



The Bell Tower Bulletin

Wellington Campus Opens

By Dick Pasky

The first LCCC dedicated facility built away from the main campus is now a reality. The Wellington Center is now open for fall classes, having held open houses for the public August 4 and 9, shown in the photos below. The 10,000-sq. ft. facility houses eight classrooms. Two rooms are flexibly sized, two are dedicated study and conference rooms, and four are Interactive Video Distance Learning (IVDL) rooms linked to LCCC's home campus and the University Partnership. There is also a 25 station computer lab in Wellington as well as six computers dedicated to testing and assessment. The Center contains several staff offices and a lounge area with a microwave and refrigerator available.

A wide spectrum of class offerings are scheduled for Fall, from accounting and economics to political science and world religion. There are also non-credit courses offered in many areas of interest, including: computers, business, technology, nursing, and social sciences.

Feel free to stop by and tour the Wellington Center, if heading that way. It promises to be a great place to learn.



IN THIS ISSUE

Pasky: Wellington Campus

Collins: LCCC Prepared

Armstrong: LiveSmart

Exercise Program

Some Interesting Holidays

Nesbit: Heart of Stone

Pasky: Johnson's Island

Nott: New Wireless Network

Lyndes: Topper Photos

REGULAR FEATURES

Dear Reader

The Recipe File

Quick Movie Reviews

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Bell Tower Bulletin

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The Bell Tower Bulletin

LCCC IS PREPARED

by Ken Collins

September is National Preparedness Month, a nationwide initiative sponsored by the Department of Homeland Security to encourage Americans to take simple steps to prepare for emergencies. Lorain County Community College has been working on and has developed various emergency plans to help our organization, prepare for, respond to, and recover from critical incidents. Some of these initiatives include the creation of an emergency operations plan and a pandemic influenza plan. You can view both plans by visiting the college's intranet site, clicking on "departments", and selecting "campus security." We have also posted emergency procedure flipcharts in each classroom as well as in division offices. You can also find emergency procedures on our webpage at www.lorainccc.edu/security. If you would like a flipchart for your office, contact Keith Brown (ext. 7738) or Carol Broadfoot (ext. 7039). Quantities are limited.

In the near future, we are looking at establishing an emergency response team on campus to assist our department and Physical Plant services with responding to emergencies. In the meantime, the following are some things that you can do to assist us with making our campus as safe as possible:

- Read and familiarize yourself with the emergency operations plan
- Report unsafe or unusual conditions to campus security or Physical Plant services
- Know at least two ways out of your current workspace in case you must evacuate
- Know where fire alarm pull stations are located
- Get trained in first aid and CPR

If you would like more information on National Preparedness Month, please visit www.ready.gov

Live Smart Exercise Program by Barb Armstrong

Did you know that you can participate in an exercise program at LCCC and not pay for it? Right now the Live Smart Program is offering a menu of physical fitness programs designed for employees of the college. All full-time and part-time employees are eligible to enroll and participate; no fee waiver forms are needed. Classes are offered either during the work day (over the lunch hour) or after work. The deadline to enroll for this session was August 31, but you are not too late to start thinking about the next set of classes being offered.

Here are a few of the fitness classes that were available this time:

Walking for Weight-Loss – Monday, 12-12:45 p.m.

Yoga – Tuesday & Thursday, 1-1:45 p.m.

Fitness Fusion – Friday, 12-12:45 p.m.

Zumba – Monday & Wednesday, 3:30-4:15 p.m.

Spinning – Monday & Wednesday, 5:30- 6:15 p.m.

Abs Class – Monday & Wednesday, 5:30-6 p.m.

Classes run for about three months and are absolutely free. For more information, you can go to the LCCC homepage. Click on Faculty/Staff Login under Resources; click on Live Smart Employee Wellness Program (in the left-hand column). For additional information you can email Denise Wilson (dwilson@lorainccc.edu) or Lisa Augustine (laugusti@lorainccc.edu).

