

NDWorks

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News for Notre Dame faculty and staff and their families

INTRODUCING AUXILIARY OPERATIONS – SEE PAGES 6 - 9

A history of Washington Hall— and of Notre Dame

New book tells the story of an iconic campus building

**BY MICHAEL O. GARVEY,
PUBLIC INFORMATION AND
COMMUNICATIONS**

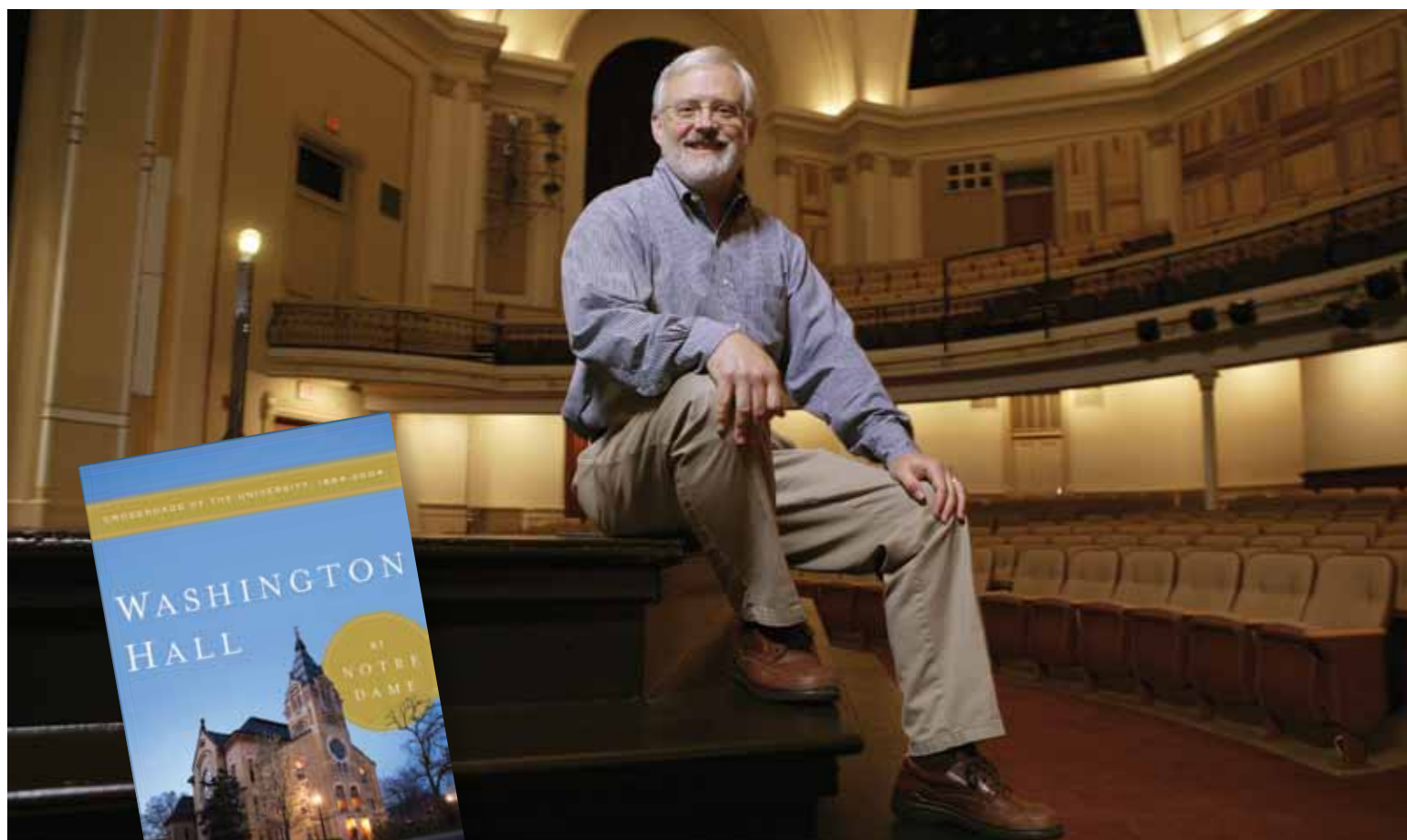
There was a time when the size of the University of Notre Dame's faculty and student body, the integrity of the University's community, the enthusiasms of its students, and the very culture in which it was embedded all made it possible, in theater historian **Mark C. Pilkinton's** succinct phrase, "for everyone to attend everything."

For roughly the first half of Notre Dame's history, work, study, prayer, meals and leisure were all undertaken, endured or enjoyed in a unanimity that is difficult even to imagine today.

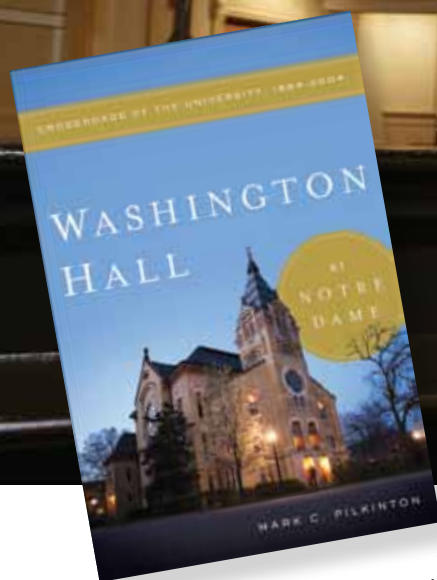
Pilkinton's new book, "Washington Hall at Notre Dame: Crossroads of the University, 1864-2004," forthcoming from the University of Notre Dame Press (<http://undpress.nd.edu/book/P01479>), brings that time a bit more sharply into focus with two intertwined histories—one, of an iconic campus building and the other of theater at Notre Dame.

Pilkinton, a professor in the Department of Film, Television, and Theatre at Notre Dame, confesses at the outset that his interest in Washington Hall is "likely biased toward theater," but the bricks and mortar in which theater and much else flourished on the University's campus for more than a century and a half themselves tell the story of an institution, its people and its culture.

"Washington Hall at Notre Dame" recounts several of these, including, inevitably, that of the ghost which, according to legend, has haunted the building for nearly a century. Honoring a promise exacted from him by Notre Dame's emeritus president, Rev. Theodore M. Hesburgh, C.S.C., Pilkinton



MATT CASHORE



Department of Film, Television and Theatre professor Mark Pilkinton, in Washington Hall.

devotes an entire evocative chapter to this spirit whose first reported appearance shortly followed the death of the football player George Gipp.

With the fastidious agnosticism appropriate to his profession, Pilkinton attempts "neither to prove to believers nor disprove to skeptics" the ghost's existence, but believers and skeptics alike will find much of interest in this excursion into local folklore. During the 1920s, for instance, Notre Dame students frequently violated a 10 p.m. campus curfew to hold all-night vigils in Washington Hall, hoping for a ghostly apparition. One of those credulous insomniacs, a student named John Joseph Cavanaugh,

would go on to become a Holy Cross priest and later Father Hesburgh's immediate predecessor as University president.

Less credulous students, and later campus historians, have theorized that the ghost stories arose from a hoax perpetrated one December night in 1920 by a student named Joseph Casasanta, a talented trumpeter, assistant director of the Notre Dame Band and later composer of "Notre Dame Our Mother," the University's alma mater.

But among the other spirits pursued in "Washington Hall at Notre Dame" are what its author calls "the true ghosts...the fleeting shadows of myriad ephemeral events that have occurred over time."

There are many of these to chase

down. There have, in fact, been two buildings named Washington Hall at Notre Dame, the first of which Notre Dame's founder, Father Edward Sorin, built in 1862 and demolished 20 years later to make way for the building that stands to the east of Notre Dame's Main Building today. Even in choosing a name for the building, Father Sorin, whose Gallic temperament stirred an already fervently patriotic love of his adopted country, signaled an ambition to make an unmistakably Catholic university an unmistakably American one, too.

For most of the University's history, the consequences of that ambition have played out in various ways on the Washington Hall stage. William Jennings Bryan,

G.K. Chesterton, Henry James and William Butler Yeats spoke to Notre Dame and to the world from there, as did Cardinal Eugenio Pacelli, shortly before he became Pope Pius XII, and New York Governor Mario Cuomo, then rumored to be running for president.

Sorin's twinned commitments—to the Catholic faith and to the American nation—have become indelible features of Notre Dame's institutional and communal life. Whether those commitments impossibly contradict or promisingly complement each other, Pilkinton's study of a venerable campus building offers a valuable, provocative and perhaps indispensable view of them.

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NEWS BRIEFS

SPIRIT OF NOTRE DAME CAMPAIGN RAISES \$2 BILLION

The **Spirit of Notre Dame** campaign, concluded on June 30, raised more than \$2 billion for the University.

Historic in both its aspirations and its outcomes, the campaign has had an immensely positive—and nearly immeasurable—impact on the University.

According to President Rev. John I. Jenkins, C.S.C., “*The Spirit of Notre Dame* campaign has been stupendously successful because each one of us has come together to affirm the value of a Notre Dame education and to imagine, collectively, a future for this University that is far brighter and more impactful than any one of us could have imagined on our own.”

Over the past seven years, the contributions of Notre Dame alumni, parents, friends and fans to the *Spirit* campaign have funded student scholarships and faculty positions; launched deeply relevant new academic courses, research programs and centers of study; erected state-of-the-art buildings; and fortified the Catholic mission that defines Our Lady’s University. Every gift, no matter the size, played a role in this success.



BOOKSTORE FESTIVAL, TRIVIA NIGHT BENEFIT UNITED WAY

The **Hammes Notre Dame Bookstore Fall Fest**, benefiting the Family & Children’s Center and the United Way, takes place Friday, Aug.

26. The festival begins at 5 p.m., with hot dogs, ND special guests, a live band (Wake Up Call), face painting, local vendors and raffles. Qualifying for the **Tailgate Toss Tournament** begins at 11 a.m.—\$5 per entry, and enter as many times as you like. The top 30 qualifiers (individuals and teams) will compete in the tournament that begins at 6:30 p.m.

United Way Trivia Night 2011 will be held at the Michiana YMCA beginning at 6:30 p.m. Saturday, Sept. 24 (the weekend of the noon Pittsburgh game, so the event won’t conflict with watching the game).

Trivia Night is open to the public as well as the campus community, so pass the invitation on to friends and family. Cost is \$15 per person or \$150 for a table of 10. Teams can bring their own food, or Radiant Hearth Pizzeria (mobile wood-fired oven pizza) will be available for purchase. Adults older than 21 only please. Prizes will be awarded for the best team name and best table decorations. For more information or to register, contact Lisa MacKenzie, 631-7846 or MacKenzie.27@nd.edu.

