



Spring 2021
Volume 37

*Newsletter of the
Gettysburg College
Support Staff*

The Formation of the Support Staff Council

by Rose Taylor

A Brief History: In November of 1984, the President's commission on women, which had been formed by President Charles Glassick at the time, was given a formal charge, which empowered the group to, "study and evaluate all matters related to the environment for women, both inside and outside the classroom." The group was also responsible for making recommendations to the President on "issues pertinent to the role, status, and education of women at Gettysburg College." The commission's hope was to increase hope in contributing to the overall success of women in the college community.

As part of its charge, the Commission was to conduct periodically a review of the policies and procedures for sexual harassment and affirmative action as well as assess the college's salary and fringe benefit plans with regard to equity. The hope was to increase awareness of the activities and engagements to the faculty, administrators, and support staff in regards concerning issues for women at Gettysburg College.

In 1985, President Glassick hired Karen Bogart, an outside consultant from consultants for design and analysis, who proposed, developed and implemented a climate study, which produced an assessment of the college community's strengths and weaknesses in regard to gender equality.

Support Staff and the Commission addressed staff concerns as well, including the lack of an effective grievance and recourse procedure, inadequate compensation and benefits, and an inadequate evaluation and classification system. The climate study report recommended that a SUPPORT STAFF COUNCIL be established immediately and STAFF serve on campus committees. The report also suggested that more effective systems of reclassification, evaluations and compensation be addressed as soon as possible.

In 1990, the Commission assisted in organizing a SUPPORT STAFF COUNCIL, although President Glassick was supportive of the formation of the Support Staff Council, it was Interim President Charles Anderson, former president of the Board of Trustees, who gave the go-ahead, and President Gordon Haaland's support which made the creation of the SUPPORT STAFF COUNCIL a reality.

The Support Staff Council will be elected on by ballot vote by all staff employees, with hopes that all areas of the college be represented, but particularly Security, Housekeeping/Maintenance, Nursing, and Dining since they often have concerns different from those in general clerical. In 1992, two more positions were added for clerical. President Haaland helped sensitize the campus community about staff issues. A representative from Human Resources also sat in on these meetings, advised the staff, and also supported the Council.

In 1995-1996, there was a lot of housekeeping staff concerns that had arisen, anywhere from childcare to safety in buildings at night, to an unevenness amount of workload. Personnel felt demoralized, unheard, and dissatisfied; in addition, they did not express their concerns at meetings for fear of losing their jobs: they felt that they lacked an effective venue for sharing their thoughts and opinions on the changes in the conditions of their work. Members of the Women's Commission stated: "{The Housekeeping Staff} must be an integral part of the community; otherwise low morale and job dissatisfaction will be prevalent." The objectives of the original support staff group: To help improve staff morale, to heighten self-esteem among support staff, to help staff recognize they are an important part of the campus community, to develop better communications between the staff and those in decision-making positions, to enjoy the camaraderie and interactions within a peer group,

continued

to assist and support members in career growth and to encourage members to address issues of concern.

In 1983, support staff initiated their first President's All Support Staff. The Support Staff also planned the summer picnic, an ice cream social, a holiday cookie social and a lot of other activities. Other projects they worked on were the newsletter 2x a year, information guide for support staff, hosted FASH, Dale Carnegie Training, Staff Development Grant information, performance appraisal implemented, promotion and re-classification system, grievance policy, breakfast meetings with the President (yearly) Fringe Benefits (recommendations in 1993 on group life, disability, healthcare, and time of w/pay), certificates of appreciation, orientation of new employees, improved visibility of support staff, summer planning retreats, staff parking issues, all staff meetings, support staff lounge, selection of a credit union, help draft inclement weather policy, job postings (all positions must be posted, in some cases jobs are not posted), Human Resources was to have one person deal with staff issues, and met with climate study consultants.

There is so much more that can be added but I would like to thank all the people involved in making the SUPPORT STAFF COUNCIL a REALITY.

(Some of this wording and information was compiled by Joyce Sprague, former Chair of Support Staff Council and member of the Commission on Women and Meredith Browne, 1985-1996 Women's Studies Intern 1996.)

