LETS DO LUNCH

Suffering from a lingering sense of nostalgia since Craig Cafeteria closed?
Just relax in a big, comfy armchair next to the fireplace for a while. Or unwind in front of one of the flat-screen TVs in the lounge. Or let the babbling, calming sounds of the waterfall soothe you for a spell. Or just drown your sorrows in a bowl of macaroni and gouda cheese. No matter what you do when you’re there, get to the Liberty Street Fresh Food Company. You’ll get over it. We promise.

“You walk in, and it just feels so open and airy and light,” says Jan Brewton, director of auxiliary services. “It’s very fresh and inviting.”

Located on the corner of Liberty and St. Philip Streets, the College’s new restaurant (“It is not a cafeteria – it’s a restaurant,” insists Brewton) has been wowing students, faculty and staff since it first opened (23 days ahead of schedule) at the beginning of the semester.

“We’ve really exceeded everyone’s expectations,” says Leslie Shields, dining services marketing manager. “Everyone knew something was coming, but they had no idea how nice it would be.”

And it’s not just the campus community that’s impressed. As the 33rd of ARAMARK’s Fresh Food Companies, Liberty Street has also become its flagship, with schools like Bishop England, John Carroll University and James Madison University now visiting to get ideas and inspiration for their own restaurants.

Like the other Fresh Food Companies, Liberty Street is modeled loosely after a bustling European marketplace. It features stations like the Deli’licious, where patrons choose from fresh produce and deli meats for their sandwiches; the Brick House, where pizza is baked in a real brick oven; and the International Grill, where treats from the world over are prepared on an oversized cast-iron skillet.

“The idea is that the food is made fresh in front of you, personally for you,” says Bill McCulley, the College’s director of food services.

Even the mouth-watering desserts at the Bake Shop are prepared right behind the counter. “All the food is prepared out in the open,” explains Denise Elliott, director of ARAMARK. “There is no kitchen in the back.”

Elliott goes on to say that it’s the variety that sets Liberty Street apart from its counterparts. “We have six stations. The other restaurants have five,” she says. “We also have a vegetarian option at every station. To my knowledge, no other school does that.”

But it’s not just the variety that makes Liberty Street unique. It’s also the chic design elements, the subtle architectural features and the bright, comfortable décor – all of which can be attributed to architect Darrin Badon of Tipton Associates in Baton Rouge.

“The design is specific to the city of Charleston,” says Badon. “As far as its streets go, Charleston has these little kicks in its grid. So we used little subtle surprises to bring that feel in.”

With pockets of tables scattered here and there, strips of bar seating efficiently installed behind the countertops, clusters of lounge furniture arranged intimately throughout and sections of booth seating in unusual shapes and sizes – the dining hall definitely has its surprise “kicks.”

“You can see little subtle hints of Charleston everywhere,” Badon continues, pointing out the reed on the Luminor paneling, the waves carved into the wood on the side of one of the stations, the watery-glass tiles that catch the eye throughout the restaurant. “These things are reflections of your coastal community.”

And even if most patrons don’t pick up on all the subtleties of Badon’s work, they’ll certainly appreciate the unique design.

“I just love all the angles and curves,” says Brewton, indicating how the contours of the walls are reflected on the floors and ceiling. “The details are phenomenal.”

And so is the price: $7.25 for your fill at lunchtime – and only $6 if you purchase a faculty/staff meal plan (orders for which have doubled since it opened).

“It’s the hottest new restaurant in town,” says Brewton. “There’s absolutely nothing like it.”
A MUSICAL FORCE: Bonnie Springer Brings Harmony to the World

Bonnie Springer has power. She can create and she can control. She can influence and she can lead. She can convey and she can be heard. As the owner of an independent record label, she knows it’s all up to her.

“I realized early on in life the power of music to influence other people’s lives,” says the associate professor of special education. “Music has the potential to either harm or to heal.”

Springer has always chosen the latter.

“Music has been such a positive force in my life – ever since I was a child – and I think sharing its power is important,” she says, adding that she majored in music therapy in college and went on to use that degree to help emotionally disturbed children. “The record label is based on that concept – that music has the power to help humanity, to create harmony and unity.”

