COMING EVENTS

Sept. 8 - New Employee Orientation
Sept. 9 & 11 - Faculty In-Service
Sept. 12 - First League game, Women’s Soccer v. Clark College, Noon
Sept. 12-13 - Volleyball, Walla Walla Invitational Tournament
Sept. 22 - FALL QUARTER BEGINS
Sept. 25 - (NOTE DATE CHANGE) “Education: The Road to Justice & Power,” features Christine Chavez, granddaughter of Cesar Chavez, 7 p.m., Dome
Sept. 26 - First League home game, Men’s Soccer, 4 p.m.

The President’s Corner

Faculty will be back on campus next week with a full schedule of meetings and preparation for September 22! And of course, our new and returning students will be back a week later, overflowing the parking lot onto the access road leading from Tausick Way and Isaacs Avenue.

For some students, it will be their first day of college classes and a lot of new faces to remember. For returning students, there will be some new faculty and staff members amid the familiar faces. Another year begins--another year when WWCC serves over 13,000 students.

Our service and pride go well beyond the city and county limits. WWCC serves students nationwide, and with increased online courses, we will continue to register students worldwide. Our founders, those Walla Walla residents who worked diligently to make Walla Walla Community College a reality in 1967, would be amazed! We owe it to them, to ourselves and to our students to continue a high quality education opportunity for all those who want it. And to those who don’t know they want it yet, we will continue to tell them why we say WWCC--your best choice!

A special thank you to Dan McConnon for his leadership of the Workforce programs during the last several years. You will be missed.

Newly Remodeled Fair Pavilion Accommodates WWCC Booth

If you didn’t make it down to the fair last weekend, you missed out on seeing the renovated Pavilion that can now do extra duty as an expo center as well as the building for vendor booths at the fair.

While some of the original style of the Pavilion still showed through, the open concept of the main floor provided natural and florescent light to showcase vendor products and services.

Highlight of the WWCC booth was a 40 to 50 foot banner featuring student photos in class and participating in various events. The casual, cluttered look provided fairgoers the opportunity to stop to ask questions, comment on photos, remember the days when they attended WWCC and pick up schedules or information about upcoming courses.

Thanks again to all the college employees who volunteered their valuable time to work in the booth. Events such as this one are an important part of the college’s community image.
Stacy Prest, Library & Archives Paraprofessional IV

Stacy was born at Vance AFB in Oklahoma and “moved around a bit my first couple of years (or so my parents tell me) before landing back in their hometown of Garden City, KS where my younger brother was born.” They moved to Laramie WY when she was 8 where her dad was the university architect and her mom co-owned a yarn shop. “My spare time,” she says, “was spent on the University of Wyoming (another U-Dub) campus watching football games and theatre productions or learning to knit, needlepoint or cross stitch in the back of mom’s shop.”

“After graduating from Laramie High, I earned my BA in Hispanic Studies from Colorado Women’s College in Denver, and then 25 years later,” she notes proudly, “I earned my master’s degree in Library and Information Science from the University of Washington.” Stacy moved to Walla Walla in 1986 when her parents retired here and she met her future husband, Tom, in 1990, the same year she was hired at WWCC. 1990 was also the year she traveled to New York City with the WW Choral Society to sing in Carnegie Hall. “Tom is an ASE certified Master Mechanic who now works in the Auto Tech department under the hood of a car, showing students a few trick of the trade. And he still owns his first car, a 1955 Chevy,” she continues. “And he’s overhauling that and a 1966 Ford Econoline pickup, so I’ve had to learn a few things about cars in self defense!”

“We are inveterate collectors of all sorts of oddities, transporting our family room back into a 1950’s space we call the Presto Diner, complete with red vinyl booths, pinball machines and a jukebox that plays 45s. If you remember vinyl records, you’ll recognize the scratchy sounds! I serve awesome chocolate malts, root beer floats and hot fudge brownie delights. On our patio we display old auto and gas station memorabilia and you can sit on restored theatre seats from WW’s old Liberty Theatre. Tom redid the paint & hardware and I reupholstered them. Our next project is going to be the restoration of a 1962 Shasta Travel Trailer to its original splendor. Okay, splendor may be a stretch for our little “canned ham” but it will be unique and fun to take to display at regional car shows pulled by one of our vintage vehicles.”

