Sociologist Christian Smith honored

Award recognizes a senior scholar’s significant contributions

BY JOANNA BASILE, COLLEGE OF ARTS AND LETTERS

Christian Smith, the William R. Kenan Jr. Professor of Sociology and director of the ND Center for Social Research, has won the 2012 Distinguished Career Award from the Altruism, Morality and Social Solidarity section of the American Sociological Association (ASA). The accolade, presented at the ASA’s annual meeting in August, recognizes a senior scholar who has made significant contributions to the section’s areas of focus over an extended period of time.

Smith says the acknowledgment is a true honor. “I think the award reflects a recognition among my colleagues that the various strands of my research and publishing on generosity, adolescents, theory of human personhood, religion and even political activism share a common theme that takes morality and self-giving seriously,” Smith says.

Currently, Smith is completing research for the Science of Generosity initiative, a project funded by a $5 million grant from the John Templeton Foundation that brings together the often disconnected and diverse approaches to generosity in order to research it in all its forms.

He is also completing the fourth and final wave of the National Study of Youth and Religion, a longitudinal panel study of teenagers and emerging adults. Research so far on this project has yielded multiple books, including “Souls in Transition: The Religious and Spiritual Lives of Emerging Adults” and “Soul Branching: The Religious and Spiritual Lives of American Teenagers.” In 2011, the Lilly Fellows Program in the Humanities and the Arts awarded Smith “Souls in Transition” its Lilly Fellows Program Book Award.

Research may lead to new control strategies

BY WILLIAM G. GILROY, PUBLIC RELATIONS

When we’re outdoors in the summer, chances are, we’ll have some unwanted guests in the form of mosquitoes.

Mosquitoes seem to have an uncanny ability to locate us, and Zainulabeuddin Syed, a mosquito biologist with the Notre Dame’s Eck Institute for Global Health, has gone a long way toward determining how they do it.

In short, it’s because of the way we smell.

Syed studies olfaction in mosquitoes and other insects, and he points out that mosquitoes have an extraordinary sense of smell. A big part of their brains is devoted to this sense. Only female mosquitoes feed on blood meals, and they use the blood to produce eggs. And female mosquitoes find their blood meals through the use of smell.

For example, Culex mosquitoes, which transmit West Nile and other life-threatening illnesses, are able to detect even minute concentrations of nonanal, a chemical substance given off by humans. They detect nonanal through receptor neurons on their antennae. Birds, which are the main hosts of mosquitoes, also give off nonanal. Birds are the main source of the West Nile virus, and when mosquitoes move on to feast on humans and other species, the mosquitoes transmit the virus to them.

An understanding of the olfactory behavior of mosquitoes that leads them to feed on humans can play an important role in developing more effective methods of mosquito and disease control.

Syed is also researching the role that plants play in mosquito behavior. He points out that despite our occasional feeling that we’re surrounded by hordes of hungry mosquitoes, they spend a relatively short amount of time feeding. Rather, they spend considerable time on plants, taking the sugars that provide energy for those occasions when they do feed.

The researcher’s lab is studying what scents plants that mosquitoes are attracted to give off. Again, a deeper understanding of the role of the chemicals produced by plants and how mosquitoes select plants to obtain their energy sources can lead to better control and elimination strategies.

Syed points out that DEET all is an effective mosquito repellent. He was one of a team of researchers who revised the conventional understanding of how it works. The prevailing wisdom among researchers was that DEET was effective because it masked odors that attract mosquitoes. However, research by Syed and his colleagues showed that mosquitoes smell DEET directly and avoid it.

For many of us, better mosquito control techniques would result in greater comfort and convenience when we’re outdoors. In many areas of the world, however, mosquito control is a matter of life and death.

In Africa alone, malaria, one of the many diseases transmitted by mosquitoes, takes a human life, most frequently a child’s, every 30 seconds. A better understanding of the role smell plays in mosquito behavior can offer important clues that may lead to new control strategies.

Mosquitoes track us by our scent

Anopheles mosquito. In many areas of the world, mosquito control is a matter of life and death.
**NEWS BRIEFS**

**IN MEMORIAM: DAVID R. PRENTKOWSKI, DIRECTOR OF FOOD SERVICES**

David R. Prentkowski, director of Food Services, died Thursday (Aug. 9) at his home in a drowning accident which also claimed the life of his grandchildren, Charlotte Chelminskas.

"Dave and Charlotte’s tragic deaths are a shocking and heartbreaking loss," said Rev. John I. Jenkins, C.S.C., Notre Dame’s president. "Dave’s energy, devotion and courage will continue to inspire the Notre Dame family even as his death and the Prentkowski family’s grief are in our prayers."

**A GREAT COLLEGE TO WORK FOR**

The Chronicle of Higher Education has selected the University as one of its Honor Roll schools in its 2012 Great Colleges to Work For survey. This is the fourth consecutive year that the University has received the honor.

Notre Dame rated highly in six categories: compensation and benefits; facilities, workplace and security; job satisfaction; work/life balance; confidence in senior leadership; and supervisor/department chair relationship.

The Great Colleges program, now in its fifth year, is the premier recognition program in higher education. The program recognizes colleges for specific best practices and policies. To learn more, visit chronicle.com/section/Great-Colleges-to-Work-For/156.

**CHARITY GOLF OUTING BENEFITS PINK ZONE**

On Friday, Aug. 24, the College of Science, Notre Dame Women’s Basketball and Knollwood Country Club team up for the 2012 Charity Classic Golf Tournament. This year, a portion of funds raised will be directed to the Pink Zone initiative. The cost is $125 per person or $450 per foursome. Register online at ClubCorp.com/CharityClassic.

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**SUMMER SCIENCE EDUCATION GIVES KIDS HANDS-ON EXPERIENCE**

More than 20 middle-schoolers from the South Bend area experienced science as fun this summer through the Catholic Schools Summer Science Educational Program conducted by teachers in Notre Dame’s Alliance for Catholic Education (ACE) program.

A three-week program, held at Christ the King School in cooperation with the Diocese of Fort Wayne-South Bend, gave kids a chance to build and launch a rocket even as it gave ACE teachers a chance to gain experience in front of a classroom. The teachers were beginning their two-year curriculum, which leads to a Master of Education degree.