I asked Jane North "How exactly did you have influence on forming the Support Staff Council?" Her response was "Joyce Sprague, Barb Herman and Tina Grim, along with President Gordon Haaland, deserve credit on developing the Support Staff Council. I had the privilege of working closely with the newly formed Council when I returned to Gettysburg College in 1992. We worked closely on building staff morale and giving Support Staff Council a voice through developing a formal governance structure for the council. Through the years, the Council has helped Human Resources to implement a performance review process, various policies that affect staff, and developed a series of professional development opportunities for Support Staff, such as the Tuition Grant Program. Additionally, the Support Staff Council has developed a series of events designed to build morale and encourage staff to socialize and engage with each other. The council has also improved communication through the newsletter and various

events and "brown bag lunches." I like that the council has the idea of raising awareness with support staff of their importance and encouraging more staff to get involved."

I also asked Jane: What is one of the biggest changes you have seen here at the college over the years? Technology— when I first stepped on campus the first time in 1986, we had very few computers (desktops) on campus. Today, wow, many employees have several devices, laptops, iPad, Surfaces, smartphones, hot spots; it touches all of us in everything we do. The rate of change today is so much greater than ever before and the interconnectedness and the complexity of the world and the work.

On a more personal note, I asked Jane, "Who in your life influenced you in a positive way the most?" "My parents taught me to see the positive, even in the hardest most challenging situations—to find the good. They believed, as do I, that we can't really control what happens, but we can control our reaction to it."

Jane's piece of advice she lives by is: This too shall pass and when in doubt, lead with your heart.

Thank you, Jane and The SUPPORT STAFF COUNCIL, for believing in us, the employees.

Please consider running for Council. Our voices are important.

SUPPORT STAFF COUNCIL 2020/2021

**Valerie Andrews
Robyn Barrick-Shirley
Triada Chavis
Amy Ellicott
Lynn Garskof
Kari Greenwalt
Carl Henry
Deborah Savidge
Samantha Stambaugh**

*We welcome Karen Re, our new
Human Resource Advisor to Support Staff Council.
Thank you Regina Campo for all your
years of support and dedication to
Support Staff Council.
You will be greatly missed.*

Our Village Forty-Hour Week and Then Some

by Rose Taylor

Nuts and bolts hold and secure things together, and are always behind the scenes, just like a village, held together by spokes inside a wheel. We have a multitude of talent, from quilters to artists, singers and pianists, from banjo picking to bands, football coaches to equestrians, EMT's to nurses, Sunday School Teachers to Preachers, our village.

One of our best spokes, is our Dining / Servo Services with so many workers having fed so many people, as one of their own says: "It's truly amazing the amount of people we feed." I sat down with Derek Brenneman, one of the chefs in Servo.

One of his talents is playing the mandolin, banjo picking, singing, and he loves to come up with different recipes. He loves Cajun and Creole style food. In fact, one of his favorite is stewed gulf shrimp and tomatoes with white cheddar grits. He came up with this recipe during culinary school. It is great for brunch, dinner, Mardi Gras or whenever you are craving something warm and spicy!

I asked Derek for the recipe:

Stewed Gulf Shrimp and Tomatoes with White Cheddar Grits

Makes 4 servings

1# 16-20 peeled and deveined raw thawed shrimp
4 cups canned diced tomatoes, do not drain
1 cup medium diced onion
½ cup medium diced celery
½ cup medium diced green peppers
2 Tbl chopped garlic
2 Tbl. olive oil
¼ cup Worcestershire sauce
5-6 dashes of hot sauce
¼ cup sugar
1 Tbl. dried oregano
1 Tbl. dried thyme
2 Tbl. fresh chopped parsley
½ cup thinly sliced green onions

2 cups instant white grits or hominy
4 cups of water
3 Tbl. salt
2 Tbl. black pepper
½ pound of sliced or shredded white cheddar
(smoked white cheddar adds a nice flavor too)!

