

Benchmark

FALL 2015
HOLLAND COLLEGE FOUNDATION MAGAZINE



Holland College Foundation

In This Edition:

Holland College Alumni Show Us Their Workplace Selfies

A Golden Opportunity

Exciting Revitalization Underway at The Culinary Institute of Canada

7th Annual Distinguished Alumni Awards

Report to Our Donors

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RETURN UNDELIVERABLE CANADIAN
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Holland College Friends,

Proud. That's how I felt when Holland College alumnus Chef David Garcelon told the crowd at a recent event in Montreal that our students are consistently the best. As Director of Culinary at the Waldorf Astoria in Manhattan and former Executive Chef at the Fairmont Royal York in Toronto, David would certainly know. Over his 30-year career, he has recruited a brigade of talent from culinary schools all over the world and he considers those from The Culinary Institute of Canada to be the shining stars. So yes, I was immensely proud.

Our students, graduates, faculty, and staff bring us pride every day and, as a whole, 2014/15 was an inspiring year. Photography student Jessie Campbell won third place in the photography category at the Canadian Association of Professional Image Creators' Rodeo7 national student competition, journalism student Maureen Coulter received an Atlantic Journalism Award, and graphic design student Sam Hughes took home the Best in Region Award at the Canadian Regional Design Awards. Our students in the skilled trades were tremendously successful at the National Skills Competition, and our culinary and pastry arts students excelled in local, regional, and national competitions. On the athletics front, the Hurricanes were not only a dominating force across all sports this year, but also excelled in academics, earning Holland College the CCAA annual award for the most Academic All-Canadians in the country. This is just a snapshot of some of the outstanding accomplishments we celebrated this past year.

Student numbers at Holland College have remained strong this year, with over 8,000 full and part-time learners enrolled at our campuses across P.E.I. and in China. Our most recent grad survey showed strong results, benchmarking Holland College favourably in the post-secondary sector, with 91 per cent of our students reporting satisfaction with the overall learning experience, and 95 per cent reporting having secured employment within one year of graduation. In a challenging economy, this is certainly something to take pride in!

We had a unique opportunity come our way in 2014/15. Through a generous donation made by Holland College friend and supporter, Lou MacEachern, full-time students had the opportunity to earn a 2015 Nissan Micra. Lou's objective was to inspire personal and academic bests for our students and he offered the incentive of a car as a motivator. To say that this generated excitement would be an understatement – our students really rolled up their sleeves, and our faculty took note. Nominations poured in, and after much deliberation, the keys were handed over to a very excited Emily VanTouwer in May. Additionally, four deserving students earned \$1,000 each.

Embracing technology and social media, the cover of this issue of Benchmark features selfies of Holland College alumni in their workplaces and within the pages, you will find Instagram photos, hashtags, and more. Throughout the magazine, you will meet a number of our students and alumni, including one who was making his mark as an entrepreneur well before graduation. You will read about an exciting revitalization that's in the works for our culinary school, and you will see the progress made in the construction of the Florence Simmons Performance Hall. You will also have the opportunity to read about the many successes of the Holland Hurricanes this year, as well as the significant impact that our donors continue to have on the life of our College and our students.

Thank you for your continued interest and support. You are an important part of the Holland College family and an integral part of our ongoing success.

Warm regards,



Brian McMillan, Ph.D.
 President



A graduating student snaps a selfie with Dr. Brian McMillan

Campus Updates



Florence Simmons Performance Hall

The construction of our 6,000 sq. ft. performance hall is well underway and the hall will be opening later this year! The hall will not only become a key addition to the College's School of Performing Arts, but will also serve the greater Island community. The 304-seat venue will be used for music and dance performances, lectures, special events, and other creative initiatives of the school, music, and arts communities.

Enhancing the theatre experience, you can expect:

- A reconstructed entrance, beginning with a drop-off area on Weymouth Street
- An exhibit/intermission area showcasing the talents of our students and celebrating our Prince of Wales heritage
- A space that celebrates the architectural detail of the original hall, built in 1932



Bookings are available starting in January 2016.

Visit Campus Development Projects at hollandcollege.com for updates.



#studentstateofmind

Holland College social media guru Jared Doyle catches up with students on campus and shares their stories ...



Heritage Retrofit student
Jeana MacIsaac



Business Administration student
Daiquin Wilmore

Why did you decide to take Heritage Retrofit?

JM - "I have always been a creative person with a passion for design and building pretty much anything. Working on projects with my dad brings back the best memories of growing up. Living in a city like Charlottetown with such a rich heritage and homes to reflect that, the Heritage Retrofit Program was a perfect fit. Although I have experience in construction and property management, I needed more training on the fine details of carpentry. I have learned a bunch, but what is really exciting is how much more I have to learn. The beauty about carpentry is that there will always be a new skill to learn or a new piece of wood to create with."

What is it like being a woman in the trades?

JM - "I don't really think about it in those terms. I've always been that way though, I either have a job to do or a new skill to learn and I just do it. I am proud to represent women in non-traditional roles, but there are many who have come before me and hopefully many more to follow. Both men and women are going to be faced with obstacles in their careers. People will think you can't do something, they will be unsupportive, and they will try to break you. What do I say to that? Live your best life, speak your truth, be kind, be strong, follow your passion ... in return, you will feel grateful and blessed."

Why did you choose to study Business Administration at Holland College?

DW - "I decided to study business at Holland College because I always wanted to attend college abroad. I wanted to have a more prosperous future for myself. I also wanted to challenge myself to prove what I was capable of and this definitely made me get out of my comfort zone."

What has been your greatest challenge here?

DW - "My greatest challenge so far has been Mother Nature! Canada's sub-zero temperatures are far from the hot and humid weather of the Caribbean where I am from. This was also my first experience with snow, and Canada gets a lot of it! The first thing I did was get warm clothing to help deal with the freezing temperatures."

What or who is your inspiration?

DW - "My inspiration is my family, and I mean mainly my mother, brother, and other close family members. I do it for myself and the ones I love most dearly. They encourage and inspire me every time I talk with them. Their motivation and countless sacrifices through adversity and triumph have shown me that they are always there for me. So for me, it is just striving hard to pay them back and make them proud of me. I think they deserve to see that their hard work and sacrifices have produced something good."



Instagram

Enjoy a few of the highlights of our year through Instagram.



hollandcollege Looks like it was meant to be! 😊 Another great moment from today's graduation.



hollandcollege Off to the Summerside Waterfront Campus this morning to meet our new students!! Want a ride to Orientation in the Ultimate Limo Bus!? Make sure to arrive early!! 🙌 😊 #orientationday #earlybird



hollandcollege Welcome to the future. 🙌 #StudentStateOfMind

Students Earn More Than Just Good Marks!

Holland College student Emily VanToever, who graduated from the Construction Electrical Technology program earlier this year, earned more than good marks. She also walked away with a 2015 Nissan Micra! Four other students - Jay Dearborn, Industrial Electrical Technology; Tara DesRoches, Legal Administration; Darren Lundrigan, Heritage Retrofit Carpentry; and Roy Vandermaar, Energy Systems Engineering Technology; started their summer \$1,000 richer, all made possible by the generosity of Calgary businessman Lou MacEachern.

Over 60 students were nominated by faculty and staff for their outstanding efforts, and the top five were interviewed by a selection panel on May 13, 2015. The car and four cash awards of \$1,000, were then presented later that day at a celebration at the Prince of Wales Campus.

Nominations were based on merit, character, and academic achievement. Mr. MacEachern said his hope was to motivate students to work toward achieving their personal and academic best throughout the 2014/2015 academic year.

"This wasn't about rewarding the student with the highest marks," said MacEachern. "This was about encouraging all students to roll up their sleeves and work to their full potential."

MacEachern grew up in Hazel Grove, P.E.I., and, like many of his generation, left school at a young age to help on the family farm. In 1956, he returned to Queen Charlotte School in Charlottetown as a mature student, after which he attended post-secondary training at Prince of Wales College and then Dalhousie University. MacEachern moved to Calgary, where he married, raised a family, and made his mark as a leader in business and as a benefactor in the community.

"Lou's generous support of our College and our learners is truly outstanding," said Holland College President, Dr. Brian McMillan. "It is certainly evident that this incentive produced many personal bests for our students this year. We are both pleased and proud of their tremendous efforts."

Mr. MacEachern has committed to fund the initiative again in 2015/16.

Congratulations, Emily, Jay, Tara, Darren and Roy! And thank you, Lou!



Alumni Coast to Coast

"Having the opportunity to reconnect with our alumni across the country is incredibly rewarding," said Jo-Ann Campbell-Boutilier, executive director responsible for alumni relations at Holland College. "It is inspiring to get updates on the careers and families of our alumni as the events continue to expand and we meet more of our former students each year."