Aspiring science teachers, under the supervision of ACE mentors, gained unique tips for conducting a laboratory-type class, while budding scientists in sixth through eighth grades received hands-on experience with physics concepts, including velocity and acceleration.

"It’s cool to see a lot of them shine and revel in their interest in science," said mentor teacher Lauren Krasniewski of the students in the July 5-25 class. She graduated from ACE this summer and will teach chemistry in a Catholic school in Cincinnati this fall.

Middle school students lined the Jordan Hall of Science Galleria in mid-July with poster presentations of their research—not much different from the undergraduate and graduate students who often stand in the same position. The symposium was the capstone of the seventh annual Sensing Our World summer science program, two weeklong sessions with 20 students each, this year on the topic Global & Public Health.

The Siemens Foundation and the Northern Indiana Science, Mathematics and Engineering Collaborative, led by physics professor Gordon Berry, sponsor and support Sensing Our World, along with the College of Engineering, the College of Science and the departments of biological sciences, chemistry and biochemistry and physics.

**INTERNAL COMMUNICATIONS**

**Tools to Keep You Informed**

**NDWorks**, the faculty/staff newspaper, is published by University Communications. The deadline for copy is 10 business days before the following 2012-2013 publication dates: July 13, Aug. 16, Sept. 13, Oct. 1, Nov. 8, Dec. 13, Jan. 10, Feb. 20, March 3, April 15, May 23.

Download a PDF of the current issue or obtain PDFs of back issues by clicking the NDWorks Archive tab on today.nd.edu.

**Today@ND**

Today@ND (today.nd.edu) is the University’s internal communications website for faculty and staff, offering news and features, University-wide announcements and other internal information to faculty and staff.

Submit events to thewkwk@nd.edu by noon Thursday of the week before the event.

**The Week@ND**

The Week@ND, a summary of the week’s events and opportunities, arrives by email early Monday morning. The latest edition is also available online at today.nd.edu.

Contact NDWorks/Today@ND Managing Editor Carol C. Bradley, 631-0345 or bradley.7@nd.edu.

**Calendar**

The University Calendar, calendar.nd.edu provides a list of campus events by day, week or month, as well as by category (arts, sports and entertainment, athletics). Collegians or individual events may be submitted directly into your Outlook or Google calendar. We welcome your comments and suggestions!
Seven graduates of the ESTEEM Program—the one-year Engineering, Science and Technology Entrepreneurship and Excellence Masters Program offered through the colleges of Engineering and Science and the Mendoza College of Business—will stay in South Bend for a year under a new program established by ESTEEM director David Murphy and community leaders.

The students, called Michiana Venture Fellows, will apply their education to collaborate on projects for government, business and medical institutions as well as enhance town-campus relations and the city’s quality of life, from restaurants and bars to not-for-profits and art.

A nonprofit organization called enFocus—for Entrepreneurship Toward Urban Opportunity—was established earlier this year to raise money and make plans for the initiative, which leaders hope to expand each year. Twelve ESTEEM students—half the class—applied for the program, although the stipends are less than half what they could earn on the job market.

“It was too good to pass up,” says Dan Lewis, who left a promising career track in Manhattan to join the ESTEEM program last year. “I look it as a sort of practicum of what I went to school for. I think it’s going to be a very dynamic situation. “ESTEEM is really focused on social entrepreneurship, and that’s exactly what this is. We can do the work on some different projects and put together some business plans.”

The program calls for students to spend 70 percent of their time working on sponsoring institutions’ projects and 30 percent seeking creative ways to improve the city’s culture. They will work as a collaborative team with each one taking leadership of a particular project.

“We need youth, we need new ideas, we need ideas that maybe none of us would come up with,” Murphy told a crowd at a reception for the Fellows at Union Station near downtown South Bend, where they have an office. “They’re going to be in the community pretty much all the time—live together, work together, tackle problems almost 24/7.”

The students lobbied for the opportunity after Murphy, the associate dean of entrepreneurship, took the class to tour Union Station to hear about Kevin Smith’s Renaissance District plans for the downtown million-square-foot redevelopment project next door, then took them to Durham, N.C., in the Research Triangle Park area, where they saw a Lucky Strike tobacco factory transformed into a beehive of entrepreneurial and collaborative activity.

“About half of this class is continuing on to medical school, but about half are seeking jobs directly related to global health. I chose the program to gain research experience; to broaden my knowledge of global health issues, particularly epidemiology, because of Notre Dame’s commitment to social justice; and because the extended fieldwork component truly appealed to me,” said Zoe Cross, who did her fieldwork in Dar es Salaam, Tanzania, with the National Institute for Medical Research. Cross will attend medical school at the University of Washington.

“I plan to become a primary care physician, and learning about issues that affect health all around the world has the potential to expand my vision, from one patient to the many factors at play,” she says. Greg Crawford, the College of Science dean who spoke at the graduation, said the program brings Notre Dame’s person-centered approach to the questions of global health amid a consensus that access to medicines, clean water, food and unpolluted environments are basic human rights.

“In that convergence of national and international commitments to address global health issues, we saw an opportunity to leverage Notre Dame’s intellectual and academic resources in a master’s program that would contribute to advances in global health through research, training and service,” he said. Crawford gave each of the graduates a medal of St. Damien of Molokai, the Belgian-born priest who worked among lepers in Hawaii in the 19th century. In addition to their individual fieldwork, the group conducted a survey on mental health in St. Joseph County and assisted in a health fair sponsored by the Minority Health Coalition, Hispanic Leadership Council, Saint Joseph Regional Medical Center and the Institute for Latino Studies.

Twenty-one students, about half from Notre Dame and half from other universities, will enter the second class, Haussamen said. “Moving forward, we’re looking forward to growing the class at a moderate pace over time,” she said. “There’s a lot of interest in global health. We think this program is meeting one of those interests.”

The annual Opening Mass and Picnic, 5:30 p.m. Tuesday, Aug. 21, is an opportunity for students, faculty and staff to welcome new members of the community to campus. Mass begins in the Joyce Center’s Purcell Pavilion at 5:30, with a picnic (including music and entertainment) following on DeBartolo Quad.
Transformation of spaces under way at Hesburgh Library

BY CAROL BRADLEY, NDWORKS

Projects began over the summer and are moving the Hesburgh Library toward the goal of transforming library spaces to both foster and inspire intellectual engagement, says Diane Pure Walker, Edward H. Arnold University Librarian.

