Welcome everyone to our second fall Student Auxiliary Services newsletter.

Simply put—“WOW”—is what I can say about the opening of this academic year that sums up the awesome efforts of the many stars in our division. Aristotle said it best—“We are what we repeatedly do. Excellence, then, is not an act, but a habit”. Thank you for your roles in an “excellent” fall opening. It didn’t matter whether you assigned our students, prepared meals for our students, or prepared their rooms—we did it as a team!

In addition to my gratitude, I’d also like to share some updates with you. I recently met with folks from Human Resources regarding feedback from the employee satisfaction surveys. I feel good regarding the positive feedback shared with me. One of my concerns though is the lower rate of participation from Student Auxiliary Services staff members. I would like to encourage you all that when this survey is offered again, that you will make every effort to participate. I want to hear from you!

I am enjoying my individual one-on-one sessions with each of you and have received honest feedback, which I will take into consideration relating to our strategic plan.

Don’t forget to meet with your assigned SAS buddy. I am looking forward to hearing your stories in our February SAS meeting. If you are a new employee and do not have a buddy, please contact Karen Overmyer at 5-4741 or kaoapt@rit.edu.

Thank you all again for all that you do!

The F&A leadership training program instituted by Dr. Watters is going extremely well. This critical and worthwhile process will fully benefit our division and outweigh any timing issues.

Lastly, I would like to thank everyone for contributing to these editions of our newsletter and for sharing with and caring about your fellow co-workers. If you would like to contribute to our next newsletter, please contact Amanda Kelley at abkapt@rit.edu.

Thank you all again for all that you do!

“A student is the most important visitor in our office.
Students are not dependent on us, we are dependent on them.
They are not an interruption on our work,
They are the purpose of it.
They are not outsiders; they are one of us.

We are not doing them a favor by serving them,
They are doing us a favor by giving us the opportunity to do so.”

Quote submitted by Karen Overmyer, sr. staff asst. to asst. vice president of Student Auxiliary Services
RIT celebrated the grand opening of Global Village on September 30th. Despite inclement weather, a large number of RIT members and guests, including Senators Robach and Alesi and Henrietta Town Supervisor Michael Yudelson, were in attendance. The event included a ribbon cutting ceremony, musical entertainment, reception at the Global Village Cantina and Grille, residential tours, and information tables and giveaways set up at the numerous commercial and academic locations within Global Village. Drs. James Watters and Howard Ward were two of the speakers at the event and both thanked the numerous, integral individuals from the construction teams and contractors, design firms, and F&A division that have made Global Village an exceptional, unique complex.

Visit the Global Village website at http://www.rit.edu/globalvillage for news coverage and photos of the event.

James Watters thanked F&A staff and key individuals for making Global Village a reality.

James Watters, Howard Ward, President Destler, and other dignitaries at the ribbon cutting for the opening of Global Village.

Students get information about RIT’s numerous study abroad programs.
Student Auxiliary Services Leadership Team

Student Auxiliary Services is happy to welcome Margaret Mikolenko and Jackie Taylor to our team. Margaret is the temporary manager of Shop One², the new arts and gifts shop in Global Village. The shop is the newest entity to SAS and reports directly to Howard Ward. Jackie Taylor is the new interim director of financial reporting for Student Auxiliary Services and will continue as director of College Partnerships during this time. Jackie’s objectives will be to develop a recommendation regarding the best model for the Controller’s Office to provide SAS with quality financial services going forward. Welcome Margaret and Jackie!
Grand Re-Openings for Bytes on the Run and Artesano 5th Anniversary for Beanz

Bytes on the Run and Artesano Bakery & Café celebrate grand re-opening events this month. Bytes on the Run celebrated their new products and services during a week-long event October 4—8. The location now features a variety of snacks and treats for grab-and-go convenience. Their new General Mills Design-Your-Own-Cereal Mix, Bytes custom chocolates, and specialty gift baskets are a few of the exciting new offerings available.

Artesano Bakery & Café will hold their grand re-opening on Wednesday, October 20th with free samples of their new menu items, raffle for a gift basket filled with Artesano treats and Peets products, a new look to their seating area, and a surprise new item that will have the campus (hint!) as happy as a pig in mud! Stop by between 10 a.m.—2 p.m. to check out their new look and menu items.

