

THE URI EMPLOYEES' NEWSLETER

# URI, State Officials Dedicate Rhode to Health Mobile Unit

Health experts from the University of Rhode Island Academic Health Collaborative will increase their outreach into the community, screening residents for HIV/AIDS and providing basic clinical and behavioral health care, after dedicating its new Rhode to Health mobile unit today.

The 37-foot vehicle features two soundproof, multi-use exam rooms and an intake

#### by Patrick Luce

and screening area, along with a restroom, medical refrigerator/freezer, space to perform blood tests and standard equipment found in a typical medical office. Funded by the state of Rhode Island through the Ryan White Foundation, the \$400,000 vehicle, unveiled during a ceremony at the university's Robert J. Higgins Welcome Center, will primarily be used to screen potentially at-risk residents in the *continued on page 2* 



Pictured above at the Nov. 28 ribbon-cutting for the mobile unit are, from left, R.I. Department of Health Director Dr. Nicole Alexander-Scott; Rebecca Boss, Director of the Department of Behavioral Healthcare, Developmental Disabilities and Hospitals; University of Rhode Island Provost Donald DeHayes; URI President David Dooley; Douglas Dusharm, R.I. HIV Community Advisory Board member; HIV Provision of Care & Special Populations Unit Director Paul Loberti; URI Health Institute Director Bryan Blissmer; and URI College of Health Sciences Dean Gary Liguori. Photo by Randy Osga.

THE UNIVERSITY OF RHODE ISLAND



## URInformed

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If you have a suggestion for an article about a co-worker or colleague, or perhaps information about an event, or simply have an interest in being involved with the newsletter, you may send your request to:

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#### Health Mobile...continued from page 1

community for HIV.

"We're partnering with the state to involve URI in screening and treatment for HIV, while also providing general health care in the community," said Bryan Blissmer, director of the URI Health Institute, part of the Academic Health Collaborative. "The bulk of the work will revolve around HIV screening and care, in coordination with the Ryan White Foundation. By having clinical capacity between nursing and pharmacy, and behavioral health capacity with psychology, we'll have a team that can provide comprehensive, multi-disciplinary care in the community."

Faculty members and students from the URI Colleges of Health Sciences, Nursing and

Pharmacy will provide health screenings and basic care, potentially including blood pressure checks and flu shot clinics, among other health outreach efforts.

The URI Health Institute will work with the state Executive Office of Health and Human Services and the state Department of Health to identify areas in Rhode Island where the unit can be put to its best use. It is expected to be on the road two to three days per week throughout the state.

"The Rhode to Health mobile unit will be an important complement to the HIV prevention work that the Rhode Island Department of Health has led with the community to make sure that treatment as prevention services are accessible in as many ZIP codes throughout the state as possible," said Dr. Nicole Alexander-Scott, director of the Rhode Island Department of Health. "The Rhode to Health mobile unit will also be critical in helping Rhode Island's progress toward its 90-90-90 Campaign goals, which are to ensure that, by 2020, 90 percent of Rhode Islanders with HIV know their status, are connected to vital medical care, and have suppressed viral loads. All Rhode Islanders deserve to live a long, full, healthy life."

The URI Health Institute, part of the Academic Health Collaborative, recently acquired the mobile medical unit to help increase the collaborative's and the state's outreach into *continued on page 10* 



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## URI-Town Consortium Turns Former Disposal, Industrial Sites into Solar Farms

Clean energy project, one of New England's largest, also has economic benefits

The University of Rhode Island and the towns of South Kingstown and Narragansett have created the South Kingstown Solar Consortium to develop an ambitious solar power project that will generate economic benefits for all three partners while boosting the amount of renewable energy flowing into the state's electric grid.

In the works for more than three years, the project is among the largest solar power initiatives in New England. When complete, it will cover 267 acres — in West Kingston, South Kingstown and West Greenwich.

The University and its private, municipal and state partners unveiled details of the initiative at a ribbon-cutting ceremony for the West Kingston and South Kingstown sites today in Kingston. A similar celebration is planned for the West Greenwich site when it becomes operational.

"With this bold initiative, URI and its town partners will see their energy costs reduced, and the entire state will benefit from a larger percentage of its electricity coming from a reliable, renewable, low-impact and clean source," said URI President David M. Dooley. "The University's commitment to this project reflects our values as a higher education institution dedicated to decreasing our carbonfootprint and contributing to a healthier global environment."

