



PAUL SMITH'S COLLEGE

Alumni and Friends Newsletter

November 2020



CAMPUS LIFE DURING A PANDEMIC

Students returned this fall for in-person classes, but with a twist. They arrived early this semester, and quarantined as required. They have been adhering to the new rules - masks on at all times in class and all common spaces. They have been maintaining social distancing. By following these guidelines, the campus has maintained a safe environment with zero cases of COVID-19. Students are now wrapping up their semesters and will finish their final weeks at home, with plans to return at the end of January. Through this all, Smitties have persisted.

2020 BRINGS INTERIM PRESIDENT TO PSC



DR. JON CALVERT STRAUSS

Mark Dzwonczyk, Chair of the Paul Smith's College Board of Trustees, has announced that Dr. Jon Calvert Strauss will become the eleventh president of the college on July 15, 2020. Strauss will serve in an interim capacity to provide executive leadership and advance the college's strategic plan while the institution embarks on a comprehensive search process to replace outgoing president Dr. Cathy S. Dove. The appointment of Dr. Strauss was approved unanimously by the Board.

track record, depth of experience, and enthusiasm for the college make him an ideal leader to build on the terrific foundation built by Cathy along with our talented faculty and staff during her tenure. At a time when all colleges are facing uncertainty due to COVID-19, Jon's experience at a number of institutions in challenging situations has provided him with expertise in areas such as communications, finance, management, fundraising, technology, and organizational culture to lead Paul Smith's forward with creativity and a steady hand."

In addition to serving as president of Worcester Polytechnic Institute, Harvey Mudd College, and Manhattanville College, Strauss served as Vice President at the University of Pennsylvania, and Senior Vice President at the University of Southern California. His long career includes membership on the National Science Board, where he was Chair of Polar Research; CFO of HHMI, then the nation's largest private philanthropy; and work on the 1984 Summer Olympic Games. He and his wife Jean are avid rowers and hikers and are impressed with the PSC community's commitment to education, the environment, sports – and one another.

"I am thrilled to have been selected for this role," said Strauss. "Paul Smith's College is a remarkable institution that delivers truly meaningful career-focused education to the students that it serves, many of whom are the first in their families to attend college. Thanks to the innovation and dedication of PSC's faculty and staff, exciting growth initiatives to shape the college's future are already bearing fruit. It's my honor to be part of such an important mission."

Outgoing President Dove, who joined Paul Smith's in September 2014, announced her retirement in March 2020. Highlights of her tenure include the introduction of a master's degree program, expanded undergraduate offerings, and the expansion of athletics including esports, women's ice hockey and the rollout of a world-class program for student athletes with ties to US Biathlon and USA Nordic. She also oversaw college affordability efforts highlighted by tuition scholarship programs with North Country Community College and SUNY Adirondack, as well as a "graduation guarantee" initiative for future Paul Smith's enrollees. Dove is the first woman to have held the office of president at PSC. She will be available during the transition as an advisor to President Strauss.

"I am so grateful to have served Paul Smith's for the past six years," said Dove. "It's been a privilege to work alongside the college's extraordinary faculty and staff, to have met so many great students, and to have served the broader north country community. I'm excited for the future of PSC and will always consider myself a Smitty."

Strauss joins PSC as the college approaches a mid-August start for the Fall 2020 semester. Dzwonczyk stated, "we were fortunate to secure someone with Jon's impressive qualifications sooner rather than later. Given the recently-announced early start to the academic year, president Dove, Dr. Strauss and the board thought it was important to appoint Dr. Strauss as soon as possible to provide a smooth transition."

Strauss holds a B.S. in Electrical Engineering (University of Wisconsin), M.S. in Physics (University of Pittsburgh), and Ph.D. in Electrical Engineering (Carnegie Institute of Technology). Jon, his wife Jean, a noted author and filmmaker and former national champion double-sculler, and their dog Bear will relocate from East Brookfield, MA. They are excited to make Paul Smith's their home for the coming year and look forward to engaging with the entire PSC community.

STUDENTS OF PAUL SMITH'S COLLEGE



Summer Internship with Raptors

Nicholas Koch is a Senior majoring in Fisheries and Wildlife Science at Paul Smith's College. Nick will be graduating this December. This past summer, he was accepted into a summer internship program with the Raptor Education Group, Inc. (REGI) in Antigo, Wisconsin. Even though he never really liked birds, Nick accepted the internship because he knew that the experience would be beneficial.

Growing up close to Niagara Falls near Buffalo, NY, Nick enjoyed lots of wooded areas, and reptiles. In high school, his BOCES teacher is the one who encouraged him to check out Paul Smith's College and

once he did, he was hooked!