Additionally, Beanz celebrated its 5th anniversary on October 13th. Guests enjoyed free samples of new Freshens smoothies, raffles, and delicious $5 lunch menu specials.

Janet Olivieri

Gracie’s, Dining Services’ main dining hall, should affectionately be named “Janet’s” after Janet Olivieri, the dedicated manager of Gracie’s for the last 30 years. In addition to managing Dining’s largest location, she was also responsible for Dining’s annual product bidding process. Her rapport with Dining’s numerous vendors and her vast knowledge of the products purchased will benefit her new position as Dining’s CBORD Integrity Coordinator. Janet’s new responsibilities are to maintain the integrity of data in both Food Service Suite and Micros, two systems used by Dining Services to track inventory, control, and sales. Gracie’s staff recognized Janet and all of her accomplishments, including “over 16 million served”, during a reception on September 29. Staff also welcomed Kory Samuels as the new manager of Gracie’s.
Dining Services Celebrates New Locations in Global Village

RIT members and guests had the opportunity to sample a variety of foods and drinks from the Global Village Cantina and Grille and The Market at Global Village during the complex’s opening celebration on September 30th. Chips, salsa, and virgin margaritas from Salsarita’s, fresh sushi from Oishii Sushi, and chicken skewers with peanut sauce from the Global Grille went quickly as guests were eager to taste the new menus.

The Market at Global Village also had a line of guests eager to sample their organic peanut butter, various spreads, sausage and fresh meats, and soups—just a few of the unique international, organic, and local products available. Fans of Little Bakery and The Coffee Connection, both favorite local vendors, were happy to pickup fresh baked goods and coffee available for purchase at the market.

The Café and Market at Crossroads, also part of Global Village, sampled BBQ sandwiches and collard greens to promote their new Southern style BBQ coming next fall. Until then, the space formerly occupied by the HUB in Crossroads will be turned into additional dining seating for the Café & Market at Crossroads.

For more information on each location, menus, and hours visit http://finweb.rit.edu/diningservices.

- Stop by The Commons and check out their new Shumway Subs & Salads! The new station offers customizable subs on fresh baked breads and made-to-order salads. Customize your own salad or choose from a variety of specialty menu salads!

- Don’t forget to book your next event, meeting, or party through Brick City Catering www.rit.catertrax.com or at the RITZ Sports Zone www.rsz.catertrax.com

- Coming Soon! Dining Services gift cards to your favorite locations!
Join your favorites Dining locations on Facebook! Click the location name below or search the location’s name on Facebook for up-to-date specials, news, and fun info!

Artesano Bakery & Café
Beanz
Ben & Jerry’s
Brick City Café
Brick City Catering
Bytes on the Run
The Café & Market at the Crossroads
The College Grind
The Commons
The Corner Store
Ctrl Alt Deli
Global Village Market
Global Village Cantina and Grille
Gordie’s
Gracie’s
NetNutrition
RITZ Sports Zone
Sol’s Underground

Crossroads Chef Herlan Manurung’s Recipe Selected by Barilla Pasta

Café & Market at Crossroads Chef Herlan Manurung’s edamame recipe was selected by Barilla Pasta for creativity and culinary skill using their products. Chef Herlan’s recipe was one of eight recipes selected from an impressive group of recipes submitted from well-known locations across the country, including Cal Dining, Hard Rock Cafe, Harvard, and the MGM Grand. Barilla Pasta will be pitching the eight selected recipes to trade publications and conferences to promote creative, culinary recipes; however, RIT members can start enjoying Chef Herlan’s recipe now!

New Special Delivery Website

A new Special Delivery website will be online later this month. The new e-commerce website provides guests easy, online convenience in purchasing special delivery items from The Corner Store including customizable and pre-packaged gift baskets, balloons, cakes, and much more. Perfect for sending a ‘thank you’ or ‘happy birthday’ to a friend or co-worker!

Barilla Rotini Plus with Edamame and Duo Mushroom

Barilla Rotini Pasta Plus tossed with caramelized pearl onions, edamame, sautéed red peppers, Morel mushroom, Porcini mushroom, and finished with a champagne reduction cream sauce, topped with Asiago cheese.

