

URI Informed

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THE URI EMPLOYEES' NEWSLETTER

URI Alumnus, Long-Time Staff Member Receives Top Honor for Service to Paralympic Games

by Dave Lavallee

After a recent visit to Abu Dhabi, Paul DePace described the city as quite the place because of its opulent, over-the-top-architecture and searing heat.

And while he was there, the director of capital projects at the University of Rhode Island stood out as well, as the International Paralympic Committee inducted him into the Paralympic Order in September, the highest accolade bestowed by the Paralympic Movement.

DePace was honored along with two other international figures who have made major contributions to the movement.

DePace, who serves as the International Wheelchair and Amputee Sports Federation president, was recognized for his almost 50 years of work on behalf of sports for persons with disability. During his nearly five decades with sport, he has been an athlete, coach, Team USA Chef de Mission and board director for the Atlanta 1996 Paralympic Games Organizing Committee.

He has also served as vice president of the International Stoke Mandeville Wheelchair Sports Federation and on the IPC Executive Committee. As president of the Wheelchair and Amputee Sports Federation since 2001, he has promoted Paralympic sport internationally from the grassroots to the highest levels.

DePace has joined the prestigious company of Mitt Romney, former governor of Massachusetts, Republican candidate for president and former chief executive officer of the Salt Lake City Organizing Committee for the 2002 Win-



Photo courtesy of the International Paralympic Committee.

Paul DePace

ter Olympics; and Jacques Rogge, a Belgian sports administrator and physician who served as the eighth president of the International Olympic Committee (IOC) from 2001 to 2013; and Sir Ludwig Guttman, the founder of sports for persons with disability, to name a few.

The Paralympic Order honors individuals who have exemplified the Paralympic ideals through their actions, made remarkable strides in Paralympic sport or rendered outstanding services to the Paralympic cause.

"I am honored to be included in this prestigious group," DePace said. "I have tried in my own small way to help people live fulfilling and active lives."

The East Greenwich resident began competing as a wheelchair athlete in 1968, after a car

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URInformed

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Please get involved! This is your newsletter and we need your support to make it work.

URI is an equal opportunity employer committed to the principles of affirmative action and values diversity.

by persons with a disability to our Society,” said DePace, who celebrated the honor with his family and Chi Phi Fraternity brothers, who he still sees each month.

One can feel DePace’s sense of community, whether it is connected to the Paralympic Games or the University. As much as he is an advocate for athletes with physical disabilities, he is also no stranger to Rhody athletics. An admitted sports junkie, he can be seen at men’s basketball games and football games, and he also supports women’s track and field, and women’s rowing.

“Knowing how an athlete prepares mentally and physically is something to be respected. The work that is put in that results in a talented athlete is fun to watch. Back stories and backgrounds of people who have achieved always intrigue me.”

DePace has also played a major role in construction projects at URI since 1977. A 1968 graduate of the University, DePace has been a staff member since 1977. He can often be seen at URI construction sites, wearing a hard hat and goggles check things out.

In 2016, DePace was inducted into the Wheelchair Sports, USA Hall of Fame, and while he was proud of that honor, his enshrinement in the Paralympic Order means even more.

“Not many Americans have won this award. I’m humbled and very proud to have played a role in contributing to enriching the lives of others .”

DePace...continued from page 1

accident paralyzed him the year before while a student. Since then DePace has dedicated himself to helping people with disabilities compete in athletic competition.

“I was an average athlete but have always had a feeling of pride being part of a team , so early on I decided that if I wasn’t winning medals, I would work with others to develop opportunities for athletes to compete for medals and enjoy sport. It has taken me to 14 Paralympic and other competitions around the world.

“Of course not all of the persons with disabilities we touch will become Paralympic athletes, but through our work they gain confidence and skills that will serve them in life as they move beyond sport. Through their sporting achievements, the general public has a better understanding of the needs and contributions made



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URI Has Nation's Most Advanced Pulmonary Simulator

by Patrick Luce

A patient in the ICU is suffering from a protracted asthma attack that is not responding to standard treatment. What medication will help this patient breathe and raise his oxygen levels? How should this medication be administered to save the patient's life?