Some Interesting Holidays

Grandma Moses Day (September 7): Grandma Moses (Anna Mary Robertson Moses) was a famous American folk artist. She began her career at the incredible age of 76, when most people are slowing down. She was born in a little town in upstate New York in 1860 and was one of ten children. She married Thomas Moses at the age of 27 and moved to the Shenandoah Valley in Virginia. She gave birth to ten children, of which only five survived. Grandma Moses began her hobby in the form of embroidery, but when her arthritis got too painful to sew any more, her sister suggested painting. She entered her paintings in the county fair, but won no medals. She tried to sell them in the local drugstore, but did not sell any until a man named Caldor saw them. He was interested because he was a collector of simple artistic treasures. Caldor had a hard time convincing a backer to invest in Moses, because she was so old, but he finally found someone and she was an instant success. Her artistic style is described as American Primitive. Grandma Moses passed away in 1961, shortly after her 101st birthday.

International Day of Peace Day (September 21): In 1981 the United Nations declared September 21 an international day of peace so that the day ".....*should be devoted to commemorating and strengthening the ideals of peace both within and among all nations and peoples.*" They further declared that the day should be a global day of cease fire for all countries. On "Peace Day" each year events take place world wide. In Amherst, for example, in 2006 the children of St. Joseph Parish and School were involved in posters and verbal affirmations of peace to family and friends. Events also take place in other countries, such as Africa, Asia, South America, and all over Europe. To check out events for 2007 go to the website: <http://www.internationaldayofpeace.org/events.htm>.

The Bell Tower Bulletin

QUICK MOVIE REVIEW

By Barb Armstrong

Harry Potter and the Order of the Phoenix: For the many fans of Harry Potter, including myself, this was the one and only movie to see this summer. Having reread the book so I could compare it to the movie, I went in with the idea that the movie would closely follow the author's story line. I was wrong! However, the movie was in itself an exciting story; and let's face it, how could they possibly fit 870 pages into a 1 ½-hour movie. This is Harry's fifth year at Hogwarts School of Witchcraft and Wizardry and Harry spends much of it being angry. He's angry because no one, including his two best friends, will explain anything to him about why he is in danger; what the Order of the Phoenix is; where Hagrid secretly goes to; where does Dumbledore go when he's not at Hogwarts; and why he (Harry) is still having shared visions with Lord Voldemort (played by Ralph Fiennes). The Ministry sends in an absurd little toad of a woman, Dolores Umbridge (played by Imelda Staunton) to fill the position of Teacher of the Dark Arts, but all she manages to teach them is how to read about the dark arts. She eventually turns the school upside down with insane rules and regulations, all sanctioned by the Ministry. Harry is forced to form a group of students who want to actually learn to perform the dark arts and Dumbledore's Army (the DA for short) is formed. The story ends with the DA fighting He-Who-Must-Not-Be-Named and his group of followers, the Death Eaters, in the Ministry of Magic's secret basement room.

Note: This is a very good action-packed movie with all your favorite actors playing your favorite characters (if you've been keeping up with the series). Lots of good special effects and suspense.

The Bourne Ultimatum: This is the third "Bourne" movie and is the one that will answer many of the questions that the first two posed. Once again, the photography is a bit too jerky for my taste – I had a hard time focusing on the main character as he was running through city streets and crowded subways; but it is sure to keep your interest from start to finish. It is action-packed and never lets you doze off for even a second, for fear that you will miss something important. Jason Bourne (played by Matt Damon) has the ultimate carrot dangled in front of him by reporter Simon Ross (Paddy Considine)—that is, who Bourne really is. It takes a good long time and many assassinations to find his true identity,

but eventually Jason Bourne finds out he is You'll have to see the movie to find out.

Note: This is very violent, just like the first two. The scenes take you on a whirlwind, worldwide tour, also just like the first two.

The Simpsons Movie: What can I say about the Simpsons Movie! For true fans of the popular television cartoon, this is the movie they have been waiting for. All your favorite characters are in the movie. In true Simpsonian format, the story usually starts out with one thing and morphs into something totally different; and by the time you get absorbed in the humor and the story at hand, you forget how everything started. Homer adopts a pig and pollutes the town lake with pig doodoo. The EPA finds out and encloses the whole town in a big plastic bubble. From there it's all downhill. You'll have to see it to believe it.

Note: Even if you are not a fan of the Simpsons, you will enjoy the political jibes and stupid antics of the characters.