The consortium solicited competitive proposals from private developers to construct and maintain the solar farms at no net cost to the consortium members. It signed 25-year contracts with Kearsarge Solar to develop the West Kingston and South Kingstown sites, and with Energy Development Partners (a.k.a. University Solar, LLC) to develop the West Greenwich site.

The capacity of the installations is 40 megawatts of direct current, which is expected to deliver 48,000 megawatt hours of energy to the grid annually. This is enough energy to power 750 homes and offset the fossil fuel consumption of 1,500 cars.

In addition, the power generated will help the state meet Gov. Gina Raimondo's goal of having 100 percent of the energy consumed by state government supplied through renewable sources by the year 2025.

continued on page 4

by Carol McCarthy



The solar panel field in West Kingston is located on a capped waste disposal site. It was developed and is owned by Kearsarge Energy as part of the URI-led South Kingstown Solar Consortium, which includes the towns of Narragansett and South Kingstown. (URI photo/Nora Lewis)

#### **Solar.**..continued from page 3

The project might also be one of the best examples of upcycling — that is, a superior secondary use of a product or material, in this case, the land. Of the 42 acres at the West Kingston and South Kingstown locations, 28 are non-farmable, capped waste disposal sites: the former South Kingstown town dump and URI disposal area on Plains Road in West Kingston; and the onetime South Kingstown/ Narragansett dump on Rose Hill Road in South Kingstown.

#### How it works

The initiative is a "virtual net metering project," in which the solar energy generated flows into the electrical supplier's grid rather than being directly used by any one of the consortium partners, explained David Lamb, assistant director of facilities services and utilities at URI. State law requires that developers of such projects must be able to offload net metering credits to a public or quasi-public entity; in this case, the consortium members. The value of credits issued is determined by the number of kilowatt hours generated by the subject solar facilities times the Public Utilities Commission set rate applicable to solar generated electricity.

"We are supporting the development of renewable energy that will be supplied to the grid and, in turn, the consortium members receive credits that will reduce costs on their monthly utility bills," Lamb explained.

The University expects to receive credits worth \$1.2 million in savings annually on its electric bill when all sites are operational, said J. Vernon Wyman, assistant vice president of business services at URI.

As a consumer of more than 75 million kilowatt hours of electricity per year — which translates to an annual electric bill of roughly \$9.4 million — the University provides its town partners with the assurance that they can transfer their net metering credits to URI if they one day consume less energy than their share of what is generated, alleviating their long-term financial risk while further reducing URI's energy costs.

For the first 10 years of operation, the private developers receive renewable energy certificates for the electricity generated that they can trade or sell to offset their costs. The credits are non-tangible commodities, with each one worth one megawatt hour of electricity generated from a renewable source. In the eleventh year of the contracts, these renewable energy certificates transfer to the consortium members.

"The value of collaboration through the consortium is the ability to manage our consumption and maximize the benefits for the members," Wyman said. "It's a great partnership with environmental and economic benefits for the consortium and the state."

The initiative has the added benefit of enhancing URI's substantial academic offerings in sustainability. For example, students in a variety of disciplines — including engineering and environmental sciences — will be given supervised access to the solar array site in West Kingston for experiential learning.

#### Working together

The project also serves as a tangible illustration of the University's longstanding collaborations with Narragansett and South Kingstown. All three worked together years ago to clean up the disposal sites in accordance with federal Superfund laws. Due to their former use, the sites present limited possibilities for reuse, but are ideal as passive solar farms, Lamb said.

The state Department of Environmental Management and U.S. Environmental Protection Agency's regional office have endorsed the use for solar farms. At those sites, the panels will be installed on ballasted platforms so the capped material remains undisturbed.

The West Kingston site includes 14 acres of adjacent open land owned by URI. The solar panels at that location, as well as at the West Greenwich location, which includes a former sand and gravel operation, will be installed on pile-driven structures. All locations will be surrounded by high fences to protect these renewable energy generation assets for years to come.