Pharmacists, who are increasingly involved directly in critical patient care, must make such decisions quickly, under the most stressful of circumstances, and be able to respond immediately if medications don't have the desired effect. It's one thing to plan a course of treatment ahead of time; it's quite another to make the critical call in the moment, when the patient's life hangs in the balance. There is simply no way for pharmacy students to know how they will respond when faced with such an emergency.

Until now.

Students in the University of Rhode Island's College of Pharmacy, part of URI's Academic Health Collaborative, now train to respond to critical pulmonary situations, and see the success — or failure — of their decisions in real time, without risk to the patient. It's all thanks to the TestChest, among the most advanced pulmonary simulators in the world — and the only one in the United States, according to pharmacy professors Clint and Amanda Chichester.

"It simulates, basically, a human lung. It's more realistic; it simulates how a person would actually breathe," Clint Chichester said. "Other machines just breathe; they don't respond to multi-faceted treatment."

The TestChest, connected to an animated mannequin in the Sim Lab on the first floor of Avedisian Hall, the home of the College of Pharmacy, is more advanced than any other simulator in the country. The German design was originally intended to help anesthesiologists achieve the proper balance of opiates and benzodiazepines by monitoring the patient's brain waves and lung function, along with other vital signs.

The TestChest is widely used in Europe to train advanced health care practitioners but has not entered the U.S. marketplace until now. The Chichesters' personal relationship with inventors Wolfgang and Matina Heinrichs

— a husband and wife team who runs the AQA Simulation Center in Mainz, Germany — paved the way for URI to be home to the first such device in America.

But rather than use it in an operating room, the Chichesters saw an opportunity to train pharmacy students in real-life critical care. Other simulators will make a mannequin breathe but will respond to changing circumstances only after variables are inserted into a computer program — and often with a lengthy delay. The immediacy that a real-life emergency would present can be lost. The TestChest allows students to virtually medicate the patient using a tablet, and the simulator responds in real time, just as the human body would.

"It teaches both normal cardio-pulmonary physiology and a wide range of lung disease. If you don't understand normal physiology of the lung, it's difficult to recognize when a lung is not functioning properly," Amanda Chichester said. "It's particularly important for pharmacy students learning how drugs impact multiple body systems. They can see in real time how specific treatments affect the body. It puts students in situations that are as close to reality as we can get."

Clint and Amanda Chichester traveled to Germany over the summer to pick up the simulator and have introduced it to students this semester. Students can monitor such vital functions as heart rate, oxygen and carbon dioxide levels, air flow, respiration and more, including BIS — Bispectral Index, an indication of the depth of anesthesia — and see the changes different medications make to the body. Students practice making decisions in stressful situations and learn how to interpret and respond to changing circumstances rapidly, without the life-or-death consequences.

"I'd much rather our students have those challenges in the simulation lab than in a patient's room," Amanda Chichester said. "The TestChest allows us to teach complex heart-lung interactions in real time, so students gain a better appreciation for the challenges associated with managing a patient with significant pulmonary disease. I believe we're preparing them at a higher level."

URI to Launch Food Initiative to Spark Innovation, Advance Production of Local Food

by Todd McLeish

The food sector in Rhode Island is booming, with growers, researchers, distributors and consumers ripe for new collaborations and initiatives to improve food security and food safety, support local farmers, and grow the local economy. The University of Rhode Island is harnessing that enthusiasm by launching the URI Food Center, a resource center on its Kingston campus where stakeholders can seek answers, find partners, create innovations, and educate consumers.

“Rhode Island is the only state in the nation with a director of food strategy, so we’re already ahead of the curve. The timing is perfect for the establishment of this new program, and the University of Rhode Island is the perfect place to host it,” said URI President David M. Dooley. “We have the agricultural expertise and the business innovation expertise to help drive Rhode Island’s food economy.”

We want to focus all of the state’s food assets here at URI, since so many of its resources are already here,” said John Kirby, dean of the URI College of the Environment and Life Sciences, which will administer the initiative.