Start by adding the olive oil to a preheated medium-sized sauce pan. Add the onion, celery, pepper, and garlic and sauté until they become translucent. Once the vegetables are finished cooking, add the diced tomatoes, Worcestershire sauce, hot sauce and sugar. Stir to incorporate and then add the dried herbs. Heat to a boil and reduce to a slight simmer and allow to cook for 15 minutes. Add the shrimp to the tomato mixture and continue to cook for another 10 minutes or until the shrimp are fully cooked. Taste and season again if needed.

To make the grits, bring 4 cups of water to a slight boil in sauce pot and season with salt and pepper. Once the water has come to a boil, slowly whisk in the dry grits. Allow them to cook on a low temperature for five minutes or until the grits have absorbed the water. Once the grits are thick, add the cheese slowly while whisking until it is fully melted. Taste and season again if needed.

Add about 1 cup of grits to a wide bowl, top with about 4-5 pieces of shrimp and a heaping spoonful of tomatoes, and then garnish with a sprinkle of green onions and enjoy!

Derek started working for the college three years ago. I asked him why he chose Gettysburg College. His reply was because of the excellent benefit package, steady schedule and it seemed like there would be many ways for him to express creativity.

I also asked Derek what makes working in Servo so unique. "One thing I find unique about working in Servo is that we get to see the students three times a day when they eat." He said, "Which is cool, because some positions on campus have no student involvement, so it is really nice to talk with the students and check in with them about how their day is

continued

Our Village continued

going. I am also always amazed by how much work we accomplish, no matter how stressful. On any given Reunion Weekend, we have 10-12 individual catered events all across campus, at any given time of the day, plated dinners for 400 people, boxed lunches for bus groups, breakfast buffets, coffee, and pastries for morning meetings, late night Attic appetizer parties, special menus for traveling sports teams, and many, many other venues and menus. All this work is prepared by the same people who are cooking and serving close to 1000 students at the same time! It's such an accomplishment and it's an organized hectic environment but everything gets done and we can take a breath at the end of the day and be proud!" "Also Servo and Gettysburg College Dining Services (including Bullet Hole, Commons, Dive and Catering) are ranked # 11 for having the best campus food in the country," he continued, "IN THE COUNTRY!! Not too many people on campus realize that and prospective students are always excited to hear that the food at Gettysburg College is going to be GREAT!"

Thank you so much Derek and all of the Dining Services for making such wonderful, awesome and delicious food!

I would like to thank everyone that works here in "our village," just remember we are all here to nurture and help our students and our future succeed. Be kind and pay it forward!!!!!!!!!!

Majestic's 95th Birthday

"The Majestic Theater recently concluded its 95th Birthday Challenge to raise dedicated funds to start a theatrical equipment endowment fund to replace and repair aging theatrical systems. The fundraising campaign concluded December 1 (Giving Tuesday). Over \$69,000 was raised from 119 donors, many of whom were Gettysburg College staff, alumni, faculty and administrators. The funds will be matched by the Warehime Foundation of Hanover, which gave a \$100,000 matching grant.

The Majestic Theater was opened November 14, 1925 as a silent movie theater and vaudeville stage. During its 95 years, the theater made history as the favorite movie theater of President Dwight D. Eisenhower and First Lady Mamie Eisenhower, the world premiere of the movie "Gettysburg" in 2005, and the Broadway show "For the Glory" in 2006. The theater underwent a \$16.5 million renovation and restoration which transformed it into a live performing arts and cinema center.

The Majestic facility has been closed since March 2020 due to the COVID-19 pandemic, and has been temporarily converted to classrooms and expanded rehearsal spaces for Gettysburg College students and faculty during the pandemic."

Turkey Drive-Thru

The Support Staff of Gettysburg College want to personally thank President Iuliano for gifting all of Support Staff employees a holiday turkey or vegetarian lasagna. Support Staff Council was able to

use part of the funds that would have gone towards our President's Dinner for Support Staff to make this purchase. December 22, 2020, Support Staff Council, along with Darrien Davenport had the pleasure of hosting a drive-thru behind the Dining Hall from 11am-6pm. Employees drove up to our station, we placed the turkey or lasagna in their vehicle and they drove away. A few of us paid a visit to President Iuliano and gifted him a turkey along with a thank you card with many thanks offered by Support Staff. We were able to bless SCCAP, Campus Kitchens and New Hope in Hanover with the leftover turkeys we had. This was a great way to end the semester and start our Winter Break!