Major changes have already taken place in the first-floor space at the west end of the concourse that for decades housed the current periodicals room—a space that had been filled with 1960s-vintage chairs and study tables.

The space, known colloquially as “The Fishbowl,” was renovated over the summer into a space that exemplifies the key components of a 21st-century research library: space for individual research and study; group space to facilitate collaboration and discussion; and the technology indispensable to modern-day researchers.

“It’s also an experimental space where users can explore and interact with emerging technologies,” says Jessica Kayongo, who led the Libraries team that planned the transformation.

A floor-to-ceiling display case has been replaced with a large window—a pedestrian traffic passing through the Concourse will see a technology “sandbox,” where users can sample the latest technology (provided in partnership with the Office of Information Technologies).

The library will also use the space to test ideas for enhancing the user experience through furnishings and services. New furniture in the space ranges from traditional reading-room wooden tables and chairs to comfortable individual loungers and roomy six-person booths. Overhead lighting has also been improved. Adjacent to this area are custom-built shelves displaying new books.

Other projects under way include the renovation of the library’s south plaza over the summer. In addition to replacing the floor of the plaza, planters containing trees and hedges, and groundcover plantings have been added. Benches and bistro-style chairs and tables will create a welcoming alternative study or meeting space—outdoors, yet in proximity to the library and its collections.

In early fall, construction will begin on a highly anticipated project: a library café, located in the current lounge/vending area adjacent to the auditorium. The franchise that has been selected, Au Bon Pain (aubonpain.com), offers a variety of distinctive, healthy menu choices accommodating a wide variety of dietary needs and mealtime preferences.

What’s new in IT

BY LENETTE VOTAVA, OIT

The Office of Information Technologies (OIT) has introduced some valuable new IT services for faculty, staff and students.

New collaboration services

Two new collaborative file-sharing services are now available and will enable you to access your files from anywhere, at any time, using any device.

Box is a secure, cloud-based, content-sharing platform that facilitates collaboration with anyone regardless of location or whether they are affiliated with Notre Dame. Syncing files from your computer and accessing them on your mobile devices has never been easier. For details, go to oithelp.nd.edu/shared-file-space/box.

Google Apps for Notre Dame offers real-time group editing of documents and provides a collaborative bridge between faculty and staff and students. Google Docs, Sites and others are available to faculty and staff, except for Gmail, which will remain for students only. For details, go to oithelp.nd.edu/applications-and-operating-systems/google-at-nd.

New Wi-Fi service: eduroam

Notre Dame has joined the eduroam consortium. This service provides convenient Wi-Fi access using your Notre Dame credentials (NetID and password) when visiting other institutions that use eduroam

Similarly, visitors from participating institutions can use eduroam at Notre Dame with their home institution account information. Additional information about eduroam is available at oithelp.nd.edu/networking/wireless-eduroam.

Gartner IT research

Gartner Inc, is the leading provider of research and analysis on the information technology industry. This new portal offers free Internet access to Gartner’s core research content, including:

Current IT trends and the exploration of complex real-world issues.

Improve infrastructure, validate technology decisions, analyze industry trends and understand best practices.

Insight on current technology trends, IT management, business issues, organizations and strategy, as well as a global perspective on the IT industry.

You can access the portal with your NetID and password via:

InsideND—A link is located on the Home tab in the Quick Apps channel, AND as a listing under the My Resources tab.

ND website via the Central Authentication Service (CAS) at accounts-admin.co.nd.edu/GartnerLogon.

Use Concourse in Sakai this fall in the classroom

Concourse in Sakai is the new online environment designed to facilitate teaching, learning and assessment at Notre Dame. The use of Concourse in Sakai will enable the sharing of knowledge and new models of collaboration within and across disciplines at Notre Dame and beyond.

Notre Dame has used Concourse for many years. However, it will no longer be supported after June 2013. Sakai is available for use for fall semester. If you would like more information on how to get started, go to sakai.nd.edu/training-and-support.

In uniqueness to this area—Chicago and Indianapolis are the two dessert markets—was also an important selection criterion, Walker notes. The café is projected to open in November, and plans are to extend cafe seating out into the concourse.

“We expect that everyone will take advantage of these improvements to the library’s spaces, so that we can continue this forward momentum,” says Walker. “Space is an important library resource, and inviting, attractive spaces even more so. Much remains to be done, but I am proud of the positive direction in which we are moving.”
‘Winning the Business, one year later’

Auxiliary Operations listens to customers—and responds

BY CAROL C. BRADLEY, NDWORKS

Here’s the big news from Auxiliary Operations: $5 footlongs at Subway. As a result of the 2011 ImprovEAND survey, a number of changes have been instituted across Auxiliary Operations, the division charged with management and oversight of all campus revenue-generating operations, including Food Services, The Morris Inn and Notre Dame Conference Center and the Hammes Notre Dame Bookstore, among others.

One of those changes involves national franchise operations such as Subway.

Franchise operations on campus will “be the franchise,” says David Ham, associate vice president for the division. Campus franchise operations will offer the same national promotions and pricing.

“We want to develop and maximize national brands,” says Harr.

In addition to Subway, new Taco Bell and Pizza Hut franchises are being added in LaFortune Student Center, expanding late-night dining options. An Au Bon Pain café will open in the Hesburgh Library in late fall.

Pricing: All pricing of auxiliary operations products and services will be reviewed biennially to ensure competitiveness and price/value.

In addition, a two-tiered pricing structure is being explored in certain categories such as catering, with prices for services being billed to a FOAPAL lower than non-FOAPAL prices.

In Food Services, the goal is to strengthen the culinary influence. “Let’s get excited about food,” says University Executive Chef Donald Miller.

“That’s what good cooking really is—getting the right product and cooking it well. As cooks, we focus on details in execution, especially in matters of flavor and taste.”