The Food Center will serve as a portal where stakeholders can have easy access to URI’s agriculture extension professionals, scientists, and business experts, and where our students will have unique opportunities to connect with the industry and get practical experience in the food sector.”

The initiative will be based at an existing building adjacent to acres and acres of agricultural fields where URI scientists conduct research on a wide variety of crops. The building will be renovated over the next 10 months to include a food preparation area where produce can be minimally processed for use on campus; laboratory space for the testing of soil, water and other elements; a meeting area for convening stakeholders; and office space for URI’s agriculture extension staff.

The Food Center is the brainchild of Dan Levinson, principal of Main Street Resources, a niche private equity firm that partners with local entrepreneurs. The former chair of the Schumacher Center for New Economics, he

has evolved his business into a platform for entrepreneurial philanthropy, with the food sector being a primary interest. Main Street Resources will provide the initial funding to establish the Center.

“The food system in Rhode Island is on fire in a lot of ways,” Levinson said. “There’s a lot of innovation already going on among the farmers, fishers, entrepreneurs, non-profits and universities, and this new initiative is a great way to facilitate even more. It will create a flow of activity into our communities and the marketplace.”

The Center is a program of URI’s College of the Environment and Life Sciences (CELS) in partnership with Main Street Resources, the URI College of Business and the URI Business Engagement Center. It will be overseen by an independent board of directors appointed by the CELS dean and chaired by Levinson.

Part of the focus of the Food Center will be directed toward students and the URI community. It will aim to substantially increase the quantity of locally-grown food served in the URI dining halls; study the issue of food insecurity among URI students; establish student-led food-related organizations on campus; create community gardens maintained by students, faculty and staff; and perhaps establish a Community Supported Agriculture program that will enable local residents to subscribe to the harvest of local farmers and the campus garden. The Center will also provide learning opportunities for students in URI’s new major in sustainable agriculture and food systems.

The first public event of the URI Food Center will be as host of the second annual Rhode Island Food System Summit on January 18, a networking event where local growers, producers, distributors, servers, brewers, retailers, supporters, consumers, and others will convene to celebrate and discuss the future of local food.

For more information about the URI Food Center or the Rhode Island Food System Summit, contact Sharon Pavignano at the URI Foundation at spavignano@uri.edu or 401-874-5124 or Monique Bosch, launch director at Main Street Resources, at moniqueb@optonline.net or 203-858-8829.

URI Dining Facility Manager, Alumnus Sings Canada's National Anthem at Fenway

Charlestown's Vinnie Joyce in Spotlight Sept. 6 before Sox-Blue Jays Game

You may have seen and heard Vinnie Joyce sing the *Star Spangled Banner* at University of Rhode Island basketball, soccer and volleyball games, Pawtucket Red Sox games, opening day for the Chariho Little League or numerous Eagle Scout induction ceremonies.

But on Sept. 6, he sang Canada's national anthem in front his largest audience ever -- the 37,000 fans at Fenway Park for the Sox-Toronto Blue Jays tilt.

The Charlestown resident and manager of the University of Rhode Island's Ram's Den dining facility said performing *Oh Canada* was the biggest moment of his singing career.

"I am going to the show," said Joyce, referencing the phrase used by ballplayers when they make it to the major leagues.

Joyce, who earned a bachelor's degree in marketing from URI in 1980, will become the second person from URI to sing at Fenway Park. Christopher Davey, who graduated with

his bachelor's degree in music from URI in 2016, performed the "Star Spangled Banner" on Rhode Island Day at Fenway in 2014 when he was a sophomore.

Joyce was one of 200 applicants for a shot at singing the U.S. national anthem, and he made it to the round of nine finalists.

"When I wasn't selected from that group, I told the judges I could sing Canada's national anthem," Joyce said. "When a Red Sox representative heard about me, I got my shot."

The Cranston High School East graduate sang in the school's choir and theater productions, but after high school, his performing dropped off.

But when he came to work at URI in 2007, he took a one-credit course, The Basics of Singing, with Senior Lecturer Rene De la Garza, and things took off.

