**SACS-SESS: Campus Pulls Together and Makes the Grade**

Representatives from the Southern Association of Colleges and Schools (SACS) had all but a vacation when they visited the College last March. The skies over our historic city were clear, the temperatures were in the upper 70s and the College made their jobs as easy and trouble-free as possible.

“The College really went the extra mile to make the SACS reaffirmation process as complete as it could be,” says Provost Elise Jorgens. “The reaffirmation team’s all-inclusive review proved just how thorough the College has been in this process and just how much time and talent have gone into making the 2007 reaffirmation successful.”

The visiting team examined issues brought up in a previous compliance report; ensured the accuracy of what the College has reported; and reviewed the College’s new Quality Enhancement Plan (QEP). According to Pamela Niesslein, SACS liaison and associate vice president for accountability and accreditation in the Department of Accountability, Accreditation, Planning and Assessment (AAPA), the team was “very, very, very pleased” with both the compliance audit and the QEP.

The team gave the QEP no recommendation at all, and the only two compliance issues that surfaced are relatively minor. The first, which has already been resolved, involves notifying SACS of the existence of one of our master of arts programs. The second involves providing evidence that our graduates attain college-level competencies within the general education core. The College will demonstrate its compliance with this recommendation as it sets the competencies and then measures the achievement of those competencies over time.

Overall, says Niesslein, the College fared very well. “I wouldn’t say we did a good job; I would say we did an exceptional job. I think we had an absolutely great visit.”

With over 100 people on campus having worked on the 2007 SACS reaffirmation, it’s hard to know whom to congratulate. “The College really came together and worked toward this in a unified way,” says Debbie Vaughn, director of assessment in AAPA, who co-chaired the compliance audit on institutional effectiveness. “Everyone pitched in and made it a success.”

And, on January 1, 2008, says Niesslein, the College “will begin the process of getting ready for the spring 2017 reaffirmation. This is an ongoing continuous improvement process. People now know about SACS and are asking what they need to do to stay in compliance. I want to keep that spirit going. It makes my job easier.”

Not to mention the jobs of the 2017 visiting team!

AAPA staff pictured above (l-r): Ashleigh Parr, Debbie Vaughn, Pam Niesslein, John McCarron and Karin Roef. SACS accreditation indicates that the College has the resources, programs and services sufficient to accomplish and sustain a purpose appropriate to higher education and successfully maintains and achieves objectives that are consistent with its mission and the degrees it offers. The College seeks reaffirmation of its accreditation with SACS every ten years. For more information, please visit cfc.edu/sacs or contact Pam Niesslein at 953-7526. 📧
If you’ve been on campus all in the past nine years, you’ve probably seen him. He’s always around – walking the beat, keeping an eye on things, protecting the rest of us while we go about our days. Being visible is part of his job. But, even if you haven’t seen him, you can be sure he’s seen you.

“Every face I see, I remember,” says Corporal Dooley “Jimmy” Camus, assistant supervisor of campus police for the day shift, Team 2. “I know who belongs here; I know who doesn’t. You’ve got to know everybody so you know who you don’t know.”

In getting to know everybody, Camus has made quite a few friends. Whether he’s patrolling the campus on foot or he’s responding to a call at the Grice Marine Lab, Patriot’s Point, the North Campus or Dixie Plantation – students, staff and faculty greet him wherever he goes. Even the hotdog vendor on the corner of George and Glebe Streets looks forward to his chats with Camus.

“Everybody loves Jimmy,” says Detective Vernica Parker, crime prevention coordinator for public safety. “He is very outgoing, very understanding. It seems like he has all the right answers to all the questions that come up.”

Having all the right answers, it turns out, is key when you’re a campus police officer.

“We get calls about everything: cats, dogs, plumbing. If Bubba doesn’t know something, he asks us,” he laughs, stomping his feet in amusement.

That Camus enjoys his position of service and protection is clear – his eyes smile as he talks about assisting a victim or breaking up a fight. He is animated, laughing often, sometimes pounding the table in front of him for emphasis.

It’s also clear that he takes his position seriously. His interactions with other officers are straightforward and confident. He answers dispatched calls with an air of alert reliability. He is respectful of his own authority, refusing to elaborate on specific incidents or to say whether he’s ever used the gun that sits at his hip.

