

SPRING 2002

Monmouth

MAGAZINE

UNIVERSITY



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executive orders requiring equal employment
opportunity and/or affirmative action.

Calendar OF EVENTS

AUGUST 3

Alumni Summer Reunion
Tradewinds 2 PM

OCTOBER 17-20

Homecoming 2002

OCTOBER 30

Distinguished Business Leaders' Dinner

NOVEMBER 8

Wilson Hall
Candlelight Dinner Tour

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CONTENTS

COVER STORY

Gloria and Norma Monty: Daytime Drama Pioneers 20



20

FEATURES

Staying Connected: Bill '72 and Maureen '75 Bay 8



8

Charitable Gift Annuities at Monmouth 12



14

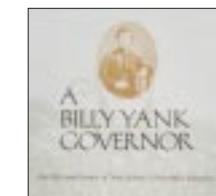
Reality TV 14

Going to the Dogs...and Loving It 26



26

New Jersey's Franklin Murphy:
The Billy Yank Governor 30



28

DEPARTMENTS

On Campus 2

Alumni News 34

Class Notes 36

NEW DIRECTOR OF CONFERENCE AND PROGRAM SERVICES

Marsha Peles of Somerset, is the new director of conference and program services. Peles brings more than eight years of event planning and community relations experience to Monmouth University. As director, she will market the University's services and facilities for use by community organizations and businesses for the purpose of workshops, meetings, conferences and youth summer camps.



Prior to joining Monmouth University, Peles served as director of special events at NJN Public Television in Trenton, New Jersey. While there she received national recognition as the 2001 PBS Award for Excellence winner in Special Fundraising Events for her planning of NJN's annual gala. Before working for NJN, she was director of public relations and marketing at a healthcare facility in Middlesex County, New Jersey.

Peles is a past board member of the Chamber of Commerce of Old Bridge, Sayreville and South Amboy and a volunteer member of Big Brothers/Big Sisters of Ocean County. She earned a bachelor's of arts in liberal studies from the Richard Stockton College of New Jersey and is pursuing her master's of business administration at Monmouth University.

ASSOCIATE VICE PRES. FOR INSTRUCTIONAL TECHNOLOGY SERVICES



Dr. Arlene O'Leary of Wayside, is the new associate vice president for Instructional Technology Services. Dr. O'Leary brings more than 25 years of experience in collaborating with faculty and staff to Monmouth University. She will help to develop strategies and practices in the use of instructional technology resources.

Prior to joining Monmouth University, Dr. O'Leary served as

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dean of the School of Information Technology at Harcourt Learning Direct in Boston, Massachusetts.

Before working at Harcourt Learning Direct, Dr. O'Leary served as associate dean for Distance Learning and Media Services at William Rainey Harper College in Illinois and prior to that was director of professional development/user services/instructional resources at Dowling College in New York.

Dr. O'Leary is a member of the American Association of Curriculum and Development, the Society of Training and Development and the American Association of Higher Education.

Dr. O'Leary earned a doctorate of education in administration and policy studies from Hofstra University and a master's of science in social studies from Queens College.

SENATOR JOHN BENNETT AND ASSEMBLYMAN LOUIS GREENWALD AT MONMOUTH



Senator John Bennett was honored at a reception on 2/26 as MU's first Public Servant in Residence in the Political Science Department. From L to R: Saliba Sarsar, Tom Pearson, Rebecca Stafford, Senator Bennett, Rekha Datta



From L to R: President Stafford, Assemblyman Louis Greenwald and Trustee Alfred Schiavetti during the assemblyman's tour of campus



From L to R: Yesenia Sarabia-Peiker '02 (also Sen. Bennett's Director of Communication), Senator Bennett, Dana Pfeuffer '01



Assemblyman Louis greenwald (6th District) holds an MU sweatshirt with SGA president Lauren Csentari during a tour of the campus on 2/27/02.

NEW SENIOR DEVELOPMENT OFFICER

Lucille Flynn of Howell Township has been named a new senior development officer in the Division of Institutional Advancement. Flynn has more than 12 years of fundraising experience. She will be responsible for developing activities that enable the University to generate capital funds.

Prior to joining Monmouth University, Flynn was director of development at Ramapo College where she served for nine years. Before working at Ramapo, Flynn was director of annual giving and alumni affairs at the College of Insurance in New York. She is a graduate of Seton Hall University where she earned a BS in education and English.

CHARITY DANCE MARATHON

Monmouth University hosted an eight-hour dance marathon on April 6. Proceeds from the event benefited the Elizabeth Glaser Pediatric AIDS Foundation to help fund research for children living with HIV/AIDS.

Eric Nies from MTV's "The Real World: New York" served as the host. Kelley Scott from "The Real World: New Orleans" also made an appearance. The dance marathon began at four PM and ended at midnight. The evening was filled with music and dancing, food, carnival games and much more.

MONMOUTH VOLUNTEERS LEND A HAND AT "THE BIG EVENT"

More than 130 Monmouth University students and administrators volunteered their time and effort during "The Big Event," a one-day service project designed to give back to the local community, on Saturday, March 23.

The Big Event was sponsored by Monmouth University's Student Government Association (SGA). According to SGA president, Lauren Csenteri, students chose to take part in The Big Event as a way to give back to the local community and express their gratitude.

Monmouth University volunteers worked at over a dozen different locations in surrounding towns. At the West Long Branch Board of Education, University president, Rebecca Stafford, her cabinet members and several students planted flowers, cleared brush and stained fences at the reading garden. The Long Branch Police dispatched students to different areas to remove trash along Broadway. Students repainted murals at several Long Branch elementary schools. All of the volunteers met to remove debris along the beaches of Long Branch near the end of the day.

Csenteri was very pleased with the results and the way that her fellow students interacted with members of the community. She believes that The Big Event will become an annual tradition that will be carried on for years to come.

The Big Event began in 1982 when six students at Texas A&M University joined together to clean a local cemetery as a way to thank the Bryan/College Station community for all of its years of support to the students. Since then, it has evolved into the largest single-day, student-run, service project in the nation. At last count 24 other colleges and universities across the United States have taken part in the project, with most of these schools using the same name.



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SCHOLARSHIP BALL KICK-OFF PARTY



NEW WEBSITE RECEIVES AWARDS

Monmouth University was chosen to receive two awards for its new website from the Council for Advancement and Support of Education® (CASE). CASE is the professional organization for advancement professionals who work in alumni relations, communications and development.

Monmouth University's website (located at www.monmouth.edu) offers a variety of user-friendly, interactive features not often found in other higher-education websites. Users can take advantage of the information and communication capabilities of the site, including an online application, real-time application status, electronic postcards and online giving opportunities. Prospective students and alumni have the ability to "personalize" their experience so that the University can provide current information based on their interests.

Monmouth University was chosen to receive a bronze medal for its entire website based on its depth, "very well thought-out navigation" and "distinctive look." It was also selected because of its ability to fit current news and numerous links into its home page while still managing to have a "lot of breathing room and subtle design."

The University received a silver medal for its alumni portion of the website. The judges appreciated the delicate design and ease of navigability and were even more impressed with its visual aspects such as pictures of the campus and a searchable photo gallery.

Monmouth University's website underwent a redesign last fall under the direction of Miriam King, vice president for Enrollment Management. Designed in partnership with LiquidMatrix of Buffalo, New York, Monmouth University's website is specifically designed with special audiences in mind, such as prospective and current students, alumni, parents and the local community, as well as friends of the University.

The awards are part of CASE's district II annual Accolades Awards Program for Alumni Relations, Communications and Philanthropy. They were presented during its district II annual conference, held February 9 to 12 at the Royal York Hotel in Toronto, Canada.



TOLERANCE LIBRARY TO BE ESTABLISHED

A library of tolerance-related books will be established for the Partners in Learning (PAL) mentoring program at Monmouth University. The library is the result of a lead donation from Bristol-Myers Squibb Company based in New York City, with additional support from WindMill Gourmet Fast Foods and C & M Auto Repairs of Long Branch.

Bristol-Myers Squibb Facilities and Engineering Group, based in Hopewell, New Jersey, provided the Power of Storytelling Project with a \$300 donation, which was given to the PAL after school program. The donation from the BMS Facilities & Engineering Group was matched by their parent company, Bristol Myers Squibb Company, for a total of \$600.

The PAL afterschool program is held weekly at Monmouth University. The goal of the program is to provide one-to-one friendship and support, as well as academic help, between a Monmouth University student and children between the ages 7 and 16 from local communities.

The Power of Storytelling is more than just reading to children. It entails acting out stories and is often followed by interactive demonstrations of what lessons the youngsters have learned. Young students may draw pictures representing a part of the story that made a particular impact on them or discuss what they learned or felt in general about the story. The children are also encouraged to share stories and experiences of their own that represent examples of tolerance and respect for diversity.

Part of the goal for this storytelling project is to utilize storytelling as the vehicle for the development of diverse multicultural and multidimensional learning activities in order to promote tolerance and the inherent value of diversity in our community as well as among the students.

Professors Kim Cuny and Claire Johnson of the Communication Department at Monmouth University spearheaded the program. It is part of the larger initiative Communication Common Ground, a cooperative effort between the National Communication Association, the Southern Poverty Law Center, Campus Compact, and the American Association for Higher Education.

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IN MEMORIAM

The campus community mourns the loss of:

C. "Walt" Withey died on January 12, 2002 in Vermont just two weeks shy of his 98th birthday. Formerly of Oceanport, he was born in New York City and was married for sixty years to Mary Withey, who predeceased him in 1987. He had a full and active life and career, culminating as Vice President of Business Affairs at Monmouth University. His pioneering efforts on campus were recognized by the dedication of the Withey Chapel and C. Walt Withey Hall.

Patricia A. McCluskey '88 died on February 15, 2002. McCluskey served as an office coordinator at Monmouth University for eight years before retiring a week before her death. She was a freelance writer for *The Monitor* and the *Asbury Park Press*. She received a BA in English, graduating summa cum laude in 1988. She was a member of Star of the Sea Roman Catholic Church where she was a lector and an extraordinary minister.

MASTER'S DEGREE IN FORENSIC NURSING...FIRST IN STATE

Monmouth University will begin offering a master's of science in nursing (MSN) with a concentration in forensic nursing and a graduate certificate in forensic nursing in fall 2002. Monmouth University will become the first institution in New Jersey and one of a very few others in the world to offer this concentration.

Forensic nursing is an emerging field where healthcare providers work with law enforcement officials to apply nursing science to public and legal proceedings. These licensed, registered nurses provide direct services to individuals and consultation to healthcare and law-related agencies. They investigate and treat victims and perpetrators of abuse, violence, criminal activity, sexual assault and traumatic events. This can include identifying injuries and their causes, collecting evidence, documenting findings, teaching risk reduction strategies, referring for appropriate follow-up and testifying in court.

Monmouth University's forensic nursing program includes the study of interpersonal violence, forensic evidence, nursing ethics and legal issues. The program will prepare graduates to work in a variety of areas including child/elder abuse assessment and evaluation; domestic violence intervention; sexual assault examination; mass disaster response and death investigation.

