

FACILITIES NEWS

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A NOTE OF THANKS AND HOLIDAY CHEER

This issue of *Facilities News* is sure to add to the festive holiday mood. Staff good deeds, University appointments, years of service, Excellence Awards, new employees, and staff social activities are highlighted in this issue.

It was good to see so many of you at the *Holiday Pie* gathering last month, which inspired staff once again, to contribute favorite holiday recipes to this edition.

Mark your calendars—*B.E.A.R. Day* (February 7th) is just around the corner. See Page 3 for a list of staff who will be

recognized for their milestone years of service. In addition, Ginger Gritz, Kevin Izzo, and the entire Electrical Team will be recognized with Excellence Awards for their service to the University. Congratulations to you all.

As the holiday season approaches, this time of year may be stressful for many. Remember there are resources available for all University employees. If you know of a co-worker in need, please let your supervisor know. More information can be found concerning the Faculty & Staff Assistance Pro-

gram at http://www.brown.edu/Administration/Human_Resources/benefits/other_benefits_eap.html

With the official arrival of winter, the cold weather and snow have finally arrived with perfect timing for a *Winter Break*.

As always, I thank you for all your dedication and hard work and wish you and your families a safe, happy and healthy holiday season. Enjoy the *Winter Break*

Sincerely,



Vice President
Facilities Management

2010 UNIVERSITY EXCELLENCE AWARD WINNERS



Top and above, holiday decorations at Maddock Alumni Center



CITIZENSHIP—Ginger Gritz, Energy and Environmental Programs Coordinator ; **SERVICE**—Electrical Team, Division 3—Abbaticola, DeAlmeida, DeMaria, Fugere, Germano, Jr., Grzebien, Jennings, Leca, Marzilli, Murphy, Paniagua, Piacitelli, Sample, Schultz, Tait; and **EFFICIENCY**—Kevin Izzo, Programmer/Analyst. Congratulations to you all and thank you for the outstanding service you provide.

COMMITTEE APPOINTMENTS

Congratulations Bill, Darlene, Deb, and Lisa on your appointments.

During the course of the 12-month program, as **Ambassadors** Project Administration & Finance Manager Lisa Betcher and Director of Facilities Services Deb Dunphy will learn about the functional purpose of all academic and non-academic areas in an interesting and enjoyable format. Each month the full or half-day session will include presentations, activities, and tours. They will also be encouraged to explore opportunities to become engaged in the Brown community.

In 2011, University Event & Conference Services Business & Communications Manager Darlene Williamson will join the **Information Technology Advisory Board (ITAB)** and Design & Construction Project Manager Bill Gaudet will serve on the **Staff Advisory Council (SAC)**.

The Information Technology Advisory Board (ITAB) serves to advise the Chief Information Officer, and other senior officers as appropriate, on resources and priorities concerning all aspects of computing, information management, and communication technology.

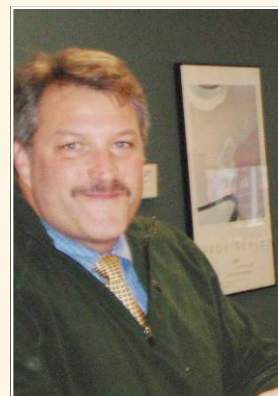
SAC's mission is to facilitate active and direct communication between University staff and the President and to provide a forum for discussion and investigation of issues important to the staff and the University.



Lisa Betcher



Deborah Dunphy



Bill Gaudet



Darlene Williamson

3RD ANNUAL HOLIDAY FOOD DRIVE

Staff generously contributed to the 3rd Annual Facilities Management Holiday Food Drive. The total amount collected was 1174 pounds surpassing last year's collection by 264 pounds. Thank you to all who contributed. Your generous contributions will help

to sustain those who are dealing with adversity and in need.



If you would like to learn more about this charitable organization visit their website at <http://www.rifoodbank.org/matriarch/default.asp>.



YEARS OF SERVICE MILESTONES

Come out to Salomon to celebrate B.E.A.R. Day on Monday, February 7, 2011, from 3:00 PM to 5:00 PM (followed by a reception in Sayles Hall) to help celebrate the Facilities' staff who will be recognized for their milestone years of service, along with the Excellence Award winners, at the Brown Employee Appreciation and Recognition Day event. Congratulations on your loyalty to Brown!

