

# The Insider

LINN-BENTON COMMUNITY COLLEGE STAFF NEWSLETTER



## Enrollment by the Numbers

LBCC, like most college's around the state, has seen increased enrollment, setting a historic high in admission applications so far this year. LBCC is slightly below most of the other community college's in the state, which have seen a 12 to 15 percent growth rate.

Here are our college enrollment numbers:

### Summer Term 2008

- Summer applications were at 530, a nice increase
- DPP continued to grow for summer
- Reimbursable FTE saw a 14% increase over last year
- 17% growth in full-time students

### Fall Term 2008

- 3,269 applications, an all-time record for fall
- FTE headcount up 10.5%
- Part-time headcount up 8.5%
- 93% of seats in developmental courses are filled
- DPP enrollment is at 795,; this time last year was 695

At the end of the third week, Financial Aid had processed almost as many FAFSAs as were processed for all of last year. The decision was made to close the Financial Aid office for two half-days per week to help staff catch up.

## Foundation Holds 'LBCC 500 Miller Challenge Fund Drive'

The word is out on the Miller Scholarship Challenge. Everyone has had a chance to view our awesome LBCC Idol videos, and now

it's time to help the Foundation meet the challenge to fund student scholarships with a match from the James F. and Marion L. Miller Foundation Scholarship Challenge.



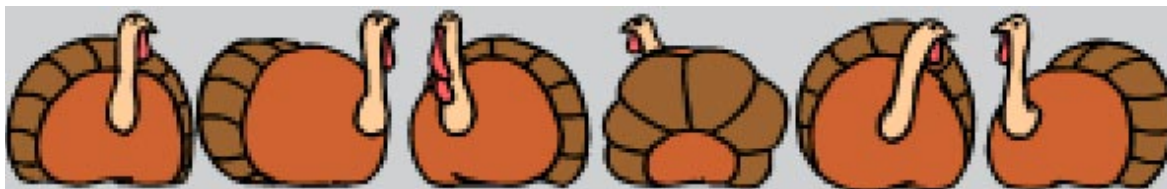
To measure our scholarship challenge progress, the Foundation has created the LBCC

500, a good-sport race that pits faculty, classified and management in a participation challenge to help us reach our goal by March 31, 2009.

Here's what your donation means:

- \$90,000 equates to 1,364 LBCC credits
- Pledge to buy three credits at \$198, or \$16.50 per month
- The Miller Challenge doubles your donation, so six credits are funded
- Pledge to buy six credits at \$396, or \$33 per month
- The Miller Challenge doubles your donation, funding one full-time student scholarship

**JOIN THE RACE!** Check out the racetrack outside the Foundation office to see how your team's car is doing. Then, round up your co-workers to help push your car to the checkered flag! Remember—any gift you can give will be appreciated and will help our students get the funds they need to succeed!



# Campus News and Events

## New Faces/Promotions

- **Tonia Benham**, Classified, replacing Marina Stanfield, Human Resources Specialist effective 09/03/08.
- **Michael Budke**, Classified, replacing Amanda Williams, Financial Aid Advisor effective 10/13/08.
- **Megan Christoph**, Faculty, replacing Joyce Brown, ABE/GED, Academic Development and Library Services Division, temporary, fixed term effective 09/17/08–06/12/09.
- **Barbara DuBois**, Classified, replacing Barbara Funderburg, Instructional Assistant 2, Business Technology effective 09/16/08.
- **Jason Wells**, Classified, replacing Michael Washington, Security Officer, Campus Security effective 10/08/08.

## Good-byes/Leaves of Absence

- **Michael Childers**, Classified, Telecommunications Specialist, Computer and Communications Services effective 10/02/08.
- **Michael Washington**, Classified, Security Officer, Campus Security effective 10/06/08.

## Honorable Mentions

- **Kristen Jones**, dean of Academic Development and Library Services, recently completed her EdD, or doctor of education, from OSU. Congratulations!

## What's Happening?

- **Sunday, Nov. 9, Travel at the Tripp Film Series, Soul of India, 2 p.m., Tripp Performance Center.** Filmmaker Rick Ray provides a unique window on this nearly indescribable country. Visit the Taj Mahal, the palaces of Rajasthan, the sweeping Himalayas, the River Ganges, and many other exotic places. Explore a land with more than one billion people, thousands of languages, and almost every known religion. Ticket prices are \$7 for each show, \$6 for students/seniors. Season passport for all four films in the series is \$20. For more information or to purchase tickets, contact the box office at 917-4531. Online tickets sales available through the theater web site. Click on the "Travel at the Tripp" quick link under News & Events on the home page, go to Buy Tickets.
- **Nov. 12, 13, 19, & 20, National Native American Month events:** November is National Native American Month and LBCC is celebrating with several events on campus. Michele Wilson will host a presentation and discussion covering the topic of "Native American Mascots" on Wednesday, Nov. 12, at 3 p.m. in the Forum, room F-113. A Salmon Dinner and Celebration will be held on Thursday, Nov. 13, at 6 p.m. in the LBCC Commons cafeteria. The dinner will feature traditionally prepared salmon and other Native American dishes. John Two Eagles and a drum circle will perform, native speaker Dorothy Ackerman will be present, and Marshall Tall Eagle will direct a Veteran's Honor Ceremony. A flute demonstration and workshop hosted by Cherokee flute player Rocky Gavin and the LBCC Native American Student Union club will be held on Wednesday, Nov. 19 at 3:30 p.m. in the North Santiam Hall, room NSH-107. Callie Palmer will host the last event, a video presentation

