

URI Informed

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THE URI EMPLOYEES' NEWSLETTER

On its 50th anniversary, URI Alton Jones director proud to have 'reinvented' campus

by Todd McLeish



Thomas Mitchell photo by Joe Giblin

Thomas Mitchell has been the man in charge of the University of Rhode Island's W. Alton Jones Campus for nearly 25 years, and as it celebrates its 50th anniversary this year, Mitchell is looking back at how the campus has changed and looking ahead at how to make it even better.

The Warwick resident took over responsibility for the Alton Jones site back when the original buildings -- turn-of-the-century farm houses, summer homes built in the 1930s, and numerous out-buildings -- were falling into disrepair and long before the campus became a site for destination weddings.

"I'm really proud that we've totally re-invented the campus in the years since I came here," said Mitchell. "We've renovated almost every building, we've added Sycamore Lodge and a new cabin, and we've entered the wedding business."

The 2,300-acre property was donated to URI in 1962 by the wife of oil executive W. Alton Jones, who died in a plane

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50th anniversary of URI Alton Jones campus finds assistant director extending warm welcome

by Todd McLeish

George Lewis caught the travel bug more than 30 years ago when he spent a year studying in Austria. Since then, he has taught school in Venezuela and visited such uncommon destinations as Croatia, Nepal and Turkey, among many others.

But he can't stay away long from his job of 26 years sharing the uniqueness of one of Rhode Island's best-kept secrets -- the University of Rhode Island's W. Alton Jones campus. As the campus celebrates its 50th anniversary this year, Lewis, its assistant director in charge of conferences and weddings, is especially proud to have helped create an environment for events unlike any in New England.

"We aren't trying to impress our guests with glitz and glamour," he said, "but instead we take them back to memories of their grandmother's country home or a camp

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George Lewis

photo by Joe Giblin

THINK BIG  WE DOSM



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URInformed, 73 Upper College Road,
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Our preference is to receive information through e-mail in word format as an attachment. Short items can be submitted in printed form. Because space is limited, the editorial board reserves the right to select the material printed and to edit it to conform to space restrictions.

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.

gressed in everything that we do.”

Mitchell, who grew up in North Providence, worked at the Urban Education Center at Rhode Island College before taking his first administrative position at the Alton Jones Campus in 1985. His background in educational administration and community planning was a perfect fit.

“There were a lot of reasons that made sense for me to come to Alton Jones,” Mitchell said. “The job is somewhat similar to community planning – take a property and develop it. It’s about strategic planning, adding facilities, building a wedding business and responding to the marketplace.”

The economic environment in recent years has taken a toll, which has forced Mitchell to be creative in positioning the campus to best serve the community.

“We have lots of competition, and they all want to do what we’re doing,” he said. “We have a great reputation in Rhode Island, and what we offer is unparalleled in New England – a former estate where business groups can meet in a distraction-free environment, a beautiful wedding destination, and youth camps that are consistently rated tops in the region.

“The challenge is to identify the appropriate next steps to take,” Mitchell added. “How do we continue to develop and advance what we’ve done? We can’t stay static, we’ve got to keep fresh and make the right investment decisions.”

An avid golfer who has taught an introductory computer science course at the Community College of Rhode Island for many years, Mitchell

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crash. Jones had used the property as a hunting lodge, where he entertained business leaders and President Dwight D. Eisenhower. Soon after taking ownership, URI began offering it to businesses and community groups as a conference center, and an environmental education center was built to offer youth camps and outdoor education programming.

“We’ve really changed the culture of the campus to be entirely customer focused,” said Mitchell, noting that campus revenues grew from \$230,000 in 1985 when he arrived to \$3.4 million last year. “We’ve really pro-

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Campus community turns out in droves for yard sale

URI raises record amount for Ram mascot scholarships, donates more than a ton of clothing, food to local charity organizations

by Brian Pernicone

Aided by wonderful weather and a fleet of volunteers, the University of Rhode Island collected thousands of pounds of food and clothing to donate to local charities and raised a record dollar amount to fund the Rhody the Ram Endowment at this year's ninth annual Rhody the Ram Yard Sale.