Springer’s label, Dr. Mac Records, is the result of her collaboration with jazz musician Phil Morrison of Brunswick, Ga. Together, they have produced four CDs over the past 15 years, with a fifth currently in production. Each one features Morrison, who teams up with other American jazz artists as well as musicians from China and Japan to create a unique Asian-influenced jazz.

“The leaders of the jazz world recognize us, but that doesn’t exactly translate into great sales,”laughs Springer, who estimates they’ve sold around 7,000 CDs.

Not too bad for an obscure record label selling to a niche audience and available on only one website (cdbaby.com). Of course, for Springer, it’s not about the money.

“From the beginning, I have thought of each project as a significant social case to represent diversity,” she says. “The record label brings different musicians together, creating a oneness through the different people who are involved at the various stages.”

This oneness, this harmony, is important to Springer, who, as a member of the Baha’i Faith, strives to promote unity of mankind.

“The Bahai Faith sees music as a ladder that connects the soul to God,” she says. “So, in that way, by bringing this music to people, I am providing a service to humanity.”

Springer’s faith also compels her to promote social justice, something the record label has allowed her to do.

“For me, it has opened up this whole other world of copyright law, contracts within the music world, royalty rights. I found that it’s a business that is not just and that exploits,” she explains. “It’s critical that we do everything we can to not perpetuate the injustices that historically have been part of the music industry.”

Those injustices are rooted in the often-exploitative label-artist relationship, in which the labels take both the creative control and the profit.

“I made sure my label was different,” Springer says. “I’m involved in the artistic decisions, but I’m not in control. I pay royalties to all the songwriters. Any money that the label makes goes into the next project.”

The next project – in which one of the world’s greatest erhu (Chinese violin) players joins Morrison’s ensemble – is keeping Springer busy these days. It’s her job to coordinate the funding and the production of the project, as well as help with designing the CD cover.

“It gives me an artistic outlet and the opportunity to actualize my commitment to putting an end to social injustice,” Springer says. “It lets me learn, serve and express.”

And what could be more empowering than that?
BRET LOTT

Having His Cake and Eating It Too

All his students knew what Bret Lott wanted. He’d been mentioning it all semester. He was going to be 40 soon – so, if not now, when? Of course, they knew it was out of their hands, that there was nothing they could do.

After all, how could a bunch of college students afford to buy their professor a big, red truck? It was hard enough for them to scrounge up the money to buy him a birthday cake … in the shape of the very truck he’d been dreaming of.

“That’s one of my favorite memories of teaching,” says Lott, who – nine years later – finally bought a real red truck when he returned to Charleston last August. “Teaching has a lot of those moments: when you feel appreciated, when you know you’ve made a difference.”

It’s for those moments that Lott has returned to teaching at the College after three years at Louisiana State University, where he served as the editor of The Southern Review. During those three years, he redesigned the influential literary journal, more than doubled its subscriptions and helped it earn first place for Best Journal Design in the 2006 Council of Editors of Learned Journals International Awards competition.


As much as he’d helped the journal improve, however, what he really wanted to do was help the writers improve.

“I was sitting at my desk, reading manuscripts and saying ‘no,’” Lott says, explaining that, of the 10–12,000 entries the journal received every year, he could only accept 100. “I didn’t have the chance to offer any advice. All you can do is give them the thumbs down, and that doesn’t help anyone.”

Besides, he missed working with students. “I missed the possibility that teaching affords: the encouragement, the sense of actually participating in the education of a heart and mind. I wanted all that back.”

“Lucky for him, the College wanted to give it to him.”

“I’m so thankful the College made room for me. This is such a special place,” the creative writing professor says. “I’m looking out my window, I can see the president’s house – someone is working on his chimney … he must be having problems with his chimney – I can see the crape myrtles, the rooftops. So much history, so many stories. I’m walking around campus, I’m in the classroom. This is a blast!”

