



# The Bell Tower Bulletin

The Roots of LCCC  
By Richard Pasky

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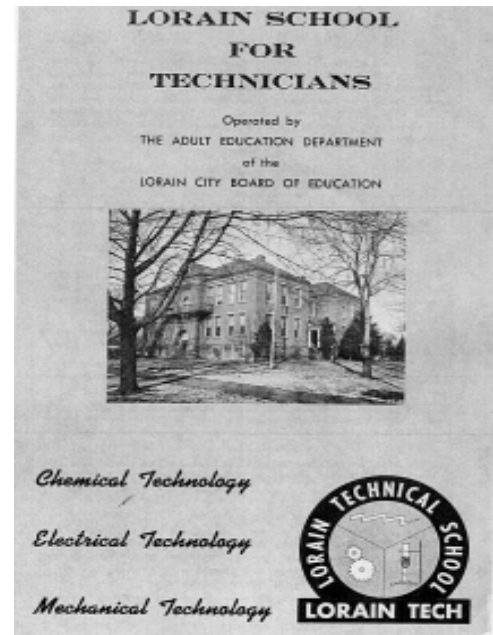
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Max J. Lerner, supervisor of vocational education in Lorain Public Schools, made a momentous announcement May 3, 1960. That day he shared plans with the media for a full-time 2 year, college-level educational program to prepare students to become engineering aides or technicians in industry. Lerner outlined programs to offer electrical, mechanical, and chemical technician certification, via classes held during the nine month quarter system. The bottom line was that tuition was to be \$90 per quarter for county residents, and \$95 for everyone else. Any high school graduate in Ohio, regardless of age, was eligible to enroll. The classes were to be held in the various schools in Lorain, including the machine shop at Lorain High School, but most of the classroom sessions would be initially held at Brownell elementary school, at 10th street and Brownell Avenue. Classes began on September 12, 1960. This school was awkwardly identified with four similar names, as noted in the archives of the Black River Historical Society (BRHS). The names used were:

Lorain School of Technology  
Lorain Technical School  
Lorain School for Technicians  
Lorain Tech

The school's crest used was a little more consistent than the school's names. The two versions I viewed are both round with the first two school names above printed around the perimeters. The crest interior is divided into three 120° segments displaying a pair of gears, a lightning bolt, and a Bunsen burner denoting the three fields of study. The crest with Lorain Technical School around the top also had a bar across the bottom labeled Lorain Tech. The pictures I found are black & white, so there is no clue to official colors used for the school. Perhaps someone has that information to share? Might LCCC have adopted the same colors?

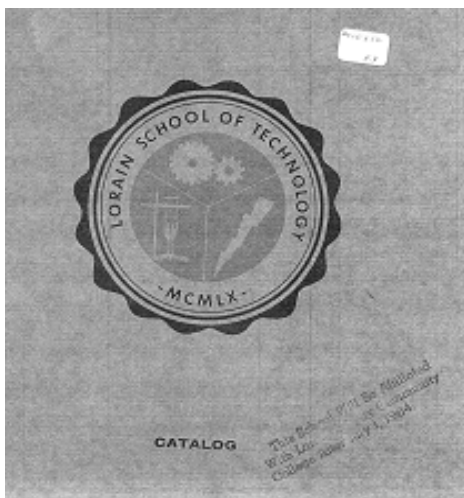


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A fact sheet from the school from 1962 noted these tidbits:

- 88 students were enrolled, 38% of whom had been out of high school for at least a year.
- The oldest student was 40, and the average age was 19.5.
- 76% of the students who started in 1960 graduated in 1962, earning an average \$364/month.
- 93% of students were from Lorain County.
- Lorain's school was one of 11 similar institutions in Ohio in 1962.

The staff in 1962 consisted of six full-time employees. Dr. Max Lerner was the Director, with Donald Grieve as



his Assistant Director. Instructors were Donald Creger (electrical), Walter Edling (mechanical), Charles Hoffhine (chemistry), and Roy Jones (chemistry).

