



The Bell Tower Bulletin

IN THIS ISSUE

Pasky: Rt. 66 Trip with photos
SC: Volunteers Needed
SC: Where are the Fishies?
Nesbit: Running to Catch Tech
Nott: Bowling for APL
Broadfoot: Unique/Useful Tips
Armstrong: Where Sunflowers
HPER: Fitness Classes

REGULAR FEATURES

Computer Tips
Dear Reader
Question of the Month
The Recipe File
Quick Movie Reviews

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Bell Tower Bulletin

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Question of the Month

By Diane Nott

The question of the month was "To keep in tune with the upcoming Spring Break Theme, "Have you ever taken a Route 66 trip?" If so tell us about it." I only got one response but it is a good one.

Route 66 Trip **by Richard Pasky** **Adjunct Instructor**

I was a Ford design engineer in Dearborn before retiring here to my childhood stomping grounds in 2005. One of the most fun places for the engineers to visit is the old gold mining town of Oatman, AZ, about 20 miles from the Ford Truck Proving Grounds at Yucca, AZ, a former army base.

Oatman is on the old Rt. 66, which is a crumbling two-lane highway today. They encourage tourists to visit the operating gold mine there and also to feed the semi-wild jackasses who loiter on the main street, looking for handouts like carrots that can be purchased from the assorted tourist shops that mainly hawk Indian/western art. The small village is about 25 miles west off I-40 at mile 43. The major tourist attraction for me was the Oatman Hotel and Restaurant which proudly proclaims that Clark Gable and Carol Lombard were married there back in the heyday of Hollywood. One of the last times I visited Oatman, three of us went looking for a beer at the hotel which looked a little shabby from the outside.

The surprising thing is that the small bar's walls and ceiling are completely covered with stapled dollar bills with the contributors' names and city written on them. The bar provides the Sharpie marker and the stapler at no charge. The regulars at the bar are a motley crew as my attached photo shows. We had to go out to the main dining room entrance to find a spot on the ceiling to hang our newly-minted dollar wallpaper. A bunch of carrots costs about \$3 and lets guests "get some wild ass" as the saying goes. The trip is a 20-mph drive much of the twisted way over the mountains and eventually you descend toward Bullhead City, AZ and Laughlin, NV which straddle the Colorado River. Above the towns Davis Dam forms Lake Mohave. In Laughlin, there are maybe 20 casinos, and they seem to cater to the senior citizen set of customers, as *everything* is cheaper there than Vegas.

The Bell Tower Bulletin

One unique thing they have in the twin towns are water taxis that can take you up and down the river to the casinos for a modest charge of about \$3. The river is about 12 feet deep in the spring, lowering to about 5 feet as summer approaches. And it is very cold in April, at least. There is a great car museum in Laughlin and it is free to stroll through. In mid-April, Laughlin hosts the annual River Ride, which hosts a few hundred thousand Harley & other motorcyclists for several days of fun and extreme traffic congestion. The last time I was there for some axle trailer tow heat testing on nearby Union Pass, we got stuck in traffic in Laughlin during the River Ride and I watched a Hell's Angel cut between two cars, and get stopped by a policeman in shorts on a bicycle for a lane violation. If I only had a camera, it would have been a classic. Laughlin is about 75 miles south of Vegas, and easy to get to compared to Oatman. Now is the time to head to places like Oatman and Vegas before the heat rises, and remember—what happens in Oatman, stays in Oatman. The jackasses can't talk.



Photos: Stapling up our dollars, in the hotel bar with the locals, and in the street with a jackass. I have the yellow shirt.



The Bell Tower Bulletin

Computer Tips By Diane Nott

How to Create a Meeting using Outlook

Create and Send Meeting Request

1. Open Outlook.
2. Click on the arrow next to NEW icon in toolbar. Select Meeting Request
3. In the Untitled - Meeting window, enter the subject and location information. Your meeting is no longer "untitled."
4. To add members to your meeting, click the Scheduling Tab
5. Click Add Others button (lower left-hand portion of window) and select from Address Book. Make sure that either AGSCI or Global Address Book is selected in the "Show Names from."
6. Select the names for your meeting.
 - o TIP: Type the first letter of their first name to drop to that portion of the address list.
 - o Double-click on the person's name to add their name to the To: area.
7. Select the meeting date and start and end time.
 - o You'll be able to see if the person is available for that time frame
 - o Another option is to click the AutoPick. Outlook will look at each person's schedule and select the next available time.
8. Optional: In the notes portion, type the agenda or anything you need to say regarding the meeting.
9. Click Send.
 - o The meeting appears in your schedule.
 - o The attendees will receive an email message about the meeting. They have the choice to Accept, Decline or make the meeting Tentative. They can also add a note back to you. As the meeting initiator, your meeting request will update how many participants have responded.

