

Going for Green with RecycleMania

For the second year in a row, Rosemont participated in RecycleMania, a nationwide recycling



competition supported by the Environmental Protection Agency. Rosemont's participation in RecycleMania, from January 18-March 28, was part of the College's ongoing effort to become a more environmentally-friendly institution.

Rosemont placed first on the list of Pennsylvania schools participating in the 'Waste Minimization' category of the competition, which also included larger institutions such as Drexel University, Temple University, University of Pennsylvania, and Bucknell University. Students at Rosemont produced the least amount of solid waste, at roughly 14 lbs per person. Additionally, the College achieved a 28.34% recycling rate.

As part of its involvement in the category, Rosemont pledged to work with vendors to reduce transportation packaging, create a system to report wasteful practices on campus, and institute an active program to educate the campus about waste minimization practices.

Taking a Day On, Not a Day Off

On Monday, January 19, over thirty students, alumni, faculty, and staff volunteers joined together to celebrate the legacy of Dr. Martin Luther King, Jr. by volunteering on their day-off and making it a day-on.

The volunteers spent their day at one of two locations. One group of volunteers organized, in partnership with Philadelphia Cares and their partners from the Ray of Hope Project, to assist with a park clean up at the Deni Playground, located in the Frankford section of Philadelphia. A second group of volunteers spent the afternoon with retired members of the Society of the Holy Child Jesus, Rosemont College's sponsoring society.



With one Oreo equaling \$10 billion, Cohen stacks cookies to demonstrate the benefits to children, education, and the environment if funds were reallocated from the Pentagon's budget.

An Evening of Entrepreneurial Spirit, Social Responsibility and Radical Business Philosophy

The Presidential Lecture was held on Wednesday, April 22 and featured ice cream celebrity Ben Cohen, co-founder of Ben & Jerry's Homemade. Cohen's lecture was the perfect mix of intellect, humor, and Oreo cookies.

African-Americans within the Realm of Politics

Christopher A. Lewis, partner at Blank and Rome, LLP, and former delegate to the Democratic National Convention, was a guest speaker on March 11. Sponsored by the Organization of African American Students, Lewis addressed the topic of African American within the Realm of Politics, focusing his discussion on his experiences as a member of the National Finance Committee for President Barack Obama.



Chinyere Ebo '09 welcomes Christopher Lewis and presents him with an honorary membership to the Organization of African American Students (OAAS).

Yellow Ribbon Veterans Education Program

Military veterans earning their degrees as part of the Yellow Ribbon Program are now eligible to obtain a Rosemont College education. The program allows the College to collaborate with the Department of Veteran Affairs (VA) to fund tuition expenses for up to 200 students.

Under the recently approved Post-9/11 GI Bill, the VA pays tuition expenses for eligible veterans at the highest public in-state undergraduate tuition rate. The VA matches tuition contributions made by participating private institutions of higher education.

Students who qualify for the Yellow Ribbon Program at Rosemont will receive a \$10,000 Yellow Ribbon Scholarship for the academic year, \$5,000 of which is funded by Rosemont and a matching donation from the VA for \$5,000.

If you or someone you know can benefit from this special program, please contact Troy Chiddick at 610.527.0200, ext. 2359.

Entrepreneurship Certificate Program with the New York Times' Knowledge Network

The Schools of Graduate and Professional Studies recently announced a new entrepreneurship certificate program. The five-course, graduate certificate will be offered in an online format as a stand-alone offering or combined with Rosemont's MBA or MSM programs.

Graduates of the 15-credit certificate program, which launched in October, will emerge with a fully developed, detailed business plan ready for presentation to investors.

The certificate program uses the Epsilon™ platform, which was launched by the *New York Times* in September 2007 to deliver lifelong learning programs on timely subjects. The platform is a comprehensive centrally hosted eLearning environment which offers a wide range of course delivery, assessment, and collaboration for students regardless of physical location.

For more information visit www.rosemont.edu/gps2

Princeton Review Best Northeastern Colleges



The Princeton Review has once again named Rosemont College as one of the best schools for undergraduate education

in *Best Northeastern Colleges: 2010 Edition*. Rosemont was also featured on the Best Colleges: Region by Region section of PrincetonReview.com.

For more information visit www.princetonreview.com/RosemontCollege/asp

Tweet!



Rosemont College now offers more ways to keep in touch with alumni and friends through the social networking sites Facebook, Twitter, and LinkedIn. If you have yet to join such a network or are curious about what goes on, sign up today to link up, get some face time, or tweet the day away.



Woodrow Wilson Visiting Fellow

Author and the former public affairs director for the American Petroleum Institute, Mary Tabor, was the Woodrow Wilson Visiting Fellow at Rosemont College from November 9 - 13. Established in 1973 to encourage the flow of ideas between the academic and non-academic worlds and to help students see the relationship between their education and their future lives, the Woodrow Wilson Visiting Fellow Program is administered by the Council of Independent Colleges.

During week-long visit to Rosemont, Tabor participated in a dialogue with students and faculty in formal and informal venues from the Undergraduate College and the Schools of Graduate and Professional Studies discussing topics such as the craft and invention of fiction writing, bridging the gap between business and creative arts, and obtaining life-long career goals based on a liberal arts education.



Fresh, Made from Scratch

This summer, the College announced its new partnership with Parkhurst Dining Services and since mid-August students, faculty, and staff have been experiencing fresh, delicious, and prepared-from-scratch foods by the company's world-class chefs.

Selected, in part, because of its commitment to using high quality ingredients in the preparation of meals and their support of sustainable activities, Parkhurst fresh food offerings are its hallmark. Foods are procured through Parkhurst-developed FarmSource, a sustainable sourcing program that initiates partnerships with some of the finest farmers in the communities they service to obtain high quality, farm-fresh foods for our customers, while supporting the continued growth for local agriculture by more than 20%.

In addition to FarmSource, Parkhurst also supports Rosemont's sustainable efforts with several other initiatives including on-site vegetable gardens and composting, recycling of spent-fryer oil used to help produce bio-diesel fuel, a switch to biodegradable corn-based plastic cup and lid products, and replacing Styrofoam service ware with reusable dishware and china.

Guests to Rosemont may choose from a variety of options including Bravisimo, cooked-to-order fajitas, stir-fries, pasta, grains, and rice dishes from around the world; the Parkside Diner, home-style and ethnic-style foods prepared with traditional ingredients; Pepperazzi, made-from-scratch fresh-dough pizzas, calzones, and strombolis; and the Milk Shake Bar, serving real old fashioned milk shakes made from real ice cream and dairy fresh milk.

Since nutrition and wellness continues to be a top priority for college and university administrators, Parkhurst food choices become a major piece to their healthier lifestyle. In the process, Parkhurst offers Whole Body Cuisine, a line of exceptional meals that balance fat, calories and sodium, but still create naturally nourishing and fabulous tasting meals. In response to the demand for more vegan and vegetarian offerings, Crunch, vegan and vegetarian cuisine, will provide nutritionally sound offerings utilizing seasonal local fruits and vegetables.

Other program highlights include Hemisflavors, a concept that features over 1,000 fresh global cuisine recipes, prepared authentically with raw ingredients indigenous of Brazil, Greece, India, Lebanon, Mexico, Morocco, Thailand, and Vietnam.

As our new partner, Parkhurst will assist in the planning and design of the new Community Centre, a transformational "public square" featuring the dining hall, café, bookstore, student lounge, and multi-purpose community spaces.