(My older brother Tom went to Lorain Technical School in 1962, after serving 5 years in the Marines. He graduated as a chemical operator, finding work in several of the chemical plants around Ashtabula during his working career. I recall one of his instructors also worked in the chemical lab at the GM plant in Elyria, where I later was a co-op engineering student. That instructor also sold stocks as a broker on the side, once selling me 5 shares of a defunct Philippine gold mining company named Benguet. It is a beautiful certificate, but not worth a dime.) A final note from the BRHS archives is that a class catalog on file has a stamp on the cover stating "This school will be affiliated with Lorain County Community College after July 1, 1964." And the rest is history that all of you are making today, as the college continues to grow and change to serve an ever-expanding student body.

## Meet Your Staff Council Representative by Barb Armstrong

Mike Mielcarek has been at LCCC for 19 years and has been elected to several positions on Staff Council Executive Committee. At present, Big Mike, as we affectionately call him, is one of our at-large representatives. He has one more year to serve and then he can run for three more years after that. Mike is a plant operations worker in the Physical Plant Department. He takes care of our boilers and air conditioning at the college. Mike feels that the main job of SCEC is to give a voice to the workers.

He is not on any other campus committees at this time, but is currently on the board of trustees for the Friends of the Lorain County Metro Parks. If you go to the famous Halloween Walk at the Carlisle Reservation, you might just see Mike there dressed as a Scarecrow King, a Devil, a Viking Chief, or a Pirate. He has been a "Friend of the Metro Parks" for over 23 years. Mike's other job in politics was a Township Trustee for Sheffield Township. One of his job duties was to listen to people complain about neighbors not mowing their lawns. Mike believes in voting in elections. He feels that "nothing scares a politician more than a voter that votes."

Mike's last job before he came to LCCC was a caretaker at a cemetery, where he had 300 people under him. Very funny, Mike! If you have questions or concerns, you can reach him either at extension 7220, in Room MS 103, or through his email address ([mmielcar@lorainccc.edu](mailto:mmielcar@lorainccc.edu)). Oh, by the way, Mike is looking forward to retiring at the age of 55 with 25 years of service to the college. He says he would like to get a part-time job at Wal-Mart.



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## Fred Gunther: 90-year-old Student by Dina Ferrer

Fred Gunther just turned 90 years on September 11th. The LCCC Learning Center staff helped celebrate his birthday while he was working at our site in Lorain. He also works at the Elyria campus. He takes LCCC classes and works out in our fitness center.



Fred moved to Avon from Cleveland in 1953 while working for a paint company. He started taking classes at LCCC in 1985 when he was just 68 years old. Recently, he turned 90 (September 11) and is currently taking two classes. Although he has taken 346 credits he has actually earned 62 credits because he usually audits the classes. Most of his courses were business and computer classes, plus a few fitness ones. After he became a regular college student he decided to become a student employee. In 1997 he started working in the LCCC library and presently works two days a week at the computer lab at the LCCC Learning Center in Lorain. He has one daughter living in California and the LCCC staff and students have become his family. You can recognize Fred by his good-nature and how he enforces the rules. He is a role model for many. He said "I'm going to be here the rest of my life."

## The Friendship APL's 50th Anniversary Celebration

At 2:00 pm on Sunday, October 21, 2007, the local Animal Protective league will celebrate its 50<sup>th</sup> anniversary. There will be a flag raising ceremony by Amherst American Legion Post #118 Honor Guard; a blessing of the animals; and the dedication of the new sign, dog walk path and brick memorial garden. For more information go to <http://www.friendshipapl.org/>

## Stocker Center October Events

Check the Stocker Center website for more information on these events.