The MSN in forensic nursing is being offered through the University's Marjorie K. Unterberg School of Nursing and Health Studies, which is accredited by the Commission on Collegiate Nursing Education. The program was developed by Sharon Stark, assistant professor at Monmouth University and Eileen Allen, coordinator of the sexual assault nurse examiner (SANE) program for Monmouth County. Ms. Allen is currently pursuing her MSN at Monmouth University.

The emergence of forensic nursing in New Jersey is an outgrowth of a 1996 legislative mandate led by Assemblyman Joseph Azzolina (District 13), which established a SANE program in the Monmouth County

Prosecutor's Office. The program utilized specially trained, registered nurses who provided care to and collected forensic evidence from victims of sexual assault. Strongly supported by Monmouth County Prosecutor John Kaye, it was permanently instituted in cooperation with the Women's Center of Monmouth County, under the direction of the New Jersey State Attorney General's Office of Victim/Witness Advocacy. Other counties followed the Monmouth County model and in 2001, new legislation by Assemblyman Azzolina was passed that established a sexual assault nurse examiner program in every County Prosecutor's Office in the State.

The forensic nursing concentration is part of Monmouth University's ongoing effort to increase and contribute to the healthcare profession in Monmouth County and the surrounding areas. According to Stark, there is a serious need for nurses and nurse educators and as a result, Monmouth University's MSN is one of its fastest-growing programs. After polling her students, she found that there was a definite interest in a forensic nursing concentration and she worked with Allen to develop a curriculum that would best prepare graduates for careers in the field.

The Monmouth University MSN program is designed to prepare nurses through advanced professional learning and activity in the following areas: adult nurse practitioner, family nurse practitioner, nurse administrator and school nurse. Starting in fall 2002 Monmouth University will add nurse educator and school nurse programs. These programs are designed to develop expertise in a defined body of knowledge arrived at through the study of scientific research and clinical practice in a selected area. MSN students are provided with opportunities to work in primary care or relevant settings to interact with people in their environment through independent nursing assessment, diagnosis and treatment or referral to another practitioner when necessary.

STAYING CONNECTED

BILL '72 AND MAUREEN '75 BAY

BY MOLLY E. MCCLUSKEY '99 '02

Aumni everywhere can credit Bill '72 and Maureen '75 Bay with forever shattering the myth of the stuffy alumni. Both are tremendously successful with a history of volunteer work with the university, yet somehow find the time for trips with friends on the backs of two of their motorcycles from their collection of Harley Davidsons.



"Each year we take trips with friends, sometimes friends from Monmouth," says Bill. "Sometimes, the innkeepers don't look exactly pleased when we all pull up on motorcycles. Apparently they think we're the rowdy type." He

"Sometimes, the innkeepers don't look exactly pleased when we all pull up on motorcycles. Apparently they think we're the rowdy type." He thinks about that for a moment and adds, "Well, we were a little rowdy in the early years."

thinks about that for a moment and adds, "Well, we were a little rowdy in the early years." After realizing communicating on the back of a motorcycle was nearly impossible, Maureen decided she needed her own bike. The love grew and now the couple owns four, including a limited edition which Bill bought Maureen for her birthday.

The couple met as students at Monmouth during the seventies. While shopping at the Monmouth Mall, Maureen and her roommate met a man who later began dating Maureen's roommate and insisted on fixing Maureen up with his friend.

Maureen Bay '75, owns Gem of An Idea Jewelry Store in Fair Haven. An art major at Monmouth, she took some jewelry design courses as an undergraduate and began the business in her basement. She continued her education at the Gemological Institute of America where she graduated as a certified gemologist. Her store features many of her own designs.

Originally a student at the Massachusetts College of Art, Maureen came to New Jersey when her parents relocated to the area. After applying to several schools, Maureen chose Monmouth. "I wanted to pursue art and my second love of English. I saw Monmouth as an intimate setting. I



loved Wilson Hall, would gear my classes around being in Wilson." She credits the small class sizes for much of her educational experiences at Monmouth.

"Interacting in a small class was wonderful, the culture between the small class and the instructors was incredible. Some of the professors we had remain friends to this day." After graduating, she and Bill built a home and a business in the local area. A business major, Bill Bay '72 now runs an investigative team for the State Treasury.

Despite their schedules, they continue to remain active at Monmouth. Bill, a brother of the Delta Sigma Pi business fraternity, began to help plan the Alumni Greek Dances. For Maureen, it was only a matter of time before she got involved as well, and ultimately was voted Volunteer of the Year in 1999. "For me, it was just a matter of raising

"Interacting in a small class was wonderful, the culture between the small class and the instructors was incredible. Some of the professors we had remain friends to this day."

my hand and saying what can I do? There's so much to be done, whether making phone calls or helping out at events. Every facet of campus needs something. But more than anything, I love helping to raise money for scholarships and giving the opportunity for education to others."

When thinking back to her Monmouth experience, Maureen smiles. "The politically correct thing would be to say the best part of Monmouth was

the academics. The real answer is the socializing. It was the experience of discovering people I never would have met otherwise."

Bill agrees. Originally from the Pine Barrens, he recalls, "I had never had pizza before I came to Monmouth. I went to Friendly's with two guys from Jersey City and ordered pizza and a glass of milk." He laughs, "You should have seen their faces when they told me you don't drink milk with pizza."

Maureen is the first to admit, however, that in order to get an education, the socialization must be a second priority. After her first semester, she was on academic probation with a 1.73 GPA and in danger of losing her scholarships. When her parents were called into the Dean's office for a meeting, she knew it was time to reevaluate. "I had to make a decision. Did I want to party or did I want to get an education?" Ultimately, she graduated tenth in her class.

They continue to be a part of Monmouth because it's a comfort. "This was a place where we grew, spent time, made friends and learned so much about ourselves. Imagine if it wasn't there anymore," says Maureen.

As for the memories Monmouth provides, the Bays stay involved with the Monmouth community and have enjoyed watching the university grow. "When I first came to Monmouth," recalls Bill, "the mansions were originally overgrown with ivy and set back from the street. Since it's become a university, the landscaping looks great, and the academics are growing in terms of what's being offered. When we were there, it was an intimate atmosphere. Pride, a sense of community, cultural programs... there is so much offered, it makes you want to be involved."

Maureen adds, "It doesn't take long to realize that education is a chance to better your life, and that it's the most important thing we can do for young people. This country is too wealthy not to ensure that each person has the opportunity for a quality education."

The Bays are also a reminder that the Monmouth University community, especially the alumni, are not centralized to the campus. "When looking for someone to do business with, or a new doctor, or anything like that, we always give our business to any Monmouth alums in the area first."

"Monmouth offered me a starter kit for life," says Maureen. "It gave me exposure to people and ideas that I never would have had on my own. I'm grateful for that." MU



As for the memories Monmouth provides, the Bays stay involved with the Monmouth community and have enjoyed watching the university grow. "When I first came to Monmouth," recalls Bill, "the mansions were originally overgrown with ivy and set back from the street. Since it's become a university, the landscaping looks great, and the academics are growing in terms of what's being offered. When we were there, it was an intimate atmosphere. Pride, a sense of community, cultural programs... there is so much offered, it makes you want to be involved."

Charitable Gift Annuities at Monmouth



Monmouth University signed its first charitable gift annuity agreement with the start of the New Year when Trustee Norman B. Buckman, first vice president, investments with Prudential Securities, selected a deferred gift annuity as the most appropriate way for him to make a gift for the university's endowment. Trustees and members of the Institutional Advancement staff have high hopes for this newest giving option available to alumni and friends of the University. Not only are gift annuities beneficial to Monmouth, they also provide income and other advantages for donors.

Charitable gift annuities truly are a "win-win" means of contributing. For example, a couple transfers \$25,000 in cash to the University in exchange for a gift annuity. Depending on their ages when the payments begin, they will receive specified payments annually for

the remainder of their lives. Then their original gift and the earnings it generated pass to the University. Donors receive a tax deduction when the annuity is established, but if they used securities to fund the annuity, they also may be able to reduce capital gains taxes that would be owed if they sold the securities themselves. Over the years that they receive income from the University, a portion of their earnings will be exempt from federal income tax.

For individuals, with valuable assets that produce minimal income, charitable gift annuities can increase cash flow and assure a set income for the remainder of the annuitant's life. Then the remaining principal and earnings will be available for the University to use for purposes determined by the donor and University when the annuity is established.

Charitable gift annuities are new at Monmouth, but annuities have been used as a means of making charitable gifts for more than a century. Most nonprofits with planned giving programs offer gift

of the most stringently regulated states in the country for charitable gift annuities. It requires nonprofits to have a permit and to submit regular reports regarding reserve accounts. Samples of the agreements used by the University are on file with the Department of Banking and Insurance. Charities that have not submitted the required documentation and received a special permit may not legally enter into gift annuity agreements with New Jersey residents. The permit process is tedious with numerous "I"s" to dot and "T"s" to cross, but this requirement also serves as a safeguard for individual donors.

New Jersey requires nonprofits that offer charitable gift annuities to establish a segregated fund with a minimum balance of \$100,000 or 10 percent of the value of the gift annuities in the nonprofit's portfolio (whichever is higher). Annually, the nonprofit is responsible for filing a report verifying that the fund meets the state's requirements in terms of reserves and investments. Fiduciary Trust

For individuals, with valuable assets that produce minimal income, charitable gift annuities can increase cash flow and assure a set income for the remainder of the annuitant's life.

annuities as an alternative to bequests or trusts. Creating a gift annuity can be accomplished quickly and easily. Monmouth requires a minimum gift of \$5,000 to establish a charitable gift annuity, but a donor who is committed to having a gift annuity agreement with Monmouth University can see it become a reality in just a few hours.

New Jersey, the state where more than 80% of Monmouth alumni reside, is one

manages Monmouth's Segregated Fund of Charitable Gift Annuities and serves as custodian of the segregated fund.

New Jersey statutes regulate the issue of charitable gift annuities, but the simple and critical issue for donors to consider is the non-profit's bottom line. All of the assets of the nonprofit, NOT just the assets in the segregated fund, secure each individual gift annuity agreement entered into.

Gift annuities are a good choice because:

- a portion of annual income is tax free for the life expectancy of the beneficiaries
- a portion of the long-term capital gain is never taxed and the remainder of the capital gain is spread out over the beneficiaries' life expectancies

Gift annuities are a particularly good way to contribute if the donor:

- wants an assured fixed income
- wants to provide income for a parent, grandparent, older sibling, or someone else while qualifying for an immediate charitable deduction on income taxes
- wants to increase current income without incurring long-term capital gains taxes

Charitable gift annuities can be set up for immediate or deferred payments. Those delayed until retirement, are an excellent supplement to retirement plans. The amount of each payment is determined by the age of the annuitants when the first payment is scheduled to be received. An individual can establish a gift annuity for herself and/or someone else. In general, payments are maximized when the first payment does not occur until annuitants are age 65 or older. The American Council on Gift Annuities, to whose rate schedule Monmouth subscribes, recommends a 6.7 percent payment rate for an individual age 65 years. The recommended rate for someone age 55 years is 6 percent, and it jumps to 8 percent for a donor age 76 years old. MU

Reality TV

BY: CATHERINE LEIDEMER

"Seven strangers are picked to live in a house and find out what happens when people stop being nice and start being real." Or so goes the slogan for MTV's *The Real World*. If that doesn't interest you, how about 16 adventurous people being dropped off on a tropical island without any food or water and then having to conquer physical challenges and their backstabbing co-stars in order to be named the "Sole Survivor"? Maybe you'd rather tune in to four supposedly devoted couples who have chosen to test their relationships by vacationing on an island where plenty of beautiful women and handsome men await to tempt each couple to cheat?