The event took place June 9 and raised \$3,571 to help provide scholarships for students who don the Rhody the Ram mascot costume and engage the public when they attend sports, alumni and University-related events.

"The mascot is very important. They're the face of the University," said Gerri Beagle, human resources manager of the URI Foundation and Founder/Coordinator of the URI Rhody the Ram Yard Sale.

Recipients of the Rhody the Ram Endowment scholarships must be at least sophomores in

good academic standing. The scholarship program helps recruit prospective mascots, retain current ones and reward them for their hard work.

The Rhody the Ram endowment has a current market value of over \$40,000 with the interest awarded to those Rhody the Ram students.

The student ambassadors weren't the only beneficiaries of the generosity of student, faculty and staff donations. When the event ended, the University donated all unsold items to the Big Brothers/Big Sisters of Rhode Island.

Volunteers and a Jonnycake Center teen group collected donations from all 22 campus dormitories and gathered more than 2,000 pounds of clothing and 1,100 pounds of food. These items were donated to the Jonnycake Center in Peace Dale. Those totals were higher than last year. This year for the first time,

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photo by Michael Salerno Photography

Nancy Hawksley (*laying down*), L-R, 1st row: Pat Stein, Gerri Beagle, VP Robert Beagle, Mary Ann Sumner, Donna StAndre, 2nd row: Roberta Norman, Trish Casey, Linda Connell, Rhody the Ram, Veronica Pokladnik, Cynthia Burke, Noreen Disandro, Cindy Roy, Flavia Alves, 3rd row: Mary Ann Mazzone, Anita Burke, Steve Derita, Howard Whaley

Rhody Yard Sale...continued from page 3

volunteers collected five pickup truckloads of donated items from a sorority on campus.

Though overall donations were down slightly this year, Beagle said the event ultimately was the most successful yet because of the number of customers who visited the Keaney Gymnasium parking lot.

"This was the best ever," Beagle said. "It was a wonderful event this year," she continued. "There were thousands of people coming through in a steady stream all day long."

The success was made possible by the help of 30 volunteers from faculty and staff to students and community volunteers.

Items were stored at the Boss Arena for six weeks before getting hauled down to the parking lot and set up for the sale, no easy task considering the massive amount of donations.

"The volunteers were dominantly women. We need to get some strong men to lift some boxes next year," Beagle said. "This year we filled two and a half big cargo trucks with donations and brought it over to the parking lot. It's tough work for a group of middle-aged women and one man."

But it is a worthy cause, Beagle said, one she hopes will attract more volunteers and customers every year, especially with the state of the economy.

"Everybody is in need. It's awful," Beagle said. "We do what we can do. "

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says he could retire shortly, but he's having too much fun to make that decision any time soon.

"When you come to Alton Jones, you're really going to have an experience that you will remember," he said. "It will be an experience reminiscent of something in your past -- the night sky, a nature walk, an activity that you do, something you see. There's a lot of places you can get food and a room, but the experience here is something special.

"I feel good about what I've done at Alton Jones. I've had a great career at URI, and I couldn't have asked for more. Most of the good things in my life have come from my affiliation with higher education in Rhode Island. And there's more to come."

Lewis...continued from page 1

they attended. We give them the familiarity that they recognize as home."

It has taken a great deal of effort to create that environment. What was originally built as a summer estate in the 1930s and used as a hunting lodge in the 1950s by oil executive W. Alton Jones has been transformed into a conference and events center where visitors can attend to business without the distractions of busy urban facilities. Lewis even retrieved artifacts from earlier eras that had been stored in the attic, and he displayed them throughout the buildings.

