

Bright Futures in Healthcare

Clark's Allied Health programs honored this year's graduates with two noteworthy ceremonies, celebrating the achievements of our nursing and dental hygienist programs.

Understanding the Present through the Past

On May 20, Clark College welcomed acclaimed author and policy expert Heather McGhee for a powerful conversation about equity, opportunity, and the cost of systemic racism in America.

Inspiring Confidence

Clark College welcomed approximately 160 BIPOC students from local high schools to the annual Discovering College Confidence event on March 11.

Winter Queer Student Luncheon

Students gathered in the Penguin Student Lounge on January 14 for the Winter Queer Luncheon, an event designed to foster community, connection, and belonging.

Artists Selected for Boschma Farms

Clark College, in partnership with the Washington State Arts Commission, has selected an artist for the Advanced Manufacturing Building for its Boschma Farms campus in Ridgefield, Washington.

Welding Open House

About 50 people attended the welding department's open house on the evening of April 28. Students and faculty were on hand to demonstrate welding techniques and to answer questions about the program.

Opening Day 2022

Clark College starts the new academic year with its first in-person Opening Day since 2019.

President Edwards said that although she has been at Clark College for over 2 years, this was the first in-person opening day celebration, and she was loving it!

Celebrating the Class of 2022

Clark College honored its 86th graduating class at the 2022 Clark College Commencement ceremony held Thursday evening, June 16, at the RV Inn Style Resorts Amphitheater. The college conferred over 1,900 degrees and certificates for the next generation of our community's workers, leaders, and scholars.

Culinary faculty give college a taste of the future



The Tod & Maxine McClaskey Culinary Institute will boast an artisanal bakery, barista station, and comfortable seating.

On May 16 and 17, faculty from Clark College's new Cuisine Management and Baking and Pastry Arts programs answered questions from the college community about how those programs

would affect Clark when they re-opened in fall 2017.

Clark's Culinary Arts – Cooking/Restaurant Management program was put on hiatus in 2013 in order to modernize the curriculum and facilities. The Culinary Arts – Baking/Bakery Management program was put on hiatus in 2015, when it was determined that the program could not continue running while the culinary facilities were being remodeled. Thanks to fundraising efforts by Clark College Foundation, the Tod and Maxine McClaskey Culinary Institute will open in fall 2017, housing both programs as well as dining facilities for the main campus.



Sneak peek inside the McClaskey Culinary Institute during construction, showing the windows that will look into the baking and chocolate-production kitchens.

While existing in approximately the same location on the north side of Gaiser Hall, the new dining space will bear little resemblance to the old college cafeteria. It will feature comfortable seating, plenty of natural light from tall windows, and internal windows that look onto the Baking and Pastry Arts kitchens. Four food kiosks will serve patrons: a grab-and-go kiosk; Pacific Northwest cuisine; international fare; and a kiosk serving rotating cook-to-order items based on seasonality and curriculum that can also be used for guest chefs and lectures. Additionally, a retail bakery will serve all the treats and breads that patrons remember (plus some fun new ones) as well as coffee and espresso. Bakery students will be learning barista techniques in their curriculum, and faculty are currently working with local coffee roasters to possibly create a custom Clark College blend.

Because the dining facilities' staff will include work-study students and a full-time manager, the kiosks will be able to serve customers during breaks and evenings, instead of adhering to the limited hours of the old cafeteria.

A full-service restaurant run by second-year Cuisine Management students will open in 2018. Faculty shared that, in addition to working with farmers to source food locally when possible, the institute will offer special seasonally themed foods and international cuisine.



The east side of the dining area will feature large windows and space for outdoor seating.

The kitchen side of the facility is also being significantly re-imagined and modernized to improve efficiency and to give students a better understanding of modern work environments in their fields. The new facilities were designed with significant input from the faculty and staff who will be working in them, including Bakery and Pastry Arts professor Alison Dolder, Cuisine lead instructor Earl Frederick, Cuisine professor Aaron Guerra, and Cuisine instructor Daryl Oest.

