



Yearbooks and Newsletters

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## **Touro/SCAS Newsletter Volume I Number 2**

Touro College School of Career and Applied Sciences

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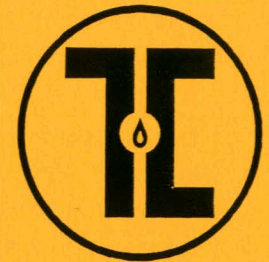
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# TOURO/SCAS Newsletter



Published for the students and staff of the School of Career and Applied Studies

Volume I, Number 2

January, 1999

## **SCAS Faculty Development Day: Everyone Working Together For Student Progress and Success**

The School of Career and Applied Studies convened its annual Faculty Development Day on Wednesday, December 2, 1998 in morning and evening sessions on Avenue J and at Brighton. The meetings, which focused on "Retention through Cooperation," brought together instructors from many Touro disciplines to address the common issue of retention of students at Touro.

A plenary session highlighted the role of instructors in retention and the nature of the "new" Touro student. New attractive programs were outlined and discussed as well as the pivotal role of Resource Centers and programs. The entire staff agreed that retention is everyone's concern.

Panels and workshops followed the plenary session. In these groups, staff from different departments sat together to discuss strategies for improving instruction and motivating students. Panels focusing on the cooperation between ESL faculty and subject area courses and writing/reading across the curriculum emphasized cooperation between departments. Workshops such as "Using the Arts in teaching ESL and credit-bearing courses" and "Psychological factors in classroom management" stressed innovative methods for reaching and retaining our diverse student population.

In addition to the panels and workshops, a book fair provided faculty members the

opportunity to examine the latest literature in their subject areas. At the end of the day, all agreed that the issue of retention is one that not only deserves everyone's attention but *requires* it.

## **Touro Joins Census Project 2000**

Touro College has become a partner with the U.S. Census Bureau. The Government collects basic information about the entire population every ten years. This information is used in many ways, including the determination of legislative districts and the distribution of government grants. Since it is important to have each area accurately counted, the Bureau employs many people in different skill areas to do the work, including computer technicians, office managers and survey takers.

As a partner, Touro will be publicizing job openings, distributing and collecting applications for positions and serving as a test site for job candidates. Further information may be obtained from Dr. J. Lieberman at the Brighton Center; phone (718) 449-6160 ext.101.

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## AROUND SCAS

### New Kings Highway Positions

Ms. Marina Rusino has been promoted to Financial Aid Officer at Kings Highway. She was formerly the assistant site coordinator at P.S. 238. At the same center, Rochel Katz has been promoted to Assistant to the Registrar. She was formerly a secretary there.

### Computer Instructor Promoted

Mr. Gene Kuleshov has been promoted to full time computer science instructor in SCAS.

### Promotions Announced

Ms. Svetlana Belenitskaya and Ms. Juanita Bennett have been promoted to Assistant Registrars of Touro College based at Stillwell Avenue and Neptune Avenue respectively. They continue to have responsibility for registrarial activities in their locations. Mr. Richard Cohen, based on Avenue J, is overall head of the Registrar's office in Brooklyn.

## AROUND TOURO

### Admissions Person Appointed

Mr. Andrique Baron has been promoted to Assistant Director of Admissions for Data Management and Operations. He previously served as Assistant to the Registrar at Kings Highway.

### Touro/SCAS Newsletter

Robert Goldschmidt ...Dean of Students  
Chaim Cohen ..... Dean, SCAS

\*\*\*\*\*

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## THE TOURO FAMILY

### Congratulations:

To Dean Mira Felder, Associate Dean of ESL Programs, on the birth of a grandson - Simcha Flegmann.

To Mr. Sam Lev, Assistant Director of Student Services for Forest Hills, on the birth of a grandson - Seymon Lev.

To Ms. Sofia Levina, Academic Advisor at the Stillwell Avenue Center, on the engagement of her son, Dr. Michael Levin.

To Professor Ted Lauer (History) on the marriage of his son Natanel to Ora Leah Chait in Jerusalem.