5

Antonio Aceto
Thomas Burke
Christian Cherau Jr
Jaime Cunha
Tracie Dugas
Esther Fahnbulleh
David Fletcher
Peter Fox
Liza Geduldig
Eric Halpern
Manuel Lima
Michael Lopes
Arminda Monteiro
Allen Price
Achim Tah
John Wilcox
Edward Znosko

15

Paul Dietel
Margaret Eshun
Herbert Germano Jr
Dennis McDavitt
Wanda Walker
David Woodward

20

Franklin Almada
Victor Ayala
Paul Magan
James Marsella
Edward Tejada
Nancy Vincent
Thomasina Williams
Ernest Williams

10

Donald Andrus
Richard Benaski
Donna Butler
Hugh Downing
Patricia Duff
Mario Fernandes
Joaquim Francisco
Michael Kenney
Mary Machado
Gary Martins
Michael McCormick
Gene Monteiro
Amy Morton
Kathryn O'Neil
Carlota Santiago
Carlos Silva
Sarah Vitale

25

Ronald Alves
Philip Fernandes
Herb Germano Sr
John Jennings
Louis Piacitelli Jr
Raymond Pratt
Paul Shields
John Sullivan

30 +

Joseph Ferreira
Jeffrey Fugere
Nicholas Golato
Steven Lavoie
John Leca
Gary McDole
Patrick Mooney
Richard Reed
Frederick Schultz
Ronald Southiere
Matthew Troy

HOLIDAY PIE



ADOPT-A-FAMILY HOLIDAY GIVING

Once again, the staff at Facilities Management has shown what Christmas is all about – giving. This year 92 very generous staff participated in Children's Friend "Spirit of Giving Holiday Drive." Five families will receive the gifts on their wish list, which included gifts ranging from clothes to toys to books to supermarket gift cards, and more.

Thank you to all who coordinated and participated in this year's event. Your efforts and

contributions are certain to put a smile on the faces of those who will benefit from your generosity.

If you would like to know more about Children's Friend, whose mission is to "promote the well-being and healthy development of Rhode Island's most vulnerable children by providing flexible, effective and culturally relevant services that support and strengthen families and communities" visit their website at <http://www.cfsri.org>.



NEED A PLACE TO GET FIT THIS WINTER?

Recently the squash courts and bleachers at Pizzitola Sports Center received a facelift that included the addition of fixed seating, action shot murals for the walls, special AV equipment for recording and monitoring from the coaches office.



For more information on the squash courts and other activities go to: <http://www.brown.edu/Athletics/Recsports/facilities.html>

6TH ANNUAL TAILGATING & FOOTBALL EXTRAVAGANZA

The brisk weather was held at bay while staff enjoyed good food, family, and friends at Facilities' 6th Annual Tailgating and Football Extrava-

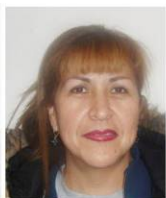
ganza on November 20th. To top it off, Brown finished second in the Ivy League with a 38-16 win over Columbia. Go Bears!



Thank you to the Athletics Department for providing an area for tailgating festivities and tickets to the game.



NEW FACES SINCE JULY1, 2010- WELCOME TO FACILITIES MANAGEMENT



Berta Barrientos
Custodian II



Joan Brown
Executive Assistant



Christopher Bernier
Supervisor, Plumbing



Clifford Bonalewicz
Stationary Engineer
Operator



Amy Cardone
Service Response
Coordinator



Justina Cruz
Custodian II



Patrick Cusick
Controls Application
Engineer



Deborah Demattio
Custodian II



James Devona
Information Services
Technician



Elisio Evora
Custodian II



Liza Geduldig
Event Manager



Julie Haworth
Director, University Event
and Conference Services



Chuck Heaney
Custodian II



Anthony Macari
Supervisor, Electrical



Marco Martins
Manager,
Stores Operations



Kundayi Mawema
Service Response
Coordinator



Magany Monteiro
Custodian II



Kathryn O'Neil
Event Manager



Nathan Perrino
Locksmith



Gianluca Rendina
Custodian II



Jessie Richardson
Custodian II



Frank Rosa
Water Treatment
Technician



Jody Soares
Event Manager



Jane Squitti
Events Assistant



Miekele St-Germain
Scheduling Assistant



Michael Thorp
Assistant Director,
Events Management



Beatriz Tiburcio
Custodian II



Darlene Williamson
Business & Communications
Manager



Deborah Ventrice
Project Manager

Find these
faces and say
hello!