(Another) Quick Movie Review By Diane Nott

Underdog: I loved this movie. This was my favorite cartoon as a child and still is today. This movie is based on the Underdog cartoon of the 1960's. Remember "There's No Need to Fear..." A lab accident gives a hound named Shoeshine some serious superpowers ~ a secret that the dog eventually shares with the young boy who becomes his owner and friend. He was dog napped by Simon Barsinister (Peter Dinklage) and Cad (Patrick Warburton). Simon was doing experiments with Animal and Human DNA. A bunch of chemicals fell on Shoeshine which gave him super powers. He lives with Alex and his father (James Belushi). Underdog's love interest is of course an adorable Cavalier King Charles Spaniel named Polly. They squeezed in all the little Underdog humor from the cartoon including his knack for destruction. The story is a little weak but the special effects and humor make up for it. I read a review from the co-creator of the cartoon series and he loved it. It has been deemed a "kiddie" film.

Recommendation: It will still be in the Theaters. It is nice film to go see with the kids.

The Bell Tower Bulletin

Question of the Month

By Diane Nott

It has been awhile since a Question of the Month came up. There is a new book about the sandstone quarries in South Amherst in the bookstore. I am sure many of us have many family roots in the quarries. My question of the month is: Did you or any member of your family ever worked at the quarries? If so, tell us a little about it.

My paternal great grandfather Samuel Slack Sr. started working at the South Amherst quarries when he was 10 years old as a water boy. He eventually became a "Hahyster" (where he operated the machinery to lift the sandstone). He worked there for 70 years and when he retired they gave him a pocket watch. My great great grandmother Louisa Bailey had a boarding House on W. Main Street (now Rt. 113.) She boarded many of the out-of-town quarry workers there and this was how she made her living after her husband passed. Louisa's granddaughter and Samuel Slack's daughter, Mabelle Dickinson, is still alive today (she is 90) to share these stories with me her granddaughter. Mabelle used to write stories for the *Chronicle-Telegram* about the quarries before she became a teacher and eventually a librarian for Amherst Schools.

-Aimee Dickinson

Social Science & Human Services

My mother told me that my Grandfather Iggy (Ignatius) Huya worked in the sandstone quarries in South Amherst as a water boy. The Huja/Hyya family came to North Amherst in the early 1900's to work in the quarries. I believe they did live on the old Quarry Road in housing that was owned by the company. Members of the family I know became blacksmiths and worked on the railroad. A little after 1910, most of the family moved to Pennsylvania. Some of the extended family stayed in South/North Amherst. The Gronsky family worked in the quarries also. They are my extended family. So I have close family tied into the quarry.

-Diane Nott

IS&S

Here are some websites that are related to the Cleveland Quarries.

Cleveland Quarries

<http://www.amst.com/>

Quarrytown

<http://www.quarrytown.net/>

Amherst Historical Society

<http://www.amhersthist.org/history.shtml>

Dear Reader:

By Peggy Nesbit

Sandstone Center of the World

By James A. Hieb

Do you know where the Sandstone Center of the World is? If not, it's the Amherst/South Amherst area (the bulk of the quarries are actually in Amherst Township!) And LCCC adjunct faculty member, Jim Hieb has compiled a book that details the history of sandstone in Lorain County and surrounding counties. (Jim is also Stan Matlock's son-in-law and I met him first through his previous job with NACSCORP in Oberlin!)

Jim became interested in the quarries because his wife Christa's grandfather (Stan's father), Foyster, who came from Kentucky in 1950 to work at the quarries and who stayed there for 30 years, told him stories of working at the quarries. These stories inspired this book.

The book is a treasure trove of old and new photos, maps, and short informational articles about different aspects of quarrying sandstone and the Amherst area. He goes in depth into the various owners of the quarries around the area. Besides the huge holes in Amherst



Township, there are quarry holes in Brownhelm, Kipton, Elyria, Berea, Grafton, and points beyond. Some are long abandoned but others are still yielding stone. Sometimes the lists of owners and locations of holes gets a little confusing but it points to the long history of the men who came to the county to make their fortune in sandstone.

The book is available in the Bookstore for \$18.95 and would be an excellent gift for anyone from the Amherst/South Amherst area or who is at all interested in local history. Jim has told me that since the book has been published a number of people have come forward with their own family stories and photos, so there is always hope that there will be another book sometime in the future.