### Condolences:

To Mrs. Dorrit Cowan, Associate Dean of Faculties, on the loss of her mother-in-law.

To Mrs. Rochelle Goodman, Brooklyn Operations (Avenue J), on the loss of her sister-in-law.

*Info wanted... Please send additional information for this column to Dean Avery Horowitz at Touro College, 1602 Avenue J, Brooklyn, NY 11230.*

## DATES TO REMEMBER

Final Exams

January 13-22

Between Term Break

January 24-February 6

First Day of Spring Term

February 7

Presidents' Birthday Weekend

(no classes) February 14<sup>th</sup>, 15<sup>th</sup>

**TELL YOUR FRIENDS  
ABOUT TOURO**



## TOURO PROFILE

### **Semyon Lev: Assistant Director of Student Services, Forest Hills**

Semyon (Sam) Lev came to the United States in 1989 from a town near Minsk, Belorussia. There, he was a graphic arts high school teacher. He worked for fifteen enjoyable years; he liked the work and students. He did his time in the Russian army as required, which was not as enjoyable. He is married with two sons 24, and 18.

Sam and his family left Russia because of anti-Semitism. He wanted his family to feel comfortable as Jews. His wife's family had already emigrated to the U.S., so it was natural to join them. Life was difficult coming to a new country. Sam was able to get a job in a furniture shop where he was able to use his graphic arts background to design and build furniture. It was physically very hard work.

Sam quickly learned English and was hired by Touro as a site coordinator at Kings Highway. He later began to work in Forest Hills. Today Sam is the Assistant Director of Student Services. He likes his job very much because he enjoys working with people. His wife works in a dialysis medical office. Igor, his oldest son, is a graduate of Touro with a Bachelor's degree, and his younger son Dimitri is currently a student in SCAS Kings Highway.

Sam and his family now belong to a synagogue and go to services, celebrating all of the holidays. He feels he was quite successful in his emigrating to America and exercising his religious freedom. Sam's last name 'Lev' means heart in Hebrew, and that word

describes Sam's dealings with students and colleagues. Sam has an open heart and an open door policy for information and guidance, and he is easily accessible to everyone, especially students.

### **Tripping Through New York**

Dr. Ronald Brown, history instructor at Forest Hills, has been taking classes on Sunday field trips for the last several years. This past year, the trips were to the Jewish Museum, the American Indian Museum, the New York Historical Society, and the Eldrige Street Synagogue/Museum.

The trip to the Eldrige Street Museum was especially interesting. It was the first Russian Synagogue in New York City. It dates back to the first immigration period in the 1880's. The Lower East Side at that time was home to 200,000 Russian Jews living in a very small area. A professional historian gave the tour, which was wonderful. Her grandfather had attended that synagogue when he lived in the neighborhood years ago.

On January 3, a group visited the New York Historical Society [71<sup>st</sup> Street and Central Park West] to see an exhibit organized by the Mount Vernon Washington Plantation Society devoted to the life and times of George Washington. [No, there were no wooden false teeth or cherry tree. However George Washington did have lead teeth, and that is why all of his pictures show a lower fallen jaw.]

Between 10-50 people go and enjoy each of these trips. The students travel by subway and all are invited. Dr. Brown is a docent at the New York Historical Society. The trips are lots of fun and very educational. The students are able to bring their families and friends. Some past graduates still show up for the trips.