“We all have the authority to use our guns,” Camus says, fingering the cellophane on his pack of Doral cigarettes, his bulky gold rings catching the sunlight. He explains that all campus police officers are required to complete a nine-week training program at the South Carolina Criminal Justice Academy, certifying them as police officers with the full power of arrest. “You have to learn all the laws and all the skills.”

Still, Camus says, the most important skill in police work is knowing how to deal with different kinds of people – something he learned both growing up in the Philippines and serving in the U.S. Navy for 30 years. “We all come from different places. You’ve got to figure Bubba out,” he says. “My philosophy is, everyone is good at something. You’ve just got to look for it.”

And you can be sure, Corporal Camus is always on the lookout.
Grilled Asparagus with Parmesan Salsa

Makes 4 to 6 servings
Prep: 15 min., Grill: 10 min.
You can make this recipe a day early and serve it chilled.

1 lb. fresh asparagus
1 Tbsp. vegetable oil
1 garlic clove, minced
1/8 tsp. salt
1 (1/2-inch-thick) sweet onion slice
1 tsp. vegetable oil
1 small tomato, finely chopped
about 1/2 cup
1/4 cup shredded Parmesan cheese
Dash of salt
Dash of pepper

Snap off and discard tough ends of asparagus; remove scales with a vegetable peeler, if desired.
Stir together 1 Tbsp. vegetable oil and garlic. Combine asparagus with vegetable oil mixture in a large bowl, tossing to coat.
Sprinkle evenly with 1/8 tsp. salt.
Brush sweet onion slice evenly on both sides with 1 tsp. vegetable oil.
Grill onion slice and asparagus, without grill lid, over medium heat (300° to 350°). Grill onion slice 4 to 5 minutes on each side or until tender.
Finely chop onion. Stir together onion, tomato and next 3 ingredients. Serve with salsa and warm asparagus.

GARDENER’S PICK

Cross Vine

NAME: Cross vine, trumpet flower, Bignonia capreolata.

ON CAMPUS: Found along the wrought-iron fence on the south side of Wilson-Sottile House and on the brick fence between 11 Glebe Street and the Stern Center Garden.

DESCRIPTION: Evergreen vine; leaves turn purplish in the winter; slower growing and less invasive than closely related trumpet vine; blooms in spring, attracting hummingbirds and bees.

WHERE TO PLANT:
Full/partial sun (but tolerates shade); along fences, walls or trellises contained by sidewalks or driveways.

TIPS: Prune regularly to prevent spreading and becoming top heavy; mow around base to discourage shoots.
ESTUDIANTE ETERNA
Laura Clark Is in It for the Long Haul

Every May, the same question fills the Cistern:
What are you going to do when you graduate?

Unlike many students graduating this year, Laura Clark has an answer for the (typically) dreaded question.

“T’m not going anywhere,” says Clark, administrative coordinator for the computer science department. “I love my job, and I love being here at the College.”

And one should hope so, considering she’s been here, off and on, for 26 years. She started taking classes as a full-time student in 1981 and, as a sophomore, declared herself a Spanish major. A single mom at the time, Clark decided to take a few years off, but returned to the College for another year in 1987. It wasn’t until she started working at the College in 1999, however, that she made getting her degree a solid goal. She has been unstoppable ever since.

“I’ve had times when it’s been extremely difficult,” says Clark. “But my department – and the entire College community – has been tremendously supportive. I was able to do it with the support of the College. I don’t think I could have done it otherwise.”

Clark urges all employees to take classes and to work toward the degree they’ve been putting off for whenever they find the time – even if they don’t plan on a career change.

“I don’t feel like it’s been all for nothing,” she says. “For me, it’s just about the journey.”

It’s a journey that has helped Clark in more ways than one. She has earned herself a degree and, she says, “a more well-rounded perspective. I have the student side of things and I understand what the faculty does and what goes into teaching. I understand the education process better, and I think that’s really cool. It’s made me a better employee for the College.”

While Clark is looking forward to a little extra time this summer – relaxing and riding horses at home in Walterboro with her daughter and her new husband (Rusty Clark in student affairs) – she is setting a new goal for herself: “I’ve actually applied for the master of education in Spanish program,” she says. “I think I’d like to continue to be a student and to continue educating myself.”

