA's annual measurement of academic achievement by Division I teams. Teams singled out for 2013-14 were **men's swimming and diving, women's cross-country** (which also won the NCAA Division I Championship), **women's swimming and diving, women's indoor track, women's outdoor track, and women's volleyball.**

The **women's volleyball team** is back in the BIG EAST Conference, where the program had considerable success during the conference's first two decades. Before leaving the conference in 2001, the Friars had 16 winning seasons and won three BIG EAST championships. Coach **Margot Royer-Johnson's** team opened conference play on Sept. 24 at Seton Hall.



The women's volleyball team has returned to its roots as a member of the BIG EAST Conference.

A total of **163 PC student-athletes** were named to the 2013-14 BIG EAST All-Academic Team. Nominees must have competed in a BIG EAST-sponsored sport, attained a minimum grade-point average of 3.00 for the preceding academic year, and completed a minimum of two consecutive semesters of academic work, with a total of 18 semester credits.

Friar men's basketball coach **Ed Cooley** teamed up with Head Coach **Billy Donovan '87** to lead the USA Men's U18 National Team to a 2014 FIBA Americas Championship gold medal. Team USA beat Canada in the championship game to finish 5-0 in the June tournament, held in Colorado. Donovan is the coach of the University of Florida, where he's led the Gators to two NCAA championships.

The Boston Bruins named former Friar hockey player **John Ferguson '89** executive director of player personnel, bringing the long-time NHL executive back to his New England home. Ferguson, who spent the last six years as a San Jose Sharks executive, is also the former general manager of the Toronto Maple Leafs.

Los Angeles Kings star **Justin Williams**, who won the Conn Smythe Trophy as the 2014 NHL playoffs' most valuable player, has a family connection to PC hockey. His granduncle, the late **Zellio Toppazzini**, coached the Friars from 1964-68.

Mr. Toppazzini's sons, **Mike '81** and **Hugh '83**, skated for Coach **Lou Lamoriello '63 & '01** Hon. Williams recorded nine goals and 16 assists during the playoffs, leading the Kings to the Stanley Cup Championship.

## Notre Dame swim coach Welsh '66 finishes with a splash

**Tim Welsh '66** retired after a 37-year collegiate swimming and diving coaching career, including the last 29 seasons at the University of Notre Dame. The Irish won 22 league championships — including six BIG EAST titles — during his tenure. Welsh, who also coached at Johns Hopkins University and Syracuse, received the College Swimming Coaches Association of America's highest honor in May — the National Collegiate and Scholastic Swimming Trophy for contributions to swimming as a competitive sport.

Read more: [magazine.providence.edu](http://magazine.providence.edu) ■



PHOTO: NOTRE DAME MEDIA RELATIONS

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*“They are  
Friars forever,  
from the start.”*  
—Michael P. Lynch '83

**National Alumni  
Association Council  
Executive Board**

Michael P. Lynch, Esq. '83, President  
Charles T. Alagero '78, Vice President  
William Hasler '79, Treasurer  
Tracy A. Lynch Sullivan '85, Secretary

**Executive Board/College Representatives**

Robert Ferreira '83, Assistant Vice  
President, Alumni Relations  
Rev. John S. Peterson, O.P. '57,  
Chaplain, Alumni Association  
Devin Cash '15, President,  
Student Alumni Association

**Council Members**

Lisa DelPriore Bonalle '85  
Meredith Strokes Calcagni '04  
Mary Pat Larkin Caputo '79  
Rosanne Boyle Demas '05  
Michael Joseph Donohue, Jr. '73  
Thomas Donovan '61  
Karen Monti Flynn '80  
Charles Foster '71  
Joseph Giovengo '98  
Thomas M. Glavin '98  
Pamela A. Greene '90  
Mark F. Harriman '88  
Monica Clearkin Incantalupo '07  
Leo F. Kennedy '04  
Brian J. Lamoureux, Esq. '94  
Kristen Martineau Meuse '98  
Donald Naber '87  
Thomas H. Nailor '12  
Kelli O'Donohue '11  
James A. O'Leary, Esq. '63  
Patricia Doherty Wade '86  
Kathleen Walsh Wynters '82

## Legacy roots run deep for new NAA Council leader

BY VICKI-ANN DOWNING

The National Alumni Association Board of Governors has a new name — the National Alumni Association Council — and a new president, Michael P. Lynch, Esq. '83, who will serve a one-year term through June 30, 2015.

Lynch is building on the successes of his predecessor, Colleen Cronin Duffy '83, who was president for two years.

“I want to continue to engage alumni and to help let others know that the College is one of the finest institutions that has ties throughout the globe,” said Lynch.

Lynch's PC lineage is impressive. His father (William J. Lynch, Jr. '57), two uncles (Dennis Lynch '54 and John Lynch '61), and brother (William J. Lynch, III '82) all graduated from PC. Lynch and his wife, Gina Gencarella Lynch '81, have sent four of their six children to the College: Andrew '10, Danica '13, Marissa '15, and Philip '17. Alexandra went to Duke University, and Matthew is a high school sophomore. Four of Lynch's in-laws are alums, too.

“Each of our kids who came here had a completely different experience,” said Lynch. “One thing they had in common, and with their mother and father, was the Friars Club.”

Service is important to the Lynch family. Lynch is active not only in the alumni association but also in the family's hometown of Westerly, R.I., where he practices law. He has been involved in the local hospital, library, Rotary Club, and youth sports programs, and is president of the Westerly Education Endowment Fund. It provides programming and technology to all Westerly public schools, which the Lynch children attended. He also is chair of the Rhode Island Personnel Appeal Board and is a past board member and officer of Girl Scouts of R.I., Inc.

Having his children at PC has allowed Lynch to see firsthand the improvements on campus.

“For all the physical changes, the College is still, at its heart, what it was in 1917. In the Judaeo-Christian tradition, it provides a liberal arts education that's so important to the development of the individual who is going out in the world,” said Lynch.

He said outreach to new students is key.

“I want to stress to students the importance of PC beyond their four years,” said Lynch. “I want all PC students to know that alumni are there to assist them. They are Friars forever, from the start.” ■



With College President Rev. Brian J. Shanley, O.P. '80 are alumni awards recipients, front from left, Robert Dugan '64 and Nancy Cavallero McNamara '84; and standing, Capt. Michael R. Calcagni '04, Raymond L. McGowan '64, Col. Frederick F. Mullen '59, James H. Reilly, III, Esq. '69, and Rev. Robert L. Marciano '79.

## Reunion Weekend 2014: Friars Forever celebrate

Reunion Weekend 2014 offered traditions, activities, and get-togethers at all levels for graduates in class years ending in 4 and 9 from May 30 to June 1 on campus.

More than 2,100 alumni and guests reunited to celebrate their *alma mater* and lifelong bond, and to share great memories and laughs. Highlights included *WaterFire*, the Golden Friars Mass and Dinner, the all-classes barbecue, and class-specific events.

Eight graduates were singled out for their contributions to PC and/or society and were added to the National Alumni Association Honor Roll of Recognition. Honored at the Golden Friars Dinner were **John Ricottilli, Jr. '54** of Sarasota, Fla., and **U.S. Army (retired) Col. Frederick F. Mullen '59** of



John Ricottilli, Jr. '54 accepts his Faithful Friar Award from Father Shanley.

Fredericksburg, Va., who received the Faithful Friar Award and a Personal Achievement Award, respectively.