Cooking Corner Recipes

Easy Fish Tacos

Prep Time – 10 min Total Time – 25 min
Cook Time – 15 min Servings – 4

Ingredients

- 1 ½ pounds of white fish (tilapia/cod/haddock)
- 1 tablespoon Olivia oil

Rub

- 1 tablespoon chili powder
- ½ teaspoon cumin
- ½ teaspoon garlic powder
- 1 teaspoon paprika
- ½ teaspoon pepper
- 1 teaspoon oregano
- ½ teaspoon onion powder

Tacos

- 8 6" corn or flour tortillas
- 1 sliced avocado
- 1 lime wedged
- Toppings to tastes

Fish Taco Sauce

- 2 tablespoons mayonnaise
- 3 tablespoons sour cream
- ½ lime juiced
- ½ teaspoon garlic powder
- ½ teaspoon cumin
- ½ teaspoon sriracha (or to taste)

Instructions

1. Preheat oven to 400 degrees.
2. Combine all fish taco sauce ingredients in a small bowl and set aside.
3. Combine rub ingredients and rub into fish fillets. Place fish on parchment lined pan and drizzle with olive oil.
4. Bake for 12-15 minutes or until flaky and cooked.
5. Heat tortillas according to package directions.
6. Break fish into large chunks and divide between tortillas. Top as desired and serve.

Italian Meatloaf

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 red bell pepper, seeded, small diced
- 1 onion, diced
- 2 teaspoons (about 3 cloves) chopped garlic
- 1 pound of ground beef or meatloaf mix
- 2 eggs
- ¾ cup bread crumbs
- 1 cup grated parmesan
- 1 tablespoon Worcestershire sauce
- 1 tablespoon balsamic vinegar
- 2 tablespoons chopped basil leaves
- 1 tablespoon chopped parsley leaves
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon oregano
- 1 cup marinara sauce

Instructions

- Preheat oven to 350 degrees.
- Heat 1 tablespoon of olive oil in medium sauté pan over medium heat.
- Add peppers, onions and garlic. Sauté until just soft, remove to a plate and cool.
- When peppers and onions are cool, combine all of the remaining ingredients together except for the marinara.
- Pack meat mixture into an oiled loaf pan. If you don't have a loaf pan, form the meat mixture into a loaf shape on an oiled tray or baking dish.
- Top with oregano and marinara, making sure to spread evenly over top.
- Bake for approximately 50-60 minutes or until an instant-read thermometer registers 160 degrees in the middle of the meatloaf.
- Remove from oven and let rest for 5 minutes.
- Slice and serve.

Cooking Corner continued

Chicken Paprikash

Prep Time – 10 min Cook Time – 35 min Servings – 4 to 6

Ingredients

- 2 to 2 ½ pounds of chicken, preferably thighs and legs
- Salt (to taste)
- 1 teaspoon minced garlic
- 2-3 tablespoons unsalted butter
- 2 pounds yellow onions (about 2-3 large onions)
- Black pepper to taste
- 2 tablespoons sweet paprika
- 1 teaspoon (or to taste) hot paprika or cayenne pepper
- 1 cup chicken broth
- ½ cup sour cream
- 1 bag wide egg noodles
- Optional: cornstarch



Instructions

1. Salt the chicken pieces and let them sit at room temperature while you cut the onions. Slice the onions lengthwise.
2. Brown the chicken pieces. Heat large sauté pan over medium-high heat and melt the butter. When the butter is hot, pat the chicken pieces dry with paper towels and place them skin-side down in the pan. Let the chicken pieces cook on one side, until well browned, then turn over and let them cook 2-3 minutes on the other side. Remove chicken from the pan to a bowl and set aside.
3. Sauté the onions. Add sliced onions to the sauté pan and cook them, stirring occasionally, scraping up the browned bits from the chicken, until lightly browned, about 7 minutes.
4. Add the paprika and some black pepper to the onions and stir to combine. Let cook for one minute.
5. Add the chicken broth, scraping up browned bits and nestle the chicken pieces into the pan. Top with onions, cover and cook on low simmer for 20-25 minutes (depending on size of chicken pieces).
6. Meanwhile, cook wide egg noodles, following cooking directions on package.
7. When chicken is cooked through (165 degrees, or if juices run clear), remove pan from heat.
8. Remove chicken, stir in sour cream. When chicken is done to your taste, remove from the pan. Allow the pan to cool for a minute and then slowly stir in sour cream and add salt to taste.
9. Add chicken back to pan and coat with the sauce.
10. If you would like a thicker sauce, use a bit of cornstarch to thicken.
11. Serve over wide egg noodles