As a result of last spring's early retirements and the Organization Review Committee's (ORC) recommendations* (including the consolidation of event's staff) we have many new faces in Facilities Management.

* A report, on the status of implementation efforts, has been posted to the Brown and the Economy website and is titled *ORC Fall 2010 Progress Update*. Please click on the following link for more information: <http://brown.edu/Administration/economy/orc/index.html>



STAFF FAVORITE HOLIDAY RECIPES

APPETIZER

VEGGIE SQUARES (Submitted By: Tracy Mansour, Real Estate)

Serves 6

Ingredients

2 pkg. Crescent Rolls	16 oz. cream cheese, softened
1 green pepper, finely chopped	1 red pepper, finely chopped
½ small onion, finely chopped	1 cup broccoli, finely chopped
1 can black olives, chopped	

Preparation

Preheat oven as directed on crescent rolls. Spread the 2 crescent rolls together (pressing edges together) on a cookie sheet and bake until the crust is golden brown. Once the baked roll has cooled, spread the cream cheese on top. Mix the finely chopped vegetables and olives together and sprinkle on top of the cream cheese. Gently press the vegetables into the cream cheese.

Refrigerate if not serving immediately.

SALADS

RUNNER'S SALAD (Submitted By: Lisa Betcher, Planning, Design & Construction)

Serves 4

Ingredients

1 ripe Avocado, sliced	¼ cup virgin olive oil
2 tbs. Malt Vinegar	2 tbs. sugar
½ tsp Salt	1/8 tsp almond extract
1 small can Mandarin oranges, drained	¼ c roasted almonds, sliced (honey roasted almond accents are good)
1 pkg. mixed salad greens of choice (mescaline mix or spring greens)	

Preparation

Prepare mixed salad greens, top with slivered almonds, sliced avocado, mandarin oranges.

Combine olive oil, malt vinegar, sugar, salt, and almond extract, whisk or shake in covered container. Top prepared salad just before serving.

FROZEN CRANBERRY SALAD (Submitted By: Joan Brown, Planning, Design & Construction)

Serves 8

Ingredients

2 tbs. sugar	2 tbs. mayonnaise
1 tsp. vanilla	1 cup whipping cream
½ cup powdered sugar	½ cup pecans, chopped

cont. Pg. 11



STAFF FAVORITE HOLIDAY RECIPES

SOUP

CURRIED PUMPKIN SOUP (Submitted By: Ginger Gritz, Sustainable Energy & Environ. Initiatives)

Serves 7

Ingredients

½ lb. fresh mushrooms, sliced	½ cup onion, chopped
2 tbs. butter or margarine	2 tbs. All-Purpose flour
½ tsp. curry powder	3 cups vegetable broth
1 – 15 oz. can pumpkin, solid-packed	1 – 12oz. can evaporated milk
2 tbs. honey	½ tsp. salt
¼ tsp. pepper	1 tsp. ground nutmeg
sour cream (optional)	chives (optional)

Preparation

In a large saucepan, sauté the mushrooms and onion in butter until tender. Stir in the flour and curry powder until blended. Gradually add the broth.

Bring to boil; stir for 2 minutes or until thickened. Add the pumpkin, milk, honey, salt, pepper, and nutmeg, stirring until well mixed, and heated thorough. Garnish individual servings with sour cream and chives.

MAIN DISHES

PASTA RUSTICA (Submitted By: Paul Armas, Facilities Operations & Engineering)**Ingredients**

2 – 3 Italian sausages	2 tbs. olive oil
1 sweet red pepper, roughly chopped	1 sweet yellow pepper, roughly chopped
1 large onion, chopped	3 – 4 cloves garlic, chopped
pinch crushed red pepper	salt & pepper
1 tsp. fennel seed	1 large can Delmonte “Fresh Cut” Tomatoes, slightly drained (or 2 small cans)
dried oregano	dried basil
¼ cup red wine	1 – 2 large fresh mozzarella balls, cut into cubes
¾ lb. penne, bowtie (or similarly shaped pasta)	

Preparation

Brown the sausage and slice into 1/2 – inch chunks, set aside.