Six alumni were recognized at the Alumni Awards Presentation and Brunch. Honorees were: **Robert Dugan '64** of Westford, Mass., Faithful Friar Award; **James H. Reilly, III, Esq. '69**, of North Kingstown, R.I., Faithful Friar Award; **Raymond L. McGowan '74** of Ivyland, Pa., Personal Achievement Award; **Rev. Robert L. Marciano**

'79, pastor of St. Kevin's Parish in Warwick, R.I., Bishop Harkins Award; **Nancy Cavallero McNamara '84** of Washington, D.C., Personal Achievement Award; and **U.S. Army Capt. Michael R. Calcagni '04** of Warwick, R.I., Rev. Philip A. Smith, O.P. Award. ■

→ **READ MORE:** [prov.ly/alumniawards2014](http://prov.ly/alumniawards2014)

## SAVE THE DATE SPECIAL EVENTS



**OCT. 31-NOV. 2, 2014**  
Freshman Family Weekend,  
Providence College

**NOV. 6, 2014**  
Providence in New York City,  
Waldorf Astoria, New York City

**FEB. 13-15, 2015**  
Alumni & Family Weekend,  
Providence College

**APRIL 11, 2015**  
Admission Family Day,  
Providence College

**APRIL 18, 2015**  
A Night in Black & White,  
Marriott Copley Place, Boston, Mass.

**MAY 14, 2015**  
Stanwich Vision Cup Golf Outing,  
The Stanwich Club, Greenwich, Conn.

**MAY 15, 2015**  
Legacy Dinner, Providence College

**MAY 15-17, 2015**  
Commencement Weekend,  
Providence College

**MAY 29-31, 2015**  
Reunion Weekend 2015 (class years  
ending in 0 and 5),  
Providence College

**JUNE 1, 2015**  
Cox Sports Friar Golf Classic,  
Warwick Country Club,  
Warwick, R.I.

For event updates: [providence.edu/alumni](http://providence.edu/alumni)



[providence.edu/alumni/regional-alumni-clubs](http://providence.edu/alumni/regional-alumni-clubs)

## ATLANTA

**President: Kevin Walsh '90**

[kwalsh@lavista.com](mailto:kwalsh@lavista.com)

The club celebrated its annual Mass in September at the Catholic Church of St. Ann in Marietta, with **Msr. Donald Kiernan '45** and **Rev. J. Stuart McPhail, O.P. '61**, associate chaplain of the National Alumni Association, as celebrants.

We hosted an Atlanta Braves game at Turner Field in the summer. In the spring, we held our FUSION (Friars United for Service in Our Neighborhood) event at Truly Living Well Center for Natural Urban Architecture, an urban garden in Atlanta. Alumni also participated in a college fair at a local Catholic high school.

Going forward, we are planning basketball and hockey game watches and a Christmas party. Looking forward to seeing you there!

## GREATER BOSTON

**President: Mark McGwin '81**

[mmcgwin@santander.us](mailto:mmcgwin@santander.us)

Actor and PC trustee **John G. O'Hurley, Jr. '76 & '06Hon.** was the guest speaker at our annual Fall Business Breakfast. We hosted several other events for alums of all ages, including a sold-out Boston Harbor Cruise in June, the monthly Third Thursday event at Harpoon Brewery in July, a Red Sox game and pre-game reception in August, and a Friar Fall Kick-Off event in September.

Thank you to **Andrew Bayerl '07**, outgoing vice president, who is moving on to pursue exciting professional opportunities, and to secretary **Carolyn Molloy '06**, who is stepping up as vice president.

## CAPITAL AREA

**President: Nicole Picard '08**

[ndpicard@gmail.com](mailto:ndpicard@gmail.com)

The club's annual Mass and Brunch will be held on Sunday, Nov. 9, followed by a garden dedication in honor of our former chaplain, the late **Rev. Edmund J. Way, O.P. '36**. We have planned two events on Dec. 13 — Wreaths Across America, which will feature "DC Friars" honoring our nation's heroes at Arlington National Cemetery in the morning, and our Christmas party at the University Club in D.C. later in the afternoon.

During the summer, the club's softball team played an exciting 14-game season in the Capital Alumni Network League, taking on alumni clubs from other colleges and universities. It was our eighth year in the league.

We held a successful Networking Night during which **Patrick Nero '87**, athletic director at George Washington University, provided career tips, and PC students were able to connect with alumni in the D.C. area. We also hosted our annual "Welcome to DC" reception for new Friars and participated in a community service event.

## NORTHERN CALIFORNIA CLUB

**Tara Bubniak '06**

[tara.bubniak@gmail.com](mailto:tara.bubniak@gmail.com)

Twenty-five alumni and friends joined the *Friar Explorations* Alumni Travel Program in August for a wine tour in Napa and Sonoma coordinated by **Mark Gasbarro '97**, owner of Gasbarro Wines in Providence. To welcome the group, the Northern California Club hosted a reception, which also was attended by area alumni.



*Jennifer Arts '06 takes a sampling of red wine from Christopher Silva, president and chief executive officer of St. Francis Winery and Vineyards, during the Friar Explorations wine tour in Napa Valley, Calif.*

The travel program included four full days of vineyard tours. The group, which included **Bob Ferreira '83**, assistant vice president for alumni relations, and **Sarah Firetto '03**, associate director for alumni relations, visited several vineyards, including Coppola, Domain Chandon, Hess Collection, Berenger, Caymus, Silver Oak, Raymond Vineyards, Stag's Leap, and St. Francis Winery.

At St. Francis, the winery president greeted everyone and offered a special private-barrel wine tasting. He then hosted the group for a three-course meal paired with wine at the vineyard.

At the close of the trip, a farewell dinner was held at Tra Vigne in St. Helena, Calif.

## CHARLOTTE

**President: Pete Bergen '60**

peterbergen@kirco.com

Our Charlotte team is made up of **Kathleen Coleman '93**, **John Kennally '80**, **Al Tinson '64**, and **Pete Bergen '60**, who are working to build the alumni club. We are planning a meet-and-greet during a men's basketball game in November and our second annual Mass and reception next April.

We had a great turnout of 40 alumni and friends for our inaugural Mass and reception at St. Gabriel Catholic Church in Charlotte in the spring. Rev. R. Gabriel Pivarnik, O.P., PC's vice president for mission and ministry, was the celebrant. After, he presented a lecture, "I Used to Dance When I Was Young: A Look at the 'Francis Effect' on the Life of the Church," which was followed by a reception.

## CHICAGO AREA

More than 100 alumni, students, and members of the Class of 2018 and their families celebrated the fourth annual Chicago River Summer Cruise hosted by **Terrence and Margaret Johnson '15P**. Attendees were able to network while enjoying beautiful views of the Chicago skyline, a light dinner, and refreshments.

We are looking to grow the Chicago Area Club and need volunteers to help plan events and engage local alumni. If you are interested, contact Jackie Carlson, assistant director for alumni relations, at 401-865-2835 or jcarlso8@providence.edu.

## FAIRFIELD/WESTCHESTER

Members of the Class of 2018 from Fairfield and Westchester counties were welcomed into the PC community at a reception in July hosted by **Maura and Brian O'Connor '65** at The Field Club of Greenwich, Conn. Alumni, students, and 10 incoming freshmen and their families gathered on a beautiful summer evening to celebrate.

We are developing a regional club in Fairfield/Westchester counties and are looking for volunteers to help plan events and engage local alumni. If you are interested, contact **Paul Calle '12**, assistant director for alumni relations, at 401-865-2768 or pcalle@providence.edu.

## HARTFORD AREA

**President: Nicole Wroblewski Fenton '07**

nawroblewski@gmail.com

Eighty-three alumni and family members attended a summer reception in July at Pond House Café, West Hartford. They were greeted by **Michael P. Lynch '83**, president of the National Alumni Association Council, and **Bob Ferreira '83**, assistant vice president for alumni relations.

## LONG ISLAND

**President: John J. Burke, Jr. '88**

john.burke@daddario.com

The club hosted 128 alumni, students, and parents at its annual cocktail and hors d'oeuvres reception at the Meadow Brook Club in Jericho, N.Y. We also had an adult- and child-friendly event at the Bedell Cellars Vineyard in Cutchogue. Families enjoyed a full day of activities on the North Fork, then unwound and enjoyed food and drink while listening to music and tasting some of the best wines that Long Island has to offer.