"He liked my voice and he asked me to audition for the URI Opera," said Joyce, who is now

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To see Vinny's Fenway Park performance of *Oh Canada* go to:
<https://www.youtube.com/watch?v=EOEZ0Wn1HIE>



Pictured above: **Vinnie Joyce**, stands at the entrance to the Ram's Den.
URI photo by Michael Salerno Photography.

'Clean lab' class to teach proper drug manufacturing *State-of-the-art facility located in Avedisian Hall basement*

by Patrick Luce

When a patient leaves a doctor's office with prescription in hand, he simply heads to the pharmacy, picks up a bottle of pills and swallows one down to begin treating what ails him.

It's a simple process with which most are familiar. But rarely does the patient consider the behind-the-scenes work of multiple professionals that goes into creating that single prescription. The process is anything but simple.

The market for new, better medications is ever-expanding, and the rapid expansion of the industry has created a critical demand for skilled professionals (from equipment operators to advanced technical and quality assurance personnel) and additional infrastructure to support drug development and manufacturing. URI's College of Pharmacy is helping fill that void with professionals trained in its state-of-the-art Good Manufacturing Practice (cGMP) Facility.

Located in the basement of Avedisian Hall, the 7,000 square-foot clean lab has the purity and sterility of a hospital operating room, necessary for producing medications. A series of fans and an advanced filtration system constantly scrub the environment. The air pressure of each interconnected room and laboratory is lower than the next, ensuring air — and the contaminants it carries — is constantly flowing out.

"You have to design the lab to protect the product so you can produce a clean drug with no contamination," said Jim Vogel, director of the lab and an adjunct professor in the College of Pharmacy. "There are very specific procedures that must be followed. If you miss even one step, things can go wrong. One of the big-

gest risks to a sterile product is the person working in the lab."

To combat such risks, the URI College of Pharmacy is training students and pharmacy professionals in the proper use and function of a drug manufacturing clean lab. The College will offer BPS 426 in the spring semester, a course in the proper use and maintenance of a manufacturing clean lab.

Students will learn about the various tools used in drug manufacturing, such as V blenders and fluid bed granulators, and the lab's engineered controls, including the fans and filtration system. They'll also learn about their own critical role in maintaining the lab's sterility, which includes properly gowning, sterilizing themselves, and maintaining cleanliness inside the lab, even to the point of using a small, personal fan directed up to prevent eyelashes from falling into their work.

"It'll be both classroom and hands-on training so they can go and be functional in these places," Vogel said. "They're going to get in the lab and learn actual clean room operation. We want people to be aware of the environmental risks and how to combat them to make a better drug."

The clean lab class is scheduled to meet on Thursday evenings, 6-8:45 p.m. throughout the spring semester. Just 25 spots are available for pharmacy students and pharmaceutical professionals.

For more information, contact:
Pharmacy Professor Clint Chichester
chichester@uri.edu



Welcome to the Pets Corner

We know how much people like their pets. It's up to you to show us just how much.

Please send us your favorite photo of you and your pet.

We need a high resolution jpg.

Your name and department.

Your pets name, breed

One or two sentences about your pet. Maybe the photo will tell us all we need to know.

Dawne and Otis

Dawne Strickland, Dean's Office, Pharmacy, says about her friend Otis: "His name is Otis, not named after Otis Campbell from Mayberry or Otis Redding or an elevator. I just liked the name.

He is a cross between a white leghorn and a Columbian silkie (you may want to note that Columbian refers to the color of the silkie).

I've had him since October of 2014 when he was just 4 days old."



