

# THE PADUAN

A PUBLICATION IN THE FRANCISCAN TRADITION

FALL  
'10



## FOLLOWING HIS OWN PATH

*Andrew Carmellini '89*

INSIDE: One Week Before the Mast

No Boundaries: Sharon Pieniak '89

## THE PADUAN

The Paduan is a publication of Padua Franciscan High School Office for Institutional Advancement.

## EDITORS

**Jerry Jindra '70**

Vice President for  
Institutional Advancement

**Laurie Keco Grabowski '89**

Assistant Director for  
Institutional Advancement

**Rob Holz '90**

Director of Alumni Affairs

**Lillian Gathers**

Director of Admissions  
and Marketing

**Cheryl Kuhn**

Administrative Assistant

## DESIGN &amp; LAYOUT

427 Design, Akron, OH

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High School  
6740 State Road  
Parma, Ohio 44134  
440.845.2444

[www.PaduaFranciscan.com](http://www.PaduaFranciscan.com)

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## ALUMNI DIRECTORY SPORTS NEW LOOK

The Padua Alumni directory has a new look with improved functionality. Alumni can log on to <http://alumni.paduafranciscan.com> to update their information and search for classmates. If you are a new user, or if we don't have an e-mail address on file for you, you can access the directory by clicking the 'create a profile' link on the bottom of the homepage.



**We are very  
interested in  
what you have  
accomplished.**

**Now you can  
update your  
profile online!**

PADUA ALUMNI: *Update Information Sheet*

Name \_\_\_\_\_ Class of \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Home Phone: ( ) \_\_\_\_\_ Work Phone: ( ) \_\_\_\_\_ Fax: ( ) \_\_\_\_\_

E-mail: \_\_\_\_\_

College \_\_\_\_\_

Degree/Major \_\_\_\_\_

College \_\_\_\_\_

Degree/Major \_\_\_\_\_

Employment: Business/Position \_\_\_\_\_

If married, spouse's name: \_\_\_\_\_

Names/ages of children: \_\_\_\_\_

Do you have Somethin' Bruin? Write your news here: \_\_\_\_\_

\_\_\_\_\_

Interested in participating in the Padua Alumni Assoc.? ☐ Yes, please send me an invitation to the next meeting.

**SEND TO: Padua Franciscan Alumni Association, 6740 State Road, Parma, Ohio 44134**

OR fax us at **440.845.5710** at any time, seven days a week, or go to **[www.PaduaFranciscan.com/alumni](http://www.PaduaFranciscan.com/alumni)**



# From where I sit...

the effort to simplify seems like it could be a very good thing!

It's our Franciscan "theme" this year at Padua: *Simplify*. Nine years ago, four such themes were chosen – representing values and ideals that are an essential part of the Franciscan vision and tradition. Over the course of their four years here, each student will have experienced those four themes – each of which helps to focus our reflections, our celebrations, and our efforts during the course of the year as together we continue to be formed into that community of *holiness and learning*, rooted in the values and ideals of Saints Francis and Clare of Assisi.

*Simplify* was chosen as one of those themes so as to give us the opportunity to consider perhaps the most essential element of Saint Francis' own understanding of what it means to live the Gospel and to follow in the footsteps of Christ. There is nothing that makes Saint Francis more unique in that understanding (and in the way he lived it out) than his absolute commitment to and love of a life of poverty. As we celebrate our theme of *Simplify* this year, we have occasion to contemplate what that commitment means to us and how we are challenged to enfold that value in our own day.

There is perhaps nothing that is more difficult to do. From the time of Saint Francis till the present, those who came after him, those who have sought to live his inspiration in the centuries that have followed, have struggled to make sense of what he so clearly understood; have struggled to appreciate that which he so deeply valued; have struggled to embrace that which seems so contrary to our happiness and the fulfillment of our reasonable desires – that which Saint Francis embraced so freely and willingly and with such obvious joy: poverty.

