

Foundation Receives Second Largest Gift Ever

Jungers' \$1 million commitment kicks off campaign to expand culinary program

Frank and Julie Jungers, residents of Central Oregon for the past 20 years, have committed \$1 million toward the COCC Foundation culinary campaign. The announcement was made March 3 at the Meal of the Year, the Foundation's annual fundraising event.



Frank and Julie Jungers have been longtime proponents of COCC.

PHOTO: ANN RYBACK

The donation kicks off the new campaign, the goal of which is to raise at least \$3.5 million over the next three years to help COCC build a facility to house an expanded, top-flight culinary program that will attract students from around the nation.

"Frank told us that he enjoys giving a 'multiplier,'" said Jim Weaver, executive director of the COCC Foundation. "This is true of this gift, both in its initial impact and the way it will inspire others to join the campaign."

The commitment from the Jungers includes \$500,000 immediately, with the additional \$500,000 coming in the form of matches to pledges of \$25,000 or more (over five years) generated through the culinary campaign through March of 2008. It is the second largest contribution in the College's history. Two years ago, the late Robert and Margaret Turner donated \$2.8 million to create an endowment. (See related story p. 6)

"The generosity and commitment of the Jungers really touches us deeply," says Jim Middleton, COCC president. "The Jungers' gift makes this dream

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The Wille Gift and Endowment

A "Forever" Gift to Music in Central Oregon
by Michael Gesme, Associate Professor of Music

Paul and Fran Wille elected to gift the Foundation in two ways, and both gifts will have profound and lasting impacts on music in Central Oregon. One donation is a cash gift toward the building of a new rehearsal hall, and the other gift is an endowment for instrumental music. Once completed, the rehearsal hall will serve as a home for at least



Paul Wille

PHOTO: CLAUDE SANDELL

three major ensembles serving countless students each year.

Endowments, by their very nature, are gifts

that will last in perpetuity and their nickname "forever gifts"

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Laying Foundations for Continued Growth

The announcement at this year's Meal of the Year benefit of the \$1 million contribution from Frank and Julie Jungers is a major step toward achieving the goal of the Foundation's culinary campaign. We are all very excited to have this lead gift—part of which is a challenge to the Foundation and our donors (*see article on page 1*)—as it provides tremendous momentum to move this important project forward.

One question that has arisen is how the culinary campaign and plans for the program expansion fit into the College's overall strategy for both instruction and campus buildings. It is part of a well-thought-out master plan that includes several new buildings and investments in critical programs to meet the needs of our students and the Central Oregon area.

Later this year, we will start construction on the long-awaited Campus Center. Located right on College Way, this facility will be a true center for both our resident and commuter students, with expanded dining and meeting space. Additionally, thanks to a gift from the late Paul and Fran Wille, it will house a rehearsal hall for the COCC performing groups. Working with symphony conductor and COCC associate professor Michael Gesme, we have designed this space so it will also serve as a campus and community events venue. We have been planning this building for several years, putting College money aside to fund construction. This, plus the Wille gift, will soon make the Campus Center a reality (*see page 1*).

Instructionally, our greatest need is for a new health professions/science center. Our science labs—used by students in the nursing and other health programs as well as those taking science transfer courses—are located in a

from the President

building constructed in the 1960s. We have a tremendous need for not only updated labs, but also additional space to meet the increasing demand. Our nursing program—one of our most popular degree offerings—manages in very cramped space. In addition, we have added several new health-related programs in the past few years without actually increasing space. We are hopeful that the Oregon Legislature will provide a \$7.5 million allocation to COCC for this facility, which should be of great benefit to us when we ask voters in Central Oregon to approve the remainder of the needed funding for this \$20 million building.

With the addition of the Campus Center, health and science building and new culinary facility, several of our existing buildings will have space freed up for general classroom usage. The bond measure would include funding for these remodels, handicap accessibility needs and financing for new facilities in Madras and Prineville to help us meet the demands of our rural areas.