Try not to delete a meeting request outright because this is one way that meetings get "lost."

Send updates After modifying one of your own meeting requests, remember to click **Send Update** to send the updated request to all recipients.

Always accept or decline a meeting request from your Inbox. Yes, Outlook allows you to accept or decline a meeting from its time slot on your calendar, but that can leave the meeting request in your Inbox. Leaving the meeting request in your Inbox might confuse you later. And then you wonder about whether the meeting was accepted.

Meeting Requests Do's and Don'ts:

<http://office.microsoft.com/en-us/help/HA011276781033.aspx>

Source: <http://ict.cas.psu.edu/training/howto/outlook/meetings.htm>

Get Your Kicks on Route 66 2007 Staff Spring Break

Volunteers Needed

There is a need for volunteers to work as Toll Booth Operators (pass out toll booth "door prize" tickets and give-aways); Soda Fountain Jerks (beverage booth); photographers; prize station attendants; Route 66 souvenir shop clerks; extras and to deliver food and give-aways to St. Joes.

If you are interested in volunteering, go to the LCCC Staff Council Web Page - www.lorainccc.edu/route66 and check the time(s) you would like to help out or contact Kelly Meyer at kmeyer@lorainccc.edu.

See Insert for More Information
about the 3rd Annual LCCC Staff Spring Break



Oh where, oh where, have
our little fish gone?
Oh where, oh where, could
they be?

Have you got a Staff Council fish just sitting on your desk, collecting dust? Do you know someone else who has a fish on their desk collecting dust?

Please call the Staff Council Office at x7768 and let Judy know if you have a fish and to whom you are passing it. If you know someone who is holding one hostage, please give them a gentle nudge to get the fish swimming again.

The Bell Tower Bulletin

Running to Catch Up with Technology by Peggy Nesbit

Many of you may not know this but besides non-text books, I order the electronics and software for the Bookstore. And this is something I've done for the last 20 years (that's I have worked here!)

In this capacity, I have needed to at least keep as up as much as possible with technology. I had a good start. When I was in college in the early 80's and my friends were still running punch cards through readers for their computer classes, I had the opportunity to work on a real honest-to-God mainframe with VDT's when I had an internship at the *Dayton Daily News*. When I started work here, I was able to purchase an IBM PS/2 (top of the line at the time) before my sister and brother-in-law—both electrical engineers—had gotten a home computer. Though I admit that I was always calling them with DOS questions and I got my first word processing software (WordStar) through them.

Even then we sold some software in the store. WordPerfect and Lotus 1-2-3 are still available but there are others that have gone the way of the Dodo. And I don't recall even selling any Microsoft products in the store at all in 1987. Now that's the bulk of our business.

Since then I've had two other desktop PC's and one laptop. All purchased through the college's computer purchase program. I have my very own digital camera—what a great thing, no more getting half exposed prints or pictures of my little finger! And just recently I purchased my first PDA. (See this issue's "Dear Reader.") I have a digital voice recorder—no more cassette tapes—and I can even burn my own CD's. I've gone from 5.25" floppy disks to 3.5" floppies (which aren't very floppy) to now flash drives. I have my own mix of music playing off a flash drive on my work computer as I sit here, writing this. Very cool! I embraced the internet with open arms once it became the World Wide Web and really took off, reluctantly giving up Netscape for Internet Explorer. Email is my favorite way to communicate, as probably a lot of you already know!

I am (mostly) up on the latest in software or know where to look for info. I have followed the various consolidations of companies (like Adobe buying Macromedia) and have probably heard of most types of software. I haven't upgraded to Vista or Office 2007 (I know Microsoft too well!) but I am selling it in the store. (Microsoft went from two versions of Office to FIVE now! The Bookstore carries four of them!)

The only kinds of technology I'm behind on are televisions and cell phones. I don't have a plasma screen or a high def digital big screen TV and I don't have a cell phone that I can take pictures with. Neither are particular important to either reading, writing, or work so I can live with my old 19"TV that's hooked up to the DVD player and cable. My cell phone is one of those where you buy units up front, no fancy plans for me. I don't care for the phone, never have and never will!