Personnel Script

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); Castine Audette (EEC Summer Residential Camps); Elias Baalbaki (Enrollment Services); Jitka Becanova (GSO Research); Laura Bellavia (Biomedical & Pharmaceutical Sciences); Kristen Bellotti (Research Publishing); Elsa Belmont Flores (Languages); Diana Beltran Rodriguez (CELS Academic Unit 1); Michaels Benford (Sports Information); Edward Berube (Landscape & Grounds Maintenance); Kristen Besler (Counseling Center); Anna Blake (Honors Program); Joshua Briggs (Business Services); Louis Brill (Undergraduate Admissions); Caitlin Broccoli (Center Career Experimental Education); Hanna Brown (Health Maintenance); Terry Buchanan (Men's Basketball); Patrick Buell (GSO Marine Office); Christy Cahoon (Whispering Pines Conference); Paul Carty (GSO Marine Office); Jonathan Chavez-Casillas (Mathematics); Matthew Cook (Business Services); Lawrence Creegan (GSO Receiving/Stockroom); Margarida Da Graca (Special Program for Talent Development); Andra Davis (Custodial Services); Judianne Davis (Ryan Institute Neuroscience); Christine Daylor (Undergraduate Admissions); Samantha Donahue (CELS Academic Unit 3); Joseph Doorley (Maintenance & Repair); Chad Estabrooks (Mathematics); Kim Evelyn (Writing & Rhetoric); Jacquelyn Fede (Pharmacy Practice); Melanie Feen (GSO Research); Corey Fernandez (Special Program for Talent Development); Clifford Fortin (Business Services); Ashley Frezza (University Events); Kyle Froberg (Men's Soccer); Melissa Frost (Dean Business Administration); George Gal-

lien (Multicultural Center); Jean Gentile (Human Resource Administration); Jayne Gibb (Dining Central Operations); Jens-Bjorn Godden (Dining Central Operations); Saheli Goswami (Textiles, Fashion Merch & Design); Lauren Harrall (Training Room); Joshua Hatfield (Ryan Institute Neuroscience); Steven Henderson (Custodial Services); Mary Holt (Women's Softball); Christopher Humuluck (Pharmacy Practice); Michael Intrieri (Police); Ivory Jeffries (Enrollment Services); Sophie Kauderer (DataSpark); Rosaleen Keefe (Writing & Rhetoric); Robert Kenyon, Jr. (Shepard's Security); Regina Kim (Ryan Institute Neuroscience); Treesa King (Dining Central Operations); Aaron Koehler (Police); Brianne Kostarides (Memorial Union); Matthew Lacroix (Dean Pharmacy); Juliet Lamb (CELS Academic Unit 2); Sarah Laurenzana (Custodial Services); Steven Lavalley Jr. (Maintenance & Repair); Jung Eun Lee (Nursing Instruction); Mary Leveillee (Dean Nursing); Rachel Leveillee (ATC – Academic Testing Center); Ross Levine (Research Office); Sherri Lineham (Research Office); Robert Literman (CELS Academic Unit 3); Adam Lowe (Whispering Pines Conference Center); Patrick Luce (AHC Communications); Jennifer Luther (Recreational Services); Michael Macaulay (Enrollment Services); Nicole Maranhas (Ryan Institute Neuroscience); Robert Marshall (Univ College for Academic Success); Michele Martel (Special Program for Talent Development); Odile Mattiauda (Languages); Brandon Maxwell (Undergraduate Admission); Christopher McCabe (History); Pamela McCarthy (Environmental Health & Safety); William McFarland (Dining Central Operations); Jess Metzger (Counseling Center); Jessica Meuleners (Nutrition & Food Sciences); Eric Meystre (Dining Central Operations); Carolyn Milner (Training Room); Frankie Minor (VP Student Affairs); Brianna Montecalvo (Undergraduate Admissions); Matthew Moquin (Univ College for Academic Success); Sarah Moseley (CELS Student Affairs); Jonathan Nazarki (Athletics Strength Condition); Cassidy Need (Landscape & Grounds Maintenance); Ariel Neumann (DataSpark); Donna Neville-DeAngelis (Undergraduate Admissions); Sean O'Brien (Men's Baseball); Keith Parent (Maintenance & Repair); Michelle Peach Lang (CELS Academic Unit 2);

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Comings & Goings...continued from page 8