Ingredients:
- Dry Barilla Rotini Plus: 4 oz
- Water: 1 quart
- Olive Oil: 2 Tbsp
- Pearl Onion: 2 oz
- Minced Garlic: 1/4 tsp
- Edamame: 2 oz
- Diced Red Pepper: 1 oz
- Morel Mushroom: 2 oz quartered
- Porcini Mushroom: 2 oz sliced
- Champagne: 1/4 cup
- Vidalia Onion: 1 oz
- Fresh Tarragon: A pinch
- Heavy Cream: 3/4 cup
- Asiago Cheese: 1 oz
- Salt and Black Pepper: To taste

Directions:
1. Boil water and cook pasta about 8 minutes or until al dente.
2. Heat sauté pan and add 1 tbsp of olive oil and caramelized pearl onions. Add red pepper, morel mushrooms, and porcini mushrooms and sauté together for 3-5 minutes.
3. Heat another pan to make the sauce. Add 1 tbsp of olive oil and sauté the Vidalia onions, and tarragon. Add the garlic for the last 20 seconds of sautéing.
4. Pour in champagne and simmer until liquid is reduced to half.
5. Pull out the tarragon and add the heavy cream, cooked pasta, and caramelized pearl onion mixture.
6. Stir and cook together until the sauce thickens.
7. Top with asiago cheese before serving.
Shop Online at the Digital Den

The Digital Den’s new e-commerce website allows students, faculty, and staff to purchase the latest computer and photography equipment and accessories with ease and convenience. Educational pricing is available on all products. Shop now at http://www.rit.edu/fa/digitalden/!

The Digital Den, RIT’s electronics store, offers a wide array of merchandise including computer equipment and accessories, hardware and software, iPods, music equipment and accessories, videogames and consoles, and photography equipment and accessories. The store is staffed with knowledgeable personnel who can offer guidance on equipment and purchases.

For more information and hours, visit http://finweb.rit.edu/digitalden/.

Digital Den Tidbits!

- Order custom calendars, photo cards, frame pictures, and more through the Digital Den’s Lucidiom photo kiosk - perfect for any gift! Tiger Bucks, cash, debit, Visa/Mastercard accepted.
- Did you know? As a faculty or staff member you can purchase Microsoft Office for “work at home” use at the Digital Den. Stop by or give us a call (475-2211) for details. (Students get a great deal too!)

Join the Digital Den on Facebook at www.facebook.com/ritdigitalden for specials, promotions, and new products and services!
Residential Areas a Must-See at Global Village Opening Celebration

The most popular stop during the Global Village opening celebration held on September 30th was Housing’s residential tours. Guests and RIT members were eager to see first-hand the state-of-the-art, globally themed residential suites and common spaces. “I want to live here!” was a frequent response as guests were guided through the areas featuring international photography submitted by RIT students, furniture, design elements, and decor representing regions from around the world. The numerous, fully equipped lounges and meeting spaces, including flat screen televisions, projectors and screens, and white-boards, also impressed guests and students alike.

Visit [http://www.rit.edu/globalvillage](http://www.rit.edu/globalvillage) to view images of the residential areas and more information on Global Village.
It’s In The Numbers

- The Gordon Field House had the most successful High School Graduation season in their short hosting history. In just 5 days, GFH hosted 8 graduation ceremonies, 6 rehearsals, approximately 3,000 graduates, and over 30,000 guests!
- 20,000 RIT community members and families hosted during Graduation Weekend.
- 1,000 guests were accommodated for the Baja SAE Rochester Static Events and Banquet Dinner.
- 1,100 competitors and spectators hosted for the Rochester Step-Off Competition.
- 14 framed photographs showcasing the wide array of events hosted at the Gordon Field House were recently installed in the GFH Reception Room.
- Brick City Homecoming and Family Weekend—4,200 tickets sold for Craig Ferguson, and Al Pacino sold out at 4,800 tickets!

Upcoming Events at the Gordon Field House

Box Office

Bob Dylan and His Band
Saturday, November 6

John Legend
An Evening with — Solo
Thursday, November 11 @ 8 p.m.