Grade: B



The Bell Tower Bulletin

Heart of Stone
By Peggy Nesbit

I moved to South Amherst when I was all of about 14 months old and lived there until I went to college, moving back off and on over the last 20 years. But my family connection to the area and its sandstone heart goes back to the 1880's when my mother's father's father and his brothers came from a little village in Switzerland called Safenville to work at the quarries in Amherst Township. His name was Gottfried Wilhelm and my grandfather, John, was born in a house (no longer there) along West Main Street (aka Rt. 113) that falls between the dog leg of Quarry Road. (At one time the road was straight but it was moved to make way for the enlargement of a quarry hole—figures!) The house was very nearly in the backyard of my parents' home on Elm Street.

My great grandfather worked in the quarries at a variety of jobs and was seriously injured when an overhead steel door fell on him while he was sitting in the opening and fractured his skull. He recovered but later in life the fracture led to pressure on the brain, causing dementia. He reverted back to his youth in Switzerland, spoke Swiss (which my English/Scottish grandmother couldn't understand and from which my mother as a child learned to swear in the language!)

My grandfather quit school when he was about 10 and went to work at the quarries as a waterboy. There used to be a wellhead just north of 113 on Quarry Road where the boys got the water and carried it in buckets to where it was needed. I remember going to get water from this well as a child, being warned away from the nearby quarry hole and the booms still used to raise the stone from the hole. He eventually rose up to be a coal tender on the train engines that moved over the network of train tracks that crisscrossed Quarry Road from hole to mill.

My parents have a picture of my grandfather with the engine he worked on and the men who manned it with him. Once he married, he worked sporadically for the quarries while farming and working as a machinist in Elyria. He and his fellow "Switzers" belonged to the Swiss Lodge in South Amherst, now the Oddfellows' lodge on West Main, across from the Village waterworks—another quarry hole!

My grandparents owned a farm on Rt. 58 and my four uncles all worked at the quarries off and on while in school. None of them chose quarrying as a career as was true of many of the men who came back from WWII. Men like

Stan Matlock's father came up from Appalachia and took the jobs that these third generation immigrants didn't take.

While I was growing up in the 1960s, Quarry Road north of 113 was lined with company housing which I am sorry to say was way below poverty level. I don't think many had running water or indoor



plumbing. Gradually the families moved out or moved away and there are now only the deserted remains of two of the houses, as well as a few others that were the homes of foremen, etc. that are still in good shape.

While growing up, it never occurred to me that everyone didn't have sandstone sidewalks and steps and gravel in the driveway. There was a stone pile in the back of my parents' lot with scraps of cut stone on which we would pound to powder the different colors of sandstone gravel—buff and blue and rust and brown, making sand drawings. I remember the lunch whistle blowing along with the blast of the train engine horns; the deep rumble of blasting and the clanking from the mills. I didn't know north because of the stars or the lake but because, due north of my house was a boom that rose up twice as tall at the trees between the quarry and the road.

I went to school for nine years in the old sandstone school, went to Brownie meetings at the sandstone bank, went to mass at the sandstone school that had been converted to a Catholic church and went to events at another one-room sandstone school that had become an American Legion post uptown. I remember going to family parties at the Grange in Amherst—another old sandstone school, and going to my grandparents' golden wedding anniversary at the Swiss Hall. And I remember going up to Evergreen Cemetery and finding my great grandmother's grave—Mutter (mother) Wilhelm and knowing that buried with her was the stillborn baby that killed her when my grandfather was 14 years old. And I remember standing in a little Swiss Alpine village south of Berne where once my great grandfather herded goats.

People don't need to wonder about why I love history when I have communal, family, and personal memories like these. No matter how hard it is, I'll always love the look and feel of a piece of South Amherst (and Amherst!) sandstone.