The internship at REGI began two weeks late because of the Covid-19 pandemic. Everyone wore masks for the first two weeks. Since it was located in a small town, it wasn't impacted much by the pandemic, but

they did have to change their admissions rules to keep everyone safe. People had to drop off animals in a different location than where Nick and the other interns were.

REGI is a fairly large center with ponds on the property and fencing surrounding it. They realized after being open for a couple of years that there was a high demand for a rehabilitation facility, not just education, so they expanded so they could care for many birds. The birds were brought to REGI after being poisoned or having some sort of a trauma involved. Some of the birds they care for include pelicans, geese, owls, eagles, osprey, loons, baby birds, blue jays and chimney swifts. Nick said that the chimney swifts were entertaining because they are anisodactyl (their feet only go forward), and they would climb all over the place! He found that there were a high number of poisonings, which could be attributed to mosquito control on lawns. Insects would be poisoned, which in turn would poison the birds as they ate the insects. The same was true with mice and rat poisonings, especially after owls ate them.

During a normal summer, they would have an average of 300 patients, but this past summer they saw almost 700. He attributed the increase to people being at home because of the pandemic. More people were home to see injured birds. Along with that, there was more spraying for mosquitoes, which led to more poisonings.

The internship at REGI included a variety of duties. Nick had to answer phones and field questions, refill water and food for the raptors, and clean. For one week during his internship, he ran educational classes for 7-14-year-old children. Once a week, he was an education intern and the rest of the week he was a rehabilitation intern. He also helped to run tours for the public. The summer camp portion for the 7-14 year olds was held during the first week of August. The children consisted of locals who were interested in wildlife. Being that it was during the COVID-19 pandemic, everyone wore masks, and the staff had plenty of cleaning supplies. Many of the activities were done outdoors.

When asked about the most interesting thing from his internship, Nick said it was learning the different handling methods for the sick and injured. REGI had a more maternal method of handling, whereas some other rehabilitation centers will use leather gloves and don't seem to be as gentle. For eagles, he said it was most common to handle them gently by keeping relaxed and speaking softly to them. The birds would really trust them, and so when they let go, the eagles would just remain in place.

Nick had a very good experience. He learned a lot about birds and said that rehabilitation sounds like a wonderful job, but a lot of the daily tasks make it less attractive. Those daily tasks included things like gutting gophers. Gophers were gutted and used to feed birds because their colors were most like other animals that birds would normally feed off, which encourages natural behavior.

One day when he was answering the phone, a teenager called who had been in the park with some seven year-old children. One of the children stepped on an egg and a baby duck came out of the shell. They put the duck in a butter container, and called REGI. The teenager wanted help, and wanted him to ensure the children that the duck would be saved. The duck was brought to REGI where they had to cauterize a vein so it didn't bleed out because the yolk sac was still attached. The duck survived but wasn't eating. After a few days, they put some other birds and Mergansers in with it. Once the other birds and Mergansers were there, the duck decided that the food was his, and was put there for him. He started eating a lot, and ended up doubling in size. They named the duck, "Butter".

Nick has another internship scheduled for the start of January with a wildcat sanctuary in Minnesota.



EYES ON ALUMNI



Sugar Blossom Cake Shop

By Lauren Scarpelli '15

I chose Paul Smith's College for the Baking and Pastry program so I would be able to enjoy doing what I loved every day. The quaintness, beauty, close-knit community, and occasional loon call on the way to class helped to reinforce my decision to attend.

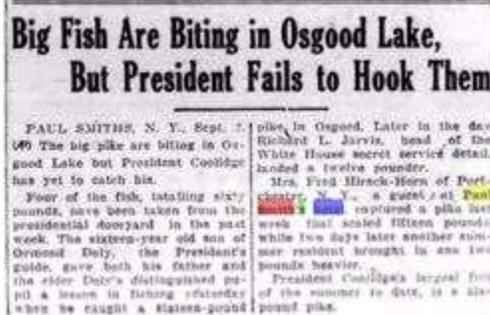
I've met some of my closest friends while attending PSC but I also learned important skills not only related to techniques and methods used in the kitchen, but to discipline, communication, and how to treat others. The experience I had at school was positive and encouraging. It prepared me for the confidence and structure I would need to open up a bakery alongside my business partner, in the middle of a global crisis!