We will host a FUSION (Friars United for Service In Our Neighborhood) event in late November or early December. Volunteers will prepare care packages to send to U.S. troops overseas.

## MAL BROWN (GREATER PROVIDENCE)

**President: Kate Kennedy '92**

kate.kennedy26@gmail.com

To continue growing the Mal Brown Scholarship, the club will raffle two season tickets for men's basketball. We're selling 200 chances to win two great seats. If interested, contact **Kate Kennedy '92** at the address above. Tickets are going fast! For other ways to support the

scholarship, enter one of the 50-50 raffles at the Dunkin' Donuts Center during games.

The club welcomed autumn with a "Drink and Dabble" event, painting and sipping the evening away at the Public Kitchen and Bar in Providence.

At the end of September, the club came together for the Mal Brown Mass at St.

Kevin's Church in Warwick. The celebrant was **Rev. Robert J. Marciano '79**. A reception and brunch followed at the Warwick Country Club.

A highlight of summer was the reception held at the Newport Hyatt on Goat Island in Newport. This year, four clubs — Mal Brown, Newport, New London/Washington County, and South Coast (Massachusetts) — collaborated to welcome the Class of 2018 and recent graduates from the Class of 2014.

## NASHVILLE

PC came to Nashville, Tenn., for the first time in April at a reception hosted by **Sandra and Ronald Szejner '70**. Alumni, parents, and friends in the area came to learn about the exciting new things happening on campus. Presentations were given by Raul Fonts, dean of admission and financial aid, and **Bob Ferreira '83**, assistant vice president for alumni relations.

We are developing a club in the Nashville area and are looking for volunteers to help plan events and engage local alumni. If you are interested, contact **Paul Calle '12**, assistant director for alumni relations, at 401-865-2768 or [pcalle@providence.edu](mailto:pcalle@providence.edu).

## NEW HAVEN

**President: Benjamin Cangiano '78**  
[bcangiano@snet.net](mailto:bcangiano@snet.net)

About 50 alumni and guests, including 15 members of the Class of 2018, attended a reception with appetizers at Anthony's Ocean View in New Haven in August. **Michael P. Lynch '83**, president of the National Alumni Association Council, offered greetings.

The club also hosted its 55th annual Veritas Awards Dinner in May at Anthony's Ocean View restaurant in New Haven. Nearly 500 people attended. Three members of the local business community were honored with Veritas Awards, including **Frank R. Proto, C.P.A. '79**, who has a distinguished record of service to the club and his *alma mater*.



Attendees at the summer reception in Newport included, from left, Peter Slom '78, Tiernan Chase '18, and Rita Slom. Chase received the Newport County Alumni Club's Aaron J. Slom '42 Memorial Scholarship. Peter and Rita are the son and wife of Mr. Slom.

## METRO NEW YORK

**President: George Catrambone '05**  
[gcatrambone@gmail.com](mailto:gcatrambone@gmail.com)

About 100 alumni watched some of the world's top tennis players in action at the U.S. Open in August. Shortly after, the club welcomed the Class of 2014 at the annual Friar Fall Kick-Off held at Brother Jimmy's in Murray Hill where a barbecue and giveaways were enjoyed.

Earlier in the summer, current students and alumni were invited to a night of networking at the New York Athletic Club. During an "Across the Ages" panel, alumni from various stages in their careers shared experiences and advice with about 100 attendees.

The club also awarded the PC Club of New York Scholarship to **Kiana E. Estevez '18** (Copiague, N.Y.). The four-year, full-tuition scholarship is given annually to a student from a metropolitan New York high school. Welcome, Kiana, to the Friar family!

Upcoming events include game watches at Session House, our Christmas party, and the opportunity to see the men's basketball team play at the Barclays Center in Brooklyn.

## NEW LONDON/ WASHINGTON COUNTY

The club's annual Long Island Winery Tour in September included visits to two wineries, Pindar and Osprey's Dominion, and time to explore the Maritime Festival in Greenport. The club also plans to attend a men's ice hockey game and a men's basketball game during the winter. For more information about the club, contact **Sarah Firetto '03**, associate director for alumni relations, at 401-865-1815 or [sfretto@providence.edu](mailto:sfretto@providence.edu).

## NORTHERN NEW JERSEY

Members of the Class of 2018 from northern New Jersey were welcomed into the PC community at a June reception at the home of **John '86 and Amy McCarthy**. Alumni, current students, and 11 incoming students with their families gathered to celebrate. **Devin Cash '15** (Westfield, N.J.), president of the Student Alumni Association, greeted the Class of 2018.

We are developing a regional club in northern New Jersey and are looking for volunteers to help plan events and engage local alumni. If you are interested, contact Jackie Carlson, assistant director for alumni relations, at 401-865-2835 or [jcarlso8@providence.edu](mailto:jcarlso8@providence.edu).

## SOUTH COAST (MASSACHUSETTS)

**President: Deb Perry Ozug '79**  
[debgptl@aol.com](mailto:debgptl@aol.com)

The club held a casual meet-up at Captain Kidd in Falmouth in the summer. About 20 students, family, alumni, and friends attended. ■



# CLASS NOTES

## 1950s

'59

**Jack I. Winkleman '59** of Wallingford, Conn., is an ordained minister with Universal Life Church of Oregon and has officiated at the marriage of 12 couples in Connecticut during the past three years.

## 1960s

'61

**Timothy C. Moynahan, Esq. '61** of Wolcott, Conn., received two honors at Post University's 2014 commencement ceremonies in Waterbury. He was awarded an honorary doctor of letters degree and was informed that the university had named the law section of its library in his honor. A longstanding member of Post's MBA Advisory Board, Moynahan donated more than 2,000 law books to the university's library in 2011. Named a "Super Lawyer of New England and Connecticut" from 2009-2012, he owns The Moynahan Law Firm in Waterbury and Southbury.

'66

**Robert J. Palmisano '66** of Fort Lauderdale, Fla., joined the board of directors of Avedro Inc., an ophthalmic medical device and pharmaceutical company based in Boston. He is president and CEO of Wright Medical Group Inc. and a member of the PC Board of Trustees.

'69

**Howard A. Lisnoff '69 & '93G** of South Egremont, Mass., wrote his first novel, *A Sixties' Love Story*, published this year on Amazon Kindle.

It is a coming-of-age tale of the generation that reached maturity as the decade of the 1960s unfolded. He teaches in the Individual Studies Program at Hudson Valley Community College in Troy, N.Y.

## 1970s

'71

**Vasilios J. "Bill" Kalogredis, Esq. '71** of West Chester, Pa., was selected as a 2014 Pennsylvania Super Lawyer in the health-care law field. It is an honor he received for the 11th consecutive year. Only 5 percent of Pennsylvania Bar members were selected for the honor, which is based on an arduous process encompassing a strict nomination, research, and review process. Kalogredis also was a course planner and a speaker at the PBI Representing Physicians and Dentists Program in Philadelphia. His topic was group practice dynamics, including compensation, buy-in and buy-out practices, and governance. He is a lawyer with Kalogredis, Sansweet, Dearden and Burke, Ltd., a health-care law firm in Wayne.

'72

**Guy D. Alba '72 & '97G** of Johnston, R.I., was named principal of St. Margaret School in Rumford. He has been a principal at the elementary, middle school, and high school levels. He spent 22 years in the Providence School System, most recently as a school and district-level administrator.

**Brother Lawrence D. Goyette, F.S.C. '72 & '07Hon.**, of Bronx, N.Y., the founder of The San Miguel School in Providence, stepped down

after 20 years as the executive director. The San Miguel community honored his service by dedicating the school on Branch Avenue in his name. San Miguel is a Lasallian school for boys of limited financial means in grades 5 to 8. Brother Lawrence, now a member of the De La Salle Christian Brothers Community at Manhattan College, is on sabbatical for the 2014-15 academic year but will spend a total of four months advising Lasallians who are involved in the formation of the 13th San Miguel School in Concord, Calif.