The well-attended 2014 Toronto event was held at the Drake Hotel. The venue's trendy atmosphere was the perfect backdrop for lots of laughter and reminiscing. The Calgary event, a lively kitchen party with East Coast food and music, was enjoyed by all and was again held at the Delta Bow Valley.

Hats off to the sponsors who made these events possible - The Personal, Strike Group, Manulife, Foyston, Gordon & Payne Inc., Connor, Clark and Lunn Financial Group, Holiday Inn Express - Toronto Downtown, A.R. Wright Plumbing and Heating, Collicutt Compression, and Delta Bow Valley.

TORONTO



Many thanks to our "on the ground" alumni in Toronto and Calgary, Vanessa Barry, Barry Sheen, Regina Cunsolo, Robbie Webster, and Wayne Stewart, who provided much needed and wonderful leadership as event co-chairs.

This year's events take place on October 1st in Calgary and November 4th in Toronto.



Show Us Your Selfie



Congratulations to **MATTHEW LANE**, a graduate of the Accounting Technology program and winner of an iPad mini! Thanks to all who entered our 2014 Where Are You? Contest, sponsored by The Personal.

We all know that being part of the Holland College family provides countless opportunities – including hopefully landing that dream job! We always heard about the cool things our alumni were doing, but we wanted to see them, too! Alumni who sent us workplace selfies were given five additional contest entries in the 2014 Where Are You?

Contest, and we have proudly featured a number of them on the front cover of this magazine! Thanks to all alumni who submitted selfies!

The contest may be over, but our interest in hearing from you is not. We are always excited to hear from our alumni, receive pictures, and get updates. So be sure to stay in touch.

Email us at alumni@hollandcollege.com



Exciting Project Underway at The Culinary Institute of Canada!



HOLLAND COLLEGE
PRINCE EDWARD ISLAND



Since the early 1980s, The Culinary Institute of Canada has been a leader in providing hands-on, skills-based training to prepare graduates for work and life in Prince Edward Island, throughout Canada, and around the world. We are proud to be regarded by many as the best post-secondary cooking school in the country, and we achieve this, in part, by working closely with industry to ensure that our graduates comprise an elite group in the culinary world.

We are embarking on a \$5.3 million fundraising effort that will revitalize the teaching and learning environment at The Culinary Institute of Canada, preparing us to best equip the next generation of culinary stars worldwide.





Our Competitive Edge

What sets The Culinary Institute of Canada apart from other culinary schools most is the authentic nature of the training provided. From the first day of class, students are cooking in a high-volume, fast-paced, production-based environment, much like a large hotel kitchen, where they experience first hand the pace and intensity of the profession. Chef instructors teach them the fundamental principles of cooking and food service, while the flow and volume teaches speed, accuracy, and a constant state of urgency. First-year students find themselves quickly immersed in the culinary industry, providing breakfast and lunch service for upwards of 500 people daily, while students in their second year provide lunch and dinner service at the Institute's four-star, student-run restaurant.

In addition to à la carte, second-year students also operate a full-scale banquet and catering operation. Equipped with a banquet kitchen, a refrigerated catering truck, and a mobile kitchen, they deliver more than 60 on-and-off site events each year, ranging in size from 20 to 3,000 people. In all, The Culinary Institute of Canada prepared and served more than 200,000 plates last year alone - approximately 80,000 customers – all of which were produced by students!

Our model is unique in Canada compared to culinary programs that are dominated by demonstrations and small-scale production environments that students will seldom experience after graduation. In a typical year, The Culinary Institute of Canada students butcher, fabricate, cook, and serve over 4,700 chickens, 1,500 halibut or salmon, and countless whole hogs or lamb, far more than other Canadian schools. We have also built a local supply hub that has allowed us to instill a locavore philosophy into our entire program. Five years ago, we had 18 suppliers; today, we have more than 120 suppliers bringing us local products daily. This alone exponentially increases the farm-to-table philosophy that is ever important in today's competitive marketplace.



The Culinary Institute of Canada has one of the most impressive international competition records of any culinary school in Canada.

World Association Chefs Society - Junior Championships
Dublin, Ireland
2003 - third place overall

SCOTHOT World Championships
Glasgow, Scotland
2007 World Champions - first place overall

Culinary Olympics
Erfurt, Germany
2004 - gold and silver medalists and fifth place overall
2008 - gold and silver medalists and sixth place overall
2012 - competed as a regional team against 47 professional teams, placing 13th overall

Nations Cup
Michigan, United States
2005 - second place overall
2007 - second place overall
2009 - third place overall
2011 - first place overall - "Grand Gold"
2013 - second place overall

In addition:
2004 Knorr CCFCC National Champions
2003 Skills Canada National Competition – Gold
2004 Skills Canada National Competition – Gold



Building on the strength of its traditional programming, The Culinary Institute of Canada has been diversifying, which led to the development of Canada's Smartest Kitchen (CSK) in the fall of 2009.

CSK facilitates collaborative work between chefs, scientists, and industry in order to cater to the ever changing world of food product development. It also creates new opportunities for partnering with the private sector, fostering research, innovation, and commercialization. The Culinary Institute of Canada and Canada's Smartest Kitchen brands have become synonymous with culinary creativity, food science, and commercialization, earning us partnerships with giants in industry and leading national brands.



Garde Manger (cold service). Open to kitchen and serving cold apps and cold amuse-bouche.



Hot appetizer station front and centre in the new dining room. This station features a wood burning oven, induction technology, and will provide à la minute appetizers, tapas, and amuse-bouche.



Central bar in new dining room used by both Culinary Arts and International Hospitality Management students. Features open kitchen views and waterfront dining.



A full-scale "marché" style market serving up to 500 meals per day and operated by 1st year Culinary Arts students.

The Vision

In keeping with our pursuit of excellence and our commitment to growth, innovation, and advancement, a significant renovation and expansion to the learning environment at The Culinary Institute of Canada has become a key priority. At its core, this forward-thinking initiative will provide fundamental enhancements that will build on the unique culture at our school, better demonstrating our philosophy of local first, with training provided in a high-quality, high-volume environment.

This exciting vision will encompass:

- The revitalization of 6,900 sq. ft. in kitchen space to ensure that our kitchens are leading edge, and integrating more than \$1 million in new and emerging cooking technologies, ensuring that our students train and innovate on the most industry-relevant equipment prevalent in today's kitchens;
- A 2,850 sq. ft. expansion to our first-floor kitchen that will incorporate a state-of-the-art, temperature-controlled butchery, and a cold cuisine production kitchen, broadening the scope of learning for our students;
- A 3,000 sq. ft. addition to our dining room and a complete redesign of both the dining room and the cafeteria to model the service designs of modern food service operations. Transitioning both venues to more open and engaging platforms will enrich the interaction between students and customers during food preparation; and
- The incorporation of an in-house growing program which will include a greenhouse system that will extend our growing season into the teaching year.

Our enthusiasm for this important endeavour is matched by that of industry as we bring to reality a shared vision for The Culinary Institute of Canada. This vision reflects the changing and current needs of a dynamic, robust, and growing culinary industry in Canada and around the world.

"The Culinary Institute of Canada is one of the best post-secondary cooking schools in the country. It's industry-leading graduates are perfectly prepared for today's professional kitchens through a skills-based curriculum that looks back at the classics while looking ahead to tomorrow's technology. No wonder that Holland College alumni can be found cooking gourmet masterpieces in the finest kitchens on the globe!"

Michael Smith
Chef, Author, Culinary Activist



Establishing a Legacy

John Ledwell was a graduate of Holland College's Culinary Institute of Canada and one of Montreal's most renowned chefs. An innovator who was always at the leading edge of culinary trends, John was among the first to recognize and promote exciting new ingredients, from Kobe beef to Colville Bay oysters. Tragically, John passed away as the result of a heart attack at the age of 45 in 2007.

He was back at home in P.E.I. at the time, tuna fishing with friends.

When Holland College honoured John with a Distinguished Alumni Award in 2014, his family expressed interest in extending the celebration to the city where he made his mark.



On June 2, 2015, that objective was realized as John was recognized at the exclusive private club where he was the Executive Chef - le 357c - in Old Montreal. Attended by John's family, friends, colleagues, and supporters, the event not only honoured John, but also announced the family's intention to raise significant funds in his memory toward the \$5.3 million revitalization effort planned for The Culinary Institute of Canada.

Not only will this forward-thinking initiative emulate John's commitment to excellence in the profession and the field, it will also establish a legacy in his name at his alma mater, Holland College.



What's Cooking at The CIC?