As you can see, we are moving thoughtfully and strategically forward in our building and program expansion. Much will be happening on the COCC campus in the next few years. As has been the trademark in Central Oregon, local support—both through the generous contributions to the Foundation and voter approval of a bond measure—will be critical to the success of our plans.

Thank you for your continued support.



Dr. James Middleton
COCC President



Proposed Campus Center



Jim Weaver
Executive Director
COCC Foundation

Your Will as an Act of Kindness

“Remember there is no such thing as a small act of kindness. Every act creates a ripple with no logical end.” —Scott Adams

Philanthropy is kindness. Consider creating a will as an act of kindness, and giving to the charity or charities you love to create a ripple that will continuously help others.

Robert and Margaret Turner were so poor while attending college during the Depression that, in her words, they “did not have two nickels to rub together.” They retired to Central Oregon, came to love Central Oregon Community College, and left the entirety of their estate to the COCC Foundation in order to create the Robert E. and Margaret H. Turner endowment, the interest of which funds student grants. A portion of the endowment’s earnings helps COCC students who have an unexpected emergency and those funds have made a life-changing difference. From a recent thank-you letter: “...it is really nice to know that there are people out there willing to help students like me achieve their goals and dreams... if it weren’t for this fund, I don’t know what I would have done. Again thank you so much. You are a great bunch of people with very big hearts.” (See related story, p. 6)

Paul and Fran Wille lived a lifelong love of music: he was a devoted bassoonist who played with ensembles

Philanthropy funds a variety of vital purposes

associated with COCC, and Fran was very supportive of his avocation. They left their estate to the COCC Foundation to build a rehearsal hall for the College’s performing groups and created an endowment that will support music-related projects and activities. (See related story p. 1)

In every case, the Foundation’s many endowments have been acts of kindness. Whether created during a person’s life or after their death (usually a portion or percentage of a person’s estate), they fund a variety of vital purposes, such as purchasing library books, funding faculty positions, supporting student scholarships or even unrestricted support that simply makes education possible. Each one creates perpetual ripples of kindness.

To start this ripple effect, it is essential to create a will or a living trust. More than 70 percent of Americans do not have wills, which leaves surviving loved ones suffering both loss and the turmoil that comes with no clear intention.

Please join the Turners and Willes and many others: consider the steps of creating a will and giving to a charity or charities as your enduring act of kindness.

Foundation Receives Second Largest Gift Ever

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a real possibility now. It means that we are well on our way.”

The Foundation is also currently writing grant proposals in support of the campaign. The fact that the Foundation has raised \$1.3 million so far will give this project momentum and credibility in the eyes of the foundations that administer the grants, according to Eileen McLellan, chair of the culinary campaign.

The College has offered a culinary program since 1994, but has limited enrollment to 20 students per year due to the small size of the current facility. Groundbreaking for the new building, expected to accommodate up to 100 students, is expected in 2010. (See related story p. 4)

Remember, if you are 70 1/2 or older and have to take an IRA withdrawal, this year you can direct it to a charity with no adverse tax consequences. Rather than paying tax on the withdrawal, you can give it to one or more nonprofits.

If you wish to name COCC Foundation in your estate, simply direct it to Central Oregon Community College Foundation. To discuss this or any other aspect of the Foundation, please call Jim Weaver at 383-7212, or e-mail jweaver@cocc.edu.

Growing Pains: Culinary School Needs New Facility

Not unlike yesteryear's college students stuffing themselves into a phone booth, today's COCC culinary students and instructors crowd into a 1,600-square-foot, one-oven kitchen facility where supplies and equipment are stacked along the walls. For demonstrations, students crowd around, looking over each others' shoulders. In addition, this cramped area is shared with the College's food service program.