'74

**Robert M. Carcich '74** of Emerson, N.J., retired after 27½ years as the head baseball coach at Emerson Senior High School. He never had a losing season and finished with 539 victories, coaching the team to three state championships, including consecutive Group I state titles in 2000 and 2001. Carcich, whose No. 7 was retired by the school, is a member of the New Jersey Scholastic Coaches Association Hall of Fame. He has served the Emerson Public School District for 40 years, including work as a biology teacher and athletic director.

**Anthony V. Riccio '74** of Westbrook, Conn., wrote his fifth book, *Farms, Factories and Families: Italian American Women of Connecticut* (Excelsior Editions/State University of New York Press, 2014). He also gave a presentation on stories and images from the book at the Westerly, R.I., Public Library. Riccio spent a decade on the book, traveling the state to record oral histories and collect photographs, and writing. He is stacks manager at Yale University's Sterling Memorial Library.



'77

**William A. Humphrey '77** of Pacific Palisades, Calif., was appointed general manager of Sunset Gower + Sunset Bronson Studios in Hollywood. He oversees the media and entertainment portfolio, including sales, marketing, operations, and other strategic initiatives. He formerly was senior vice president, sales and marketing, at Point360, a digital media services company.

'78

**Kenneth P. Bangs, Ph.D. '78** of Collinsville, Conn., was ordained a permanent deacon in the Archdiocese of Hartford by Archbishop Leonard P. Blair in a Mass of Ordination at the Cathedral of St. Joseph in Hartford. He is serving at St. Matthew Parish in Bristol. A member of St. Patrick Parish in Collinsville, he is a clinical psychologist in private practice in Bloomfield.

'79

**David J. Aldrich '79** of Andover, Mass., was elected CEO and chairman of the board of Skyworks Solutions, Inc., an innovator of high-performance analog semiconductors headquartered in Woburn. He formerly was president and chief operating officer. Aldrich is a member of the PC Board of Trustees.

**Robert A. DiMuccio '79** of Cumberland, R.I., was the principal speaker and was awarded an honorary doctor of business administration degree at the Graduate School Commencement Ceremony at Bryant University in Smithfield. He is chairman, president, and chief executive

officer of Amica Mutual Insurance Co. and a member of PC's Providence President's Council.

**Susan J. Martins-Phipps '79** of Warwick, R.I., was appointed to the board of trustees of The Appraisal Foundation, a nonprofit based in Washington, D.C. The foundation oversees three independent boards that amend appraisal standards, offer guidance on valuation methods and techniques, and set minimum qualifications for real estate appraisers. She is a certified residential appraiser and licensed agent at Phipps Real Estate Services in East Greenwich.

## 1980s

'80 (2015/35th Reunion Year)

**Robert L. DiColo '80** of East Greenwich, R.I., managing director of wealth management for UBS Financial Services Inc. in Providence, was named to *Barron's* "Top 1,200 Financial Advisors" for 2014. He was ranked one of the top five financial advisors in Rhode Island for the fifth consecutive year.

**Karen J. Ferrante, M.D. '80** of East Greenwich, R.I., was appointed head of research and development and chief medical officer at Tokai Pharmaceuticals, Inc. in Cambridge, Mass., a biopharmaceutical company that develops new treatments for prostate cancer and other hormonally driven diseases. She previously was the chief medical officer at Millennium Pharmaceuticals, The Takeda Oncology Company, and also worked for Pfizer Global Research

& Development and Bristol-Myers Squibb Company. She was on staff and did her hematology/oncology fellowship at the New England Deaconess Hospital.

**Jill Milvae Krieger '80** of Tolland, Conn., was named principal of Manchester High School. She previously served as principal of Enfield High School and as assistant principal of Wethersfield High School.

'81

**Janet A. Maloney '81 & '85G** of Barrington, R.I., was appointed principal of Our Lady of Mount Carmel School in Bristol, which serves students in pre-K through grade 8. She is the first lay principal of the school, which has been served by the Religious Teachers Filippini for 62 years. She formerly was a resource teacher at Highlander Charter School in South Providence.

**Kenneth F. McGunagle, Jr. '81** of Cranston, R.I., was reelected chair of the ALS Association's National Board of Representatives. The association works to spread awareness about and find a cure for amyotrophic lateral sclerosis, a neurodegenerative disease. McGunagle is a partner in the law firm McGunagle Hentz, PC, located in the Pawtuxet Village section of Cranston.

**Ann T. (Larkin) Smith '81** of Lawrence Township, N.J., is a second-grade teacher at Lady Liberty Academy Charter School in Newark.

### APA CALLS UPON ASSOCIATION LEADERSHIP EXPERT



Never one to dismiss an opportunity to lead, **James M. Drinan, J.D. '78** of Chicago, Ill., assumed the role of executive director of the American Planning Association (APA) and its professional institute, the American Institute of Certified Planners, on July 1. The APA is a nonprofit educational organization dedicated to the development of vital communities through good planning — physically, economically, socially, and otherwise. A former U.S. Department of Health and Human Services attorney, Drinan served for the past 12 years as executive director of the American Association of Endodontists and its foundation. He also has held senior executive positions with the American Association of Orthodontists and the American Association of Oral and Maxillofacial Surgeons. An active alumnus, he is a former member of the National Alumni Association (NAA) Board of Governors, now the NAA Council, and a former president of the association's Chicago Club. **Read more: [magazine.providence.edu](http://magazine.providence.edu)**

'82

**Elizabeth E. Flynn-Lott '82** of New York, N.Y., was appointed to the board of directors of Webster Bank, N.A., and its parent company, Webster Financial Corporation. She is vice chairman of Marsh, LLC.

**William R. Logan '82** of Scituate, Mass., is senior financial advisor at Cape Cod Five, where he leads the Trust and Asset Management Group in developing business in southeastern Massachusetts and on the South Shore. He is a member of PC's Boston President's Council.

'83

**Robert Ferreira '83** of Warwick, R.I., assistant vice president for alumni relations at Providence College, was appointed to the board of directors of CASE (Council for Advancement and Support of Education), District 1. During the two-year term, he will oversee program implementation and development for the organization in the state of Rhode Island.

'84

**Michael J. Joyce '84** of Hingham, Mass., was appointed to the PC Board of Trustees. He is a partner at Transwestern RBJ, a privately held

real estate firm. He was a founding partner in 2001 in Richards Barry Joyce & Partners, which was acquired by Transwestern in 2013. He is a member of PC's National Board of Overseers and the Boston President's Council. Joyce and his wife, **Jane Aries Joyce '89**, have three daughters.

**Col. Christopher J. Mullin, USMC (Ret.) '84** of Bloomfield Village, Mich., was appointed director of Willow Run Airport in Ypsilanti, a reliever airport for Detroit Metropolitan Airport. He has extensive experience with aviation through his assignments with the United States Marine Corps. For much of his career, he flew as a weapons systems officer in the F/A-18D Hornet Strike/Fighter aircraft, which included combat deployments to Operation Desert Shield, Operation Desert Storm, Operation Enduring Freedom, and three deployments to Operation Iraqi Freedom. He commanded Marine All Weather Fighter Attack Squadron 533, leading them to Al Anbar Province, Iraq, in 2006, and returned to Iraq for the last time in 2009 as the chief of staff for the 2nd Marine Aircraft Wing (Forward). He retired from the Marine Corps in 2013 after 29 years of service.

'87

**Christopher R. Moroney '87** of Stoneham, Mass., earned a master's degree in school counseling from Salem State University.

'88

**Giulio G. Diamante, M.D. '88** of Cranston, R.I., received the Verrazzano Man of the Year Award at the 53rd annual Verrazzano Day Banquet. Each year since 1962, the Verrazzano Day Observance Committee, comprising members of the Italian American War Veterans, Rhode Island Division, and The Order of the Sons of Italy in America, Grand Lodge, Rhode Island, presents the award to an exemplary individual who serves his fellow citizens and promotes the Italo-American heritage in his professional life and private life. Diamante is medical director of OPTX Rhode Island, based in Johnston.