This is the third time that we have had this theme as our focus since we first began this practice nine years ago. And I can honestly say that the challenges this theme presents have gotten no easier since the first time we turned our attention to it. In past years, we have looked to the Gospel and have sought the wisdom and the way that come from Jesus' words to us: words about the birds of the

air and the lilies of the field; words about the providence and the care of our Creator; words that call us to let go of worry and anxiety over the things of this world; words that challenge us to seek first the reign of God. These are good words, important words. They can surely guide our efforts to *Simplify*: to keep our focus on what is essential and let go of the rest; to trust (we of little faith!) that God knows our needs and will provide for us beyond our desires; to keep God and the things of God always first in the decisions and choices we make for our life.

When I wrote about this theme here in *The Paduan* in the fall of 2006, I reflected on the words of Saint Francis in his prayer, the Praises of God... "You are all our riches and You are enough for us! With typical gratitude, Francis realizes that God alone is the source of all that we have and all that we are. Nothing else is necessary. If we have God in our life, we have all that we need. And Francis would not want it otherwise! To continually recognize our **dependence** on God for everything, to understand always that everything is gift, to consistently acknowledge our **need** for God (and our need for each other) – this, for me, is the meaning of Francis' choice to be poor and is the challenge of *Simplify* this year. How hard it is sometimes (most times) to recognize our dependence, to acknowledge our need. Such "poverty" is usually seen by us as a burden. But for Francis it was a path to greater freedom – because he knew the One to Whom he could always turn; he knew the One in Whom he could always trust." Four years later, these thoughts are still my thoughts; this challenge is still my challenge, our challenge.

There are other thoughts too, however, that have come to mind these days, calling for some attention and consideration. Perhaps to *Simplify* is even more radical than that. Perhaps these days we have a chance to examine and test our deepest attitudes, a chance to capture and imitate the risk and the vulnerability (and the courage!) of Francis in his choice of poverty. Perhaps it is a chance for us to reflect on our wants and our needs... to discover and admit the difference between the two... to consider that getting what I want may in fact hinder or prevent

others from having what they need...

Perhaps these days give us the chance to contemplate together what Saint Clare referred to as the privilege of poverty – the privilege of being poor! the privilege of being needy! Saint Francis and Saint Clare held onto with a firm and unrelenting grasp their one possession: poverty. What is it that they saw and experienced and appreciated that they invite us too to see and experience and appreciate – and so live more faithfully the Gospel call, following in the footsteps of Jesus, the poor crucified.

I hope that our Franciscan themes are not just for us here in the school, and are not just for the school year. I hope that they are values and ideals that are for all the Padua Franciscan community – and are before our eyes, in our minds and hearts, shaping our attitudes and actions each and every day. I hope that we will be joined together in our reflection on *Simplify* in the coming months. And if you would like to share your thoughts and reflections with me as you contemplate this theme and its meaning for your own life, I would be most happy to receive them. Write me a note... send me an email (thaag@paduafranciscan.com)... I would be very glad to hear from you!

I would like to close with words from one of the earliest biographies on Saint Francis, *The Remembrance of the Desire of a Soul* by Thomas of Celano – from a section entitled *A Prayer of the Saints Companions to Him*: Our blessed father Francis... do not allow that those who are like you by profession be unlike you in life... Pray that the spirit of grace and of prayer may inundate them that they may have the true humility you had; that they may cherish the poverty you embraced; that they may be filled with the love with which you always loved Christ crucified.

With prayers for blessings of peace and everything good –



Fr. Theodore J. Haag, O.F.M., President



# FOLLOWING HIS OWN PATH

— Andrew Carmellini '89 —



PHOTO CREDIT: QUENTIN BACON

*Iron Chef America competitor... best-selling cookbook...*

highly acclaimed restaurant . . . guest spot on the *Today* show. Sounds like the resume of Bobby Flay or Emeril Lagasse, right? In fact, these accomplishments and many others belong to Chef **Andrew Carmellini '89**. From nearly pulling an upset over Iron Chef Mario Batali, to publishing *Urban Italian*, to opening the Locanda Verde restaurant in Robert DeNiro's Greenwich Hotel, to coaching Al Roker on the Super Bowl of Pasta, Andrew Carmellini has stayed true to himself and his vision of what he wants to achieve with his cuisine. (Hint: It is not to become the Next Food Network Star!)