Snow Day

by Amy Ellicott

Thanks to Facilities Services and volunteers from Dining Services for shoveling snow on Thursday, December 17. The workday started at 6am for many and continued the rest of the day until the job was done. Facilities Services is always working around the clock to make sure that our campus is functioning, as it should. Thanks for all you do!

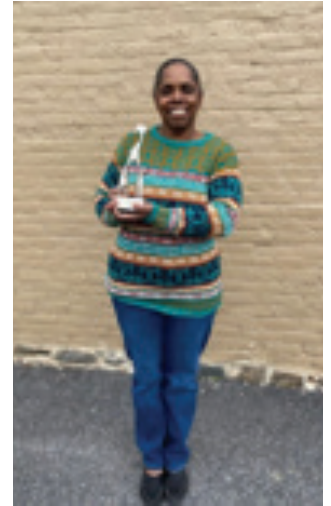


Pillar of the Year Award for 2020

by Amy Ellicott

Congratulations to Audrey Hatcher for being the winner of the Pillar of the Year Award. Audrey works as the Operations/Research Assistant for Advancement Systems. She has been with the college since 2007. Many of her Pillars were awarded to her for going above and beyond on her research for her department. Audrey is an exemplary person and always shows kindness to everyone she meets. I served on Support Staff Council in 2010 with Audrey and she certainly was a joy to work with. Keep up the good work Audrey!

The Pillars Appreciation Program honors our staff, administrators and faculty for their great service to Gettysburg College each and every day. We invite you to recognize a special employee for one great act of kindness or for going above-and-beyond the call of duty. The Pillar Nomination Form can be found on the Support Staff Council page online under the Pillars Appreciate Program.



HOLIDAY CELEBRATION

by Katie Barako

The Virtual Employee Holiday Party was very well received. A total of 78 people logged in, and many of them were joined by their partners and/or children (of all ages), so more than 100 people joined the fun. The feedback received was all very positive. Here are some of the comments about this event:



"It was a fantastic evening – my kids and I thoroughly enjoyed the show. I've never participated in something like that before but I loved it. Our department has been talking about it for days!"

"I really enjoyed the celebration, I didn't know what to expect, but it was really cool!"

"I hope we can return to the Majestic in 2021, but if we can't, I wouldn't be disappointed if we brought Joseph back."

"Joseph was a good time. We had a lot more fun than we thought we would. It was fun to see everyone, even virtually."

"We had so much fun...our 15 year old daughter even loved it (and it's a chore to get her out of her room, so this was a big win)!"

"Our teenage son stayed on for the entire show which greatly surprised us. "

28 people won a total of \$510 in prizes and all prizes were given in the form of Amazon.com gift cards. Eleanor Hogan and her daughter Reia were the big winners of the evening, winning 3 games for a total of \$50. Joseph Tran treated us to a 2 hour show (1/2 hour longer than expected) filled with holiday-themed magic tricks, trivia contests, scavenger hunts, Name That Tune and dance challenges.