So now I'm just waiting for a decent tablet PC where I can actually handwrite directly into a word processing file. It'll be like going back to before computers when I did all my writing by hand.

(Oh, and I must admit that I don't know much about the world of servers, licenses, SQL, and stuff like that. But again, I don't have to do it for work so until I do, I'm not going to worry about it. There are enough engineers and computer people in the family that I can always just run to someone who has been keeping up on the technology!)

Congratulations, Christine!

Bell Tower Bulletin staff member Christine Pesch will be leaving us on April 26th. She is going to work at Yale University's Divinity School Library as a Serials and Preservation Librarian.

Best of Luck, Christine, on your new job. We'll miss your library reports and vegetarian recipes!

BOWLING FOR THE APL by Diane Nott

On Sunday, April 22, 2007, there will be a "Pins" for Pets Bowling Tournament at Rebman's Recreation Center on Oberlin Avenue in Lorain. The cost is \$6.00 per person to cover lane fees and shoes, and teams will consist of 4 to 5 people. The bowling format is Automatic Strikes in the 3rd, 6th, and 9th frames. If you are interested, you must turn in pledge sheets on the day of the tournament between 1 p.m. and 2 p.m. Bowling starts at 2:15 p.m. Pledges are per pin or a flat donation is accepted. All money collected goes directly to the Friendship APL. For more information, call the APL at 440-322-4321 or Diane Nott (ext. 7268) with any questions.

The Bell Tower Bulletin

QUICK MOVIE REVIEW

by Barb Armstrong

Night at the Museum: Did you ever wonder what happens in a museum at night? Did you ever wonder if all those T–rex bones came to life? Well, *Night in the Museum* shows you just what happens every night in the famous New York City American Museum of Natural History. Larry (Ben Stiller) is hired as a night watchman and “trained” by the day shift of Cecil (Dick Van Dyke), Gus (Mickey Rooney), and Reginald (Bill Cobbs). There’s only one little thing they forgot to tell him – all the characters in the museum come to life at midnight, including the very lively Teddy Roosevelt (Robin Williams). Left to his own devices, Larry figures things out and manages to survive the Huns, the T-rex, the cowboys and Indians, and, oh yes, his divorce too. A very entertaining movie, but not a contender for academy awards, despite Robin Williams’ excellent performance. *Hint: You can wait for the rental. Might be a little too scary for younger children.*

Astronaut Farmer: I thought this was a very entertaining, uplifting story; pure fantasy at its heartwarming best. A retired astronaut and Texas rancher, Charles Farmer (Billy Bob Thornton), hangs onto the dream of going into space, like a modern Don Quixote. He risks financial ruin and builds a rocket in his barn, which he plans to launch into space, orbit the Earth, and come back down. Oh, and did I mention, his 15 year old son Shepard (Max Thieriot) is going to head up mission control in a trailer. His problems multiply when he tries to order a large quantity of rocket fuel which prompts the FBI to investigate. There are some bumps and bruises in the movie, literally, and figuratively in the form of some family quarrels between Farmer and his wife, Audrey (Virginia Madsen), but in general, everything works out in the end. This movie is mostly a drama, but it has some comedic moments.

Hint: Go see it now with the whole family.

DEAR READER: eBooks

by Peggy Nesbit

Catastrophe: An Investigation into the Origins of Modern Civilization by David Keys

Yes, it’s true, even I, the consummate purchaser of books of the paper variety, have succumbed to the lure of eBooks. When I first heard of such a thing I was appalled. The world would surely end if books went electronic! But there were issues from the beginning. The types of

readers and their durability, formats of files and readability, and other problems made eBooks and their readers expensive and impractical.

But then I purchased a Palm Tungsten TX handheld PDA (personal digital assistant) and found that one of the things it could do was act as an eBook reader. The color screen is 3.5x2.25 inches and very bright (though somewhat reflective in bright light.) So I thought I’d at least give the eBook a try.

I looked for a book that I was sure I was interested enough in to read all the way through. I’m not quite sure why because I buy lots of hard copy books with the intent of reading only bits and pieces but I suppose I wanted to get my money’s worth out of it. I chose *Catastrophe* by David Keys. The book is about what is considered the first recorded bubonic plague pandemic in the sixth century AD (or if you want to be politically correct, CE.) It cost \$9.95 on the Palm eBook Store and I found out later that it is out-of-print in hard copy so this was really a good choice.