P.E.I. Seafood Chowder

(created by Culinary Institute of Canada student Sean Burton)

Ingredients:

5 slices of bacon, diced	1 c. heavy cream
3 tbsp. finely diced onion	½ c. P.E.I. halibut, raw and cubed
3 tbsp. finely diced celery	½ c. P.E.I. lobster, poached and cubed
½ tsp. fennel seed, crushed	½ c. P.E.I. mussels, steamed and shelled
1 tsp. garlic, minced	salt and pepper to taste
¾ c. P.E.I. yellow fleshed potato, diced	4 fennel fronds, for garnish
2 tbsp. flour	
2 tbsp. butter	
2 c. vegetable broth	

Method:

1. In a pot, add bacon and cook on medium heat stirring occasionally until fat begins to render.
2. Add potatoes and cook for 5 minutes while stirring.
3. Add butter, onion, garlic, fennel seed, and celery. Cook and additional 5 minutes, stirring occasionally.
4. Add flour and stir constantly for 2 minutes.
5. Add vegetable broth, mix well and bring to a simmer. Cook until potatoes are tender.
6. Add cream and mix well.
7. Add halibut pieces and cook for 5 minutes.
8. Add cooked mussels and lobster and turn heat to low, allowing seafood to heat through.
9. Season with salt and pepper to taste.
10. Garnish with fennel fronts and enjoy!

Makes 4 servings.



A Golden Opportunity

When Coltin Handrahan was contemplating post-secondary education, he looked no further than his parents' educational journey, saw the logic, and set his sights on Holland College's Marketing and Advertising program.

Both Coltin's parents attended Holland College – his mom, Natalia, took the Photography program and his dad, Ian, the Diesel Mechanics program. They now work together in their family business, Quick Wrench, located in Charlottetown.

In his Grade 12 year, Coltin, along with a few friends, started Stay Golden, a t-shirt company that offers custom clothing production for companies, schools, and other organizations. Within six months of a successful startup out of Handrahan's basement, he bought out his partners, becoming the sole owner.

Coltin knew that he wanted to be in business, and after touring the Holland College campus, he felt that the industry-based approach not only suited his personality, but would also allow him to continue to develop and grow Stay Golden. Throughout the two years of the program, he experienced a shift in operations as skills were built and he was able to connect the dots between education and business application. As a result, Stay Golden was brought to the next level, and Coltin's ability to work on other things, such as the development of a dodgeball league on Prince Edward Island, increased substantially.

The Office of Alumni Relations caught up with Coltin and asked him a few questions.

HC: What are you most proud of?

CH: I would have to say that I am most proud of the team we developed over the past few years. I feel that the most valuable asset to any organization is people and I have been fortunate to work with a solid group. Many are Holland College graduates!

HC: What is some of the best business advice you have received so far?

CH: Shortly before I began studying at Holland College, I had coffee with a gentleman who was approaching retirement. He had worked in a variety of sectors and had successfully transitioned into the information-based economy. During the course of conversation, he mentioned that "the market for something to believe in is infinite." This phrase changed and deepened my view on marketing and advertising as it was the first time it had ever occurred to me that underlying social patterns are not always acknowledged in marketing plans.

HC: What are your plans in the near future?

CH: As the core business continues to grow, we are looking forward to having some of our summer employees join us in the fall. We are excited about upcoming projects including the development of an over 19 sports league and a music festival event.



HC: What is your ultimate life goal?

CH: My passion is to have personal and financial freedom. I believe entrepreneurship is simply a vehicle to achieve a level of financial freedom which will allow me to pursue other passions throughout life. My interests, ideas, and passions may change, but once a skillset is developed, I can choose to pursue anything that I find interesting!

HC: What advice would you give to alumni looking to take the next step in their careers?

CH: I'd recommend taking some time to travel outside of Prince Edward Island and Canada before you settle into steady work in order to gain a broader perspective.

HC: What is the toughest decision you ever had to make?

CH: In regards to business, I think the toughest decision has been how to manage growth at a sustainable rate. Bigger isn't always better and when starting young, it is important to take some time for yourself outside of the business occasionally.

HC: Who is your mentor and why?

CH: I've been lucky to find many great mentors throughout school, college and in the business and political world. One person in particular, that sticks out is Lon Bechervaise, my Student Council Advisor and English teacher from Colonel Gray High School. Lon was a very forward thinking, creative mentor to me during my senior year when I began developing my first business. He gave me the final nudge to make the jump into entrepreneurship.

With Great Pride



Announcing Our 2014 Distinguished Alumni Recipients

Holland College alumni Delaney Chisholm, Susan LeFort, and Norma Lee MacLeod were named as the 2014 Holland College Distinguished Alumni Awards recipients at the seventh annual award ceremony, held in February 2015.

Holland College President Dr. Brian McMillan noted that the recipients have had remarkable accomplishments in their careers and have made positive impacts on their communities, serving as excellent role models for our students.

L-R: Quentin Bevan, Norma Lee MacLeod, Susan LaFort, Chief Delaney Chisholm, and Dr. Brian McMillan.

There are now 23 Holland College Distinguished Alumni. Chisholm, LeFort, and MacLeod join past honourees John Ledwell, Paul Livingston, Robbie Webster, Barry Sheen, Kathy Ward Doucette, Steven Barber, Tim Banks, Louise Vessey, Chef David Garcelon, Mayor Basil Stewart, Jeff Poirier, Eva O'Hanley, Jamie Hill, Sonya Corrigan, Alan MacLeod, Steven Collicutt, John Avery, Brent Blackmore, Alanna Jankov, and Kevin O'Brien.

CHIEF DELANEY CHISHOLM, Police Science 1973



Delaney Chisholm began his career in 1973 as a 20-year-old recruit with the New Glasgow Regional Police Department in Nova Scotia. Since then, he has served his force in a number of different capacities from patrol to Major Crime Investigation supervisor to Deputy Chief of Police Operations. Today, he is the New Glasgow Regional Police Service's Chief of Police. Throughout his career, Delaney has assisted on and led the Service through many important and difficult investigations.

Recently, Chief Chisholm led the merger of the New Glasgow and Trenton Police Services. He has long been an advocate for one police service for all of Pictou County

which he believes will result in a higher level of safety and quality of service for all residents. He has served on a number of Provincial and National Committees, including chairing the Executive Committee of the Criminal Intelligence Service of Nova Scotia and sitting on the Executive of the Nova Scotia Chiefs of Police Association.

Chief Chisholm was honoured with a Queen Elizabeth II Diamond Jubilee Medal from the Honourable Peter MacKay in recognition of his outstanding contributions and dedicated service to his Community. He is also a recipient of the Federal Police Exemplary Police Service 40 year-long service medal.

SUSAN LEFORT, Welding and Precision Machinist 1984

Susan LeFort was the first woman to complete Holland College's Welding Fabrication program, followed by the added profile of Precision Machinist.

The day after she completed her training, Susan began working for Advanced Medical Technologies (now Tube Fab Ltd.), where she held various posts, ranging from welding, machining, CNC programmer, source inspector, shop foreman, production manager, and plant manager to senior management, with additional duties including HR and sales. All this she achieved being very much in the minority as a woman in the shop. During those years Susan attained her Certificate of Qualification as Machinist with Red Seal endorsement.

In 2009, Susan transferred her considerable knowledge of the trades to the Province of P.E.I. with the Department on Innovation and Advanced Learning. Here, as the Manager of Apprenticeship and Training, she worked to encourage Islanders to consider the trades as a rewarding career, while ensuring that a skilled workforce exists in Prince Edward Island. Currently, Susan holds the position of Business Development Officer for the Aerospace and Defence sectors with Innovation PEI, where she continues to use her foundational skills supporting clients with her exceptional industry knowledge and professional demeanor.



Susan was an early advocate in our region for women in the trades and she has worked tirelessly to encourage more women to consider non-traditional occupations, citing the gratification of hands-on work, as well as the potential for a highly fulfilling career. Additionally, she has volunteered her time and expertise provincially, nationally, and internationally with Skills Canada, an organization whose mandate is to encourage youth to consider skills and technology-based career options. She has performed the roles of mentor, trainer, judge, and expert for Skills Canada and WorldSkills competitions.

NORMA LEE MACLEOD, Journalism 1982

Norma Lee MacLeod is a household name in Maritime broadcast journalism with an illustrious career at the CBC spanning three decades. Many Islanders still remember her earliest work, announcing the weather on CBC Charlottetown's evening news. Since then she has worked as host, producer, and reporter for CBC News Nova Scotia and host of the national CBC Newsworld programs CBC Morning and Health Matters, as well as Maritime Magazine on CBC Radio One. She is currently the producer and host of the popular CBC Radio One phone-in show, Maritime Noon.

Norma Lee was the first winner of Holland College's Hartwell Daley Journalism Award and has since been recognized regionally with three Atlantic Journalism Awards and nationally with two Gemini Award nominations, one for best news anchor and one for best host/interviewer for Health Matters.