Rebecca Pearlson (Counseling Center); Christopher Pepper (Media & Technology Services); Derek Previte (Dining Central Operations); Rita Quintero (Custodial Services); Victoria Randall (Custodial Services); Jessica Rehling (Student Life); Jeannette Riley (Dean Arts & Sciences); Nicole Rodriguez-Robbins (Feinstein Hunger Center); Britny Rogala (Pharmacy Practice); R. Anthony Rolle (CEPS's Dean's Office); Eric Salomaki (CELS Academic Unit 3); Luis Alberto Sanchez Vargas (CELS Academic Unit 3); Matthew Santagata (Memorial Union); Maria Senerchia (Kingston Child Development Ctr.); Shawn Simmons (Provost for Academic Affairs); Patricia Simonin (Enrollment Services); Dorothy Skierowski (Psychology); Terri Soucy (Budget & Financial Planning); Brandon Sousa (Center Career Experiential Education); Robert Stachura (Training Room); Christine Sweet (Instruction Support); Collin Syfert (Communication Studies); Erin Tallman (Enrollment Services); Nikole Thomas (Business Services); Christopher Travis (Media & Technology Services); Catherine Trebino (CELS Academic Unit 3); Ariel Vacca (Enrollment Services); Stacy Vinciguerra (Heath Services); Patricia Waldron (GSO Research); Susan Weaver (HRL M & R Facilities); Alyson White (Dining Central Operations); Cassia White (Nursing Instruction); Michael Windsor (W Alton Jones Operations); Feng Xu (Ryan Institute Neuroscience); Eric Youncofski (Men's Basketball); Weishu Zhao (CELS academic Unit 3).

... and Say Goodbye to ...

Stephen Allen Jr. (Maintenance & Repair); Stephen Beuth (GSO Marine Office); Shana Bloom (Univ College for Academic Success); James Carroll Jr. (GSO Marine Office); Robert Clarke (Dean Environment & Life Sciences); Brittany Courchesne (Kingston Child Development Ctr); Leah Crescenzo (Enrollment Services); Chris Daigle (Recreational Services); Melissa Donahue (Enrollment Service); J. Michael Downey (Maintenance & Repair); Marylou Edwards (Chemical Engineering); Jacqueline Edwards (Dining Central Operations); Sara Esquilin (Dining Central Operations); Caitlin Feters (Univ College for Academic Affairs);

Paul Gentile (Police); Rohini Gupta (Nutrition & Food Sciences); Timothy Harrigan (DataSpark); Debora Hillman (AHC Finance & Administration); David Irving (Whispering Pines Conferences); Mohamed Keita (Women's Soccer); Michael Laprey (Sports Information); Lillian Lemire (HRL Central Office); Todd Madison (AHC Operations); Christopher Martin (Men's Basketball); James Martin (Men's Baseball); Bradyn Maslyn (Police); Teresa McPherson (Undergraduate Admissions); Carla Molina (Enrollment Services); Amy Moore (Cancer Prevention Research Ctr); Terry Nayman (Dining Central Operations); Andrew Neil (CELS Academic Unit 2); Karoline Oliveira (Multicultural Center); David Page Sr. (Dining Central Operations); Antonio Dean Reynold (Men's Basketball); Susan Robidoux (Human Resource Administration); Lisa Schneck (Enrollment Services); John Sears (VP Student Affairs); Donald Sheridan (Dining Central Operations); Scott Smith (Business Services); Josephine Smith (Custodial Services); Jon Steffensen (CELS Academic Unit 3); Desnee Stevens (International Student Services); Christopher Thawley (CELS Academic Unit 3); Biju Thomas (GSO Research); Steven Thompson (Budget & Financial Planning); Zachary Tripp (Media & Technology Services); Christiane Uhlig (GSO Research) David Welsh (Environmental Health & Safety); Katherine West (Feinstein Hunger Center); Eric Whitney (Dining Central Operations); Jennifer Winpenny (Dean Nursing).

