



The Bell Tower Bulletin

IN THIS ISSUE

Armstrong: LCRC Building

Collins: From President's

Desk

Hoskinson: Books that Stir Us

Paskky: Ohio's Hemingway

Nesbit: Scanning the Past

Armstrong: ABITIBI Container

LCCC Flips for United Way

Cool Food Website

Photos: Softball Game

REGULAR FEATURES

The Recipe File

Quick Movie Reviews

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Library Community Resource Center Building

by Barb Armstrong

Although the official opening of the new library building will not take place until September 23, some departments have already moved in. There are three floors to the new building. The first floor houses Campus Security, Connections Center, Financial Services, Employment & Career Services, Women's Link, Transfer Center, and a branch of the Elyria Public Library.

To reach the second floor, you can go through the library door on the west side of the building and take the spiral staircase or take one of the two elevators. The second floor houses the LCCC Library, Distance Learning, and Center for Teaching Excellence (CTE). Books are shelved on automatic smart racks that



photo: Modic

The Bell Tower Bulletin

are motor-controlled. A push of the button moves them to the left or right, but not if someone is standing in between—that's why they are "smart." Study nooks, either individual or group, are located throughout the second floor and a large central computer lab is available for students to use. The second floor walkway is not yet available for use.

The third floor, which can be reached via stairs or elevator, houses more of the same study nooks of the LCCC Library. From the third floor you can see the "green" roof which is not grass, but a type of low-growing plant that doesn't need mowing or maintenance.

The LCRC Building is on its way to becoming LEED-certified. LEED (Leadership in Energy & Environmental Design) is a certification program and the nationally accepted benchmark for the design, construction and operation of high performance green buildings. To be considered a green building, it is rated on six key areas of human and environmental health: sustainable site development, water savings, energy efficiency, materials selection, indoor environmental quality, and innovation and design process. There are four levels of LEED certifications—Certified, Silver, Gold, and Platinum. Each level is reached by obtaining points from a LEED rating system. The LCRC building is planned to be LEED Silver, the same as the EIC (Entrepreneurship Innovation Center) building. Of course, this means that LCCC now has two energy-efficient buildings that will save the college money. What does this mean for our students and employees? It means that the number of pollutants that cause sickness and increase health care costs have been considerably reduced, which in turn increases the comfort of students and employees.



If you have a chance, drop by the new LCRC building and see what it's all about. You don't need your hard hat anymore.

From the President's Desk:

Welcome back everyone. I hope you had an enjoyable summer even though most of us worked through the summer. The fall semester has snuck up on us very quickly and we must hit the ground running. For many of us including my department we have found a new home in the Library Community Resource Center. The Campus Security department is now located in LC 106, so stop by and visit anytime.

From a Staff Council Executive Committee perspective we are staying very busy. One of our biggest items coming up will be the first annual Staff Fall Break which will be held October 6th through the 10th. This will be similar to the staff Spring Break we hold in April. The Fall Break probably won't be as elaborate as the spring event with themes and contests, but we would like to invite you to one of our open sessions where we will be reporting back our progress from spring and looking forward to new ideas. We also would like to invite you to stop by and listen in on one of our guest speakers who will be presenting on Tuesday and Thursday afternoon. As usual there will be plenty of food to go around. More details about this event will be coming very soon so mark your calendar for October 6th through October 10th.

From the Staff Council Salary Benefits Committee (SCSBC) end we have three new members who will be joining us for the 2008-2009 process. They are Tracey Maxwell from Women's Link, Rochelle Lappis from Marketing, and Melissa Siwinski from Institutional Effectiveness and Planning. A lot of progress was made during the 2007-2008 process and I look forward to another successful year.

Well I hope everyone is adjusting to the many changes that are going on around campus and if you get some time in your busy schedules stop by LC 106 to say hello.

Have a great day,
Ken

The Bell Tower Bulletin

The Books that Stir Us: The Basbanes Project—Celebrating Books, Learning, and Students

by Kevin Hoskinson

What happens when we *learn*? Specifically, what kinds of learning occur when we read a book—for pleasure or otherwise? Once we’ve finished a book, where do those ideas go that we’ve been carrying around inside us? How are we changed or affected? Where does the reading journey take us?

These are some of the questions that underlie **The Books that Stir Us: The Basbanes Project**. Funded by grants from the LCCC Foundation, the Ohio Association of Two-Year Colleges, and the Office of the Provost for Academic Affairs and Learner Services, the Basbanes Project is comprised of three elements: 1) a student essay writing contest; 2) a spring 2009 campus event featuring keynote speaker Nicholas Basbanes; and 3) a documentary film on the three winning students, the books they choose for their essays, and the stories of how these books have moved them. The Basbanes Project hopes to produce the following results: produce storytellers; spotlight special books; examine the nature of informal meaning-making; and celebrate lifelong reading.