Even though we are in a Pandemic, I am amazed to see how people have made the best of a terrible situation. Holidays were different in 2020 for many, drive by birthdays were the biggest craze, and wearing masks to match our outfits has been quite the trend. We have come together as a community to support our local restaurants. Check out the Facebook group, Gettysburg Takeout, to keep up with the great things our local restaurants are doing. Below are just a few examples of what people have done with their time over this past year.

by Amy Ellicott

Wendee Lewis, Alumni Relations

I have been fortunate to be able to continue my favorite hobby, theatre, virtually. I participated in a Zoom theatre production of a play written by a friend specifically for the Zoom format. It was a murder mystery and presented in three parts; I played the detective, and not only was it a lot of fun, I learned more about Zoom and lighting and met new people. This fall a friend asked if I'd be interested in online improv, specifically a show called "Half-Scripted." This features two-person scenes where one person is working from a script and one person improvises. I ONLY do the scripted part! The benefit of doing this online is that I don't have to memorize my lines, as I have perfected the technique of having them open on the screen along with my Zoom window. I really miss performing for a live audience, on a stage, but having the opportunities to do theatre virtually has made it a bit less painful. I also tidied my cement floor basement and play tennis against the wall down there for extra exercise. Sometimes with my cat chasing the ball! Haha!

Thomas Ahlers, Department of Public Safety

I continue(d) to serve in the Church I am a member of, The College community and the community in which I live in through the Barlow Fire Department.

Michele Klunk, Residential and First Year Programs

My husband Chris and daughter Haley built a chicken coop during COVID. We now have 6 chickens who are producing eggs for us.

Kathy Ambrose, Education Department

We began to renovate our kitchen at the beginning of 2020 with cleaning our cabinets (because they weren't being replaced) ordering new hardware for the cabinets. Meanwhile, we ordered a new countertop, it came in and was installed. We then had the flooring installed. All this took place with no avail.

Along about March – April when the pandemic first came upon us, it was time to order our appliances. This was a major delay in the progress of our kitchen renovation. Major delay in appliance orders coming from the manufacturers. We wanted the appliances before we finished the tile backsplash however, that wasn't

happening. We finally received our appliances after Thanksgiving! Wow! What a wait!

We then finally had the backsplash installed and the electrical work completed. I guess this ended up being a yearlong project even though that wasn't the intention. After the long wait it certainly is nice to be able to enjoy the finished project now.

Amy Ellicott, Dining Services

Our family united with our neighbors this summer to help with yardwork. Trees were cut down, leaves cleared out and bushes taken down. My next-door neighbor, retiree Susan Moyer put in a new back patio, all with a brand new firepit, new floor, and new patio furniture, all very inviting!

My church provided online services back at the beginning of COVID and I served with our worship team to provide music before the pastor would preach. We are back to meeting in the church and I continue to serve with the worship team.

My daughter had a drive-by birthday party in April and I was blown away by the response. A total of 72 people came by to show their love!

Becky Best, Spanish Department

During the time that most of the Departmental Administrative Assistants have been working remotely, Robin Oliver, the Administrative Assistant in French, German, and Italian Studies, has organized weekly "Virtual Happy Hours" via "Zoom." Every week we have anywhere from 6 to 10 Administrative Assistants join in just to touch base, share stories about what everyone has been doing over the past year, and to discuss current issues that we have been facing. We even had a new employee join in last week from the Biology Department, so it was a very good opportunity to meet her in a relaxed, friendly setting, and to welcome her to Gettysburg College. We still meet every week, and everyone really looks forward to it! It is a great time to visit and stay connected to each other, since we cannot be together in person. I feel I have gotten to know everyone better over this last year, then if we were on campus!

COVID Tips for PILLARS Working in the office

All employees should follow the below guidelines for interacting within campus workspaces:

- Be sure to maintain at least 6 feet of distance from co-workers. Shared spaces such as break areas and conference rooms should have measures in place to reduce capacity and facilitate physical distancing.
- If more than one person is in any room, face coverings should be worn by all employees, at all times. Face coverings are not required if you are working alone in a confined office space, but partitioned work areas are considered to be open environments, and face coverings are therefore required.
- Face coverings should be worn by any employee in a reception/receiving area. Face coverings should be worn when walking through hallways where others travel and in break rooms, conference rooms, and other meeting locations.
- Follow safety signage and directions for ingress and egress posted throughout campus facilities.
- Remove communal items, such as magazines and pens.
- Clean and disinfect your workspace daily
- Cough or sneeze into the inside of your elbow, discard any tissues, and immediately wash your hands

Also, please refer to the College's Current COVID-19 Workplace Guidelines for any questions relating to plans and protocols.