So, as Clark walks across the commencement stage and accepts her diploma this month, dry your eyes: This one’s not going anywhere for a long time.
A CONVERSATION WITH ROGER WARREN
Discuss with the immediate past president of the Professional Golfers’ Association of America and president of Kiawah Island Golf Resort what it means for South Carolina to host its first major golf championship.
When: Thursday, May 3, 6 p.m.
Where: Marlene and Nathan Addlestone Library, Third Floor
Fee: None
Contact: Jenny Fowler, 953-6526, fowlerj@cofc.edu

SPOLETO SNEAK PREVIEW
Get the scoop on the “must-see” performances of the 2007 Spoleto USA and Piccolo Spoleto Festivals and learn about each event’s history and background.
When: Monday, May 14, 7 p.m.
Where: Addlestone Library, Room 227
Fee: None
Contact: Nandini McCauley, 953-8228, mccauleyn@cofc.edu

TREASURES AND CURIOSITIES OF THE ROYAL LIBRARY AT WINDSOR CASTLE
Learn about the Royal Family’s library from Oliver Everett, librarian emeritus of the Royal Library at Windsor Castle and former assistant private secretary to Prince Charles and former private secretary to Princess Diana.
When: Wednesday, May 23, 6:30 p.m.
Where: Addlestone Library, Room 227
Fee: None
Contact: Jenny Fowler, 953-6526, fowlerj@cofc.edu

All information is subject to change. Please verify times, places and registration requirements with listed contact.

In Girum Imus Nocte Et Consumimur Igni.
No, it’s not a bunch of gobbledygook. It’s an ancient Latin palindrome, and it’s painted on the plywood wall shielding Calhoun Street from the School of the Arts construction. The mural is the brainchild of six students in Assistant Professor Kara Hammond’s Drawing IV class. But don’t expect Hammond or the students to tell you what it means. “We want people to look it up and to come up with their own interpretations,” says Hammond (see inset photo). “The point is to be critically engaged with your surroundings – to interact and react in a thoughtful way.” So, go ahead: Look it up!

Pictured above: Drawing IV student Sylvia Hollingsworth.

NEWS BRIEFS: News You Can Use

- President George Benson was appointed to the board of directors of The Foundation for the Malcolm Baldridge National Quality Award.

- An article co-written by English professor Bonnie Devet was selected as the co-winner of the 2006 International Writing Center Association Outstanding Scholarship in an Article Award.

- David Goss, director of academic advising, was elected chair of the National Academic Advising Association’s Mid-South Region 3.

- Mikhail Agrest, senior instructor of physics, was elected president of the Southern Atlantic Coast Section of the American Association of Physics Teachers.

- Blaik Pulley of the Academic Advising and Planning Center was chosen as the Student Employee of the Year, and C.E. Huffman, assistant director of student life, was chosen as Student Employee Supervisor of the Year.

- Departments interested in participating in the Orientation Information Fair must request to do so by May 15. E-mail requests to orientat@cofc.edu. For more information, contact Stephanie Auwaerter at 953-2017.

- Employees parking at the Aquarium Garage can move to the St. Philip Street or Wentworth Street Garages during the summer. Payroll deduction of $29.16/paycheck applies. Employees interested in other core lots should contact parking services. For more information, contact Sonya Allen at 953-5445.
It looks familiar, but . . .

Thanks to everyone who participated in last month’s photo quiz, and congratulations to Robert Richardson Jr., senior network/PC technician in information technology. Robert was the first to guess that the object in question was a phonograph in the John Rivers Communications Museum. Christopher Nelson, technical assistant in the interlibrary loan department of the Marlene and Nathan Addlestone Library, also deserves a shout-out for his highly informed guess: the reproducer and stylus of a gramophone (the original name for a phonograph that plays records).

Take a look at the picture above. If it looks familiar, that’s because it’s on campus. But what is it and where is it? Be as specific as possible. The first person to submit the correct answer will win a tasty lunch for two at Craig Cafeteria, compliments of ARAMARK. Good luck!

Send your submission to lutza@cofc.edu by Friday, May 18, 2007. Please include your name and your department in the e-mail. The contest is open to all College faculty and staff. One submission per person, please.