That's only the beginning. From *Temptation Island* to *Big Brother*, *Fear Factor* to *Survivor* and *The Real World* to *The Chamber*, reality TV is all over the tube these days—and millions of viewers can't resist the urge to tune in. Beyond the television, reality TV has also invaded the entire consumer marketplace with books, CDs, t-shirts and plenty of other merchandise related to the shows, along with Websites, fan clubs and more. And in actuality, while reality TV may seem like a new trend to Americans, these types of shows have been incredibly popular in Europe and Asia for years—in fact, many of the American shows are based on their foreign counterparts.

Try as you might to avoid it, reality TV still has a solid grip on television ratings these days. Critics may point out that some shows have outlasted their welcome, while others have been cancelled or have gone down in ratings. Nevertheless, the phenomenon won't go away. *Survivor: Marquesas*, the fourth installment of the series, recently debuted and trounced on other shows that aired that night, coming in second only to *Friends* in ratings, according to Nielsen Media Research.

So what's the secret of reality TV—why are so many viewers compelled to stop flipping channels when they come upon a reality-based show? And what about its future: Is it here to stay, or is it, as some speculate, a trend that's on its way out?

"Reality TV is unique and is not something you would have expected 10 to 15 years ago," says Don Swanson, chair of Monmouth's Department of Communication. "Television has evolved and changed, and now there are so many more choices of what to view."

"It's attractive to viewers because people are always interested in other people's lives," he says. "Also, something like *Survivor* is trying to tell a story." And it's that storytelling, says Swanson, that makes all the difference in terms of attracting and maintaining a large view-



[Reality TV] shows are very quick, with fast edits, and that keeps people watching. Viewers are trying to see what 'regular' people would do and how far they'd go."

ing audience. The story pattern is crucial, he insists, and enables a show to become "a drama, but a realistic drama."

"Many of the shows use all the devices of a soap opera: identification, strong and varied personalities, interpersonal communication and a cliffhanger ending," adds Donna Dolphin, associate professor in Monmouth's Department of Communication. "A show like *The Real World* definitely has staying power; it's like a soap opera with a looser script."

Plus, she continues, the different characters draw viewers in and keep them coming back for more. "We get to know the people on the shows and then feel very protective of them. There's always someone you can identify with, someone you'll hate and everyone in between." A

blend of personalities is necessary for a reality-TV show's success—as is conflict, she points out.

And anyone who is familiar with reality-TV shows has certainly seen his or her share of conflict. It's easy to infer from the way today's reality-TV shows are constructed that producers and networks have little interest in creating a reality-based show in which everyone gets along and there isn't any competition. That would be, well, boring. So enter the constant conflict: Remember the never-ending bickering between Puck, the feisty bike messenger, and the rest of the cast of *The Real World: San Francisco*? Another bit of turmoil that still hasn't been forgotten is the finale of the first season of CBS' *Survivor*. When, during the last tribal

council, Susan told Kelly, "If I found you thirsty by the side of the road I wouldn't give you water. I'd let the vultures get you," jaws dropped open all across the country. (Rumor has it, though, that Kelly and Susan have since made up and are on somewhat friendly terms.)

A few shows really push the envelope—take NBC's *Fear Factor*, for example. This show uses the gross-out factor to corner the "extreme" reality-TV market.

The *Real World* is obviously no stranger to conflict, or to competition—to a certain extent. MTV's hit reality show is now in its 11th season, and the network manages to keep each season interesting by choosing cast mates who are bound to butt heads, and who will, at some point, compete—most often for the attention of another cast member or for the overall spotlight once the show airs. There is no cash prize here—the show simply ends after a few months, and the roommates move out of their lush accommodations. Other shows, including *Survivor* and *Big Brother*, offer cash prizes to the last person who has managed to avoid being voted off by the rest of the cast.

But some viewers—and participants—prefer competition involving something more dangerous than being stranded on an island for a month. A few shows really push the envelope—take NBC's *Fear Factor*, for example. This show uses the gross-out factor to corner the "extreme" reality-TV market. Contestants bravely attempt to endure stunts along the lines of eating animal brains, bobbing for apples in a container filled with 50 snakes and retrieving flags strategically

placed on a car dangling 150 feet above water. Understandably, contestants must sign a 30-page contract, go through an extensive, two-week background check and pass medical and psychological exams before being allowed to participate. Who would do such a thing? Well, a Monmouth alumnus, for one. In fact, at least five Monmouth alumni have participated in some sort of reality-based program to date.

Kim Johnson '66, may be Monmouth's most high-profile reality-TV contestant. Johnson outlasted her competitors on *Survivor: Africa* until the final vote, which resulted in a second-place finish for the former elementary-school teacher. A member of Pi Beta Pi Sorority, the now-retired Johnson also served as the league/tournament coordinator for an indoor tennis club and was the owner of a sportswear-clothing boutique and now makes her home in Oyster Bay, New York.

Not to be outdone, John Piechnik '94, '96 made quite a splash on a January 2002 episode of *Fear Factor*.

A communication major, Piechnik stayed at Monmouth after graduation, earning a master's degree in student personnel administration and working in Residence Life and as a hall director. Now a Web project manager at the New Jersey Institute of Technology, Piechnik couldn't resist the temptation to give this extreme reality-TV show a shot. It took him a while to actually go through with it, though. "I had a beach house in Point Pleasant for the summer, and I saw an ad to apply to be a contestant," he remembers. "I printed out the application from the Web, and figured I would do it one day." On the last possible day to submit an entry, Piechnik hurriedly filled out the application, made a quick, humorous video profile of himself and barely managed to get the submission in the mail before the post office closed. Only a few days later, he received a call from the network to come in for a callback.

After traveling to New York for an interview, Piechnik waited a month before learning that he had made the cut. After

passing an intense psychological exam and medical tests, he found himself in Burbank, California, awaiting the first day of filming. On the first day of shooting, Piechnik and the five other contestants were loaded into a van and then blindfolded, all the while enduring taunts from producers who did their best to make the contestants nervous. "When we arrived, they took a group photo of us and then took us to meet (host) Joe Rogan," he says. And then the first stunt began. "Two jet boats came flying out of a cove, going about 40 miles per hour, and we had to jump from one to the other," he says. The contestants were nervous, and Piechnik was no exception—"Everyone else was about 24 or 25 years old, and I was 29," he says. But he still outlasted a handful of the competitors, being one of only three to make the jump successfully. Three other contestants who failed the show exited with bumps and bruises, and, according to Piechnik, at least one left with a dislocated shoulder. "At that point, I thought, 'I could actually win this,'" he remembers.

The next day, Piechnik and the two remaining contestants arrived, blindfolded again, at the site of stunt number two. "We knew we were on a lake or in an area with boats; we could really smell the dead fish," he says. Along with his two female counterparts, he then prepared to tackle the grotesque challenge of diving into a tank of water at a temperature of 30 degrees to make their way through nearly 10,000 pounds of dead, putrid squid to retrieve as many five-pound weights as possible. He and one of the other contestants both came up with eight weights, earning them a spot in the final round.

With a call time of 9 PM the following night—only 11 hours before he was supposed to fly back to the East Coast—Piechnik managed to find a few hours to enjoy sunny California on the last day of filming. But shortly thereafter, he and his competitor were being shuttled to the last stunt site—a street in Los Angeles that had been shut down specifically for the show. "They had us go up to the 20th floor of a building, and then we learned



Another bit of turmoil that still hasn't been forgotten is the finale of the first season of CBS' *Survivor*. When, during the last tribal council, Susan told Kelly, "If I found you thirsty by the side of the road I wouldn't give you water. I'd let the vultures get you," jaws dropped open all across the country.

that we had to make our way out to the end of a 25-foot horizontal flagpole and grab a flag," he says. "I watched Alexa (the other final contestant) go out there. It was really cold and windy, and the pole was shaking—she was scared." But she finished the challenge in a time of four minutes and 20 seconds.

When Piechnik's turn came, he wasted no time. "I almost fell twice," he says, "but I just didn't look down. I fin-



We get to know the people on the shows and then feel very protective of them. There's always someone you can identify with, someone you'll hate and everyone in between."

ished in one minute and 58 seconds, even though I'm more uncoordinated and I don't like heights. I knew I had to keep going." And he suddenly found himself \$50,000 richer as he claimed the title of *Fear Factor* champion for that week's episode. To top it off, Piechnik and other winners were recently invited to participate in an all-star *Fear Factor* competition.

Three other Monmouth alumni taped their own segment, which appeared as part of the Oxygen Network's *The Real Men We Love*. Vivian ('99) and Catherine ('94) Taormina joined their boyfriends, Nick Musica ('96) and Nick Addeo (a Rutgers alumnus), respectively, in creating a short clip of the men painting their girlfriends' toenails.

Catherine, an actress, found an ad requesting submissions of clips featuring women with husbands or boyfriends who do romantic things. The group thought that, between the two sisters looking alike and both having boyfriends named Nick, their chances of making the cut were better than average. And since Vivian and Nick were communication majors, Catherine was a theater/psychology major, and both sisters as well as Nick Addeo are experienced actors, improvising in front of a camera wasn't exactly a problem.

Vivian, a television producer, explains the filming process: "My sister and I were constantly in creative battle," she remembers. "But we were able to get some really good stuff for the tape. It was fairly simple because we have a lot of experience."

"We taped our segment on Thanksgiving Day," adds Catherine. "We did a couple of takes, and then edited something together for the network. We were playing ourselves, doing something that was very natural, and [the network] really liked it."

"It was fun to sit there and just go for it," says Nick Musica, a Web designer. "We filmed maybe three minutes, and the network edited it down to about 30 seconds." (As it turned out, the show featured brief clips of numerous couples—but Catherine, Vivian and the two Nicks were one of the first clips to be shown.)

Catherine, who was able to view the edited version before it aired, points out that the clips used by the network were "quick, but action-packed." They could've used a little more, but their editing made sense and was concise."

The participants didn't get paid anything for the experience, but, as Catherine notes, it was "good exposure."

So after having been a part of the latest TV phenomenon, what do these reality-TV veterans have to say about the latest craze? "Americans like to see other people and watch how they react to certain situations," Piechnik says. "We're nosy."

"Television is really hurting these days," says Catherine Taormina. "There's a lack of creative talent as far as writing, and these shows are very quick, with fast edits, and that keeps people watching. Viewers are trying to see what 'regular' people would do and how far they'd go."