Food Services also continue to expand healthy food options in campus retail outlets, with an emphasis on sustainably produced food and organic products. The University is the first major university in the country to achieve Marine Stewardship Council Certification, ensuring that wild-caught seafood served on campus is certified sustainable. For more information on Food Services sustainability practices, visit food.nd.edu/about-food-services/sustainability.

The division will continue to seek customer feedback through communications, comment cards, focus groups and surveys. And watch for information about an Auxiliary Operations customer rewards program, in addition to discounts, coupons, appreciation days, promotional packages and monthly specials.

“Customer loyalty is earned,” says Harr. “We want to win your business every day. We want to provide great customer service at a competitive price.”

NEW PLACES TO EAT

Taco Bell and Pizza Hut Express are now open on the lower level of LaFortune Student Center, taking over the location formerly occupied by Shamo. Hours of operation are 11 a.m. to 2 a.m. seven days a week.

Au Bon Pain, a fast-casual bakery and café chain headquartered in Boston, will open at the east end of the Hesburgh Library concourse, with opening slated for early November. Hours of operation will be 7 a.m. to 1 a.m. seven days a week.

Panda Express will be coming to campus in the spring of 2013.

Notre Dame Concessions focus on value in planning for 2012 season

Connecting with fans through hospitality

BY COLLEEN O’CONNOR FOR NDWORKS

Notre Dame Concessions, operated by Centerplate, is gearing up for its second season on campus, coinciding with the 125th anniversary of Notre Dame Stadium. To celebrate, Centerplate will offer souvenir cups and popcorn boxes as well as new menu items and special promotions.

“We look to improve the fan experience with many of these new items,” says Ryan Cummings, Centerplate general manager.

Additional concession locations will be placed on the upper concourse of the Stadium, as well as at Arlotta Lacrosse Stadium, Alumni Soccer Stadium and at Heritage Hall in Purcell Pavilion. Menu items will be expanded at Arlotta, Alumni and Purcell as well.

The Compton Family Ice Arena will add a bottomless popcorn promotion with souvenir bucket, as well as an ice cream hockey helmet.

Continued aesthetic improvements are planned for the service areas, and enhanced training will be offered to game day staff. According to David Harr, associate vice president for auxiliary operations, “The University understands that the responsibility of its concessions program is much more than simply serving good food. It is our responsibility to connect with our fans through hospitality.”

Visit NotreDameConces-sions.nd.edu for more information.
What’s new at the Hammes Notre Dame Bookstore

Expanded selection of women’s apparel and ‘Made in Ireland’ merchandise

BY COLLEEN O’CONNOR
FOR NDWORKS

For Follett Corporation, managers of the Hammes Notre Dame Bookstore since 1997, the summer months are a time of preparation for a very busy back-to-school season.

Between 500 and 600 boxes of clothing and gifts are arriving every day in preparation for the thousands of campus visitors who arrive every fall. Checkout stations within the store increase from eight to 67 on football weekends at the main store. Shoppers will see a lot of new and updated merchandise in the bookstore this fall.

Professional apparel for women

A series of focus groups conducted by Mike Low, director of licensing, resulted in an expanded selection of professional apparel for women. “Office-appropriate apparel for ladies is now a category we are prioritizing,” he says.

Companies now offering office-appropriate product at the Bookstore include Brooks Brothers, in partnership with Vesi, a Cincinnati-based Notre Dame licensee, and Cutter & Buck. Brooks Brothers and Vesi created a pilot program last year that featured men’s dress shirts and ties, but as a result of the focus group, women’s dress shirts have been added.

Vesi is also offering Lady Irish, a Notre Dame-branded product for women, and ND Gold, also a Notre Dame-branded product for ladies. “We are pleased that Licensing is continuing to grow ‘Made in Ireland’ collection at the Bookstore. Various products were tested, with an initial selection of two-dozen items including jewelry, traditional Irish knits and hats, and outerwear being offered. ‘It was hugely successful,’ says Low. The line will be expanded this year with children’s wear and Irish table linens, as well as a larger selection of jewelry.

“At last fall we had $310,000 in rental sales, or 5.6 percent of the total textbook business. Last year we saw $640,000 in rental sales, over 12 percent of our total textbook business,” he says.

Each year, Follett compiles a list of titles eligible for the rental program. While there were 10,000 titles eligible in the first year, there are now more than 24,000 titles that instructors can choose from. For this fall, nearly 40 percent of classes have at least one rentable title listed by the instructor for their course materials. Most books are ready for pick-up in the store approximately two weeks before the academic year begins. For this fall, 3,075 textbook titles have been ordered.

Other news

According to Kirkpatrick, discussion is under way to enhance the Bookstore café in the coming academic year. “It needs to be a destination and have an identity of its own.” Beginning August 2013, Follett will also be opening and operating a dedicated gift shop in the newly expanded and renovated Morris Inn. The shop will feature an integrated online bridal registry for the convenience of the guests.

For more information, visit ndcatalog.com or facebook.com/HammesNDbookstore.

‘Made in Ireland’ collection continues to grow

Enterprise Ireland, a state agency of the Irish government responsible for the development and growth of Irish enterprises in world markets, invited Low and senior representatives of Follett to Showcase Ireland, a Dublin trade show, in hopes of interesting them in Irish products. The visit resulted in the introduction last year of the ‘Made in Ireland’ collection at the Bookstore.

Note Dame identified 12 Irish companies to sell through the Bookstore. Various products were tested, with an initial selection of two-dozen items including jewelry, traditional Irish knits and hats, and outerwear being offered. ‘It was hugely successful,’ says Low. The line will be expanded this year with children’s wear and Irish table linens, as well as a larger selection of jewelry.

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Textbook rental update

According to Keith Kirkpatrick, director of retail operations, the textbook rental program, initiated in 2010, is growing significantly.

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‘Also, be sure to download our mobile device and iPad applications to simplify your Notre Dame shopping on-the-go,” says Kirkpatrick.

Catalog Fulfillment Center

Employees at the Catalog Fulfillment Center on Ironwood, including Alan Moore, shipping and receiving supervisor, are unloading as many as 400 boxes of merchandise a day in preparation for football season.
Historic Morris Inn will close for construction on Oct. 21

BY COLLEEN O'CONNOR, FOR NDWORKS

The Morris Inn is works away from a complete makeover, the first total renovation since its dedication in 1954.

