The Foundation’s February 16th Board Meeting will start with a special ceremony to recognize the two winners of the Norman J. Priest Endowed Scholarship. This award is given to two Foundation full-time student employees who embody the ideals of former Foundation Board member Norman J. Priest through their community service, leadership skills, and involvement in the Foundation. Submitted applications are reviewed by Mrs. Halo Priest, her son James Priest, and the Foundation Scholarship Committee. Selection is based on applicant’s resume, a recommendation from both a supervisor and a Foundation staff member, and an essay on how Cal Poly Pomona Foundation, Inc. has helped them with their educational goals and how the award will help them achieve their career/educational goals. The essay should also highlight how participation and leadership in campus activities and community service will help them achieve their goals.

The 2009-2010 winners are Courtney Habegger, Farm Crew employee, and Scott Kellum, College Reading Skills Program employee.

Courtney is expecting to earn her Bachelor’s Degree in Plant Science in 2012. Her goal is to be permanently employed by a livestock operation as a pasture and feed manager, or to start her own small operation. As a Farm Crew employee, she has been gaining valuable organization experience through the management of Spadra Ranch with two of her co-workers, especially the restoration of the Onion Shed. She has also been involved with community organizations such as the Ride Your Horse Therapeutic Riding Program, which serves the mentally and physically disabled.

Scott is a Chemical Engineering Major with a Chemistry Minor, expecting to graduate in June 2013. He is a Lead Tutor for the College Reading Skills Program, where he developed a “Healthy Living” Peer Mentoring topic, with the aim to help students make wiser decisions to stay more fit and healthy. He has also worked for the Foundation at Subway as a Sandwich Artist. Scott participates in a wide variety of campus clubs, most significantly in the American Institute of Chemical Engineers. He ran for an officer position, which led to a series of leadership training events and club meetings that taught him more about planning and managing events. He participated in Boy Scouts for seven years, achieving the rank of Eagle Scout.
Although people were just swimming in our pool on Thanksgiving day, winter has finally shown itself at the Village. Residents were bundled up as they headed to their last finals of the quarter and there was definitely anticipation in the air due to the upcoming break.

Programming has wound down this month as Community Advisors and staff prepared to say good bye to residents who have graduated and are moving on into the “real world” on December 12th. Happily though, we will all be welcoming fresh faces to the Village on January 3rd.

On December 11th, the Village Staff gathered to celebrate all the wonderful things that we have accomplished this past year. We feasted on a Turkey Lunch! In these tight budget times it is nice to be able to gather together and enjoy each others company.

We are sad to say good-bye to Heather Albertson, an amazing staff member who has worked for the Village since the Spring of 2007 in various capacities: Community Advisor, Graduate Complex Coordinator and now Program Coordinator. Heather is leaving us to pursue full time work as a Resident Director at Cal State Los Angeles. We wish her the best of luck in her future endeavors and will certainly miss her creativity and baking at the Village. Good Luck Heather!!!!

We wish everyone a happy and safe New Year!

Employee Profile: Sabrina Hatten

Name: Sabrina Hatten
Title: Farm Store’s Financial Manager
Job Description: Taking care of the Farm Store’s financials
I have a talent for: Cooking
What I like most about my job: My co-workers
Favorite childhood memory: Getting ready for dance recitals

My biggest achievement: Graduating from Cal Poly Pomona and getting my Bachelor’s degree in just 3 years
Length of employment: I have been working at the Farm Store for 2½ years
Length of commute: 30 minutes; I recently moved to Rancho Cucamonga
No one would ever guess: that I pole vaulted in High School track
On weekends, I love to … spend time at home relaxing with my boyfriend, going camping, and spending time with family
In five 1 years I will … be in a Masters program or will have completed a Masters program
This policy is also available online and can be accessed by clicking here: 
http://www.foundation.csupomona.edu/content/d/CPPF%20Forms/EEO%20Policy_rev_09.pdf

FRESH FROM THE FARM STORE

Christmas time at the Farm Store is a little bit like home and this year was no exception. There is never any need to trek over the river and through the woods ... the Farm Store sold fresh cut Christmas trees that were never kept in cold storage and were cut the day before they were delivered to the Farm Store. This year, they proved to be as popular as ever, so mark your calendar for Christmas 2010. Christmas Trees are while supply lasts, so you’ll want to get to the Farm Store early for best selection.

