



Season for Sharing

The College's annual holiday party included a food drive that collected hundreds of pounds of food, which was donated to M.C.F.O.O.D.S. (Middlesex County Food Organization and Outreach Distribution Services). Members of the College community dropped off food as they entered the party. In addition, the Dietetic Technology Club contributed a large box of food, and students in the College's Youth Work Readiness program also donated several boxes as well. From left: Gina Bedoya, a counselor in the Counseling and Career Services Department; William Egbert, DECA coordinator; College President Joann La Perla-Morales; Theresa Holt, professor of psychology; and Gabriela Jurick, Physical Education coordinator.

New Veterans Center Aids Those Who Served

Military veterans coming to college face unique problems. If they are returning from serving overseas, those issues are compounded.

That's why Middlesex County College has started the Center for Veterans Services, a one-stop center that will provide aid, as well as act as a place for returning veterans to feel at home. The center was opened in December with a brief ceremony attended by faculty, administrators, staff and College Board members. The audience included Doug Breen, Middlesex County veterans coordinator; Bob Rosania, president of the College's Veterans and Service Members Association; State Senator Linda Greenstein, Assemblyman Wayne

"We as a nation need to take care of our veterans. I want to thank all of them for serving their country."

GEORGE LISICKI

DeAngelo and Assemblyman Upendra Chivukula.

"Veterans face numerous problems when they re-integrate into civilian life," said Dave Brimmer, the Center's director. "There's a lot of red tape between them and the benefits they've earned: educational, financial and medical. In addition, they may be working through hidden readjustment issues – with conditions such as post-traumatic stress disorder and the like. Others may have less formidable issues

to deal with, but are still transitioning from one phase of their life to another."

The center is funded by a grant from the Willard T.C. Johnson Foundation. It is for three years at \$135,000 per year – a total of \$405,000.

College President Joann La Perla-Morales said the College is very pleased to be able to extend services to veterans.

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From left, Middlesex County College President Joann La Perla-Morales discusses the new Center for Veterans Services with Dave Brimmer, center coordinator; Paul Lazaro, assistant coordinator; and George Lisicki, former commander-in-chief of the national Veterans of Foreign Wars, and a member of the College's Board of Trustees.

New Center for Veterans Services Opens at Middlesex

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"We have always welcomed our veterans and the center will allow us to expand our services to provide more comprehensive programs for them," she said. "We are very grateful to the Willard T.C. Johnson Foundation for making this happen."

George J. Lisicki, a member of the College's Board of Trustees and former commander-in-chief of the national Veterans of Foreign Wars, spoke during

the ceremony. He said the veterans of Iraq and Afghanistan are different than those of the Vietnam era, when he served. Then, most were drafted right out of high school; the newer veterans were all volunteers, and many have homes and families.

"We as a nation need to take care of our veterans," he said. "I want to thank each and every one of them for serving their country."

Mr. Brimmer said the focus of the

center is on assisting with the transition from the military to the campus, and making sure student veterans use the educational benefits to which they are entitled, both at Middlesex and at a four-year school if they transfer.

He added that the center would also serve as a liaison between veterans and College departments, and he hopes it will be a place for veterans to relax between classes; this will also allow them to socialize with each other.

"We want to be a one-stop shop for veterans on campus," he said. "The more contact we have with them, the more we can meet their needs."

At present, there are 225 veterans enrolled as students at Middlesex.

Mr. Brimmer was a sergeant with eight years of Army service and three combat tours in Iraq. He holds a Bachelor's Degree from The College of New Jersey. His assistant, Paul Lazaro, is a corporal in the New Jersey Army National Guard and has two tours in Iraq. He holds two Associate Degrees from Middlesex County College and is currently in the National Security Studies Program at New Jersey City University, which holds classes at Middlesex.

THIS MONTH AT MIDDLESEX

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Today's Table at MCC: Learn to be a Great Cook

This spring, you can learn how to be a great chef. "Today's Table: Classes for Contemporary Cooks" will be held in the Crabiell Hall culinary lab and include tastings of food prepared by the chef and a copy of the recipes.

You may register a la carte at \$30 for each class or choose any three classes for \$75. The savings are available to anyone who registers with payment for the three classes at the same time. All classes meet from 6:30-9:30 p.m.

An information night will be held Wednesday, January 11 from 6:30-8 p.m. You can meet Richard Bottega, the chef who will be teaching most of the courses, taste some of the dishes, and learn about the program. The information night is free but reservations are required by calling 732-906-2556. Classes include:

Brunch in Your PJ's Learn the simple techniques of preparing your own brunch at home. January 17.