"My culture is to be very hospitable, and I set that tone here so it has become the norm," Lewis said. "We take that very seriously. I'm proud that we give visitors something they can't find anywhere else -- the ability to take a walk and talk business, or sit on the beach and talk business."

Lewis is responsible for all the details for 350 conferences and 50 weddings each year.

"We're getting more and more groups from around the world coming to visit," he said.

"We've got a group from Japan coming for a week this year, and several international corporations. These groups can go anywhere they want in the world, and they choose us because they're looking for a place to bond and spend time with each other in a way that they can't do at other facilities."

When asked about the feedback he receives from these groups, Lewis said that the first comment is always about the food.

"I don't go anywhere where I don't hear people raving about the food here," he said proudly, since Lewis not only plans events but also finds and tests new recipes. "The food is an important part of the experience. Wedding guests always tell us that we provided the best wedding food they've ever had.

"It's a big responsibility to ensure these events happen without a hitch," added Lewis, "so I'm often a nervous wreck. I'm confident in what we do, but I don't take anything for granted. I treat every event like it's my first, so everything is reviewed and choreographed down to the last detail."

A native of Greenville who has lived in Provi-

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Recycle, buy local, sustainability are mantra of URI dining hall operations

by Todd McLeish

For the fifth year in a row, the University of Rhode Island's Hope Commons dining facility has been recognized for excellence by the National Association of College & University Food Services. And one key reason for its success is the effort made by the staff of URI Dining Services to make its operations as environmentally friendly as possible.

"Some sustainability initiatives we do completely on our own and some we rely on the campus community for help," said Michael McCullough, associate administrator of URI Dining Services. "They add up and are all important for us to be able to tax the environment less. Simply put, it's the right thing to do."

URI Dining Services provides 1.1 million meals per year in two dining halls, a retail venue and a catering operation.

The newest addition to the Dining Services sustainability initiatives is the sale of its waste vegetable oil to Newport Biodiesel for conversion to a biofuel.

"We've recycled our oils for close to eight years, but we've never been sure what the vendors used it for," said McCullough. "Our new contract with Newport Biodiesel has been a real plus for us. We hope that some day the oil we give them will come full circle and end up in our gas pumps to power our vehicles."

McCullough said that one advantage of the contract is that Newport Biodiesel has provided state-of-the-art, secure storage vessels for the oil that remain on the loading docks and are pumped out at least weekly, reducing the likelihood of spills from trying to move them. Although the fee the company pays for the waste oil is small, McCullough hopes that one day it will provide scholarships to students interested in alternative fuels or sustainable business operations.

Another major focus of Dining Services is the procurement of foods from local vendors. The primary vendor for produce is Roch's Fresh Foods, which works closely with local farmers to streamline the process of acquiring local produce from multiple locations in the state.

URI students grow some produce – basil for pesto, herbs, cherry tomatoes and salad greens – right on campus.

"You can't get any more local than that," McCullough said.

More than 30 other vendors from Rhode Island, Massachusetts and Connecticut provide most other items on the menu.

The decision not to use trays in the dining halls has also had unexpected environmental benefits. "It's saving soap and water and labor to clean them, and it's saving food costs, too, because if you have a tray you tend to load it up more," McCullough said. "Going trayless is a hot-button issue in food service these days. Harvard called to ask how we did it. We just took them away, and people embraced the idea immediately and never asked for them back."

Composting is another big issue that McCullough hopes to address. Most pre-cooked food scraps and other compostable materials like coffee grounds are already being separated and compacted for easier disposal. The stumbling block is finding an appropriate location on campus for composting and identifying how it will be maintained.

"We certainly will be a willing participant when those issues are addressed," McCullough said.

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Launch of Green Office Project aims to make campus offices more sustainable

The Office of Sustainability is hoping that staff in offices across campus will join in a competitive effort to reduce energy use, increase recycling, and take other simple steps to make their office operations more sustainable. That's the objective of the Green Office Project, which is being launched this summer and will provide start-up kits, incentives, and recognition for those offices choosing to participate.