## FAMILY INFLUENCES

Andrew's interest in cooking began at age 3 when his mother Victoria gave him cornmeal, pots, pans, and measuring spoons as a means to focus his hyperactivity (or so the parenting magazine said). Those early days of "cooking" soon gave rise to actual cooking during grade school, when he learned at his grandmother's knee and began an apprenticeship in his mother's kitchen. Andrew's first cookbooks from the famed French chef Auguste Escoffier were a gift from his grandmother.

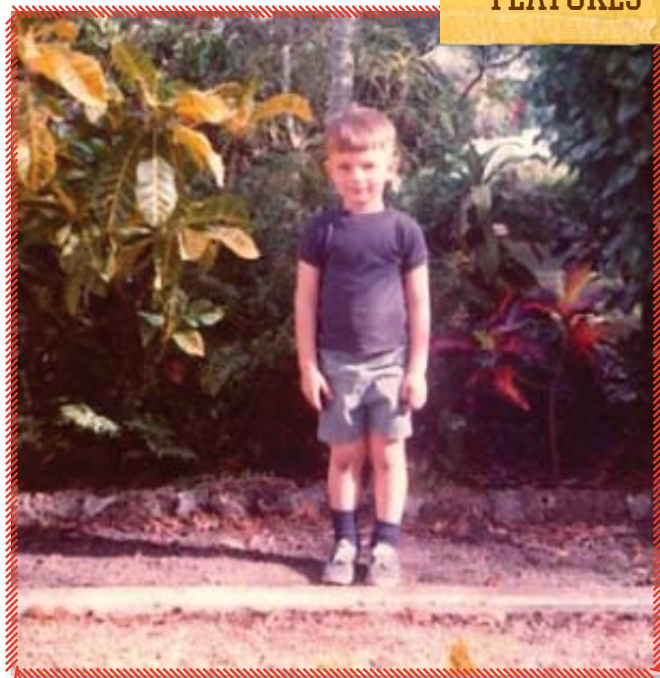
At age 12, his aunt taught him how to make the "lightest, airiest, smoothest, and most luxurious gnocchi ever," which helps explain why gnocchi is the self-professed reason Andrew went to Italy, became a chef, and wrote a cookbook. He was serious about the profession from the start, keeping careful notes of his mother's cookie inventions even as a child and participating in the "junior chef club" sponsored by the *Cleveland Plain Dealer*. Andrew was not allowed to eat fast food growing up, so it was only natural that the entire family cooked extensively from its own garden and ground wheat for baking flour. "It was not an aversion to fast food per se," Andrew recalled. "Fast food just doesn't taste very good, so why bother?"

Andrew believes that cooking is often as much about the process as it is about the food. "Good food was always 'around' when I was growing up – cooking and family were intertwined," Andrew said. He remembers making Polish kielbasa for Christmas at the family business (OA Bertin Terrazzo Marble Company, which coincidentally installed the original marble at Padua: photo to right) and taking road trips to Miami to visit relatives while stopping at the "best" roadside stands for produce. Andrew also has special memories of going to the West Side Market every week, eating brats, and then topping them off with authentic napoleon pastries at Farkas Pastry Shop.

## WORKING HIS WAY UP

As a freshman in high school, Andrew had his first job "for money" at a local catering facility after school and on weekends. He then moved to an Italian restaurant bussing tables and working his way up to every cook station before shifting his focus to French cuisine at Chez Francois in Vermilion. Chef-owner John D'Amico is a family friend who encouraged Andrew's budding interest in a culinary career and exposed him to many business practices taken for granted these days, including using fresh lobsters and local vegetables in preparing the menu.