'89

**John F. Shine '89** of Allendale, N.J., joined Compass Datacenters of Dallas, Texas, as director of sales for the eastern region. He formerly was sales director at Digital Realty Trust and vice president of sales at Vetro, an enterprise mobile software company.

## FOLLOWING CHRIST ... AS A CARPENTER-TURNED-PRIEST



A carpenter and building restoration company co-owner for 26 years, **Rev. James M. Sullivan '82**, center, was ordained a priest in the Archdiocese of Hartford, Conn., on May 17 by the Most Rev. Leonard P. Blair, S.T.D., archbishop of Hartford. Family, classmates, and friends joined Father Sullivan after the ordination Mass. With Father Sullivan are, from left, **Brian E. Fay '82**; **Peter L. Wolfe '83**; his sister, Sister Veronica Mary Sullivan, S.V., who attended PC for two years; Rev. Carlton Jones, O.P., a Mass concelebrant and longtime friend; his sister-in-law, **Robin C. (Souza) Sullivan '86**; and his brother, **John A. Sullivan '86**. Also attending the ordination was **David J. Kozak '82**. Father Sullivan is parochial vicar and serves four parishes in the Torrington area. **Read more: [magazine.providence.edu](http://magazine.providence.edu)**

# 1990s

'91

**Patrick J. Dwyer '91** of Key Biscayne, Fla., was recognized by three media entities for his expertise in private wealth advising. He is an international private wealth advisor and managing director-wealth management with Dwyer & Associates, a private wealth management group based in Miami. He was named to *Barron's* 2014 Top 100 Financial Advisors list for the eighth consecutive year, *Barron's* 2014 Top 1,200 Financial Advisors: State by State list for the sixth straight year, the *Financial Times*' 2014 Top 400 Financial Advisors list, and *Registered Rep's* America's Top 100 Wirehouse Advisors list for 2013 for the seventh straight year.

**David C. Gorman '91** of Natick, Mass., the regional director for Eurasia of the Centre for Humanitarian Dialogue in Geneva, Switzerland, was profiled in the April 2014 edition of the German monthly *Der Spiegel* for his work in conflict resolution. He also was one of three mediators featured in the documentary *Miles and War*, which won awards at film festivals in San Francisco, Chicago, and Berlin.

**Richard W. Medeiros '91G** of Rehoboth, Mass., was appointed superintendent of schools for the Freetown-Lakeville Regional School District. He formerly was a superintendent and principal in Somerset for 20 years.

**Rebecca Mathurin Vicente '91** of Tolland, Conn., was elevated to partner at Weatherby & Associates, P.C., an estate planning, elder law, and probate law firm based in Bloomfield. Her practice is devoted to elder law and life care planning, estate and trust administration, and business and estate planning.

'92

**David Higgins '92** of Atlanta, Ga., a private wealth advisor in the Private Banking and Investments Group at Merrill Lynch in Atlanta,

was named to *Barron's* America's Top 1,200 Financial Advisors: State by State list and the *Financial Times*' Top 400 Advisors list for 2014. He specializes in risk management, income generation, concentrated equity solutions, cash-flow strategies, and assisting clients who are experiencing liquidity events.

'93

**Gerard M. Jellig '93** of Haddonfield, N.J., was appointed superintendent of the South Brunswick School District, a kindergarten-through-12th grade district with about 9,500 students. He formerly was superintendent of the Rancocas Valley Regional School District.

**Nicholas Maffeo '93** of Canton, Mass., was named president of Canton Co-Operative Bank, a local, independent community bank. He had been vice president and treasurer since 2003.

**Catherine L. Morelli '93** of West Hartford, Conn., is the theme and instructional coach of the Law and Government Academy at Hartford Public High School. Two of her students, **ViDale Lovett '18** and **Imani Carter '18**, entered PC this fall after graduating from the academy with honors.

'95 (2015/20th Reunion Year)

**James W. Dugan '95** of New York, N.Y., was co-executive producer for *Clash of the Ozarks*, a six-part Discovery Channel TV series that aired earlier this year. His previous work in television has included *Mythbusters*, *Ghost Hunters*, and *Deadliest Catch*.

'96

**Natalie L. O'Brien '96** of North Smithfield, R.I., a teacher at North Smithfield High School, received the 2014 American Civic Education Teacher Award sponsored by the Center on Congress at Indiana University, the Center for Civic Education, and the National Education Association. Three teachers in the United States were selected for the annual honor for their exemplary work in preparing young people to

become informed and engaged citizens. O'Brien uses mini-debates, simulations, and circle discussions to enhance students' knowledge of historical, political, and constitutional debates.

'97

**Stephanie S. (Storozuk) Mozzer '97** of North Clarendon, Vt., a maternal child health nurse at Rutland Area Visiting Nurses & Hospice, was honored twice by the association. She was named the Employee of the Month for March and later received the Teamwork Award at the Annual Employee Recognition Dinner. She is a certified lactation consultant, an advocate for children's issues, and a youth running coach.

**Leigh A. Reposa '97** of Saunterstown, R.I., received the Robert S. Burgess Community Service Award from the Rhode Island Chapter of the National Association of Social Workers. The award is given to an administrative professional who has made a special and distinguished contribution to the field of human services. Reposa is program manager of the Youth Suicide Prevention Program administered by the Rhode Island Student Assistance Services under the leadership of the Rhode Island Department of Health.

**Todd J. Slater '97** (Marina del Rey, Calif.) and his entertainment company, Slater Brothers Entertainment (SBE), which he founded with brothers Grant and Wade, produced the Sixth Annual Hamilton International Film Festival in Hamilton, N.Y., where they grew up. Benefiting local charities, including Hamilton Central School, the festival featured screenings of 20 films, visits by dozens of filmmakers from Los Angeles to Moscow, panel presentations, and receptions. Also, SBE's film, *THE GENERAL: A True Story*, which captures the life of the Slaters' late father, who was a successful longtime hockey coach at Colgate University, was selected to the 2014 Rhode Island International Film Festival. One of the top independent film and media consultants in Hollywood, Slater is a member of the Providence College School of Business Advisory Council.

'99

**Ellen Fantini Cullinan '99** of Wellesley, Mass., was promoted from managing director to senior managing director in the Boston office of Newmark Grubb Knight Frank, a commercial real estate advisory firm. She is a commercial real estate broker focusing on tenant representation in the Boston and Cambridge markets.

## 2000s

'00 (2015/15th Reunion Year)

**William F. Malaier, Jr. '00** of Seattle, Wash., joined Ogden Murphy Wallace, PLLC, one of Seattle's oldest law firms, as a partner in the business group. His practice focuses on bankruptcy, insolvency, and creditors' rights. A graduate of the University of Arizona College of Law, he previously maintained a general bankruptcy practice with the firm Nagler & Malaier, P.S.

'01

**Rocco DiRico '01** of Reading, Mass., was promoted from Senate aide to deputy state director for U.S. Sen. Edward J. Markey, D-Mass. He works in the senator's Boston office.

'02

**Brian J. Burke '02** of Marshfield, Mass., was named vice president of institutional business development and consultant relations for Pioneer Investments, a global asset manager. He is based in Boston. Burke formerly was director of institutional sales and consultant relations at Monarch Partners in Boston.

**John Lee Dumas '02** of San Diego, Calif., was awarded "Best of iTunes 2013" by Apple for his podcast *EntrepreneurOnFire*. As the podcast's founder and host, he interviews today's most inspiring and successful entrepreneurs, including Seth Godin, Tim Ferriss, Barbara Corcoran, Gary Vaynerchuk, and Guy Kawasaki. He has been featured in *Forbes*, *TIME*, and *Inc.* magazine and is the founder of Podcasters' Paradise, a community dedicated to helping others to create, grow, and monetize their podcasts.