The College plans to break ground in 2010 on a proposed 14,000-square-foot facility that will include a public restaurant. The facility will be located on Mount Washington Drive, just north of the Shevlin Park Road roundabout. The present facility is situated in an obscure location at the top of the campus with limited parking.

The new building will also include a public restaurant where students will work daily in a real-world environment.

and a theater where students can watch instructors demonstrate techniques.

"In a typical culinary arts program, the study of baking and that of hot and cold food preparation are physically separate," explains Eileen McLellan, chair of the culinary campaign and herself a graduate of the

Whereas the small size of the current kitchen limits enrollment to 20 students per year, the new facility is expected to accommodate 100 students. The facility will include two kitchens, one for baking and the other for hot and cold foods; locker rooms for students; a loading dock for deliveries; dry and refrigerated food storage areas



PHOTO: AARON STARK

The small size of the present COCC kitchen facility limits enrollment in the culinary program to 20 students.

COCC culinary program. "These disciplines require different ovens, work surfaces and tools, all of which will be addressed in the new building."

The new building will also include a public restaurant where students will work daily in a real-world environment. Presently, student-prepared meals are only offered a dozen times per term.

"For students, the restaurant is their lab, and they desperately need that lab before they go into the work force," McLellan emphasizes. "They need to make their mistakes there, press the envelope there, try their experiments there."

The College is also considering bringing in guest or master chefs who can run professional development workshops for those in the restaurant industry who would like to improve their skills.

The new culinary building is also envisioned as a place where local residents can learn more about the art of cooking. The theater-style classroom will provide opportunities for demonstrations by chefs, community events and lectures.



“Best in the West”

Expanding the Culinary Program COCC’s culinary program was born in 1993, through the efforts of Julian Darwin, a local restaurateur and present director of the program, and Tim Hill, professor of business, now retired. A major milestone was reached when the American Culinary Federation accredited the program in 2003 after an exhaustive weeklong evaluation.

“The Jungers’ generous \$1-million lead gift validates the visions of Julian and Tim, who—against many odds—started the culinary school because they knew that Central Oregon was destined to grow and need expertly trained culinarians,” says Eileen McLellan, chair of the culinary campaign.

Most culinary students work toward a four-term culinary certificate. As of last fall, students can also work toward an associate’s degree in culinary management. This merging of the culinary and business management programs is the first step toward transforming COCC’s program into a premier degree offering. Also in the works is a four-year hospitality management degree. Day and evening classes will be offered, providing working students a flexible schedule.

The long-term goal is to continue to enhance the curriculum to create a “Best-in-the-West” culinary program that will draw students from across the nation. Criteria include:

- top regional education choice for culinary students
- the standard that those seeking

Growth of Restaurant Industry Spurs Culinary Program Expansion

The increasing demands of the local area’s thriving hospitality industry prompted the College’s plan to expand its culinary program.

“The growth of the restaurant industry in Central Oregon is taking off like a rocket,” observes Julian Darwin, director of the College’s culinary program. “There are probably another five restaurants opening this summer.”

The Oregon Employment Department lists “Eating and Drinking Places” as the third largest growth industry in Oregon, adding 15,000 culinary jobs statewide and more than 850 jobs in Central Oregon by 2012. Bend’s growth in this sector, OED says, is up 41 percent from 2001 to 2005. In Deschutes County, the number of restaurants doubled in the last 20 years and is predicted to double again by 2010.

In addition, destination resorts, hotels and retirement communities all need highly skilled culinary staff. Currently there are five large resorts in the area and five more are being developed or planned.

“This tremendous growth in the industry gives us not only the opportunity but also the obligation to respond,” says Jim Middleton, president of COCC. “We need to help the restaurants and resorts meet their challenges by increasing the number of graduates, the length of our program and offering opportunities for our graduates to upgrade their skills to fulfill the needs of the local industry.”

A recent COCC survey sent to 275 full-service restaurants in Central Oregon, indicated that all of those responding will have a need for current and future culinary employees. Twenty-five percent of those responding have hired culinary graduates.