Produce Storytellers: The Basbanes Project offers the opportunity for students to “story” the reading experiences that have shaped who they are. The authors whose words and messages have challenged, confirmed, or extended the world views of our learners have become parts of their own unique narratives. By conveying the stories of the books that have been most influential in their lives, students will narrate the ways books have contributed to the building of their own identities. They will tell us which books they have chosen as their traveling companions.

Spotlight Special Books: To read a book is to invite and welcome that book into our lived experience—to form a genuine relationship with it. We can all relate to those books that have beckoned us inside their worlds once we greeted that first word. Sometimes these may become favorite “escapist” reads; sometimes they compel us to read on because of something within us that needs to grasp the full message a book offers. We read to take journeys. And for this reason, I look forward to discovering which books our students will choose as the books they take with *them* to *their* appointed destinations.

Reading and Meaning-Making: Reading is not merely a passive activity. A book invites us to comprehend a plot (or, if non-fiction, a subject), reflect upon that content, and apply its content to our own experience. This is where we make meaning from our reading experiences. Books cross the boundaries of all three learning categories. We learn when we read an anatomy and physiology textbook, when we read a museum exhibit catalog, and when we check out a summer “beach novel” from the local library. Each experience requires us to make meaning of what we read.

Lifelong Reading: The ultimate aim of the Basbanes Project is not merely the completion of a student writing contest. It is the uplifting of reading and learning as universally enriching, fully human experiences while showcasing the reading choices our students make. Books are unique in that they allow us all the opportunity to travel without the prohibitive costs of money, risk, and permanence. Nicholas Basbanes, the author of seven “books about books” and the namesake of this project, has devoted his professional career to the subject of “bibliomania,” or book lovers everywhere. His 2005 work *Every Book Its Reader: The Power of the Printed Word to Stir the World* pays tribute to the capability of books to shape, influence, and inform the narratives we write for ourselves. In it are chapters recording the role of books in extending lives, in changing the direction of modern science and education, and in rehabilitating prisoners.

Our students will come to this project with their books and their stories of how these books have “stirred their worlds.” The journeys they have taken, the authors with whom they have traveled, and the messages their books convey will reveal to us what pieces of equipment their stories have rendered necessary—and where this equipment has taken them.

Check out these websites for more information:

[http://www.lorainccc.edu/Academic+Divisions/
Academic+Foundations/Basbanes.htm](http://www.lorainccc.edu/Academic+Divisions/Academic+Foundations/Basbanes.htm)

(Main web page)

<http://lorainccc2.blogspot.com>

(faculty/staff mini-essay blog)

<http://www.youtube.com/watch?v=uzCR6B0c2aY>

(project video on youtube)

<http://www.nicholasbasbanes.com>

(Mr. Basbanes’s webpage)

The Bell Tower Bulletin

Ohio's Hemingway

By Richard Pasky

Louis Bromfield was born in Mansfield, Ohio in 1896. He first attended college at Cornell, studying agriculture, and transferred to Columbia for journalism which he did not complete before volunteering for service in WW I. He served as an ambulance driver in France. Coincidentally, Ernest Hemingway, born in 1899 in Oak Park, Illinois, served in the same capacity in Italy at the same time. Hemingway, however, went directly from high school to being a reporter in Kansas City, only to be lured to Europe to help win the war. Both men won medals for valor overseas, and both worked as reporters after the war, Bromfield in New York, and Hemingway in Chicago and Toronto.

Bromfield married the daughter of a wealthy New York lawyer, and they had three daughters. Hemingway eventually had four wives, some wealthy. Hemingway had three sons from his first two wives. Bromfield began to accumulate writing honors somewhat faster than Hemingway, winning the Pulitzer Prize in 1926 for his third novel, *Early Autumn*. By 1928 he had moved his family to Paris, home of many American writers, and remained there until 1938. Hemingway and his wife had moved to Paris in 1921, ironically at the suggestion of fellow writer Sherwood Anderson, who lived in Elyria for a time. Anderson is famed for the novel *Winesburg, Ohio*, published in 1919 as a collection of interrelated short stories, inspired by Elyria, Clyde, and Camden, places he lived in our state.