UNIVERSITY CONTRACTS ACCESSIBLE THROUGH CENTRAL DATABASE

The **University Contract Repository (UCR)**, implemented by the Office of General Counsel, acts as a centralized database storing executed contracts deemed to have a certain level of institutional significance. University departments and authorized personnel wishing to have access to the UCR to view their contracts and agreements should send their requests and inquiries to the Office of General Counsel Contract System Business Analyst, 631-6411. Additional information can be found at nd.edu/~gencoun/resources/UniversityContractRepository.shtml

NEW CREDIT CARD SUPPORTS ALUMNI ASSOCIATION, OFFERS UNIQUE REWARDS

A new ND™ Rewards card is now available through the Notre Dame® Visa® credit card program from Bank of America. Cardholders earn one WorldPoints® rewards point for each dollar they spend on purchases with their Notre Dame credit cards. Points can be redeemed for unique ND™ Rewards, including pre-game sideline passes and locker room tours, in addition to other rewards such as cash, air travel and merchandise. Purchases help support the programs and services of the Notre Dame Alumni Association. For a complete listing of ND™ Rewards, visit mynotredame.nd.edu/NDRewards. To learn more about or apply for the Notre Dame® Visa® credit card, visit mynotredame.nd.edu/creditcard.



FACULTY AND STAFF INVITED TO PRESENTATION ON OVARIAN CANCER

Notre Dame faculty and staff are invited to attend a Woman’s Health presentation, “**The Battle Against Ovarian Cancer**,” 7 p.m. Monday, Sept. 26, in the auditorium of Raclin-Carmichael Hall at the Indiana



MATT CASHORE

University School of Medicine-South Bend (IUSM-SB) Medical Education-Research Complex, 1234 Notre Dame Ave., South Bend.

Presenters will include Dr. Michael Method, gynecological oncologist, speaking on “Recognizing Ovarian Cancer.” Two ovarian cancer researchers, Karen Cowden Dahl and M. Sharon Stack, will give an overview of the work being done at IUSM-SB and the Harper Cancer Research Institute to find the cause of and cures for ovarian cancer.

A reception sponsored by the two alumni associations will follow in the multipurpose room of Harper Hall, also on the IUSM-SB campus.

REGISTER NOW FOR 2011-12 PARKING PERMITS

Current parking permits expire Sunday, Aug. 21. To obtain a 2011-12 parking permit, access the **iNDCARS** online parking application through inside.nd.edu under the “My Resources” tab.

The site offers online registration, access to your current parking citation history, and the ability to appeal citations online or check the status of an appeal. You must have your current license plate number when entering the license plate information.

Hybrid/LEV (Low Emission Vehicle) is now a choice in the “model” section when registering. Please visit greencars.org to see if your vehicle qualifies. A downloadable spreadsheet of LEED certified vehicles is available under “news and documents.” The LEV tags, administered by the Office of Sustainability, are issued in addition to the regular parking permit.

Paper registration forms will be sent to retirees who currently have an “R” decal, but the forms should be used only by those unable to access the online system.

If you have questions regarding retiree or emeriti parking, contact parking services at 631-5053 or email parking@nd.edu.

IT’S TIME TO SCHEDULE HEALTH SCREENINGS

Health screenings are now available for faculty, staff and their spouses. Call askHR, 631-5900, to schedule your appointment. The information will be necessary to complete HealthQuotient, a confidential health risk assessment tool. Completing the assessment will result in a credit applied to your 2012 medical plan contribution. Visit hr.nd.edu/assets/45411/poster.pdf for more information.

HOLY CROSS HARVEST MOVES TO JANUARY

Holy Cross Harvest Food Drive, a joint food drive by Notre Dame, Saint Mary’s College and Holy Cross College benefiting the Food Bank of Northern Indiana, will move to late January and early February for the 2011-12 academic year. Notre Dame’s food drive committee will be meeting soon to begin planning. Anyone interested in working on the

drive should contact Anne Kolaczyk at akolaczy@nd.edu.

CAMPUS DRINKING WATER MEETS HIGHEST STANDARDS

The University’s 2010 annual **Consumer Confidence Report** on drinking water quality shows that drinking water on campus meets the Environmental Protection Agency’s highest standards, with all monitored contaminants measuring below allowable levels, says Mike McCauslin, assistant director of risk management and safety.

Additionally, the University tests water for 150 potential

contaminants, including pesticides, herbicides, metals and synthetic organic chemicals, which were not detected.

The University’s water system is a privately owned public water supply operated by the utilities department. The system provides water to the University community and to nearby C.S.C. properties.

Questions regarding the system or sampling results should be directed to McCauslin, 631-5037, or Paul Kempf, director of utilities, 631-6594.

To download a copy of the complete report, visit nd.edu/~riskman.

CENTER FOR HISTORY EXHIBITION HONORS CATHOLIC SISTERS IN AMERICA

The exhibition “Women & Spirit: Catholic Sisters in America” opens Friday, Sept. 2, at the Center for History, 808 W. Washington St., South Bend. The exhibit, which will be on view through Tuesday, Dec. 31, is presented by the Center for History in partnership with the University of Notre Dame and Saint Mary’s College. The traveling exhibition, recently on view at the Smithsonian, chronicles the history of Catholic sisters in America and describes how these independent women served as nurses, teachers and social workers to help shape the nation’s social and cultural landscape.



CENTER FOR HISTORY



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Submit story ideas, questions and comments to internalcomm@nd.edu or contact Carol C. Bradley, 631-0445 or bradley.7@nd.edu.

Take a look at our new internal communications tools!

TODAY@ND

... updated daily, is your online campus information resource. Visit today.nd.edu.

The site includes events, news and features, obituaries, feeds from Notre Dame News and the University calendar, announcements of service anniversaries and new employees, and campus-wide announcements. We invite your story ideas and feedback! Submit to today@nd.edu.



Click **Today@ND** to return to the home page at any time.

Find out what's happening on campus with a guide to **daily events and activities**.



THE CALENDAR

Visit calendar.nd.edu for a list of all campus events by day, week or month, as well as by category (e.g., arts and entertainment, athletics). Download categories or individual events directly into your Outlook or Google calendar.

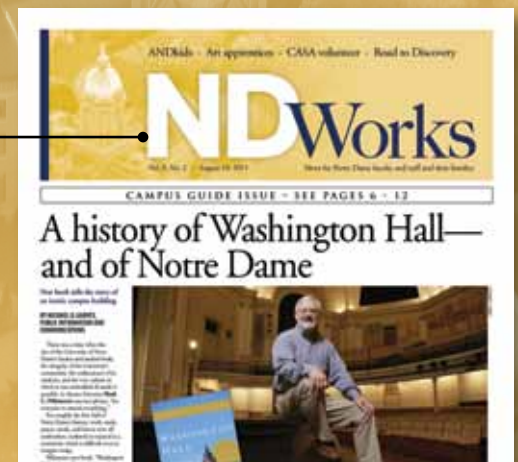
THE WEEK AT ND

... a weekly summary of upcoming events and opportunities for faculty and staff, features an updated look and a more readable one-column format. Submit your event by noon Thursday to theweek@nd.edu for inclusion in Monday's edition.



NDWORKS

... the faculty/staff newspaper, publishes 10 times per year. Publication dates for 2011-12 are available on page 2 of each issue. To download a PDF of the most recent issue, or to access back issues from 2004 to the present, visit Today@ND and click the "NDWorks Archive" tab.



NEW



INSIDE ND

The insideND login page (inside.nd.edu) now includes news and events of interest to faculty, staff and students.

Robinson Center awarded State of Indiana grant for Americorps positions

New staffers will provide direct services to RCLC programs

BY PAUL MURPHY, PUBLIC RELATIONS

The Robinson Community Learning Center (RCLC) has been awarded a \$133,427 grant from the State of Indiana to create six full- and 12 part-time AmeriCorps service positions.

Each full-time employee, along with two of the part-time employees, will focus on providing direct services to one of the RCLC's six educational programs: Adult Education, Youth Education, Shakespeare Company,

Youth Entrepreneurship, Take 10 and Supplemental Education Services.

In addition to providing direct services, the hired employees will also play active roles in volunteer recruitment, program development and capacity building.

The RCLC is actively seeking individuals 18 years or older with at least a GED to fill both the yearlong full- and part-time positions.

"This is a model of partnership," said Jennifer Knapp Beudert, RCLC manager. "The center is unique because it's a real collaboration between community and University."

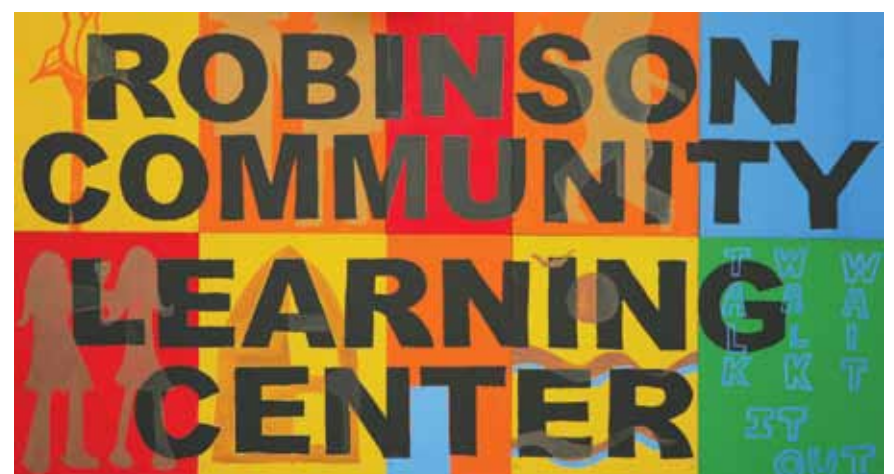
Student involvement is further encouraged by faculty and staff who consistently offer their time and

expertise to help guests at the center.

RCLC programs have been very successful, with some becoming curriculum models for others in and outside the South Bend area.

Its Lego Robotics League consistently places in statewide competitions, most recently taking first in project presentation at the inaugural Lego League Championships in Indianapolis.

In its nine-year history, more than 5,500 people have participated in classes and activities at the RCLC.



Staffer traveling to Haiti in November with Habitat for Humanity

Effort part of the Jimmy and Rosalyn Carter Project

BY WAYNE FALDA, FOR NDWORKS

Robert Riley's heart sank when he saw the first images of the unimaginable devastation in Haiti following the earthquake of Jan. 12, 2010.

"I felt compelled to try to do something if I could," he says.

Riley's involvement in the South Bend chapter of Habitat for Humanity put him in a position to help—directly and personally. "I told the local Habitat executive director that I would offer myself if I had a chance to get down to Haiti," he says.

For a long time, nothing happened. Then this June he received a letter from the Jimmy and Rosalyn Carter Work Project, inquiring if he was still interested in building homes

in Leogane, Haiti—the earthquake's epicenter, just 18 miles from the country's capital of Port au Prince and home of the University's Haiti Program.