"It's formula," says Nick Musica. "At one point, it was original. Reality TV also took a hit after Sept. 11," he notes, referring to many viewers' understandable resistance to watch what is commonly called "reality TV" when the very real-life tragedy of Sept. 11 was on nearly every channel.

While these Monmouth alumni all had favorable experiences with reality TV—albeit on vastly different types of shows, but none were scripted—there still remains one basic but controversial issue that is often discussed when the subject of reality TV is broached: How "real" is reality TV?

Not very much so, experts say.

"It isn't as real as a lot of people think," Swanson says. "Reality TV involves a skillful approach based on the producers' or editors' ability to cut the hours of tape down to what's interesting. They can spin the show any way they want in order to establish a consistent narrative."

"[The shows] would be vastly different if the contestants had cameras in their faces for 24 hours and viewers were able to see the whole thing," he says. "There's a big difference when it's edited down to an hour."

"These shows are very carefully cast," Dolphin adds. "After all, if you only have cooperative people left, how do you end up with a winner?" But could the producers go as far as actually "rigging"

the shows in terms of who is voted off and who ultimately wins or loses, as some critics suggest? "I'd speculate that, from a casting perspective, it would certainly make sense," she continues. "I don't have any evidence of that, but it wouldn't surprise me. It could easily be set up in terms of who is going to make it [to the end] and who isn't."

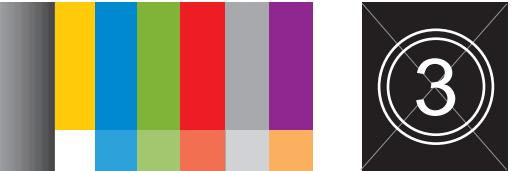
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As more and more secrets of reality TV are exposed, it isn't a far stretch to question the future of these types of shows. Not surprisingly, opinions vary.

"It's evolving and becoming more extreme," Dolphin says. She predicts that it will "eventually evolve to a point where it's no longer recognizable in its original form."

"The extreme stunts will burn out more quickly," she adds. "They will only go so far, and, unfortunately, I could see someone being seriously hurt—some sort of tragedy will hit one of the extreme shows. *Survivor* might have a bit longer to go, though."

"On reality TV shows, everyone wants their 15 minutes of fame," says Vivian Taormina. "I think these shows will stick around because it gives the average consumer a chance to be on TV. Reality TV is like a talk show—it's real people doing real things. Plus, it inspires people to break outside the box, to be somebody, and to take a chance." MU




GLORIA & NORMA MONTY

Daytime Drama Pioneers

With Marlon Brando, Tony Curtis, and Demi Moore among their students in the past, the Monty sisters reach out to Monmouth University students

BY TOVA NAVARRA



Luke tells Laura Alex framed her but he took care of it. Scorpio calls Luke and tells him the Cassadines are planning on sailing tonight and asks them to come over so he can finally tell them the truth. Scorpio tells Luke and Laura he is an agent for the World Security Bureau (WSB) and that the formula in the diamond could be manufactured as a weapon that could endanger the world. He believes that Alex doesn't know what the formula can really do but the Cassadines have the answer. The Cassadine's game isn't money, its power. They want to control nations and that's what makes them so dangerous. Lesley goes to Laura's and the landlady tells her about all the people in and out of the apartment at all hours of the night.

GENERAL HOSPITAL (Friday, 7-10-81)



General Hospital fans would recognize the above as a summary of an episode of the show during the height of the Luke and Laura daytime frenzy. Daytime serials, commonly known as "soap operas" because of detergent and soap manufacturers' history as sponsors of this television phenomenon, are one of the oldest forms of entertainment on television. But in 1981, television and daytime serial history were made with the wedding of Luke and Laura, the pinnacle of years of groundbreaking episodes. Drawing 16 million viewers, their union was the most watched daytime serial episode ever. But how did a show, once slumping in ratings, become the most popular soap opera ever? Simple...Gloria and Norma Monty.

Gloria Monty O'Byrne won two Emmys for her work on *General Hospital*, which was near death by low ratings until she resuscitated it with snappier dialogue than it had ever known and updated situations. Starting in 1978, she breathed new life into the show by developing the characters Luke and Laura. With sister Norma as head writer, she plunged them and others into plots that intrigued viewers, turning each day's episode into a mini-movie. Every afternoon while the kids were in school and hubby pushed paper at the office, housewives across the country dropped their containers of Ajax the Foaming Cleanser to keep abreast of the *General Hospital* cast's doings. Unlike the former format of daytime serials that held exciting cliffhangers for Friday episodes, something exciting was happening everyday at 3 PM...making viewers

tune in each and every day and the ratings climb through the roof. Gloria Monty helped to invent the TV soap opera, she created the legendary characters of Luke and Laura, the Quartermaines, and Scorpio, and she even managed to lure Elizabeth Taylor and Joan Crawford to daytime.

GLORIA & NORMA MONTY



*Both women are fonts of knowledge
of the television and film industry.*

The two sisters' early career included teaching acting and speech to the likes of Marlon Brando ("I taught him speech," said Gloria, "a nice young man"), Tony Curtis ("Who was then still Bernie Schwartz," she said, "with a hint of a New York accent and eager to learn"), and Demi Moore ("She studied acting with me—a lovely lady"). Now they're proponents of the Communication Department of Monmouth University. For the last three years, they've taught and spoken to students about how they started and how to get started in the entertainment business. Who knows what "reincarnations" of Brando take classes at Monmouth as we breathe? Is there a promising new Demi Moore in this student body somewhere? Perhaps the Montys give testimony to the concept of "six degrees of separation"—that as distant as Monmouth University and Hollywood seem from each other, the links may be fewer than we know.

"I'm very enthusiastic about what the University has done with the new communications building," said Gloria, "and I'm willing to help in any way I can. It's astonishing, something to be applauded, and a great opportunity for all students interested in the arts."

Although Gloria said she'd never tell who were her best and worst students, she did say her most interesting encounters were as a director, working with stars including Elizabeth Taylor and Joan Crawford. Other performers the sisters mentioned working with are Bea Arthur, Elaine Stritch, John Considine,

Marlon Brando Tony Curtis Demi Moore Bea Arthur Elaine Stritch John Considine James Broderick Martin Balsam Walter Matthau

James Broderick, Martin Balsam, and Walter Matthau.

"Gloria is really a genius," said Norma, who holds a master's degree in English and comparative literature from Columbia University. "She has unbelievable knowledge as an artist."

This shared penchant for the dramatic, they both said, began with their parents, Joseph and Concetta Montemuro. Joseph was born in Italy "somewhere," said Norma, "between Rome and Naples. My father was a self-made man. He came to the United States with an older sister who had just gotten married. He stayed at a

creative person," she said, "who loved movies and theater. It was my father who decided, after getting the 'black hand,' we were not going to live in New York. So he acquired land, almost all of the Palisades in New Jersey, and I remember we moved there surreptitiously one day at 4 AM. To my mother, New Jersey looked like farmland. I was born in North Bergen, and Gloria was born in Union Hill, both predominantly German communities."

The girls attended the Academy of Holy Angels in Fort Lee, and took dancing and elocution lessons from the time

"When I was a child and was asked what I wanted to be when I grew up," Gloria said with a wry smile, "my answer was 'primadonna.'"
*"And I, who went to sleep on the dancing school mat, used to say I wanted to be a mother," said Norma, whose scripts helped make *General Hospital* the number one serial.*

rooming house for \$12 a week while earning \$13 a week as a laborer with a builder, Rinaldi Contracting company in Hudson County, New Jersey. He took English lessons and music lessons—played the cornet—and then went to Cooper Union in New York City to learn contracting and building plans." Joseph met Concetta in the United States. She was born on Pearl Street on New York's East Side.

Norma said her maternal grandmother, Mariangela, was the daughter of a judge in Rome, and her maternal grandfather was a devotee of the opera, "a very

they were two years old ("We called her Baby Gloria Marie," Norma said).

"When I was a child and was asked what I wanted to be when I grew up," Gloria said with a wry smile, "my answer was 'primadonna.'"

"And I, who went to sleep on the dancing school mat, used to say I wanted to be a mother," said Norma, whose scripts helped make *General Hospital* the number one serial. She had also worked as an advertising copywriter in New York. Later as an educator, she enjoyed more than 15 years as head of the English Department of Middletown Township



NORMA

High School North, and after that as English supervisor for secondary schools in Edison.

Both women are fonts of knowledge of the television and film industry. Named one of the most interesting people in the world by *People Magazine*, Gloria is a member of the New Jersey Motion Picture and TV Commission. Her two Emmy awards and a Producers Award for the most successful show in the history of television are among many accolades. She also produced a CBS made-for-TV movie, *Remember Me*, written by novelist Mary Higgins Clark.

Maintaining the philosophy of "freedom with discipline" for communication students, the Monty sisters serve as members of the Monmouth University CCIT Advisory Board. Said Gloria: "We believe in being creative while knowing everything you can about the precepts and structure of drama. You have to have knowledge and the discipline to use it well. Knowledge gives you a certain amount of background that can allow you to be free, although acting is not a one-man show—it's a collaboration with a script. There are some rules in structure you just don't break."

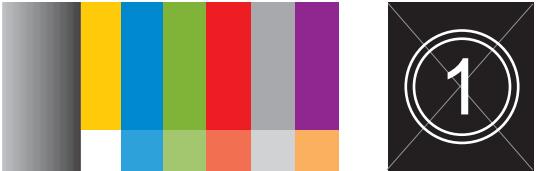
Except when it comes to dialogue.
"Of course, we'd write a long, evolved

story," said Norma, "but we didn't work that hard on dialogue because sometimes the actors would change it. They might have a better idea of what their character would really say." *Et voila!* Freedom with discipline. If the director didn't go for the change, the actor would hear about it, however. Rapport with the actors proved to be a key element of a show's success.

Sitting at a table with the Montys conjures up the feeling of being with members of the ancient Florentine de Medici

"We believe in being creative while knowing everything you can about the precepts and structure of drama. You have to have knowledge and the discipline to use it well. Knowledge gives you a certain amount of background that can allow you to be free, although acting is not a one-man show — it's a collaboration with a script.

There are some rules in structure you just don't break."



Hollywood lines of Norma Jean Baker metamorphosing into Marilyn Monroe. Gloria characterized the sisters' happy childhood as their being "the gay pretenders," born into a primary group that loved their creativity. After starting as a pre-med major and getting as far as utterly distasteful dissection, Gloria switched her major to speech and drama. She earned her bachelor's degree from New York University and a master's from Columbia. Thereafter she was offered a job teaching speech at the New

School, where she encountered Brando and a host of other young people destined for stardom.

And, as Thespis would have it, there she met Robert O'Byrne, a sports editor for *Sports and Field* magazine who also taught law students. According to a 1997 newspaper article (which appeared six years after O'Byrne's death), Gloria and Robert started a school of drama together—The Abbe Theatre School in New York—and did a new play each month off-Broadway and in summer stock,

"The best thing that happened," said Norma.