and discussion on the movie "Skins" on Thursday, Nov. 20 at 3 p.m. in the Forum, room F-113. Space for the dinner is limited to the first 100 people to purchase tickets. Tickets are \$8 for general admission, \$5 for students. For more information or to purchase dinner tickets, contact Toni Klohk at 917-4299 or Michele Wilson at 917-4835.

- **Thursday, Nov. 13, Web 2.0 Workshop: Wikis, noon–1:30 p.m., Library Computer Classroom.** Presented by Paul Hagood, Bryan Miyagishima, Steven Skarda, John Sweet, Paul Tannahill, & Richenda Wilkinson. Learn how to use wikis to create, edit, and track individual and collaborative projects. The panel will demonstrate how they use wikis in the classroom, in the office, and in projects with distant colleagues. Attendees will create their own wiki. Open to all faculty and staff. No need to pre-register. Contact Richenda Wilkinson x-4641 for details.
- **Nov. 19 & 20, 9 a.m.–2 p.m., Blood Drive, Alsea/Calapooia Room.** Join the Red Cross in their efforts to save lives through the annual Fall Blood Drive. This drive will be part of the statewide UO/OSU Civil War Blood Drive. Those who participate will be eligible to win two tickets to the 2008 Civil War football game in Corvallis. Sign up in Takena Hall Nov. 3–14, or contact the Health and Rec Specialist at 917-4463.
- **Thursday, Nov. 20, Web 2.0 Workshop: Social Networking: Facebook, MySpace and More, 3–4:30 p.m., Library Computer Classroom.** Presented by Richenda Wilkinson. Learn the basics about social networking such as Facebook, MySpace, and more, including ways that you can use them to network with your colleagues and connect with students, friends and family. Attendees will learn how to create or improve their own Facebook account. Open to all faculty and staff. No need to pre-register. Contact Richenda Wilkinson x-4641 for details.
- **Nov. 21, 22, 28 & 29, at 7:30 p.m. & Nov. 23 & 30, at 3 p.m., Fall Play, The Water Engine, Tripp Theater.** Set in 1930s Chicago, David Mamet's brilliant radio play is a melodrama whose main character is a young inventor named Lang. When Lang invents an engine that runs on water, he and his blind sister soon find themselves caught up in the cruel world of corrupt big business. Lang has ideas of his own, and, before the worst can happen, he sends his plans to the 10-year-old tech-savvy son of the owner of the corner candy store. Come find out what happens! Tickets are \$10 for adults, \$7 for seniors and students. Nov. 21 is Student Night: \$3 with any valid Student ID! Nov. 22 is 3-for-2 Night: purchase 2 tickets and get 1 free! For more information, contact the box office at 917-4531.

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**Happy  
Thanksgiving!**



## Dental Hygiene Program Offers Low-cost Clinic

The new LBCC Dental Hygiene program is offering a low-cost dental hygiene clinic that is open to community members who are uninsured.



Students in the program work with local dentists to provide the clinic as part of their second-year clinical experience. Clinic patients will receive a comprehensive dental exam, a full series of x-rays, teeth cleaning and fluoride treatment for \$65.

The dental hygiene clinic is taking patients Wednesday through Friday afternoons during the school year. For more information or to make an appointment, contact the Dental Hygiene Clinic at 917-4494.



## Time For Allocation Grants

It is once again time to apply for 2009 allocation grants from the LBCC Foundation.

The Foundation has allocated \$45,000 for grants that fit the criteria described in the guideline document. Grants up to \$5,000 are available under the categories of teaching excellence, student enrichment or facility improvement. Smaller requests are encouraged.

This year we are going paperless. The Allocation Grant application and guidelines can be found online in the Staff Paperless Office under the Foundation link.

Please complete the application and submit it as an email attachment to Marlene Propst by 5 p.m. on December 12. Applications must have the approval of the division dean or director as appropriate. Marlene will work with the deans to prioritize the division requests.

A budget must be submitted with your proposal. Please send any supporting documents you wish to include to Marlene via campus mail. For more information, contact Marlene Propst in the College Advancement Office by email or by phone at 917-4784.

## Horticulture Program Lands Grant for Bioswale and Rain Garden

The Horticulture program has received a \$3,630 grant from the Oregon Watershed Enhancement Board to help construct a bioswale and rain garden on the Albany campus.

The project entails the construction of drainage canals, or bioswale, that will drain rainwater from the student-run organic garden directly into a depression, or rain garden, said LBCC horticulture instructor and project head Stefan Seiter.