- Oct 1 & 2 Cirque Le Masque
- Oct 5 After The Wedding (Film)
- Oct 7 Civic Orchestra Concert
- Oct 13 Cantus in Concert
- Oct 16 Girls With Guitars
- Oct 19 "Helen Keller: A Tribute to her Teacher"
- Oct 20 The Rape Of Europa (film)
- Oct 26 The Namesake (film)
- Oct 27 Jazz Singer - Lisa Thorson in Concert
- Oct 28 Jazz Band Salutes Benny Goodman

## Autumn Word Scramble submitted by Diane Nott

1. paer \_\_\_\_\_
2. suiqlrr \_\_\_\_\_
3. plpae \_\_\_\_\_
4. nrgaeo \_\_\_\_\_
5. rde \_\_\_\_\_
6. ireofbn \_\_\_\_\_
7. oacnr \_\_\_\_\_
8. allf \_\_\_\_\_
9. verahst \_\_\_\_\_
10. eeavsl \_\_\_\_\_
11. crewsrao \_\_\_\_\_
12. rnwbo \_\_\_\_\_
13. rkae \_\_\_\_\_
14. ewloyl \_\_\_\_\_

<http://www.activityvillage.co.uk/autumn1.htm>

## Anagram

How many words can you make from the word HALLOWEEN? (An online anagram creator found 76 words.) Use 3 or more letters.

# The Bell Tower Bulletin

Dear Reader  
By Peggy Nesbit

## Prose “One-Hit Wonders”\*

After the enormous success of Dan Brown’s *The DaVinci Code* (and the lackluster reception to his previous novel, *Digital Fortress*), it occurred to me that there seems to have been a steady stream of “One-Hit Wonder” books—some novels and some not. Many of these authors wrote other novels but none ever equaled the success of that one mega bestseller.

After *The DaVinci Code*, several others came immediately to mind. Below is a list of some of the not-so-wonderful “One-Hit Wonder” fiction, I thought of:

*Bridges of Madison County* by Robert James Waller  
*Jonathon Livingston Seagull* by Richard Bach  
*Love Story* by Erich Segal  
*Peyton Place* by Grace Metalious  
*Clan of the Cave Bear* by Jean Auel  
*Thornbirds* by Colleen McCullough

Here are some others which have a bit more literary merit (in no particular order):

*Gone with the Wind* by Margaret Mitchell  
*Catcher in the Rye* by J.D. Salinger  
*Name of the Rose* by Umberto Eco  
*Killer Angels* by Michael Shaara  
*The Bell Jar* by Sylvia Plath  
*Ordinary People* by Judith Guest  
*On the Road* by Jack Kerouac  
*One Flew over the Cuckoo’s Nest* by Ken Kesey  
*Rebecca* by Daphne du Maurier  
*Less Than Zero* by Brett Easton Ellis  
*Bright Lights Big City* by Jay McInerney  
*Girl’s Guide to Hunting and Fishing* by Melissa Bank  
*Lord of the Flies* by William Golding  
*All the King’s Men* by Robert Penn Warren  
*A Thousand Acres* by Jane Smiley  
*Lolita* by Vladimir Nabokov  
*Dr. Zhivago* by Boris Pasternak  
*Cold Mountain* by Charles Frazier  
*Good Earth* by Pearl S. Buck  
*Confederacy of Dunces* by John Kennedy Toole  
*Roots* by Alex Haley  
*Secret Life of Bees* by Sue Monk Kidd  
*Color Purple* by Alice Walker

And here are some historical ones (pre-20<sup>th</sup> century):

*Uncle Tom’s Cabin* by Harriet Beecher Stowe  
*Frankenstein* by Mary Shelley  
*Dracula* by Bram Stoker  
*Moby Dick* by Herman Melville  
*Red Badge of Courage* by Stephen Crane  
*Ben Hur* by Lew Wallace  
*Little Women* by Louisa Mae Alcott  
*The Jungle* by Upton Sinclair

Like *Killer Angels* and *Red Badge of Courage*, war seems to inspire one-hit wonders:

*All Quiet on the Western Front* by Erich Maria Remarque  
*Johnny Got His Gun* by Dalton Trumbo  
*Slaughterhouse-5* by Kurt Vonnegut  
*From Here to Eternity* by James Jones  
*Catch-22* by Joseph Heller

There are other more recent novels which may or may not become “One-Hit Wonders” but it’s too soon to tell if the authors will write anything as popular as the current big hit. The two that come to mind are *Kite Runner* by Khaled Hosseini and *Lovely Bones* by Alice Sebold. Both have new novels out (or just coming out). So far *A Thousand Splendid Suns* is doing well and Sebold’s *The Almost Moon* is due out of October 16, so I’ll be watching that one.

