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Class of 2019
Passionate, dedicated
and diverse
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NEWS BRIEFS

JUSTICE SOTOMAYOR TO SPEAK ON CAMPUS

A public conversation with U.S. Supreme Court Justice Sonia Sotomayor will be held from 7 to 8:15 p.m. Wednesday, Sept. 2, in the Leighton Concert Hall, DeBartolo Performing Arts Center. She will discuss a wide range of issues with NBC News correspondent Anne Thompson, and the discussion will be moderated by U.S. Court of Appeals Judge Ann Claire Williams. Both Thompson and Williams are Notre Dame alumnae and Treasurers. The event is free and open to the public. Doors open one hour before the event.

ND SHAKESPEARE FESTIVAL

Performances of The Winter’s Tale (460) continue at the DeBartolo Performing Arts Center through Sunday, Aug. 30. Performances of William Shakespeare’s Long Lost First Play (820) have been extended through Sunday, Sept. 6. Visit performingarts.nd.edu for details or to purchase tickets.

FIGHTING IRISH FIGHTING HUNGER FOOD DRIVE

Help provide a meal for a hungry child in St. Joseph County by contributing to the University’s annual food drive, Fighting Irish Fighting Hunger. Food donations of nonperishable food items will also be available in buildings across campus and donations can be given to departmental representatives or made online. Barrels for donations of nonperishable food items will also be available in buildings across campus.

For more information about the drive, including ways to donate, see fightinghungerevent.nd.edu. If you’d like to volunteer to help with the effort, contact Anne Kolaszyk at aksolazy@nd.edu.

TOWN HALL MEETINGS

The annual full Town Hall Meetings take place Monday and Tuesday, Sept. 21 and 22, in Washington Hall and the Eck Visitors Center. If possible, please attend the matinee and dinner meeting at 212, 21 Washington Hall, and the Eck Visitors Center. If possible, please attend the matinee and dinner meeting at 12:15 p.m. Monday and Tuesday, Sept. 21 and 22, in Washington Hall and the Eck Visitors Center. If possible, please attend the matinee and dinner meeting at 12:15 p.m. Monday and Tuesday, Sept. 21 and 22, in Washington Hall and the Eck Visitors Center.

POPE’S SANCTUARY DESIGNED BY ND ARCHITECTURE GRAD

In Philadelphia this September, when Pope Francis celebrates an outdoor Sunday Mass with some 1,500 priests and an estimated 1.5 million lay people, he will be standing in a sanctuary designed by James Lenahan, a Glen Ellen, Illinois, native who recently graduated with a master of architecture degree. Lenahan’s design was selected by the Archdiocese of Philadelphia from numerous submissions it had invited from schools of architecture in the United States. “It was an outstanding opportunity,” said Lenahan, “and it aligned perfectly with the mission of the Notre Dame School of Architecture to promote the values of traditional and classical architecture.”

HUMAN RESOURCES

WEIGHT WATCHERS

On-campus meetings are now every Wednesday at 12:15 p.m. Discounted membership is available to full-time, benefit-eligible faculty and staff and their spouses for just $18.25/month. Meetings take place Wednesdays at 12:15 p.m. in the lower level meeting room, Rolfs Sports Rec Center.

FREE HEALTH SCREENINGS

Be better informed about your health and wellness and earn a $180-$276 credit and a chance at one of five $1,000 rewards. For free benefit-eligible faculty, staff, and spouses, this confidential 15-minute checkup will tell you where you stand on such indicators as blood pressure, cholesterol, body mass index and more. Call askHR at 631-5900 to schedule your appointment. For best results, please fast for eight hours prior to your screening.

Additional screening opportunities are available through Friday, Nov. 6 on campus or at the Notre Dame Wellness Center. Visit hr.nd.edu/benefits for renewal eligibility and more information.

COMPLIANCE PROMOTES REQUIRED TRAINING AND INSPECTIONS

The University launched a new system, complyND, to help the Notre Dame community adhere to rules, regulations and legislation that promotes safe and ethical behaviors. The complyND system supports:

• Assignment of required training and inspections for faculty, staff and students

• Generation of status reports to include: reporting of course completion rates, course pass/fail requirements, overdue assignments and training

• Consistent documentation of compliance training and inspections

• Leadership visibility of compliance training and inspections

A phased rollout of this campus-wide initiative began in July. Human Resources, Risk Management and Athletics will be the first departments to launch trainings through complyND. Compliance training for other departments will be added to complyND in the future.

Staff and faculty can expect to receive future training through complyND. When you are assigned training, you will receive an email confirmation.

All University supervisors who have reporting relationships with staff or faculty are invited to attend a 45-minute demonstration that will introduce complyND and illustrate how this tool will help you track training activities and ensure University compliance. Dates and times for supervisory trainings can be found at comply.nd.edu/training/info-for-supervisors.

The Inspections phase of the system will roll out as areas come due for regularly scheduled safety inspections. Additional information regarding inspections will be available as this falls.

If you have questions, please visit comply.nd.edu. If you would like to discuss complyND in greater detail, please contact Risk Management and Safety at 631-5037 or Human Resources at 631-5900.

SHRED EVENT

Jaye Lamb, shred program coordinator for the University Archives, who organized the Third Annual Employee Free Shred Event July 15, reports that the group serviced 150 cars (the count was done by vehicle rather than passengers.) “Shred-it gave me a net total weight of shredded material of 7,000 pounds, which was then baled and recycled,” Lamb says. In addition, three boxes of wasteful unused materials (DVDs, CDs, and even a few X-rays) were incinerated. “One very nice employee brought Daisy Queen Dairy Bars to us during the second half of the event,” says Lamb. “I wish I had a name so we could thank her!”

Current estimates suggest that the 3.5 tons of paper recovered at the Shred Event represent the equivalent of 12 to 24 trees, depending on the quality of the paper produced (Conservation.org). The U.S. Environmental Protection Agency reports that recycling paper also saves space in landfills, reduces energy and water consumption and reduces greenhouse gas emissions. For more information on ways you can help the environment, visit epa.gov or visit sustainability.nd.edu.

Have a comment, question or story idea? Contact NDWorks Managing Editor Carol C. Bradley, 631-0445 or bradley.7@nd.edu. For questions regarding The Week @ ND or the University calendar, contact Electronic Media Coordinator Jennifer Laiber, 631-4753 or laiber.1@nd.edu. NDWorks is published 12 times a year. 2015-16 publication dates are June 23; July 23; Aug. 27; Sept. 14; Oct. 29; Dec. 8; Jan. 1; Jan 28; Feb. 25; March 24; April 21 and May 10. Content for the issue must be submitted three weeks before the publication date.
MEDIA RELATIONS
BY MICHAEL O. GARVEY,

writings of Blessed Basil Moreau, and
meetings to study the life and
departments whose members were
pilgrims were funded by Student
affairs senior staff and directors
affairs, in consultation with student
Harding,
were selected by
Erin Hoffman
March. The 20 who were accepted
office, and 50 had done so by mid-
fully to Notre Dame."
Moreau, and to bring that spirit more
and zeal of our founder, Father
under the inspiration of Blessed
Congregation of Holy Cross, the
religious order which founded Notre
University's Division of Student