... and Best Wishes To Those Who Retired

Kim Bissonnette (Training Room); Dania Brandford-Calvo (International Education Office); Winifred Brownell (Dean Arts & Sciences); Lawrence Brusic (HRL Central Office); Richard Casagrande (CELS Academic Unit 1); Gregory Fales (Dean Environment & Life Sciences); Stephen Gagnon (Center Career Experiential Education); Hildegard Gesch (ITS Information Tech Security); Elizabeth Gil (Purchasing); Beverly Haggerty (Dining Central Operations); Barbara Hogg (Student Services); Mary Jane Klinkhammer (Counseling Center); Amie Limon (International Student Services); Linda Lowe (Dining Central Opera-

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tions); Roseanne Sherry (CELS Academic Unit 1); Sharon Valliere (Dining Central Operations); Timothy Varney (GSO Marine); Melvin Wade (Multicultural Center)

In Memoriam

- ❖ Alexander Cruickshank, Professor Emeritus Chemistry.
- ❖ Douglas O. Wardwell, former Adjunct Professor of Communication Studies
- ❖ Hermann Viets, former Dean of Engineering
- ❖ Wayne Velicer, Researcher, Cancer Prevention Research Center
- ❖ Kimber Wheelock, Professor Emeritus, Theater



Vinnie...continued from page 5

pursuing a second bachelor's degree in nutrition and dietetics. "I am a member of the URI Opera and I've sung at least a dozen times at the Ryan Center."

He said the URI community loves his performances. "I am past the nervous stage. I don't get nervous anymore, I just get excited. What's cooler than singing at sports events," said the lifelong Sox fan.

But what's a guy with an Irish last name doing singing Canada's national anthem, which is performed in French and English?

"My mother's parents emigrated from Quebec," Joyce said. "Her name was Theresa Beaudry, but our French-Canadian heritage didn't have much of a chance surviving in a household headed by a strong Irishman," Joyce said with a laugh.

For his performance, he received four complimentary tickets to the game that night. Joining him was his wife Kathleen, son Timothy and David Real, a former player for the Ocean State Waves baseball team, who stayed with the Joyce family while a member of the team. Joyce also sang the *Star Spangled Banner* at Waves games at Old Mountain Field in Wakefield.

Sometimes he sings in the Ram's Den, but his student workers tell him to pipe down.



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

Cook's Corner

Share your favorite recipes in the Cook's Corner

Easy Baked Apples with Walnuts and Raisins

Ingredients:

- Canola oil cooking spray
- 3 large Granny Smith apples or any variety baking apple
- 3 Tbsp. whole-wheat flour
- 3 Tbsp. brown sugar
- 3/4-1 tsp. ground cinnamon
- 1/4-1/2 tsp. ground nutmeg
- 1/3 cup coarsely chopped walnuts
- 1/4 cup raisins
- 1/3 cup apple cider

Directions:

Preheat oven to 350 degrees F. Spray oven-proof glass pie dish.

Cut apples in half from top to bottom, core and peel. Lay halves flat and cut into medium slices. Place apple slices in large bowl.

In medium bowl, mix together flour, sugar, cinnamon and nutmeg. Sprinkle mixture on apples and gently stir until apples are evenly coated with spices. Gently fold in walnuts and raisins.

Spoon apple mixture into prepared pie dish. Drizzle cider evenly over top.

Bake 50-55 minutes or until apples are tender. Remove from oven and cool 5 minutes. Using spatula, carefully turn over apple mixture to get caramelized sauce from bottom of dish. Serve hot or let cool to room temperature, refrigerate and serve cold later.

Makes 6 servings. Per serving: 151 calories, 3.5 g total fat (<1 g saturated fat), 31 g carbohydrate, 2 g protein, 4 g dietary fiber, 5 mg sodium.

-- from Health-E-Recipes



Call for URInformed Board Members

Do you like word puzzles? Our readers do. We need a new Board member to create **word search and/or word unscramble puzzles** with URI or seasonal theme.

Like to cook? Our readers do. They also like to eat. We need a new Board member to search for healthy **recipes**.

We publish 4 or 5 times per year.

If you are interested please contact:

Nancy Gillespie
ngillespie@uri.edu



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The URI Employees' Newsletter

73 Upper College Road, Kingston Campus