Hemingway did not win the Pulitzer until 1953 for *The Old Man and the Sea* and a Nobel Prize in 1954 for a lifetime of literary achievement. Both men found their work eagerly sought as screenplays by Hollywood studios, and Bromfield was first to cash in, writing the original *Dracula* in 1931, and soon was earning the enormous amount of \$2500 per week. Bromfield came home to Ohio in 1938 as war threatened Europe. Bromfield traveled in many countries during the 1930s, and wrote his most popular novel, *The Rains Came*, about India, a place he loved. It was made into a successful movie in 1939, but it was a year of magic in Hollywood with *Gone With the Wind* and *The Wizard of Oz* among the favorites that year. A number of Hemingway books were also made into successful movies, most of them later than Bromfield's work.

Bromfield became an evangelist for modern farming techniques once he moved home to Ohio. His wealth permitted him to buy a large farm near Lucas, where he

began to employ scientific crop rotation, contour plowing, and pasture rotation. The Dust Bowl had shown that traditional methods did not always work in less than ideal conditions. He named his farm Malabar, after the province of India where his novel was set. Though happy to live away from Hollywood, and pioneer many farming practices, Bromfield loved to host many movie star friends from Hollywood who loved to get away to a bucolic life of doing chores at Malabar Farm. Humphrey Bogart was a young actor in New York when he and Bromfield met, and they remained best friends throughout life.

Malabar Farm is most famous for being the location of the somewhat scandalous wedding of Lauren Bacall (age 20) and Bogart (47) in May of 1945, shortly after Bogie's divorce in February.

Bromfield had expanded his farm to over 900 acres by then, and had re-built the modest farmhouse to a rambling 32 room hillside mansion. Bromfield had five boxer dogs that had the run of the



house. Bromfield eventually was forced to write to pay for his way of life, and it is said his later work was not as good as what made him famous. He died in 1956, following his wife by four years. He is buried in a small cemetery on his land in Pleasant Valley Township. After his death, a foundation chaired by his daughters began giving tours of the farm, and in the last few years, Malabar Farm was made a Ohio State Park, complete with tours by park rangers on tractors pulling wagons of tourists. The house and farm are kept as they were in Bromfield's time and have separate tours, each \$3-\$5 depending on age. My wife and I went on both tours, each lasting 45 minutes, and thoroughly enjoyed it. I am now reading Bromfield's non-fiction *Pleasant Valley* as a result of finally touring his home.

Note: The family of Louis Bromfield donated the property to the State of Ohio in 1972. A visit to Malabar Farm can be a delightful one-tank-trip. The Ohio Heritage Days Festival will take place the weekend of September 27-29 and is a fun time for the whole family. To find out more about Malabar Farm, go to www.malabarfarm.org.

The Bell Tower Bulletin

Scanning the Past: Saving Family Slides

By Peggy Nesbit

Before last month, the earliest picture I had ever seen of myself was from my third birthday. My parents didn't have much money when I was first born and photos weren't a priority. But my mother told me that her mother has taken numerous slides through the late 1950's into the mid to late 1960's. Since I was born in 1961 (I don't really care if anyone knows how old I AM!), the slides could provide me with my missing baby pictures.

I knew that one of my aunts had inherited my grandmother's slides but I also knew that even with a functioning slide projector, looking at the pictures up on a screen or a blank wall was not what I really wanted. Slides had never seemed very practical to me. How often would you really drag out the projector and screen to look at them? I suppose you could always have one of those small viewers that you could slip them in one at a time but if you had a lot of slides that was so impractical.

But bringing Kodachrome slides into the computer age would require special technology. There are several options for scanning slides and negatives, including flatbed scanners and scanners made specifically for film and slides. My sister who has been taking international trips since her college days in the 1980's and has a stack of 35mm negatives she's been wanting to scan, consulted a friend's husband who has worked with this type of technology and he recommended the Nikon Coolscan V Ed Film Scanner for \$700.* We split the cost.

We retrieved the slides and antique projector from my aunt with the promise to scan any slides of her family for her. There was what looked like three black brief cases. Two of the briefcases each held 12 metal holders called magazines. Each magazine held 36 slides. The other briefcase held seven magazines with three extras loose along with another probably 20 small boxes of 12 slides each. Roughly about 1500 slides!!

Luckily, my grandmother, bless her organized heart, kept a list of what was on each slide in each magazine so it was easy to look for ones that said Peg or Peggy or Jane and Peg (Jane being my older sister). And, lo and behold, wouldn't you know? Grandma came through for me with 5 to 6 assorted pictures of my sister and me with my dad and grandparents.