The pilgrimage was conceived by
Rev. Pete McCormick, C.S.C.,
Beck, Sister Mary Lynch, S.S.J,
Wright, LeAnn Balko, Margaret
John Zack, Kathy Brannock, Lana
Consuela Wilson, Eva Sporinsky,
Rev. Bill Dailey, C.S.C.
participated in the pilgrimage
candidates for the pilgrimage were
invited to apply to the student affairs
office, and 50 had done so by mid-
Candidates for the pilgrimage were
invited to apply to the student affairs
office, and 50 had done so by mid-
Before leaving for France, the
pilgrims attended three preparatory
meetings to study the life and
writings of Blessed Basil Moreau, and
later this fall, they will present an
overview of their experiences to their
colleagues and meet with Harding
to discuss how better to integrate
the charism of Holy Cross into the work
of student affairs.
In France, the pilgrims prayed at
such shrines as the Cathedral of Our
Lady of Chartres, the Notre-Dame
Cathedral, Sainte-Chapelle, the
Basilica of Sacré Coeur, Rue du Bac,
Saint-Sulpice, and the shrine of the
Caroline Martyrs of Compiegne.
Perhaps most memorably, they
visited the Church of Notre-Dame
de Saint-Cœur in Le Mans and the
gate of Blessed Basil Moreau.
The pilgrimage gave me the
opportunity to see firsthand and
reflect on moments of Father
Moreau’s life,” said Ron Grisoli,
Washington Hall program manager.
"It was both a spiritual and tactile
experience. There’s an understanding,
transformation you experience
when you walk in someone’s path.
Turning the same doorknob he
gripped each day in his spartan
room at the Mariavite convent, sitting
in the chair he slept in due to
his nagging back problems,
holding his personal chalice that held
the Blood of Our Lord.
"Each moment was an invitation
to exhale slowly and meditate on a
life still contemplated today,” Grisoli
said. “Working with students every
day, I often see them look pensive
and troubled. They are young and on
a journey that is a struggle from time
to time but Father Moreau’s example of
perseverance and dedication are an
inspiration to me, and I hope that I
brought some of his zeal back with
me to share with the Notre Dame
community.”

Student Affairs staff who
participated in the pilgrimage
were: Christine Carson Gebhardt,
Consuela Wilson, Eva Sporinsky,
Heather Ryan, John Paul Lichon,
John Zack, Kathy Brannock, Lana
Weight, LeAnn Balko, Margaret
Morgan, Peggy Hnaturoko, Mimi
Beck, Sister Mary Lynch, S.S.J.,
Mike Urbaniaik, Patrick Kinsaid,
Rev. Pete McCormick, C.S.C.,
Ron Grisoli, Scott Howland,
Susan Steib-Pasich and
Rev. Bill Dailey, C.S.C.

Holy Cross Heritage pilgrimage

Campus banking via 1st Source

Regulations will affect
cash for events
BY WENDY MOTT,
OFFICE OF TREASURY SERVICES

Looking for information on mak-
ning departmental deposits through
the 1st Source branch in LaFortune?
Visit the Office of Treasury Services
website, treasury.nd.edu, and select
the "Deposit Information" button to
see what you need before heading to
LaFortune.
There’s been another important
change campus departments should
be aware of: The federal government
has recently made a priority of en-
forcing federal laws designed to pre-
vent money laundering.
In the past, an individual could
go to a financial institution and give
them bills to make change. Most
banks were happy to do it, regardless
of whether you had an account. With
“Know Your Customer” compliance
now required, financial institutions
will only make change for account
holders.
The Office of Treasury Services
wants to make campus aware of com-
pliance requirements and the ways
these regulations may affect the ways
your department obtains cash.

The 1st Source LaFortune branch
has made these accommodations:
• Amounts of $500 or LESS:
Departments exchanging large
bills for small bills will be able to
continue to do so with no other
information required.
• Amounts of $500.01 or MORE:
For a departmental event, com-
plete the “Event Cash Advance”
form through Accounting. Pick
up the cash at the 1st Source
Bank LaFortune branch by
showing your ND identification
card. The form is available at
controller.nd.edu/forms/#cash.

• Without the approved form, the
person conducting the trans-
action must provide personal
information including Social
Security number, and present
a valid photo ID such as a driver’s
license, state-issued photo ID
more than 30 days old, a pas-
port or military ID.
Please contact the Office of
Treasury Services at treasury@
nd.edu if you have questions
regarding compliance.

SCREENINGS
at the ND Wellness Center

Make an appointment any time from now through
Nov. 6. To schedule, call 634–WELL (9355) or visit
wellnesscenter.nd.edu

Screenings on campus with Memorial
Screenings by Memorial Health & Lifestyle will be
offered at various locations on campus. To schedule,
call askHR at 631–5900.

Screenings on campus with Memorial
Screenings by Memorial Health & Lifestyle will be
offered at various locations on campus. To schedule,
call askHR at 631–5900.

Screenings from your own provider
Print a screening pamphlet at hr.nd.edu/benefits/
and take it to your own provider to obtain your
written results. Present your results to the Wellness
Center to qualify for rewards.

From the Archives

Nothing much is known about the above photo, including the date—other than it likely was taken circa
1943-1945 and possibly represents the Midshipmen School stationed on campus around that time, says
the University Archives’ Elizabeth Hogan.
But it was the inspiration for a photo of the staff of Auxiliary Operations on the quad (doing pretty well at lining
up, a concept which found its zenith in formation). University photographer Matt Cashore took the photo
from the roof of the Rocke. See our take on the photo on page 5 of this issue.
Notre Dame Class of 2019: Passionate, dedicated and diverse

Incoming class more representative and diverse than any class in history

BY MICHAEL O. GARVEY, MEDIA RELATIONS

The Notre Dame Class of 2019 has arrived on campus, impressively equipped with intellectual promise, creativity, leadership and commitment to service of others. The 2,015 new students were drawn from a record pool of 18,157 applicants. The average incoming first-year Notre Dame student is in the top 1 percent of the nation in academic high school performance and/or national testing.

More globally representative and diverse than any previous incoming classes, 33 percent of the Class of 2019 are students of color or international citizens, and more than 8 percent of them are the first in their family to attend college. They are graduates of 1,316 different high schools and have made an average journey of 750 miles to start their first year on campus.

According to Don Bishop, associate vice president of undergraduate enrollment, “Notre Dame is arguably the most nationally representative university in the United States.”

Eighty-one percent of Notre Dame’s first-year students are Catholic, and 23 percent are children of Notre Dame alumni. While they were in high school, 35 percent headed a student organization, 45 percent were captains of a varsity sport, 50 percent were involved in music, drama, fine arts or dance, and more than 90 percent participated in community service.

“This year’s ‘yield rate,’ the number of students who enroll after being admitted to Notre Dame, was 56 percent, which places Notre Dame among the top 10 private national research universities for yield success,” Bishop said. “Notre Dame continues to be an extremely popular choice. Our students truly want to be here.”