Holiday shoppers enjoyed the festive decorations and wide variety of Holiday treats including delicious egg nog, Christmas cookies, stocking stuffers, and plenty of unique gifts.

Always a big hit, the poinsettia plants were again offered in unique colors and a variety of sizes that fit with any holiday decor. This year’s Gift Packs consisted of four different varieties: Satsuma Mandarin, Satsuma mandarins and Avocados, Navel Oranges, and a deluxe pack that included Satsuma mandarins, avocados, grapefruits, lemons, limes, kiwis, and honey. Everything in these packs is grown on Cal Poly Pomona Farms, and hand packed at the Farm Store. At Christmas time, or any time of the year, you can create your own gift basket; Simply choose your own items from the Farm Store or bring in your own items, and we will wrap it all up in a basket for you.

The Deming family of Pomona were so impressed with the freshness of their tree, they plan to make a Farm Store Christmas tree an annual tradition.
RIDESHARE GIFT CARD WINNERS INCLUDE FOUNDATION EMPLOYEE

Deb Matheson, Bronco Bookstore, was one of the lucky winners of a $20 Cal Poly Pomona Gift Card. Rideshare participants who turn in their daily record monthly are entered for a chance to win a prize each month.

Westview Services, who provides job coaching for the developmentally disabled employed by Foundation Dining Services, received a letter of appreciation from the State of California for the positive impact Cal Poly Pomona Foundation has made in the lives of developmentally disabled employees.

BOOKSTORE ANNOUNCES PHOTO CONTEST WINNERS

From June through October, Bronco Bookstore ran a Photo Contest promotion as a way to promote Bronco Spirit. We received entries from faculty, staff, students and parents who submitted photos of themselves wearing BroncoGear... from locales all over the world. To see all the winning photos, please visit www.BroncoBookstore.com

FRUGAL CORNER

A healthy diet can help you to keep your medical costs down, but how do you justify the added expense of healthy foods? Try these simple tips and you won’t have to:

1. Buy Reduced Produce
   It’s no secret that fruits and vegetables are good for you, but the price of fresh produce isn’t nearly as good for your budget. To stretch your shopping dollars, look for a reduced rack at the grocery store. You can often pick up super ripe produce for a fraction of the regular price.

2. Go frozen
   Frozen vegetables are usually fresher and cheaper than anything that can be found in the produce and canned sections of the store. Cruise down the frozen food aisles, and you’ll find big bags of veggies at bargain prices – sometimes as little as $1 a bag.

3. Shop locally
   Your local produce stand or farmer’s market can be a great source for healthy bargains. For the best deals, shop often and look for reduced produce or end-of-the-day specials.

4. Grow Your Own
   Slash your produce prices even further by growing your own healthy eats. Start a plot in your backyard or a container garden on your patio, and enjoy homegrown fruits and vegetables all season long. Like fresh herbs? Grow your favorites in small pots by the kitchen window, and take a snip whenever you need it.

5. Substitute Oil
   Slash the fat grams in your cakes, muffins and other baked items by replacing the oil in recipes with an equal amount of no-sugar-added apple sauce. It won’t change the taste of your recipe, but it will change the healthfulness of it.

6. Substitute Eggs
   Reduce your cholesterol consumption by substituting the eggs in baked goods with a tablespoon of soy flour. You can pick up a bag for as little as $2-3, and it will last you for quite a long time.

7. Skip the Salt
   Sodium lurks in lots of foods, and it’s just not something that your body needs a lot of. Limit your consumption by purchasing no-salt-added or low-sodium versions of canned foods. This switch won’t cost you a dime, so it’s probably the simplest switch of all.