Starting the [Sugar Blossom Cake Shop](#) during a pandemic was not easy, from challenges with lending, delay in equipment purchasing to the lack of basic ingredients on store shelves. Aside from all the ups and downs, we are excited to open our doors in November 2020 to the Sugar Blossom Cake Shop in Liverpool, New York. We will offer specialty cakes for numerous important events, have a stocked case full of breakfast pastries, cookies, bars and brownies, and have private tastings for custom designed

wedding cakes. Look for us on Facebook (Sugar Blossom Cake Shop) and Instagram (@sugarblossomcakeshop)!

If there is one piece of advice I can leave with you it is to always chase your goals, be patient, be willing to expand your knowledge and seek experiences no matter what it is you're doing, and learn from your advisors, chefs, peers, and surroundings. I hope you all enjoy Paul Smith's College as much as I did.

**An historical article from the Saratogian,
dated Thursday, September 2, 1926**



Big Fish are Biting in Osgood Lake, But President Fails to Hook Them

Paul Smiths, N.Y. Sept. 2

(AP) The big pike are biting in Osgood Lake but President Coolidge has yet to catch his.

Four of the fish, totalling sixty pounds, have been taken from the presidential dooryard in the past week. The sixteen-year old son of Ormond Doty, the President's guide, gave both his father and the elder Doty's distinguished pupil a lesson in fishing yesterday when he caught a sixteen-pound pike in Osgood. Later in the day Richard L. Jarvis, head of the White House secret service detail, landed a twelve pounder.

Mrs. Fred Hirsch-Horn of Portchester, N.Y., a guest at Paul Smith's Hotel, captured a pike last week that scaled fifteen pounds, while two days later another summer resident brought in one two pounds heavier.

President Coolidge's largest fish of the summer to date, is a six-pound pike.

Submitted by Tara Butcher '01, PSC Alumni Association Board of Directors

Smitties Cook!

Check out another recipe from our alumni cookbook below! The cookbook was created by Paul Smith's College Alumni and is available to purchase from the Packbasket Bookstore online. Just click this [Smitties Cook](#) link to purchase your copy today! All proceeds from the cookbook are donated to the Endowed Alumni Scholarship Fund at Paul Smith's College.

*A*PPLE FRITTER CAKE

Filling:

2 heaping cups of chopped apples 4 tsp. water
2/3 c. sugar 1 c. brown sugar
1/2 tsp. cinnamon 1 tsp. cinnamon
4 T. cornstarch

Combine apples, sugar, 1/2 teaspoon cinnamon, cornstarch and water. Cook on low heat for 5 to 7 minutes. Stir constantly until the sauce is thickened and apples are a bit soft. Set aside to cool. In a small bowl, mix brown sugar and teaspoon cinnamon together until well combined and set aside.

Cake:

1/3 c. butter 1 tsp. baking soda
3/4 c. sugar 1 tsp. salt
1/2 c. apple sauce 1 tsp. cinnamon
1 tsp. vanilla 1 c. sour cream
2 eggs Glaze: 2 c. powdered sugar
2 1/4 c. flour 1 tsp. vanilla
1 tsp. baking powder 6 T. milk

Preheat oven to 350 degrees. Grease and flour a 9 x 13 baking dish. Cream butter and sugar until light and fluffy. Add applesauce and vanilla and mix until combined. Add the eggs, one at a time, beat well after each addition. Sift the dry ingredients together. Add dry ingredients alternating with sour cream to the creamed mixture. Beat until just combined. Spoon half of cake batter into the pan. Spoon cooled apple mixture over the batter carefully and spread with 2/3 of the brown sugar cinnamon mixture over the apples and cover with the rest of the cake batter. Sprinkle the remaining brown sugar cinnamon mixture over the top. Bake for 40 minutes until a toothpick comes out clean. For glaze, mix powdered sugar, vanilla and milk until desired consistency. Pour over cake when cake is still hot. Let cake sit for a while for the glaze to set.

Homer and Christine Hungerford
Homer - 2004 - Associates, Hotel and Restaurant
Management
Christine - 2006 - Bachelors in Culinary & Hotel
Restaurant Management

An interview with alumnus Heidi (Nowak '92) Conschafter

By Andrea Dewey Urmston

What year did you graduate, and what was your major?

Hotel and Restaurant Management '92

What was your goal upon graduating from PSC?

To plan wedding receptions and other large events. To someday own my own business in the hospitality industry.

Tell us about your new restaurant and how that came to be.

When I was a teenager I worked at a local restaurant as a prep cook/expeditor. The owners decided it was time to retire and were going to sell the business. I went home after work and asked my dad if I could buy it. He said why don't you go to college and then see what happens.

Since then I have worked for many other restaurants/hotels/event venues, with the thought I would someday own my own cafe or catering business.