Over medium heat, sauté onions and peppers in olive oil until onions begin to soften. Add garlic, red pepper flakes, and fennel seed, cook for 2 – 4 minutes longer. Add tomatoes, herbs, wine and sausage. Simmer uncovered over medium heat for 15-20 minutes. Salt & pepper to taste.

Cook pasta in salted water. When pasta is done, drain and place in large serving bowl. Add desired amount of sauce and cube of cheese. Stir until pasta is coated and cheese just starts to melt..



STAFF FAVORITE HOLIDAY RECIPES

MAIN DISHES, CONTINUED

FRITTATA W/HERBED RICOTTA CHEESE AND CANADIAN BACON (Gluten Free)

Serves 4

Submitted By: Terry Durkee, Planning Design & Construction

Ingredients

1 tbs. olive oil	4 large eggs, beaten
1/3 cup basil, fresh coarsely chopped	1/3 cup chives (fresh) coarsely chopped
1/3 cup parsley, fresh coarsely chopped	3 oz. Canadian-style bacon, finely julienned
1/8 tsp black pepper, or to taste	2/3 cups ricotta cheese, fat-free

Preparation

Preheat oven to 400 degrees. Heat oil in a 9-inch nonstick, ovenproof skillet over medium heat.

In a small bowl, combine eggs, herbs, bacon and pepper, pour into hot skillet. Drop ricotta onto egg mixture by spoonfuls. Cook, stirring occasionally with a wooden spoon, until eggs are set and only the surface is runny, about 3 minutes.

Place skillet in oven and bake, until cooked through and slightly browned, about 3 to 5 minutes.

NOTE: If you don't have an ovenproof skillet, you can flip the frittata out onto a plate so the browned side is face-up. Slide the frittata back into the skillet and cook until the second side is slightly browned, about 3 minutes. This frittata can be made with any combination of herbs. Try tarragon instead of basil, or equal parts of basil, thyme, and oregano in place of the 1/3 cup basil.

LEMON CHICKEN (Submitted By: Donna Butler, Custodial Services)

Serves 6

Ingredients

2 ½ to 3 lb. broiling chicken, halved	1/4 cup Italian parsley
2 cups fresh lemon juice	1 cup olive oil
1 tbs. red wine vinegar	1 1/2 tsp. garlic, minced
1/2 tsp. dried oregano	salt & pepper to taste

Preparation

Preheat broiler for at least 15 minutes before using. Broil chicken halves, turning once, for about 30 minutes or until skin is golden brown and juices run clear when chicken is pieced with a fork.

Remove chicken from broiler, leaving broiler on. Cut each half into about 6 pieces.

Place chicken on a baking sheet with sides (make sure it can fit into the broiler). Pour lemon sauce over the chicken and toss to coat well. If necessary, divide sauce in half and do this in two batches.

Return to broiler and broil for 3 minutes. Turn each piece and broil for an additional minute.

Remove from broiler and portion chicken onto each of 6 warm serving plates

Pour sauce into a heavy saucepan. Stir in parsley and place over high heat for 1 minute. Pour an equal amount of sauce over each chicken and serve with crusty bread to absorb the sauce.

Lemon Sauce

Whisk together juice, oil, vinegar, garlic, oregano, salt and pepper. Cover and refrigerate until ready to use. Whisk and shake vigorously before using.



STAFF FAVORITE HOLIDAY RECIPES

MAIN DISHES, CONTINUED

CHICKEN DIVAN (Submitted By: Karen Rapoza, Finance)**Ingredients**

2 cans of cream of chicken soup	8 oz. sour cream
½ cup mayonnaise	½ cup chicken broth
½ cup half & half (or milk)	squirt of lemon juice
2 – 4 cups Monterey Jack cheese, shredded	3 lbs. cooked chicken, cut into strips
2 lbs. broccoli crowns, steamed	1 stick butter
2 cups seasoned bread crumbs	salt & pepper

Preparation

Preheat oven to 350 degrees. In a 9x13 pan, layer broccoli on bottom of dish. Mix mayonnaise, sour cream, lemon juice, chicken broth, cheese, milk, chicken, garlic powder, salt, and pepper, mixing well.