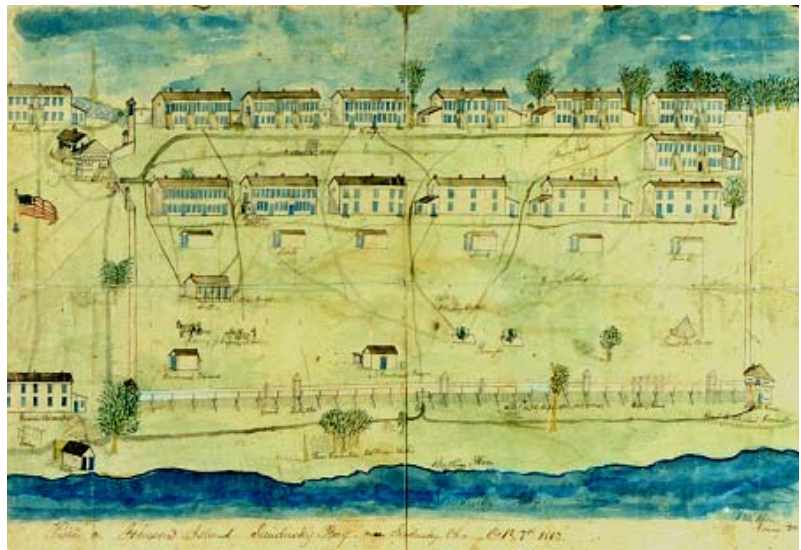
The Bell Tower Bulletin

Johnson's Island Ohio by Richard Pasky

Little-known Johnson's Island is said to be the most important Ohio civil war site, 300 acres sitting in the west side of Sandusky Bay, across the harbor from world famous Cedar Point. Early in the civil war it was decided that the island would be a suitable prison camp for captured Confederate officers. The US government leased 40 acres from owner Leonard Johnson in the fall of 1861, and opened for business in April 1862. It processed over 10,000 prisoners until it was closed in September 1865. At its peak, 3200 prisoners were held in its buildings at the end of the war. The inmates were confined until they signed an affidavit of allegiance to the USA, and most were happy to do so in order to be allowed to leave. A handful, however, refused to sign, and were kept until the government got tired of it and simply allowed them to leave in September.

A 1995 movie dramatizing the military history was made by Lorain native Tom Koba, a film maker who resided in Berlin Heights until his death this year. The movie, available at Elyria's Public Library, is titled *Rebel Fire, Yankee Ice*. It featured re-enactors from the area portraying the residents and guards. The prison was a relatively nice place for the Confederate officers until word about atrocities at the Confederate prison in Andersonville, GA became public knowledge. From then on, it was strictly hard time for the inmates until the prison closed.

After the war, the property reverted to farming, and even had a pair of resorts on it in 1894, intending to rival Cedar Point. Both went bankrupt by 1897, and the island saw only farming and quarrying for the next 50 years, with occasional use by the Coast Guard and the National Guard for training exercises. In 1956, plans to make the island into a vacation home site began, and it has since grown to have many nice homes and a marina. In the 1970s, a causeway to the mainland was built, accelerating the influx of island lifestyle settlers. In 1990, Johnson's Island was designated a National Historic Site. There is a \$1 toll to use the causeway to the island. The only public area on the island is the military cemetery, near the causeway. The remainder of the island is private property. There is also a museum about the history of the island in the nearby village of Marblehead. Many websites have information and photos of the cemetery and statues on the site, only an hour's drive from LCCC.



Map of the Johnson's Island POW Camp on Lake Erie
provided by Bethany Haytcher

New Campus Wireless Network By Diane Nott

The LCCC main campus is now completely wireless! Students will be able to bring their laptops onto campus and browse the internet like any other wireless hotspot. This is big for students, faculty and staff. An email was sent out on August 17th about the wireless network. Now students will not need to go to the helpdesk to get connected.

From the email that was sent out:

If all you need is internet access via a wireless laptop connection, please refer to the following link to obtain information on gaining internet access. Go to <http://www.lorainccc.edu/> and click on "Current Students" and then "Campus Wireless Network Information"

If internet access, printing ability, CMDS access, file server access, etc. is needed via a wireless laptop connection, you will have to manually connect to a different wireless network name that requires the manual input of certain security settings. Please see the following link to obtain information on gaining access to this wireless network. Go to <http://www.lorainccc.edu>, click on the "Faculty/Staff" tab, and then "Employee Wireless Network Instructions." Your network username and password (same as email username and password) will be required in order to view the information. Call the helpdesk (4357) with any questions.

The Bell Tower Bulletin

The Recipe File



Easy Fruit Custard

Submitted by Mandie Nelson

This dessert is so yummy, and only 175 calories!

5 egg yolks, beaten
1 ½ cups milk
¼ cup sugar (or Splenda®)
1 ½ teaspoons vanilla
Fresh fruit, such as blueberries or strawberries

In a medium saucepan use a wooden spoon to stir together egg yolks, milk, and sugar. Cook and stir continuously with the wooden spoon over medium heat until mixture just coats the back of a clean metal spoon. Remove pan from heat. Stir in vanilla. Quickly cool custard by placing saucepan in a large bowl of ice water for 1 to 2 minutes, stirring constantly. Pour custard mixture into a bowl. Cover the surface with plastic wrap to prevent skin from forming. Chill at least 2 hours. Do not stir. Serve custard over fresh fruit.