Last year (two years before age 50), I was eating breakfast in an out of town cafe with my husband and college age sons. We were discussing the menu, decor and service and they said to me, "When are you going to do this? What are you waiting for?" I thought, "They are correct. What am I waiting for?" So, within five months, I created a business plan, secured a location and quit a great job. I had the concept and name in my head forever. I just had to make it happen. My PSC internship working for Walter Ganzi on his private guest ranch in Rifle, Colorado inspired my love for horses and the theme. I signed a lease in December, 2019 and opened April 30, 2020.



Opening a restaurant during a national pandemic was not part of the plan, but you make it work. I am in this for the long term and a restaurant is not successful overnight. We continue to grow our customer base every day, giving them an experience not just a meal.

How do you think PSC prepared you for where you are/what you are doing today?

PSC gave me practical knowledge in the industry. I think about what I learned in college at least a few times a week.

What do you miss most about PSC?

The people and the beautiful campus. I try to get there twice a year for hiking, skiing and to walk around campus. It's my happy place.

Sum up your experience at Paul Smith's in five words or less.

Best two years ever!!!

What advice would you give to current students or new alumni?

Make sure you are passionate for your major. It's hard work, but can be very rewarding. Do not close any doors. You never know where your education can take you.

If you're in the area, check out Heidi's cafe!

Unbridled Café

9380 Transit Road, East Amherst, NY 14051

716-575-6067

www.eatunbridledcafe.com

Alumni Awards

The Nominating Committee of the Alumni Association Board of Directors asks for nominations each year for the following Alumni Awards to be given out during Reunion:

Alumni of the Year Award: Nominees for this award should have made noteworthy contributions and service to alumni, significant involvement in college events, outreach, campaigns and initiatives as well as considerable contributions in their field of work impacting alumni, significant contributions to society.

Ambassador of the Year Award: Nominees for this award will have exhibited a high level of service to fellow alumni and actively participated in alumni outreach. They will have regularly been involved with college events such as Winter Carnival, Reunion, Sugar Bush Breakfast and others.

Employee Award: The Employee Award recognizes a Paul Smith's College employee for furthering the mission of the College and providing outstanding service to the Paul Smith's College Community including the students, alumni and staff.

Faculty Award: The Faculty Award recognizes a faculty member for their teaching excellence, commitment to furthering the mission of Paul Smith's College and engagement with students and alumni.

Friend Award: Nominees for this award will have made important contributions to the college, alumni and community - in terms of resources, time, finances or expertise.

Honorary Alumni Award: Nominees for this award will have given meaningful contributions or support to alumni.

After receiving nominations, the Alumni Association Board of Directors gave awards to the following people during our Virtual Reunion in July, 2020:

<u>Alumni of the Year Award</u> :	John Hale '77
<u>Ambassador of the Year Award</u> :	Kelly Buck '80
<u>Employee Award</u> :	Heather Tuttle '99
<u>Faculty Award</u> :	Russ Aicher
<u>Friend Award</u> :	James Lord '55
<u>Honorary Alumni Award</u> :	Sylvia McCranel

Congratulations to all the 2020 recipients! We appreciate your service and dedication to Paul Smith's College.

AROUND CAMPUS



DECA at Paul Smith's College

DECA, Inc. is a national organization which has an active chapter at Paul Smith's College. The club is geared toward Business and Hospitality students and is open to any student who may be interested in Business, Management, Marketing, Entrepreneurship and Hospitality. Many of the students in DECA are in the Hospitality and Management programs. DECA is also found in high schools and students from the Paul Smith's DECA chapter participate in active recruiting at national conferences. DECA involvement is a great resume-builder, as students engage in leadership activities.

The Paul Smith's College DECA chapter has two co-advisors: Jamie Wilson and Peter Roland. The slate of officers for the 2020-21 academic year are:

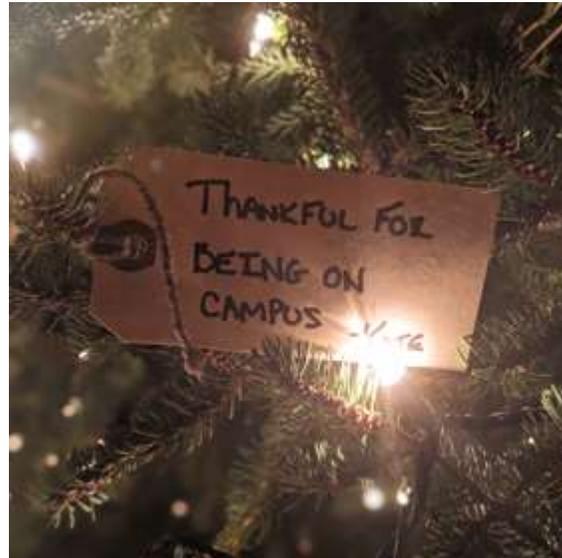
Lauren Bowe, President

Sam Branch, Vice President
Paige Mooradian, Secretary
Widnie Dorilas, Social Media Officer