For Lott, returning to the College is like coming home. He taught here for 18 years before he went to LSU in 2004, so he knows the campus, the traditions, the people. It’s all familiar. But that doesn’t mean he wasn’t required to attend orientation for new faculty.

“I just got up and gave this rambling, impassioned speech about what a special school this is and how they were all in for something unique,” he says. “I just blabbed and blubbered this heartfelt thing about the importance of being at a teaching university and how happy I was to be here and to be teaching again.”

Indeed, it’s everything he wanted.

“And hey,” Lott says with a smile, “I even got my red truck.”

That, of course, was just icing on the cake.
**WHAT’S TO EAT? There’s Something for Everyone**

It’s hard to walk across campus without noticing a handsome tree, a sweet-scented bloom or some curious foliage. But our campus grounds offer us more than just beauty, fragrance and intrigue: They offer us snacks.

“There’s food all over the place,” says Campus Arborist John Davis, who has been planting foodstuffs at the College for 18 years. “You just have to know where to look.”

Here’s a hint: up. Between the pear, apple, tangerine, banana and loquat trees that dot the campus, there’s something to please every palate.

“My favorite is the persimmon,” says Davis. “And the pawpaw when I can get one. The birds usually get in there before I can, but every so often I find one.”

Pawpaw might be hard to come by, but there’s plenty of other treats to go around: pecans, mint, chestnuts, ginger ... even sago palm.

“Sago is used like flour,” Davis says. “They beat the starchy part out of the trunk and pound it up so it’s powdery. I’ve seen it at Whole Foods.”

But who needs Whole Foods Market when the College has such a diverse selection of exotic specialties? Whether it’s camphor for an Indian dessert, star anise for the traditional Chinese five-spice powder or quince for a Maltese jam – chances are, that special ingredient can be found right here.

“You have to work for it a little more,” says Davis, “but, if times get hard, it pays to know what you can eat around here.”

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**PLANT/FOOD EXAMPLES ON CAMPUS**

**FALL**

*Chinese Jujube/Fruit (makes jujubes candy)* behind the Robert Scott Small Building

*Hazelnut Tree/Nuts*
9 College Street, north side

*Kiwifruit Vine/Fruit*
behind the greenhouse

*Podocarpus/Berry (used in jams/plies)*
Rivers Green, along library wall

**SPRING/SUMMER**

*Chinese Strawberry Tree/Fruit*
14 Glebe Street yard

*Guava/Fruit*
57 Coming Street yard

*Shadblow/Berry (serviceberry or Juneberry)*
9 College Street, north side

**YEAR ROUND**

*Bay/Seasoning (from leaf)*
Robert Scott Small Building, south side

*Black Bamboo/Shoot (boiled)*

*greenhouse grounds*

*Rosemary/Herb*
raised beds at Rivers Green

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**MARKETING MIX**

The Integrated Marketing and Communications Task Force in August approved a preliminary design for the new College of Charleston logo, which was presented to several campus leadership groups. The new logo will consist of three elements: a graphic symbol, a word mark and, when appropriate, a unit identifier used to co-brand departments, offices and other campus units. The word mark met with an overwhelmingly positive response but, based on the feedback received, the decision was made to explore additional options for the symbol.

While the work is ongoing to create the symbol that will complete the new logo, offices and departments are encouraged to use the word mark with their individual unit identifier.

To request a word mark with your unit name, please contact Mike Haskins, executive VP of external relations, at haskinsm@cofc.edu and include the exact name that you would like with the word mark.

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**UNDER CONSTRUCTION**

- Last month at the School of the Arts, the grade beams and the last pile cap were completed. This month, the first floor will be pulled, the columns will be installed and the second floor will be built.

- This month at the Carolina First Center/John Kresse Arena, work will continue on the roof trusses, the interior and exterior studs, the cast-in-place concrete for the seat risers and the concrete masonry unit walls for the loading dock area. In addition, the northwest and northeast vomiting walls will be poured.

- Cleanup and landscaping is under way at Dixie Plantation. No further development has been planned at this point.
WHALE DONE!
Become more productive, achieve greater results and get excited about your work at “Whale Done!,” a relationship-building workshop for the workplace.