"I think we all know the importance of reducing our impact on our natural resources," said Ali Smith, a senior anthropology and natural resource economics major working this summer as a Sustainability Fellow. "But sometimes we need a little encouragement to take the extra steps to protect the environment. That's what the Green Office Project is all about."

Modeled after the behavior change initiative in the residence halls that saw a significant reduction in student water and energy use, the program aims to "make living sustainably a part of your everyday life," said Smith.

Offices that volunteer to participate will get a visit by Smith, who will conduct an "audit" of energy use, recycling practices, purchasing practices and other areas and provide a report card with suggestions for improvements. A start-up kit will be provided with information about recycling guidelines, energy saving strategies, public transportation opportunities, and a guide to green purchasing through W.B. Mason.

At an agreed upon date, a follow-up audit will be conducted to assess improvements in sustainability practices, and points will be awarded. Among the strategies that will score points are turning computers and printers off or to sleep mode every evening, using energy efficient light bulbs and recycled office paper, purchasing Energy Star office equipment, recycling electronics and batteries, and sending newsletters electronically instead of printing them.

Offices that make notable improvements will receive Green Ram stickers – up to four, depending on the level of improvement -- that can be displayed on office doors or elsewhere to publicly demonstrate their achievement. Those offices will also be recognized in URInformed or in other URI communication vehicles.

"We want to make it fun to participate, so it's like a game where you score points," Smith said. "And if an office needs more information to get motivated, I'm happy to come give a short talk about the program."

If an entire office isn't ready to participate, smaller groups of interested staff members can participate by creating a Green Team within the office that could be a steppingstone to full participation.

For more information about the Green Office Project or to start a Green Team in your office, contact Sustainability Officer Marsha Garcia at 874-4358 or marshag@uri.edu





A DAY AT THE BEACH



G S N T M X Z J E S S M S X L V G Z Q E I V
 H N O Y I P A I L A N D S H O V E L T X Z H
 W M I O D U T L N R W R S I K N C E Q C E M
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 B E C D H A H S X B E I Q W X N L A U T E A
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 S Y H X G E H Z X L I V L V W E I W Y Y D A
 U H E S E S S A L G N U S O D R S E W A L L
 G N I M M I W S I U O S T R V C A N L L I M
 J E T S K I S V P R E P A S A S N J K P A R
 L A U G H I N G G A S O E A L N D O C P N P
 H S I F Q W U W S Y B A U L L U D Y A Q L E
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 W A V E S N E R R U V V L D R U N Z S H Z U
 S C V T N L U U L X B E E L B H E Y S C I Y
 R P W J L S S L N A E C O R M A S P L A S H
 D T J R F N K C X A M H J S U D R G X X I Q

BALL
 BEACH
 BEACH CHAIRS
 BLANKET
 CALM
 CRAB
 ENJOY
 EXCITEMENT
 FISH
 JET-SKIS

KAYAK
 KITE
 LAUGHING
 LOTION
 OCEAN
 PAIL AND SHOVEL
 PICNIC
 PLAY
 RELAX
 SALTY AIR

SAND DUNE
 SANDBAR
 SEA
 SEA WEED
 SEAGULL
 SEASHELL
 SNACK
 SPLASH
 SUNBURN
 SUNGLASSES

SUNSCREEN
 SURF
 SURFBOARD
 SWIMMING
 SWIMSUIT
 TANNING
 TOWEL
 UMBRELLA
 VOLLEYBALL
 WAVES

DIRECTIONS: The object is to find the 41 hidden words within the grid. Words can be found horizontally, vertically, diagonally, backwards or forwards. **BONUS:** There is one SECRET WORD. The secret word is horizontally, vertically, diagonally or backwards. **DO NOT** take the remaining letters to spell a word. **HINT:** secret word is part of the theme of the word search. Once you have found that word, please print it in the space provided below and return the completed wordsearch to Michelle Curreri, President's Office, 35 Campus Avenue, Green Hall. 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!