“Our graduates are in demand all the time,” says Darwin. “I presently have five job opportunities on my desk and most students are already working in the field.”

In the tri-county area, the need for chefs is forecasted to grow 41 percent in the next decade. In Oregon chefs earn a median salary of \$35,000 annually.

culinary education use to make a school choice

- the place for continuing education for culinary professionals
- the place for epicureans and gourmants to find educational opportunities, especially for Northwest cuisine

Proceeds from the restaurant, tuition and catered events will allow the culinary school to be self-sustaining while generating needed funds in a time of declining state support.

The Robert and Margaret Turner Endowment at Work

To honor their wish to ease the struggles of today's students, an emergency fund was established through the Robert E. and Margaret H. Turner endowment in December 2005 to help students with unexpected setbacks that threaten the continuation of their education. To date, 74 students have received about \$35,000 in emergency aid.

Over the past couple months, I have been going through some difficulties in my

personal life. The funds helped me pay my rent and some basic needs as I look for employment. You have encouraged me with your thoughtfulness and generosity. Thank you very much!

—David H. Roepke

When I started a new job, I didn't get the promised number of hours. Seven hours a week wasn't enough to pay for food and housing. Your grant really helped to "nance these things in this unexpected event. Thank you so much for your love and support.

—Angela Jensen

My computer crashed on me a few weeks into the term. I have medical problems, so money is in very short supply. I don't know what I would have done without the help. Thank you so much.

—John Hufford

I had enough funds to cover school and living expenses, even some for small emergencies. But in the middle of the term, I unexpectedly needed surgery. If it had not been for the Turner Fund graciously giving me money, it is likely I would have had to quit school temporarily to work full time and pay off the medical bills.

—Sandra Pickle

Bob and Peg Turner Empathy Born of Early Hardships

When Bob and Peg Turner graduated from high school in 1931, the Depression was raging and money for college was nonexistent. After struggling to work their way through school, they both earned degrees in education and married in 1937. "We didn't have two nickels to rub together," Peg often told friends about those years.

Bob served in the Navy during World War II, earning a Bronze Star for valor in action, while Peg taught high school English and drama. After the war, they moved to Pasadena and started an advertising and printing business, which grew as southern California grew.

According to friends, the Turners deeply valued their own educations and profoundly believed in giving back. They were both determined to make it easier for others to attend college than it was for them.

Gibson Enjoys Helping Others Reach College Dreams



PHOTO: AARON STARK

Andrea Gibson

With the launch of the Foundation's culinary campaign and the increasing numbers of people interested in the COCC Foundation, even indefatigable Jim Weaver, the Foundation's director, needed some help. To that end, Andrea Gibson joined the Foundation staff as a development officer last December.

"I was drawn to this position at COCC because of the opportunity to help deserving students," explains Andrea. "I am a first-generation college graduate and would not have had the opportunity for higher education without scholarship assistance.

With the launch of the Foundation's culinary campaign and the increasing numbers of people interested in the COCC

"Attending college was the best decision I have made for myself and one of the best experiences in my life, and I want to help bring the dream of higher education within the reach of as many Central Oregon students as possible."

Her duties include building relationships with current and prospective donors to advance the mission and fundraising goals of the Foundation, managing the annual giving program, and assisting with the management of development operations.

Andrea's prior experience includes three years as director of development for the Boys & Girls Clubs of Central Oregon.

Born and raised in Corvallis, Andrea enjoys cooking and entertaining, hiking, spending time outdoors and watching sports.

Wille Endowment

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is wholly appropriate. The interest generated by the Wille Endowment will provide a yearly stipend that will not replace any funding currently provided by COCC, but will rather enhance what the music programs already provide and create possibilities for the future. We will joyfully fulfill the Willes' request that these funds be used for the repair and maintenance of COCC instruments, the purchase of new instruments, the purchase and rental of music and touring of the instrumental ensembles.