Although everything about the medium was new to her, and she was well aware that broadcast production was a male dominated profession, she agreed to take the job and tackle television. She was so confident in her abilities that she insisted on the same salary as an associate director.

"...and I got to direct a show called *The Secret Storm*. I could have retired at 30 from doing that show, but then I went to NBC and then to Hollywood."



Monmouth University's

continuing search for

mentors has been

strengthened by the

extraordinary touch

of Gloria and

Norma Monty.

encouraging new playwrights. Robert was also director of travel for New York State, and writer of the "Wide World of Entertainment."

"My husband became friends with all the top drama critics of the day—George G. Nathan, Dick Watts, Brooks Atkinson," said Gloria, who has children and grandchildren, "and we had summer stock companies in Smithtown, Long Island, and in Westhampton. Eventually, we went broke, and I got a job at CBS. They called me to direct on staff, which was a wonderful training ground..."

Gloria's unique approach, which included distinct camera shots and a thorough study of editing increased her value as a network television director, and her career at CBS lasted from 1956 to 1972. She then moved to NBC, and after two years, ABC. At ABC she directed 25 primetime 90-minute shows before becoming Executive Producer of *General Hospital* in 1977. Fred Silverman, then at ABC, called and asked Gloria to produce the last four weeks of *General Hospital*. The show was about to be cancelled, and he wanted the ratings to rise so they

Despite that the Montys are now involved in other causes,

including the Opera Guild, KidsBridge,

and their home in Rancho Mirage, California,

they remain true to their word on the topic of better drama.

They said they've always admired legendary directors

Frank Capra and Alfred Hitchcock

and looked to their techniques for inspiration.

"I was very grateful for having the experience of doing *General Hospital* and several evening specials, and I was grateful for quitting when I did in 1993," Gloria said. "I got a call from ABC to do evening shows and worked like a dog on them, but I went on to do other things, including location work. Always I was going for better drama."

Despite that the Montys are now involved in other causes, including the Opera Guild, KidsBridge, and their home in Rancho Mirage, California, they remain true to their word on the topic of better drama. They said they've always admired legendary directors Frank Capra and Alfred Hitchcock and looked to their techniques for inspiration. A modern director of note?

"Ron Howard has an extraordinary touch," said Gloria, referring particularly to the latest film that won Howard two Academy Awards, *A Beautiful Mind*.

Monmouth University's continuing search for mentors has been strengthened by the extraordinary touch of Gloria and Norma Monty. Will their golden tap result in one of Monmouth's own eventually stepping up to the stage in response to "and the winner is..."? Viewers, don't miss the next dramatic slice-of-life on campus. At best, it could change your whole perspective. At very least, it could suck you into a really hot story. MU





Going to the Dogs ... AND LOVING IT

Would you eat something with poultry byproducts, citrus pectin, guar gum, sodium tripolyphosphate, and carrageenan in it? Well, if you have a dog and you are feeding it one of the leading pet foods on the market, then that is some of what your dog is eating.

BY ADAM KIMELMAN '97

Monmouth University graduates Jeff '93 and Kerry MAT '96 Pedone were people like that. After adopting a purebred golden retriever puppy they named Duffy, they tried feeding him the regular, average dog food recommended by their veterinarian.

"When we began to raise Duffy, he was growing, he seemed to be healthy, but he just wouldn't eat the dog food we were giving him," said Jeff. "We would go to the veterinarian, and it was ... he had

some gastrointestinal problems."

The Pedones were saddened by the health of their dog, and wanted to be the best parents to Duffy they could be.

"We said this is a healthy dog, he's a purebred dog," said Jeff. "Why would this occur? Kerry started doing some research, found some books that had information about feeding your dog alternatives to the regular pet food, meaning feeding him human food. She gave that to me and we started doing it a little bit

with Duffy, and he responded to it and started getting a lot better."

At the same time, Jeff, who worked as a teacher at Forrestdale Middle School in Rumson, where Kerry taught special education, was discovering that his path in life might lie along a different track than the classroom.

"I was always interested in business. I had always studied the stock market, worked for many different businesses in the past. I worked in retail, I worked in

wholesale, I worked for many different people, and I always had an interest of coming up with something that I could do on my own," said Jeff. "In a sense, I had a fierce streak of individuality that kind of propelled me in the direction of someday being an entrepreneur. The autonomy, and the making your own moves and creating something out of nothing, there's something exciting about that."

Could the health of his dog be the doorway through which his dream could be achieved?

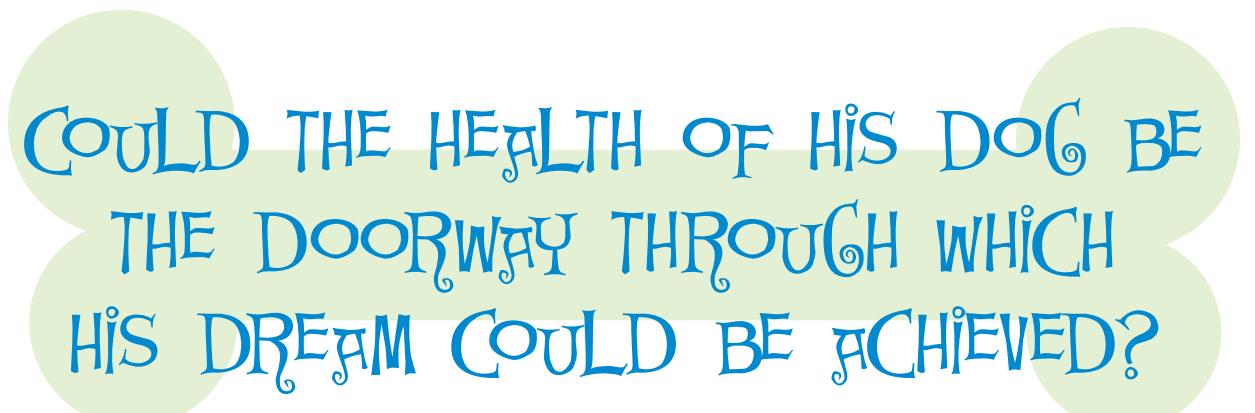
"I was researching to move into a different career ... and I had come across a lot of different things, and this other thing was happening with Duffy, and I started doing some research, and I said, maybe this is really working well for Duffy, and maybe it would work well for other dogs."

But first, Jeff knew more research was needed. "I consulted canine nutrition books. I got every veterinary text. I must have had like a \$2,000 bill from Amazon.com. I talked to vets, I talked to breeders, I contacted veterinarians

that were in human nutrition or homemade diets for dogs. I contacted a lot of different people and we came upon these formulations."

Once their recipes were completed, it was time for a taste testing. Jeff and Kerry started by giving the food to friends and neighbors near their Rumson home.

One of those neighbors was Jill Witchtel, a retired social worker who lives in Rumson. Even though she was already



COULD THE HEALTH OF HIS DOG BE
THE DOORWAY THROUGH WHICH
HIS DREAM COULD BE ACHIEVED?

cooking food herself for her four golden retrievers, she decided to try Jeff's food.

The result? A rousing success.

"I thought it was great," said Witchtel. "I just use his. I don't buy any other dog food."

Kerry said they also turned family members into believers: "My brother has two dogs, and before he started on the food, one was 20 pounds overweight and one was 10. They've lost the weight and their coats are so shiny. And they had these scabby rashes on their stomachs that are gone."

With approval from family and friends, the entrepreneurial buzz grew even louder for Jeff Pedone. "We came upon the formulations, started giving the food out to a number of people we knew, our dog was doing real well, they experienced the same great results on it, and then it came in with the entrepreneurial thing where I said hey, there could be a business here, there could be something. I really enjoy dogs, I really enjoyed what I researched."

The first step was incorporating their business, which they named Good Dog Foods, Inc. Pledging healthy, human-grade complete nutrition, they made Duffy their company mascot.

"When we initially began in 1999, we were a very local business. It was just in Monmouth County, we started just doing an at-home delivery ser-

vice," said Jeff. "We would make our food in our little facility and we would actually drive it out to various peoples' homes who wanted the food. It then grew from there to when we started getting a lot of press."

Word of mouth was one thing, but getting noticed by the media was key. Television spots and newspaper stories brought more attention—and more customers.

Mitchell Newman read one of those newspaper articles. Newman is the owner of 1-800-PETFOODS, a pet food home-delivery business based in Manhattan. After meeting with Jeff, Newman started offering Good Dog Foods



products to his customers. "We're always looking for new products, and his product sounded terrific, and it is a terrific product," said Newman.

Heather Pindar, a manager for 1-800-PETFOODS, decided to try Good Dog Foods for her own two Italian greyhounds.

"I rescued both my dogs," she said. "Their coats were in really bad shape, dandruff, very flaky. The little female had a lot of upset stomachs. She would vomit and have diarrhea."

Pindar, who had been home-cooking for her dogs, decided to try Good Dog Foods. The effect? "It's awesome. Once I put her on that food she got better. She likes it. She wants to eat all the time.

They're very, very picky ... until I found the Good Dog Foods they wouldn't eat anything. It's working out great for them." Pindar added that 1-800-PETFOODS' customers are equally satisfied with the food, which has, in just about a year, become one of the company's most popular products. "We do some promotions where we send a free

unit to anybody interested. People after taking that free unit start switching and using that one product. I haven't heard anyone complain, haven't had any issues with any of our customers."



So what makes the food so good? What is so different about Good Dog Foods' turkey, beef or chicken mix? Why should the average consumer spend \$5.95 a day to feed their dog, instead of going to the supermarket and spending a fifth of that on the average pet food?

Explained Jeff: "The large commercial pet companies make a product that is traditionally a highly processed product. And they don't always use the best raw materials, although some are using better ingredients currently, but traditionally, they didn't. Then they take their ingredients, or whatever they're using, and they cook these ingredients to a very high temperature so they're basically robbing the food of its enzymes and its nutritional value. And then all of these products are normally shelf-stable products, which means they don't get stale, they're put in a can, which really they have to preserve somehow, they have to make it into a product that is going to stay for a long time, and whenever you go about doing that, you're changing the chemical bonds, the chemical makeup of food."



But Good Dog Foods does things a little differently. Their pledge is healthy, all-natural foods, and their production and ingredients bear that out. Said Jeff: "Number one, we get the freshest ingredients, and they're from the human supply chain, so the same ingredients that are going into the human food industry, to restaurants—are going into our food product. I get these items through companies that distribute food to the food industry. My meat producer and my vegetables and my grains and all of that are the people that are buying for the large restaurants."

And that list of ingredients is very short. Starting with either chicken, turkey or beef, the only other ingredients are broccoli, carrots, garlic, and oil. An additional nutritional powder is made of nutritional yeast, lecithin (a fatty substance found in egg yolks) granules, kelp powder and calcium powder. This powder is sprinkled onto the food after it is

THE FOOD THAT IS GOOD FOR YOU IS GOOD FOR YOUR DOG. IF YOU'RE COOKING FOR YOUR PET, THAT'S FANTASTIC.

warmed up. After the ingredients are gathered, said Pedone, "You then have to process these ingredients in a way that you're not going to rob all of the vitamins, the minerals, and the good nutrition out of the food. There's protein in food, there's fat, carbohydrates, so you want to make sure that you're not processing it so much that you're turning it into a very commercially processed product."