Riley, a senior audit consultant for Notre Dame Audit & Advisory Services, leapt at the opportunity. Having been a Habitat volunteer for three years, Riley had already demonstrated his capabilities as a carpenter and handyman.

Shortly afterward, he was accepted into the Carter work force and joined 400 people who will travel to Haiti with the Carters Nov. 4 through 12 to build homes from the ground up for Haitian families—many of whom still live in sprawling tent communities in unsanitary conditions.

Riley needs to raise \$5,000 to pay for the construction materials that Habitat for Humanity needs to build the homes. The initial contributions

from his fellow Habitat workers were encouraging. But Riley still has a long way to go. And fundraising is a completely new experience to him.

Riley already knows how heartening it is see the joy of a Michiana family whose house he helped build and the spirit of compassion that brings Habitat for Humanity workers together.

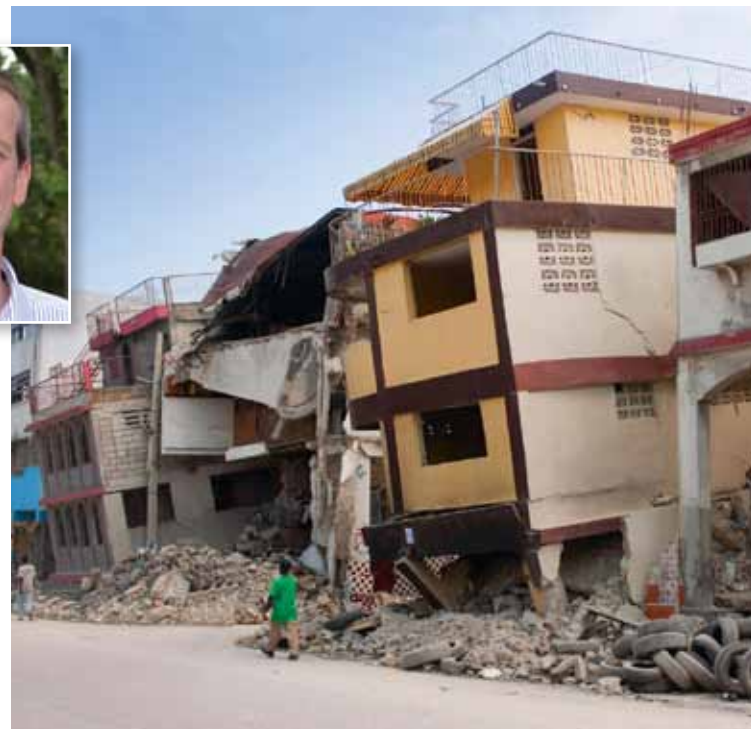
Now he is asking people in the South Bend and Notre Dame communities to be their emissary. "I want to go on behalf of everybody," he says.

Contributions to Habitat for Humanity are tax-exempt. Donations can be made by visiting Habitat's online donation center at www.habitat.org/cd/cwp/participant/participant.aspx?pid=93533804.

CAROL C. BRADLEY



Riley



Program matches international students with local families



CAROL C. BRADLEY

Anne Hayes, left, and McKenna Pencak

A learning experience for all

BY GENE STOWE, FOR NDWORKS

The International Student Services and Activities (ISSA) Family Friendship Program has made a world of difference for Anne Hayes since her parents started hosting when she was 4 years old.

"It really shaped my life," says Hayes, assistant director in the Office of International Studies. "I can't count the number of students we've had. We've had them from all over the world.

"They were at birthday parties and celebrated holidays with us. It was a great opportunity for me growing up to learn about different cultures."

Anne's mother, Sandra Chrystal Taradash, who helped coordinate the program in the 1980s, continued

to host until 1994.

Ten years later, Anne joined the program to host undergraduate Jose Duarte Jr., whose father was one of her family's students when he was getting his MBA in the 1980s.

This year, Anne's family is continuing their relationship with the Duartes, hosting Jose's younger brother Ricardo, a sophomore. The program ensures that Anne's 15-month-old daughter, Shannon, will grow up with the multicultural exposure.

The program, which began in 1957, matches undergraduate and

graduate international students with local families for friendship and get-togethers, both formal and informal. Last year, 35 families hosted 55 students.

"It's a chance for them to experience American culture, learn more about what an American home is like," says McKenna Pencak, ISSA's assistant director for communications and outreach.

"It's also really a great way for host families to learn about different cultures. It's really a learning experience for both parties."

Some 870 international students from nearly 90 countries are at Notre Dame, about two-thirds of them graduate students although the friendship program is about half graduate students, half undergraduates.

Families and students are paired the first week in September, Pencak says. "In mid-September, we'll host a kickoff event."

ISSA hosts about five programs during the year, such as a fall hayride and Thanksgiving potluck, and encourages families and students to connect at least once per month

for activities such as Notre Dame sporting events, dinner out or movie nights at home.

Jerry and Lisa Brooks, who are starting their 40th year as hosts, have met more than 50 students from two dozen countries, including the undergraduate daughter of a graduate student from the early years.

Among other things, they've shared dinners with the students and taken them boating—and they've had dinner in Costa Rica with a student's family and been invited to a wedding in Pakistan.

"It gave us the chance to sit back and enjoy other cultures," Lisa says. "We had our own little international family."

Karen Kirner, Campus Ministry choral program director and organist, joined the program six years ago. Last year she and her husband, Scott, director of enterprise systems, hosted three students.

"I lived a year overseas and always enjoyed the hospitality from other people," she says, adding that her three children benefit from the engagement.

"It's an invaluable way to let

them know about different people and cultures and traditions. A lot of my kids' best friends are African-American or Asian. It opens their eyes."

One graduate student they met last year, Lawrence Itela from Kenya, signed up for the choir, and he and Karen celebrated their common birthday last month. Itela says the program far exceeds his expectations.

"When it started up, I was a little apprehensive," he says. "My expectation was it would just help me settle down, get a bit of insight into how the American family works."

"As time has gone on, it has grown into much more than that. I feel like I'm part of a family now. The Kirners are extremely kind. They are very interested to learn a lot about my country. I've been able to learn a lot from them as well."

For more information about the Family Friendship Program, email issa@nd.edu or call 574-631-3825. To register as a host family, visit surveymonkey.com/sl/FamilyFriendshipforFamily by Thursday, Sept. 1.

Researching the effectiveness of mediation in custody disputes

Disputes will be referred by St. Joseph County courts

BY RENEE HOCHSTETLER, OFFICE OF RESEARCH

A joint project between the Law School's legal aid clinic and the College of Arts and Letters' Center for Children and Families will examine the effectiveness of mediation in child custody disputes—specifically the success of educational programs required by the courts and whether the type of mediation makes a difference.

Margaret Brinig, the Law School's associate dean for faculty research, is one of the project's principal investigators.

According to Brinig, there has been

relatively little follow-up research on whether mediation works in custody disputes. "We know how many cases go to court, but we don't have any good measures on people's satisfaction with how much they learned, or whether or not mediated agreements work better than litigated outcomes over the long run."

Mediation is an attempt to solve disputes outside the normal court process. Researchers on the translational mediation project will create experimental mediation programs, gather information and incorporate the data into future clinical trials.

The project will test the success of education about healthy ways of resolving conflict and whether it makes a difference to have student

lawyers serve as mediators versus a combination of lawyers and other professional students—such as psychologists or social workers, who can help participants with some of their other problems or might simply add depth to the mediation process.

"We're dealing with custody disputes that are referred to us by the courts here in St. Joseph County," says Brinig. "They're either couples who are divorcing and can't resolve custody themselves, or they're paternity actions where the couple has never been married, perhaps never lived together."

Parents will be randomly assigned to a control group or to a treatment group. The control group will complete the normal requirement: watching a film about the negative effects of parents fighting in front of

their children and other issues in the post-separation parenting process. The treatment group will participate in a psycho-educational program about conflict management. Both groups will undergo mediation through the legal aid clinic's mediation program. Michael Jenuwine, clinical professor of law and co-principal investigator, leads the mediators—law students sometimes teamed with social work or psychology graduate students. Participants will respond to surveys at various points in the study and their responses will inform future studies.

The study, slated to begin Aug. 1, is unusual because lawyers rarely get involved in research that involves random assignment to controls, says Brinig.

The project is funded by a Strategic



MATT CASHORE

Brinig

Academic Planning Committee research grant. Co-sponsors include the College of Arts and Letters and the Law School. The law students will receive credit through the applied mediation course.

SERVICE ANNIVERSARIES

The University congratulates the following employees who celebrate significant anniversaries in August, including 40-year employees **Beverly J. Bradford**, Hesburgh Libraries, and **John L. Modos**, Food Services.

35 years

Angie R. Chamblee, first-year studies
Russell L. Fowler, Food Services
Reynold T. Kapsa, Enterprise Systems
Mary E. Toll, IT administrative services

30 years

Terry M. Copeland, utilities
Nguyen Dang, North Dining Hall
Aaron Gills, South Dining Hall
Jeffrey C. Kantor, chemical and biomolecular engineering
James L. Peat, Building Services
Frank K. Reilly, finance
Tom A. Rogers, Procurement Services

25 years

Karen S. Bauer and **Sherry L. Tokarski**, mail distribution
Jeffrey H. Bergstrand, finance
Jacqueline V. Brogan, English
Paul J. Dillon and **My Linh Hoang**, South Dining Hall
Rita J. Donley, University Counseling Center
Ann M. Firth, student affairs
Sherri L. Flick, rental properties
Nancy S. Kambol, Hesburgh Libraries
George A. Lopez, political science
Wilson D. Miscamble, history
Joseph E. Negri, maintenance
James P. Russ, sports medicine
Helen Shreve, Morris Inn
San Song and **Bau N. Tran**, North Dining Hall

20 years

David J. Bierwagen, locksmith
Jay W. Brandenberger, Center for Social Concerns
Richard E. Donnelly, film, television, and theatre

Nahid A. Erfan, first-year studies
Marie-Christine M. Escoda-Risto and **Paul R. McDowell**, Romance languages and literatures
Leonid Faybusovich, mathematics
Terrance J. Findley, Food Services
Barbara J. Green and **Cyraina E. Johnson-Roullier**, English
Douglass R. Hemphill, management
Carl D. Hubbard and **Michael S. Kmita**, South Dining Hall
Anthony K. Hyder, **Edward J. Stech** and **Mitchell R. Wayne**, physics
David J. Klawiter, Center for Creative Computing
Martha E. Kummerer, Journal of Formal Logic
Michael N. Lykoudis and **Samir Younes**, School of Architecture
Iris L. Outlaw, Multicultural Students Programs and Services
Diane M. Scherzer, physical education
William Sill, Hesburgh Libraries
Peter H. Smith, music
D. Katherine Spiess, finance
Lynette P. Spillman, sociology
Thomas E. Sullivan, admissions
James C. VanderKam and **Randall C. Zachman**, theology
Jennielea H. Vidrich, annual fund
Hannelore H. Weber, German and Russian languages and literatures
Henry M. Weinfeld, Program of Liberal Studies
James A. Zannino, athletic grounds