## EVENTS AROUND TOWN

### **Beekeepers and Blacksmiths:**

**ORTworks.** A collection of photographs featuring images of beekeepers, seamstresses, blacksmiths and other workers who received vocational training from ORT, the Organization for Rehabilitation through Training. 18 First Place, Battery Park City, Manhattan (212) 968-1800  
Through January

### **Jewish Seasons and Celebrations.**

An interactive exhibit that introduces children to holidays on the Jewish calendar. The Jewish Museum, 1109 Fifth Ave. Manhattan. (212) 423-3225.  
Through February 28

### **New York Horizontal: Circuit Camera Views of the City by William Hassler.**

Detailed panoramic photographs of early-20-century New York in various boroughs. Museum of the City of New York, 1220 Fifth Avenue at 103<sup>rd</sup> Street, Manhattan. (212) 534-1372.  
Through May 2

**Unlimited by Design.** First major exhibition of products, services, and environments designed to meet the needs of all people throughout their lives, demonstrating the museum's conviction that design matters. Cooper-Hewitt; (212) 849-8400  
Through March 14

**Over the Door: The Ornamental Stonework of New York** John Yang's photographs of ornamental stonework

relief on NYC buildings of the late 19<sup>th</sup> century. New York Historical Society. (212) 873-3400.  
Through March 9

**Dosso Dossi.** More than fifty paintings by the Renaissance master painter. Metropolitan Museum of Art. Fifth Avenue and 82<sup>nd</sup> Street, Manhattan. (212) 535-7710.  
January 14<sup>th</sup> through March 28<sup>th</sup>

**American Museum of the Moving Image** Movies, exhibitions, costumes, cameras, props, and more in the country's only film and television museum. 35<sup>th</sup> Ave at 36<sup>th</sup> Street, Queens 11106. (718) 784-0077, (718) 784-4777

**Brooklyn History Museum** Landmark Brooklyn Historical Society building, exhibiting memorabilia from the Brooklyn Dodgers, Coney Island, Brooklyn Bridge, Navy Yard, and *The Honeymooners* stage. 128 Pierrepont Street, Downtown Brooklyn 11201. (718) 624-0890

## HOKO SAYS

BY HOKO J. KOKO

Everywhere is walking distance if you have the time.

-- Steven Wright

Compromise, if not the spice of life, is its solidity. It is what makes nations great and marriages happy.

-- Phyllis McGinley

It's not the whole in the doughnut that matters, it's the whole doughnut.

-- Gabe Paul

Do not be distressed by tomorrow's troubles, for you do not know what will happen today.





Dear Counselor:

I need help. I have the same problem every semester, and I always promise myself things will be different next time. I am a terrible procrastinator. I always put my homework and assignments off until the last minute, and now here we are at the end of the semester, and I am stressed out. HELP!!! What can I do now? I know there isn't much time left....

Panicky Annie

Dear Panicky:

Everyone seems to get nervous at final exam time; it doesn't seem to matter how much one studies or how old one is. Some helpful pointers for the last two weeks of the term:

**Prioritize** - sometimes we become overwhelmed because the problem seems so big we cannot see a solution. We need to break the problem down into manageable parts. It helps to start with a calendar showing how much time you have until final papers, projects, and exams occur.

Map out a tentative schedule. What else has to get done in the meantime (before finals)? Is it possible to postpone other appointments, so that in your free time you can study and rest instead of being overwhelmed by errands, shopping, doctors' visits and finals? Also, write down the order of exams: which one is first, second, and third. Study the subjects in the order that the exams are being administered. Don't study only the

things that you like and then spend many needless hours worrying about the classes you don't like.

**Plan** - although in the past you have waited till the last minute to begin studying, this semester, since you are already thinking about it (worrying about it), just begin. Try to organize a study group with other motivated students in your class. Most people remember ideas better when they discuss them with others.

#### **Study Tips -**

1. Reread your class notes: most professors go over the main points from the text in class. That is why attendance is so important.

2. Try to remember the style of questioning the professor used during the midterm and in assignments. In general, try to figure out which information the professor is looking for. The main topics will have been discussed in class. Special emphasis was often placed on certain areas. Study those areas first.

3. Look over your notes at least one full week before the exam, so that if you have any questions, you can ask the professor. Don't ask questions on the day of the final; at that point it's too late. The professor will be wondering where you were all semester.

4. If you have multiple choice questions, remember there is only one correct answer. Usually if there are four choices, two of them are obviously incorrect. The trick is picking between two choices. Read the questions carefully for the choice that best answers the question. Don't go back and change your answers. Usually, your first instincts are right.

