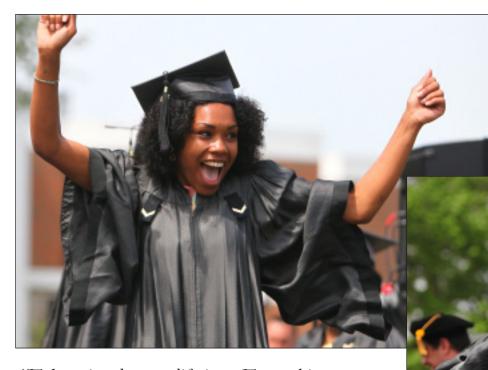


June 2013

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A feeling of **PRIDE**

"Education lasts a lifetime. Everything we have learned here at Middlesex will only grow into more as we learn to apply our experience to our lives and our careers."

Valedictorian Christina Catalano

Class of 2013 Celebrates Their Achievements

A total of 1324 graduates received 1385 degrees and certificates at the Middlesex County College Commencement ceremony on Thursday, May 16. The 46th annual Commencement exercises were held in the Quad, in the middle of campus.

Valedictorian Christina Catalano delivered the class welcome, sharing her experiences and aspirations. Ms. Catalano graduated in January and is now a student at Richard Stockton College.

"Education is not a two-year, fouryear, or even eight-year process," she told the graduates. "Education lasts a lifetime. Everything we have learned here at Middlesex will only grow into more as we learn to apply our experience to our lives and our careers. Some of us are moving on to fouryear universities, while others are ready to enter into new careers. Whichever direction you are headed in, remember where it all began: Middlesex County College. A college for achievers; a college for lost high school graduates to discover their path; a college for single mothers to go back to school to have the career they wanted; a college for post-graduates to enter a new field

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Notables

Sally M. Cafasso, an adjunct professor in the Department of History and Social Science since January 1999, received an award at the East Jersey State Prison by the Lifer's Group at its 40th anniversary banquet. Professor Cafasso has brought more than 30 groups to East Jersey State Prison in Rahway for a tour of the facility and discussion with members of the Lifer's Program. It was a popular trip among her students.

The Lifer's organization is known for its Scared Straight program that was started in the 70s. The program that MCC students participated in was very different.

It began with a historical overview of the facility and information from correctional officers. A tour of several cell wings was followed by a discussion with a few members of the Lifer's program. Professor **Aimee Mitacchione** served as an adjudicator/judge for the firstever New Jersey High School Dance Festival in April, held in Union City. About 15 schools from all over the state performed. Professor Mitacchione, along with one other adjudicator, critiqued each performance.

After the schools finished, there was a gala performance highlighting several New Jersey-based professional dance companies. One, Solo Danza, is directed by Cristen Penello, a former student of Professor Mitacchione's, and several of the dancers in the company are former MCC Dance Ensemble members. Ms. Penello also created and organized the festival.



Aimee Mitacchione (right) with Cristen Penello.

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

This summer, you can learn how to be a great amateur chef. "Today's Table" will be held in Crabiel Hall's state-of-the-art culinary lab. Come hungry and enjoy tastings of food prepared by the chef. Recipes will be distributed.

"This program is for cooks and

non-cooks, and it is both instructive and entertaining," said Lynn Lederer, director of Professional and Community Programs at the College. "You will develop techniques to enhance your recipes. For example, you'll learn how to slice a tomato for maximum flavor, and why one omelet

THIS MONTH AT MIDDLESEX

"This Month at Middlesex" is a publication of Middlesex County College 2600 Woodbridge Ave., Edison, NJ 08837

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Except where noted, you may register a la carte at \$35 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. Except where noted, classes meet from 6:30-9 p.m. For more information visit middlesexcc.edu/profcom or call 732-906-2556.

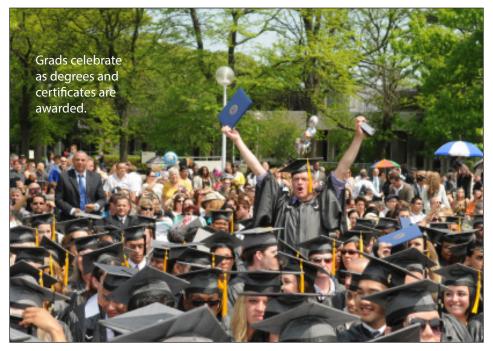
Summer classes include:

Summer Bread Baking Fee: \$60 (does not qualify for discount). June 4, 10 a.m.-3 p.m.