Name _____ Dept. _____
 Campus Address _____
 Phone Ext. _____ E-mail _____

Green Dining...continued from page 5

Dining Services has undertaken numerous other initiatives to make their operations more sustainable, from eliminating polystyrene take-out containers and using paper products made from recycled materials to selecting vendors that have a sustainable component to their operations. And at the end of each semester, all perishable foods are donated to the Rhode Island Community Food Bank.

When the University's oldest dining hall, Butterfield, is renovated next year, the sustainability rating for URI Dining Services will only get better.

Lewis...continued from page 4

For the last five years, Lewis was elected to the Democratic Ward Committee in his Elmhurst neighborhood, where he loves being involved in the community.

"I think it's important to be a part of the community and contribute to its well-being," he said.

"I love Rhode Island. I don't have the negative feelings about the state that so many people do. I focus on what's special about it. Having traveled a lot, I'm always happy to come home."

Save The Date

**University of Rhode Island
Distinguished Achievement Awards
Saturday, October 27, 2012
Newport Marriott
For more information contact
Public Programming and Special Events
401-874-2896**

**URInformed is now on the Web
at**

<http://www.uri.edu/newsletter/URInformed/>

**Browse the current issue of
URInformed**

Back issues are also available

URInformed Word Search Winner

Congratulations to **Lon Hildebrand**, Housing & Residential Life, the winner of the URInformed Word Search! The secret word was **JASMINE**.

Please contact Michelle Curreri in the President's Office (4-4462) to claim your prize.

This month's Word Search is on page 7.

Secret Photo

Do you know where in the University of Rhode Island this is?



DIRECTIONS: The object is to identify where the photo was taken. If you think you know the location of the photo, please print it in the space provided below and return the completed form to Eileen Foxx, Sponsored & Cost Accounting, Research Bldg., 70 Lower College Road, Kingston or email your guess to efoxx@uri.edu. 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!

Name: _____ Dept.: _____

Campus Address: _____

Tel: _____ E-mail: _____

Secret photo identification: _____

Secret Picture Contest Winner

The winner of the May 2012 Secret Picture contest was **Frank Carrano**, Computer Science.

The secret picture was a picture of First Lady Eleanor Roosevelt in the Great Hall of Roosevelt Hall. Please contact Nancy Gillespie, URI Communications & Marketing, 874-2116, or NGillespie@advance.uri.edu to claim your prize.



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...

Racine L. Amos (Women's Center); Carla Andronowitz (Child Development Center); Adam Bettez (Facilities Services); Peter J. Biancani (Cellular & Molecular Biology); Cindy L. Blodgett (Women's Basketball); Paul F. Carty (GSO Marine Office); Tamara L. Chambers (Research & Economic Development); Brooke E. D'Aloisio (Learning Assistance Center); Catherine Dougherty (Cancer Prevention Research Center); Angelica G. Ferria (Kingston Library); Vincent J. Hayes (University Computing Systems); Rui Liu (Cellular & Molecular Biology); Ting Liu (Chemistry); Gina MacLure (Human Development & Family Studies); Ryan Eric Morse (GSO Research); John Z. Ni (CBA Instruction); Archie R. Peele (GSO Marine Office); William E. Preston (CCE Dean's Office); Marcus R. Reilly (Women's Basketball); Kate E. Serafini (Alumni Relations); Dennis L. Smith Champlain III (CCE Instructional Support); Philip C. Smith (University Computing Systems); Anna C. Watson (Research & Economic Development); Tao Wei (Elec, Computer & Bio. Engineering); John D. Wilder (GSO Marine Office)

... and Say Goodbye to ...