According to Bishop, “we continue to search for the most dedicated and creative students who desire to make an impact in their eventual field of expertise, in their community and on the world. We believe the best students for Notre Dame are highly intelligent but also possess a deeper capacity for reflection and ultimately the potential to develop a greater sense of perspective and wisdom. Our graduates crave more than just successful careers. They want to feel they are passionately living their lives with a strong sense of purpose and fulfillment.”
Auxiliary Operations is a diverse group of seven revenue-generating units that support student life, academic endeavors, and research initiatives while serving as the key contributor to campus hospitality and customer service. The division employs over 2,100 full and part-time, temporary, on-call and contract staff.

Led by Associate Vice President, David Harr, Auxiliary Operations includes Notre Dame Food Services and University Catering; Notre Dame Concessions; Morris Inn and Notre Dame Conference Center at McKenna Hall; Hammes Notre Dame Bookstore and Retail Operations; St. Michael’s Laundry; Notre Dame Licensing; and Auxiliary Services consisting of Cedar Grove Cemetery, ND Marketplace; Segura Arts Studio, and the Campus Card Office.

Winning your business every day—the Notre Dame way
Feedback is a gift, says David A. Harr, associate vice president for Auxiliary Operations. “Getting feedback is one of the best ways to help us develop and be more effective and better at what we do. My team can make more informed decisions.” ImproveND is a survey instrument done biennially that focuses on the quality and effectiveness of campus services. Questions are developed in coordination with service units across campus. It has two major functions, note David C. Bailey, associate vice president for Strategic Planning.

The first, he says, is to find out where we’re doing well, and where we can improve. A second, he says, is to show that we truly value the input of our constituents.

Says Bailey, “We’re trying to build a culture of continuous improvement on campus. How can we use feedback to improve? We want to make sure we’re using resources for improvements that people find most meaningful. Auxiliary Operations is an awesome example of a group that used what they’ve learned from ImproveND to improve service—dining, the Morris Inn, the bookstore. It’s a powerful source of data and information.”

That’s the key piece to any successful survey, Bailey says—that action is taken based on the results.

Customers count

BY CAROL C. BRADLEY, NDWORKS

Feedback is a gift, says David H. Harr in the Hammes Notre Dame Bookstore.

Cookies and Conversation

Through the NDVoice 2015 survey and comments made at the Auxiliary Operations Open Forum, staff indicated a desire for more open communication with all levels of management.

As a result, Harr launched the “Cookies and Conversation” initiative in late 2015, asking small groups of employees to meet with him informally without managers or supervisors present.

Between November 2015 and June 2016, a total of 600 staff members attended 87 Cookies and Conversation sessions. Participating departments included Food Services; Morris Inn/Notre Dame Conference Center; St. Michael’s Laundry; Auxiliary Services; Hammes Notre Dame Bookstore; Licensing; Concessions and Auxiliary Operations.

The experience was very positive, says St. Michael’s Laundry attendant Phyllis Medina. “At first, because I’m fairly new, I didn’t know what to think of it. But I was excited because we didn’t see Dave Harr very often. Just to be able to spend that time with him one-on-one, with no managers or supervisors, was great. He had five questions that he asked all of us. I felt like his goal was like building a home, where you have to lay a foundation. And it may have cracks, and you have to fix the cracks. I understood from his point of view, and he understood from ours.

“I was thankful that he took time out of his very busy schedule to listen to us. That was the first big meeting and he tied it all together. He got us all to talk, ‘I want loyal employees,’ he said, and I appreciated that he encouraged us. In my meeting, the biggest issue was communication with management. And they’re really working on it.’”

A problem at the laundry involved announcing changes—something happening too often as the laundry’s business grows. For example, those on break could miss verbal announcements. Supervisor Cathy Martsolf now creates a memo and makes copies, and has each employee sign it so she knows exactly who received the information.

The ultimate result, Medina says, is that upper management “knows what we face on a daily basis. Now I know what he (Harr) is like as a man, and that he made time to come see us. My hair’s off to him, and I work harder for it.”

ACF Pastry Chef of the Year

Congratulations to Laura Johnson-Lachowecki, Notre Dame Food Services pastry chef, who was honored as the American Culinary Federation’s Pastry Chef of the Year at the organization’s National Convention and Show in Orlando, Florida, in July.

This year’s competition had a “Disney princesses” theme, and required production of three different desserts: a signature cookie (her entry was a rich butter cookie with a framboise filling and honey glaze), a cold plated dessert (key lime chiffon cheesecake with Creasmile sherbet, macerated orange supremes and a ruby red grapefruit fluid-gel sauce), and a showpiece featuring a Cinderella-inspired marzipan mouse, poured sugar tree and a chocolate pumpkin carriage, with pastillage wands as a tribute to Princess Aurora’s fairy godmothers in Sleeping Beauty.

Laura Johnson-Lachowecki (at right) with apprentice Anica Hasicka.

Food Services: A focus on sustainability

BY CAROL C. BRADLEY, NDWORKS

As a nation we throw away 40 percent of the food produced before it’s consumed, says Chris Abayasinghe, director of Food Services.

“We’re investing in technologies that will help reduce waste. We want to create among our employees a culture of ‘waste warriors,’” he says. “It’s not a punitive process. But we want the most waste-aware staff we can get.”

In controlling waste in food preparation and serving, the first consideration is to reduce what you’re throwing away, he notes. “The second is composting.”

In the dining halls, he says, “We put food out based on historical usage data or what we think will be consumed.” Mechanisms have been developed for actually measuring how much food is wasted and on which days. “We’re focusing on what our customers are eating.”

By sometime in 2016, recycling of food waste on campus will change with the addition of a composter. “It will be a sealed container that will help us divert food or compostable waste to be shipped to an anaerobic digester.”

The pilot program will launch at the Center for Culinary Excellence, with expansion planned to cover the North and South Dining Halls. Eventually, Abayasinghe says, rather than trash and recycling bins, we may have food and non-food waste bins at food service outlets.

On other fronts, the department is also looking at ways to develop community partnerships and support local businesses—those within 250 miles of campus. Today 38 percent of food purchases support local businesses, with a direct economic impact of $5.7 million.

At Commencement, he notes, Food Services served 6,000 lunches, all made with local produce.

“Our goal,” says Abayasinghe, “is to have the best dining program in the nation. We will thoughtfully invest in people, and drive dining excitement. And we also want to give back.”

This year the division’s Second Annual Golf Outing raised $15,000 for Riley Children’s Hospital.

Annual golf outing fundraiser

Notre Dame Food Services’ annual golf outing is a 20-year tradition, providing an opportunity to gather with vendors and thank them for support of campus dining programs. In 2014, the outing became a charity fundraiser and benefited the Wounded Warrior Project. This year, the outing raised $15,000 for the Riley Children’s Foundation, the fundraising arm of Riley Hospital for Children in Indianapolis.

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Improvements in safety and efficiency, as well as new menus

BY CAROL C. BRADLEY, NDWORKS

Says Executive Chef Patrick Dahms, “The new kitchen at the Morris Inn is a once-in-a-career opportunity for a chef to involve his culinary and front-of-the-house team to design an operator-inspired, near-perfect culinary center with maximum output capacity, practical ergonomics and innovative culinary excellence in mind.”

Highlights of the new space include a best-in-class, computer-programmed combi oven (utilizing convection, steam or a combination) for new and different cooking techniques, a 900-degree Wood Stone pizza oven for authentic Mediterranean thin-crust style pizza and flatbread (featured on the menus of Rohr’s and the Wind Family Fireside Terrace), and a 180,000 BTU grill to get the maximum charring on steaks.

