



January 1994

"Excellence Through Access"

Vol. 3, No. 3

WELCOME BACK

Do you know how many class meetings there are before your first exam?

We hope that you're well-rested and that you've been able to bring to campus at least some leftover "holiday cheer." Some may find they need it, if they only reluctantly return to "hitting the books" and getting up in time for classes. Of course, it would probably be possible to positively correlate high degrees of reluctance to low GPA's, so we would recommend that you get over any reluctance that you may have-- as soon as possible.

The semester begins as soon as you get here. Don't forget:

1/18-24 Drop/Add

Your date depends on the number of degree credits you have accumulated.

In This Issue...

OSP Gets Grant:

USDA \$\$\$ Awarded for GEMS Chem Initiatives

Coming to Cook College:

Teach for America
National Teacher Corps

As always...



FINANCIAL AID UPDATE

Tutorial Program Update and More Program News

Published Bi-monthly Vol. 3.3

Editors

Frager Foster... Asst. Dean
Director, OSP
Lee Ann Dmochowski... Editor

Contributors/OSP Staff

Ed Roberson... Asst. Dir.
George Suliali... Counselor
Cornelia Spoor... Tutor Coord.
Shawn Johnson... Specialist

Student Contributors

Shane Letizia... Cook '97
Salim Wakim... Cook '96

Look! New Staff!

STUDENT FARM AT COOK COLLEGE
by

Michael W. Hamm, Ph.D.
Dept. Nutritional Sciences

The spring of 1994 will see the emergence of a new project at Cook College -- a student farm. This will be a small-scale intensive vegetable farm on 2 acres at Hort Farm III, located on Ryders Lane (about a 20 minute walk from the campus). The purpose of this farm is to give students with an interest in vegetable production a place to learn within the larger framework of the academic programs of the college. It will also allow students an avenue to integrate their education with an understanding of urban problems with respect to food. It should provide a useful forum for relating the local production of food and its environmental benefits with the community outreach programs being developed at the University.

This last benefit is related to the use of the food that is produced. The majority of it will be donated to local soup kitchens and food banks. A small percentage of it will be marketed to the
(cont'd on pg. 3)