When asked her most interesting place to visit, she immediately said, “There’s no better place to “people-watch” than New York City. I’ve visited there 4 times and always discover something new and interesting. The next time I go I want to tour the Chrysler Building- an art deco architectural treasure- and visit Ellis Island. I’m glad I was able to visit the World Trade Center twice, but I don’t know if I want to visit ground zero. Singing on stage at Carnegie Hall was a dream come true. The inaugural concert held there in 1891 was conducted by Tchaikovsky and it was a total adrenaline rush to be on that stage where so many musical legends had gone before. I love listening to the various languages spoken on the NYC streets and I try to figure out what language it is they are using, although I have done the same thing walking through the eclectic crowd at Seattle’s Pike Place Market. Broadway is electric, Wall Street is always abuzz, the dining choices are exotic, varied and plentiful, but I am always glad to get home again to the tranquility and quiet of our beautiful valley.”

Stacy has plenty of activities she enjoys to relax and leave the cares of the college behind. “When I’m not working in the library, you’ll probably find me at home working on a home renovation project or doing cross-stitch. If I’m not at home, it’s likely I’m at a local estate sale, auction or venturing out to antique or second-hand stores. We’reavid fans of the Food Network show, “Diners, Drive-ins and Dives” and when we’re traveling, we always look for that out of the way eating establishment; the kind of off-the-beaten-path place that would be featured on that show. We’ve eaten at a few places that were definitely diamonds in the rough and a few that, well, let’s just say we won’t become repeat customers. While vacationing on the west side earlier this summer, we ate at one of the show’s featured watering holes, Mike’s Chili Parlor, a brick tavern built in the 1920’s in Seattle at the base of the Ballard Bridge. It might have been classified as a dive, but I’d dive into another bowl of chili there anytime.”

“We’ve waited tables, sold insurance, repossessed cars (really!), but I have so thoroughly enjoyed working at the WWCC Library for the past 18 years, that now I can’t imagine doing anything else. Our students are both interesting and inspirational to me. I hope they have learned half as much from me as I have from them. As long as the college keeps paying me for doing a job that I love, I’ll be happy!”

From Stacy’s Kitchen to Yours...

Presto Chili Verde

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Measurement</th>
</tr>
</thead>
<tbody>
<tr>
<td>½ cup chopped onions</td>
<td>2 T. vegetable oil</td>
</tr>
<tr>
<td>½ cup flour</td>
<td>2 tsp. cumin</td>
</tr>
<tr>
<td>1 tsp. chili powder</td>
<td>1 lb. cut pork loin chops, fat trimmed, cut into 1-in pieces</td>
</tr>
<tr>
<td>1 19 oz. can La Victoria Green Enchilada Sauce- mild (or hot, if you prefer)</td>
<td>1 4 oz. can mild diced green chilies (can use hot)</td>
</tr>
<tr>
<td>1 14.5 oz. can chicken broth</td>
<td>1 tsp. lime juice</td>
</tr>
<tr>
<td>1 15 oz. can diced potatoes, drained</td>
<td>½ cup instant potato flakes</td>
</tr>
<tr>
<td>1 T. honey</td>
<td>Tortilla or corn chips</td>
</tr>
</tbody>
</table>

In skillet, heat vegetable oil, then add onions and saute. While onions are cooking, mix flour, cumin and chili powder in a large Ziploc bag. Add pork pieces and shake until pieces are well coated. Add pork to the skillet, stirring occasionally to make sure pork is cooked through and onions are soft.