When Morris Inn was renovated in 2013, says Joe Kurth, director of the Morris Inn and Notre Dame Conference Center, a new kitchen seemed like a “want” rather than a “need.” But with the increased business and foot traffic at both the hotel and conference center, the old kitchen wasn’t able to meet demand at peak times. Customers will benefit from increased efficiency, timeliness of service and freshness of food preparation.

The renovation also brings other areas up to modern standards, moving coolers and freezers up from the basement and hallways; adding a cooking line dedicated to banquet service; adding a more efficient space for dish drop-off and re-engineering the dish washing line, as well as adding a loading dock and service elevator. The service elevator will be a particular help, says Kurth. All the years the Morris Inn has been open, staff had to move 25 carts of laundry (uniforms, bedding, etc.) in and out through the kitchen daily, along with deliveries of food and beverages.

An exciting and very visible addition to Sorin’s will be an awning-covered service window from the kitchen to the Wind Family Fireside Terrace. Customers will be able to order cocktails and menu items at the window.

The renovations, Kurth notes, have increased safety, consistency of service, created the opportunity to expand the menu at Rohr’s “and allowed us to offer excellent service delivery with tight-turnarounds—45 minutes—for lunch. Forty-five minutes in and out. We can now do that.”

SORIN’S REOPENS AFTER RENOVATIONS

Morris Inn opens newly renovated kitchens

Sorin’s Wine Academy begins the 2015-2016 series with four events this fall featuring wineries with Notre Dame connections.

Sunday, Sept. 6: Silver Oak
$125 per person

Wednesday, Oct. 14: Gallo
$95 per person

Wednesday, Nov. 11: Allegrini
$95 per person

Monday, Dec. 7: Louis Martini
$95 per person

The evening’s events include an exceptional five-course meal, wine pairings and a presentation from the featured vintner and Executive Chef Patrick Dahms.

Complimentary valet parking. Prices do not include tax and gratuity. For more information on packages and to register visit MorrisInnEvents.com.

Cabaret Evenings with Nathan and Julie Gunn

A casual cabaret evening with Grammy Award-winning baritone Nathan Gunn and pianist Julie Jordan Gunn, with selections ranging from Cole Porter and George Gershwin to Sting and Pearl Jam.

Thursday and Friday, Sept. 10 and 11
Dinner set at 5:45 p.m., $127, includes a three-course meal and two glasses of wine
Dessert set at 9 p.m., $70, includes dessert and two glasses of wine

Tickets include food, wine, taxes and gratuity. Complimentary valet parking. The complete menu and tickets are available at MorrisInnEvents.com.
Licensing

At a meeting last year while at a trade show, Mike Low, director of Notre Dame Licensing, met Luke Heffernan, director of Best in Class Partnerships for Life is Good. Introduced by representatives of Campus Dog, a Notre Dame licensee, the two quickly sensed shared values and a common purpose: to make the world a better place.

Low brought Life is Good to the attention of the University's Licensing Committee, which unanimously approved the company as a Notre Dame licensee. Now, Notre Dame is the only university in the country co-branded with Life is Good. “This is a unique and valued opportunity,” says Low.

Founded in 1994 by the Jacobs brothers, Bert and John, Life is Good is a Boston-based apparel and accessories wholesaler, retailer and lifestyle brand best known for its optimistic T-shirts and hats, many of which feature a smiley stick figure named Jake and the registered trademark “Life is Good.” The company offers over 900 different items in 14 categories. Products are sold via their website, lifeisgood.com, and in approximately 4,500 retail stores in the United States and 30 countries.

Just in time for the Saturday, Sept. 5, Notre Dame-Texas game, men’s and women’s Notre Dame/Life is Good T-shirts will be available at the Hammes Notre Dame Bookstore, the Hammes Bookstore and Café on Eddy Street, and at ndcatalog.com. Later in the fall, the line will expand to include long-sleeved shirts and fleece sweatshirts.

Bert and John Jacobs will be on campus at the Hammes Notre Dame Bookstore this month to sign copies of their soon-to-be-released book, Life is Good, The Book. For more information, contact Caitlin Kinser at 631-5791.

Concessions

Fans attending Notre Dame’s home opener against Texas will notice a few changes in the menu, says Jeremy Dildey, general manager. There will be a larger presence of local vendors, such as Nelson’s Barbecue and Ben’s Pretzels, and a focus on core menu items such as nachos, hot dogs and popcorn will speed up service to fans, Dildey says.

A new addition will be bright green, student-only menu boards near student sections. Items are available for purchase only with a student ID. Dopper Dollar machines in the stadium will accept all forms of student payment.

This fall, he adds, basketball and hockey fans will also notice an overhaul of club menus in O’Briens and Club Naimoli, including more chef-attended stations.

St. Michael’s Laundry

Ten years ago, St. Michael’s Laundry began its campus uniform service, outfitting the Sorin’s staff at Morris Inn. Today, the Laundry has a sales team of three and provides uniforms for several campus departments, either through a sales or rental program. “We can provide this service better and are typically less expensive than off-campus vendors,” said Robin Kramer, associate director. Uniform types include chef coats, pants, hats and aprons; housekeeping smocks; General Services shirts and shorts and wait staff blouses and ties.

All rental programs can include pick-up, wash, press and return. Typically, there are 11 uniforms per person: six to start, then five every week. The ordering process, which is initiated by calling the sales team at 631-4222, starts with presentation of uniform options and a price quote. Service level agreements are provided with all weekly uniform rental programs. Uniform orders can be personalized with embroidery of department logo and employee name. Rental uniforms are tracked by heat-sealed bar codes. Inventory audits are performed to track usage, providing employee accountability.

St. Michael’s also launders and repairs the uniforms for all Notre Dame sports teams. Athletic uniforms can be picked up as early as 2 a.m. and returned by 8 a.m. the same day. Four drivers rotate these routes up to seven days a week. All are trained wash technicians and handle the night washes themselves.

St. Michael’s is a full industrial laundry with an emphasis on “green” cleaning processes. Arriving this month is an auto-bagger, an ergonomically friendly way to assemble orders—the machine, rather than staff places plastic wrap on finished garments.

What’s new in Auxiliary Operations

BY GLENDY MATTALIA
AND COLLEEN O’CONNOR
The University offers a variety of food service options on campus, from fine dining at Sorin’s in Morris Inn to fast food franchises such as Taco Bell, Pizza Hut and Starbucks in LaFortune Student Center. Newer additions include Einstein Bros Bagels in the Hammes Notre Dame Bookstore and Au Bon Pain Express, located in the Hesburgh Center. For more information on retail outlets, nutrition, guidelines, values and deals, visit food.nd.edu.
The Au Bon Pain express Café Bakery, which opened last year in the Hesburgh Center for International Studies, has become a model of success for the “grab and stay” dining concept as well as the main bagged lunch delivery location on campus.

Open weekdays from 8 a.m. to 3 p.m. during the academic year, au bon pain express serves, caters and delivers breakfast items such as pastries, bagels and fruit, and lunch soups, salads and sandwiches.