DECA holds events throughout the year for students and the greater campus community. This year, DECA held a Popsicle giveaway, a Hotdog Stand and a Lemonade Stand. Students in the Hospitality 101 class are required to help DECA as part of their class, which is a tremendous help to the club. DECA also toured the new Saranac Waterfront Lodge in Saranac Lake. Students met with hotel management, which included Donovan Miller, a 2019 PSC Alumnus and former DECA member. DECA also visited the new USA Luge training facility and met with Olympian, Gordy Sheer.

The DECA Gazebo Lighting is the signature event of the Fall semester and this year's event was expanded to include the Forestry Club's Christmas Tree decorating competition and a fundraiser for the Veteran's Club. DECA lit up the Grande Gazebo and the Draft Horse Club provided horse drawn wagon rides. As is the tradition at the DECA Gazebo Lighting- a pine tree is reserved for students to express their thanks by writing their thoughts on a note card and tying it to the tree like an ornament. The DECA Gazebo Lighting is a feel-good event that everyone on campus really seems to enjoy. This Fall semester- DECA events have engaged more than 300 students- keeping the campus community connected during the Covid-19 pandemic.

DECA routinely sponsors site visits of the many hotel properties in the area, like The Point, Mirror Lake Inn, Lake Placid Lodge and Whiteface Lodge. The tours provide students with new connections within many local hotels and direct contact with property managers. Many Paul Smith's College students work in the local hotels and tourism industry destinations. Lauren Bowe, President of Paul Smith's College DECA chapter, is currently working at the Lake Placid Lodge.



Building Little Libraries

Tiny Reading Projects Set to Make a Big Difference

In February when PSC graduate, Tahentahawi Chubb '18 heard her mom's idea to create a tiny library on wheels for the Akwesasne Mohawk community, she knew who to contact. Professor Deb Naybor '77 taught a tiny house design class and had worked with Paul Smith's students to build teardrop campers and a bookmobile for the Adirondack Writing Center. Akat Ransom, a special education teacher for the tribal school system, had long dreamed of having a way to promote reading and tutor children at various events and locations. All three Mohawk schools had converted their libraries to much needed classroom space, creating even a greater need for a shareable library space.



With a grant application due in just a couple of weeks, Naybor created plans and a budget for an 8' x 20' library which could be moved between the three Mohawk schools and various events. Working with youth from the community, Naybor planned to teach tiny house skills while completing the framing of the building during the summer of 2020 and PSC students would complete the interior of the library that fall. Due to the COVID 19 pandemic, grant funding was needed for health and safety costs and the project is currently on hold.

But Chubb had already started to collect books and installed a free tiny library box near her home to allow families to access donated books during the pandemic. Naybor volunteered to gather additional books and to build a tiny barn-shaped library that would house additional reading material. With the help of PSC employees, she collected over 500 books from all over NY state. Completing the weather proof box has now provided space for 30 to 50 free books and Naybor hopes to build more boxes.



Deb Naybor (left) and Akat Ransom (right) loading up the tiny library and over 500 books.

FreeWill

Paul Smith's College has partnered with FreeWill. This partnership allows all alumni and friends of Paul Smith's College to utilize this free service to create your own will, free of charge. You can even leave a legacy gift to Paul Smith's through FreeWill, if you would like.

Paul Smith's College was formed through a bequest in the will of Phelps Smith, son of hotelier and entrepreneur, Apollos (Paul) Smith. His gift has helped to create opportunities and changed many lives.

Consider using this free tool today. It costs you nothing. You can find more information by clicking on the button below:



Lydia Martin Smith with her son, Phelps Smith

[Create your FreeWill today!](#)

Opt in to receive text messages from PSC!

Paul Smith's College wants to keep in touch with you via text! You can opt in by visiting us at paulsmiths.edu/give and entering your information under: **Connect By Text!**

We'll send you information on upcoming events and ways you can help Paul Smith's College.



Save The Date

GIVINGTUESDAY

December 1, 2020



Let's come together in support of Paul Smith's College for Giving Tuesday. On December 1, we ask for **500 alumni and friends** to show your love of PSC and help us reach our fundraising goal of **\$115,000**. *Every gift counts, no matter the size.*

Your gift today will count toward Giving Tuesday



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paulsmiths.edu