This gift is a testament to the Willes' deeply held passion for the fine arts. We look forward with great anticipation and much delight to rehearsing in the room that bears their name. We will strive to honor their memory—as well as their selfless generosity—by continuing to create a legacy of musical excellence in Central Oregon.



Paul & Fran celebrated their anniversary at Mt. Bachelor in 2000.

Frank and Julie Jungers

Advocates for Education

At the Meal of the Year annual fundraiser in March, Frank and Julie Jungers kicked off the Foundation's culinary campaign with a \$1 million commitment.

The couple's advocacy for the power of education, the role COCC plays in the Central Oregon region and their belief in the college's culinary effort prompted their generous gift. At the fete, the couple was also honored for their longtime support of the Foundation's scholarship program as well as other philanthropic support of COCC and other charities.

"COCC advances scholarship and practical training opportunities for all Central Oregonians," says Frank. "I enjoy a multiplier. If I give to someone or something and it becomes successful, then the gift becomes more than just what I gave."

Frank has a long connection with COCC, including giving the commencement address in 1978. About a decade ago, Julie Jungers took a basic photography course from COCC instructor George Jolokai. She says he inspired her to pursue and improve her photography, which has now become her primary hobby.

"George is a talented photographer and dedicated instructor," she says. "He strives to make his students improve their work through constructive criticism, yet he has a nice balance of being kind to the ego."

The Jungers travel about a third of the year, connecting with cultures in more than 100 countries on every continent. Julie captures the images of their travels and regularly donates her photographs for local charity auctions.

Frank Jungers began working for Arabian American Oil Company (ARAMCO) after earning a degree in mechanical engineering from the University of Washington in 1947. He lived in Saudi Arabia and Lebanon for nearly 30 years, until he retired as ARAMCO chief executive officer and chairman in 1978. He has been an independent investor and consultant since that time and serves on numerous boards of directors.

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The following individuals, businesses and foundations are generous friends of the Central Oregon Community College Foundation who gave gifts between January 1 and December 31, 2006. We have worked to have an accurate list, but encourage you to call Andrea Gibson at (541) 383-7582 if you find an error. Most of all, to those who gave and those who give: thank you.

Patricia Abrahams
Cora Agatucci
Jacob Agatucci
All Seasons RV & Marine
John & Janice Allen
American Culinary Federation
Charles & Sandra Anderson
Thomas & Karen Anderson
Margaret & Jon Anderson
Sharla & Todd Andresen
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Gary & Judy Heck
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Collins & Wendy Hemingway
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Philip & Therese Henderson
Lydia Hernandez
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Distributors LLC
The High Desert Museum

*The most important trip
you may take in life is
meeting people halfway.
—Henry Boye*

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*There are two ways
to spread light. One
is to be the candle,
the other is to be the
mirror that reflects it.*

—Edith Wharton

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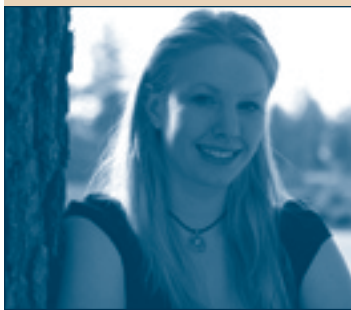
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Jessica Cufley

Juggling classes, job and parenthood



Jessica Cufley

About a year ago, Jessica learned she was pregnant. When the reality of providing for herself and her child—without support from the baby’s father—sank in, she made a decision: she would enroll at

COCC to earn a degree in office administration.

During fall term last year, Jessica took 12 credits and worked full time at ISky while in the last trimester of her pregnancy.

“It was hard getting up to go to work at 4:30 a.m. and then go to school the next day. But I kept up

with my studies and was always prepared for class.”