On behalf of the Support Staff Council, let's do our part to have a safe and healthy semester!

Employee Covid Testing Reminder:

The College is able to institute testing for employees this spring due to a new partnership we've established with the testing company *Mobile Health*. This company will provide all of the logistics for our testing program, including scheduling your testing time, performing your test (a highly reliable PCR nasal swab, widely viewed as less invasive than other tests currently available), and notifying you of your results. We are pleased that *Mobile Health* will provide all employees with the privacy we have been seeking for in a testing company.

—If you test positive, you will be required to quarantine for 10 days. The College will conduct contact tracing **only** for contacts you have had on campus. Additionally, if you are named as a contact through our contact tracing process, you will be tested on campus.

—Employees should plan to be tested regularly throughout the semester. While we are still finalizing our scheduling for the spring, our current planning centers around testing employees in high-traffic/exposure areas more frequently.

—It is important to reiterate that employees are **required** to contact the Human Resources Office as soon as possible if they are confirmed to have COVID-19 or have been in close contact with someone who tests positive. In addition, employees must continue to conduct symptom monitoring every day before reporting to work. Employees who are sick should remain at home, not report to work, complete the Employee Health Form, and seek advice from their health care provider. Please follow the guidance listed in our employee website.

—If you have concerns or questions related to this program, please contact Human Resources.

Wellness Committee Update

The Wellness Committee will be focused on offering programming in the form of activities both virtual, and eventually, in-person. We will be bringing in speakers, offering cooking classes, and sending along community events. We are also planning to do a "Stepping Into Spring" step challenge sometime in March and hopefully we will again partner with Highmark Sharecare on a program in the fall.



President's Post

Bob Iuliano

Dear Colleagues,

In this special time of year, when we would traditionally gather together in person to recognize and celebrate your exceptional work at Gettysburg College, I would like to take this opportunity to express my deepest appreciation for you—and for all that you do for this community.

Over the past 11 months, we have experienced unprecedented change in all facets of our lives, including here at the College. This change has asked us to collaborate in new and innovative ways with one another, and to implement new measures to keep each other and this campus safe.

In this, I am reminded of the words of legendary basketball coach Phil Jackson. He observed, "The strength of the team is each individual member. The strength of each member is the team."

While this pandemic has been challenging, to be sure, I am extremely grateful to call you a teammate in our continuing effort to ensure that the College remains both strong and forward looking. Your work touches every corner of our historic grounds and every student of this remarkable institution. Gettysburg College, indeed, is better because of you.

As I look ahead, I am filled with optimism and belief that what we do here is as important as it has ever been—for our students, for our community, and for the broader society. It remains a true privilege to undertake this work with you and the other members of this welcoming and dynamic community. Let us continue to rely on each another—our greatest strength—to advance our shared mission in 2021.

Sincerely,
Bob Iuliano

UPCOMING EVENTS FOR SUPPORT STAFF

Pet Zoombombing Party – Friday, January 29 from 12:00-1:00pm.

Must register by January 27 – Email Amy Ellicott at aellicot@gettysburg.edu.

More information is available in the Support Staff Digest.

Virtual Valentine Paint Event – Wednesday, February 3 at 4:00pm (via Zoom).

Registration is closed.

Virtual Grow a Salsa Garden Event – Coming in March.

More information will be available in the Support Staff Digest in the coming weeks.

Virtual Cooking Demonstration with Derek Brenneman – Coming in April.

More information will be available in the Support Staff Digest in the coming weeks.

Virtual Woodworking Demonstration with Derek Brenneman – Coming in May.

More information will be available in the Support Staff Digest in April.

***We are also accepting ideas for future Support Staff events.**

Please email your ideas and thoughts to Valerie Andrews at vandrews@gettysburg.edu.