Melt 1 stick butter, add approximately 2 cups seasoned bread crumbs until crumbly. Spread evenly over the top of the chicken/broccoli mixture.

Bake until top is brown and bubbly, approximately 35-40 minutes. Serve with rice.

VEGETABLE NACHOS GRANDES (Submitted By: Janice Day, Planning Design & Construction)

Serves 6

Ingredients

16 oz. can fat-free, refried beans	½ cup salsa
2 tsp. Canola Oil	cooking spray
2 cups zucchini, diced	½ cup red onion, chopped
1 garlic clove, minced	1 cup frozen, whole-kernel corn, thawed
¼ cup water	2 tbs “40% less-sodium” taco seasoning
5 cups tortilla chips (such as Guiltless Gourmet)	¼ cup black olives, sliced
4 oz. Mexican blend cheese, reduced fat	¼ cup cilantro, chopped

Additional Toppings: Salsa, chopped avocado, light sour cream, shredded lettuce.

Preparation

Preheat oven to 350 degrees.

Combine beans and salsa in a medium bowl; set aside.

Heat oil in large nonstick skillet coated with cooking spray over medium-high heat. Add zucchini, onion, and garlic, sauté 5 minutes or until vegetables are crisp-tender. Add corn, water, and taco seasoning; cook until zucchini is tender and water evaporates.

Layer chips in a 13x9 inch baking dish coated with cooking spray. Spoon bean mixture evenly over chips. Top with zucchini mixture, olives, and cheese.

Bake for 15 minutes. Sprinkle with cilantro. Serve with additional toppings, if desired.



STAFF FAVORITE HOLIDAY RECIPES

THE SWEET FINISH

BROWNIE CHOCOLATE CHIP CHEESECAKE (Submitted By: Jan Hebert, Planning Design & Construction)

Serves 12

Ingredients

1 box fudge brownie mix (Ghirardelli dark chocolate)	3 – 8 oz. pkgs. cream cheese, softened
1 – 14 oz. can sweetened condensed milk	3 eggs
2 tsp. vanilla	½ cup mini chocolate chips

Preparation

Preheat oven to 350 degrees. Grease the bottom only of a 9-inch spring form pan

Prepare the brownie mix as directed on the package for “chewy” brownies. Spread the batter evenly in the prepared spring form pan.

Bake for about 35 minutes or until set.

In a large bowl, beat the cream cheese until fluffy. Gradually beat in the condensed milk, add the eggs and vanilla, mixing well. Fold in the chocolate chips. Pour the cream cheese mixture evenly onto the baked brownie.

Reduce the oven temperature to 300 degrees. Bake about 50 minutes or until the center is set.

Cool cheesecake, then refrigerate until well chilled.

PUMPKIN TIRAMISU (Gluten Free) (Submitted By: Terry Durkee, Planning Design & Construction)

Serves 6

Ingredients

¼ cup pure maple syrup or maple-flavored syrup	1 tbs. bourbon
¾ cup pumpkin	1 tsp. ground cinnamon
½ tsp. ground ginger	¼ tsp. salt
½ cup whipping cream	¼ cup sugar
½ of an 8 oz. container Mascarpone cheese, softened	1 tbs. powdered sugar
½ cup whipping cream	1 3 oz. pkg. Ladyfingers, split
ground nutmeg	

Preparation

Line a 9x5x3-inch loaf pan with plastic wrap; set aside. For syrup, in a small bowl, combine maple syrup and bourbon. Set aside.

For filling, in a small bowl, combine pumpkin, cinnamon, ginger, and salt. In a small mixing bowl, combine ½ cup whipping cream and sugar. Beat with an electric mixer on medium speed until soft peaks form (tips curl). Gently fold cream into pumpkin mixture.

For topping, in another small mixing bowl, combine mascarpone cheese and powdered sugar. Beat on low speed until combined. Gradually beat in ½ cup whipping cream just until thickened (do not overbeat).

To assemble, arrange half of the ladyfingers in a single layer in the bottom of the prepared pan. Drizzle evenly with half of the syrup. Top with half of the filling, spreading evenly. Arrange remaining ladyfingers in a single layer over filling. Drizzle with remaining syrup and top with remaining filling. Dollop topping over filling. Using the back of a spoon, carefully spread topping evenly over filling.

Cover and chill for 8 to 24 hours.