Makes about 4-6 servings.

Moist and Crispy Chicken

Submitted by Nita Baker

3 cups Rice Krispies, finely crushed
1 teaspoon paprika
½ teaspoon salt
½ teaspoon pepper
½ cup Hellmann's Mayonnaise

Place crushed rice krispies, paprika, salt, and pepper in a large plastic food bag. Shake to blend. Brush chicken with mayo, put a piece at a time in bag and shake to coat with dry mix. Place chicken on a 9x13-inch baking pan rack, bake at 425 degrees for 45 minutes. Good for pork chops too!

Easy Red Skin Potato Salad

Submitted by John Bailey

10 red skin potatoes
Juice from 1 lemon
5 tablespoons vegetable oil
1 cup celery, chopped
Fresh ground pepper
Mayonnaise

Boil potatoes until tender. While still warm, cut up potatoes and coat with mixture of oil, lemon juice, and pepper. Let cool. Add celery and mayo and serve.

Chocolate Cake with Cherries

Submitted by Peggy Nesbit

Here are two ways to make chocolate cake even better!

Cake #1

1 box chocolate cake mix
1 21-ounce can cherry pie filling
3 eggs

Mix together all ingredients until batter is free of flour lumps. Bake at 350 degrees for 35-40 minutes. (This follows the baking time for a 9x13-inch baking dish.) Cool and top with can of cream cheese frosting or your personal favorite!

Cake #2

1 box chocolate cake mix
1 21-ounce can cherry pie filling
2 eggs

1 teaspoon almond extract
Mix together all ingredients until batter is free of flour lumps. Bake at 350 degrees for 25-30 minutes. Cool and frost as desired.

Quark Kuchen

Submitted by Chris Callahan

Dough

3 cups flour, sifted
¾ cup sugar, less 1 tablespoon
¾ cup milk
1/2 stick butter or margarine, melted
¼ teaspoon salt
1 yeast cake or 1 package dry yeast

Dissolve yeast in ¼ cup warm water; stir and mix in flour. In the center of the flour in a bowl, pour in sugar and melted butter. Add milk. Stir well until dough is smooth and falls off the spoon. Let rise in warm place for 2-3 hours. Roll out and spread with the topping.

Topping

1 lb. cottage cheese, sift so it will be smooth or use whipped cottage cheese
½ pint sour cream
2-3 eggs, depends on size
2 tablespoons flour
¾ cups sugar, (approx.) taste for sweetness
1 teaspoon vanilla

Beat everything until smooth and spread on top of dough. Let rise 45 minutes. Bake at 425 degrees for 15-20 minutes.

The Bell Tower Bulletin

Make Your Mark

How do you get a 30-foot steel beam into the courtyard under a bridgeway that's not wide enough?

Look and see...



Here it comes...



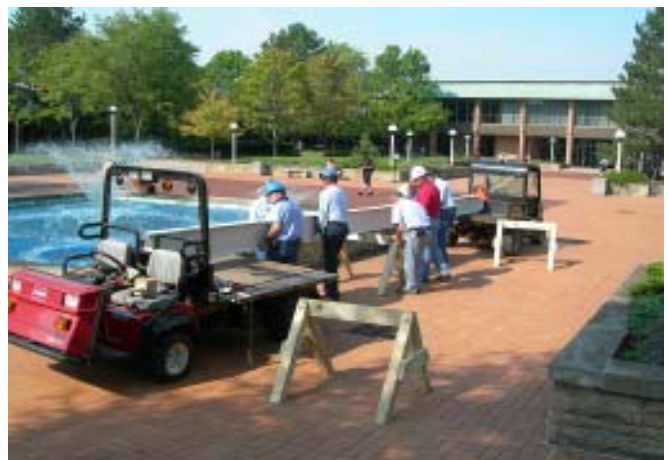
Hmm, not going to fit...



Here's an idea...



Careful now... not too fast...



Line it up nice and straight...



...Success at last!!

Congrats to Physical Plant for a successful relocation of a ton of steel. This is the last "topper" beam to go on the library and is there for everyone to sign. Go and make your mark!