## **Students in URI Puppy Raisers Club Train Future Guide Dogs** *Campus provides great learning environment for dogs destined for Guiding Eyes for the Blind*

Meet Moses, Angus, Sadie, Levi and Etta, five of the friskiest and hardest-working members of the University of Rhode Island community. All are canine trainees in the URI Puppy Raisers Club, a student organization that raises Labrador retrievers to be trained as guide dogs for the New York-based nonprofit, Guiding Eyes for the Blind.

At a recent club meeting, pups ages 4 to 7 months were lying at the feet of their student raisers. One chewed a toy, another whined, and the other two thumped their tails as new people approached. Later, puppies rotated through specific skill stations, such as keeping a loose leash as they walked by a peanut butter-laden plate. Angus showed great maturity as he strode by, ignoring temptation and receiving a hearty "good boy" and a treat.

The puppies were impossibly cute, with soft coats, oversized paws and large brown eyes that begged attention. Even seasoned club members couldn't help uttering soft "awwws."

But despite the warm fuzzies, raising puppies to become guide dogs for the visually impaired

by Carol McCarthy

is serious business. "It's 24/7 if you're raising a puppy because you have the dog with you all the time," says club president Becky Provensal of Cumberland, a senior animal and veterinary sciences major.

Provensal is now raising Levi, a 7-month-old yellow Lab, and her third dog. She joined the club as a first-year student and progressed through the club's rigorous demands for selection as a puppy raiser. "You don't get a dog at the first meeting," she says, dispelling a notion that some new members have.

URI's club has raised 13 dogs since two students founded the group in 2014 and is currently raising five puppies. Members now number about 60, of which only two are men. Just a few members raise puppies at any given time. The rest are certified dog sitters or help with club operations and fundraising. URI allows the club to raise up to seven puppies at any given time.

The students socialize the puppies and acclimate them in a variety of settings for 16-18 *continued on page 6* 



The URI Puppy Raisers' guide dogs in training pose outside the Welcome Center. URI photo by Nora Lewis

#### **Puppies**..continued from page 5

months, when the dogs are returned to Guiding Eyes for six months or more of specialized skills training.

To qualify as a puppy raiser, students must live off campus — small dorm rooms are less than ideal for active puppies — maintain at least a 3.0 GPA, complete a free, six-hour certification on campus and be an active club member. Attendance is taken at weekly meetings; members must take part in outings on campus or in public settings with the puppies; help with fundraisers and log several hours as certified dog sitters.

Allison Doyle of Rensselaer, NY, a junior medlab sciences major and the club's primary sitter, was keeping Moses company. He is the youngest of the URI pack. "I was a pretty active sitter my first two years, which really helps you build up to raising," she says.

"Campus is the best place for these dogs to be raised," says Provensal, noting that the dogs are allowed in all campus buildings and classes except laboratories with the permission of the professor. "They have so many different experiences."

Gerald Brenninkmeyer, director of Canine Development at Guiding Eyes for the Blind, would agree. "Guiding Eyes for the Blind's unique puppy raising clubs on college campuses provide an ideal learning and growing environment, allowing both the student and puppy to gain valuable experiences which will prepare them for their lives ahead," he says.

Guiding Eyes keeps puppy raisers updated on their dog's progress, invites them to the dog's graduation and gives the eventual owner the option to keep in touch with the students. Still, giving up the dogs they have loved and labored over is difficult, Provensal admits.

"Honestly, it's really painful. I cried for weeks the first time. Once I heard how he was doing and knew he was happy, it made me happy. It's very rewarding and so fulfilling to see them doing what they are meant to do," says Provensal, who remains committed to puppy raising. She hopes to explore related career options after she graduates next year.



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*DIRECTIONS:* The object is to find the 26 hidden words within the grid. Words can be found horizontally, vertically, diagonally, backwards or forwards. Return the completed wordsearch to Shawn Marie Simmons, Provost Office, Green Hall, Room 109. Please include your name, address and e-mail with your entry. A drawing of all correct entries will determine the winner. A URI prize will be given to the winning entry.

The winner will be announced in the next issue of URInformed. Good Luck!				
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# How to Pick A Winner!



Behind the scenes: Jean Van Couyghen-Potter, Office of the Provost picks this issue's winner of the URInformed Word Search.

# URInformed Word Search Winner

Congratulations to **Melissa Frost, College of Business!** Please contact Shawn Simmons in the Provost's Office (4-4410) to claim your prize.

Check out the Word Search on page 7!