During one of the open forums, Dolder said that she is already exploring options for partnering with the Penguin Pantry, an on-campus food pantry scheduled to open this summer to serve food-insecure students. A similar idea on the table is to create a "pay it forward" system where patrons could pay for vouchers for drinks and snacks that could be distributed to students through the Penguin Pantry—something that will be much easier to do since the new dining area, unlike the old cafeteria, will be fully computerized and able to accept credit cards.

Employee climate surveys have routinely registered dissatisfaction with the dining options on campus. Genevieve Howard, Dean of Workforce, Professional and Technical Education, said that the McClaskey Institute would provide the campus with the food service employees have been asking for. "We heard you loud and clear," she said.

Photos: Clark College/Jenny Shadley

Architectural drawing: Yost Grube Hall

A year of talent

On May 16, the Archer Gallery was filled with visitors to the opening of the 2017 Art Student Annual Exhibition. This yearly event showcases the best artwork produced by Clark art students in the past academic year. Students compete not only for a spot in the show, but also for awards sponsored by local businesses and organizations. This year's outside juror was Karl Burkheimer, head of the Master of Fine Arts program at the Oregon College of Art and Craft. Awards are listed below.

The exhibition is on display through June 16. The Archer Gallery is open 10:00 a.m. to 7:00 p.m. Tuesdays through Thursdays, and noon to 5:00 p.m. Fridays and Saturdays.

- **Best in Show**, sponsored by Blick Art Materials
Ana Stoumbos, *Figure Study*, oil on paper
- **Most Ambitious**, sponsored by Portland Institute for Contemporary Art
Meakia Blake, *Connect*, video
- **Solo Show Award**, sponsored by Niche Wine Bar
Matt Harmon, *Marsyes V. Apollo: Diana*, oil on canvas
- **Best Painting or Drawing**, sponsored by Clark Bookstore and Dengerink Art Supply
Leah Adams, *A Netherhole*, oil on canvas
- **2nd Place Award, Painting or Drawing**, sponsored by Clark Bookstore and Blick Art Materials
Ray Bennett, *Self-portrait in Ink*, ink on paper
- **3rd Place Award, Painting or Drawing** sponsored by Clark Bookstore
Julie Foley, *Zelda Series*, metal
- **Best Video or Time-based Art**, sponsored by Artist & Craftsman Supply
Ana Stoumbos, *Transit*, video
- **2nd place Video or Time-based Art**, sponsored by Collage Art and Craft Supplies

Jonno Heyne, *Paradoxial Adventures of Grayman II*, ink marker and digital graphics

- **Best Graphic Arts**, sponsored by the Art Gym at Marylhurst University

Tricia Davis-Payne, *Do You Know*, digital illustration

- **Best Welded Sculpture**, sponsored by Clark Welding Department

Marie Perrin Ogier, *Untitled*, metal

- **Best Photography**, sponsored by Pro Photo Supply

Isiah Huntington, *Expansivity*, digital photograph

- **Newspace Scholarship Award**, sponsored by Newspace Center for Photography

Jennifer Avens, *Omnia Mors Aequat*, silver gelatin print

- **2nd Place Photography Award**, sponsored by Pro Photo Supply

Dayna Bojanowski, *Under*, digital photograph

- **3rd Place Photography Award**, sponsored by Blue Moon Camera

Matthew Philbrook, *Forgotten*, black and white photograph

- **Blue Sky Membership Award**, sponsored by Blue Sky, the Oregon Center for the Photographic Arts

Kelly Pearce, *Pieces of Home*, photographs

- **Best Ceramic Art**, sponsored by Clay Art Center

Lauren Duquette, *Blue Pitcher*, ceramic

- **2nd Place Ceramic Art**, sponsored by Georgie's Ceramics and Clay

Aleks Dernovoy, *Mechanical Tulip*, ceramic

- **3rd place Ceramic Art**, sponsored by Georgie's Ceramics and Clay

Stephani Ueltschi, *Pressure*, ceramic

- **4th place Ceramic Art**, sponsored by Georgie's Ceramics and Clay

Colton Rasanen, *Planter*, ceramic

Photography by Clark College/Jenny Shadley. More photos on our Flickr page.