15 years

Carolina Arroyo, political science
Tamara N. Baker-Inwood, St. Michael's Laundry
Charles E. Barber and **Robin F. Rhodes**, art, art history, and design
David P. Bennett, physics

Seth N. Brown and **Marya Lieberman**, chemistry and biochemistry
Jianguo Cao, mathematics
Michael A. Cook, Investment Office
Teresa A. Coyne, women's lacrosse
E. M. Cummings and **Kathleen M. Eberhard**, psychology
Brian E. Daley, theology
Alan R. DeFrees, School of Architecture
Sarvanan Devaraj, management
Michael P. Evans, Food Services
Sarah A. Gotsch, Office of Public Affairs and Communications
Xiaobo Hu, computer science and engineering
Byung-Joo Lee, economics and econometrics
Diane D. Lovin, biological sciences
Richard B. Pierce, history
Chantal S. Porter, sports medicine
Mark W. Roche, German and Russian languages and literatures
Shawn R. Rossner and **Don G. Wehlann**, Food Services
Salma Saddawi, chemical and biomolecular engineering
Catherine M. Schlegel, Classics
Setsuko Shiga, East Asian languages and cultures
Betty B. Signer, College of Arts and Letters
John J. Staud, Alliance for Catholic Education
Steve A. Tomasula, English
Angelique Vega, payroll services
Anre Venter, psychology

10 years

Brian M. Baker, **Patricia L. Clark** and **S. Alex Kandel**, chemistry and biochemistry
Dinshaw S. Balsara, physics
Katrina D. Barron and **Claudia Polini**, mathematics
Mary P. Beckman and **William M. Lies**, Center for Social Concerns
Eileen H. Botting, political science

Kevin W. Bowyer and **Virginia E. Watterson**, computer science and engineering
Keith R. Bradley, Classics
Greg A. Brownell and **Ryan K. Roeder**, aerospace and mechanical engineering
Lisa L. Casey, **Michael S. Kirsch** and **Julian Velasco**, Law School
Kathleen S. Cummings, American studies
Mark Dehmlow, Hesburgh Libraries
Susan Dunn, student affairs
Lawrence H. Dwyer, music
Dzenita Ejup and **Karen S. Horvath**, Custodial Services
Tina M. Elkins, DCL services
Michael T. Ferdig and **Mary A. McDowell**, biological sciences
Isabel A. Ferreira Gould, Romance languages and literatures
Donald A. Fleck and **Emily M. Matz**, security
Gustavo A. Gutierrez and **Paul V. Kollman**, theology
Susan E. Hamilton, law library
Helen M. High, Master of Accountancy
Sallie A. Hood, School of Architecture
Bridget A. Kibbe, Career Center
Maureen A. Lafferty and **Valerie Staples**, Counseling Center
Lan V. Le, **Michael D. Meert**, **Luis Mendez** and **Ngon M. Tran**, South Dining Hall
Semion Lyandres, history
Fred L. Rush, philosophy
William J. Schmuhl and **James A. Seida**, accountancy
Joseph B. Stanfiel, Office of Arts and Letters
Ke-Hai Yuan, psychology

David C. Bailey, Office of Strategic Planning
Matthew Brady and **Michael L. Mesterharm**, admissions
Meghan A. Brown, **Terence J. Fitzgibbons**, **Bradley J. Metz** and **Margaret O. Morgan**, residence halls staff
Gretchen Busl, Graduate School
Heather Christensen, physics
Elissa M. Chudzicki, marketing communications
Maria Di Pasquale and **Nathaniel K. Utz**, development
Christopher J. Feller, Catering by Design
Debra A. Gasper, Shakespeare at Notre Dame
Christine M. Halfpenny, women's lacrosse
Eugene D. Heyse, aerospace and mechanical engineering
Sara A. Hill, Research and Sponsored Programs
Accounting
Jolly R. Joshi, accounting and financial services
Jason A. King and **Ryan C. Mack**, Investment Office
Elizabeth LaFortune, **Cheryl A. Mogavero** and **Ricky Ramon**, First Year of Studies
Aesa Lesicki, security
Steven S. Levy, Joyce Center Housekeeping
Donna L. Major, athletic events
Pablo A. Martinez, Annual Fund
Joanie C. May, Center for Social Concerns
Alexandra K. Peirce, athletics game management
Stephen P. Ponzillo, TRiO Programs
Joseph K Quinn, accounts payable
Rene R. Rosa, band
John L. Slonkosky and **Brian Starks**, Institute for Church Life
Debra K. Sowers and **Anita M. Swope**, St. Michael's Laundry
Jenny M. Ubl, Campus Ministry
Diane P. Walker, Hesburgh Libraries

NEW EMPLOYEES

The University welcomes new employees who began work in **June** and **July**:

Dora E. Almontes de Rodriguez, Kellogg Institute
Sara Aycock and **Adam Blomeke**, Enterprise Systems

Have a college-bound student? Education benefit sessions are coming up

Faculty and staff members are welcome to attend one of two upcoming presentations on the University's education benefit for children of employees. Representatives of the Offices of Undergraduate Admissions, Human Resources and Student Financial Services will be on hand from 7 to 9 p.m. Thursday, Sept. 22, and Tuesday, Oct. 25, in the Carey Auditorium, Hesburgh Library.

The presentations will review educational benefits provided by the University to eligible faculty and staff children to attend Notre Dame, Saint Mary's College or any other four-year accredited institution. The discussion will also include information about academic preparation for Notre Dame, financial aid and Notre Dame's admission requirements.

Families and their college-bound students are welcome to attend. The sessions are also helpful for middle school students planning their high school studies.

For more information on the University's education benefits, visit hr.nd.edu.

OPENING MASS AND PICNIC

All students, faculty, staff and their families are invited to the annual Opening Mass and Picnic, Tuesday, Aug. 23. The annual event ushers in the academic year and welcomes new members of the community to campus.

Mass begins at 5:30 p.m. in the Joyce Center's Purcell Pavilion; a procession of faculty and student leaders precedes the Mass at 5:20 p.m.

The picnic, with music and entertainment planned, follows on DeBartolo Quad. Because a picnic buffet is provided, the dining halls are closed for the night.



MATT CASHORE

INTRODUCING AUXILIARY OPERATIONS

‘Winning the Business’

Campus Retail Operations Respond to ImproveND Survey

BY COLLEEN O’CONNOR, FOR NDWORKS

For Auxiliary Operations, one of three newly named divisions created in the recent restructuring of Business Operations, it is not “business as usual.”

Charged with the management and oversight of all campus revenue-generating operations, these units serve as the “the key contributors to hospitality and customer service experienced on campus,” according to Executive Vice President John Affleck-Graves. Auxiliary Operations is taking customer engagement and staff development to a new level in an effort to move from simple transaction-based encounters to building customer loyalty.

Extensive review of current products and operational procedures has been conducted, including top-selling products and services, promotions, loyalty programs, special events and pricing strategies.

Additionally, external professional consultant reviews have been completed, as well as institutional benchmarking of peer universities, market comparisons and internal

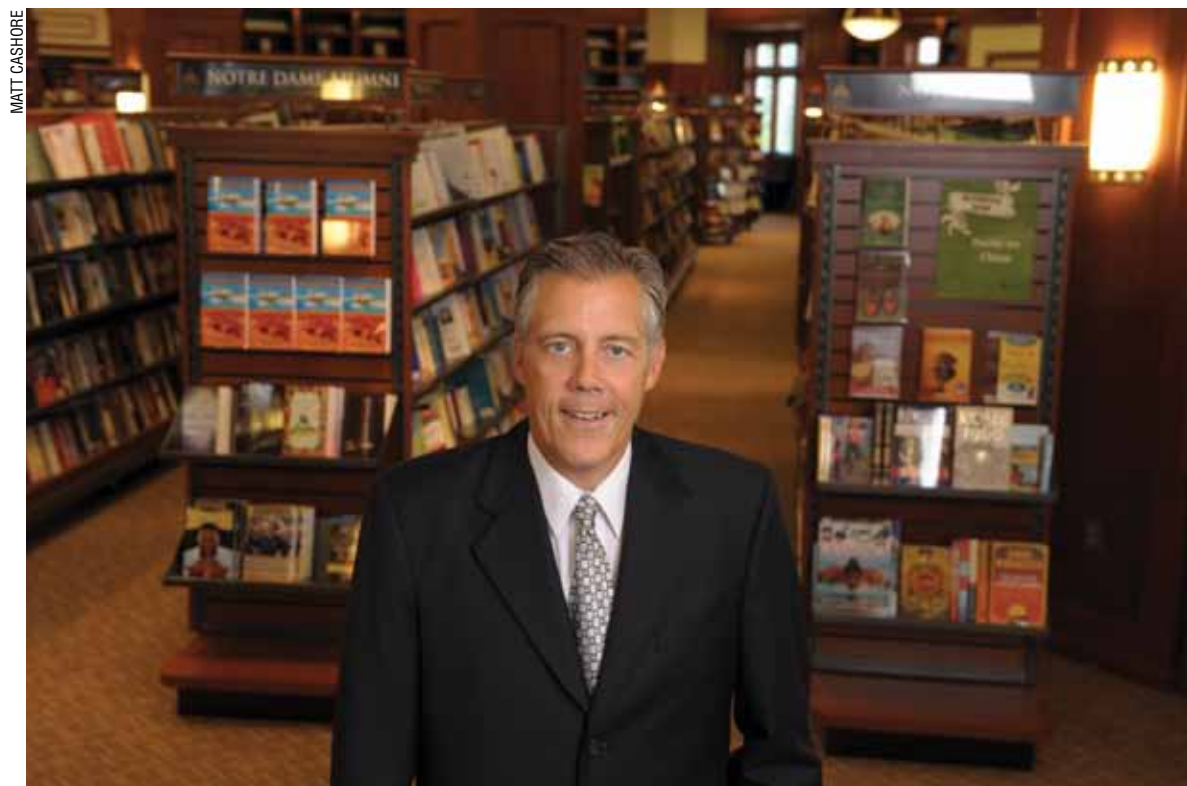
customer satisfaction surveys.

ImproveND, the comprehensive customer services survey first administered in 2009 to gauge campus opinion of internal services at the University, indicated some campus concerns with value vs. cost in auxiliary units such as Food Services, the Morris Inn and Conference Center, St. Michael’s Laundry and the Hammes Notre Dame Bookstore.

“Customers do want more for their money, and Notre Dame’s auxiliary units are uniquely positioned to provide it. We need to better articulate and communicate our intentions to win customers’ business every day,” says David Harr, associate vice president for Auxiliary Operations.

To address these issues, Auxiliary Operations departments have participated in a division-wide initiative, “Winning the Business,” to transform the business culture in the many and varied retail operations across campus.