Cajun Kitchen Wednesday, June 5.

Pate a Choux and You Tuesday, June 11, 6:30-9:30 p.m.

Sensational Summer Salads Thursday, June 13.









Grads Celebrate Hard Work and Look to the Future

Continued from page 1

of study, expand their abilities, and excel in their careers; and a college for international students eager to take on a new opportunity in a new country."

Approximately 650 members of the Class of 2013 participated in the exercises, representing the 319 graduates of August 2012, 361 of January 2013 and 644 of May 2013. Participants included several students who fulfilled the requirements for more than one degree or certificate during this academic year.

Dr. Ronald C. Goldfarb, interim

vice president for academic and student affairs, presided. Greetings were delivered by Dr. Joann La Perla-Morales, College president; Thomas Tighe, vice chairman of the Board of Trustees; and Ronald G. Rios, Freeholder director.

Dr. Fannie Gordon, assistant dean of student affairs, led the academic processional as grand marshal.

Dr. La Perla-Morales, sixth president of the College, conferred degrees and certificates to the graduates, who were introduced by Dean Marilyn Laskowski-Sachnoff and Dean David Edwards. Dr. Goldfarb presented the candidates for graduation and conferred the Frank M. Chambers Award for Academic Excellence to 12 graduates, in recognition of their earning a 4.0 grade point average. Ms. Catalano is a Chambers Award winner and she is joined by the Salutatorian, Victoria Levi, and Jessica Yvonne Burton, Samira A. Dodson, Cynthia Galindo-Lopez, Barbara Hroncova, Camilia Quintana, Ronald G. Rubanick, Niki Nayan Amin, David A. Genovese, Jeimy Karina Herrera Velasquez and Ryan Matthew Wright.



Douglas Wilson '93, a longtime member of the MCC Alumni Association Board of Trustees, was named Alumnus of the Year for Service to the College and the Association. He is flanked by Veronica Clinton, director of development and alumni affairs, and College President Joann La Perla-Morales. The award was presented at Celebration Day in May, an annual event at MCC that honors employees for service anniversaries, Outstanding Service to the College award winners, as well as the Alumnus of the Year. Shikara Johnson was presented the Outstanding Service to the College award for Adjunct Faculty, Tom Shivayka won the award for staff, and Fannie Gordon was named the winner for administrators.

Today's Table: A Fun and Instructive Cooking Program

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Herbs, Herbs, Herbs Tuesday, June 18.

Not Your Typical Backyard BBQ Thursday, June 20.

Mommy and Me Cooking This class is for children ages 5 to 8 accompanied by an adult caregiver. Price is per child/ parent pair (one parent per child). Tuesday, June 25, 5:30-8 p.m. A Night of French Desserts Thursday, June 27, 6:30-9:30 p.m.

Grilling – A Pizza Party Tuesday, July 2.

Farmer's Market Finds Tuesday, July 9.

Celebrate Bastille Day Thursday, July 11.

I Scream, You Scream, We all Scream for Ice Cream Tuesday, July 16, 6:30-9:30 p.m.



The MCC Foundation sponsored its 31st Annual Scholarship Golf Classic at the Metuchen Golf & Country Club in May. Participants not only enjoyed a leisurely day of golf filled with exciting raffles, auction prizes and fine food, but they helped raise over \$25,000 to fund student scholarships.

Picnic Treats Thursday, July 18. Summer Tea Tasting Tour Monday, July 22.

Opposites Attract Tuesday, July 23.

Grains & Beans Thursday, July 25.

Surf and Turf Tuesday, July 30, 6:30-9:30 p.m.

Tropical Desserts Thursday, August 1, 6:30-9:30 p.m.

Intro to Indian Foods Tuesday, August 6.

Cuban Thursday, August 8.

Eggplant's World Tour Tuesday, August 13.

Too Hot to Cook - Mediterranean Salads-as-Meals Thursday, August 15.

Grilling Fiesta Tuesday, August 20.

Measure Don't Eyeball Thursday, August 22, 6:30-9:30 p.m.

It Is Easy Being Green Tuesday, August 27.

Tequila Tasting and Appreciation Course Two-night course. Fee \$99 (does not qualify for the discount). Note: Proof of age is required at the time of registration AND again at the door prior to class. Wednesday, July 10 and 17, 6:30-9:30 p.m.