The book is more than just a historical outline of the events that led to the pandemic and the effects it left behind. Keys tried to connect together various other events such as the pandemic, earlier droughts, and collapse of civilizations as far away as China and the Americas to the eruption of a volcano in Indonesia (not far from Krakatoa.) He gives you all the historical details through most of the book and springs his theory of the volcano at the end of the book. I admit it was a compelling argument, especially after reading about the climatic effects of other such natural disasters and about the possible effects of a nuclear winter. It was a good read if you like history and science; it was similar to the books of Jared Diamond and Brian Fagan, if you like them.

I read the book from start to finish and found it easy to go through it on the PDA (illustrations were small and hard to read though.) Downloading it from the internet was a piece of cake and the file wasn’t so huge that it took up all the memory on my PDA. The text was black on a white background and not that different from 12 pt. Arial. Since that book, I’ve gotten one more, another nonfiction book about the discovery of sulfa drugs (the miracle drugs before antibiotics) entitled *The Demon Under the Microscope* by Thomas Hager. I paid \$17.95 for the download while the hardcover hard copy is \$24.95. Not a bad deal!

Grade on Catastrophe: B

Grade on eBook: B+ (still can’t take it to the beach!)

The Bell Tower Bulletin

Unique and Useful Tips! Submitted by Carol Broadfoot

Reheat Pizza

Heat up leftover pizza in a nonstick skillet on top of the stove. Set heat to med-low and heat till warm. This keeps the crust crispy. No soggy micro pizza. I saw this on the cooking channel and it really works.

Easy Deviled Eggs

Put cooked egg yolks in a zip lock bag. Seal, mash till they are all broken up. Add remainder of ingredients, reseal, keep mashing it up mixing thoroughly, cut the tip of the baggy, squeeze mixture into egg. Just throw bag away when done easy clean up.

Expanding Frosting

When you buy a container of cake frosting from the store, whip it with your mixer for a few minutes. You can double it in size. You get to frost more cake/cupcakes with the same amount. You also eat less sugar/calories per serving.

Flexible vacuum

To get something out of a heat register or under the fridge add an empty paper towel roll or empty gif wrap roll to your vacuum. It can be bent or flattened to get in narrow openings.



Reheating refrigerated bread

To warm biscuits, pancakes, or muffins that were refrigerated, place them in a microwave with a cup of water. The increased moisture will keep the food moist and help it reheat faster.

Newspaper weeds away

Start putting in your plants; work the nutrients in your soil. Wet newspapers put layers around the plants overlapping as you go cover with mulch and forget about weeds. Weeds will get through some gardening plastic they will not get through wet newspapers.

Broken Glass

Use a dry cotton ball to pick up little broken glass pieces of glass- the fibers catch ones you can't see!

No More Mosquitoes

Place a dryer sheet in your pocket. It will keep the mosquitoes away.

Squirrel Away!

To keep squirrels from eating your plants sprinkle your plants with cayenne pepper. The cayenne pepper doesn't hurt the plant and the squirrels won't come near it.

Reducing Static Cling

Pin a small safety pin to the seam of your slip and you will not have a clingy skirt or dress. Same thing works with slacks that cling when wearing panty hose. Place pin in seam of slacks and - voila - static is gone.

Measuring Cups

Before you pour sticky substances into a measuring cup, fill it with hot water. Dump out the hot water, but don't dry the cup. Next, add your ingredient, such as peanut butter, and watch how easily it comes right out.



Foggy Windshield?

Hate foggy windshields? Buy a chalkboard eraser and keep it in the glove box of your car. When the windows fog, rub with the eraser! Works better than a cloth!

Reopening envelope

If you seal an envelope and then realize you forgot to include something inside, just place your sealed envelope in the freezer for an hour or two. Voila! It unseals easily.

Conditioner

Use your hair conditioner to shave your legs. It's a lot cheaper than shaving cream and leaves your legs really smooth. It's also a great way to use up the conditioner you bought but didn't like when you tried it in your hair...

Goodbye Fruit Flies

To get rid of pesky fruit flies, take a small glass fill it 1/2" with Apple Cider Vinegar and 2 drops of dishwashing liquid, mix well. You will find those flies drawn to the cup and gone forever!

Get Rid of Ants

Put small piles of cornmeal where you see ants. They eat it, take it "home," & can't digest it so it kills them. It may take a week or so, esp. if it rains, but it works & you don't have the worry about pets or small children being harmed!

Take baby powder to the beach

Keep a small bottle of baby powder in your beach bag. When you're ready to leave the beach sprinkle yourself and kids with the powder and the sand will slide right off your skin.