Foods of France Learn the techniques for making a Dijon Beurre Blanc, Coq au Vin and Crème Caramel. January 19.

More Slow Cookery Learn how simple it is to slow cook some of the tastiest home cooked meals. January 24.

Boardwalk Foods at Home Boardwalk fries, sausage and pepper sandwiches and zeppoles. January 26.

Italian Favorites Learn how simple it is to make Tuscan Bean & Sausage Soup and Escarole Soup. January 31.

Tailgating at Home Enjoy the foods of tailgating. February 2.

Simple and Sweet: Valentine's Day Chocolate Enrobed Fruit, Rack of Lamb and Crème Caramel. February 7.

Spanish Paella and Tapas! The quintessential dish of Spain, Paella is a bounty of seafood and spicy sausage simmered with saffron rice. February 9.

Breakfast Any Time of Day Enjoy some of your breakfast favorites for lunch and dinner. February 16.

Mardi Gras at Middlesex Crawfish Étouffée, Mardi Gras Jambalaya and Bananas Foster will be explained, demonstrated and eaten. February 21.

Mommy & Me at the Cupcake Academy Learn basic decorating techniques with your child. February 23.

Ravioli Made Easy Learn to make a basic pasta dough recipe and master several ravioli techniques. February 28.

Serve Steakhouse Dinners to Your Family Caesar Salad, Sirloin Steak with Onions, Twice-Baked Potatoes and Creamed Spinach and more. March 1.

Hot and Steamy Soups Discover how simple it is to create your own signature soups from scratch. March 6.

Under The Tuscan Sun in 30 Minutes Learn methods and ingredients used for quick Italian-style preparations. March 8.

Creative Hors d' Oeuvres Learn how to prepare hors d'oeuvres that you would see at a gourmet restaurant. March 13.

A Mountain of Coats to Those in Need The Association of Middlesex County College Nursing Students recently collected coats, gloves, hats and scarves from the College community and others. The coats have been donated to the Raritan Bay Medical Center Pediatric Unit, which will distribute them to children in Perth Amboy. At left is Dee Gillet with May Wojcik, members of the nurses' association.

Saucier Boot Camp Learn the five classic sauces. March 15.

Cupcakes for Fun Explore different cupcake flavors and icings made from scratch. March 20.

Easter Celebration Freshen up your Easter celebration. March 22.

Sautéing Made Simple Learn the proper way and the cuts of meat, fish and vegetables that lend themselves to sautéing. March 27.

Vegetarian Cuisine Vegetarian doesn't need to be boring. March 29.

Get the Scoop About Ice Cream Making Learn basic ice cream making techniques. April 3.

Floribbean Cuisine An emphasis on extremely fresh ingredients, spice medleys and fresh fruit. April 12.

Cooking for a Healthy Heart Take time to take care of yourself and improve your health. April 17.

Kopy Kat Recipes Duplicates of some all-time favorites. April 19.

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Learn to be a Great Cook at Today's Table

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Panini Heaven Panini making hot off the press! April 24.

Master Salads and Salad Dressings Learn to make vinaigrettes, creamy dressings and more! April 26.

Sushi 1-2-3 Many love to eat Sushi, now learn how to make it! May 1.

Cinco de Mayo Traditional Mexican hors d'oeuvres. May 3.

Simple, Rustic Italian White bean and sausage soup, chicken Marsala, and creamy risotto. May 8.

Brownies Galore Plain, iced, with nuts, chocolate chunks, Craisins or caramel. May 10.

Lose Weight, Eat Well Learn to prepare tasty, healthy and low-calorie foods. May 15.

The Art of Great Grilling Using brines, marinades, sauces and rubs, the possibilities are endless. May 16.

Guiltless Desserts: A Dieter's Dream Prepare wonderful desserts that will fit into everyone's diet plans. May 17.

Cooking Basics: Part I Learn the essentials of food preparation: the ingredients, equipment and techniques. May 22.

Cake Baking and Decorating I Learn the basics of cake baking and decorating. You won't believe how simple it is to bake, fill and ice your own cakes from scratch. May 24.

Cooking Basics: Part II Learn the fundamentals of menu planning to ensure an appealing assortment of flavorful and nutritious foods. May 29.

Cake Baking and Decorating II Take cake baking and decorating to the next level by learning how to create some of the most beautiful cake decorations available for your freshly baked cakes. May 31.



A reception marked the publication of "Middlesex: A Literary Journal." From left: Susan Altman, Steven Barnhart, College President Joann La Perla-Morales, Hank Kalet, Shirley Wachtel, Dan Zimmerman and Mat Spano.