'04

**Frank Caliva '04** and his wife, **Isabel Monteiro Caliva '04**, of Arlington, Va., purchased and are operating the government relations and strategic planning practices of the consulting firm that Frank worked for in Washington, D.C., for the past three years. The new firm, P.R. Quinlan, also located in Washington, provides government relations and strategic advisory services to small- and medium-sized businesses along the East Coast.

**John Cooke '04** of West Yarmouth, Mass., earned an M.B.A. degree from the University of Massachusetts Dartmouth. He is an assistant vice president and online marketing manager with BankFive in Fall River. He oversees e-commerce activities for both the bank and the online-only division, Bank5 Connect.

**Brian P. Dyer '04** of Warwick, R.I., a police officer in Providence for seven years, received a master's degree in criminal justice from Boston University.

**Jessica M. Fitzgerald '04** of Middletown, Conn., received a doctor of education in educational leadership degree from the University of Hartford. Her dissertation addressed urban secondary school teachers' understandings of themselves as adult learners and their perceptions of their professional development experiences.

**Scott W. Fuller '04G** of Barrington, R.I., was appointed principal of Our Lady of Mercy Regional School in East Greenwich. An educator for 30 years, he most recently worked in the Cumberland School District as assistant principal and mathematics teacher at Cumberland High School.

'05 (2015/10th Reunion Year)

**Sharon L. Morgan '05SCE** of Mystic, Conn., was appointed vice president and regional manager for the Southern Region of The Washington Trust Company, headquartered in Westerly, R.I. She oversees seven branches in the towns of Charlestown, Richmond, Westerly, and New Shoreham (Block Island), R.I., and in Mystic.

**John W. Switzer '05** of North Kingstown, R.I., was appointed sales manager at eNow Inc. of Warwick, a provider of solar-powered energy systems for the trucking industry. He oversees all pipeline sales servicing. He previously worked as an account manager at American Power Conversion Federal Systems Inc.

'06

**Gabrielle Occhiogrosso '06 & '09G** of Westbury, N.Y., was awarded a doctor of education degree in executive leadership from Fordham University. Her dissertation focused on college student involvement in living and learning communities. She is the assistant director of student activities at Manhattan College.

## BOSTON'S CFO ON THE FAST TRACK



**David A. Sweeney '05** was appointed chief financial officer for the City of Boston, Mass., by first-term Mayor Marty Walsh in April, continuing a series of impressive career advancements. Sweeney previously served as CFO of the Massachusetts State Lottery Commission for three years. Before that, he worked as the budget director for the Massachusetts House Committee on Ways and Means and as the chief fiscal policy adviser to the Massachusetts speaker of the house. As CFO of Boston's \$2.7 billion budget, he oversees the Assessing, Auditing, Budget, Purchasing, Treasury, and Registry departments.

**Patricia M. (Higgins) Schmidt '06** of North Andover, Mass., received her M.B.A. degree from Suffolk University.

**Martha E. (McCahill) Sprague '06** of Gorham, Maine, accepted a position as a social worker in the adult unit of Spring Harbor Hospital, a division of Maine Behavioral Healthcare. Located in Westbrook, Spring Harbor is Maine's only nonprofit, private psychiatric hospital. She previously worked as a targeted case manager and as an intensive in-home and outpatient therapist for Maine Behavioral Healthcare.

'07

**Kerri L. Coletta '07** of Seattle, Wash., earned a master's degree in international marketing from Hult International Business School in London and is working with JeffreyM Consulting in Seattle. She is a contract employee with Microsoft, working on the Windows and Windows Phone social media marketing and engagement strategy. She also is managing social media strategy for Sofar Sounds at the local and global levels.

**Roy P. Gibbs '07** of Charlestown, Mass., earned an M.B.A. degree from the Tuck School of Business at Dartmouth College and has joined The Parthenon Group as a principal in the Boston office.

'08

**Aaron A. Rozovsky '08** of Cincinnati, Ohio, a captain in the Rhode Island Army National Guard and a second-year rabbinical student at Hebrew Union College-Jewish Institute of Religion, was awarded an Army Meritorious Service Medal for his work on resiliency training with the Israeli Defense Forces' Home Front Command. The training helped soldiers cope with the stresses of military life and deployments, and how to balance these within the context of having a personal life. Rozovsky worked with the Israeli Home Front Command while assigned to the National Guard Bureau Liaison Office during his first year of rabbinical studies in Jerusalem. He is a graduate of PC's Army ROTC Program.

## 2010s

'10 (2015/5th Reunion Year)

**Kristin A. Tougias '10** of New York, N.Y., wrote a book with her father, Michael Tougias, *The Cringe Chronicles: Mortifying Misadventures with My Dad* (Black Rose Writing, 2014). The book is a raw and honest memoir chronicling her awkward teenage years and embarrassing family vacations with her unconventional father. She currently works at Goldman Sachs.

'11

**Garret Hepburn '11** of Miller Place, N.Y., was designated an associate of the Casualty Actuarial Society after completing seven examinations that tested his understanding of property and casualty insurance and techniques to solve insurance problems. He also completed the required course on Professionalism, which presents real-world situations in ethics and professionalism, and the Validation by Education Experience Requirements. He is an actuarial associate at The Hartford.

**Manuel E. Ortiz '11** of Johnston, R.I., was appointed graduate support director at The San Miguel School of Providence, a private,

non-sectarian middle school for financially needy boys run by the De La Salle Christian Brothers. He is the first San Miguel graduate to return as an employee. In his new role, he provides support to graduates and their families as the boys transition into high school, college, and the work force, offering guidance and connecting them with resources.

'13

**Jennifer M. Crosier '13** of Shrewsbury, Mass., received the Special Educator Award from the Newton Parent Advisory Council, a volunteer organization of parents of children with special needs. She works as a secondary education special needs teaching assistant at Newton South High School while she pursues a master's degree in moderate special needs at Boston College.

'14

**Mary-Kate Curtis, C.P.A. '14G** of North Attleboro, Mass., was recognized during the Rhode Island Society of CPA's 2014 Recognition Reception after earning her certified public accountant designation. She is a senior accountant with Sansiveri, Kimball & Co., L.L.P., an independent accounting firm based in Providence. ■

## NATIONAL BIG BROTHER OF THE YEAR

The roots of volunteerism for **Thomas J. Fascia '03** of Randolph, N.J., go back to high school and Providence College, where he held leadership roles in Urban Action and PC Pals. Eight years ago, after his wife told him one of her kindergarten students needed guidance, he befriended Amir, then 6 years old, through Big Brothers Big Sisters of America. Eight years later, Fascia was chosen from among 31 state winners as 2014 National Big Brother of the Year. In fact, his Little Brother took his first plane ride ever when Fascia and Amir attended the awards ceremony in Chicago. The father of two, Fascia is the director of executive search at Cornerstone Search Group. **Read more: [magazine.providence.edu](http://magazine.providence.edu)**



# CLASS AGENTS – 2010

## WHAT WAS YOUR FAVORITE CLASS, AND WHO TAUGHT IT?



Jacquleen N. DeSisto '10 & '14G

**Lives:** Barrington, R.I.

**Works:** Class Campaigns Officer, Brown University

**Favorite PC Class:** Modern American Fiction with Dr. Margaret Reid



Kevin Higgins '10

**Lives:** Boston, Mass.

**Works:** Financial Analyst, EMC

**Favorite PC Class:** Industrial Organization with Rev. William P. Marquis, O.P.



Christopher Huber '10

**Lives:** Pearl River, N.Y.

**Works:** Senior Consultant, Deloitte

**Favorite PC Class:** Organizational Theory and Design with Dr. Pamela D. Sherer



Angela McCaffrey '10

**Lives:** Hoboken, N.J.

**Works:** Owner and Instructor, CoreFire Studio

**Favorite PC Class:** Civ — each and every professor! I learned a different angle of history from each one, and the DWC education has made me more well-rounded in the business world.