The Bell Tower Bulletin

Where Have all the Sunflowers Gone? by Barb Armstrong

Picture a vast field of bright yellow sunflowers, their large weighty heads swaying back and forth to the rhythm of the warm summer breezes. In your mind you can see a squirrel clinging to one of the flower stalks, trying to make his way to the top to eat the succulent seeds that hold so much energy, food for him to survive the winter. Is this a fantasy exercise for a dull winter day? In a way it is, but come this summer, when you do see vast fields of bright



yellow sunflowers, think of this—some of those sunflowers might just be headed off to the biodiesel factory. That's right! Sunflowers are now the hottest natural resource for the manufacture of biodiesel fuel. In fact, sunflowers

yield 714 pounds of oil per acre, which in turn produces 102 gallons of biodiesel fuel. Although the bright flowers are not the highest producer of natural oil for biodiesel (algae is the winner of this honor producing a whopping 10,000 gallons of fuel per acre), sunflowers are quickly becoming an important contender in the race for alternate energy. In 2006, the going rate for sunflowers was 11.5 cents per pound and since sunflowers take less effort and expense to grow, the profit margin for farmers is greater. Most farmers who grow plants for biofuel have contracts with companies to produce soybeans, corn, sunflowers, or whatever that particular company needs to produce the fuel.

The production of biodiesel fuel was started in South Africa in 1979 by South African Agricultural Engineers. By 1983 the process was well established and in 1989 the first biodiesel plant was erected in Europe. In September 2005, Minnesota became the first U.S. state to order that all diesel fuel sold in that state contain part biodiesel. How does Ohio fare in the biodiesel production market? Ohio was the first state to use biodiesel in State Department of Transportation trucks. The Columbus-based Battelle Memorial Institute, the world's largest independent nonprofit research institute, is trying to find alternate uses for Ohio farms crops, including sunflowers. The Ohio State University's campus bus service has some of its buses running on biodiesel.

The United States is way behind Europe, where there are millions of car owners who regularly use biodiesel in their cars. Currently, most diesel engine vehicles will run on pure non-blended biodiesel fuel. Almost all of Volkswagen's diesel vehicles are capable of a c c o m m o d a t i n g biodiesel fuel. Currently there are pros and cons for developing this type of fuel for vehicles, one of which is the concern



that countries will clear-cut large areas of rainforest land in order to grow crops that will be sold for biodiesel instead of food to feed people. No one has all the answers to the dilemmas that this new energy research will bring. Until all of the questions are answered, research will be encouraged to find new fuel sources, and those bright yellow sunflowers you see may just be headed for your neighbor's car.

March 18 is National Biodiesel Day

Upcoming Fitness Classes Submitted by Diane Nott

You can use a fee waiver for these classes.
Contact HPER for details on these classes.

Fitness Challenge

Tues & Thurs 11:00-11:45
4/03/2007 to 5/24/2007
NPER 188 EDSP02

Strength Training

Tues & Thurs 2:30-3:30
4/10/2007 to 6/07/2007
NPER 183C EXSRP3

Spinning

Saturdays 9:00am-10:00am
3/17/2007 to 5/12/2007
NPER 204 EDSP01

Spinning

Wednesdays 2:45-3:45pm
4/18/2007 to 6/02/2007
NPER 204 ED SP03

The Bell Tower Bulletin

The Recipe File



Submitted by Peggy Nesbit

Creamy Cinnamon Rolls

- 2 1-lb. loaves of frozen bread dough, thawed
- 2/3 cup condensed milk, divided (**not** evaporated milk)
- 1 cup chopped nuts (pecan or walnuts)
- 2 teaspoons cinnamon
- 1 cup powdered sugar, sifted
- 1/2 teaspoon vanilla extract
- Additional chopped nuts (optional)

On a lightly floured surface roll each bread dough loaf into a 12x9-in. rectangle. Spread 1/3 cup of condensed milk over dough rectangles. Sprinkle rectangles with 1/2 cup nuts and 1 teaspoon cinnamon each. Roll up jelly-roll style starting from short side. Cut each log into 6 slices.

Generously grease 13x9-inch baking pan. Place rolls cut sides down in pan. Cover loosely with greased waxed paper and then plastic wrap. Chill over night. Cover and chill remaining condensed milk.

Let rolls stand at room temperature for 30 minutes. Preheat oven to 350 degrees. Bake for 30-35 minutes or until golden brown. Cool in pan 5 minutes; loosen edges and remove rolls from pan.