Sean P. Alvarez (Computer Science); Jeffrey Bachman (Political Science); Lori K. Bihler (History); Ann M. Brett (Mathematics); Celia E. Cackowski (GSO Office of Marine Programs); Richard P. Chase (GSO Marine Office); Arialdys Confesor (Men's Football); Adam P. Deresienki (Cellular & Molecular Biology); Andrea G. Dooley (Pharmacy Practice); Glenn E. Faubert (Mathematics); Patricia A. Federico (W. Alton Jones); Jennifer Frisch (Women's Soccer); El-

lary W. Gamache (Emergency Management); Antonio Gonzalez Sarrias (Biomedical & Pharmaceutical Sciences); Kanthaiah Koka (Elec., Computer & Bio Engineering); Patricia B. Macchioni (Research & Economic Development); Kelly M. Morrone (Women's Basketball); Chamilani Nikapitiya (Fisheries, Animal & Veterinary Science); Angela L. Reslow (Cellular & Molecular Biology); Sandra Romero-Gamboa (Cellular & Molecular Biology); Kenneth G. Smith (CBA Instruction); Tara E. Stevens (Undergraduate Admissions); Katharine M. Taylor (Emergency Management); Elizabeth M. Tuppen (Women's Rowing); Justin A. Vacca (HRL Central Office); Raymond J. Walsh (Research & Economic Development); Katherine Wilson (RI-EPSCoR); Amanda M. Wright (GSO Marine Office); Andrea L. Yates (English); Kathryn N. Zimmerman (International Engineering Program)

... and Best Wishes To Those Who Retired

Robert M. Beagle (VP University Advancement); William A. Beaulieu (Elderly Medication – Leg Mandate); Graham Bell (Bookstore); Henry B. Biller (Psychology); Linda F. Brown (Men's Football); Jeffrey E. Callahan (GSO Facilities); Robert L. Carothers (President Emeritus); Sophie Carpenter (Dining Central Operations); Steve Ciesluk (GSO Computer/Copy Center); Barry A. Costa-Pierce (GSO Rhode Island Sea Grant); Everett E. Crisman (Chemical Engineering); Harry P. Davis (Facilities Services); Joseph T. DeAlteris (Fisheries, Animal & Veterinary Science); Sylvia A. Deluca (GSO Maintenance); Heinrich Doll (Kinesiology); Dorothy F. Donnelly (English); Robert F. Drapeau (Public Safety Administration); Wilfred P. Dvorak (Dean Arts & Sciences); Elizabeth G. Eaton (Grad Library & Inform Studies); Antoinette Favazza (School of Education); Ronald L. Goodworth (Budget & Financial Planning); Reba H. Gould (School of Education); Donald J. Gray (Chemical Engineering); Vida Wynne Griffin (Publications); Alfred K. Hanson, Jr. (GSO Research); Joan Harrington (Dining Central Operations);) Hobert C. Harrison (HRL Central Office); Shirley J. Hoffrogge (Human Development & Family Studies); Dayle F. Joseph (Dean Nursing);

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Cook's Corner

Share your favorite recipes in the Cook's Corner

ITALIAN GRINDER POTATO SALAD

10 servings -- Start to finish, 45 minutes plus chilling

Ingredients:

- 2 large sweet potatoes, peeled and cubed
- 2 large russet potatoes, cubed
- ½ cup olive oil, divided
- 2 large yellow onions sliced
- 2 tablespoons chopped fresh rosemary
- 5 ounces salami, chopped
- 2 cloves garlic, finely minced
- ¼ cup white balsamic vinegar
- 1 tablespoon sugar
- 1 teaspoon Dijon mustard
- ½ cup chopped picante provolone cheese
- ½ cup chopped cherry peppers
- Salt and ground black pepper, to taste

Directions:

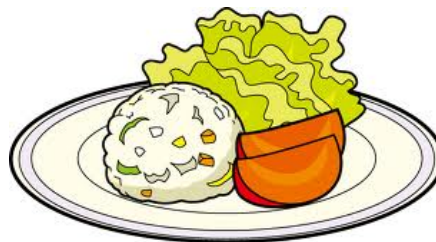
In a large pot, combine the sweet potatoes and russet potatoes. Add enough water to cover by 1 inch. Bring to a boil and cook until just tender, about 15 minutes. Drain and spread out on a rimmed baking sheet to cool.