The division will continue to provide service-oriented, quality auxiliary retail programs that are conveniently located and competitively priced, while developing stronger brands and compelling products in an effort to provide a unique, inherently personal customer experience—



David Harr, associate vice president for Auxiliary Operations

communicated through innovative customer outreach—thereby capturing customers’ loyalty and winning their business.

“Customer transactions do not necessarily lead to customer loyalty,” says to Harr. “There’s more to it than being cheap and fast.”

Although surveys indicate that

Notre Dame customers are happy with the services provided, “we understand that they do not owe us their business because we are the convenient option,” Harr adds.

Ongoing operational strategies include establishing and cultivating local brands that say, “We are ND,” as well as maximizing national

brands. Moreover, engaging campus customers through unique experiences and innovative outreach is necessary to make the new culture stick.

In the end, says Harr, it is all about communicating mutual expectations. “We need to tell our story, and we will.”

HAMMES NOTRE DAME BOOKSTORE

Books—and a whole lot more



The Hammes Notre Dame Bookstore

New this year: Products from authentic Irish vendors

BY NATALIE DAVIS MILLER, FOR NDWORKS

Campus bookstores are moving to a new level—and the Hammes Notre Dame Bookstore (nd.bkstr.com) is no exception. “The overall definition of a campus bookstore is changing,” says Keith Kirkpatrick, director of retail operations for the bookstore on campus.

“Whatever the campus community is looking for, we are going to try to provide,” says Kirkpatrick. “There is a convenience factor of having all that

they need right here.”

Kirkpatrick works for the Follett Higher Education Group—Notre Dame’s retail business partner, managing the inventory and personnel for the Hammes Bookstore, the satellite retail outlets at the stadium and the Purcell Pavilion, and the catalog distribution center, which ships more than 120,000 packages a year.

The bookstore recently conducted a qualitative study that included focus groups of different constituents from across the campus including members of the academic, athletic, student and service populations on campus. Another big influence was the Bookstore Advisory Committee.

The store has listened to the

community, particularly the faculty, in developing a store that offers books “and a whole lot more,” says Kirkpatrick.

One recent development has been the implementation of a textbook rental program. A collaboration between student government, faculty and the Bookstore, the program seeks to enhance students’ academic experience as well as reduce textbook costs. According to Catherine Soler, former student body president whose administration worked with the Bookstore to develop it, the Rent-A-Text program is a work in progress, but shows how student government can play a tangible role in students’ lives.

The study also indicated that the bookstore could do some things better, of note, delivering better relative value on products offered in the store for both students and staff. The bookstore is consistently moving to make changes and improvements and create new offerings.

One change already in place is an improved online presence with a more user-friendly website.

Even though the site functions as part of Follett’s bigger platform serving more than 900 schools, developers were able to streamline the site by minimizing drop-down menus and click-throughs, and generally making it easier to move from shopping to checking out. “That’s probably the biggest thing that we’ve done recently,” says Kirkpatrick. “We know that the online customer is just as critical to our business as the campus customer.”

The Internet offers another opportunity to improve the value/price ratio through CaféScribe, a Follett platform that integrates textbooks with online activity. Once CaféScribe is set up by the professor for the particular textbook, students can participate in online discussions, and review notes—all with respect to the book they are studying.

“CaféScribe allows the student and the professor an improved opportunity for interaction outside of the classroom. When the student gets more out of the material, the perceived value of the resource

definitely improves,” says Kirkpatrick. The bookstore’s Irish Ink Café serves Starbucks coffee, bakery goods, sandwiches and salads.

Another addition this fall will be the opening of an Irish Shop—giving Irish fans a taste of the old country, with products from Irish vendors. Bookstore patrons can expect to find a product line that will include Gatsby hats, authentic Irish jewelry, and sweaters in anticipation of the upcoming 2012 Fighting Irish season opener hosted in Dublin, Ireland.

Faculty, staff, students, tourists and Domers making the “pilgrimage” back to Notre Dame can count on the Hammes Notre Dame Bookstore to meet their needs. “The campus is a destination,” said Kirkpatrick. “Our goal is to make sure the Bookstore is viewed as a destination as well.”

Hammes Notre Dame Bookstore fall hours are Monday through Saturday, 8 a.m. to 10 p.m.; Sunday 10 a.m. to 7 p.m.; times vary on game/event days. The Hammes Bookstore & Café, 1234 N. Eddy St., is open 8 a.m. to 7 p.m. Monday through Saturday, 11 a.m. to 5 p.m. Sunday. Visit nd.bkstr.com, or call 800-647-4641 for more information. The Leep Varsity Shops, located in the Joyce Center, are open Monday through Saturday, 9 a.m. to 5 p.m.; Sunday, noon to 4 p.m., with extended hours for athletic events. The Catalog Center is available 24 hours per day, seven days per week at ndcatalog.com.

MORRIS INN / NOTRE DAME CONFERENCE CENTER

Hotel and conference center host more than 1,100 events per year

Housekeeping staff earns Team Irish Award

BY NATALIE DAVIS MILLER, FOR NDWORKS

“Snap, crackle, pop!”

That’s not the sound of milk over your cereal—it’s what **Bill Beirne** wants to see when he opens the door to a guest room at the Morris Inn.

“It’s got to be crisp, it’s got to be clean, it’s got to be sharp,” says Beirne, the Director of the Morris Inn and the Notre Dame Conference Center (formerly the Center for Continuing Education). “Other than the warm greeting at the front desk, that is what I call the moment of truth in the hospitality industry. Either that room is clean or it’s not and you sense that,” says Beirne. “Those two experiences can set the tone for your entire stay.”

Beirne has been with the University for the past 13 years, four years as the director of the two venues. He is a certified hotel administrator, a distinction that reflects his years of service and education in that field. As the director of both the Morris Inn and the Notre Dame Conference Center, he brings nearly 40 years of experience in the hotel industry. Two directors once managed the two facilities, but the combination of the position into one facilitated a more efficient operation, according to Beirne.

The 92-room Morris Inn is located on Notre Dame Avenue, just across the street from McKenna Hall, which houses the Notre Dame Conference Center. For more than 55 years, the Morris Inn has played host to dignitaries, honorees, wedding parties and football soirees. The Morris Inn is home to Sorin’s restaurant, the Leahy Lounge, small meeting rooms, and a 7,200-square-foot tent available from commencement through the last football game.

The snap-crackle-pop effect of the hotel rooms that Beirne describes won the Inn’s housekeeping staff a first-time Presidential Team Irish Award. Out of 3,000 guest surveys over a two-year period, the housekeeping staff received an average rating of 4.75 out of 5 for the cleanliness of the rooms and baths. For this achievement, they will be recognized in a number of ways, including an appearance on the field at the first home football game.

“It’s a different job (room attendant) in the sense that you are on the job primarily by yourself, and you’re doing something that’s really not a lot of fun—cleaning up after people,” says Beirne, who himself cleaned rooms for a month when he began training in the hotel industry. “I had a different appreciation of the work and workers after I completed my training.”

The Morris also caters meals and break service at the events held in the Notre Dame Conference Center. The

Center includes 20,500 square feet of meeting space, with 12 seminar rooms, a 358-seat auditorium (equipped for simultaneous translation), a 72-seat theater-style room, and a dedicated registration area. All meeting spaces are equipped with state-of-the-art technology, and a business center is available to attendees.

The Hotel and Conference Center host an average of 1,100-plus events each year. For both, the busiest time of year is between March and November.

“People tend to think that we slow down during summertime, but actually with the academic conferences, training seminars, sports camps, summer session—there are all kinds of activities,” says Beirne. “You don’t see much of a break after commencement—there might be a one-week lull, and that’s about it.”

It’s the University setting that makes the Inn and the Conference Center a unique draw for campus visitors, Beirne adds. “There’s a sense of spiritual renewal for many of our visitors who have been with us before,” he says. “It’s a very meaningful place to many, many people. That’s what makes Notre Dame so special, and we are fortunate to play a small part in that.”

PHOTOS: MATT CASHORE



The Morris Inn, above and at top, and the Notre Dame Conference Center atrium, left, see their busiest times March through November.

CEDAR GROVE CEMETERY

168 Years of service and solace

Historic cemetery now encompasses 22 acres

BY COLLEEN O’CONNOR, FOR NDWORKS

In 1843, the year it was founded by The Rev. Edward Sorin, C.S.C., **Cedar Grove Cemetery** rested on the far outskirts of campus, surrounded by nothing and no one.

Run by the same small group of Holy Cross priests and brothers who established the University, it featured a small chapel designed and constructed by Brother Francis Xavier, a skilled carpenter and self-taught architect who contributed to the design of most of the 19th-century buildings on campus.

All Souls Chapel housed a mortuary established by the priests and brothers, one of the first in the state of Indiana. It also served as an office, in addition to its primary purpose as a place of prayer and reflection. Following funerals, a horse-drawn hearse would transport coffins from Sacred Heart Church in the center of campus out to the cemetery for burial.

Through the balance of the 19th century and for most of the 20th century, Cedar Grove served as a Catholic cemetery open to the public.

However, in the 1970s, ownership of the cemetery was transferred from the priests and brothers of Holy Cross to the University; in 1977, it became a private cemetery available only to Notre Dame faculty, staff and retirees with the requisite years of service.

At that time, All Souls Chapel remained in its original form, aside from minor repairs and the replacement of its roof and steeple, which were destroyed by fire in 1926. The mortuary business had long since ceased, having been sold in 1911 to a local owner who is still in business today.

Today, Cedar Grove Cemetery, under the direction of **Leon Glon**, manager and cemetery sexton, not only marks the historic gateway to Notre Dame’s beautiful campus, but is fully integrated into the University, both physically and institutionally.

After two major expansions in 1977 and 1999, it now encompasses 22 acres, with the newest areas on land formerly used as a golf course.