Long the seat of Notre Dame hospitality, the Morris Inn will close in its doors at noon on Sunday, Oct. 21, following the Oct. 20 Notre Dame-BVU home game. When it re-opens in August 2013, square footage will have increased from 72,000 to 148,000.

After 60 years, a new look will make way for the construction of a renovation of the existing Inn, and will commence: the expansion and renovation of the University's history," says David Harr, associate vice president for auxiliary operations.

Work, on an infrastructure around the site, which began earlier this summer, is just being completed, and soon the foundation will be laid for a new 300-seat ballroom on the north end of the building.

On Oct. 22, two other phases of demolition and reconstruction will commence: the expansion and renovation of the existing Inn, and the demolition of the south wing to make way for the construction of a new guest room wing. The new wing will have a fourth floor, adding close to a dozen suites. Guest rooms will have a mixture of king and double-queen beds. In the existing building, the 60-year-old plumbing, heating, cooling and electrical systems will be replaced. Existing guest rooms will be enlarged from 240 to an average of 360 square feet and feature king-size beds. The lobby will expand to more than twice the current size.

Some will be unchanged, and the mural will be covered for protection during the construction and before the reopening. Leahy's will be eliminated, to be replaced by a new bistro in the area adjacent to the lobby currently occupied by three private dining rooms. New private dining rooms are planned near the ballroom in the new wing.

Outside, the east façade of the building will be replaced, and a porte-cochère (covered driveway) will be erected at the lobby entrance. On the west side of the building, a new outdoor courtyard with patio will be added. The existing parking lot will remain as is, with the Bookstore parking lot to the south being expanded to accommodate overflow parking.

"Thanks to the generosity and leadership of longtime Notre Dame friends Ernestine Radin and her family, The Morris Inn is now positioned to continue the University's tradition of outstanding hospitality, service and excellence," says John A. Bell, executive vice president.

"In a joint venture, the architectural and interior design is being provided by Solomon Cordwell Buenz and Gen's Hospitality Design. Construction is being managed by Skanska. The University will seek LEED Silver certification from the U.S. Green Building Council for the building's design and construction.

At the "living room" of the University, the new Inn will exhibit an attention to detail that respects and honors the University's history," says David Harr, associate vice president for auxiliary operations. Work, on an infrastructure around the site, which began earlier this summer, is just being completed, and soon the foundation will be laid for a new 300-seat ballroom on the north end of the building.

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Morris Inn staff to redeploy during construction

When one door closes, another opens

BY COLLEEN O'CONNOR, FOR NDWORKS

All 52 full-time staff of The Morris Inn have been offered the opportunity for redeployment in other areas on campus while construction is under way. Notre Dame will continue to hold small group meetings with the staff this spring, individual interviews were conducted early this summer with every employee to ascertain interests, skills and past experience. Out of this process came a career development program developed by human resources to assist each individual with the transition. The program covered resume/cover letter preparation, educational and career goal setting, in-depth career assessment and networking/interviewing tips.

"The staff has been very positive about redeployment," said David Konkey, assistant director of The Morris Inn. "Many are taking it as an opportunity to either learn new skills while the hotel is closed for construction, or move on permanently to other career paths."

Several campus departments have expressed interest in offering employment. For more information, contact David Konkey at dkonkey.10@nd.edu or 631-2041.

Notre Dame Conference Center’s new pricing

"Inside 30" promotion and discounted pricing yield significant savings to campus departments

BY COLLEEN O'CONNOR, FOR NDWORKS

The Notre Dame Conference Center in McKenna Hall has initiated a new pricing structure for its campus constituents, designed with two goals in mind: to offer a discounted rate on all meeting space for University departments, and to enable departments to secure meeting space at no cost of booked within 30 days of use.

"These two programs allow us to better serve our campus customers by saving them time and money," says Ed Atkinson, interim director. University departments booking space at the Conference Center are eligible for special campus pricing, with savings of as much as 33 percent.

The "Inside 30" program provides meeting space at no cost to departments if booked within 30 days of the event. Through the fiscal year ending June 30, 2012, campus departments realized close to $100,000 in savings as a result of this policy. At the same time, it enabled the Conference Center to utilize space that might otherwise have remained vacant.

The NDCC is a good alternative for departments cramped for meeting space, providing 12 state-of-the-art meeting rooms and a 350-seat auditorium, along with individually specified room set-up, up-to-date audio-visual equipment, and a dedicated, experienced staff.

The Notre Dame Conference Center hosts more than 1,200 events annually. According to David Harr, associate vice president for Auxiliary Operations, the NDCC takes its mantra, “Where hospitality and scholarship meet,” seriously.

Guest surveys conducted over the last three years indicate that more than 88 percent of guests felt their expectations were met or exceeded. Of these respondents, nearly all indicated they were likely to return and would recommend the Center to other campus colleagues.

In addition to these survey results, the internal service measurement provided by ImproveND indicated a similar level of satisfaction, with 87 percent of those surveyed satisfied with the staff support at the Center. In recognition of its excellence in customer service, the team at NDCC was recently chosen to receive a 2012 Presidential Team Irish Award.

For more information, contact the Notre Dame Conference Center at 631-6691 or visit the website at conferences.nd.edu.

St. Michael’s Laundry moves beyond suits, shirts and linens

Last year, St. Michael’s Laundry became one of two facilities in the region to offer an environmentally friendly “wet cleaning” system as an alternative to dry cleaning—one of a number of new services available at the laundry.

Now, you can bring your Ugg boots and high end athletic shoes in for cleaning, as well as designer purses and handbags.

The laundry also offers bridal gown and tuxedo alteration, as well as cleaning and restoration. Gowns may be preserved on film, or fully or only partially preserved and boxed in acid-free paper for preservation. Gowns already yellowed through age can be restored. The laundry’s bridal service also includes gloves, purses and veils.

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For more information, contact the Notre Dame Conference Center at 631-6691 or visit the website at conferences.nd.edu.

Cedar Grove Cemetery responds to growing alumni interest

Ground was broken earlier this year for two new mausolea at Cedar Grove Cemetery, bringing the number of aboveground burial sites to four—all named from the Litany of Mary.