RIT Men’s Ice Hockey Tickets
Season tickets and single game tickets available

Join the Gordon Field House on Facebook at www.facebook.com/ritgordonfieldhouse for up-to-date info on concerts, events, and activities.

For event details and to purchase tickets, visit www.rit.edu/fa/fieldhouse

"Like" us on Facebook and you could win a pair of FREE tickets! facebook.com/ritgordonfieldhouse
Introducing Shop One²

Shop One² is RIT’s exclusive, new on-campus arts and gifts shop located in Global Village that showcases RIT student, faculty, staff, and alumni work. The RIT-run shop, in collaboration with the College of Arts & Imaging Sciences, features one-of-a-kind, hand-made arts and gifts ranging from moderate to high-end pricing. The diverse array of artistic mediums and items include glass, textiles, jewelry, photography, print, wood work, pottery, and much more. Local artists and groups have also been tapped to collaborate with the shop. Shop One² is open to all members of the RIT community, as well as the general public.

The name Shop One² pays homage to RIT’s Shop One, a small craft, jewelry, and art shop founded in 1953 by Jack Prip, Tage Frid, Frans Wildenhain, and Ron Pearson — four craftsmen brought together by RIT’s School of American Crafts. Functioning as both a boutique retail store and as a gallery for the craftsmen, Shop One focused on the display and sale of hand-made, one-of-a-kind pieces of art. Despite Rochester’s small-town nature, the store became a breakout success due to word of mouth and the awards that the craftsmen won in the upstate area. While Shop One closed in 1977, it proved that art is a viable profession in Rochester and inspired other craftsmen and artists in the area to start their own businesses.

Margaret Mikolenko, temporary manager of Shop One², brings more than two decades of sales and marketing experience in both the retail and wholesale arena of the horticulture business.

An entrepreneur who built her own successful floral design business in the Village of Fairport, Margaret brings artistic flair and exceptional attention to detail, providing a personal, meaningful experience for her clientele.

Shop One² is located in Global Village and is open Monday—Friday, 10 a.m.—6 p.m. and Saturdays, 12 p.m.—5 p.m. The shop will have extended hours during university events.

For more information on Global Village, visit http://www.rit.edu/globalvillage.
Welcome to SAS: Staff Appreciating Staff, a recurring section where you can give your co-worker a Thank You, Well Done, Celebrate, Great Idea, or Congrats!

To the entire crew at Crossroads for giving me a home for the summer! Special thanks to Charles for letting me take over his desk!

To everyone that helped us get The Market at Global Village ready for opening! Special thanks to Lon Chase, Donna Chase, Patty Spinelli, Stephen Kingston, Amanda Kelley, Stacey Prutsman, David Faas, Aaron Josephson, and Aaron Frey for all your support - we couldn’t have done it without you!

To all of the employees in Express Dining for all of your dedication and hard work opening our units and establishing your operations! You all have taken on the challenge and hard work with a smile and I thank you for all that you do!

Stephen Kingston, Oscar O’Flynn, Janice McGraw, Aaron Josephson, and Stacey Prutsman for all your expertise and extra help during the opening weeks of the Global Village Cantina & Grille!

Janet Olivieri for 32 years and “over 16 million served” as Gracie’s manager! And welcome Kory Samuels as our new manager at Gracie’s!

Donna Black for all your extra help with the residential tours during the Global Village Opening Celebration!

To all of the Housing Facilities fulltime, temp, and student staff for ensuring that over 600 apartments were fully refurbished, 11 buildings were completely renovated and Global Village was fully outfitted and ready on time. Your hard work, dedication, and teamwork are inspirational.

Adriana Delibert for coordinating the residential tours during the Global Village Opening Celebration and the residence hall tours for the Fall Open Houses! All were a success due to your coordination!

Melissa Kara and Evan Pierce on the successful opening of The Market at Global Village! And to Karla Orozco and the entire Global Village Cantina and Grille staff on a great opening!

To all the staff of the Global Village Cantina and Grille - job well done! Your dedication, hard work, extra hours, teamwork, mentoring and training of our student staff, accommodating last minute construction, and overall “make it happen” attitude enabled a grand and successful opening!