Free delivery anywhere on campus is available with a minimum order of three lunch bags or $25. Whether for training sessions, office meetings, parties or retreats, au bon pain will deliver anytime, even outside of normal operating hours. “If you need something at 6:30 in the morning, or 9 p.m., we will make it happen,” said Eric Szajko, catering manager.

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Although the café is closed on weekends, au bon pain will do catered events on weekends with 24-hour notice; three to five day notice is requested for large events. “We have catered an event every weekend this summer, as well as assisted Morris Inn during their kitchen renovation,” said Szajko.

To contact au bon pain express to place an order or arrange a catered event, call 631-8578 or email abpcater@nd.edu.

Charu Pant’s goal for the five satellite units he manages is to offer something for everyone.

Pant, Food Services’ manager of culinary production, manages Café de Grasta, Café Commons, Crossings, Decio Commons and Waddick’s, each with their own special menu. Each unit has a dedicated lead in charge of maintaining a culinary influence and unique ambience.

Café de Grasta, located in Grace Hall and tended by James Brazo, lead chef, offers an extensive breakfast menu and an extensive salad bar daily. It is known for wraps, Vietnamese soups on Tuesdays, Italian sandwiches on Wednesdays and burrito bowls on Fridays, as well as a summer patio grill.

Café Commons, led by Sondra Champert, senior retail coordinator, is located in the lower level of Mendoza College of Business. It offers made-to-order sandwiches and daily specials. The small, cozy outlet, which caters to faculty and students, will soon be adding hot sandwiches to the menu.

Crossings, located in the Eck Hall of Law and run by Kim Furlong, senior retail coordinator, is known for hot paninis, as well as deli sandwiches, soup, salads and hot specials.

Decio Commons in Decio Faculty Building, run by Adam Weber, lead retail associate, features an eclectic menu and healthy options, including vegetarian. Indian food, such as chicken tikka masala, and Vietnamese sandwiches, such as bahn mi, are offered along with burritos and hot dogs.

Waddick’s, in O’Shaughnessy Hall, is primarily a haven for students and features a “Rudy” theme. Waddick’s is noted for its breakfast sandwiches, served all day by Vicki Armour, senior retail coordinator.

Three additional satellites are under the direction of Dawn Dieter-Bell, general manager. Jordan Hall of Science’s à la Descartes, and Simon-Berwick Hall of Engineering’s Kitz Kafé are both designed as a quick grab and go option with ready-made sandwiches. New this year will be a grab and go sushi option.

Café Poché, located in Bond Hall and run by Sherry Gimson, lead retail associate, is a sit-down, music-filled café geared toward the architecture student it serves. “Since our students spend a year in Rome, I try to bring ‘Rome’ to them by making Greek- and Italian-inspired dishes,” said Gimson. Included are Greek hot dogs, cannoli and gelato, in addition to breakfast items such as fresh cinnamon rolls and made-to-order lunches.

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Sept. 5 through Sept. 25

Your donation of one dollar provides up to eight meals for hungry children and families in St. Joseph County!

Donate non-perishable food items in barrels across campus. Give online at fightinghunger.nd.edu or in canisters at food service outlets.

All donations benefit the Food Bank of Northern Indiana and other local emergency food pantries.

‘iPhone-oography’ contest winners

We received more than 150 entries in our NDWorks iPhonography contest. Grand prize winner is Deb Rotman, (top left) for her beautiful photo of a heron on St. Mary’s Lake. Deb, director of the Center for Undergraduate Scholarly Engagement, will receive a $50 iTunes gift card.

Four others will receive second place prizes: Margaret Abbruzzo (associate professor, Institute for Advanced Study) for her clever, philology-studying “Squirrel of Notre Dame”; Bill Nash (instrumentation programmer in the Radiation Laboratory) for his selfie in front of Washington Hall; Justin M. Rittenhouse (application developer in the Hesburgh Libraries), with a view of the Clarke Memorial Fountain and Fieldhouse Mall in fall; and Rebecca Gillespie (office services coordinator in the University Counseling Center) with a photo of students biking in the snow.

See the complete list of winners (with links to the photos) in the Aug. 24 edition of TheWeek@ND.
SERVICE ANNIVERSARIES

The University congratulates the employees celebrating significant service anniversaries in September:

45 Years
Robert A. McMahon, Campus Ministry

40 Years
Adele A. Davis, McDonald Center for Well-Being
Thomas G. Marullo, German and Russian Languages and Literatures
Roman J. Smith, Investment Office

35 Years
Pamela J. Annaknis, Electrical Engineering
John E. Brown, Utilities—Operations
Joseph A. Buttigieg and Stephen A. Ferdman, English
Deborah K. Clark and Nga T. Nguyen, Custodial Services
Jeanne D. Day, Psychology
Patrick D. Gauffray, Anthropology
John F. Gaski, Marketing
Dennis M. Hollinshead, Central Receiving
Rodney L. McCaig, Aerospace and Mechanical Engineering

30 Years
Maureen B. Boulton, Romance Languages and Literatures
James M. Collins, Film, Television, and Theatre
Stephen M. Fallon and Debra K. Kabsinski, Program of Liberal Studies
Craig S. Lent, Electrical Engineering
John M. LeSco, Physics
Richard M. Mendenhall, Finance
Jeffrey S. Meaninick, Food Services, North Dining Hall
David K. O’Connor, Philosophy
Joseph E. O’Toole, Biological Sciences

25 Years
J. Michael Crane, Management
Guadalupe Cruz and Doris A. Houssard, Food Services Support Facility
John W. Dillard, Luz Galicia, Angela V. Hubbard and LaMinda L. Wilson, Custodial Services

NEW EMPLOYEES

The University welcomes those employees who began work in July:

Christina Badman, Brownwyn Chantier, Andrew J. Remick, Jessica K. Smith and Melodie Wytenbach, Alliance for Catholic Education
William Barr and Helen L. Cawley, Hesburgh Libraries
Maria Bolghita and Anica Housticka, Food Services Administration
Angela Bussin, Bryan R. Kirkendall, Stephanie G. Papi and Virginia Rohrer, Custodial Services
Nathalia C. Canstano, Center for Social Concerns
Daniel E. Collieran, Benjamin J. Johnston and Randy J. Oratz, Athletics Digital Media
Brittany Combs and Marie C. Domahs, Biological Sciences
Brendan M. Conover, Admissions
Megan T. Feely, Bryan E. Kev and Gail V. Slevin, Development
James Frye, Office of Digital Learning
Ten Gray, Human Resources
Justin D. Hathaway, Maintenance
Victoria Hommet, Football
Marie James and Casey St. Aubin, Student Activities

Elizabeth Johnson, Special Events and Protocol
Paul Knackstedt, University Counseling Center
Matthew C. Kacsoor, Susan V. Sisko, Erin C. Valencia and Mathew A. Verghese, Residence Halls Staff
Lam Ma, Notre Dame International
Abigail R. Mechtenberg, Physics
Conor T. Montijo, Athletics Media Relations
Julia A. Henning, Civil and Environmental Engineering and Earth Sciences
Patrick E. Miller, Customer IT Solutions