The two newest, Mary, Holy Mother of God and Mary, Holy Mother of the Church, are expected to be completed by early December. All four buildings were designed by Notre Dame's Thomas Gordon Smith, professor of architecture.

According to Scott Kachmark, director of auxiliary services, "We think the new mausolea provide a good complement to the original two in responding to the needs of our alumni as well as our faculty, staff and retirees. This new construction allows us to extend our ministry and continue to offer sacred spaces in a special place."

Visit cemetery.nd.edu or contact Karmin Meade at kmmeade1@nd.edu or 631-5660 for more information.

Places to eat, from fine dining to fast food

The University offers a variety of dining options on campus, from restaurants (Legends, Greenfields, Sorin’s) to fast food franchises including Taco Bell, Pizza Hut and Burger King in LaFortune Student Center. Au Bon Pain is scheduled to open in late fall in the Hesburgh Library concourse. For more information on retail outlets, nutrition, values and deals, visit food.nd.edu.
The University Relations committee includes participating employees of current students—parents of alumni ("lifetime parents")—and upcoming students. Many college students focus their energy on the first-year experience, providing orientation programs, move-in weekends, and weekend gatherings for parents throughout the students’ first year. By sophomore year, parents typically don’t have as much interaction with the college.

Kelly envisions engaging parents of students with a series of events beginning with move-in weekend, a football-game event and a webinar just for sophomore parents. This August, parents have been invited to welcome parents of incoming first-year students. Kelly has already lined up more than 60 volunteers for parents of current students.

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### Fitness Classes
Registration opens online via RecRegister 7:30 a.m. Tuesday, Aug. 28

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:00 - 9:15 a.m.</td>
<td>Power Yoga</td>
<td>Steve</td>
<td>B026</td>
<td>$24</td>
</tr>
<tr>
<td>9:30 - 10:15 a.m.</td>
<td>Cardio Sculpt</td>
<td>Patty</td>
<td>B026</td>
<td>$20</td>
</tr>
<tr>
<td>10:30 - 11:15 a.m.</td>
<td>Cardio Express</td>
<td>Jenn</td>
<td>B026</td>
<td>$20</td>
</tr>
<tr>
<td>11:30 - 12:15 p.m.</td>
<td>Aquacise</td>
<td>Kathy</td>
<td>Pool</td>
<td>$23</td>
</tr>
<tr>
<td>12:30 - 1:15 p.m.</td>
<td>Full Cycle</td>
<td>Angela</td>
<td>B026</td>
<td>$26</td>
</tr>
<tr>
<td>1:30 - 2:15 p.m.</td>
<td>Body Sculpt</td>
<td>Patricia</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>2:30 - 3:15 p.m.</td>
<td>Turbo Kick</td>
<td>Patty</td>
<td>RSC AR 1</td>
<td>$25</td>
</tr>
<tr>
<td>3:30 - 4:15 p.m.</td>
<td>Flex N Tone</td>
<td>Anne</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>4:30 - 5:15 p.m.</td>
<td>Cardio Bootcamp</td>
<td>Kari</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>5:30 - 6:15 p.m.</td>
<td>Yoga Basic</td>
<td>Patty</td>
<td>B026</td>
<td>$25</td>
</tr>
</tbody>
</table>

**Tuesday**

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:00 - 6:30 a.m.</td>
<td>Power Yoga</td>
<td>Steve</td>
<td>B026</td>
<td>$27</td>
</tr>
<tr>
<td>6:15 - 6:45 a.m.</td>
<td>Cardio Sculpt</td>
<td>Patty</td>
<td>B026</td>
<td>$27</td>
</tr>
<tr>
<td>7:00 - 7:30 a.m.</td>
<td>Turbo Kick</td>
<td>Patricia</td>
<td>RSC AR 1</td>
<td>$25</td>
</tr>
<tr>
<td>7:30 - 8:15 a.m.</td>
<td>Flex N Tone</td>
<td>Anne</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>8:30 - 9:15 a.m.</td>
<td>Cardio Bootcamp</td>
<td>Kari</td>
<td>RSC AR 2</td>
<td>$26</td>
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</table>

**Wednesdays**

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:15 - 7 a.m.</td>
<td>Sunrise Cycle</td>
<td>Indiana</td>
<td>RSC AR 1</td>
<td>$67</td>
</tr>
<tr>
<td>11:30 - 12:15 p.m.</td>
<td>Gentle Healthy Toning</td>
<td>Jenn</td>
<td>RSC AR 2</td>
<td>$20</td>
</tr>
<tr>
<td>11:30 - 12:15 p.m.</td>
<td>Cycle Express</td>
<td>Chris</td>
<td>B026</td>
<td>$46</td>
</tr>
<tr>
<td>12:30 - 1:15 p.m.</td>
<td>Pilates Mat</td>
<td>Jenn</td>
<td>RSC AR 1</td>
<td>$60</td>
</tr>
<tr>
<td>1:30 - 2:15 p.m.</td>
<td>Indoor Cycling - 45</td>
<td>Natasha</td>
<td>RSC AR 2</td>
<td>$53</td>
</tr>
<tr>
<td>2:30 - 3:15 p.m.</td>
<td>Body Sculpt</td>
<td>Patty</td>
<td>RSC AR 2</td>
<td>$25</td>
</tr>
<tr>
<td>3:30 - 4:15 p.m.</td>
<td>Body Sculpt</td>
<td>Patty</td>
<td>RSC AR 2</td>
<td>$25</td>
</tr>
<tr>
<td>4:30 - 5:15 p.m.</td>
<td>Power Yoga</td>
<td>Steve</td>
<td>RSC AR 1</td>
<td>$77</td>
</tr>
<tr>
<td>5:00 - 6:00 p.m.</td>
<td>Indoor Cycling - 45</td>
<td>Chris</td>
<td>RSC AR 2</td>
<td>$49</td>
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<tr>
<td>6:00 - 7:00 p.m.</td>
<td>Full Cycle</td>
<td>Angela</td>
<td>RSC AR 2</td>
<td>$55</td>
</tr>
<tr>
<td>6:45 - 7:45 p.m.</td>
<td>Cardio Bootcamp</td>
<td>Kari</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>7:00 - 7:45 p.m.</td>
<td>Yoga Basic</td>
<td>Patty</td>
<td>B026</td>
<td>$25</td>
</tr>
</tbody>
</table>