Adriana Delibert on your engagement and purchasing your first home!

Luke Mekker on the arrival of baby Isabella! Born October 10th at 7:48pm, weighing 6lbs, 3oz and 19” long. Mother and baby are doing great!
An abbreviated list of staff-related workshops, courses, and events.

Visit [https://events.rit.edu/](https://events.rit.edu/) or [http://finweb.rit.edu/cpd/scheduleofcourses.html](http://finweb.rit.edu/cpd/scheduleofcourses.html) for a full list of events and CPD courses offered fall quarter.

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Event</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oct. 20</td>
<td>10 a.m.–2 p.m.</td>
<td><em>Artesano Grand Re-Opening Celebration</em></td>
<td>Monroe Hall</td>
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<tr>
<td>Oct. 27</td>
<td>1 p.m.–2 p.m.</td>
<td><em>CPD—Playing it Safer at the Front Desk</em></td>
<td>Louise Slaughter Hall Rm. 2140</td>
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<tr>
<td>Oct. 27</td>
<td>4 p.m.–6 p.m.</td>
<td><em>Special Meal at Gracie’s—Harvest Celebration</em></td>
<td>Gracie's</td>
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<td>Oct. 29</td>
<td>Noon–1 p.m.</td>
<td><em>CPD—Nutrition - Healthy Choices, Smart Decisions</em></td>
<td>Global Village 2290</td>
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<tr>
<td>Oct. 29</td>
<td>2 p.m.</td>
<td><em>Pumpkin Carving Contest at The Market at Global Village</em></td>
<td>The Market at GV</td>
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<td>Oct. 29</td>
<td>5 p.m.–7 p.m.</td>
<td><em>RITZ Tailgate—RIT vs. Robert Morris</em></td>
<td>RITZ Sports Zone</td>
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<td>Nov. 2</td>
<td>10 a.m.–11 a.m.</td>
<td><em>CPD—Making the Most of Your Health Care Plan</em></td>
<td>Louise Slaughter Hall Rm. 2140</td>
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<tr>
<td>Nov. 5</td>
<td>9 a.m.–11 a.m.</td>
<td><em>CPD—Safe Food Handling</em></td>
<td>Louise Slaughter Hall Rm. 2140</td>
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<tr>
<td>Nov. 6</td>
<td>8 p.m.</td>
<td><em>Bob Dylan and His Band</em></td>
<td>Gordon Field House</td>
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<tr>
<td>Nov. 11</td>
<td>8 p.m.</td>
<td><em>An Evening with John Legend—Solo</em></td>
<td>Gordon Field House</td>
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<td>Nov. 12</td>
<td>5 p.m.–7 p.m.</td>
<td><em>RITZ Tailgate—RIT vs. UCONN</em></td>
<td>RITZ Sports Zone</td>
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<td>Nov. 13</td>
<td>8:30 a.m.–4 p.m.</td>
<td><em>Fall Open House</em></td>
<td>Campus wide</td>
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<tr>
<td>Nov. 13</td>
<td>5 p.m.–7 p.m.</td>
<td><em>RITZ Tailgate—RIT vs. UCONN</em></td>
<td>RITZ Sports Zone</td>
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<tr>
<td>Nov. 18</td>
<td>9:30 a.m.–10:30 a.m.</td>
<td><em>CPD—Diabetes Management</em></td>
<td>Louise Slaughter Hall Rm. 2140</td>
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<tr>
<td>Nov. 30</td>
<td>10 a.m.–noon</td>
<td><em>CPD—Procurement Card Process</em></td>
<td>Louise Slaughter Hall Rm. 2140</td>
</tr>
<tr>
<td>Dec. 3</td>
<td>8:30 a.m.–4 p.m.</td>
<td><em>Fall Open House</em></td>
<td>Campus wide</td>
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<td>Dec. 8</td>
<td>4 p.m.–6 p.m.</td>
<td><em>Special Meal at Gracie’s—Holiday Dinner</em></td>
<td>Gracie’s</td>
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<tr>
<td>Dec. 17</td>
<td>5 p.m.–7 p.m.</td>
<td><em>RITZ Tailgate—RIT vs. Canisius</em></td>
<td>RITZ Sports Zone</td>
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