When: Friday, October 12, 9:30–10:45 a.m.
Where: Human Resources Conference Room, Lightsey Center Basement
Contact: Linda McClennagh, 953.8238, mclennaghnl@cofc.edu

DASH FOR TRASH
Join this scavenger hunt for litter and help keep Charleston beautiful the fun way.

When: Saturday, October 20, 9:30 a.m.
Where: Liberty Square (near the S.C. Aquarium)
Contact: CHEC, 953.5838, chec@cofc.edu

VOTE SMART BUS TOUR
Visit the 45-foot purple Vote Smart bus for an interactive learning experience about how to stand up to the traditional tactics of political campaigns and how to take an active role in defending democracy.

When: Wednesday, October 24, 9 a.m.–3:30 p.m.
Where: Physicians Promenade
Contact: Stan Gray, 953.5496, gray@cofc.edu

Sometimes it comes out of nowhere: the faint rumble of what sounds like obsolete machinery. No one in Physical Plant is surprised; it’s probably just the old table saw that’s been around forever. But could it be something more? Something that one might hear in a Reconstruction-era casket factory, perhaps?

Anything’s possible, especially given that Physical Plant’s Calhoun Street headquarters was a casket factory owned and operated by the J.M. Connelly Co., Charleston’s leader in funeral services from 1886 until 1979. The business consumed most of the Calhoun Street–Burns Lane block and included a mortuary, a coffin-storage facility and the casket factory, which was described in a 1903 brochure as “large and commodious…with modern wood-working machinery, tools and implements for the manufacture of a high grade of cloth-covered caskets.”

All traces of the casket factory have since been covered, but – if you listen very quietly – the sounds of that old woodworking machinery can still be heard.

NEWS BRIEFS: News You Can Use

- The College is working with Habitat for Humanity to “blitz build” a house downtown during homecoming week, February 2–16. If you are interested in helping make the project a success, contact Cougars Helping Enhance the Community (CHEC) at 953.5838 or chec@cofc.edu.

- Parking services is offering employees hourly parking in the College-owned garages on St. Philip (PG) and Wentworth (WG) Streets at a discounted rate of $1.50 for the first hour and $1 for each additional hour, not to exceed a daily maximum charge of $5. Employees must have sufficient funds in their Cougar Cash accounts and must present their Cougar Cards upon exit. For more information, contact parking services, 953.7834 or parkingservices@cofc.edu.

- The open enrollment period for changes to healthcare benefits is October 1–31. Changes can be made at eip.sc.gov and will go into effect on January 1, 2008. For more information, contact Adam Foster at 953.7320 or fostera@cofc.edu.

- A free 12-month tobacco cessation program is available to State Health Plan, BlueChoice HealthPlan or MUSC Options subscribers and their dependents. For more information, call 866.784.8454. CIGNA HMO also offers a smoking cessation program. For more information, call 800.244.6224.

- Catering orders can now be made at cofccatering.catertrax.com. There, users can receive immediate cost estimates and create and track orders. For more information, contact Katie Anderson, 953.5669 or andersonk@cofc.edu.

All information is subject to change. Please verify times, places and registration requirements with listed contact.
How observant are you?

Thanks to everyone who participated in the last photo quiz, and congratulations to Meg Cormack, associate professor of religious studies, who was the first to correctly guess that the object in question was the eye of one of the cats in the display case outside of Java City in the Marlene and Nathan Addlestone Library. The display of over 175 cat figurines is a portion of the more than 300 that were donated to the College by the late Beatrice Stilglitz, who taught French and Italian here from 1979 to 2003 and who loved cats (she even taught a course called “The History of the World as Seen Through a Cat’s Eye”).

Take a look at the picture above. This object can be found on campus. Do you know what and where it is? The first person to submit the correct answer will win a tasty lunch for two at Liberty Street Fresh Food Company, compliments of ARAMARK. Good luck!

Send your submission to lutza@cofc.edu by Friday, October 19, 2007. The contest is open to all College faculty and staff. One submission per person, please.