In separate pan, stir together enchilada sauce, chicken broth, chilies, potatoes, lime juice and honey. Heat mixture and when nearly at a boil add potato flakes to thicken the chili and stir until well absorbed. When pork is cooked through, add it and onions to the saucepot. Let ingredients simmer on low for a few minutes. Garnish with a dollop of sour cream and crushed chips. Makes 4 generous servings.
Who Am I?
The blonde angel on the right was born and raised in Walla Walla. She’s shown her with her sister at the fair! A long-time WWCC employee!

E-mail cathy.nelson@wwcc.edu with your answer.
Person with first correct guess wins a Kudo bar!!

Remember to send in your own photo soon!!

Welcome to New Staff
As usual, it’s been a busy summer for the HR department filling positions for the 2008-2009 school year. Be sure to make an effort to welcome these new WWCC employees:

- Nadine Shon - Nursing Instructor, Clarkston
- Jose Godinez - Student Funding Advisor, Student Development
- Jan Kruper - Psychology Instructor
- Staci Simmelink-Johnson - Psychology Instructor
- Amber Randall - Program Coordinator - Testing
- Justin Taylor - Auto Mech Technology Instructor, Coyote Ridge
- Bruce Prichard - HVAC Instructor, Coyote Ridge
- Stephen Vorhauer - Welding Instructor, Coyote Ridge
- Max Weber - Educational Talent Search Advisor
- Carrie “Quill” West - Instructional/Electronic Services Librarian
- Barbara Panata - Classified Program Assistant
- Deanna Grogan - Office Asst., Health Science, Clarkston
- Jessica Baser - Retention Specialist for At Risk Students
- Virginia Burnett - Basic Skills Instructor, WSP
- Susan Pearson - Basic Skills Instructor, WSP
- Ross Bushong - Graphic Design Instructor, Coyote Ridge
- Kimberly Cassetto - Director of High School Programs
- Dwight Penner - Diesel Technology Instructor
- Dennis Richardson - Graphic Design Instructor, WSP
- Rosaura Zaragoza - Office Asst. 3, Transitional Studies
- Paul Boyd - Transitional Studies Instructor
- Katie Mayer - Program Asst., Workforce Education, Clarkston

Changes to Current Staff Positions:
- Anne Chapman - Administrative Asst., Snake River Salmon Recovery Board
- Stephen Staab - Program Assistant, Technology Services, Clarkston
- Diana Herrmann - Retention Specialist for At-Risk Students
- Kevin Loomer - Theatre Arts instructor
- Todd Carpenter - Nursing instructor, Clarkston
- Nichole Cabezas - Cosmetology instructor
- Abby Muro - TRiO Educational Talent Search, Director

Sleep Factz-z-z & Tipz-z-z
It’s a fact that everyone needs 8 hours of sleep per night for maximum benefits (no, senior citizens DON’T require less sleep), but did you know . . .

. . . a twenty-minute power nap in the middle of the day can provide more restorative benefit than sleeping in an extra twenty minutes in the morning.

. . . Long-term sleep deprivation increases your risk for obesity, diabetes, high blood pressure and heart disease.

. . . if you can’t sleep, try not to nap during the day. Naps interrupt your circadian rhythms.

. . . rub a little bit of lavender behind your ears to sleep better.

. . . while drinking can seem relaxing, alcohol actually interrupts healthy sleep patterns.

. . . don’t eat or drink too much near bedtime.

. . . regular rituals at bedtime cue your body that it is time to unwind, and help to relax you in preparation for sleep.

. . . regular exercise can help your body regulate its internal biological clock. But don’t exercise too close to bedtime—allow a minimum of three hours between workouts and heading to bed.

Sweet Dreams!!

Bits & Pieces
Jack and Melinda Brennan are the proud grandparents of their third grandson, Caedmon Robert Brennan. Born August 6, he weighed 7 lbs. 4 oz. and was 20 1/2” long. Parents are John and Erin Brennan of Dallas, TX. Erin is a WWCC June graduate of the nursing program and is employed in Dallas.