Robert P. Schmidl, American Studies
Eric J. Schubert, Campus Technology Services

Dennis Dawson, School of Architecture
Deborah J. Gabaree, Office of General Counsel
David A. Hill, Chemical and Biomolecular Engineering
Beth Hs, Applied Computational Mathematics and Statistics
John R. Kaczmarzewski, Maintenance
Michael D. Lemmon, Electrical Engineering
Susan M. Molnar, Erick Tennis Pavilion
Katie A. Schoelfeld, American Studies
Ronald A. Ullery, Food Services, North Dining Hall

20 Years
Jocelyn T. Atonnelle and Jill A. Kacmarzec, Food Services Administration
Dennis M. Birdsell, Center for Environmental Science and Technology
Carol A. Coppler, Athletics Media Relations
Julia A. Henning, Civil and Environmental Engineering and Earth Sciences
Patrick E. Miller, Customer IT Solutions

Hyun R. Painter, Bookstore
Joel A. Peffley, Joyce Center
Steven G. Smith, Utilities—Operations

15 Years
Dawn Denton, American Midland Naturalist
Lisa A. Hackman, Utilities—Operations
Joseph S. Keuteljes, Athletic Grounds
Vincenzo E. Melody, Campus Technology Services
Kimberly L. Miggins, Morris Inn
Trudie M. Mullins, Hesburgh Libraries
Derek D. Owens, Campus Technology Services
Paul A. Van Dieren, Office of the Controller
Erin N. Young, Huddle

10 Years
William M. Alexander, Office of Chief Information Officer
Catherine Bradley, Internal Communications
Tapara Freeman, Human Resources

Emily L. Garvey and Alisa Z. Guerra, Center for Social Concerns
Eula Hernandez, Food Services Administration
Joan K. Lacy, Planning, Design, and Construction
Michele M. LaCasse, ND Vocation Initiative
Mark A. Lenzie, Maintenance
Tara A. MacLeod, Irish Language and Literature
Sadika Mecavica and Felix Navarette, Custodial Services
Heidi Miller, Psychology
Sharon Newhouse, St. Michael’s Laundry
Andrea E. Post, Office of Budget and Financial Planning
Daniel Schlosberg, Music
Brian R. Shappell, Institute for Church Life
Lindsey Sheets, Food Services, North Dining Hall
Christopher R. Sweet, Center for Research Computing

PHOTOS: MATT CASHORE

LOCAL RESPONDER TOUR

As part of the University’s emergency preparedness plan, Notre Dame Fire Department’s Chief Bruce Harrison and Assistant Chief Tim Hoeppner, along with construction supervisors Barton Malow, coordinated an orientation and site tour of the Campus Crossroads Project and other campus construction sites prior to the start of football season.
What you need to know about ransomware

BY LENETTE VOTAVA, OIT

In January of this year, the Midlothian (Illinois) Police Department became a crime victim—a department computer was hit with a malware virus called Cryptoware. The virus encrypted all the files on the computer, and a ransom was demanded in exchange for a key to unencrypt the files. As reported by the Chicago Tribune (Feb. 20, 2015) in a story by Gregory Pratt, the Village of Midlothian paid the anonymous hacker an untraceable bitcoin ransom of $500 (actually $606, including fees and surcharges)—sent via a bitcoin café in New York City.——To regain access.

Two Kinds of Ransom

When ransomware was first introduced, it simply stopped you from using your computer by interrupting all other programs. Nothing would run except the ransomware program, making your computer virtually useless. People quickly discovered how to remove the ransomware program, and the virus disappeared for a brief time. Then new generation of ransomware appeared. These programs quietly encrypt your photos, videos and documents, making them useless until you pay the ransom requested within a specific time.

Electronic Extortion

One very successful ransomware program, Cryptolocker, presents itself as an email attachment. When you click on the attachment, nothing seemed to happen immediately. But soon a clock counting down from 72 hours appeared on your screen. If you paid $300, you would get the key to unlock your files. If you didn’t pay, the criminals would destroy the key, and your files would be lost forever.

Many people paid. In 2013, an estimated 250,000 Windows computers were infected with Cryptolocker. If only 15 percent paid the ransom, the criminals could potentially have cleared $11 million in just one year.

Steps to Protect Yourself

There are proactive measures that have been taken to stop the spread of ransomware like Cryptolocker. In June 2014, the U.S. and European governments dismantled the Cryptolocker distribution network and made all the encryption keys available to the public. Unfortunately, ransomware continues to be reinvented and new forms of this virus are popping up in email boxes across the world. As a result, here are some valuable tips to keep ransomware from infecting your computer.

• Back up your data. This is the most important thing you can do. Cloud backups are a good solution, but only if your cloud drive is not “mapped.” A “mapped” drive would appear as a drive letter like the “D” drive or the “E” drive, or includes any external drive such as a USB thumb drive. Instead, make sure your back up drive or service is not assigned a drive letter and is disconnected from your computer when it is not backing up data.

• Update your software. Operating systems are constantly being updated. Your computer should accept and install these updates as soon as they become available.

• Do not open email attachments from unknown sources. If you get a PDF or other attachment, think before you open it. Do you know the sender? Are you expecting this attachment? If not, it’s safer to delete the whole message.

• Use anti-virus/anti-malware software, and make sure it’s set to automatically update. Malware, including ransomware, can be detected only if your virus/malware software is current.

• Turn your computer off if something strange is happening. Encrypting all your files takes some time. You may be able to limit the damage if you turn your computer off quickly.

• Take “Snapshots” of your system and be prepared to use System Restore process to recover your computer to a time before the ransomware was installed.

• Disconnect from Wi-Fi or unplug from the network immediately. If you run a file that you suspect may be ransomware, but you have not yet seen the characteristic ransomware screen, you might induce the damage if you disconnect the computer from the network immediately, before it encrypts all your files.

For more information on protecting yourself from ransomware and other malware, visit oithelp.nd.edu/information-security/security-tools/antivirus-and-anti spyware-software.

Contact LaTonia Ferguson at (574) 631-5679 or LFergus2@nd.edu.

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MUSIC
An Evening of Richard Strauss’s Lieder with Soprano, Deborah Mayer and Pianist, Pairol Ekroth Department of Music
7 p.m. Friday, Aug. 28
Metropolitan Opera soprano Deborah Mayer and pianist Pairol Ekroth join forces for an evening of some of Richard Strauss’s most beloved lieder written for the soprano voice. This is a free but ticketed event. To guarantee reservation, please pick up your ticket card at least 15 minutes before the event. In the event of a sell out, unclaimed will-call tickets will be used to seat standby patrons.

Songs of Earth and Air
Sacred Music of Notre Dame
7 p.m. Saturday, Aug. 29
“Songs of Earth and Air” is a concert of sacred exploring spiritual themes featuring Laura Strickling, sopranos, and Daniel Schlosberg, piano. The planned program will include Paleologus’ Air Chanter, a collection of Liturgical songs that answer the question “What is love?” Other works include Libby Larsen’s landmark cycle Try Me God King, based on the actual last words of the wives of Henry VIII, and a sampler of American songs with meditations/ prayers by Samuel Barber, Richard Hundley, David Sisco, Juliana Hall and James Matheson, $5 for faculty/staff and seniors.