What makes a “One-Hit Wonder?” I think it’s sometimes shock value and sometimes sentimentality and/or novelty. Any which way about it, writing a book like *The DaVinci Code* must be like winning the lottery, not always a blessing since you’re suddenly a celebrity and everyone wants a piece of you and everyone expects you to either write another one or fall flat on your face. But, hey, I’d like a chance at it myself... and you never know, maybe someday!

\* *Disclaimer*: Don’t anyone get their “knickers in a knot” because I’ve labeled your favorite author an “One-Hit-Wonder.” Yes, I know that lots of these writers have written other books, etc. (Dalton Trumbo was a successful screenwriter before Joseph McCarthy labeled him a communist!) but, hey, remember this is just my opinion. And if you think of any other books—fiction or nonfiction—you’d call an “One-Hit Wonder,” let me know and I’ll keep a list for some future “Dear Reader!”

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## The War, Brought to You by Ken Burns By Peggy Nesbit

Have you been watching Ken Burns's latest documentary on World War II called simply "The War?" I have. The first night I couldn't watch it all; I just got too emotional. But I've watched the other episodes (this is being written the evening of October 1, prior to the next episode.) I come from a family of storytellers and grew up listening to my mother (born in 1937) talk about her brothers being away in the Pacific and Europe. On top of that, (you already know) I am an avid reader of military history—doesn't matter what war.

Burns spent six years gathering footage and eyewitness accounts of the war, particularly from four different US towns: Luverne, MN; Sacramento, CA; Mobile, AL, and Waterbury, CT. He found veterans who fought in all the branches of the service and in all the military theatres. He talked to the families of these veterans also well as to the families of men who never made it home. (He used this to particular effect while covering the Battle of Anzio. The viewer learns at the end of the episode that, after following the letters of an Italian-American soldier named "Babe" Ciarlo, he died there! That was definitely a three-hanky moment!)



One thing that has made the biggest impression on me is the abundance of photos and film of the dead. During the War years, the government strictly regulated what kind of images the home front saw. In one episode, they discuss the first picture of dead Marines published in *Life* Magazine. You couldn't tell who the soldiers were as they lay on a sandy beach in the Pacific,

which is a good thing because no one wanted a family to recognize their dead son or brother in such a photo. At this point, 60+ years after the war, it's doubtful anyone would recognize the dead; all the Gold Star mothers are dead. (It's hard for me though not to look at the pictures of the worn faces of the men and see if I can recognize one of my uncles!)

It's impossible to imagine what it was like for someone born after 1945, but I think that this is a valuable and important rendering of American history. I firmly believe the adage that those who do not learn from history are doomed to repeat it and I think that this is especially true

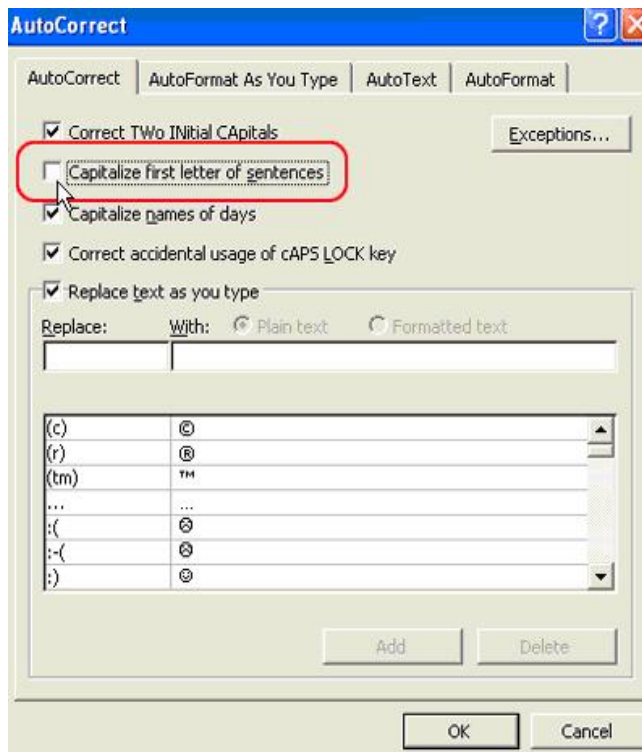
of war and battle—just talk to someone who's just come back from Iraq or Afghanistan or their families.