But there was that promise to my aunt as well as to my other uncle and aunt on my mom's side to scan any of their families. So, even though about half the slides were of my grandparents' vacations and trailer in Florida and some of relatives now long gone, I still had to scan between 400 and 500 slides all told between their families and mine!

Now all I have to do is go back and fix the faded colors—some have gone to red and some lightened or darkened—and fix what scratches and dust marks I can. But I think that if I don't do it now and if I don't label them, how will their grandchildren or my niece and nephew's children know what their grandmother and great aunts looked like when they were babies? Maybe someday the CD or DVD I put the scanned slides on will be as obsolete as the slide projector but hopefully there will be some descendant in my family who will be willing to transfer it to the next greatest media that comes along. I sure hope so.

* The only drawback I found to this scanner was that it was made to scan 35mm slides and film and the vast majority of my grandmother's slides were not that size—square rather than rectangular. The higher end scanner with adjustable scanning area could have handled the older slides but came with a price tag of over \$2000! I'll fiddle with this one to get it to work!

ABITIBI Container on Campus

by Barb Armstrong

The Recycling Committee of the Green Campus Task Force will soon be launching a new program on campus. A green and yellow ABITIBI recycling container will be placed on campus behind the Mechanical Services building. The campus community and the general public are invited to drop off unwanted catalogs, magazines, newspapers, junk mail, office paper, notebooks, and paper folders. What is NOT allowed in the container are phone books, chipboard, cardboard, metal, plastic, cans, or glass. The recyclable material will be picked up at no charge on a monthly basis and the money made (\$20.00 per ton) will be donated to Women's Link.

Currently, our mail room receives approximately 2400 pounds of unsolicited mail per month. Having a container on campus would enable mailroom supervisor, Karen Broeckel to recycle this junk mail and make money for the college as well.

The Bell Tower Bulletin

Quick Movie Review

by Barb Armstrong

The Dark Knight: One year after *Batman Begins* we find District Attorney Harvey Dent (Aaron Eckhart) and Batman (Christian Bale) trying to rid Gotham City of the crime lords' reign of terror. Along comes the Joker (Heath Ledger) to add chaos and confusion as he tries to wheel and deal with the mob. The Joker plans to kill Batman so he can take over the city. The movie has many action-packed scenes and near-misses for Batman and those close to him, including Rachel Dawes (Maggie Gyllenhaal), Batman's one true love. As a sequel, *The Dark Knight* is truly one of the best comic book recreations I have ever seen. Heath Ledger does an Oscar-winning performance as the Joker.

Tropic Thunder: A group of spoiled, selfish actors shooting a Vietnam War movie find themselves in the middle of a jungle where they are attacked by a real-life heroin gang called the Dragons. Thinking this is part of the movie, the small band of actors bluff their way through the jungle, only to get caught by the gang. As luck has it, the gang members' *only* movie that they have ever seen is a B-grade flick that Tugg Speedman (Ben Stiller) made in which he plays a simple-minded farm boy called *Simple Jack*.

The gang idolizes Speedman, making him perform the movie over and over and over again, while his fellow actors hatch a plot to escape. Robert Downey Jr. plays a major role as an Australian actor (Kirk Lazarus) who has been chemically altered to appear African American. Jack Black (Jeff Portnoy) also plays the part of an actor addicted to drugs—the only one not upset to be captured by the Dragons.

Note: This movie has a tongue-in-cheek type of humor that is a little difficult to follow. It was pure silliness at times and vulgar in spots. I would not recommend it for children or young teens.

Mamma Mia: Wonderful! Entertaining! Scenic! Enchanting! These are just a few words that describe *Mamma Mia*, the movie. Set on a Greek Island, Sophie (Amanda Seyfried) is getting married and would like her father to be at the wedding. The only problem is she does not know who her father is. One day, Sophie found her mother's diary, and learned that her mother, Donna (Meryl Streep), was a flower child during the 60's and believed in free love. She discovered the names of three men who were possibly her father and invited them to the wedding. Confusion ensues when she can't

“instinctively” recognize her father like she thought she should. The movie is full of ABBA songs and is choreographed nicely. Meryl Streep sings well and even Pierce Brosnan (Sam Carmichael) sings a couple of songs. The ending is a pleasant surprise.

Computer Tips

By Diane Nott

This information was found in the Technology section of *The Plain Dealer* on Sunday, August 3, 2008.

“Online Services Can Help You E-Mail Large Files”

I found this article to be very interesting as we sometimes have problems sending large email attachments. Sometimes they get chopped off or bounced when sending email from our LCCC email accounts to some of the outside accounts like Yahoo, Gmail, or Hotmail. Sometimes even compressing the files does no good. The file is still too large.