Use the plastic wrap to lift tiramisu out of pan. Place tiramisu on a serving platter. Sprinkle with nutmeg. Carefully cut the dessert crosswise into slices.



STAFF FAVORITE HOLIDAY RECIPES

THE SWEET FINISH, CONTINUED

FLAN (ARGENTINEAN) (Submitted By: Seth Izzi, Planning Design & Construction)

Serves 6 - 8

Ingredients

1 ½ cups sugar	4 cups milk, or fat-free milk
1 tbs. rum	1 tsp. vanilla extract
10 eggs, beaten	

Preparation

Preheat oven to 350 degrees.

For mold: a nonstick metal flan cooking mold, glass dish, or ramekins (6-8) may be used (mold should be at least an 8 cup mold).

Begin making the caramel directly inside the metal mold. This is seemingly a simple process, but can go wrong easily. Pour 1 cup of sugar into the flan mold and let it melt on stove top with medium heat. Watch carefully, as sugar burns easily, hence what can go wrong. As sugar melts, remove from heat and swirl around mold trying to coat inside bottom surface of the mold. If using a glass mold, cook the caramel on top of the stove and pour into molds).

In a pot, heat 4 cups of milk with ½ cup of sugar until sugar is dissolved. Add vanilla extract and rum. Cool slightly.

In a separate bowl beat 10 eggs. Slowly add beaten eggs to milk and sugar mixture, whisking constantly.

Pour mix into the flan mold. Place flan into slightly larger pot (acts as a double-boiler). Carefully pour hot water, be sure that the water is very hot when you start to cook the flan and that it comes at least one third of the way up the sides of the mold.

Carefully place into oven; and cook for 20 minutes. Cooking time may vary depending on the depth of the custard in the mold you are using; if it is less than about 3 inches, it will probably take less cooking time. The flan will appear soft when removing from oven, but cooling will help the hardening process.

Remove from oven; allow to sit in the water bath for about 15 minutes longer. Remove and set aside to cool completely before refrigerating.

CONTINUED FROM PAGE 6

FROZEN CRANBERRY SALAD

8 oz. can crushed pineapple, drained	16 oz. can jellied cranberry sauce
6 oz. cream cheese, softened	lettuce leaves
fresh mint for garnish	fresh cranberries for garnish

Preparation

Combine cream cheese, sugar and mayonnaise, stir until smooth. Stir in cranberry sauce, crushed pineapple and pecans.

In separate bowl beat whipping cream until foamy and gradually add powdered sugar, beating until soft peaks form. Add vanilla. Fold whipped cream mixture into cranberry mixture. Pour into 8" square dish, cover and freeze until firm. Cut into squares, and serve on bed of lettuce. Garnish with mint and fresh cranberries.

REMINDERS

Have a question about your uniforms or safety goggles? Contact Stores Operations at x3-2734.

Continue to submit your Facilities Management suggestions. Suggestion boxes are located at 295 Lloyd and at the various key stations.

SAVE THE DATE

Safety Fair—January 11th and 12th

Gaspar/Arzoomanian Award Nominations Due by February 3rd

B.E.A.R. Day—February 7th

Stewards' Meeting — 1st Wednesday of each month

Labor/Management Meeting — 2nd Wednesday of each month

HOLIDAYS

December 24th, Christmas Eve Day

December 27th, Christmas Day Holiday (observed)

December 28th through December 30th, Winter Break

December 31st, New Years Eve

Offices:

- Custodial
- Engineering
- Event & Conference Services
- Finance
- Human Resources and Labor Relations
- Maintenance Services
- Planning Design & Construction
- Real Estate
- Service Response Center
- Stores Operations
- Systems and Services

Newsletter Team: Donna Butler, Jim DeVona, Trisha Duff, Peter Fox, Lichen Grewer, Mike Lopes, Tracy Mansour, Amy Morton, Paula Penelton, Victor Rebelo

Contributor: Jack Wilcox

Photo of holiday decorations at Maddock Alumni Center

CONTRIBUTING TO THE NEWSLETTER

This edition of *Facilities News* includes information regarding many of our efforts underway. It has been written to provide all Facilities Management employees with information regarding Department activities across the various offices. If you have any suggestions for articles or would like to contribute to *Facilities News* please contact FM_Newsletter@Brown.edu.