If you would like to learn more about "The War" and find out information about the local home front and war effort, check out the following sites: <http://www.pbs.org/thewar/> and <http://www.wviz.org/thewar/index.shtml>. Or better yet, find a grandparent or aunt or uncle or parent and ask them what they remember. You might be surprised by what you find out!

## Computer Tips by Diane Nott

### Now, Why Did It Capitalize That?

Ever find yourself irritated with MS Word because it keeps capitalizing the first letter of everything it perceives to be a sentence? If you've ever made a list of things that shouldn't be capitalized, you know what I mean. You're constantly fighting Word as it continually capitalizes stuff without your permission! Want to turn that little "feature" off? Yes? I thought you'd say that! To turn off the capitalization feature, simply go to the **Tools** menu, **AutoCorrect** choice. Now, on the **AutoCorrect** tab, you're looking for the option of "**Capitalize first letter of sentences.**"



**Uncheck** the box and click **OK**.

That's it. Now, you're free of the capitalization monster!  
Source: worldstart.com

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## Wireless Nursing By Peggy Nesbit

Starting this Fall, students beginning the ADN nursing program have a new tool at their disposal. Students in NURS 115 have for the first time been required to purchase software in place of books.

Software media available in textbooks has been around for years, usually as supplements to the textbooks themselves. Everything from study guides and sample tests have been included and, in the case of nursing reference titles such as drug handbooks and medical dictionaries, CD-ROMS of the book packaged with the book or alone have become increasingly common. Over the past two or three years, there has also been an increase in books on CD's that can be downloaded directly to Personal Digital Assistants (PDA's such as Palm Pilots, etc.), sold without any text at all.

This year students spend \$150 on software downloaded off of the internet for four of the required books: a dictionary, a diagnostic and lab tests book, a drug handbook, and a diseases and disorders book. All of this is in one package and includes a year's worth of updates and nursing journals accessible via the web. If the students were to purchase the books they would pay \$167.80. Last Fall, NURS 115 students were required to purchase a whole pile of books amounting to \$525.15. This year with the software, students are paying \$474.45.

For most students, however, there was some initial additional cost of at least \$199 for a PDA that's powerful enough to handle the software. And from what the Bookstore staff heard, many of the nursing students hadn't a clue how to download the software, let alone use a PDA. And it looked as if they were being robbed blind because they were paying \$150 for a single sheet of paper! The piece of paper, however, included the access code to get onto the Nursing Central website and download their software.

Books will never truly go away despite what many techno-prognosticators have predicted for decades now (the hard copies of all the texts available in software are also available in the books and we have sold some to those who can't get away from having a book in hand!) but there's no doubt that this kind of electronic information source has a future in many professions and it's great to see that LCCC is taking advantage of this new technology.



## Movies and Videos by Barb Armstrong

This past month has been extremely busy for me and I have not seen too many new movies in the theater. This article will be a collection of some of the movies I have seen, both in the theater and on video. I hope this helps in your selection of what to watch.