They accomplish this by cooking their food at a USDA-certified facility, the Center for Advanced Food Technology (CAFT) at Rutgers University in Piscataway. At the lab, instead of the extruders and mass mixers used by the commercial pet food industry, CAFT uses a microbatching operation, where the food is mixed in smaller batches. "We're using just mixers, gently mixing the product together in the right proportion," said Jeff.

Also, the Good Dog Foods product is cooked differently. "We're not cooking ... everything out of them. Our food is cooked, but it's only cooked to the USDA standard," said Jeff. "We're not cooking it to 700 degrees. For some meats, I think 150-200 degrees is the standard."

The concept of cooking human-grade food is also one that meets the standards of veterinary experts. Amy Chalfon of Manayunk, PA, is a veterinary technician who specializes in emergency medicine at the Animal Emergency and Critical Care Service in Langhorne, PA. She believes that human-grade food is the way to go

for dogs. "The food that is good for you is good for your dog... hundreds of years ago they (dogs) ate with us. If you're cooking for your pet, that's fantastic."

She adds that the lack of a governmental regulatory agency like the USDA for the commercial pet food industry allows those companies to add animal byproducts, like bone meal, to their food.

The packaging of Good Dog Foods mixes differs from the commercial pet food industry in that their product is not shelf-stable or canned. Instead, it is vacuum-packed and blast frozen. The food is good for six months as long as it is stored in a freezer. After initial opening, it is good for five days as long as the package stays refrigerated. Jeff said the food is packaged this way to "make sure that it's going to stay in its fresh condition to the point that it gets to the consumer."

And those consumers have had no complaints. According to Pedone, Good Dog Foods' business has grown 10-15 percent per month since 2000. In addition, he said he would like to expand the company's reach into the metropolitan New York market, as well as increase their customer base in the Carolinas and Florida. He would also like to see Good Dog Foods take a shot at expanding west, into California. He also mentioned receiving phone calls from as far as Japan and Australia. Kerry would like to see their product make it to Europe, where home cooking for dogs is more popular.

But, said Jeff, expanding so far from their base area that quickly is not as easy as it sounds. "It's a situation where you have to get it to them. And you have to get it to them economically so that you're not going to bump the cost so much that you're going to price yourself out. It's trying to keep your product as good as it is, but at the same time not make it so expensive that your customer base can't buy it."

Added Kerry, "People have said to us, well, you can use the broccoli ... get it at a discount or that looks bad and is cheaper, get scraps of food so it's cheaper."

But Jeff says that just won't happen. "People have said, you can get the lower-grade stuff, but we use Grade-A everything. "Yes, it's going to be expensive to use those raw materials, but then again, we're talking about the health of your companion animal. And just as you feed yourself well and your family well ... you should be feeding them (dogs) just as well. So that plays into the price. You either get it or you don't."

In the end, Jeff and Kerry Pedone get it. They are in business solely for the health of their dog, Duffy, and also dogs everywhere. They enjoy eating healthy as much as they do feeding their dog healthy food. Said Jeff: "You would rather have fresh vegetables than canned vegetables. If you're eating meat, you'd rather have a meat source that hasn't been injected with hormones. I think our products do a lot of those things." MU

New Jersey's Franklin Murphy

The Billy Yank Governor

BY BERNARD A. OLSEN '69 '73

When I was an undergraduate history/education major at Monmouth College I had the pleasure of meeting Helen Kinney, an elderly lady who lived in a beautiful home on the Navesink River near New Jersey's Atlantic Highlands. The house was appropriately called "Distant Shore" and is now the home of artist Jon Bon Jovi HN '01. Kinney was the daughter of Franklin Murphy, a prominent New Jersey citizen who had distinguished himself in the Civil War who then started the Murphy Varnish Company in Newark. Murphy was ultimately elected Governor of New Jersey at the turn of the century. Back then, in the 1960s, I had no idea that one day I would take the rich history of that home and the people who lived there and tell their story in a book called *A Billy Yank Governor: The Life & Times Of New Jersey's Franklin Murphy*.

Through my mother, a registered nurse who cared for Kinney, I had occasion to visit Distant Shore quite often. The home is a wonderful throwback to Victorian times. The house had been, for the most part, preserved by this matriarch of a prominent family that traced its lineage back to colonial times. I remember entering the front vestibule made of beautiful Italian marble and seeing the grand circular stairway that ascended to the heavens. Each landing was embellished with stuffed wild animals and intricate tapestries typical of wealthy homes of the period. The library was a literary treasure of priceless collections shelved in magnificent bookcases made of Indonesian teak. The dining room was equally palatial, its closets filled with china and crystal from the Hapsburgs and Hohenzollerns—all this the legacy of a most remarkable man. I found many similarities to Monmouth's Guggenheim Library and Woodrow Wilson Hall.

The years passed, and with them

Helen Kinney and her beautiful Distant Shore. It was not until forty years later and after the death of Helen's last surviving daughter, that destiny renewed my contact with the family. I had in the meantime pursued a career teaching history and had published *Upon The Tented Field*, a Civil War history of New Jersey soldiers who participated in that struggle.

In the subsequent settlement of the Kinney estate, the property went to a granddaughter who, familiar with my research, contacted me and asked me to examine an attic full of old family treasures that had never been shown to anyone. As I started to examine this long-hidden collection, I immediately felt a definite spiritual connection to the past spread out before me. Here was a literal treasure trove of nineteenth-century memorabilia centering, in large part, on the papers of Kinney's father, Franklin Murphy. There were his diaries he had kept during the last months of the Civil War when he participated in Sherman's

final campaigns; another journal written when he was Governor of New Jersey; and two composed after he had retired from the State House. The latter give a vivid picture of the values of an early progressive Republican whose views span the chasm from promoting workers' fringe benefits and controlling the growing pollution of the Passaic River, to pensions for the Grand Army of the Republic, tariff and money issues, and immigration problems.

There were photographs of him with Woodrow Wilson at Princeton, Teddy Roosevelt at Sea Girt, and a group picture of a number of prominent public figures with William Howard Taft at Murphy's home. In addition, there were copies of his speeches commemorating and analyzing the significance of special anniversary events with titles such as "The Battle of Monmouth," "Antietam," and "New Jersey Day at Saint Louis," to cite just a few. What I found particularly fascinating and indicative of his keen analytical

skill was "An Assessment of the Costs of the Civil War."

All of the above and much more presented a wonderful opportunity to tell the story of a man who was "right for the times," a man who believed that his country was "the fairest land the sun ever shone upon," and its flag the "unsullied emblem of human freedom."

Franklin Murphy was born on January 3, 1846 in Jersey City, New Jersey into a prominent family that traced its lineage to the Royal House of Leinster. When Franklin was ten years old, his father moved the family to Newark and started a successful shoe manufacturing business. He lived at 285 Mulbury Street and was enrolled in the Newark Academy. He fondly remembered those days when he wrote, "...there was a time that I knew nearly everyone in Newark...it was a God-fearing and self-respecting community." Fired with a patriotic desire to preserve the Union, Murphy ran away from home, lied about his age and enlisted in





the 13th New Jersey Volunteers in August, 1862. He was only sixteen years old when he experienced the horrors of war. Sent to Antietam the next month, he experienced his baptism of fire. As bullets tore through his cap he miraculously escaped injury as he watched his comrades fall wounded and dead, men such as Private Isaac Crawford and Captain H.C. Irish. He recalled, "We had

to face with death at Chancellorsville and Gettysburg in 1863. Family lore recalls that during the skirmishing leading up to the major engagement of Gettysburg three Confederate prisoners were brought into Union lines. Murphy was detailed to escort the Southerners to the provost marshal whose location was some distance from his position. It took him seventy-two hours without sleep to successfully

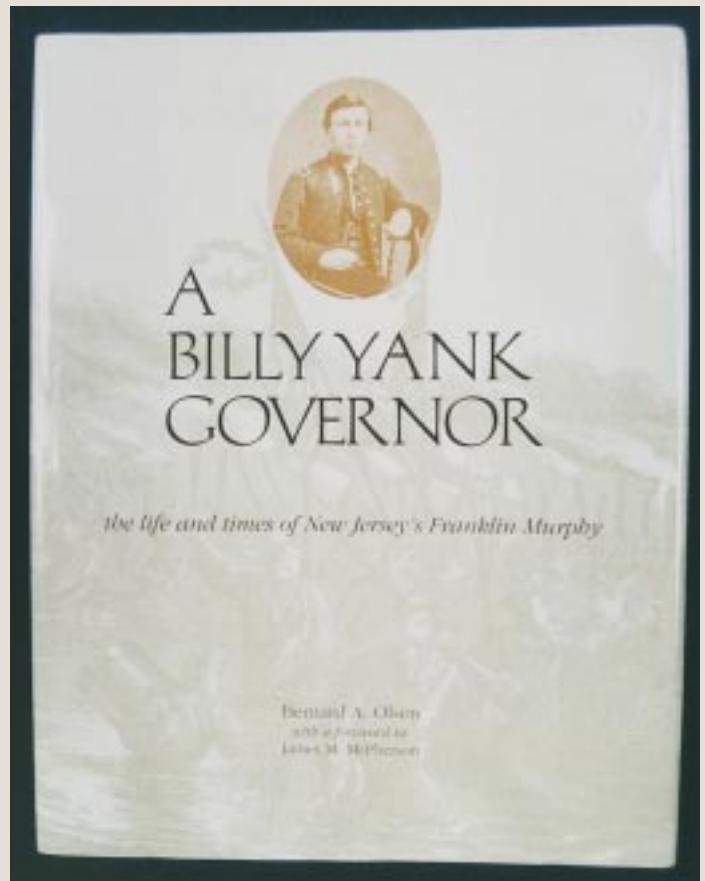
complete his mission. As the Confederate prisoners were turned over for interrogation the exhausted Murphy crawled under a thicket and went fast asleep.

He returned to his regiment and took his position in line at Culp's Hill as the Battle of Gettysburg reached its climax. In late September, 1863 Murphy and his comrades in the 13th NJ Volunteers were detached from the Army of the Potomac and sent for service in Tennessee. They became part of General Sherman's army and participated in all the engagements before

prowess and thrilling incident...will be told to interest the coming generations. No war engaged so many men, in none were the battles so numerous, in none were the issues more important...(we) remember those days, remember incident after incident of individual bravery, not less than those examples of regimental courage whose record makes immortal the history of so many of our battlefields." He marched to Washington, D.C. and participated in the Grand Review before returning home to New Jersey.

After a short trip with his brother touring the nation that he had fought so hard to preserve, he came home one evening and told his father he could buy a 50 percent share of a small varnish industry. He recalled, "I didn't know varnish from molasses." His father backed him and his business career was off and running. He had a natural talent for business and became a fabulously successful captain of industry during what Mark Twain called the Gilded Age. The Murphy Varnish Company had plants in numerous American and foreign cities. He was a progressive employer ahead of his time initiating life insurance, pension, and profit-sharing plans for his employees.