**Thursdays**

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:30 - 1:15 p.m.</td>
<td>Zumba</td>
<td>Patty</td>
<td>RSC AR 2</td>
<td>$22</td>
</tr>
<tr>
<td>1:30 - 2:15 p.m.</td>
<td>Full Cycle</td>
<td>Angela</td>
<td>B026</td>
<td>$47</td>
</tr>
<tr>
<td>2:30 - 3:15 p.m.</td>
<td>Power Flow Yoga</td>
<td>Steve</td>
<td>RSC AR 1</td>
<td>$50</td>
</tr>
<tr>
<td>3:30 - 4:15 p.m.</td>
<td>Cardio Sculpt</td>
<td>Patty</td>
<td>RSC AR 2</td>
<td>$22</td>
</tr>
<tr>
<td>4:30 - 5:15 p.m.</td>
<td>Cardio Bootcamp</td>
<td>Kari</td>
<td>RSC AR 2</td>
<td>$22</td>
</tr>
</tbody>
</table>

**Fridays**

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:15 - 7 a.m.</td>
<td>Sunrise Cycle</td>
<td>Indiana</td>
<td>RSC AR 1</td>
<td>$67</td>
</tr>
<tr>
<td>12:15 - 1:00 p.m.</td>
<td>Cardio Sculpt</td>
<td>Patty</td>
<td>RSC AR 2</td>
<td>$22</td>
</tr>
<tr>
<td>1:30 - 2:15 p.m.</td>
<td>Cardio Express</td>
<td>Jenn</td>
<td>RSC AR 1</td>
<td>$77</td>
</tr>
<tr>
<td>2:30 - 3:15 p.m.</td>
<td>Cardio Express</td>
<td>Jenn</td>
<td>RSC AR 1</td>
<td>$77</td>
</tr>
</tbody>
</table>

**Sundays**

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:15 - 1:15 p.m.</td>
<td>Aquacise</td>
<td>Kathy</td>
<td>Pool</td>
<td>$20</td>
</tr>
<tr>
<td>1:15 - 2:15 p.m.</td>
<td>Full Cycle</td>
<td>Angela</td>
<td>B026</td>
<td>$47</td>
</tr>
<tr>
<td>2:15 - 3:15 p.m.</td>
<td>Power Flow Yoga</td>
<td>Steve</td>
<td>RSC AR 1</td>
<td>$50</td>
</tr>
<tr>
<td>3:15 - 4:15 p.m.</td>
<td>Cardio Sculpt</td>
<td>Patty</td>
<td>RSC AR 2</td>
<td>$22</td>
</tr>
</tbody>
</table>

### 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.

### Even Fridays Family Programs
Designed to meet the recreational needs of faculty, staff, graduate students and their families. Register online via RecRegister under ‘Even Fridays.’ Questions? Contact Tim Novak, 631-0584.

<table>
<thead>
<tr>
<th>Day</th>
<th>Class</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aug. 24</td>
<td>Family Swim Assessment</td>
<td>RSC AR 1</td>
<td>$26</td>
</tr>
<tr>
<td>Sept. 14</td>
<td>Family Soccer Clinic</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>Sept. 28</td>
<td>Family Bowling Night</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>Oct. 12</td>
<td>Family Pumpkins Patch</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
<tr>
<td>Nov. 16</td>
<td>Family Tennis Clinic</td>
<td>RSC AR 2</td>
<td>$26</td>
</tr>
</tbody>
</table>

### Learn-to-Swim Lessons
RecSports provides quality swim lessons at a wide range of ability levels. There are four main categories of swim lessons: Parent and Infant Aquatic Education, Pre-School/Aged Aquatic Education, School Aged Aquatic Education and Adult Aquatic Education. Visit recsports.nd.edu for class descriptions. All lessons and swim assessments are held at Ruckner Memorial Pool.

**Questions? Contact Sarak Ryckman, 631-2856.**

### Special Events
**Batticus**
The race begins at 10 a.m. Saturday, Aug. 25 at Saint Joseph Beach for 1.6-mile swim and 2-mile run around the lakes. The race will be divided into Men’s, Women’s CoRec division, and Varsity and non-Varsity categories. There are individual and team trials to compete in. Teams may be male, female or co-rec teams. Register online via RecRegister at recsports.nd.edu. Questions? Contact Tim Novak, 631-0584.

**Domer Run**
Race begins at 9 a.m. Saturday, Sept. 29 at Legends on campus. Registration opens online via RecRegister Tuesday, Aug. 21, and closes 5 p.m. Friday, Oct. 26.

**Intramurals**
Leagues: Grad/Staff/Fac/Any ND student, faculty or staff member; CoRec: any ND undergraduate, grad or faculty/staff member; a certain number of men and women are required.

**All-Campus:** any ND undergraduate, grad student, faculty/staff may play in open men’s or women’s league. Registration for Grad/Staff/Fac/Any ND student, CoRec: Sand Volleyball; CoRec: Softball and All-Campus tennis Singles will be Aug. 27 – 28 at Ruff’s Sports Recreation Center. Be sure to get your team’s entry form and respective fee into RSC by the deadline. No exceptions will be made once the registration period is over. Spots are limited, first come first served. Questions? Contact Kerry Kemp, 631-4437.

**F.A.S.T. Classes**
(Faculty & Staff Training)
Registration opens online via RecRegister 7:30 a.m. Tuesday, Aug. 28

<table>
<thead>
<tr>
<th>Time</th>
<th>Class</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:15 - 12:45 p.m.</td>
<td>Cardio Express</td>
<td>Jenn</td>
<td>RSC AR 1</td>
<td>$27</td>
</tr>
</tbody>
</table>

**Questions About RecSports? WE HAVE THE ANSWERS!**
For more detailed information, please visit the RecSports website, recsports.nd.edu, call 631-5100 or email recsports@nd.edu. Subscribe to RecSports email newsletters at recsports.nd.edu/about subscribes to email newsletters.
Jubilarians honored by Holy Cross

On Friday, May 25, the Congregation of Holy Cross gathered to honor priests and brothers celebrating their diamond, golden and silver jubilees with a Mass of Thanksgiving at the Basilica of the Sacred Heart, including five whose careers were spent in service to the University.