**3:10 to Yuma:** I believe this was a remake of the 1957 movie starring Glenn Ford and Van Heflin. I have never seen the original, so I cannot judge that one, but the remake is absolutely the best western I've seen since *The Unforgiven*. The new *3:10 to Yuma* stars Russell Crowe as bad guy Ben Wade and Christian Bale as good guy Dan Evans. Everyone in this movie gives an outstanding performance in this classic shoot-em-up western. The ending is not what I expected. Let me just say that everything was not purely good versus evil in this movie. This was the only movie I saw in a theater this month.  
*Recommendation: In theaters now. Go see it!*

**Georgia Rule:** This one is out in video. It has a fairly good story line, but Lindsay Lohan (Rachel) gives a mediocre performance. In fact, almost everyone in the movie gives a mediocre performance. Jane Fonda plays Georgia, Rachel's grandmother who lives in Idaho. Rachel's mom sends her to spend the summer with Grandma, because she is too wild for Mom to handle. Rachel turns her life around and those of several others in the movie. At least it has a happy ending.

**Labyrinth:** This is an old one (1986) I had the desire to see again, because of a conversation I had with someone about the talented David Bowie who plays Jareth the Goblin King. If you have never seen this movie, it is a good entertaining story of a young girl named Sarah (Jennifer Connelly) who wishes that her baby stepbrother is taken away by goblins. No sooner does she utter the words, than he is swooped away by "Muppet" goblins. Yes, the delightful Muppet characters are in this story, directed by none other than Jim Henson. The story is Sarah's struggle through a labyrinth full of booby traps in pursuit of the baby who will be turned into a goblin at the stroke of midnight. David Bowie gives an outstanding performance in this semi-musical production. Of course, all the songs were written by—David Bowie.



# The Bell Tower Bulletin

## WACKY WE VIEW

By Paul and Barb

*Finally there is a new restaurant that Wacky can review and maybe put out of business like the many places in our last article. This is a place called “Five Guys” – honest, we’re not joking about this. It is located in the same shopping plaza that Cold Stone Creamery is in, on the corner of Route 83 and Detroit Road (Route 254). For you picky and precise people (you know who you are) the address is 36050-A Detroit Road, Avon, Ohio 44011; phone number 440-937-GUYS.*

**Barb:** Just where are we going for lunch? I’m not sure I heard you correctly.

**Paul:** Five Guys—Five Guys—Five Guys!! Now did you hear me correctly?

**Barb:** That’s what I thought you said in the first place, but I thought you were talking about your last beer festival.

**Paul:** This is a new restaurant that serves—guess what? GUY FOOD!

**Barb:** And what, pray tell, is GUY FOOD?

**Paul:** None other than hamburgers and hot dogs and French fries. No vegetables! That’s GUY FOOD!

**Barb:** Great! I’m gonna gain FIVE POUNDS at FIVE GUYS.

**Paul:** It’s just this one time and I’m sick of going to tea houses and salad bars.

**Barb:** This is a really small building. There’s hardly any place to sit and eat.

**Paul:** That’s ‘cuz real guys don’t need no stinkin’ place to sit down and eat.

**Barb:** They don’t have FIVE guys working here; I count at least one girl working behind the counter.

**Paul:** Originally, it was some guy and his four sons in the DC area. Enough history! Let’s order something. You get to watch since you aren’t on the hamburger and French fries diet this week.

**Barb:** It smells too good to pass up. I guess I have a choice between a hamburger, with or without cheese, and a hot dog, with or without cheese. Do French fries count as a vegetable?

**Paul:** Yes, they do. Don’t tell Dr. Atkins! The fried mushrooms and onions count as vegetables too, and they’re one of the free toppings. There are a dozen free

toppings that you can get to customize your burger or dog.

**Barb:** Actually, lettuce, tomato, green peppers, and jalapenos are toppings; they might be safer for lifelong dieters, like me.

**Paul:** For those of us (everyone but you) NOT on diets, they have regular and large fries—either “Five Guys” style or Cajun style; bacon cheeseburgers (Yum!); bacon cheese dogs (double Yum!); and grilled cheese sandwiches.

**Barb:** Well, I guess I’ll get a “little” hamburger—that’s one fresh ground beef (never frozen) patty instead of two on their normal burgers, and we can split a regular order of fries, maybe?