Cordelia Nagle '10

**Lives:** Houston, Texas

**Works:** Production Coordinator, OP-3

**Favorite PC Class:** Public Program Evaluation with Dr. Mark S. Hyde

## HONK IF YOU LOVE PC



When **Robert M. Calabro '66** and his wife, Susan, moved in 1999 to Williamsburg, Va., known to sports enthusiasts as “ACC (Atlantic Coast Conference) Country,” he had no trouble attaining a Friar license plate. Initially, he had lots of inquiries about “What’s a Friar?” Now, he’s gotten used to friendly waves and horn honks from New England-based tourists and been “pleasantly surprised” by notes left on his car from Friars who have settled in the area.



Here’s a plate that features a phonetic variation on the “s” in Friars. The plate was a surprise Christmas present from the wife and son of **Robert H. Banspach '78G** of Feeding Hills, Mass., who attained his M.B.A. degree at PC. The son, Rob, called it “the perfect Christmas present.”

*Do you share your PC pride on your bumper? Show us! Take a picture of your license plate and send it along with a brief narrative to: [editormagazine@providence.edu](mailto:editormagazine@providence.edu)*

# IN MEMORIAM

**Dr. John J. Breen, Jr. '47 & '58Hon.**, professor *emeritus* of business administration who taught at PC from 1947 to 1993, died June 19 at Rhode Island Hospital. A World War II veteran and a Providence resident, he joined the PC faculty as instructor of business administration and was promoted three times, including to professor of business administration in 1959. He is survived by his wife of 56 years, Joan M. (Bruneau) Breen; his sons, Dr. John J. "Jack" Breen III '81, PC associate professor of chemistry, and Peter W. Breen '90; his daughter, Ellen C. Breen '85; and five grandchildren. A Mass of Christian Burial was held at St. Augustine Church, Providence. Gifts in his memory may be made to the PC Alumni Fund in care of Providence College, Office of Institutional Advancement, 1 Cunningham Square, Providence, RI, 02918-0001.

**Robert J. Perugini '56** of Prospect, Conn., a career educator who was active in alumni and fundraising activities for Providence College, died July 5 at St. Mary's Hospital. Mr. Perugini taught in Waterbury for his entire career, retiring in 1994. He rarely missed a PC alumni event, helped the College with fundraising as a regional chair and phone-a-thon volunteer, and was a fan of Friars basketball. He is survived by his wife of 52 years, Joan (DiStasio) Perugini; three daughters, Maria Perugini Baechli '90, Gioia C. Perugini '93, and Andrea Drewry; seven grandchildren; and a sister. A Mass of Christian Burial was celebrated at St. Anthony's Church, Prospect. Donations in his memory may be made to the PC Angel Fund in care of Providence College, Office of Institutional Advancement, 1 Cunningham Square, Providence, RI 02918-0001.

**Mary R. Politelli**, administrative assistant in the Providence College School of Business, died July 12 at home in West Warwick, R.I., after an illness. She served the College for more than 20 years, primarily in its business departments. Highly regarded for her warmth and attention to detail, Mrs. Politelli ran the pre-registration and registration for business majors. She is survived by her husband, Wayne A. Politelli '88G; her sons, Anthony J. Politelli '07 & '09G and Daniel J. Politelli; two brothers; and two sisters. Her Mass of Christian Burial was celebrated at St. Joseph Church, West Warwick.

**Pasqualena "Lee" M. (D'Amelio) Porrazzo**, retired senior office assistant in the College's Department of Residence Life, died July 23. A resident of Providence, Mrs. Porrazzo served PC for 39 years. The wife of the late Pasquale "Pat" Porrazzo, Jr., she is survived by her son, David; her daughter, Brenda McMahon; two grandchildren; and a brother. Her Mass of Christian Burial was celebrated at St. Pius V Church, Providence.

**Dr. John K. Primeau '61**, a retired associate professor of German, died Aug. 7 in Florida. A U.S. Army first lieutenant survey officer in Germany, he attended PC on an ROTC scholarship. Dr. Primeau taught at the College, including in its Development of Western Civilization Program, from 1965 to 2006 and served as department chair from 1974 to 1978. The husband of the late Kathleen (Hennessey) Primeau, he is survived by his daughters, Anne Primeau-Faubert '86 and Jennifer

Welliver; his sons, Mike and John "Jay" '91 Primeau; and three grandchildren. His funeral was private.

**Former U.S. Rep. Fernand J. St. Germain '48 & '65Hon.**, who represented Rhode Island's First District from 1961 to 1989, died Aug. 16 at his Newport home. A U.S. Army veteran, he graduated from Boston University Law School in 1955. Before entering Congress, the Democrat served in the R.I. House of Representatives from 1952 to 1961. He is survived by his daughters, Laurene Sorensen and Lisette St. Germain, and his sister, Claire Velardi. A memorial Mass was celebrated at St. Mary's Church, Newport.

**Edward J. Walsh, Jr. '88 & '95G**, a two-sport student-athlete who was inducted into the College's Athletics Hall of Fame in 2009, died on Aug. 13. A resident of Warwick, R.I., he was a history teacher and guidance counselor at Warwick Veterans Memorial High School for 25 years and coached high school hockey, baseball, and golf teams at four schools. Mr. Walsh is the College's career leader in home runs with 36 and ranks first with a .375 batting average. He also played for the Friars' hockey team as a goaltender from 1984-87. The son of Barbara Sample and the late Edward L. Walsh, Sr., and the stepson of Charles S. Sample, he was the husband of Karen Emma. He also is survived by his sons, Cameron, Tyler, and Edward III; two brothers; and two sisters. His Mass of Christian Burial was celebrated at St. Mary's Church, Cranston.



**David C. Morganelli, Esq., C.P.A. '89**, a loyal alumnus of PC, died on Sept. 16 at Milford Regional Medical Center in Milford, Mass. Mr. Morganelli graduated *cum laude* with a degree in accountancy and worked at the Providence, R.I., law firm of Partridge Snow & Hahn LLP, where he was chair of the Tax Group. He was a tax consultant to the College, a season ticket holder for Friars' men's basketball, a former member of the PC National Alumni

Association Council (formerly Board of Governors), and served on the College's Providence President's Council. On several occasions, he spoke about his career and offered career advice in presentations to PC students. Mr. Morganelli is survived by his wife, Janet (DiGregorio) Morganelli; his children, Ava M., Jane H., and Peter C. Morganelli; three brothers; and a sister. His Mass of Christian Burial was celebrated at Sacred Heart of Jesus Church, Milford.

For longer versions of these *In Memoriams*:  
[magazine.providence.edu](http://magazine.providence.edu)

## DEATHS

Louis G. Maroun '37  
 The Hon. Joseph J. Fauliso '38  
 Joseph N. Doyle '39  
 Mario J. Accinno '40  
 Paul P. Dunn, M.D. '41  
 Edward John Fitzpatrick '41  
 John J. Lang, Jr. '41  
 Felix Sarcione, D.D.S. '43  
 Edwin J. Zisa '43  
 Joseph F. Bruno '44  
 Dr. John J. Breen, Jr. '47 & '58Hon.  
 David M. Carberry, M.D. '47  
 Francis L. Hardy '47  
 Everett J. Carmody, M.D. '48  
 The Hon. Fernand J. St. Germain  
 '48 & '65Hon.  
 Anthony Vacca, Esq. '48  
 Walter L. Carnevale '49  
 Thomas L. Jassak '49  
 Albert J. Michaud '49  
 Joseph W. Parys, Esq. '49  
 Joseph F. Berry '50  
 The Hon. Clifford J. Cawley '50  
 Amario DiOrio '50  
 Hugh B. Harrold '50  
 Joseph A. Hickey, Jr. '50  
 Henry J. Sherlock '50  
 Paul E. Tracy, Sr. '50  
 John E. Duggan, Jr. '51  
 Anthony J. Fusco, M.D. '51  
 Raymond P. Garcia '51  
 Louis H. Picone '51  
 Ugo P. Pontarelli '51  
 Charles R. Ramsey '51  
 Paul E. Berthiaume, Sr. '52  
 Michael Bolvin, O.D. '52  
 Robert S. Hackett, D.M.D. '52  
 Lawrence J. Hadfield, Sr., Esq. '52  
 Francis J. Harten, Jr., D.D.S. '52