Almost three years to the day after returning home from the Civil War, Franklin Murphy married Janet Colwell. She was a beautiful brunet, the daughter of Israel Day and Cathrine Cox Gale (Hogland). He was twenty-two years old; she was twenty-six. The wedding took place on June 24th, 1868, at Saint Paul's Methodist Episcopal Church in Newark, New Jersey. It was in Newark that she met the young erstwhile Union lieutenant turned entrepreneur. They were a handsome couple. He exuded the self-confidence and polish of education and experience, and she radiated dignity



never had a battalion drill; some of us didn't even know what a line of battle was and they sent us into that fight against a lot of rebels who were protected by a natural breastwork formed by a ledge of rocks." This was the beginning of three long years of war which brought him face

Atlanta and the famous march to the sea. His diary entries provide a vivid portrait of the campaigns through the Carolinas. The war finally came to a close with the surrender of Confederate General Joseph Johnston. Murphy wrote, "As long as the nation endures the story of personal

and grace. Franklin Jr. was born in 1873 and Helen in 1877.

Franklin Murphy turned his attention to public service shortly after achieving success in business. He stood right of center in the post Civil War Grand Old Party, which was the activist political party of the times. He was exactly right for his times, a conservative who believed in party structure, sound money, and tariff protection. These were orthodox values of the Republican Party at the close of the nineteenth century. Yet Murphy was sensitive to the inequities of the time and believed that progress was only possible through the existing institutions. He held numerous offices. He served on Newark's Common

In the foreword to *A Billy Yank Governor*, Pulitzer prizewinning historian James M. McPherson writes, "...After the war, Murphy became one of the more responsible as well as successful entrepreneurs of the Gilded Age...Entering local and then state politics, Murphy won election as governor in 1901, the same year that Theodore Roosevelt became President. Murphy turned New Jersey into a smaller version of T.R.'s Square Deal. He cleaned up the polluted Passaic River, cracked down on violations of New Jersey's child labor laws, enforced progressive tenement house codes, instituted primary elections and ballot reforms that democratized state politics, supported public health

As long as the nation endures the story of personal prowess and thrilling incident... will be told to interest the coming generations. No war engaged so many men, in none were the battles so numerous, in none were the issues more important... (we) remember those days, remember incident after incident of individual bravery, not less than those examples of regimental courage whose record makes immortal the history of so many of our battlefields.

Council, the House Assembly, Chairman of the State Republican Committee, and member of the Republican National Committee before being elected Governor in 1901. He was the first businessman and non-lawyer to become Governor of New Jersey in fifty years with the single exception of General George B. McClellan 1878-1881. He developed a strong sense of "noblesse oblige." He believed that the citizenry had a responsibility to public service. He expressed it this way: "The question to be asked us in the day of final account is not what you believe, but what have you done; and the same law will hold at the last day as at the first-By their fruits shall ye know them."

measures to attack the scourge of tuberculosis, and launched a road building and improvement program that made New Jersey's roads among the nation's best in the early twentieth century. In a sense, Murphy's tenure as governor brought him full circle from his youthful days as a soldier: as he had fought for a more progressive nation in the 1860's, he worked for a more progressive state forty years later."

Franklin Murphy lived out his twilight years traveling and enjoying artistic pursuits. He remained active in public life and friendly with many of the nation's prominent citizens. While on a visit to the Royal Poinciana, his favorite resort in Palm Beach, Florida, he was stricken with

severe abdominal distress from which he never recovered. He died on February 24th, 1920, at the age of seventy-four. He now belonged, as Secretary of War Edwin Stanton had said of Lincoln, "to the ages." He was brought back to Newark and laid to rest in Mount Pleasant Cemetery. Thus ended the life of a man who, like Theodore Roosevelt, was "exactly right for his times," always living life to its fullest. He left a legacy filled with patriotism, of honesty, of decency, and integrity. He believed in public service, freed entrepreneurial capitalism and what a later president would call, "rugged individualism." He always tempered these values with a gentle eye for those less fortunate. Above all, he believed in tradi-

tional family values; of fidelity and loyalty and morality. These all combined to set an example for future generations of Americans, to those who may study his life and perhaps, wish to follow in his footsteps "in the fairest land the sun every shone upon." In November 1925 a statue was dedicated to the memory of Franklin Murphy at Weequahic Park, New Jersey. The following inscription appears thereon:

"A friend of humanity endowed with a rare civil zeal and executive foresight; an organizer and leader among men. Governor of this State 1902-1905." MU

Alumni survey

FOR CAREER DEVELOPMENT

In times of economic uncertainty, when layoffs and hiring freezes are harsh realities, a strong alumni network of career volunteers can make a huge difference within our alumni community. Responses to this survey will help our students to prepare for their careers and fellow alumni make connections as they search for a new job or, perhaps, a new field. Please lend a helping hand. Complete this survey and mail it to the alumni office without delay. If you have already provided career information and your situation has changed, please let the alumni office know or redo the survey. Thank you.

1. What is your current career position? (title required, company name optional) _____
2. Describe what you do in a typical workday. _____
3. How long have you had this position? _____
4. How did you obtain this position? _____
5. What was your major and year you graduated from Monmouth? _____
6. What was your first position after graduation? _____
7. While studying at Monmouth, did you work in a related field or participate in an internship, co-op, volunteer, or experiential learning position? If so, how did you benefit from the experience? _____

8. What was your biggest "surprise" about work? _____

9. What was your most significant experience while you were at Monmouth University? _____

10. What advice would you offer to today's Monmouth University student? _____

If you are willing to correspond with students or alumni about your career experiences through e-mail, please provide your e-mail address in the following space: _____

If you are willing to receive phone calls at home or at work from students or alumni interested in your career field, provide one or both numbers in the following spaces: Home: (_____) _____ Work: (_____) _____

Please check if you...

- are willing to come to campus to speak about your career
- are willing to have students spend time with you on the job (shadowing)
- are willing to bring a "problem" or "project" into the classroom
- are willing to sponsor co-op or internship students
- are willing to provide job vacancy information from your company
- will provide information to people relocating to your area

Name & Class Year:

CLASS OF 1954

DOUGLAS M. MYRAH died. His wife Rose survives him.

CLASS OF 1966

DR. SALLY ANN ORR MS ED '71 is a retired school principal. She lives in Smyrna, DE.

CLASS OF 1967

JEFFREY H. KARGER MA '69 is a school administrator for the New York City Board of Education P.S. # 246. He lives in Nanuet, NY.

DR. JAN VANDEVER is a Professor of Mathematics and Statistics for South Dakota State University. He lives in Brookings, SD.

CLASS OF 1968

WILLIAM ROBERT BRUCE SR. died. He resided in West Allenhurst, Ocean Township. The Eatontown Board of Education employed him for 33 years as a social studies teacher and chairman of that department at Memorial School in Eatontown. While there he also coached basketball and track teams to numerous championships. His wife, of 23 years, Jan Bretz Bruce, a son and daughter, William Robert Bruce Jr. and Bonnie Christine Bruce, survive him.

CHARLES L. FISCHER is a supervising federal probation officer for the United States District Court. He lives in Cranbury.

CLASS OF 1969

NATALIE WALDMAN SILVER is a reading teacher for Long Beach Public Schools. She lives in Jericho, NY.

CLASS OF 1971

MAUREEN WISHART BAGWELL is a high school science teacher for Collierville High School in Collierville, TN.

CLASS OF 1972

ROCCO J. CAVALUZZI, JR. is a police sergeant for the Howell Township Police Department. He lives in Belmar.

CLASS OF 1973

STEVEN SCHREIBMAN is a computer programmer/analyst for Schreibman Marketing Inc.

CLASS OF 1976

GLENN W. LeBOEUF is vice president of investments for Salomon Smith Barney.

LAWRENCE D. RAGER died. He resided in Jackson since 1978. He was a postal clerk at the Spring Lake Post Office for the past 22 years. He was a sergeant in the Army serving in Vietnam. His wife, Joyce Rager, a brother, Marcus Rager, his mother Frances Rager survive him.

JOSEPH F. SCHIBELL received an electrician certification from MAECOM. He is a retired teacher from Ranney School. He lives in Ocean Grove.

CLASS OF 1978

WILLIAM FOWLER works in furniture sales for Bosco's Department stores. He is starting a foundation for families who lost loved ones in the September 11th tragedies.

CLASS OF 1979

DONALD DAVIS held a group painting show at the 800 Gallery at Monmouth enti-

tled The Sacred and Profane. He lives in Paxinos, PA.

SUE A. HUMMEL-GOBLE died. She resided in Point Pleasant and was a teacher at G. Harold Antrim School, Point Pleasant for 21 years. She is survived by her husband, Larry; one son and daughter-in-law, John and Marien Hummel, a daughter, Stacy Hummel, step-son Trevor Goble, step-daughter and son-in-law, Greta and Keith McGregor, brother J. Lewis Clifton, sister Mary M. Dwyer, and five grandchildren.

CLASS OF 1980

DEBORAH HENDERSON LUTZ received the Sentara Healthcare Key Care Award and the CEO's Award. She is a healthcare administrator-manager of women's imaging for Sentara Healthcare. She lives in Virginia Beach, VA.

ELIZABETH A. WALLING has been promoted from assistant vice president of Shrewsbury State Bank to vice president, compliance and security officer. She has been with Shrewsbury State Bank since 1975. She resides in Red Bank.

CLASS OF 1981

ROBERT A. LOMICKY JR. is an executive editor for Taconic Press.

DANITA L. MELTON is a correctional program specialist for the Anne Arundel County Detention Facilities. She resides in Baltimore, MD.

CLASS OF 1982

ROBERT J. ABATE has been promoted to senior vice president and CTO of ICICI Infotech Inc. He also announces the birth of his son, Robert Christopher born January 30, 2002.

VICTORIA SPILIOOTIS is a recruitment specialist for MCI and recently relocated to Colorado due to a promotion. She enjoys spending time with her 2 and 4-year-old nephews. She lives in Highlands Ranch, CO.

CLASS OF 1983

KENNETH J. HALLGRING MS '96 is a senior software engineer for Telos.

ROBIN (Salisbury) HALLGRING MS '85 is a software manager for Telos.

CLASS OF 1984

CHRIS LIEBENBERG along with his wife Jamie announce the birth of their daughter Holly Christina born November 5, 2001. She joins their two other children, Heidi, 5 and Haley, 3. The family resides in New Milford, CT.

CLASS OF 1985

MARGARET BENNETT MSN '98 held the distinction of being the First Lady of the State of New Jersey as her husband Senator Bennett, President of the Senate, was acting Governor. She resides in Little Silver.

GREGORY McLAUGHLIN is a cardiology account manager for GE Medical Systems. He lives in Maplewood.

CLASS OF 1986

LINDA MAXWELL is a schoolteacher for the Neptune Township Board of Education. She lives in Neptune City.