Sixtieth Anniversary of Ordination

Rev. Matthew M. Miceli, C.S.C., born in San Giuseppe Jais, Italy, graduated from Notre Dame in 1947 and was ordained in Washington in 1952. Father Miceli taught theology at Notre Dame from 1963 to 1993, and at one time held the record for serving as Rector of the same residence hall, calling Cavanaugh Hall home for 27 years. His impact on students has been great—there are 17 children named after him, 16 Matthews and one Flanigan. Other student tributes include the endowment of the Rev. Matthew Miceli Scholarship by an ND alumna of Cavanaugh Hall. In 2009, he moved to Notre Dame to found the Fisherman for the church. He assisted at St. Peter Catholic Church in LaPorte and is currently working on a sculpture of St. Peter the Fisherman for the church. He resides in Carthy Hall, where he continues to work on sculpture.

Fiftieth Anniversary of Ordination

Rev. James F. Flanigan, C.S.C., entered Holy Cross Seminary in 1949 and then the Novitiate in Minnesota. A 1958 Notre Dame graduate, Father Flanigan, who served at University Health Services as a computer/safety specialist.

Sixtieth Anniversary of Religious Profession

Br. Louis F. Hurvick, C.S.C., joined Holy Cross as a postulant at North Dartmouth, Mass., after graduating from St. Ignatius High School in Chicago in 1950. He moved to Notre Dame to found André House—then located at what is now the site of Legendi’s Restaurant. After professor in 1952, he assisted at Sacred Heart for 10 years, also teaching swimming and lifeguarding to the seminarians. From 1970 to 2002, Brother Hurvick assisted at the pool for the physical education department and the Rockne Memorial. He retired from the PE department in 2008 and continues to serve at University Health Services as a computer/safety specialist.

Twentieth Anniversary of Ordination

Rev. Gregory A. Green, C.S.C., left home shortly after his 4th birthday and began his 13 years of preparation for the priesthood at Holy Cross Seminary at Notre Dame. After high school seminary, he was received into the Holy Cross Community and entered the Novitiate in Minnesota. A 1958 Notre Dame graduate, Father Green was ordained in 1962. After parish appointments in South Bend and Vermont, he returned to Notre Dame, serving as associate vice president of student affairs until 1984. Today he continues to serve the University as staff chaplain.

Twenty-fifth Anniversary of Ordination

Rev. Thomas E. Gaughan, C.S.C., a 1980 Notre Dame graduate in sociology, was ordained in the Basilica of the Sacred Heart in April 1987. His first assignment as priest was to serve as associate rector at Sacred Heart and live in residence on campus. Twenty-five years later, he continues to assist and reside at Notre Dame. In 1998, he stepped down from his position in Campus Ministry to spend the next two summers serving in Santiago, Chile. Throughout his travels, Father Gaughan has remained active at Notre Dame, serving as chaplain to several athletic teams and to the folk choir.

Utilities and Maintenance staff honored

Staffers in the University’s Utilities and Maintenance department were honored recently with an award from Armstrong International Inc., a firm that manufactures energy solutions for industry. The University and Armstrong collaborated on an energy conservation effort earning steam traps throughout the campus steam system, resulting in significant energy savings and reduction of our carbon footprint.

From left: Mark Hummel, assistant director; Utilities Engineering; Tim Hiatt, Armstrong International manager of institutional markets; Doug Miller, building systems manager; Paul Krenzel, senior director, Utilities and Maintenance; Dan Youngren, distribution supervisor; Joe Herman, maintenance supervisor; Rick Lee, president, Affiliated Steam Company; Randy Lee, Affiliated product manager; and Henry Nichols, Affiliated sales representative.
THE PRESENTING SERIES AND ORGAN RECITAL SERIES WILL CAPTURE YOUR MIND, HEART AND SPIRIT.

Artists from across the United States and England, Denmark, Ireland, Switzerland and Austria are coming to the University’s DeBartolo Performing Arts Center.

Music faculty, Glee Club and band students also shine during Season 9 in important, new collaborations.

Choose from more than 40 brilliant performances. Experience groundbreaking commissions. Concerts and recitals declare our love for all types of music, including that written for the Church.

Dance reminds its possibilities are endless. Theater speaks: one delightful, one delightfully dark.

“The aim of art is to reveal, inspire and question,” says Anna M. Thompson, executive director. “Each time you learn, connect and relate as one audience, in those moments our campus becomes the art, too.”

Explore ideas in moments with family, friends and colleagues when you order season tickets. Subscription is always the best value over single tickets, even the faculty/staff price. Guarantee the best seats still available.

You will be rewarded with a spectacular set of subscriber benefits. You also strengthen the Arts at Notre Dame.

Make the DeBartolo Performing Arts Center your destination by subscribing at performingarts.nd.edu/newseason.

Affirmation
DANA ROBINSON ORGAN RECITAL
O’Malley Sacred Music Series
SUN, OCT 7 AT 2:30 P.M. & 5 P.M.

Milestones
ALVIN AILEY. AMERICAN DANCE THEATER
Robert M. and Ricki Conway Dance Series
TUE, MAR 5 AT 7 P.M. (limited seating available)
WED, MAR 6 AT 7 P.M.
Alvin Alley American Dance Theater at Notre Dame is made possible through the generosity of John Schaefer and Pamela Zilly, and Robert and Carol Rasmus.
This engagement is supported by the Arts Midwest Touring Fund, a program of Arts Midwest, which is generously supported by the National Endowment for the Arts with additional contributions from the Indiana Arts Commission.

Classical
CHICAGO SINFONIETTA
SAT, JAN 19 AT 7:30 P.M.

Roots
MOUNTAIN HEART
Presenting Series Opener!
THU, SEP 20 AT 7 P.M.

Mission
CANTUS
Teddy Ebersol Performance Series
the “Salve Regina”
SUN, FEB 17 AT 2 P.M.
This commission made possible by the Teddy Ebersol Endowment for Excellence in the Performing Arts. This performance made possible in part through the generosity of John and Jeny Sejdinaj.