Source: http://frugalliving.about.com
RECENT SERVICES AND AMENITIES UPGRADES RECEIVE POSITIVE FEEDBACK FROM GUESTES

In recent months, Kellogg West has been busy making some much-needed changes in the services and amenities we offer our guests. While the dust is still settling on some of our more recent changes, almost everything else is “up and running” and being very well-received by our guests.

In the early months of 2009, Kellogg West made a wonderful upgrade to our Fitness Center by purchasing new cardio equipment as well as adding a new multi-gym. The new cardio equipment included a treadmill and two recumbent bikes as well as an Ab bench. For the first time, what used to actually be a “Cardio Room” is truly a real Fitness Center. In addition, Kellogg West made significant and long overdue changes in all of our guestrooms. This was accomplished by upgrading and changing out all of our soft goods and installing flat screen TVs. The new, more up-to-date colors and fabrics of the soft goods, along with the new flat screen TVs has made a huge difference in the overall appearance of our guest rooms, really modernizing the look. The soft goods changes included new drapes, new down comforters, roll pillows and bed skirts. The old 20’ standard TVs were replaced with new wall mounted Vizio 32” Flatscreen TVs and additional cable channel selections. What a difference!

Another truly surprising and very much appreciated change occurred after a loyal and generous CPP Donor graciously donated money to upgrade our two Main Lodge suites. WOW! What a difference. All new living room furniture, dining room set, office desk and chair, 40” wall mounted flat screen TV in the living room area, bedroom-side 32” flat screen TV and an all new king size Serta mattress set as well as new lighting. For the first time ever, Kellogg West has two honest-to-goodness suites and we are very proud of them.

While making changes in our guestrooms and suites, we also added another amenity for our group guests (conference or lodging) our seldom-used Main Lodge Boardroom was converted (at practically no cost) to a “Hospitality Room” complete with sofas, easy chairs, cocktail tables and chairs, refrigerator, microwave and coffee maker. When finished off with a new 40” wall-mounted TV, this new area will be available for groups to rent and use as a hospitality room and can easily accommodate 30-40 people at a time. This upgrade is a good source of revenue for Kellogg West and a nice amenity for our Guests.

In addition to the changes in our lodging amenities, the Business Center was relocated to an area adjacent to the Front Desk. This made perfect sense - we had a seldom-used back office area and we were able to convert that area into a new Business Center. We have been able to increase the satisfaction of not only our Conference groups, but our other hotel guests, by simply relocating the Business Center to a more accessible location, adding some new equipment and expanding the hours of availability.

In our Food & Beverage area, the Kellogg West Dining Room also received a makeover. The spruce-up included a complete floor-to-ceiling paint job with all new colors. Taking into account the “voice” of our wedding planners, the new colors are soft pastels which easily blend with almost every bride’s color scheme.

Last, but certainly not least, we are about halfway through the conversion of the KW Director’s “old office” into a new Executive Boardroom, complete with boardroom table seating for 22, private restroom and ceiling-high windows with a view of the surrounding woodlands. After serving for years as the director’s office, this area was opened up into one very nice-sized Executive Boardroom with the removal of a wall, new carpeting, new paint and the soon addition of a “boardroom style” table with seating. This “first ever” Kellogg West Executive Boardroom is a much anticipated addition and a way for our Sales & Conference Services Staff to increase revenues, as well as a very nice addition to our conference and meetings options. This project is well underway with completion planned for January 2010.

BRENDA AND JAMES DIAL WELCOME DAUGHTER GEMMA MARIE

It is with the greatest joy that we welcomed our daughter, Gemma Marie Dial, into this world recently! She is the light of our lives. We thank God so much for her and know that life will never be the same now that she is with us.

We want to extend our sincerest thanks to all our friends at the Foundation for all their support and kindness. The well wishes and gifts are greatly appreciated. Again, thank you to all who have supported us and been so wonderful to us throughout our pregnancy, and now during our new family life with our daughter.

James and Brenda Dial

Gemma Marie Dial arrived on Saturday, November 28, 2009 at 11:13 p.m. She weighed 7 lbs. 5 oz., and was 20 inches long.