Norma Lee frequently volunteers her time and talents for fundraising and outreach efforts in her community. In addition, she has excelled in martial arts, earning a third-degree black belt in karate. She competes regularly and is a frequent medalist in her sport.

Nominate a Holland College Alumnus Today!

The Holland College Foundation's Distinguished Alumni Awards are presented annually to Holland College alumni who graduated a minimum of 10 years earlier and who have demonstrated both professional excellence and community leadership.

Find out how you can nominate an alumnus of Holland College for a Distinguished Alumni Award.

Visit Alumni and Friends at hollandcollege.com or call 902-566-9590.

Nominations are accepted year-round.



Where Are They Now?

Submit your update to
alumni@hollandcollege.com
 for inclusion in a future issue of Benchmark!

Dylan Decker

Conservation Enforcement Officer 2014

I am currently 23 and I graduated from Holland College's Conservation Enforcement program on November 29, 2013. I was hired by Environment Canada on November 25, 2013 (yes, a week before I graduated) where I worked as a Federal Wildlife Officer in Lewisporte, NL until my term ended on December 31, 2014. I am currently working as a Provincial Fish and Wildlife Officer in Wabush, Labrador and have been since April 28, 2015. I wouldn't have been able to accomplish what I have if it wasn't for this program.



Dylan Decker

Andrew Chisholm

Journalism 2011

I'm working as an administrative assistant at Fisheries and Oceans Canada. The skills I gained at Holland College, although not directly related to administrative work, were transferable and afforded me employment opportunities in a career outside of journalism.

Mark Dainton

Basic Firefighting 2008

I am a Firefighting graduate from 2008 and was employed with the Iqaluit Fire Department shortly after. My interests are travelling and running the Fire-Fit/Firefighter Combat Challenge. I finished 5th last year in Canada.



Mark Dainton

Alex Banman

Graphic Design 2013

After receiving my Graphic Design diploma I moved to Toronto where I have held positions at four different companies before settling down to work as a marketing strategist for one of Toronto's top real estate agents. I'm responsible for developing marketing campaigns in different mediums (web, Google Adwords, mailer design, publication design) as well as taking photos of properties for sale.

I also take on side projects through my business, Apex House Graphic Design, which allows me to gain extra income as well as make a name for myself in Toronto. My business helped me through hard times when I was in between jobs.

I have said before that the Holland College Graphic Design program is excellent, definitely one of the best decisions I've made in my life. The teachers are second to none and really care about their students, as well as prepare them for the real world.

Where Are You?

Tell us for a chance to win one of two great prizes,

Fitbit Flex Wristband

or an iPad Mini



To enter, email the following to alumni@hollandcollege.com:

- Full name
- Mailing address and phone number
- Graduation year and program
- Current place of employment and job title

Draw date:
 December 1, 2015

Sponsored by:



Office of Alumni Relations



thePersonal
 Home and Auto Group Insurance



Want to increase your odds?
Show us where your Benchmark has been!

Email us a creative picture of you with your Benchmark for **five additional contest entries.**

*Your photo will not be published without your express consent.

Blaine Parkman

Plumbing & Heating 1979

With 10 years in the plumbing field I moved into municipal water with the City of Charlottetown. I've been with Water Utility for 27 years and for 24 of those years, I have been a foreman for the Utility as a Certified Water and Sewer Operator. I would like to give a big thank you to Holland College for providing me with the skills needed to work in a field that I enjoy. I have also been serving my co-workers as their Union President for the last 18 years, working closely with other utility workers across Canada on CUPE National committees in Ottawa and Maritimes.

Chris Cooper

Retail Business Management 2013

I am now working with Bulk Barn as a supervisor. I have gained many of my qualities and strengths from going to Holland College. I received more than just an education; I also have a lifetime of great Holland College memories. Also, I have a new addition to my family - a baby boy, Isaac. I wouldn't change my experience there for anything. Looking forward to coming back to visit!

Joyce Creelman

Medical Support Services 2008

I graduated in 2008 and am living in Edmonton, Alberta and am working in one of the best learning hospitals in Canada - the University of Alberta Hospital. I've been here 5½ years, and work full time in the OR suite and recovery room. I love it!

Jocelyne Cormier

Journalism 2005

Since graduating in 2005, I've worked as a reporter for the Northern Pen, a newspaper in Newfoundland and Labrador. I've since made my way to Parks Canada as a heritage presenter at Port au Choix National Historic Site, on Newfoundland's west coast, located mid-way between Gros Morne National Park and L'Anse aux Meadows National Historic Site.

Bill Dicks

Journalism 1989

Since graduating from the Holland College Journalism program in 1989, I've lived and worked from one end of the country to the other. My first full-time paying gig as a reporter was at The Labradorian Newspaper in Happy Valley-Goose Bay. After a year, I moved on to the Telegram Newspaper in St. John's, NF. A few years later, I decided to pursue a Bachelor's Degree at Memorial University. Once that was done, my move Westward began. I eventually settled in Vancouver, where I found work outside the media at a casino. While there, I took a broadcast course at a local college. That would eventually lead me to a job in Yellowknife, NWT, where I worked in radio news. It was private radio that brought me back to the Maritimes.

In 2005, I took a job at News 91.9 in Moncton, where I was a news anchor and reporter. I moved to Halifax a couple years later to work at News 95.7 as producer of a show called Maritime Morning. In December 2010, I made the move to television. I'm now CTV Atlantic's Current Affairs Producer, spending my time chasing down the news, on-air reporting, and helping to steer the 6 o'clock nightly news. Hard to believe it's been 26 years since my Holland College days!

Chaylon Brewster

Retail Business Management 2009

I opened my first pawn shop on the day I graduated in 2009 in a leased 700 sq. ft. storefront on Bayfield Street in Charlottetown. Since then, my business has grown to over 21,000 sq. ft., 28 employees, and five stores in P.E.I. and Nova Scotia. I have branched out into other areas such as importing, property acquisition, marketing, design, and programming to stay competitive in a quickly changing retail market. Holland College gave me the foundation to start my business and the friendships I gained there with staff and students were the highlight of my time there.



Bill Dicks

Mike Durant

Electronics 1985

I am currently a PMP-certified team leader with the Information Technology Branch of Canada Revenue Agency in Summerside and live in Charlottetown with my wife, Linda, who is also a Holland College alumnus (Business Information Processing, 1988), and our children Alexandra and Ryan. In my spare time, I enjoy fly-fishing, golf, and motorcycling. As president of the Central Queens Wildlife Federation, I am interested in issues related to the Island's watersheds and the environment. By retirement, Linda and I hope to build a passive solar home, garden more, and maybe even raise a few chickens!

Jen Bogart

Journalism 1994

I suffered a stroke in 2013 at age 39 and am now feeling well and back to work at DVA part-time and to most of my daily activities. The Heart & Stroke Foundation has taken me on as a spokesperson. I have an ad on TV, a radio ad, several newspaper articles written about me and speaking engagements under my belt. Hopefully my story will teach others that a stroke can happen to anyone at any age. Being a survivor is not letting the word "victim" play any part.

Congratulations to

NICHOLAS MACPHAIL

A recent graduate of the Electrical Technology (Construction Wiring) program and winner of an iPad Mini!

Thanks to all who entered our 2015 Grad Contest, sponsored by the Office of Alumni Relations and The Personal.



Representing the 242

A commonly asked question of students who move away from home to attend school in Prince Edward Island is, "How has P.E.I. changed you?" In Eugene McMinns' case, a more appropriate question would be "How have you changed P.E.I.?" Between working at a children's camp, becoming an international ambassador for incoming students, and saving a life, McMinns has certainly left a lasting impression on P.E.I.

Born in Nassau, Bahamas, McMinns knew next to nothing about P.E.I. when he attended a tryout for football prospects. Throughout his life, seasoned athletes were impressed with how advanced his football skills were, so he was hopeful that he would catch the attention of the coaches. He certainly did. Preparations began, he said goodbye to his family, and moved north to attend Holland College.

Two years later, McMinns loves living on the Island and says his favourite part of Island life is the kindness of the people he interacts with every day.

He even hopes his little brother Matthew, 13, will follow in his footsteps and study here someday.

In the world of athletics, skills are essential, but those who show leadership are most apt to achieve greatness. On July 23, 2014, McMinns was walking to work when on his way, he saw a cat in the window of a house and something just didn't seem right. When he got a little closer, he saw that the house was on fire. With no cell phone and no one to ask for help, McMinns ran into the house and carried a man who had been sleeping outside to safety.

Perhaps the most amazing aspect of this story is that McMinns rushed to help despite the fact that he had experienced a traumatic fire when he was five years old that left him with third degree burns, nerve damage, and the possibility of never walking again. Even after years of training and rehabilitation to overcome these effects, he didn't hesitate to put his fear aside in order to help someone in need.