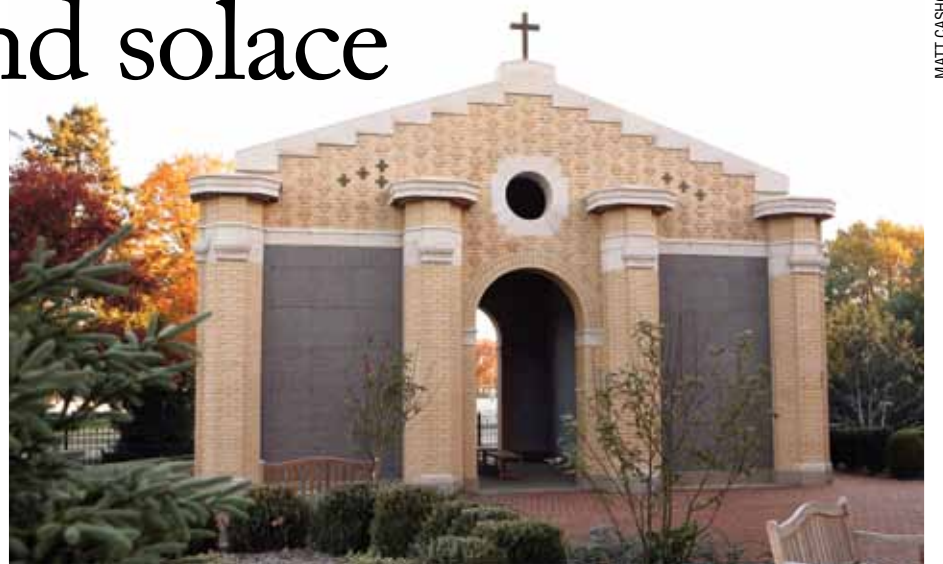
Recognized for its historical significance to the University and local community, All Souls Chapel, through a gift to the University, underwent a significant renovation in 2004. Under the direction of a University-appointed Chapel Renovation Committee, the

chapel’s sweeping overhangs and steep sloped roof were refurbished and a replica of the original onion-shaped steeple was installed.

Entry doors and windows were replaced, and exterior walls were painted to restore them to original condition.

The interior was reconfigured to create a sacristy in the back, and six simulated stained glass windows with backlighting were installed to provide interior lighting. The chapel floor was lowered and carpeted. New furnishings were purchased, and seating was expanded to accommodate up to 40 guests. In addition, the chapel was made handicap accessible.

In response to persistent requests from Notre Dame alumni and members of Sacred Heart Parish for burial eligibility at Cedar Grove, a new ministry called “Coming Home” was initiated. In 2007, with the construction of Our Lady of Sorrows at Cedar Grove Cemetery mausolea complex, above-ground interment



Mary Queen of All Saints Mausoleum

options became available.

Above-ground interment is available as full-body or cremated remains. People eligible to purchase include Notre Dame alumni (as defined by the Alumni Association) or their surviving spouses, parents or children; parishioners of Sacred Heart Parish, Notre Dame with at least 5 years active status; full-time Notre Dame faculty and staff; faculty and staff retired from Notre Dame at age 55 with at least 15 years of service; faculty and staff retired from Notre Dame at age 62 with at least 10 years of service; and faculty and staff retired from Notre Dame at age 65 with at least 5 years of service.

In-ground grave space at Cedar

Grove is restricted to full-time faculty and staff of Notre Dame and Notre Dame faculty and staff retirees with the same age and service requirements as listed above.

Cedar Grove’s mission today to provide a dignified, Christian burial for members of the Notre Dame community and their families has come a long way from the small, self-contained public cemetery that Father Sorin established centuries ago.

For any questions regarding Cedar Grove Cemetery, please contact Karmin Meade at kmeade1@nd.edu or 631-5660.

MATT CASHORE

ND MARKETPLACE

E-commerce solutions for the campus community

ND Marketplace, established in 2003, addresses non-procurement e-commerce needs on campus by providing storefronts for campus departments and organizations to sell products online. It offers groups a secure and cost-effective means of extending their business operations to the Internet, as well as a convenient way for shoppers to search, browse and purchase items directly from the University.



ND Marketplace, reporting to **Scott Kachmarik**, director of Auxiliary Services, supports a host of e-commerce needs, including the sale of merchandise, subscriptions, event registrations and donations. All purchases made through ND Marketplace support the University and its mission.

Hours of operation are Monday through Friday 8 a.m. to 5 p.m. EDT. Visit marketplace.nd.edu.

CONCESSIONS



Notre Dame concessions changed hands this year when the University entered into a long-term contract with **Centerplate**, the largest hospitality partner to North America's premier sports stadiums, convention centers and entertainment venues.

Centerplate district manager **Ryan Cummings** will direct services at Notre Dame Stadium, Purcell Pavilion at the Joyce Center, the soon-to-be-opened Compton Family Center ice arena, Warren Golf Course, all Olympic sports stadia and the Irish Green.

Centerplate is introducing new menu concepts, fan promotions and guest services, specifically designed for Notre Dame fans, for the 2011-2012 season.

Upgrades include new signage and menu boards, and greater payment flexibility through point-of-sale payment systems. Centerplate will offer fan appreciation promotions like a new collector's series of souvenir cups, and specially-priced value meals offered at each home game.

"One tradition that will remain the same is the friendly service from our 60 non-profit groups who will continue to staff concession stands during athletic events," says Dave Harr, associate vice president for Auxiliary Operations.

In addition to traditional football fare, look for some new items on the menu, including the **Legendary Burger** (a grilled 8-oz. burger topped with caramelized onions and melted smoked Gouda cheese on a Kaiser roll); **Legendary Chicken** (chicken tenders marinated in hot wing sauce); and the **Legendary Beef Prime Rib Sandwich**—a carved-to-order garlic-rosemary smoked prime rib beef sandwich.

LICENSING

Monitoring use of the University's trademarks

Director of Licensing **Mike Low** and licensing specialist Tomi Gerhold are a two-person office that manages and monitors the use of the University's registered and unregistered trademarks. They monitor unauthorized use of the University's marks, as well as the authorized licensees who put Notre Dame marks on products, for either internal or external retail sales.

Gerhold reviews every product offered for sale to ensure that it meets University graphic standards. The office also provides enforcement on game days, watching for the sale of unlicensed products. Newspaper and online ads are also monitored for sales of unlicensed merchandise.

Faculty and staff may be surprised to know that licensing also affects anyone on campus ordering trademarked products for department or student use—even if it's something like a T-shirt that will be given away rather than sold.

"You shouldn't just go online and order," says Low. "Purchases must be restricted to companies that have licenses, provide product liability insurance and abide by the Code of Conduct. Regardless of whether you're selling the product or not, it must be produced by a licensed vendor."

The office is a good resource for departments or other entities needing trademarked products, he adds. "We know our licensees and their product capabilities, and are in a good position to make recommendations for departments."

For information on current licensees, the University's official logo sheet, or the Labor Code of Conduct, visit licensing.nd.edu.



FOOD SERVICES

A shift to healthy, sustainable dining

New campus menus offer more options

BY CAROL C. BRADLEY, NDWORKS

The emphasis on healthy, sustainable food at Greenfields International Café? It's personal for **Dave Prentkowski**, director of Food Services.

His family has a history of heart disease, and a few years ago his physician—in a routine physical—noticed that his numbers were moving in the wrong direction. He ordered more tests.

"It was test, test, test—and then surgery," says Prentkowski. "He and the cardiologist and the cardiac surgeon all agreed I would have had a heart attack soon."

His experiences—and subsequent shift to healthy eating—led to the development of Greenfields, a restaurant with a unique menu built around fresh, seasonal and local ingredients. Sustainable seafood is a key component, featuring Marine Stewardship Council certified fish and other seafood.

Healthy options are now available at all campus restaurants and in the dining halls.

Food Services won't be getting rid of hamburgers, french fries and pizza, Prentkowski says, "but it's a change of paradigm. Like smoking. When I started work here 21

years ago, it wasn't unusual to sit down in a meeting and someone would light up a cigarette."

At Greenfields (and other campus restaurants), look for signage indicating gluten-free (GF) items; healthy choices (H)—prepared using healthy techniques and containing fewer fat and calories and more vitamins and nutrients; vegetarian (V); and low calorie, low fat and low sodium (L) items.

You can order a hamburger at Greenfields, but it'll be a tallgrass-fed, antibiotic- and hormone-free hamburger served on a toasted whole-grain bun (540 calories).

A plot in the campus community garden, at the northwest edge of campus, is supplying fresh herbs, fruits and vegetables to Greenfields and other campus eateries. So



Executive Chef Don Miller chops herbs in the kitchen at Greenfields.

far this season, 277 pounds of heirloom tomatoes have been harvested.

The tomatoes have been used in various recipes including fresh gazpacho, a cold tomato-based Spanish soup. The Greenfields gazpacho bar lets diners top their cup or bowl of soup with baby shrimp, cucumber, avocado, red onion, cilantro and more.

In keeping with sustainability practices, Greenfields uses china and glassware in the restaurant, and all carryout containers are recyclable. The dining room chairs are made from 110 recycled plastic pop bottles each. The cabinetry is made of Kirei board, a highly sustainable substitute for wood that's made of reclaimed sorghum straw and no-formaldehyde-added adhesive.

Greenfields is open from 8:30 a.m. to 2:30 p.m. Monday through Thursday and 7 a.m. to 2:30 p.m. Friday. For more information and a complete menu, visit nd.edu/~food/dining/greenfields.html.

ST. MICHAEL'S LAUNDRY

State-of-the-art facility serves campus and community

St. Michael's Laundry and Dry Cleaning has served the University community since 1934 with a sales, management and production staff committed to quality customer service.

Director **Mike Klosinski** notes that St. Michael's utilizes state-of-the-art equipment in performing its services of washing, dry cleaning, tailoring and uniform rental. Additionally, the laundry handles the cleaning of bed, bath and table linens for campus departments as well as commercial cleaning of bath and table linens for local hotels.

An affiliation with the University (departmental, student, faculty, staff or religious) entitles you to take advantage of the many services of St. Michael's, including:

- Full-service dry cleaning
- Tailoring/alterations
- Laundering and ironing
- Linen rental
- VIP Bag drop-off
- Same-day service—available upon request

New at St. Michael's Laundry and Dry Cleaning: The facility is the first in the region to offer an environmentally friendly "wet cleaning" system as an alternative to dry cleaning; 24-hour drop-off service is available at both the Main Plant (off Juniper Road behind the Notre Dame Federal Credit Union) and on campus at the Distribution Center north of the Main Building. Register for the service at either location to receive a personalized laundry bag.

Visit laundry.nd.edu. Hours of operation at both locations: Monday through Friday, 7 a.m. to 6 p.m. Call 631-7422.



FOOD SERVICES: PLACES TO EAT



The University offers a variety of dining opportunities on campus. For more information on retail outlets, nutrition and food allergies, values and deals, visit food.nd.edu. To download a copy of this map, visit food.nd.edu/places-to-eat/where-to-eat-map.



Café Commons
Mendoza College of Business
M-F, 7 a.m.-5 p.m.



Kitz Kafé
Stinson-Remick
M-TH, 11 a.m. to 11 p.m.
F, 11 a.m. to 5 p.m.
Sun, 7 p.m. to 5 p.m.




LaFun Ice Cream
The Huddle
LaFortune Student Center
M-F, 7:30 a.m. to 4 a.m.
Sat, 9:30 a.m. to 2 a.m.
Sun, 9:30 a.m. to 4 a.m.



Starbucks
The Huddle
LaFortune Student Center
M-F, 7:30 a.m. to 1:30 a.m.
Sat-Sun, 9:30 a.m. to 1:30 a.m.




ND Vending
Garden Level,
North Dining Hall
Open 24 hours



Waddick's
O'Shaughnessy Hall
M-F, 7 a.m.-5 p.m.