*Horticulture student Karissa Reich, left, and horticulture faculty Stefan Seiter, right, meet with David Sandrock of Sandrock Sustainable Landscapes to discuss the layout of the bioswale and rain garden.*

The project will encompass 2,496 square feet at the northwest corner of the garden area, with a total estimated cost of \$5,040. The rain garden project will be used as a teaching and learning tool for students in horticulture, agriculture and biology programs at LBCC.

Students in the horticulture program plant and maintain the organic garden throughout the year. According to Seiter, the northwest side of the garden is completely saturated during the approximate five-month rainy season.

“It is not uncommon for the garden to have two inches of standing water in some areas, making it difficult to cultivate the field,” said Seiter. “Delays in planting affect the ability of students to take full advantage of the time they are here.”

The grant will help pay for excavation of the site to divert rainwater out of the garden area. With a natural slope to the northwest, the addition of a rain garden will help capture the runoff, said Seiter.

The rain garden will be planted with various native water-loving plants along with native shrubs and a few trees.

“The native vegetation planted in the rain garden will provide habitat for insects and birds that in turn provide beneficial pest management for the organic garden,” says Seiter. “The goal is to have a working garden that students, the campus and the community can visit and learn from.”

David Sandrock, owner of Sandrock Sustainable Landscapes in Corvallis, is consulting with students and staff on the project. Students plan to have the bioswale and rain garden in by the end of November.

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## Civil War Week

### Nov. 24–28, Beavers vs. Ducks!

Decorate your office for the team of your choice. Wear your team's colors on Friday, November 28!

## John Jarschke Takes Culinary Talent on the Road to New York City

LBCC's own John Jarschke, culinary arts faculty, was asked to join local restaurateurs Matt and Janel Bennett and three other chefs to cook at the famed James Beard House restaurant in Manhattan, NY, in September.

Matt Bennett's menu featuring Willamette Valley ingredients was chosen to be the feature dinner at the New York landmark. The Bennetts, owners of Sybaris Restaurant in Albany, did not have enough staff of their own, so Matt and Janel pulled together a team of four chefs to help out, including John.

"I fell in love with New York and five new people," said John. "I had only met and interacted with the Bennetts professionally. I had never worked with Steve Morton or Martin Reynolds. They are both very talented and I enjoyed getting to know them. I had worked with David Arguedas as a student and it was fun to work with him as an accomplished colleague."

Bennett chose John and three other Oregon chef friends to help prepare the menu: Dave Arguedas, chef at Clemenza's in Albany, another Albany restaurant owned by the Bennetts; Steve Morton of Morton's Bistro in Salem; and Martin Reynolds, chef at Chinook Winds Casino Resort. Since the chefs had not worked as a team before, they had a dry run preparing the dinner a week before they left for New York.

But New York is where the team really got to know each other.

"We walked and talked easily a total of 20 hours, feasting and noshing along the way," said John. "We did all the classic things. Ate a Papaya dog that Jerry Seinfeld made famous. Had a slice-o-pie. Ate at Sarge's and had amazing sandwiches and soups. Asked a policeman where to eat dim sum. It was amazing. All the servers came to our table to watch us eat chicken feet!"

The five-course meal for 60 guests included dishes such as dungeness crab Rangoon, rustic smoked pheasant broth, lamb loin cabbage roll and gathered greens with Oregon gourmet cheeses. Hors d'oeuvres included crispy squab legs, smoked duck breasts, rabbit rillettes-stuffed prunes, and wild mushroom pasties. For dessert: black walnut waffles with Oregon black truffle ice cream, pumpkin chips and candy cap mushroom syrup.

"The dinner was very well received by the guests," John said. "Some traveled from Maine and Connecticut. The staff was amazing and informed. The kitchen was small and the equipment was sparse, but the conditions were similar to most restaurants on a budget. We struggled with the Sublimity cheese rosettes for the salad course, but otherwise it went very smoothly."

Before coming to LBCC, John worked for a year at West Brothers in Corvallis. Over the years he has also worked in Portland for Horst Mager Culinary School and Pasta Cucina, and in Eugene at Book and Tea Restaurant, Fall Creek Bakery, Cafe

Zenon, Marco's Italian, West Brothers, and Mona Lizza.

While in New York, John was mentor to six students from three culinary arts schools in Manhattan that were sent to volunteer at the dinner and learn from the experience.

Besides the obvious—cooking—John, a Corvallis resident, enjoys gardening, hiking, chanterelle mushroom hunting, bicycling and wine tasting.



*Culinary Arts faculty John Jarschke dishes up Oregon black truffle ice cream on black walnut waffles with pumpkin chips and a candy cap mushroom syrup alongside chef Martin Reynolds at the James Beard House Restaurant in Manhattan, New York.*

**LBCC will be closed**

**Tuesday, November 11 for Veterans Day &  
Thursday & Friday, November 27 & 28 for  
the Thanksgiving Holiday**

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Send all inquiries, story ideas, honorable mentions, department  
or division achievements or awards, suggestions or feedback to:

Lori Fluge-Brunker, Publications Assistant, Insider editor  
or Marlene Propst, Director, College Advancement