Adding an even deeper significance to the event is the number of the house that was on fire: 242. 242 also happens to be the area code of the Bahamas and is a real source of pride for Bahamians who often remind each other to "represent the 242."



Among the highlights of his time in P.E.I. was his involvement in the Royal Visit. The Prince of Wales and the Duchess of Cornwall visited Holland College in 2014, and McMinns was part of the team who prepared for their arrival. When Eugene met Prince Charles and told him that he was from the Bahamas, the Prince asked him what he was doing on P.E.I.

Eugene would be too modest to say this, but to answer Prince Charles' question, he is excelling as a student and athlete, working hard to ensure he has a bright future, and making a lasting mark in Prince Edward Island.

** Since being interviewed for this article, we are proud to report that Eugene is extending his Canadian experience, building on his Holland College education by pursuing a degree at Adacdia University.*



Eugene holding his diploma on Graduation Day.



Holland College *Foundation Inc.*

The Holland College Foundation was established in 1982, making it one of the oldest community college foundations in Canada. We work with donors, industry, and volunteers to support investments in the College and its students. We also provide programs and services for the College's approximately 33,000 alumni, foster connections between alumni and the College, and create opportunities for alumni and friends of the College to remain involved and to give back.

Committed to helping Holland College make dreams a reality for the next generation, the Foundation partners with businesses, individuals, organizations, and foundations to fund priorities that include student financial aid and support services, extra-curricular activities, teaching and learning resources, as well as renewal and expansion of facilities. Over \$11 million from the Foundation has bolstered student support, classroom resources, and infrastructure projects exceeding \$34 million in recent years.

All operating expenses for the Holland College Foundation are funded in full by the College, enabling the Foundation to direct 100 per cent of charitable donations toward the purpose for which they are intended.

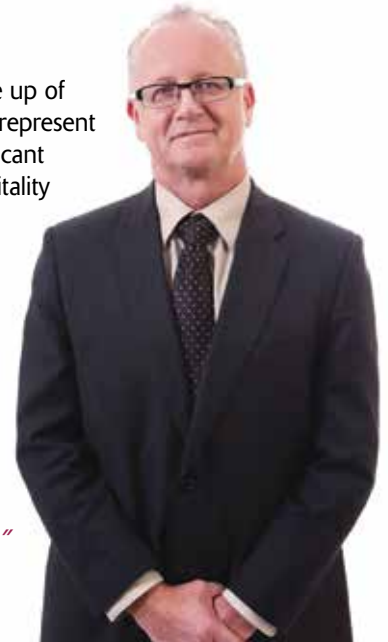
Meet Our Board!

The Holland College Foundation Board of Directors is made up of community leaders from across Prince Edward Island. They represent the broad diversity of Holland College and contribute significant amounts of time, talent, and energy to ensure its growing vitality today and in the future.

We would like to welcome our new Board Chair, Shaun MacIsaac, and express our heartfelt gratitude to our outgoing Chair, Quentin Bevan, for his tremendous dedication and leadership.

"Few organizations have the ability to impact lives and improve economic opportunity like Holland College does. It is truly one of the most important assets in our community. That is why I am involved."

Shaun MacIsaac, CA, Managing Partner, MRSB Group, Chair, Holland College Foundation Board.



2015/2016 Board of Directors

Chair

Shaun MacIsaac –
Managing Partner -
MRSB Group

Vice Chair

Wilma Hambly - Associate,
Hambly Enterprises Ltd.

Past Chair

Quentin Bevan –
General Manager,
Bevan Bros. and
Olympia Electric

Secretary/Treasurer

Ken Heckbert –
CFO, Holland College

Directors

Edouard Babineau – *President, Babineau Holdings Ltd.*

Stephen Cudmore – *Partner, Richardson Group*

Jennifer Evans – *General Manager, Newcap Radio*

Jamie Hill – *CEO, Northcom and iWave.com*

Ron Keefe – *CEO, BioVectra Inc.*

Derek Key – *Partner, Key Murray Law*

Blaine MacPherson – *Vice-President Agricultural Affairs, Cavendish Farms*

Stan MacPherson – *Partner, MacPherson Roche Smith & Associates*

Brian McMillan – *President, Holland College*

Sarah Millar – *General Manager, Consolidated Credit Union*

Kevin Murphy – *President, Murphy Group of Restaurants*

Cheryl Roche – *Owner, Digitech Images, Guest Room Interiors, Gateway Village*

Ex-Officio

Jo-Ann Campbell-Boutilier –
Executive Director, Holland College Foundation



Report to Our Donors



Message from the Executive Director

Holland College donors have remarkable impact. They revitalize our campuses through gifts that enhance teaching and learning. They inspire personal bests in our students through investments in scholarships, bursaries, and awards. They contribute to the growth of our industries and communities through their support of education. Their generosity demonstrates leadership.

Holland College graduates also have remarkable impact. They provide care in our hospitals, create in our restaurants, safeguard our communities, and manage our businesses. They build and restore our homes and our heritage properties, they work on our waters, they support our tourism industry, and they protect our environment. They are paramedics, software developers, child-care professionals, welders, performers, and more. They impact our lives every day, and have been inspired, in part, by those who invested in their future.

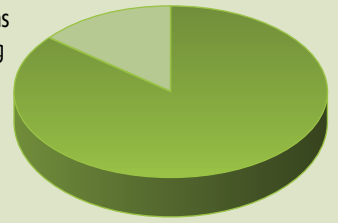
Heartfelt thanks to our many friends and supporters. We look forward to seeing all that we will accomplish together in the years ahead.

Jo-Ann Campbell-Boutillier
Executive Director, College Advancement and the
Holland College Foundation

Revenues and disbursements for the fiscal year April 1, 2014 – March 31, 2015 were as follows:

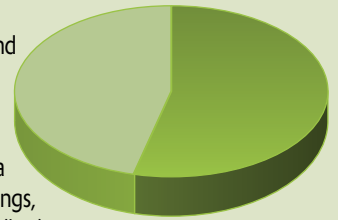
Holland College Foundation 2014/15 revenues:

- 86%: Donations and fundraising events
- 14%: Investment income



College priorities funded by the Foundation during 2014/15:

- 46%: Campus revitalization and development, teaching and learning resources, extra curricular offerings, and other contributions to the overall student experience
- 54%: Student financial aid



What portion of your donations fund our operations? None!

Holland College funds all operating expenses for the Holland College Foundation, ensuring that 100 per cent of charitable donations remain intact for the purpose they were intended.

- ❖ Audited financial statements are available by contacting the Holland College Foundation (registration number 11895 9121 RR0001) at 902-566-9590 or at foundation@hollandcollege.com

Revitalizing Our Facilities

Donations against pledges to the performance hall and other capital projects continued to come in this year, bolstering our campus revitalization efforts and helping our instructors bring new dimensions of sight and sound to their teaching and instruction.



Enriching Our Classrooms

Keeping our classrooms current is an ongoing priority. To support the constantly evolving needs of industry, we seek gift-in-kind investments of equipment, machinery, and other learning resources so that we can expose students to leading technologies in real-world environments. Thanks to our many partners in industry, Holland College is able to acquire many of the resources needed to enrich the experience for our students, keeping us in step with technological advances.

"The wet welding tanks that were donated this year are a huge asset as they now allow our diving instructors to watch and direct our students as they perform their welding tasks underwater. Before, students had to complete the welding task under water, and then bring it back to the surface to show their instructor. Now, we are able to talk to them and direct them through the task as they weld."

Steve MacFarlane, Program Manager,
Marine Training



"All of the vehicles we received this year are incredible assets to the program as they give students opportunities to work on the latest technology in the automotive industry, while supplying the requirements we need to teach the fundamentals. These vehicles will be used in numerous automotive courses during both years of the program as training aids for the students to diagnose and repair."

Jeff Dingwell, Learning Manager,
Automotive Technology Program

Supporting Our Students

A post-secondary education remains an unattainable dream for many, with a lack of financial resources often being the biggest barrier. Through the generous support of our many student aid donors, 325 students benefited from more than \$300,000 in scholarships, bursaries and awards during the 2014/15 academic year, resulting in more students pursuing their educational objectives. The new scholarships, bursaries, and awards established this year have a combined annual value of \$159,000, the impact of which will be immeasurable.

One award established this year is the Regis and Joan Duffy Awards of Excellence in Performing Arts. These awards are designated for Holland College School of Performing Arts students who aspire to careers in the performing arts but who face financial barriers, who show promise as aspiring artists, or who are exceptional talents in the performing arts industry. \$50,000 is available in each of 2015 and 2016, and awards will range from \$1,000 to full tuition!

The Duffys, along with the many donors who support student financial aid, play an important part in the educational experience for Holland College students.