Greenfields
Hesburgh Center for International Studies
M-Th, 8 a.m. to 2 p.m.
F, 7 a.m. to 2 p.m.



¡Buen Provecho!
The Huddle
LaFortune Student Center
M-F, 10:30 a.m. to 3 p.m.



Legends of Notre Dame
South of the stadium
M-Th, 11 a.m. to 9 p.m.
F-Sat, 11 a.m. to 2 a.m.
Sun, 11 a.m. to 9 a.m.



North Food Court
North Dining Hall
M-F, breakfast
7 a.m. to 9:30 a.m.
Continental,
9:30 a.m. to 11 a.m.
Lunch,
11 a.m. to 2 p.m.
Dinner,
M-Th, 4:30 p.m. to 8 p.m.
F-Sun, 4:30 to 7 p.m.



Café Poché
Bond School of Architecture
M-F, 9 a.m. to 3 p.m.



Café de Grasta
Grace Hall
M-F, 7 a.m. to 3 p.m.




Huddle Mart
The Huddle
LaFortune Student Center
M-F, 7:30 a.m. to 4 a.m.
Sat, 9:30 a.m. to 2 a.m.
Sun, 9:30 a.m. to 4 a.m.




Irish Ink
Hammes Bookstore
M-Sat, 8 a.m. to 10 p.m.
Sun, 10 a.m. to 9 p.m.
Subject to change



South Market Food
South Dining Hall
M-F breakfast,
7 a.m. to 9:30 a.m.
Continental,
9:30 a.m. to 11 a.m.
Lunch,
11 a.m. to 2 p.m.
Dinner,
M-Th, 4:30 p.m. to 8 p.m.
F-Sun, 4:30 to 7 p.m.



Crossings
Law School
M-F, 7:30 a.m. to 5 p.m.



Subway
The Huddle
LaFortune Student Center
M-F, 8 a.m. to 1 a.m.
Sat-Sun, 10 a.m. to 1 a.m.



Sbarro
The Huddle
LaFortune Student Center
Lower Level
M-F, 10:30 a.m. to 2 a.m.
Sat, 6 p.m. to 4 a.m.
Sun, 6 p.m. to 2 a.m.



Reckers
South side of the
South Dining Hall
Open 24 hours



à la Descartes
Jordan Hall of Science
M-F, 8 a.m. to 5 p.m.



Burger King
The Huddle
LaFortune Student Center
M-F, 10 a.m. to 10 p.m.
Sat-Sun, 11 a.m. to 10 p.m.



RecSports (recsports.nd.edu) offers recreation and fitness classes for every interest—from cardio, indoor cycling and interval training to swimming, yoga, martial arts and scuba.

Sign up for classes, personal training, family activities and special events by visiting recsports.nd.edu and clicking RecRegister.

INSTRUCTIONAL CLASSES SCHEDULE

Sept. 6 - Nov. 21
No classes during Fall Break Oct. 15 - 23

MARTIAL ARTS

TIME	CLASS	LOCATION	INSTRUCTOR
Mon: 5:30 - 6:30 PM	Tai Chi/\$40	Rockne 109	Br. Ray
T/Th: 5:30 - 7 PM	Tai KwonDo JJ/\$50	Rockne 109	Ben
Wed: 7:30 - 8:30 PM	Brazilian JJ/\$25	Rockne 109	Wally
Wed: 7 - 8 PM	Kung Fu/\$32	Rockne 109	Erik

DANCE INSTRUCTION

Dance class kickoff 8 to 9:30 PM Tuesday, Aug. 30, in RSRC AR 2

TIME	CLASS	LOCATION	INSTRUCTOR
Tues: 8 - 9:15 PM	Dance Fundamentals/\$32	RSRC AR 2	Yvonne
Mon: 8 - 9:15 PM Th: 8 - 9:15 PM	Modern Dance/\$63	RSRC AR 2	Yvonne
Tues: 7 - 8 PM	Jazz/Hip Hop Fusion/\$25	Rockne 205	Brienne
Sun: 5 - 6 PM	Tahitian Dance/\$28	RSRC AR 2	Brienne
Th: 8 - 9 PM	Partner Latin Dance/\$42	Rockne 205	Claudia & David
Wed: 7:30 - 8:30 PM Sun: 6:30 - 7:30 PM	Beginner Ballet/\$43	RSRC AR 2	Joann
Wed: 8:35 - 9:35 PM Sun: 7:35 - 8:35 PM	Intermediate Ballet/\$43	RSRC AR 2	Joann

WATER INSTRUCTION

Scuba informational session 6 - 7 PM Monday, Aug. 29, in Rockne 110

TIME	CLASS	LOCATION	INSTRUCTOR
Wed: 6 - 9 PM Sept. 7 - Nov. 16	Lifeguarding/\$150	Rockne 110 Rockne Pool	Sarah
T/Th: 7:30 - 9:30 PM Oct. 4 - 27	Kayaking/\$63	Rolfs Aquatic Center	Greg
Sun: 3:30 - 7:30 PM Sept. 11 - Oct. 9	Scuba/\$205	Rockne 110 Rockne Pool	Diane

SPORT INSTRUCTION

CLASS/DATES	TIME	LOCATION	INSTRUCTOR
Squash Sept. 6 - 23	T/Th: 6:45 - 8 PM/\$45	Rockne Squash	Geoff
Beginner Tennis Sept. 6 - Oct. 11	TUES: 7 - 8 PM/\$45	Eck Tennis Ctr	Jennie
Fencing Sept. 06 - Oct. 13	T/Th: 7 - 9 PM/\$63	Joyce Gate 4 Fencing Room	Ian

QUESTIONS ABOUT RECSPORTS? WE HAVE ANSWERS!

Programs	Employees have access?	Spouses have access?	Children have access?	Guests have access?
Aquatics	Yes	Yes	Yes	No
Family Programs	Yes	Yes	Yes	No
Fitness				
Group Fitness	Yes	Yes	No	No
Personal Training	Yes	Yes	No	No
Intramurals	Yes	No	No	No
Special Events	Yes	Yes	Occasionally	Occasionally
Facilities				
Rolfs Sports Rec Center	Yes	Yes	During Family Hours	Yes
Rolfs Aquatic Center	Yes	Yes	During Family Hours	Yes
Rockne Memorial	Yes	Yes	During Family Hours	Yes

PROGRAM DESCRIPTIONS

Aquatics - Includes recreational swimming, swim lessons and masters swimming, as well as classes for certifications including American Red Cross, lifeguard, water safety instructor and SCUBA.

Family Programs - Programs include Even Fridays and Family FIRST (Fitness Instruction, Recreation & Sports Training). Registration fees are required for some events.

Fitness - Fitness classes include Step, Cardio Box, Aquacise, Yoga, Pilates and Zumba. Personal Training is also available for individuals or small groups of 2-4 participants. This is a fee-based program. The fitness program also offers free services such as blood pressure and body composition measurement and strength equipment orientations.

Intramurals - This program offers a variety of competitive sports. Employees may compete in campus, co-ed and grad/faculty/staff leagues.

Special Events - Encompass a variety of activities including campus runs, biathlon and bike fest. Most events are open to employees and spouses. For some runs, guests are invited to participate as well. Many programs have a registration fee.

FOR EMPLOYEES

A valid netID is needed when registering via RecRegister, and a valid Notre Dame ID card is required to gain access to facilities.

FOR SPOUSES

Spouses are eligible for a wide variety of programs. In order to register, the ND employee must log in to RecRegister with a NetID. Spouses need a valid Spousal ID Card to access facilities. Spousal ID cards (\$5) can be obtained from the Office of Human Resources, 200 Grace Hall.

FOR CHILDREN

There are programs designated for children, and each facility includes family hours. Parents must accompany children younger than 18 at all times. Children younger than 18 are not permitted to use the fitness equipment in any facility. Employee dependent children older than 18 are eligible for a "Dependent Card," which gives them access to the facilities for \$3 per visit. Dependent cards can be obtained from the RecSports office located in the Rolfs Sports Recreation Center. The ND employee must have a valid Notre Dame ID, as well as proof of the child's dependency (an insurance card, for example). Cards are available from 8 a.m. to noon and 1 to 5 p.m.

CONTACT INFORMATION

For more detailed information, please visit the RecSports website, recsports.nd.edu, call 631-5100 or email recsport@nd.edu. Subscribe to RecSports email newsletters at recsports.nd.edu/about/subscribe-to-email-newsletters.

FAMILY ACTIVITIES

EVEN FRIDAYS

August
5:30 to 7:30 PM, Friday, Aug. 26, Family Swim & Assessment

September
5:30 to 7:30 PM, Friday, Sept. 9, Soccer Clinic

5:30 to 7:30 PM, Friday, Sept. 23, Bowling Night

FAMILY FIRST

Yoga
Climbing

SPECIAL EVENTS

10 AM, Saturday, Aug. 27, Biathlon
St. Joseph Lake beach (on campus)

Saturday, Sept. 24, Domer Run



F.A.S.T. SCHEDULE

F.A.S.T. stands for 'Faculty and Staff Training'

For employees, spouses and retirees only

Aug. 22 - Dec. 8

No class on Sept. 5

Classes meet over Fall Break Oct. 15 - 23

TIME	CLASS	FEE	LOCATION	INSTRUCTOR
Monday 6:30 - 7:15 AM	Sunrise Cycle	\$53	Rockne B026	Indiana
Tuesday 9:15 - 10:15 AM	Cardio Sculpt	\$23	RSRC AR 1	Indiana
Wednesday 9:15 - 10:15 AM	Yoga	\$60	RSRC AR 1	Steve
9:15 - 10:15 AM	Zumba	\$23	RSRC AR 2	Patty
Thursday 9:15 - 10:15 AM	Cardio Sculpt	\$21	RSRC AR 2	Indiana
Friday 12:15 - 12:45 PM	Cardio Express	\$14	RSRC AR 1	Indiana

SWIM LESSON INFORMATION

Swim Assessment and Family Swim Night
Friday, Aug. 26
5:30 PM to 7:30 PM,
Rockne Memorial pool
No registration required

Session 1
swim class registration begins Sept. 1

Tuesday/Thursdays
Sept. 13-Oct. 4
5:30 PM to 6:30 PM

Sundays
Sept. 18-Oct. 9
11 AM to 2 PM

INTRAMURALS

Faculty and staff are invited to participate in intramural sports, including CoRec Sand Volleyball, Flag Football, CoRec Softball, Basketball and Soccer. Visit recsports.nd.edu for a full list of programs and registration deadlines.

FALL FITNESS CLASSES SCHEDULE

Aug. 22 - Dec. 8
No class on Sept. 5
No classes during Fall Break Oct. 15-23

During "Try it, You'll Like it" week, Monday, Aug. 22, through Sunday, Aug. 28, try any fitness class for free (space is limited).