In a small bowl, combine powdered sugar, 1/3 cup of condensed milk and vanilla. Drizzle frosting over warm rolls. Sprinkle with additional chopped nuts.



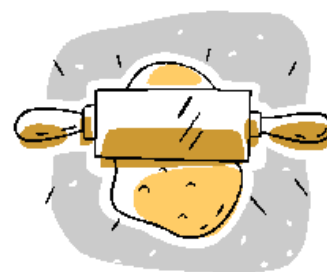
Impossible Taco Pie

- 1 lb. ground beef
- 1/2 cup onion, chopped
- 1 envelope of taco seasoning mix
- 1 4-oz. can of green chilies, drained
- 1 1/4 cup milk
- 3/4 cup baking mix
- 3 eggs
- 2 tomatoes, sliced
- 1 cup shredded Monterey Jack or cheddar cheese

Heat oven to 400 degrees. Grease a 10 inch quiche dish or pie plate, 10x1 1/2 inches. (I use a 9 inch deep dish pin plate and dust the greased plate with corn meal.) Cook and stir beef and onions over medium heat until beef is brown; drain. Stir in seasoning mix. Spread in plate, sprinkle with chilies. Beat milk, baking mix and eggs until smooth. Pour into plate on top of the beef mixture. Bake 25 minutes; take out of the oven and top with tomatoes and shredded cheese. Bake until knife inserted between center and edge comes out clean (8-10 min. longer). Cool five minutes. Serve with your favorite taco fixings.

Soft Molasses Cookies

- 1/4 cup margarine
- 1 cup sugar
- 6 cups flour
- 1 tablespoon cinnamon
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon allspice
- 1 teaspoon ginger
- 1 cup molasses
- 1 cup cold coffee



Combine ingredients. Roll dough about 1/4-inch thick. Cut out cookies, sprinkle with sugar, and place on cookie sheets. Bake in a 325-350-degree oven for 8-10 minutes.

Women's Link Book Group
Spring Break Round Table
April 12, 2007
Noon to 1:30pm CC227a

Bring one of your favorite books to the next Book Group meeting and plan to let us know why you like it so much! The group will choose the next book to be reviewed from these books, so pick a good one!

Everyone is welcome!

GET YOUR KICKS ON ROUTE 66

2007 STAFF SPRING BREAK

WELCOME to the Third Annual LCCC Staff Spring Break Event, Sponsored by Staff Council, LiveSmart, Staff HRD and Administrative HRD.

Monday, April 9, 12-3 pm CC Mall

All you hep cats are invited to take a journey along Route 66, back to the 1950s. We will be starting our journey in California on Monday, April 9th between 12-3p.m. in the CC Mall. Come dressed as your favorite 1950s guy or gal and participate in the "1950s Best Dressed" contest. So start getting those hips ready for some hula hoopin' fun.

The LCCC "Diner" will be serving up:



Foot Long Hot Dogs
Hamburgers with toppings
Vegeburgers with toppings
Chips
Pretzels
Assorted pies and cookies
Fruit Punch, Lemon-Aid and Water
Root Beer Floats



(Diet Root Beer and Sugar Free Ice Cream will be available)

Wednesday, April 11, 12-3 pm CC Mall

Come join the Fiesta sponsored by LiveSmart. Enjoy live music presented by Jeff Sherman and pick up on some car focus information.

The LCCC "Diner" will be serving up:

Taco Salad Bar with Beef and Chicken

Refried Beans

Whole Fruit

Angel Food Cake w/Strawberries

Single Served Jell-O

Frozen Drinks

Fruit Punch, Lemonade, and Water



Friday, April 13, 11:30 am-2 pm

(NOTE TIME CHANGE)

Mosey on down to the CC Mall for some Rootin' Tootin' fun. Come "chew the fat" with your fellow buckaroos, participate in the "Best Dressed Cowpoke" contest and enjoy some dancing and chuck wagon cooking.

The LCCC "Chuck Wagon" will be serving up:

BBQ Chicken and Pulled Pork

Coleslaw

Chili (hot sauce on the side)

Vegetarian Chili

Pasta and Potato Salad

Corn on the Cob

Cookies and Brownies

Fruit Punch, Lemon-Aid and Water

Root Beer (Regular and Diet)



VOLUNTEERS NEEDED:

Go to LCCC Staff Council Web Page - www.lorainccc.edu/route66 or contact Kelly Meyer at kmeyer@lorainccc.edu