Transitory Tanguero
7:30 p.m. Saturday, Sept. 12
Celebrating the featuring the Sensational footwear of Tango World Champions Fernando Ghi and Guillermo Merlo, the wicked sharp quartet of Ben Bagot (bandoneon), Daniel Stein (solo), Daniel Inamorato (piano) and Matt McCunahan (bass) was formed to introduce traditional Argentine tango to a wider audience. Kicking off Big 3 series celebrating Latin and Afro-Latin music, a milonga (social dance) after-party for ticketholders immediately follows. $28

Darryl Buchanan’s Soul & Motown Allstars
8 p.m. Friday, Sept. 18
Darryl Buchanan brings his guitar and trademark up-tempo Motown beat to the DeBartolo Performing Arts Center for a big night for a Football Friday and community celebration featuring South Bend’s hardest-working-man in show business. $15, free ticket offered for season ticket buyers.

For tickets to events at the DeBartolo Performing Arts Center, visit performingarts.nd.edu and create an account or log in to view faculty/staff discounted ticket prices, or contact the ticket office, 631-2800. Ticket prices listed are the faculty/staff rate.

CINEMA
Invasion of the Body Snatchers (1956)
8 p.m. Wednesday, Aug. 26
Don Siegel directs one of the most influential science fiction films of all time. McCarthy starts as a docile in a small California town whose pa- tients are becoming hysterical. Plant-like extra-terrestrial’s have invaded Earth, replicating the villagers in giant seed “pods” and taking possession of their souls while they sleep.

Love & Mercy (2014)
6:30-9:30 p.m. Friday, Aug. 28
Bill Pohlad’s Love & Mercy presents an unconventional portrait of Brian Wilson, the songwriter and leader of the Beach Boys. Set against-era defining music, an intimate look at a true musical genius and his extraordinary personal cost.

Clouds of Sils Maria (2014)
7 p.m. Sunday, Aug. 30
Directed by Cedric Klapisch and Wilfried Jackson, this Disney classic presents the beloved fantasy. After some unsuccessful releases, Cinderella was a commercial gamble for Disney that paid off giving the studio its first Big hit since Snow White and the Seven Dwarves. Free for kids 12 and under.

The Atomic Café (1982)
8 p.m. Wednesday, Sept. 2
One of the defining documentaries of the 20th century, offers a darkly humorous glimpse into mid-century America. Narrated through astonishing vintage clips and music, the film, di- rected by Jayne Loader, Kevin Rafferty and Pierce Rafferty centers on the threat (and thrill) of atomic bomb.

7 p.m. Friday, Sept. 4
Documentary acclaimed filmmaker Patrick Creadon and Christine O’Malley (Wordplay, I.O.U.S.A., If You Build It) go behind the scenes of the exciting world of eSports. In this never-be- fore-seen look, follow the planning/ production of Intel Extreme Masters, the longest running global pro gaming tour in the world. Free admission. Scheduled appearance: Patrick Creadon (O’Malley and Christine O’Malley.

The Girl Can’t Help It (1956)
8 p.m. Tuesday, Sept. 8
Frank Tashlin directs Tom Ewell as a talent enticed by a mobster to turn his gorgeous yet loonie-deaf wannabe into a singing sensation. Add in legendary pop music artists (Little Richard, Fats Domino, The Platters) and a clever nod to Cinematope and you get a rockin’ good time!'

The Life and Times of Rosie the Riveter (1980)
8 p.m. Wednesday, Sept. 9
In this heralded documentary, director Connie Field follows five former “Rosies,” as they musingly recall their histories working during the war. Interviews with archival recruitment films, posters, ads and music that contrasts their experiences with the popular legend and mythology of Rosie.

Foreign Body (2014)
7 p.m. Thursday, Sept. 10
Directed by Krzysztof Zanussi this film follows Angela and Maria who meet in Italy and fall deeply in love. She ends their relationship when she returns to Poland to enter the convent. Desperate to win her back, Angela takes a job in Warsaw but finds his moral principles tested when he must confess with a ruthless boss. English, Polish, Italian and Russian with English subtitles. Screen appearance: Krzysztof Zanussi.

Guers (2014)
9:30 p.m. Friday, Sept. 11
Another Riveter directs this Spanish film (with English subtitles). Ever since the National University strike, Sombra and Santos have been living in angst-ridden limbo looking for strange ways to kill time. But their idiosyncratic routine is interrupted by the unexpected arrival of Tomas, Sombra’s kid brother, who discovers that using Mexican folk-rock hero Epigmenio Cruz has been hospitalized somewhere in the city. Tomas convinc- es Sombra and Santos they must track him down and the trip soon becomes a voyage of self-discovery across Mexico City.

Dumbo (1941)
3 p.m. Sunday, Sept. 13
In this Disney classic, directed by Ben Sharpsteen, Dumbo soars to fame, in spite of his giant ears, with the help of his best friends, Peg Leg Pete, a magic feather and a ton of courage. Free for kids 12 and under.

Touch of Evil (1958)
8 p.m. Tuesday, Sept. 15
Orson Welles’ final American studio production is a masterpiece of genre
Spotlight
A summer of Shakespeare

The Winter's Tale and Shakespeare's "long lost first play"
BY CAROL C. BRADLEY, NDWORKS

Summer is not over for the Notre Dame Shakespeare Festival (NDSF), with upcoming performances by the Professional Company and the Young Company. NDSF presents Shakespeare's tragicomedy The Winter's Tale ($15), through Aug. 30 in the DeBartolo Performing Arts Center's Decio Theatre. Set in the contrasting worlds of cold, suffocating Sicilia and warm, nurturing Bohemia, The Winter's Tale weaves together music, magic, courtroom drama, shipwrecks and bear attacks.

Directed by Drew Fraser, a 25-year veteran of regional theaters throughout the United States, The Winter's Tale explores themes of jealousy, family and eventual repentance. "In The Winter's Tale," says Fraser, "through the glory of Shakespeare's language and storytelling, we watch a cast of all-too-human characters fail and then find spiritual growth, reconciliation and forgiveness. How blessed they are, how lucky. I wish the same for all of us."

A new comedy by Reed Martin and Austin Tichenor, William Shakespeare's Long Lost First Play (abridged) continues through Sunday, Aug. 30 in the DeBartolo Performing Arts Center's Philbin Studio Theatre. Fast-paced hijinks ensue as three gifted comedians discover what appears to be Shakespeare's first manuscript, a manuscript containing familiar characters and all the Bard's best dramatic devices. "Silly fun and a perfect mix of high- and low-brow humor," says NDSF's Aaron Nichols.

The actors throw themselves into a fast, funny, and frenzied festival of physical finesse, witty wordplay, and plentiful (pitiful) punning as they "speed through the talky bits" and play out this first-draft version of Shakespeare. Peopled with both parodies of the playwright's greatest moments and pop-culture references, this "long-lost" play proves perfect for Shakespeare geeks and newcomers alike. See it here at Notre Dame before the world premiere at the Folger Shakespeare Library in the spring of 2016.

For information on performance times, dates and ticket prices, we are listing on facing page.

Filmmaking and a dramatic tour-de-force. Set on the Mexican border, a dissolve police chief nurses a passion for an aging bard. Latin jazz score by Henry Mancean.