#### Job Opportunities

The classified and non-classified application process is now automated so that you can apply on-line for positions here at the University. You will also be able to review the status of your application during the recruitment process, update your on-line application, and apply for positions that become available in the future. For the job opportunities visit:

#### https://jobs.uri.edu

# We Welcome the Following People to our Community...

Camille Abdel-Nabi (Undergraduate Admissions); Jessica Alber (Biomedical & Pharmaceutical Sc); Amy Albert (Center Career Experiential Edu); Samantha Armenti (Computer Science); Anne Babineau (Publications); Stacy Baker (Dining Central Operations); Lisa Marie Barriera (Dining Central Operations); Jacqueline Beatty (Nutrition & Food Sciences); Joshua Bergeron (Landscape & Grounds Maintenance); Rafael Borja (GSO Marine); Michael Conti (Computer Science); Amy Davis (Property & Support Services); Michaela Delaney (Dean Nursing); Beth Desrosiers (Gerontology); Stephanie Fagan (Health Services); Marcia Filippini (Custodial Services); Jeffrey Fountain (Harrington School); Peter Freeman (GSO Coastal Resources Center); Judy Gallagher (Student Services); Rachel Garcia (Student Life); Donald Giangan (Athletics' Custodial Services): Lindsay Grim (Dining Central Operations); Abhishek Grover (Property & Support Services); Allison Hall (Counseling Center); Sakeenah Lambert (Women's Basketball); Zhuofan Li (Biomedical & Pharmaceutical Sc); Edward Lombardo Dining Central Operations); Clyde Manns Jr. (Women's Basketball); Pierre Marrec (GSO Research); Keri-Ann McAlice (ATC -Academic Testing Center); Derek McHugh (GSO Marine Office); Sozos Michailidis (CELS Academic Unit 2); Daniel Moos (Vice President for Admin & Finance); Barry O'Connor Jr. (Enrollment Services); Romanuel Percy (Undergraduate Admissions); Jose Perez-Garcia (GSO Marine Office); Laura Reilly (Dining Central Operations); Valerie Richard (Dining Central

Operations); Katie Roberts (Women's Rowing); Mark Sahagian (Dining Central Operations); Kelly Scafariello (NCAA Compliance Office); Nicholas Schavone (Maintenance & Repair); Tyler Schuelke (Dining Central Operations); Willard Simoneau (Elec, Computer & Bio Engr); Anne Sykes (Custodial Services); Aurielle Thomas (Pharmacy Practice); Fatima Tobar Santamaria (Nutrition & Food Sciences); Elizabeth Varkonyi (CELS Academic Unit 1); Natalie Weisfeld (Nutrition & Food Sciences); Natalie Wesson (Research Office); Melissa Westcott (Dining Central Operations); Li Yuan (DataSpark); Chelsea Zabel (Univ Coll for Academic Success); Mingxi Zhou (GSO Faculty)

#### ... and Say Goodbye to ...

Timothy Toolan (University Computing Systems); Dorothy Kellogg (GSO Coastal Institute); Nicholas Castrataro (CELS Academic Unit 1); Susan Lerch (Budget & Financial Planning); Erin Tallman (Enrollment Services); Zachary Fernandes Jr. (Business Service Other); Katie Mulligan (Nutrition & Food Sciences); Cheryl Audet (HRL Security); Jazandra Barros (Nutrition & Food Sciences); Kristen Frady (Gerontology); Eugene Bedard (Dining Central Operations); Kurt Rethorn (GSP Marine Office); Anthony Miller (Custodial Services); Majay Charley (Undergraduate Admissions); Donna Mattera (GSO Business Office); Carey Medin (CELS Academic Unit 3); Eric Salomaki (CELS Academic Unit 3); Travis O'Dell (Dean Engineering); Sunhyung Jurng (Chemistry); Lynn Trotta (Custodial Services); Sophie Kauderer (DataSpark); Drishya Diwaker (CELS Academic Unit 3) Gabriele Fariello (Info Tech Services); Andrew Tainsh (Police); Donald Boldt (Dining Central Operations)

#### ... and Best Wishes To Those Who Retired

Anne Dawson (Univ Coll for Academic Success); Wendy Asting (General Accounting); Josephine Link (Dean Environment & Life Sciences); Kevin Cronan (Undergraduate Admissions); Richard Finnegan (Custodial Services)

continued on page 10

Personnel...continued from page 9

### In Memoriam

\*Ian Kent, Dining Central Operations



## URInformed is now on the Web at http://web.uri.edu/urinformed/

Browse the current issue of URInformed

## Health Mobile..continued from page 2

the community.