Daniel L. McCusker, Jr. '52  
 James G. O'Donnell '52  
 Normand F. Olean '52  
 Donald E. Sullivan '52  
 Anthony R. Amicarelli, D.M.D. '53  
 Thomas A. Babin '53  
 James F. Brady, Jr. '53  
 Rev. John P. Cronin '53  
 Samuel J. Fiore '53  
 Thomas J. Gildea, Sr. '53  
 John Peter Lynch '53  
 Peter B. Pecoraro, Sr., D.D.S. '53  
 Frank Ruggieri '53  
 Edward L. Sullivan '53  
 Carmel G. Denicourt '54  
 Ludgero S.A. Gomez, D.M.D. '54  
 Michael J. Baccari, M.D. '55  
 Peter C. Bransfield '55  
 Frederick A. Crothers '55  
 Robert H. Belden '56  
 Stratton J. Gunning '56  
 Lawrence J. Henry '56  
 Robert J. Perugini '56  
 Edgar C. Turcotte, Jr. '56  
 Ernest R. Bergeron '57  
 Paul T. Crowley '57  
 John A. Dempsey '57  
 William J. Devine, Jr. '57  
 Sr. Anne Thomas McMahon '57G  
 John J. Morrissey '57  
 Arthur A. Patenaude '57  
 William P. Dahill '58  
 John M. Fay '58  
 Richard F. Kerr, Esq. '58  
 William J. Leanues '58  
 Donald J. Regan '58  
 Thomas J. Blessington, Esq. '59  
 John V. DeGoes '59  
 Thomas W. Rossi '59

James J. Tiernan '59  
 Francis E. Whalen '59  
 Vincent V. Grignano '60  
 Robert Leibowitz '60  
 Robert F. McManus '60  
 Joseph Vileno Jr. '60  
 Lt. Cmdr. Robert G. Aubuchon '61  
 Raymond E. Bernier '61  
 John B. Donovan '61  
 Joseph C. Flynn, M.D. '61  
 Thomas W. Furey '61  
 Frank A. Garzilli '61  
 Francis E. Macchi '61  
 Dr. John K. Primeau '61  
 Lawrence H. Tifverman '61  
 John P. Kennedy '62  
 Richard T. McCann, Jr. '63  
 Alvin J. O'Donnell '64  
 William F. Hague, Jr., Esq. '65  
 William Heslin III '65  
 James L. O'Keefe, Jr. '65  
 Joseph V. Ciuryla '66  
 David F. Kelly, Sr. '66  
 Robert F. Foery '67  
 Nicholas M. Phelan, Jr. '67  
 Thomas A. St. Germain '67  
 Michael E. Whitty '67  
 Joseph T. Fitzpatrick, Jr. '68  
 Leo S. McNamara '68  
 Robert J. Audette '69  
 Joseph P. Callahan, Jr. '69  
 Thomas P. Coursey, Esq. '69  
 Francis A. Forgue '69  
 Richard J. Kelleher, Esq. '69  
 Paul McGowan '69  
 William M. Buckley '70  
 Timothy R. Auch '71  
 Marian Donzis Helfner '71G  
 Major Dennis J. Jeffrey (USA Ret.) '71

Luis Laje, Jr. '71  
 Eugene M. Lipira, M.D. '71  
 John A. Petrowicz '72  
 Donat B. Boisvert '73  
 Marvin J. Barnes '74  
 Elizabeth Powers Eldredge '75SCE  
 Carole Barbara Leonardo '75G  
 Richard G. Tasca, Jr. '75  
 Dr. David C. Petreccia '77  
 Leslie A. Scott '77SCE  
 Stephanie I. Pazienza, M.D. '78  
 Robert J. Bennett, Jr. '80  
 Emily Jo Kean '80  
 Linda Bucci Markey '80  
 Kenneth A. Douglass '82  
 Julie Berard Meier '82  
 Catherine Smith Spencer '82  
 Kevin T. Brown '83  
 John C. Gould '83  
 David W. Souza '83SCE  
 John J. Finan III, Esq. '84  
 Ernest Pacheco, Jr. '84  
 Col. John B. Altieri (Ret.) '86SCE  
 Patrick J. Casey '87  
 Edward L. Walsh, Jr. '88 & '95G  
 David C. Morganelli, Esq., C.P.A. '89  
 Kevin J. West '89G  
 Deacon Victor Haddad, M.D. '90G  
 John C. Fredriksen '93  
 Stephen E. Kenney '94  
 Kathleen Lindberg Pearson '96G  
 Anna Kathleen Regan Sullivan '03G  
 Patricia J. Carroll (former staff)  
 Mary R. Politelli (staff)  
 Pasqualena M. (D'Amelio) Porrazzo  
 (retired staff)

THE LAST WORD



# First Impressions

BY REV. R. GABRIEL PIVARNIK, O.P.

## IN MY EYES, CAM WALKER COULD DO ANYTHING.

At the close of the semester in the spring of 1987, before we had turned in our final Honors seminar papers, she had invited us to her home for a Saturday morning brunch. None of us knew exactly what to think. On the way to her house — a small Tudor cottage on Harrison Avenue, just a block or two off of the William & Mary campus — I caught up with Ilana and Debbie as they came out of Chandler Hall. They were dressed in their “church clothes,” and I was suddenly relieved that I had ironed my shirt and put on a tie. Debbie looked at me and said, “Do you have any clue what this is about?”

“Beats me. I just know there is food.”

The house itself was unassuming, much like Professor Walker. Her familiar bicycle, her only visible means of transportation over the last two years, was parked in what should have been her carport. As we reached the screen door and peered into the house, we could hear voices and see bustling movement inside.

“Come in, come in,” we heard. “Welcome!”

Some of my other classmates were already sprawled in various places across the room, some making it to the couch, two sitting in folding chairs that she had just carried into the room, and the rest happily on the floor. When the last person arrived, Professor Walker announced with glee, “OK, I think we are ready to begin.”

And with that, she sprung to the French doors at the far end of the room and opened them to reveal a feast waiting for us on the dining room table.

There were assorted pastries and jams, a piping hot casserole dish filled with a quiche-like delight, bacon and sausage, freshly cut fruit, and an array of other culinary treats that

must have taken days to prepare. You would have thought that none of us had eaten in days. We piled food onto our plates and sat back down in our places in the living room.

“There is one condition that comes with this food,” Professor Walker said. We didn’t care — she was feeding us *real* food. “We have to talk about class,” she said.

“No problem,” I mumbled, through a mouthful of food.

We began to reflect on the semester we had just finished: the books that we had read together, the papers we had written, and some of the great discussions that we had that had continued long after class was over. As we talked, we realized how different we had become. It was as if the food we were sharing allowed us to see things in a new way.

Years later, I would realize how Eucharistic that moment was in the living room of my professor’s house. In the sharing of a meal, we had encountered something far greater than ourselves and had been changed. People often ask me, “Why do you cook for your students?” I usually don’t answer them completely. I just think of Cam Walker and the house on Harrison Avenue.

In the years that I have been at Providence College, I have surprised my students with homemade cookies, invited them to “Review-Session Pasta,” and gathered them together for formal dinners. My hope is that they feel as welcome as I did that day — and, with that sense of welcome, begin to open up their lives, their minds, and their hearts to each other. Then, the real learning begins. ■

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