In the meantime, in a large skillet over medium-high, heat 2 tablespoons of the olive oil. Add the onions and rosemary, then saute until browned, about 15 minutes. Transfer the onions to a large bowl, then return the skillet to the heat. Add the chopped salami and saute until browned at the edges and beginning to crisp, about 5 to 7 minutes. Add to the onions.

In a small bowl, whisk together the remaining 6 tablespoons of olive oil, garlic, vinegar, sugar and mustard. Once the onions, salami and potatoes have cooled, add the potatoes to the onion mixture. Add the provolone and cherry peppers, then drizzle the dressing over everything and gently stir until well mixed and evenly coated. Season with salt and pepper.

Refrigerate for at least 2 hours to allow the flavors to meld.

Nutrition information per serving (values are rounded to the nearest whole number): 290 calories; 170 calories from fat (59 percent of total calories); 19 g fat (5 g saturated; 0 g trans fats); 20 mg cholesterol; 24 g carbohydrate; 8 g protein; 2 g fiber; 400 mg sodium.



Personnel Script...continued from page 12

Patricia Katula (Health Services); Winifred P. Kelley (University College); Robert D. Kenney (GSO Research); Dorothy A. Kettlety (Property & Space); Alfred G. Killilea (Political Science); William C. Klenk (Art); Gerasimos Ladas (Mathematics); Joan M. Lausier (Dean Pharmacy); Virginia Lee (GSO Coastal Resources Center); Barbara F. Luebke (Journalism); Robert C. Manteiga (Languages); William McKinney (Dean Human Science & Services); Judith S. Mercer (Nursing Instruction); Richard Miller (Media & Technology Services); Anna F. Mullen (Property Control); David A. Nelson (GSO Grant Management Support); Jan A. Northby (Physics); Stephen B. Olsen (GSO Coastal Resources Center); Marie J. Palmer (Dining Central Operations); Martha S. Patnood (Nutrition & Food Science); Kenneth H. Rogers (Languages); Catherine J. Sears (President's Office); Malcolm L. Spaulding (Ocean Engineering); Joan G. Tenuta (Dining Central Operations); Earl J. Travers (Controller); Bonnie D. Turano (Memorial Union);) Roy R. Twaddle (CBA Instruction); Ann Varna Garis (Psychology); Robert G. Weisbord (History); Jan Wenzel (Communications & Marketing); Bob Zunjic (HRL Central Office)

In Memoriam

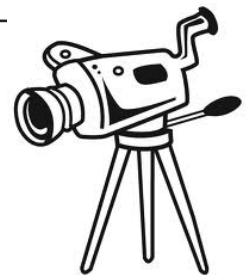
Felix E. Okeke-Ezigbo, Professor, English
Kenneth T. Morse, Librarian, Pell Library/University Library, (retired)

URInformed
73 Upper College Road
Kingston Campus



URI Livecasting

Are you interested in reaching your maximum audience without adding extra seats? Do you want to ensure that people who can't attend your program have the benefit of learning from your speakers even after the presentation is over?



If the answer is Yes to even one of these questions you should consider URI Livecasting. You may already have seen cameras set up at URI events and heard from people who watched an event online. Now you can offer that experience to your students and decision-makers who cannot be on campus for your event.

Please call or e-mail us for more information and to book your date TODAY! We already have dates secured for the remaining academic year, so don't miss out!

Betty-Jo Cugini, New Media Supervisor, 874-4008, bcugini@advance.uri.edu
Randy Stevenson, New Media Technician, 874-4147, C 269-1587, randcs2k1@yahoo.com