For students facing unforeseen financial need, the Holland College Foundation Emergency Bursary Fund provides much needed assistance, most often for essentials such as groceries, heating oil, and medication. Often, support from this fund is a student's only option outside of leaving college altogether. For the 2014/2015 year, 94 students were provided critical help.

"Thank you for recognizing me as a person, rather than just a student ID number and some grades."

2014/2015 Emergency Bursary recipient

Your support is crucial to the success of our students.

Thank you for helping us provide them with the best possible experience, and thank you for keeping Holland College strong.



Those Were the Days

Recently, we chatted with four long-standing Holland College employees who all obtained education at Holland College. Ronnie McKinnon (Power Engineering, 1978), Linda Griffin (Secretarial, 1971), Madeline Craswell (Secretarial Arts, 1975), and Erroll Affleck (Hospitality Management, 1979) met together with the Office of Alumni Relations to reminisce about their many years at the College.

When asked about the biggest changes that have occurred over the years, it is no surprise that all four chimed in at the same time, "technology!" Then followed stories and laughter regarding the use of old copying methods such as a Gestetner, an ink-based and often messy machine, or making copies by placing multiple sheets of paper and carbon paper in an electric typewriter. If a mistake was made, there wasn't a copy and paste option, each copy had to be corrected individually.

Aside from so many changes, they noted that one thing that was consistent over the years was the strong sense of community among staff and students.

Linda, having worked directly for every president since 1984, commented that she was often the one on the receiving end of the phone when there were emergencies. One such call that was always difficult to receive and convey was discovering that a well-loved member of the Holland College family had passed away. She also commented on the strong sense of support she has personally received from fellow employees over the years, which added to her love of Holland College. Erroll agreed.

"I have always enjoyed the atmosphere at the College. From the time I was a student struggling to pay the \$350 tuition, to this day, I have thoroughly loved my time at Holland College. Like other staff and faculty, I've continually been challenged to learn and grow right along with our students," he said.

He also noted that he has been invited to weddings of Holland College alumni who kept in touch long after the final exam, and that he is now teaching sons and daughters of former students!

Ronnie talked about the increase of capacity in both facilities and staff over the decades. He expressed appreciation for the strides made in each campus, noting that keeping up with changing trends and technology has benefited all by increasing learning opportunities while contributing to a favourable environment for everyone using the facilities.

Madeline said that after 40 years of working at Holland College, "I still love coming to work," and that "when the time comes to retire, there will be aspects of retirement that will be difficult."

Again, the agreement in the room was unanimous, and the conversation centred on what a privilege it has been to know that students' lives have been positively affected, and that they all take great pride in our alumni, who have accomplished wonderful things in every sector imaginable.

Ronnie aptly summed up the conversation with these final words: "Regardless of what each of us does in our respective jobs, it is always good to remember that everything comes down to the fact that we serve the students. If it weren't for them, none of us would be here."



Seated L-R: Madeline Craswell and Linda Griffin. Standing L-R: Erroll Affleck and Ronnie McKinnon.

Culinary news from the 1984 edition of Benchmark!



Premier James Lee enjoyed chatting with students during the February 23 opening of the Culinary Institute of Canada. In the photo are (left to right) Judy Morrissey, Li Fu Qain, Kathy Hilton, Premier Lee, Anne Mersereau, Ken Breau, and Dale Nickerson.



Holland College honoured the 12-member planning committee of the Culinary Institute of Canada with a special plaque presented during a dinner at the Institute. In the photo are (left to right) Donald Groom, Dr. Donald Glendenning, Lloyd C. McKenna, Mrs. Charles Linkletter, and David Rodd.

Honouring Davida Stewart



1934-2015

Holland College lost a dear friend and colleague on June 4, 2015. Davida was a long-standing, dedicated employee for 23 years and the first woman to serve on the senior management team.

She began working with the College in 1970 as Divisional Chairperson, and also served as Principal of the School of Business and Applied Arts (which included the School of Visual Arts and The Culinary Institute of Canada), and Director of the Elderhostel programs.

She was integral in developing Japanese study tours for the College, and retired in 1993 as Director of Development and External Services. Even after retiring, she continued to champion Holland College as a proud retiree and as a member of the History Book Committee.

Davida's contribution to Holland College will be lasting, and she will be greatly missed.

Holland College *Varsity Athletics* 2014-2015

Atlantic Collegiate Athletic Association (ACAA) 1st Team All-Stars

Ibrahima Sanoh, Men's Soccer
 Paul Martin, Men's Soccer
 George Coles, Men's Soccer
 Megan Spicer, Women's Soccer
 Jill Curley, Women's Soccer
 Jeremy McKinnon, Men's Volleyball
 Sydney Foy, Women's Volleyball
 Jazlin Barker, Women's Basketball
 Jenea Barrett, Women's Basketball
 Marvia Dean, Women's Basketball
 Chase Bowden, Men's Basketball
 DJ Wright, Men's Basketball

ACAA 2nd Team All-Stars

Steve Corkum, Men's Soccer
 Josh Martin, Men's Soccer
 Geoff Pellerin, Men's Soccer
 Jordan Fabri, Men's Soccer
 Nicole McInnis, Women's Soccer
 Kristin Hood, Women's Soccer
 Tessa Fudge, Women's Soccer
 Emily Caldwell, Women's Volleyball
 Ashley Moss, Women's Basketball
 Eamon Morrissy, Men's Basketball
 Orlando Palmer, Men's Basketball

Canadian Collegiate Baseball Association (CCBA) 1st Team All-Stars

Jeremy McKinnon
 Dillon Doucette

CCBA 2nd Team All-Stars

Morgan MacLean
 Grant Grady
 Brady Arsenal

Dyrick McDermott Defensive Player of the Year

Menny Smith, Women's Basketball
 Aaron Robbins, Men's Basketball

ACAA Golf All-Conference

Eric Locke Brett Wilson
 Luke Allen Neal Ryan
 Justin Shanks Jaylene Holmes-Tang

ACAA Rookie of the Year

Marvia Dean, Women's Basketball

ACAA Players of the Year

Ibrahima Sanoh, Men's Soccer
 Jazlin Barker, Women's Basketball
 DJ Wright, Men's Basketball

ACAA Men's Golf Individual Champion

Eric Locke

ACAA Women's Golf Individual Champion

Jaylene Holmes-Tang

Atlantic Football League (AFL) All-Stars

Jay Dearborn Jaylen McRae
 Christian Hackney Cardell Rolle
 Owen MacWilliams Brandon Whitman

ACAA Coaches of the Year

Jonathan Vos, Men's Soccer
 Lori-Beth Dwyer, Women's Volleyball
 Mike Connolly, Women's Basketball

CCAA 1st Team All-Stars

Marvia Dean, Women's Basketball

CCAA 2nd Team All-Stars

Eamon Morrissy, Men's Basketball
 Jazlin Barker, Women's Basketball

CCAA All-Canadian Student Athletes

Ibrahima Sanoh, Men's Soccer
 Sydney Foy, Women's Volleyball
 Jazlin Barker, Women's Basketball
 DJ Wright, Men's Basketball
 Brett Wilson, Men's Golf
 Eric Locke, Men's Golf
 Jaylene Holmes-Tang, Women's Golf

CCAA Academic All-Canadian Student Athletes

Jill Curley, Soccer Jaylene Holmes-Tang, Golf
 Tessa Fudge, Soccer Eric Locke, Golf
 Kristin Hood, Soccer Justin Shanks, Golf
 Nicole McInnis, Soccer Brett Wilson, Golf
 Paul Martin, Soccer Chase Bowden, Basketball
 Sydney Foy, Volleyball