The Man in the Gray Flannel Suit (1956)
8 p.m. Wednesday, Sept. 16
Based on the novel by Sloan Wilson. Norman Johnson directs Gregory Peck as a haunted New York executive who defies convention and decides his family is more important than his career in this celebrated post-war melodrama.

Legends of Michiana: Congregation of Holy Cross (2015)
6:30 p.m. Friday, Sept. 18

A Pigeon Sat on a Branch Reflecting on Existence (2014)
8 p.m. Friday, Sept. 18
Swedish director Roy Andersson presents this meticulously crafted, dreamlike black comedy. Sam and Jonathan, a pair of hapless novelty salesmen, take on a kaleidoscopic tour of the human condition via absurdist episodes: a sing along at a 1940s beer hall, a randy flamenco teacher and a diabolical metaphor for the horrors inflicted by European colonization. Swedish with English subtitles.

Sleeping Beauty (1959)
3 p.m. Sunday, Sept. 20
Featuring a gorgeous musical score based on Tchaikovsky's ballet, this Disney classic was the result of an arduous six-year production process among Disney's peculiar animated features. Directed by Clyde Geronimi.

Hairspray (1988)
8 p.m. Tuesday, Sept. 22
John Waters directs Ricki Lake as teenager Tracy Turnblad, who wins a coveted spot on "The Comy Collins Show," Baltimore's popular after-school dance show. But when she learns that the show is segregated, Tracy and her friends take up a spirited fight for racial equality. Features a toe-tapping soundtrack including the Limbo, the Fly and the Mashed Potato!

The Manchurian Candidate (1962)
8 p.m. Wednesday, Sept. 23
Frank Sinatra stars in this film about a platoon of U.S. soldiers serving in the Korean War that are captured and brainwashed by the Soviets, leading to a series of intrigues including a plot to assassinate a presidential candidate. Directed by John Frankenheimer and featuring Janet Leigh, Laurence Harvey and Angela Lansbury.

Old South (2015)
7 p.m. Thursday, Sept. 24
Danielle Beverly directs this film about a college fraternity in Athens, Georgia, traditionally known to fly the Confederate flag, that moves to a historically black neighborhood and establishes their presence by staging an antebellum style parade. Danielle Beverly is scheduled to appear in person.

India's Daughter (2015)
7 p.m. Friday, Sept. 25
In Hindi with English subtitles, this film chronicles the events surrounding the gang rape of a medical student on a Delhi bus in 2012 who later died from her injuries. The tragic event made international headlines and sparked protests by women in India and around the world. Director Leslee Udwin traveled to Delhi to interview the rapists and defense attorney, none of whom express remorse. Leslee Udwin is scheduled to appear in person.

SNITE MUSEUM OF ART
Over One Hundred Years of Automobile Design
Three Examples from the Jack B. Smith, Jr. Automobile Collection
Through Sunday, Nov. 15
See the difference 100 years made in automobile design. Featuring the 1905 Cadillac Model F that evolved from a horse-drawn vehicle to a "horseless carriage," the 1933 Packard Model 1005 Coupe—one of only five ever produced and the 2014 Ferrari F12 Berlinetta that boasts a 710-horsepower, V-12 engine that can reach speeds of 211 mph.

Transitory Waterscapes
Through Sunday, Dec. 6

Creative Writing Program
Jac Jemc Reading
7:30 p.m. Wednesday, Sept. 9
Notre Dame Hames Bookstore Jac Jemc lives and works in Chicago. Her first novel, My Only Wife (Dzanc Books) was named a finalist for the 2013 PEN/Bob W. Bingham Prize for Debut Fiction and winner of the Paula Anderson Book Award. Free and open to the public.
Mondays
6:15 – 7 a.m. Sunrise Cycle Indiana Rockne B020 $50
6:30 – 6:35 a.m. Pump It Up Sara RSRC AR 2 $25
5:30 – 6:15 a.m. Indoor Cycling-45 Sara Rockne B020 $50
5:30 – 6:30 a.m. Yoga Steve Rockne 205 $60
5:30 – 6:30 a.m. Zumba Giselle RSRC AR 1 $25
6:30 – 6:30 a.m. Box Interval Leigh RSRC AR 1 $25
6:45 – 7:45 a.m. Cardio Kickboxing Caroline RSRC AR 1 $25
6:45 – 7:45 a.m. Total Body Conditioning Leigh RSRC AR 2 $25
6:45 – 7:45 a.m. Pilates Mat Patty Rockne B020 $60

Tuesdays
6:30 – 7:30 a.m. Power Yoga Steve RSRC AR 1 $60
12:15 – 12:45 p.m. Cycle Express Dawn Rockne B020 $50
5:30 – 6:15 a.m. Indoor Cycling-45 Maddie Rockne B020 $50
5:30 – 6:30 a.m. Yin Yoga Steve Rockne 205 $60
5:30 – 6:30 a.m. Cardio Step Indiana RSRC AR 1 $25
5:30 – 6:30 a.m. Barre Patty RSRC AR 2 $25
6:45 – 7:45 a.m. Total Body Conditioning Leigh RSRC AR 2 $25
6:45 – 7:45 a.m. Power Yoga Flow Steve Rockne B020 $60

Wednesdays
6:15 – 7 a.m. Sunrise Cycle Indiana Rockne B020 $50
6:30 – 6:35 a.m. Yoga Steve RSRC AR 1 $60
5:30 – 6:15 a.m. Indoor Cycling-45 Angela Rockne B020 $50
5:30 – 6:30 a.m. Yoga Steve Rockne 205 $60
5:30 – 6:30 a.m. Cardio Kickboxing Caroline RSRC AR 1 $25
5:30 – 6:30 a.m. Pump It Up Caroline RSRC AR 2 $25
6:45 – 7:15 a.m. Tabata Lisa RSRC AR 1 $25
6:45 – 7:45 a.m. Total Body Conditioning Leigh RSRC AR 2 $25
6:45 – 7:45 a.m. Power Yoga Courtney Rockne 205 $60

Thursdays
6:30 – 7:30 a.m. Yoga for Beginners Steve RSRC AR 1 $60
12:15 – 12:45 p.m. Cycle Express Sara RSRC AR 1 $60
5:30 – 6:15 a.m. Indoor Cycling-45 Dawn Rockne B020 $50
5:30 – 6:30 a.m. Total Body Conditioning Alyssa RSRC AR 1 $25
5:30 – 6:30 a.m. Barre Caroline RSRC AR 2 $25
5:30 – 6:30 a.m. Power Yoga Flow Courtney Rockne 205 $60
6:45 – 7:45 a.m. Zumba Amy RSRC AR 1 $25
6:45 – 7:45 a.m. Cardio Bootcamp Indiana RSRC AR 2 $25

Fridays
6:15 – 7:15 a.m. Sunrise Cycle Indiana Rockne B020 $50
9 – 10 a.m. Yoga for Beginners Kimmi RSRC AR 1 $60
6:30 – 7:30 a.m. Pilates Mat Patty Rockne B020 $60

Sundays
1:30 – 2:15 p.m. Indoor Cycling-45 Maddie Rockne B020 $50
2:45 – 3:45 p.m. Pilates Mat Patty RSRC AR 1 $60

Full refunds for Fitness & F.A.S.T. classes are available until Sept. 13; half refunds Sept. 20. All schedules are subject to change.