"Rhode to Health is one of the many exciting projects we offer through the Centers of Excellence Integrating HIV Support and Treatment (CoExIST) grant," said Paul Loberti, director of the R.I. HIV Provision of Care & Special Populations Unit. "A mobile unit allows the state and its partners to better serve Rhode Islanders who do not have direct access to medical care, feel stigmatized when walking into a clinic or have other issues preventing them from seeking care. Aside from HIV early intervention services and other health screenings and testing, the mobile health unit has the capability to offer counseling for people living with HIV and other behavioral health-related services. This will have a big impact on the community and help to end the AIDS epidemic in the state of Rhode Island."

# **RANCH OYSTER CRACKERS**

An easy to make snack for parties or just watching TV

## Ingredients:

- 1/4 cup Vegetable Oil
- 1/2 tsp Garlic Powder
- 1/2 tsp Dill Weed
- 1/2 tbsp Parsley Flakes
- 1 packet (1 oz) Ranch Mix
- 9 oz Oyster Crackers
- 1/2 cup shredded or 1/4 cup grated Parmesan Cheese

## Instructions:

- 1. Add oil to large bowl.
- 2. Add in garlic powder, dill weed, parsley flakes and ranch mix.
- 3. Whisk until blended.
- 4. Add oyster crackers and toss until coated.
- 5.Transfer to baking sheet and sprinkle crackers with parmesan cheese.
- 6. Bake at 250 for 20-25 minutes.





# Cook's Corner

Share your favorite recipes in the Cook's Corner

# Pumpkin Cheesecake

You may purchase a graham cracker crust or make your own.

### Crust Ingredients:

- 8-10 graham crackers
- 7 tablespoons of butter
- 3 tablespoons of sugar
- ${\scriptstyle 1\!\!/_{\!\!2}}$  teaspoons of ginger & cinnamon
- $\frac{1}{4}$  teaspoons of cloves

Directions: Heat oven to 325. Mix all ingredients in a food processor. Using a springform pan cut a piece of parchment paper to fit the bottom of the pan (this will make removing the cheesecake much easier. Press the crumbs firmly in the pan, on top of the parchment paper. Bake for 10-12 minutes, until it starts to brown. Remove from oven and let cool. Take two long pieces of aluminum foil layer them to form a cross shape. Place pan in center of cross and fold the rest of the foil up around the sides of the pan. The cheese cake will be cooked in a water bath. Place the pan in a large roasting pan and just before putting in the oven add hot water to roasting pan.

## Cake Ingredients:

15 oz can of pumpkin puree (not Squash)

- 1 cups sugar
- 1 teaspoon cinnamon
- $^{1\!\!/_2}$  teaspoon ground ginger & salt
- $^{1\!\!4}$  teaspoon ground nutmeg & ground clove
- 1 ½ pounds lite cream cheese chunked and softened
- 1 tablespoon lemon juice & vanilla extract
- 5 large eggs
- 1 cup heavy cream

*Directions:* Combine the sugar, spices & salt in a bowl & set aside. In a stand mixer beat cream cheese. Add sugar mixture & beat until incorporated. Add the pumpkin, lemon juice and vanilla & mix until smooth. Beat in eggs one at a time. Then mix in the heavy cream.

Carefully pour the cheesecake mixture into the springform pan. Put the pan on the middle oven rack and add the hot water to the roasting pan until it reaches halfway. Cook about 1½ hours. Middle of cheesecake should reach a temperature of about 150 degrees. Remove from roasting pan and let sit to cool. Slide a knife around the inside of the springform pan and loose the side. Slide the cheesecake out of pan with or without the parchment paper. Chill in refrigerator and serve with whipped cream and a sprinkle of cinnamon.





BEST WISHES FOR A WONDERFUL HOLIDAY SEASON from the URInformed Editorial Board

# THE UNIVERSITY OF RHODE ISLAND

# **URInformed**

The URI Employees' Newsletter 73 Upper College Road, Kingston Campus