There is a service that specifically exists to transmit files that are too large to be practical for email. They typically work by having you upload the files to their servers, which, unlike YouTube, don't expose them to the world. Once uploaded, the recipient is sent a link to the file you uploaded. The person clicks on the link and the file is immediately downloaded to his/her own computer.

The service mentioned in the article is called YouSendIt and can be accessed at yousendit.com. It works on all the major browsers and on both Windows and Macintosh computers. The company has a free plan that covers up to 100 megabytes in size, and allows each file to be downloaded up to 100 times, or up to a gigabyte of total downloads each month.

I went to the site and sent a file to my yahoo account. The download link worked perfectly.

LCCC Flips for United Way

September 30th is the official kick-off of the LCCC Flips for United Way campaign with the Pancake Breakfast, being held in the Spitzer Grand Room. Last year, the LCCC community supported the United Way with more than \$26,000 in direct donations and payroll deductions to the United Way of Greater Lorain County. Join your fellow staff members on the 30th for breakfast and support a good cause.

The Bell Tower Bulletin

The Recipe File



White Chocolate Chip Macadamia Nut Cranberry Bar Cookies

submitted by Celeste Baker

- 2 1/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup (2 sticks) butter, softened
- 3/4 cup granulated sugar
- 3/4 cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (12 ounce package) white chocolate chips
- 1 cup chopped macadamia nuts
- 1 cup raisins

Preheat oven to 375° F. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels, cranberries and nuts. Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

Tiramisu Cheesecake Dessert

Submitted by Peggy Nesbit

- 1 12-ounce package vanilla wafers
- 5 teaspoons instant coffee granules, divided
- 3 tablespoon hot water, divided
- 4 8-ounce package cream cheese, softened
- 1 cup sugar
- 1 cup sour cream
- 4 eggs, lightly beaten
- 1 cup whipped topping
- 1 teaspoon baking cocoa

Preheat oven to 325 degrees. Layer half of the wafers in the bottom of greased 9"x13" baking dish. In a small bowl, dissolve 2 1/2 teaspoons coffee granules in 2 tablespoons of hot water. Brush the wafers with half of the coffee and set aside the remaining mixture.

In a large mixing bowl, beat cream cheese, sugar, and sour cream until smooth. Add eggs and beat at low speed just until combined. Divide batter in half. Dissolve remaining coffee granules in remaining tablespoon of water and stir into one half of batter. Spread over wafers. Layer remaining wafers on batter. Brush wafers with reserved coffee mixture. Top with other half of batter.

Bake for 40-45 minutes or until center is almost set. Cool on wire rack for 10 minutes. Carefully run a knife around edge of dish to loosen. Cool 1 hour longer. Refrigerate overnight.

Spread with whipped topping and dust with cocoa. Refrigerate leftovers.

Ice Cream Cherry Cheesecake

Submitted by Nita Baker

- 1 cup graham cracker crumbs
- 1/4 cup margarine, melted
- 3 tablespoons plus 2/3 cup sugar
- 2 8-ounce package cream cheese
- 1/2 teaspoon vanilla extract
- 1-1 1/2 quarts vanilla ice cream
- 1 21-ounce can cherry pie filling (or fruit of choice)

In medium bowl combine graham cracker crumbs, margarine, and 3 tablespoons of sugar. Press into a 9-inch springform pan and freeze for 15 minutes. In a large bowl, beat cream cheese, 2/3 cup sugar, and vanilla extract until smooth; set aside. Spoon vanilla ice cream into springform pan, pressing into an even layer. Evenly spread on cream cheese mixture. Cover and freeze for 4 hours or overnight.

If using a serving platter, freeze the platter for 30 minutes before serving. Top with cherry filling. Dip knife or spatula in hot water, wipe dry and then run around edge of cake to loosen. Remove ring and transfer to chilled platter. (I used a 9"x13" baking dish without any problem.)

Cool Food Website

Google came up with this interesting food website: <http://www.foodreference.com/>. The website not only has the usual fare of recipes and cooking tips but also food quotes, a who's who, quizzes, games, cookbook reviews, a food history calendar, and more. It listed as some of the September National food holidays as: All-American Breakfast, Mom & Apple Pie, Biscuit, Chicken, Honey, Mushroom, Papaya, Potato, and Rice Month. Check it out sometime.

The Bell Tower Bulletin



**LCCC Faculty/Staff vs. Students
Softball Game**
photos by Diane Nott