ACAA Conference Silver

Women's Soccer
 Men's Volleyball
 Women's Volleyball

AFL Football Champions

CCBA's Atlantic Conference Champions

ACAA Men's Soccer Champions

ACAA Men's Golf Champions

ACAA Women's Basketball Champions

ACAA Men's Basketball Champions

CCAA Men's Golf Champions

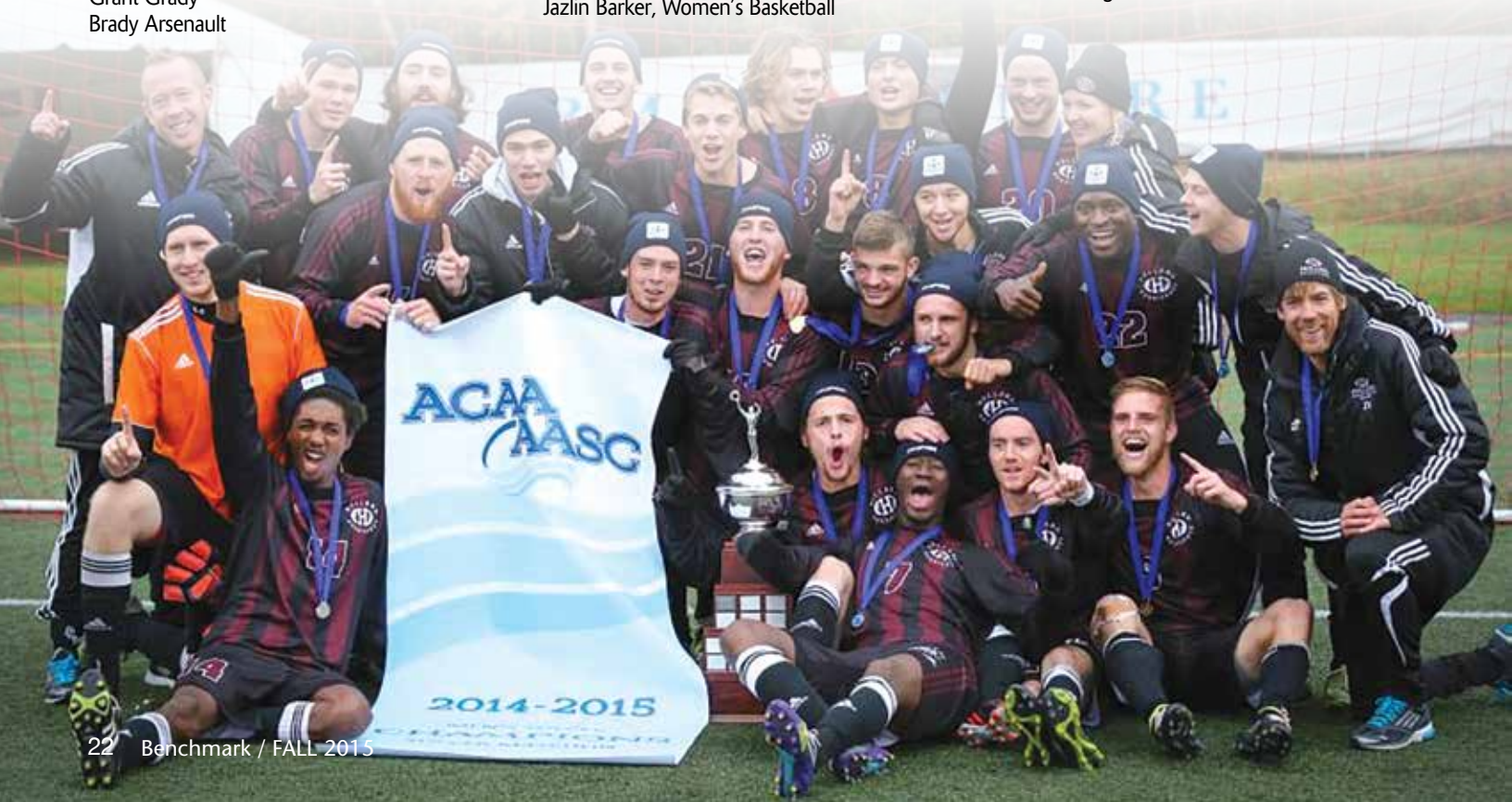
CCAA Award for Most Academic All-Canadians in Canada

CCAA National Bronze

Women's Basketball

National Cheer Expo Bronze

Cheerleading





Passion | Spirit | Pride

Proud Host of:

- 2014 ACAA Golf Championships
- 2014 ACAA Men's Volleyball Tip-Off Tournament
- 2015 CCAA Men's Volleyball National Championships

Awarded Hosting of:

- 2015 ACAA Golf Championships
- 2016 CCAA Women's Volleyball National Championships

Men's Golf

Most Dedicated Player Brett Wilson
 Most Valuable Player Eric Locke

Women's Golf

Most Valuable Player Jaylene Holmes-Tang

Men's Baseball

Top Offensive Player Dillon Doucette
 Top Pitcher Brady Arsenault
 Most Dedicated Player Dylan McQuaid
 Most Valuable Player Jeremy McKinnon

Cross Country Running

Most Improved Runner Taylor Johnson
 Most Valuable Runner Madison Dayton

Women's Soccer

Top Offensive Player Tessa Fudge
 Top Defensive Player Nicole McInnis
 Most Dedicated Player Robin Knickle
 Most Valuable Player Jill Curley

Men's Soccer

Top Offensive Player Ibrahim Sanoh
 Top Defensive Player Paul Martin
 Most Dedicated Player George Coles
 Most Valuable Player Ibrahim Sanoh

Football

Offensive Player of the Year Jaylen McRae
 Defensive Player of the Year Cardell Rolle
 Most Improved Player Alex Rose
 Lineman of the Year Owen MacWilliams
 Rookie of the Year Steve Knapton
 Special Teams Player of the Year Jay Dearborn
 Most Dedicated Player Alex Fitzpatrick
 Hilton Memorial Trophy MVP Christian Hackney

Women's Hockey

Top Offensive Player Ashley Lunn
 Top Defensive Player Janelle MacLeod
 Most Dedicated Player Katie Lynn Cumiskey
 Most Valuable Player Jennie Underwood

Men's Hockey

Top Offensive Player Pat Cumiskey
 Top Defensive Player Nick MacPhail
 Most Dedicated Player Pat McGuigan
 Most Valuable Player Bryce Abraham

Women's Volleyball

Top Offensive Player Laura Ready
 Top Defensive Player Dana Trainor
 Most Dedicated Player Meg MacKinnon
 Most Valuable Player Sydney Foy

Men's Volleyball

Top Offensive Player Darcie Handrahan
 Top Defensive Player Dominique Ryan
 Most Dedicated Player Mackenzie Archibald
 Most Valuable Player Jeremy McKinnon

Women's Basketball

Most Improved Player Marvia Dean
 Top Defensive Player Menny Smith
 Most Dedicated Player Kelsey Dixon
 Most Valuable Player Jazlin Barker

Men's Basketball

Most Improved Player Trevone Grant
 Top Defensive Player Aaron Robbins
 Most Dedicated Player Ali Abdulaziz
 Most Valuable Player Eamon Morrissy

Cheerleading (new for 2014/2015!)

Most Dedicated Cheerleader Hanna Mitchell
 Most Valuable Cheerleader Jade Farquharson

Women's Curling

Most Dedicated Player Kellie-Lynn Younker
 Most Valuable Player Sabrina Smith

President's Award

Toni Geary, Sport & Leisure Management

Leadership in Sport

Nicole McInnis, Women's Soccer

Bell Aliant Award

Jay Dearborn, Men's Football

Coach of the Year

Mike Connolly, Women's Basketball

Female Rookie of the Year

Marvia Dean, Women's Basketball

Male Rookie of the Year

Grant Grady, Men's Baseball

Female Athlete of the Year

Menny Smith, Women's Basketball

Male Athlete of the Year

Ibrahima Sanoh, Men's Soccer

Hurricanes Award

Wilfred & Warren Banks, Coach Atlantic

www.hollandcollege.com/athletics



Holland College Honours Namesake as Part of Samuel Holland 250th Anniversary Celebrations

By Sara Underwood

At Holland College, we are proud of the connection that we have to Samuel Holland. His dedication to progress, his willingness to embrace new technology, and his enthusiasm for teaching embody the principles that we hold very close to our hearts.

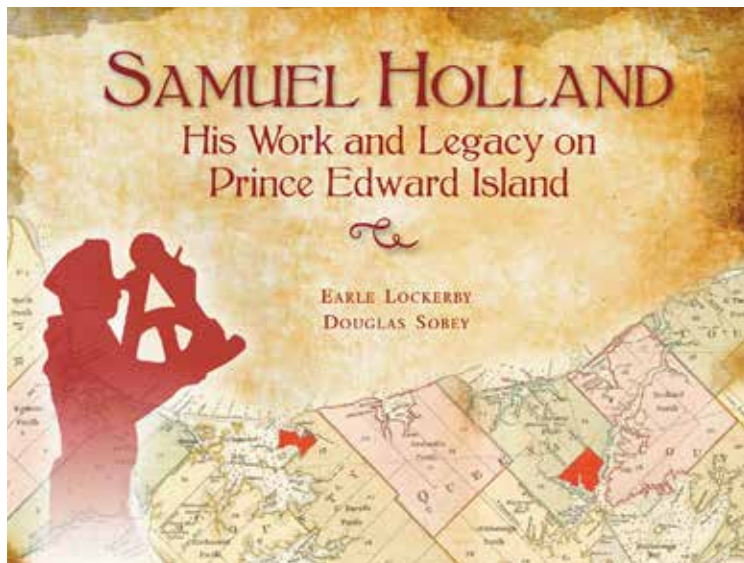
Holland College launched two significant projects this year to honour the 250th anniversary of the completion of Samuel Holland's survey of Prince Edward Island.