**GOOD LUCK ON YOUR EXAMS**

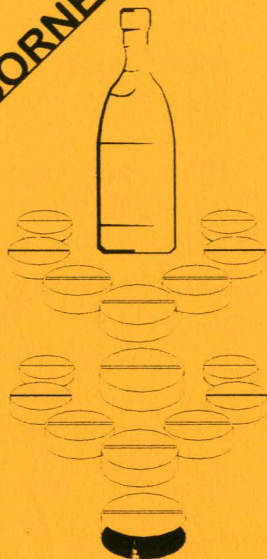


**HEALTH CORNER**

**B**ecause alcohol is known to irritate the stomach, acetaminophen (Tylenol) is often suggested as an alternative pain reliever that won't further irritate the stomach. However, Tylenol is toxic to the liver when ingested with alcohol. In a case cited in *Emergency Medicine* (January, 1998), a man in Wichita was having hallucinations after he started taking a prescription medication containing Tylenol for pain. In the five days previous to admission to the hospital, he continued drinking

his customary 12 beers daily. Despite intensive care, he fell into a coma induced by liver failure, and the patient died 30 hours after admission. He had taken about 20 Tylenol tablets four days before the hospitalization.

This case of acetaminophen-alcohol syndrome is not an isolated incident. Researchers have uncovered many more such cases of what at first appeared to be an overdose of Tylenol only,



but turned out to be liver toxicity caused by the interaction of small-to-moderate doses of Tylenol with alcohol consumption. According to Dr. Johnson, one of the investigators, "Under normal circumstances, up to 95% of Tylenol is broken down harmlessly, with only the remaining 5% following a pathway potentially toxic to the liver". Alcohol, however, makes Tylenol more toxic.

The fact is that the combination of alcohol and over-the-counter pain relievers carry risks.

**Boil a pot of water and add the dried Chinese mushrooms. Turn off the heat and soak for 6 hours at room temperature. If using fresh mushrooms, then clean and boil for 3 minutes in water. Wash the boiled mushrooms in cold water and slice on a diagonal in thin sections.**

**Heat the soup stock and add the following: mushrooms, bamboo, green peas, corn and the slice of chicken or turkey. Cover and cook until the mixture boils. Then add salt and ginger. Mix cornstarch in 2 ounces of water adding slowly to**

**SOUP**

**RECIPE FOOD CORNER**

**Mushroom Barley Soup**

**1**

- Soup bones
  - 3 tablespoons of oil
  - ½ cups raw pearly barley
  - 2 cloves minced garlic
  - 6 ½ cups stock or water
  - 1 large chopped onion
  - ½ teaspoon salt
  - 1 pound sliced fresh mushrooms
  - 3 to 4 tablespoons soy sauce
  - Black pepper
  - 3 to 4 tablespoons dry sherry
- Cook barley and bones in water/stock until barley softens, approximately 20 minutes.**

**In a separate pot, saute onions and garlic. When soft, add salt and mushrooms.**

**Add to barley and bones and water/stock. Add soy sauce and sherry. Simmer approximately 25 to 30 minutes (covered over low flame).**

**2**

**Peking Style Thickened Soup**

- 4 Chinese mushrooms or large American mushrooms
- 3 ½ c. chicken stock, either made from bones, canned or instant
- ¼ can bamboo shoots
- 1 teaspoon salt
- ¼ to 1/3 cups frozen peas
- 2 teaspoons cornstarch
- 4 pieces of tiny corn ears, canned
- 1 egg, beaten 1 minute
- 2 sliced chicken or turkey (smoked or broiled)
- 1 green onion with the top present, finely chopped
- 3 drops of sesame oil, optional
- Pinch of ginger

**soup until thickened sufficiently. Pour beaten egg, straining through a fork, from a distance of 1 foot into the soup. Add sesame oil to a soup tureen and pour soup into it. Garnish with chopped green onion and serve.**

**This soup is very easy to make and is an example of the traditional northern Chinese style of soup.**



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