TIME	CLASS	FEE	LOCATION	INSTRUCTOR
Monday				
12:15 - 12:45 PM	Zumba Express	\$15	RSRC AR 1	Gisele
12:15 - 12:45 PM	Cardio Express	\$15	RSRC AR 2	Indiana
12:15 - 12:45 PM	Cycle Express	\$42	Rockne B026	Chris
5:30 - 6:15 PM	Flex N Tone	\$18	RSRC AR 1	Bethany
5:30 - 6:30 PM	Cardio Box	\$21	RSRC AR 2	Indiana
5:30 - 6:15 PM	Aquacise	\$18	Rockne POOL	Patty
5:30 - 6:30 PM	Yoga	\$60	Rockne 205	Steve
5:30 - 6:15 PM	Indoor Cycling - 45	\$49	Rockne B026	Angela
6:45 - 7:45 PM	Fitness Revolution	\$21	RSRC AR 1	Bethany
6:45 - 7:45 PM	Zumba	\$21	RSRC AR 2	Gisele
6:45 - 7:45 PM	Yoga Basic	\$60	Rockne 205	Patty
6:45 - 7:45 PM	Cycle N Sculpt	\$56	Rockne B026	Keshia
Tuesday				
6 - 7:15 AM	Power Yoga	\$67	RSRC AR 1	Frances
Noon - 1 PM	Yoga	\$60	RSRC AR 1	Linda
12:15 - 12:45 PM	Flex N Tone	\$15	RSRC AR 2	Indiana
5:30 - 6:30 PM	Cardio Core	\$21	RSRC AR 1	Kari
5:30 - 6:30 PM	Power Strength	\$21	RSRC AR 2	Indiana
5:30 - 6:30 PM	Pilates Mat	\$67	Rockne 205	Patty
5:30 - 6:15 PM	Indoor Cycling	\$45	Rockne B026	Chris
6:45 - 7:45 PM	20/20/20	\$21	RSRC AR 2	Indiana
7 - 8 PM	Zumba	\$21	RSRC AR 1	Patty
Wednesday				
6:30 - 7:15 AM	Sunrise Cycle	\$49	Rockne B026	Indiana
Noon - 1 PM	Yoga	\$60	RSRC AR 1	Steve
12:15 - 12:45 PM	Cardio Express	\$15	RSRC AR 2	Lisa Ka.
4:15 - 5:15 PM	Turbo Kick	\$21	RSRC AR 1	Lisa Kr.
5:30 - 6:30 PM	Zumba	\$21	RSRC AR 1	Caitlin
5:30 - 6:30 PM	Step N Sculpt	\$21	RSRC AR 2	Indiana
5:30 - 6:15 PM	Indoor Cycling - 45	\$46	Rockne B026	Chris
5:30 - 6:15 PM	Aquacise	\$17	Rockne POOL	Patty
5:30 - 6:30 PM	Power Flow Yoga	\$55	Rockne 205	Steve
6:45 - 7:45 PM	Pilates Mat	\$20	Rockne 205	Patty
6:45 - 7:45 PM	Flex N Tone	\$20	RSRC AR 1	Indiana
6:45 - 7:15 PM	Crunch Time	\$14	RSRC AR 2	Bethany
6:45 - 7:45 PM	Pilates Mat	\$55	Rockne 205	Patty
Thursday				
12:15 - 1 PM	Pilates Mat	\$52	RSRC AR 1	Jenn
12:15 - 12:45 PM	Flex N Tone	\$14	RSRC AR 2	Indiana
12:15 - 12:45 PM	Cycle Express	\$39	Rockne B026	Allison
5:30 - 6:30 PM	Cardio Box	\$20	RSRC AR 1	Indiana
5:30 - 6:30 PM	Body Sculpt	\$20	RSRC AR 2	Alyssia
5:30 - 6:15 PM	Indoor Cycling - 45	\$46	Rockne B026	Angela
6:45 - 7:45 PM	Yoga Challenge	\$44	Rockne 205	Steve
6:45 - 7:45 PM	Boot Camp	\$20	RSRC AR 1	Kari
6:45 - 7:45 PM	20/20/20	\$20	RSRC AR 2	Patty
6:45 - 7:45 PM	Cycle N Sculpt	\$52	Rockne B026	Keshia
Friday				
6:30 - 7:15 AM	Sunrise Cycle	\$42	Rockne B026	Indiana
12:15 - 12:45 PM	Flex N Tone	\$13	RSRC AR 2	Annie
5:30 - 6:30 PM	Cardio Funk	\$18	RSRC AR 2	Brienne
Saturday				
No Fitness classes on Saturdays during the fall semester				
Sunday				
12:15 - 1 PM	Aqua Zumba	\$14	Rockne POOL	Patty
12:45 - 1:45 PM*	Prayer Postures Yoga	\$21	Rockne 205	Sue
1:55 - 2:55 PM**	Pre-Natal Yoga	\$21	Rockne 205	Sue
1:30 - 2:15 PM	Indoor Cycling - 45	\$39	Rockne B026	Allison
1:30 - 2:30 PM	Boot Camp	\$17	RSRC AR 1	Patty
1:30 - 2:30 PM	Power Strength	\$17	RSRC AR 2	Brittany
2:45 - 3:15 PM	Crunch Time	\$12	RSRC AR 2	Brittany
2:45 - 3:45 PM	Zumba	\$17	RSRC AR 1	Patty
3:30 - 4:30 PM	20/20/20	\$17	RSRC AR 2	Indiana

* Prayer Postures Yoga will meet as a five-week series from Aug. 27 through Oct. 2.

** Pre-Natal Yoga will meet as a five-week series from Aug. 27 through Oct. 2.

recsports.nd.edu

Grow Irish!

Community garden has doubled in size in its second year

BY GENE STOWE, FOR NDWORKS

Some 50 grad students, faculty and staff maintain a community garden in White Field that has doubled in its second year with the cheer: Grow Irish!

Individual and departmental plots, including a flourishing bed of tomatoes and herbs harvested by Food Services for use in Legends and Greenfields, nourish the community spirit, says organizer Jessica Velazquez, manager of the Campus Work Control Center and who once worked in Food Services. The garden has doubled from last year's 48 5-by-13-foot plots.

"The idea started with people from Food Services, the University Health Service, and Human Resources' wellness committee," she says, adding that planning started in fall 2009, planting in May 2010.

"We have people from all over the University—Food Services, theology, OIT, the Snite Museum, the library. Diverse people from all over campus come together. When you're out there working, you get to talk to people from other departments, help each other out, grow fresh produce and battle the elements."

The elements this year included groundhogs, also known as woodchucks, that lived in a pile of dirt near the garden and so ravaged one plot before they were trapped that the grower gave up and weeds took over.

"You have to commit to upkeeping your plot—planting by a certain date," Velazquez says. "If we have group work days, people commit to those."

Last year's groundbreaking revealed hardpan clay where the fire department once did trench training. Velazquez's 4-year-old lost a boot in the muck.

"We just keep adding organic matter," she says, including straw bales from a bicycle race and the Grotto's Nativity scene, as well as cardboard recycling boxes from the Blue and Gold game, flattened and used as weed blockers. The HR wellness committee chipped in to help buy compost.

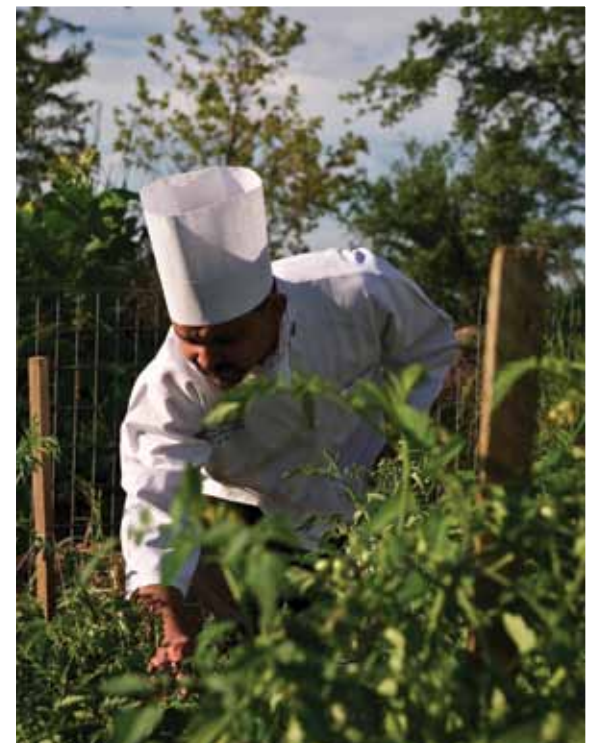
Crops include asparagus, beets, squash, corn, peppers, tomatoes, herbs, strawberries, celery, chard, tomatillos and eggplant as well as marigolds and sunflowers.

"Some people harvest for their family," Velazquez says. "Some people have a departmental garden and work together. Some people have food bank gardens. Food Services uses their produce in the units on campus."

Food Services expanded its 6-by-12-foot plot to 60 by 30 feet this year and plans to increase again next year, says chef Don Miller.

"We're hoping to get about 1,500 pounds of tomatoes out of the garden," he says. "Not this year but next year, we are hoping to get 50 flats of strawberries, 12 pints to the flat."

The plot has six 30-foot rows of strawberries (about



200 plants), two rows of herbs and lettuces and 14 rows of tomatoes (more than 230 plants).

Volunteers were recruited by email to sign up for weeding duty, as little as a half-hour on one row every other week.

"We're getting a lot of participation from everybody in Food Services," Miller says. "The weeding is the hard part."

While last year's harvest was too small to flavor the restaurants' menus heavily, he expects a noticeable impact this summer, especially in the mid-August tomato peak.

"I started everything from seeds in my basement," Miller says. "All our tomatoes are heirloom, too. They're not bioengineered or anything like that. They're seeds that have kept their integrity. We're expecting to have really tasty tomatoes."

BLOOD DRIVE



The Building Services "Block Party Blood Drive" in July was one of the largest drives ever, with 82 units of blood donated.

From left: Associate Director Chris Hatfield, Director Valerie RiChard, staffers Carlos Calvo, Darla Hansen, Larry Corkins, Mike Vignati, Dave Kush, Sandra Tompkins and Steve Closson.



Handwritten notes and diagrams:

Pond way 1/11/98

Runs to Exit

2 w who enter SR - come in earlier

Places for hep with cue (Keep!)

spread out

loop

Runs to Exits 1/21/98

1) 1/14

2) deep ply

3) look at each other

4) MS, merce Cunningham

5) 2 leaps

6) 2/1

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The DeBartolo Performing Arts Center is home to incredible academic and artistic achievements—all informed by Notre Dame's unique vision as a great Catholic research university. Through the talents of students, faculty and staff the center is part of a creative collective reimagining the Arts and art-making in the 21st century at Notre Dame.

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