New Hires, Transfers and Retirees

New Support Staff Hires

Since January 2020

Tania Alvarez	Health Services
Jonathan Bihl	Bullet Hole
Mykayla Boyce	Bullet Hole
Robert Brandell	Athletic's Office
Chelsea Francis	Bullet Hole
AnnaMarie Frezza	Infrastructure and Computing
Andrea Keller	Enrollment and Education Services
Richelle Lamarr	Johnson Ctr for Creative Teaching
John Livelsberger	HVAC Services
Jason Lohuis	Department of Public Safety
Heather Matthews	Bullet Hole
Denise Orndorff	Custodial Services
Nese Ozgur	Biology
Karri Reed	Dining Services Office
Lynn Rickrode	Health Services
Vicente Rico Chavez	Bullet Hole
David Shuey	Department of Public Safety
Darbye Smeak	Dining Services Office
Amanda Woolston	Custodial Services

Support Staff Transfers

Since January 2020

Niamate Leeper	Human Resources Office to Management Department
Jesse Mains	Provost Office to Office of Diversity & Inclusion
Amanda Whitcomb	Biology Department to Psychology Department

Support Staff Retirees

Since February 2020

Catherine Bain	Center for Career Engagement
Christine Clabaugh	Human Resources Office
Dian Cramer	Health Services
Rose Goodman	Admissions Office
Sajma Hadzic	Dining Services
Sally Roelke	Management Department
Karla Swinn	Infrastructure and Computing
Tammy Wiseman	Bullet Hole

ACCEPTING NOMINATIONS FOR 21-22 SUPPORT STAFF COUNCIL

We're looking for representatives from several areas of Support Staff including:

Dining Services – 1 opening
Facilities – 1 opening
Paraprofessional – 2 openings

Each position requires 2-year commitment and mandatory attendance at regular monthly meetings.
Email Triada Chavis at tchavis@gettysburg.edu

PILLARS STAFF

Valerie Andrews | Triada Chavis | Amy Ellicott | Lynn Garskof
Kari Greenwalt | Carl Henry | Rose Taylor

Friday Forums Spring 2021

12:00 - 1:00 p.m. February 5, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
Stina Neimann; Entrepreneurship & Career Mentoring Coordinator - **connectGettysburg: The Virtual Gettysburg Network with a Searchable Directory of Alumni Mentors**

12:00 - 1:00 p.m. February 19, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
Susan Russell; Adams Professor in Theatre Arts and Associate Professor - **Revisiting the Miracle: Writing a play about Helen Keller and Anne Sullivan through the lens of feminist, anti-racist and disability studies**

12:00 - 1:00 p.m. February 26, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
C. T. Cruise; Dean of Academic Advising and Student Support Services; M. Goldman; Assistant Director of Career Engagement; A. Hughes; Executive Director of the GLC; H. M. A. Williams; Associate Professor of Africana Studies - **TBA**

12:00 - 1:00 p.m. March 5, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
J. Wetzberger; Assistant Dean and Director of Scholarly Communications M. Elmquist; Scholarly Communications Librarian - **Perspectives on Open Education at Gettysburg College**

12:00 - 1 p.m. March 12, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
Miya Miyazawa; Associate Professor of Education - **Nuclear Disaster and Education in Post-Disaster Fukushima**

12:00 - 1:00 p.m. March 19, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
P. Carmichael; Robert C. Fluhrer Professor of Civil War Studies; J. Titus; Associate Director of Civil War Institute - **TBA**

12:00 - 1:00 p.m. March 26, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
C. Hartzell; R. Kerney; S. Principato; L. Runnyan; K. Wallach; K. Weigle; H. M. A. Williams; - **Grant-Seeking: Who, What, When, Where, Why, How**

12:00 - 1:00 p.m. April 4, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
Jim Udden; Professor of Cinema and Media Studies - **Movie Multiplexes with Chinese Characteristics**

12:00 - 1:00 p.m. April 9, 2021 – Join zoom meeting: <https://gettysburg.zoom.us/j/91648128669>
A. Hughes; Executive Director of the GLC; K. Mattson; Associate Director of Career Planning; S. Niemann; Entrepreneurship & Career Mentoring Coordinator; B. Reyes-Lua; Assistant Director of the Center for Public Service - **Community GIGs: Service, Leadership, Social Innovation & Experiential Learning - A Pandemic Pilot Program**

