



JOLIET
 JUNIOR COLLEGE
 1901

Let's Get Technical

www.tech-jjc.net

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SEPTEMBER 2011

Upcoming
October Events
 Wednesday, October 26, 2011
 Career Day at
 Plano High School

High School
 Counselors
 Breakfast
 Friday, October 28, 2011,
 7:15AM-Noon

What year did Labor Day become a federal holiday?

Last month's answer was: Francis Scott Key

The answer will be in next month's newsletter.

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Our SUPER Seven!

Bianca



Brian



Drew



Halee



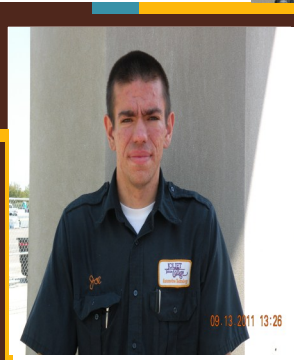
This past summer, much was done around the Joliet Junior College Main Campus, a beautiful new Campus Center was opened and an automotive expansion was completed. In the Technical Department, a lot of work was being done behind the scenes by our fabulous student workers. Hats off to our Super Seven for their tireless work in the Technical Department. We appreciate all of you!



Jake

Joe

Note: Pictures taken by T-Building Sculpture titled "Precarious Balance."



Kyle



*"By all these lovely tokens, September days are here,
 With summer's best of weather, And autumn's best of cheer."
 - Helen Hunt Jackson, September, 1830-1885*

Bianca Mangabhai, is 20 years old, and a Foreign Exchange students from Zimbabwe, Africa. She has assisted the Technical Department with creating and designing displays and bulletin board updates, as well as assisting with many other projects. Bianca is artistic and friendly. She hopes to earn her Associates Degree in Fine Arts in May, 2012 and transfer to Governor's State University to acquire a B.S. in Multi-Media.

Brian Gayhart, is 30 years old from Shorewood, IL. He hopes to earn his Associates Degree in HVAC in May, 2012. He has assisted us in maintenance of the labs and equipment maintenance and many other classroom maintenance projects. Brian is reliable and conscientious. He hopes to obtain a position as a HVAC service technician.

Halee Pakosz is a 22 year old student from Frankfort, IL. Thanks to Halee, the Manufacturing Department equipment is once again ready for the next group of students. Halee assisted in complete rebuilds of eight Clausing Lathe, (turning) machines. She has been accepted to the Mechanical Engineering Technology program, (MET) at Purdue University Calumet, and she is truly a shining star of what any instructor or employer would dream about.

Drew Hlavac is a 21 year old student from New Lenox, IL. He has performed maintenance and repair tasks on the welding machines and assists the department by cutting steel for student projects. Drew is diligent and hardworking.

Jake Popek is 20 years old from Joliet, IL. He hopes to earn his Associates Degree in May, 2012 in Psychology and Criminal Justice. His plan is to transfer to a 4-year college to earn his bachelor's degree in Psychology. He has assisted our department in general maintenance in the classrooms and equipment maintenance. Jake has been helpful and cooperative.

Joe Grenchik is 20 years old from New Lenox, IL. He plans to earn his Associates Degree in Automotive Technology in May, 2012. This summer he worked hard on getting the Automotive Department organized and assisted with moving all the equipment and supplies back into the department after the expansion was completed. Joe is trustworthy and dependable.

Kyle Andre is 23 years old from Manhattan, Illinois. Kyle has been instrumental in fabricating containers, customizing parts and upkeep for equipment. He has also once again taken a leading role in assisting with the annual Robotics Competition to be held for high school students this January. He has obtained three associates degrees in general studies, EEAS, and Process Control Instrumentation Technology. He hopes to pursue his Bachelor of Science degree in Management in the near future. Kyle is organized and a true role-model.

AUTOMOTIVE EXPANSION GRAND OPENING FESTIVITIES

AUGUST 30, 2011



Jim Coleman, Automotive Service Program Advisor spoke at the Automotive Expansion Grand Opening festivities on August 30, 2011. This new area which adds 17,000 square feet of additional space for students and technology. There are four new classrooms, offices, storage and utility space, a parts department and commercial auto shop that houses 16 individual vehicle work stations with lifts. This more than doubles the vehicle capacity to serve the needs of the JJC community. The shop services cars five days per week. “We traveled to dealerships and schools as far away as Wisconsin and took the best ideas from all of these facilities and incorporated them into our design,” says Coleman. “We wanted the shop to have the look and feel of a dealership while maintaining the functionality of a training facility.” As the finishing touches were added to the expansion, a 20 by 18 foot American Flag was hung in the new automotive shop to symbolize the culmination of hard work and good fortune to years that come, says Coleman. “We have done something very special that will change the lives of many people for years to come,” he added. “I always tell our students there is one simple rule in life and that is to always leave things better than you found them. In this case we certainly have.” Congratulations to the Automotive Service Department on their new expanded facility.

JJC FALL FESTIVAL/FARMER'S MARKET FUN

THURSDAY, SEPT. 8, 2011



The first ever Joliet Junior College GROW: Fall Festival/Farmer's Market held at the grounds of the JJC Greenhouse was a great success. More than 500 community members, JJC staff, and children enjoyed the sounds of the Cattails Band and local acoustic guitarist Doug Swenson which set the stage for an evening of fun and local foods education. Local farmers/producers in attendance included: Antiquity Oaks, (soaps made from goats milk and yarn spun from alpacas), The Blueberry Store brought fresh fruits and blueberry products, Clear View Pork Farm grilled delicious pork sandwiches and brats and sold frozen pork products, Ottawa Beverage had soft drinks made with sugar instead of corn syrup, Crafts from the Bluff sold plants and hand knit items, Mondo Soaps had soaps and oils made with fresh lavender and other homegrown natural ingredients, Growing Home sold fresh produce and provided information on Community Supported Agriculture Programs (CSA), Rainbow Harvest sold hydroponic fruits and veggies, Sahs Vegetable Farm sold organic garlic, mushrooms and other veggies. Our own JJC chefs provided delicious tastings of blueberry cobbler, blueberry ice cream and homemade breads. The JJC Greenhouse had beautiful fall mums, broom corn and other fall items available for purchase. Tours of the beautiful Greenhouse and formal gardens were enjoyed by all. University of Illinois Extension Master Gardeners, Will County Health and Wellness, and Sustainability Table information were valuable resources available at additional informational booths. Children crafts made from recycled materials, plant-a-seed, and paint-a-pumpkin were a smashing success. The petting zoo and touch a fire truck/farm equipment also was great fun for kids of all ages. Lemonade and cookies provided by the JJC Catering were available for the community to enjoy. A formal program including Illinois State Senator A.J. Wilhemi, Vice Chairman of Agriculture and Conservation Committee who spoke about current legislation that supports Illinois farmers and local economies. Donna Theimer, JJC professor and department chairperson of Agriculture, Horticulture and Vet Tech, spoke about Sustainability Agriculture. Maria Rafac, JJC AEC professor/advisor and Sustainability Coordinator provided valuable information on Sustainability Programs, and Jeanne Phelan, supporter of local foods discussed, "Why Local, Why Now?" A special thank you to Maria Rafac, Donna Theimer, and Technical Department Specialist Luann DiMonte for all of their hard work planning the JJC Grow: Fall Festival/Farmer's Market. This event is made possible by a grant from the Illinois Department of Commerce and Economic Opportunity and is part of the college's GROW series of events. JJC received the grant in 2009 to investigate and understand the local foods status within and around the JJC region and to develop local foods curriculum as part of the college's existing education programs.