**Paul:** Now you’re talkin’! You’re eatin’ like a guy! This will be good for you.

*Later, after we found a place to sit:*

**Barb:** These fries are fantastic!!!! I’ve never had such good fries anywhere!

**Paul:** That’s ‘cuz they’re fried in pure—no cholesterol—tasty peanut oil. Do you mind if I have some of them too? We were supposed to share these, and I count FIVE fries left.

**Barb:** Oops! I’ll buy some more.

## *Passionate About Pink*

*The LCCC Bookstore and LiveSmart are hosting a Breast Cancer Discussion on Friday. Oct. 12<sup>th</sup> in room cc227A from 2:00-4:00 p.m.*

*Four guest speakers will be there to share their breast cancer experiences. Refreshments will be offered after the presentation in the Bookstore and all Breast Cancer merchandise and books along with all pink items will be specially priced.*

*Contact the Bookstore x4055 for more information.*

# The Bell Tower Bulletin

## The Recipe File



“Next to music there is nothing that lifts the spirits and strengthens the soul more than a good bowl of chili.” *Harry James (1916-1983) band leader and trumpeter*

October is National Chili Month. Enjoy the following recipes from my never-ending collection.

### Hearty Hodgepodge

*Submitted by Barb Armstrong*

- 1 1/2 pounds lean ground beef
- 3/4 cup onion, chopped
- 1 clove garlic, minced
- 3 cans condensed minestrone soup (like Campbell's®)
- 1 31-ounce can pork & beans in tomato sauce
- 1 1/2 cups celery, chopped
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon dried oregano

In a large saucepan, cook the beef, onion, and garlic until the beef is browned and the onion is tender. Stir in minestrone soup, pork and beans, 3 cups of water, celery, Worcestershire sauce, and oregano. Simmer, covered, for 15-20 minutes. Makes 8-12 servings.

### Vegetarian Chili

*Submitted by Barb Armstrong*

- 2 tablespoons of oil
- 1 1/2 cups celery, chopped
- 1 1/2 cups green pepper, chopped
- 1 cup onion, chopped
- 3 cloves garlic, minced
- 2 28-ounce cans tomatoes
- 3 15-ounce cans kidney beans
- 1/4 cup red wine vinegar
- 2 teaspoons salt
- 1 tablespoon dried parsley
- 1 1/2 teaspoons dried basil
- 1 1/2 teaspoons dried oregano
- 1 1/2 teaspoons cumin
- 1 teaspoon allspice
- 1/4 teaspoon black pepper

- 1/4 teaspoon bottled hot sauce (optional)
- 1 bay leaf
- 1 cup cheddar cheese

In a large saucepan, cook the celery, green pepper, onion, and garlic in the oil until tender. Add the next 12 ingredients and simmer, covered, for at least 30 minutes. Sprinkle the cheddar cheese on top before serving. Makes 8-12 servings.

### Caramel Pecan Cheesecake Bars

*Submitted by Peggy Nesbit*

- 1 cup pecan halves, divided
- 1 1/2 cups Nilla® Wafers, crushed
- 1/4 cup (1/2 stick) butter, melted
- 4 8-oz. cream cheese, softened
- 1 cup sugar
- 1 cup sour cream
- 3 tablespoons flour
- 1 tablespoon vanilla
- 4 eggs
- 24 Kraft® caramels
- 1 tablespoon water
- 3 squares Baker's® Semi-sweet Baking Chocolate

Preheat oven at 325 degrees. Line a 13x9" baking pan with foil with ends of foil extending over side of the pan. Set aside 1/2 cup pecan halves and finely chop remaining pecans. Mix wafer crumbs, chopped pecans and butter. Press firmly into bottom of pan and refrigerate until needed.

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Add sour cream, flour and vanilla; mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour into crust.

Bake 45 minutes or until center is almost set. Cool completely. Place caramels in microwaveable bowl and add water. Microwave on HIGH 1 min. or until caramels are completely melted when stirred. Pour over cheesecake and top with reserved pecans. Melt chocolate as directed on package; drizzle over cheesecake. Refrigerate at least 4 hours or overnight. Use foil handles to remove cheesecake from pan before cutting into pieces to serve. Store in tightly covered container in refrigerator.