When her daughter was born in the middle of fall term, she missed one week of classes, but kept in contact with her instructors, stayed caught up and completed all her courses. The Robert W. Thomas Memorial and Hooker Creek Ranch Endowed scholarships administered through the COCC Foundation helped with the added expenses.

Through these difficult months, Jessica relied on the lessons she learned during her six months at the Oregon Youth Challenge High School, where she earned her high school diploma.

“I have never worked so hard in my life and achieved so much,” says Jessica of the program. “It gave me so much knowledge and confidence . . . it’s because of what that program showed me that I am able to achieve what I’m doing today.”

Jessica continues to successfully juggle school, a

(continued on page 11)

Jessica Cufley

(continued from page 10)

full-time job and motherhood with the help of a supportive family. A Perkins grant has provided assistance with child care expenses during the time she is in class.

She will earn an associate's degree in office administration next spring and plans to pursue a bachelor's degree in business administration. She hopes to land a job as a "right-hand person" with a local company to gain experience before starting her own business someday.

"Finishing school will be a challenge, but it will make the accomplishment so much grander," she states. "I know I can do this because I want it so badly and because all these people believe in me too."

We make a living by what we get, but we make a life by what we give.

—Winston Churchill

Ace Goodman:

The long road from mill worker to teacher

When the wood products industry collapsed on Oregon's southern coast, Ace Goodman was the sole provider for his wife and three children. He had followed his father and grandfather into the mills. After finding a job with Bright Wood Corporation, a secondary wood remanufacturer headquartered in Central Oregon, he continued in the lumber industry for 11 more years.



Ace Goodman

PHOTO: AARON STARK

"I kept in contact with my old friends from the Coos Bay area and saw them move into new, meaningful jobs after attending Southwestern Oregon Community College to learn new skills.

"My friends helped me begin to believe I was capable of more," remembers Ace. "I had always loved working with youth. After a lot of thought, I decided to become an elementary school teacher."

Ace's new direction evolved from many years of volunteering as a teacher and mentor to children and young people at his church. Professionals overseeing his volunteer work took note of his skills, enthusiasm and dedication to children.

"As the son and grandson of loggers, I was never encouraged to take school seriously or pay attention to my gifts," says Ace. "It took me a lot of years to realize that I could do better than manual labor. I want to help kids believe in themselves and pursue their dreams."

Ace applied to COCC at age 47 and was advised that, because he had been out of school so long, it would take six or more years to earn a teaching certificate.

"Despite this challenging news, I never wavered in my commitment. I began courses immediately and have unswervingly pursued my dream," says Ace. "I always had a drive to excel and knew I could make it."

Health problems related to the many years of manual labor forced him into office work and a significant salary reduction. He now works part time for the nonprofit Earth Advantage, a new-home inspection company for qualifying green builders. Ace continues to volunteer with the Child Life Development program at his church, teaching up to 40 four-year-olds at a time.

"The Foundation Scholarship helped immensely with finances," says Ace. "It also spurred me to work even harder because some very generous donors believe in me and the cause I'm pursuing."

Meal of the Year Fundraiser: Celebrating the Spirit of Generosity

The Central Oregon Community College Foundation's 32nd annual Meal of the Year benefit raised more than \$240,000—\$15,000 more than last year—for scholarship assistance for COCC students and related Foundation activities. The two events included signature selections from 23 local restaurants, a gourmet dinner, live and silent auctions and music by High Street Band.

During the Saturday event, Frank and Julie Jungers were honored for their longtime support of the COCC Foundation scholarship program as well as many causes in Central Oregon and beyond. Later Eileen McLellan, chair of the COCC Foundation's culinary campaign, announced the Jungers' recent decision to commit \$1 million toward the campaign. The donation kicks off the Foundation's goal to raise \$3.5 million over the next three years to build a new facility for the college's culinary program and expand the program's offerings and enrollment. *(See story p. 1)*



PHOTOS: KAREN VELA

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