In conjunction with Island Studies Press at U.P.E.I., the College co-published *Samuel Holland: His work and legacy on Prince Edward Island*, written by noted historians Earle Lockerby and Douglas Sobey. The book was hot off the presses in time for the opening of *Imperial Designs: Samuel Holland's 1765 Map and the Making of Prince Edward Island*, an exhibition at Confederation Centre that features the newly restored original map drawn by Holland in 1765. Book sales have been brisk, and the authors enjoyed a well-attended Lunch and Launch early in July.

Holland College also celebrated the 250th anniversary with the creation of a custom-made weathervane to honour Samuel Holland, who drew the first modern map of Prince Edward Island 250 years ago and is the college's namesake.

With design expertise provided by Ross Macintosh of Architecture A49 and Sheldon Tweel of SCL Engineering, the weathervane was constructed by a team that included Holland College staff, students, and alumni, with the generous assistance of Diversified Metal Engineering Ltd. (DME) and the City of Charlottetown. It will be installed on the cupola of the College's Centre for Applied Science and Technology (CAST).

The CAST building faces Grafton Street, and is a landmark at the eastern entrance to the city. Sitting atop the four-storey structure, the weathervane will be visible from various vantage points in the neighbourhood and from as far away as the Hillsborough Bridge. It will also be prominent enough to be seen from the sea, in the Charlottetown Harbour; and from the air, along flight paths leading into the Charlottetown airport.



The weathervane measures more than 7-ft. tall and is made of brass, copper, and stainless steel. The top part of the structure features a 4-ft. tall hollow-bodied copper figure of an 18th century surveyor using an octant, and a directional arrow, handmade by Jon Vieira of Ferro Weathervanes in Rhode Island. The supporting rods, directional indicators, and augmentations are brass and copper.

Holland College's welding graduate Sarah Neusch cut the directional indicators from a solid piece of brass. Holland College Precision Machinist instructor Ken Muirhead machined and pieced together the brass fittings to create the ornate but highly functional lower portion of the weathervane.

Planting a Seed

As many people get involved in the local food sustainability movement, Holland College Culinary Arts students have joined the club thanks, in part, to donors like Sherrill and Terry Palmer.

Each December, the Palmers make a donation to the garden at The Culinary Institute of Canada through the Holland College Foundation in honour of their friends and family, and note this in their Christmas cards. The garden, now in its fifth year, grows flowers, herbs, and vegetables for use at the school. The project's lead and Culinary Arts instructor, Jack Wheeler, said the garden is meant to help teach product identification, where food comes from, and how to grow it.

"We established the garden as a learning tool for the students," Wheeler said, noting that he wanted to integrate the notion of using local food into the curriculum and encourage the students to think more about the ingredients they were using. The fruits of their labours are used in the kitchens at The Culinary Institute of Canada, adding a

little extra cachet to the already impressive meals the students prepare for the Lucy Maud Dining Room and the Montgomery Cafeteria.

"It's an outdoor classroom, especially in the summer," he explains. "It's also a way to remind students about their social responsibility as chefs."

During the summer, the school is able to harvest 60-70 per cent of the greens it needs for the school's four-star dining room and about a week's worth of tomatoes, but its main purpose is to teach the students. The garden allows instructors to take them outside, show them how to identify products, and teach them how to harvest properly. It also gives students the opportunity to work with fresh, local ingredients.

Wheeler resources the project by tapping into special project funds and with help, both financially and in the form of plant donations, from the community. Supporters like the Palmers have been a huge help.

Holland College students and staff are appreciative of the Palmers' investment and are especially touched that they keep the College in mind during the holiday season.

"There are countless priorities and needs at the College, all worthwhile, but Sherrill and Terry found something meaningful to them and have chosen to support it in a unique way," said Jo-Ann Campbell-Boutilier, Executive Director of the Holland College Foundation. "At the heart of every donation is the desire to make a difference and we consider it a privilege to work with donors to find areas of special interest to them."

The Holland College Foundation hopes to expand on the idea of using the holiday season, when gift-giving is top of mind for many, to create a more formal giving opportunity for those wishing to support the College.

For more information, contact the Holland College Foundation at 902-566-9590 or foundation@hollandcollege.com



L-R: Terry and Sherrill Palmer with Culinary Arts Instructor, Jack Wheeler.

My First Gig ...

Recent Graduate Off to a Boot-Stompin' Start

Submitted by 2015 graduate Jenny Wooldridge

I graduated from the Marketing and Advertising Management program on Sunday, May 24th and started a job in my field on Monday, May 25th.

I was hoping for a high energy, fast paced and rewarding job. My instructors knew this and when the opportunity came up for a Cavendish Beach Music Festival intern, they recommended me.

I was thrown into a job I had never dreamt of working before. Ticket orders, phone calls, event planning – there are so many little parts to a festival I never knew had to come together before the fun actually starts!

Although I was hired as an intern, I never felt like one. I always felt like a respected and valued part of the team.

My boss often gave me end-goal tasks and trusted me to get there. I asked questions, used my Holland College training, and soon felt confident I could do the job before me.

At times, with the festival fast approaching, I felt stress and questioned if I had chosen the right career path.

I quickly found out that the fast pace with late nights and hundreds of emails was exactly what I wanted. I loved feeling like I was a part of something so big and so great thousands of people get to enjoy every year.

The greatest reward I have received from my Holland College training was the feeling of accomplishment on the final night – watching 24,000 people sing along to country music. I was standing side stage, watching people dance and enjoy themselves. Knowing I had a small part to do with that was a feeling I will never forget.

Thanks to Holland College and the Cavendish Beach Music Festival, I've had an incredible, exciting start to my career. I now know with absolute certainty that this is what I love to do.



Musician Alan Doyle poses for a photo with Jenny Wooldridge at the Cavendish Beach Music Festival.



Did You Know?

As a Holland College alumnus, you are eligible for highly competitive group rates for vehicle, residential, and life insurance. To find out more about the benefits of being an alumnus, please visit Alumni & Friends at hollandcollege.com

From time to time we provide contact information to companies offering special products and services to our alumni. Your personal information is treated in accordance with applicable legislation and the College's privacy policy. If you do NOT want your name and address shared with our partners or if you have any concerns regarding the use of your personal information, please notify the Office of Alumni Relations by calling 902-566-9590 or by email at alumni@hollandcollege.com



Office of Alumni Relations

Stay Tuned



Coming Fall of 2015

The Holland College Alumni & Friends App available for android & ios

It will also serve as your virtual alumni card!

Like Us on Facebook

Stay in touch with us through our Holland College Alumni Facebook page and reconnect with your former classmates. Watch for information on current events in your area, see news about our Distinguished Alumni Awards program and other initiatives, learn about new additions or changes to our alumni benefits program, and keep up with the many exciting things happening at Holland College!



[Facebook.com/HCAumni](https://www.facebook.com/HCAumni)



Make a Difference Today. Make a Difference Tomorrow.

Did you know that you can arrange a gift in your Will that would impact students and their success for generations to come? Legacy gifts help students pursue their passions and fulfill their educational and career aspirations.

"A planned gift can benefit students both today, and tomorrow. Appropriately structured, it can literally be the gift that keeps on giving."

Derek Key
Holland College Foundation Board of Directors

If you would like to learn more about making a planned gift to support Holland College and its students, please contact the Holland College Foundation at **902-566-9590**, **foundation@hollandcollege.com**, or visit Alumni and Friends at **hollandcollege.com**



Congratulations

Congratulations to our many deserving scholarship, bursary, and award recipients!

Visit Alumni & Friends at **hollandcollege.com** for a list of awards and recipients updated throughout the year.

Recipients Kathryn MacLeod with Holland College Foundation Past-Chair, Quentin Bevan



Special thanks to the honorary co-chairs for the 2015 Holland College Golf Classic:
Jamie Hill, Edouard Babineau & Blair MacLauchlan



Thursday, September 24th, 2015
Belvedere Golf & Country Club
For more information on this annual event, call 902-566-9590.



Everyone Has a Different Reason for Giving.

We invite you to consider yours.



Kathy and Mark O'Rourke

"As Past Chair of the Board of Governors, I've had the opportunity to see firsthand how an education can change lives - not only the lives of students, but of their families as well. The role that Holland College plays in this change, together with the College's important place in our community, is something that Mark and I want to support. If we all work together, we will continue to build an even brighter future for generations to come."

Kathy O'Rourke

The Holland College Foundation is committed to the long-term vision of helping Holland College students realize their career goals and be industry ready in a rapidly changing, global marketplace. We partner with businesses, individuals, organizations, and foundations to help make dreams reality for the next generation of learners through donations to student financial aid, facilities renewal, teaching resources, and more.

Visit **Alumni & Friends** at hollandcollege.com to learn more or to make your gift today!



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