CLASS OF 1989

LOWELL P. KATZ is a banker for Merchants National Bank. He lives in Easton, PA.

CLASS OF 1990

JUSTINA BLACKWILL announces the birth of her daughter Alexandria Rose born April 24, 2001. She joins her two older brothers Matthew and Michael. The family resides in San Clemente, CA.

CLASS OF 1987

MARY LOU CICCONE-HILLER along with her husband Harold announces the birth of their daughter Haley Marilu born November 13, 2001. Mary Lou is a veterinarian for the Laurelton Veterinary Hospital.



HECTOR J. CASTILLO has been promoted to associate and shareholder for the SDM Consulting Engineers, Inc. firm. He is in charge of the Miami International Airport/American Airlines North Terminal Development Project. He resides in Miami, FL.

CHARMAINE KELLY COLINO works in Administration for Mount Holyoke College. She is starting on her Master's in Psychology and enjoys the New England seasons with her husband, two dogs and a cat after living in Southern California and Tucson Arizona.

CHERYL FOXMAN-KASPER married her husband Bill in 1994. Together the couple has two children, Kyle, 4 and Jake, 1. Cheryl is a social worker for the Lakewood Public Schools Child Study Team. The family resides in Toms River.

LAURA PICCININNI along with her husband, Frank, have two children, Isabella, 2 and Sophia, 6 months. Laura is a part-time customer solutions analyst at Chubb Group of Insurance.

JOHN SPIRKO obtained a position with Gucci Inc. as the director of loss prevention, audit and store operations. He is responsible for all Gucci Divisions in North America.

STACY GOLDSTEIN-SPIVACK is an artist and designer of custom greeting cards, birth and wedding announcements. She resides in Cherry Hill.

WILLIAM NEMEC is a computer project manager for Datatek Applications, Inc. He resides in Milford.

CLASS OF 1991

MICHELE ACREE DAMIANO is married to Paul and together they have two children, Lyla 3, and Kylene 1.

MARK DZIEKONSKI is vice president of Precision #1 Contractors Inc. He is married and has one son, Matthew, 6.

STEPHEN B. FENTON works for UPS Logistics as a tractor-trailer driver. He and his wife, Kathy, will celebrate their 30th wedding anniversary this year, as well as his 12th year of retirement from the Army. Together the couple has two children, Brian, 25 and Amber, 21.

DIANE L. GIANGROSSI works for Baker Hill Corporation; an Indiana based developer of business banking software, as a documentation specialist. She resides in Noblesville, IN.

SCOTT GOLL works for Business Wire as a newsroom specialist. He is married to Caroline and they live in West Harrison, NY.

DR. MICHELLE R. GONZALEZ is self-employed by Florosa Family Dental, P.A., her own dental practice in which she started in 1999. She and her husband of 15 years, George, reside in Mary Esther, FL.

JOHN P. HENDRICKS is vice president of Merill Lynch. He is married to KELLY McCAFFREY HENDRICKS '00 and together they have a daughter Anna Josephine born March 14, 2001. The couple recently moved from Pittsburgh to Boston. Kelly is a stay-at-home mom and president of the Quincy Mothers Association. John is currently training for the Boston Marathon, April 2002.

STEPHANIE (Marone) PERRINE works for Church & Devight Inc. as a Senior Financial Analyst. She and her husband Jonathan are expecting their first child due in May. She received her CPA and is part of the AICPA, NJCPA, and IIA Societies. She is also a certified fitness instructor and works part-time as an aerobic instructor in Ocean Township.

ROBERTA A. O'CONNOR married Ronald L. Rydell on October 20, 2001. The wedding took place in Seaside Park. Monmouth Alumni in attendance was Lori WOODINGTON '91, maid of honor. Roberta is a professor at William Paterson University.



KIM OVERSEN has been married to Wayne Van Lew since 1993. Together the couple has three children, Jacklyn, 4, Kaitlin, 3 and Matthew, 4 months. Kim works for Brookdale Community College as a coordinator of materiel services.

CYNTHIA RAISER works for Michael Raiser Associates, Inc. as a consultant manager.

ARIEL M. SEPE works for Target Corporation as an assets protection team leader. He and his wife, Mercy, reside in Manassas, VA.

JEANMARIE SMITH works for Astra Zeneca Pharmaceuticals as a Respiratory Pharmaceutica Specialist. She is married to Patrick and they have one child, Ryan.

JILL WAMBACH is the director for the Child Development Homes Program for the Naval Weapons Station Earle Quality of Life Department. She lives in Toms River.

JODI COHEN WRUBLIK and Tom are proud parents of Bennett Avery born in August 2001. Jodi is an account executive with Hilb, Rogal & Hamilton Insurance. The family resides in Germantown, MD.

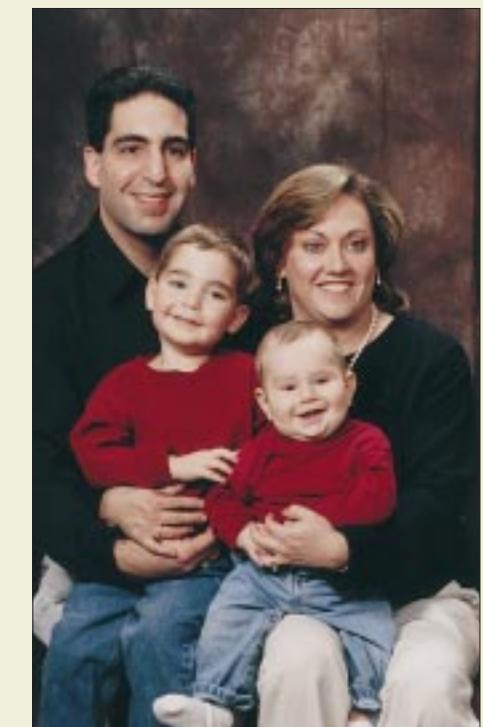


CLASS OF 1992

CHARLES CARUSO along with his wife Dawn reside in Beachwood with their two children, Charles, Jr., 3, and Daniel, 15 months.

DENISE DeSANE along with her husband David and son Ryan announce the birth of Anna Elizabeth born March 29, 2001. Denise is a teacher for the Keansburg Board of Education. The family resides in Ocean.

GLEN D. FISHER lost his battle with Cancer. He resided in Eatontown and worked for the Shrewsbury State Bank and part-time at Spirits Liquors, Red Bank. His mother, Barbara, a stepfather and large stepfamily survive him.



ERIC SOLOMON works for The George Washington University as a media relation's specialist. He is married to Rachel and together they have two boys, Isaac, 3 and Jared 8 months. The family lives in Columbia, MD.



ALAN ZWERLING married his wife Jamie on June 9, 2001. Monmouth Alumni in attendance were ED BOND '92, JAY DERUGGIERO '92, CHRISSY MILLER '92, and CHRIS IPPOLITO '93. Alan is an inspector for NJ Compensation Rating Inspection Bureau. He owns his own business, Green Planet Productions LLC.

CLASS OF 1993

SANJIV S. KOTTOOMTHARAYIL along with his wife, Sindhu, and son, Nayan announce the arrival of a new member of the family, Nikita was born on July 27, 2001. Sanjiv is a Senior Engineer for Telcordia Technologies Inc.



CLASS OF 1994

JOAN BREARLEY had a champagne reception held for her at Brookdale Community College as a way to display her needlepoint art.

CLASS OF 1996

LOU BOSMANS was a member of select teams that set up a medical service area at Ground Zero and provided triage and care for volunteers. She wrote a feature story about her experience for Monmouth's student run newspaper *The Outlook*.



DENISE K. REHRER married James L. Harper IV on April 7, 2001. Monmouth Alumni in attendance included bridesmaid LISA CYMBALUK-GALLO '95. Denise is a teacher of the handicapped for the New Providence School District. The couple resides in Scotch Plains.

CLASS OF 1997

STEPHANIE JUMPER is a fifth grade teacher for Southwood Elementary School. She lives in Eatontown.

DINA MARIE KOZIOI along with her husband, Chris, announce the birth of their first child, Dominique Marie born July 2, 2001.

Dina is a Monmouth County employee for the Division of Mental Health. The family resides in Howell.

ROBERT MILLER was promoted to senior investigator at Radian Guaranty in Philadelphia and currently resides in Audubon with his wife Melissa and their son Jonathan.

CLASS OF 1998

KYLE BOND is a TV/Radio Production teacher for Monmouth County at the new Communications High School. He lives in Bradley Beach.



SHANNON KOLAGE married RONALD POLAKOWSKI on April 7, 2001 at St. Veronica's Church in Howell. Monmouth Alumni in attendance included: CHRIS-

TINE SPOTO '98, JAMIE KUHNE '98, MELISSA FOX '98, ANTHONY HUNT '98, DANNY RULAND '98, DAVID IRVINE '99, JENNIFER LoPRIMO '99, KRISTEN JAMISON '99, WENDI (Peace) YOCUM '96. Shannon is a Special Education teacher at Manchester Township Middle School. She is also a soccer and track coach for the school. Ron is a History teacher at Colts Neck High School. He is also a football and golf coach for the school. The couple resides in Brick.

MICHAEL LUNA works fulltime at Warner Bros. as an employee service counselor. He is also working towards a Master of Science in college counseling/student services at California State University. He resides in Burbank, CA.

TONI MARINO married Scott Ryan on July 14, 2001. The couple also welcomed their son Tyler Michael born October 18, 2001. Toni is a special education teacher for Carteret Board of Education.

NANCY SHAFER-WINTER received the Janice M. Marchetti Leadership award from the Lambda Delta Chapter of Sigma Theta Tau International Honor Society of Nursing on June 3, 2001. She lives in Deal.

CLASS OF 1999

CAROLINE HUZAR is a marketing assistant for Topdeq Corporation. She lives in Manalapan.

CANDEE SCOGNAMILLO MSW '01 is a School Social Worker for Middlesex Public Schools. She lives in Morris Plains.

CLASS OF 2000

JILL C. DOBROWANSKY accepted a position for basic skills teaching in Brick School

District. She is also pursuing a Master's Degree in the Art of Teaching at Monmouth. She lives in Lanoka Harbor.

MARY GAULD announces the birth of her son Peter Andrew born January 3, 2002. She is currently enrolled in the School Nursing Program at Monmouth. She lives in Middletown.

CARRIE HUZAR is a marketing specialist for Topdeq Corporation. She lives in Manalapan.

STACY TRIUMPH is a social worker for the Philadelphia Corporation of Aging. She lives in Mt. Holly.

CLASS OF 2001

NICOLE FLECHAS is a childcare worker for Children Aid and Family Services. She lives in Elizabeth.

YOLANDA KABOURAKIS is a third grade teacher for the Holy Family School. She is enjoying educating and affecting the lives of children on a daily basis. She lives in Hazlet.

REBECCA NICHOLS WILLIAMS is a direct care provider for Youth Beacon Group Homes. She recently got married and moved to California, where she resides in San Diego.

IN MEMORIAM

WILLIAM ROBERT BRUCE SR. '68
GLEN D. FISHER '92
SUE A. HUMMEL-GOBLE '79
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1

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