A memorable family trip to Italy at the age of 18 shifted Andrew's entire view of what Italian cooking is about. Determined to not look like a typical American tourist, Andrew and his cousins were forced to dress in slacks and collared shirts in the hot sun, jammed into a van without air conditioning, while visiting "every church, monastery, and castle between Rome and Udine." Quick meals at local trattorias (no upscale ristorantes for this bunch) and lunches of bread, wine, and cheese



“FAST FOOD JUST  
DOESN'T TASTE  
VERY GOOD, SO  
*why bother?*”





revealed a different taste of Italy than Andrew had ever experienced before. “Everything was fresh, made five minutes ago, and had actual, distinct, vibrant flavors. It twisted my head right around.” The lessons Andrew learned would become a driving force behind the launch of his first restaurant nearly two decades later.

Following his passion instead of the traditional college path, Andrew attended the Culinary Institute of America in upstate New York where he shared a dorm room with Dante Boccuzzi, a childhood friend who is now owner of Restaurant Dante in Tremont. Andrew was soon chagrined to learn that during the first few months of cooking school, no actual cooking took place. Not being a huge fan of classroom activity, he quickly answered an ad on the school job board for a weekend private chef position and received a return call from the Governor’s mansion in Albany. Andrew recounts the story in *Urban Italian*, telling of the time when Mario Cuomo’s mother gave him a lesson on how the Governor preferred his weekly lamb shank.

“It was the best lesson I ever had about getting to know your customers.” Luckily, Andrew deftly handled the Governor’s request for apple pie each Sunday night.

After graduation, Andrew worked his way through many upscale New York restaurants, including San Domenico (in both New York and Italy), Lespinasse (with a traveling apprenticeship in England and France), and LeCirque. Each restaurant increased his responsibilities in the kitchen hierarchy from chef tournant to sous chef. Andrew took over as chef de cuisine at Café Boulud in 1998, achieving success in the culinary world with the “Rising Star Chef” and “Best Chef – New York City” awards from the James Beard Foundation, Best New Chef accolade by *Food & Wine* magazine in 2000, and a three-star *New York Times* review.

### MAKING A NAME

Andrew’s success continued when he launched A Voce in New York City. As executive chef, he garnered another three-star review and James Beard nomination for “Best New Restaurant.” A Voce also earned Andrew

his first Michelin star, an elite ranking among the world’s finest restaurants. During his tenure there, he participated in Battle of the Chefs: Reggiano against Chef Mario Batali on *Iron Chef America*. Andrew made six dishes which included Butternut Squash Soup with Parmigiano Crema and Parmigiano Custard. The episode originally aired in September 2007 and can occasionally be seen in reruns on the Food Network.

Andrew is most proud of his restaurant, Locanda Verde, which he launched in TriBeCa to continued critical and commercial success. In Italy, a “locanda” is a local spot to eat and drink. “Verde” means green in the context of fresh and local and, according to the restaurant’s website, sounded good next to the word locanda. Locanda Verde is an affordable – by New York standards – neighborhood Italian tavern which

is often touted as a “must eat” place for breakfast, lunch, and dinner. One travel writer for the *Vancouver Sun*, after savoring the lemon ricotta pancakes with blueberries, even vowed to return to the restaurant the very same day “to see what Michelin-starred chef Andrew Carmellini can do with dinner.”

While Locanda Verde’s space was being renovated prior to opening, Andrew had time to cook at home, a luxury he had not experienced for quite some time given the constant demands on a restaurateur. Without dedicated prep chefs, deliveries to his back door, and full-time dishwashers, making some of his favorite Locanda Verde dishes brought about a whole new set of challenges. The result was *Urban Italian: True Stories and Simple Recipes from a Life in Food*. This accessible cookbook, co-authored with his wife Gwen Hyman, promises to simplify things for home cooks so they can actually sit down to dinner with their guests.

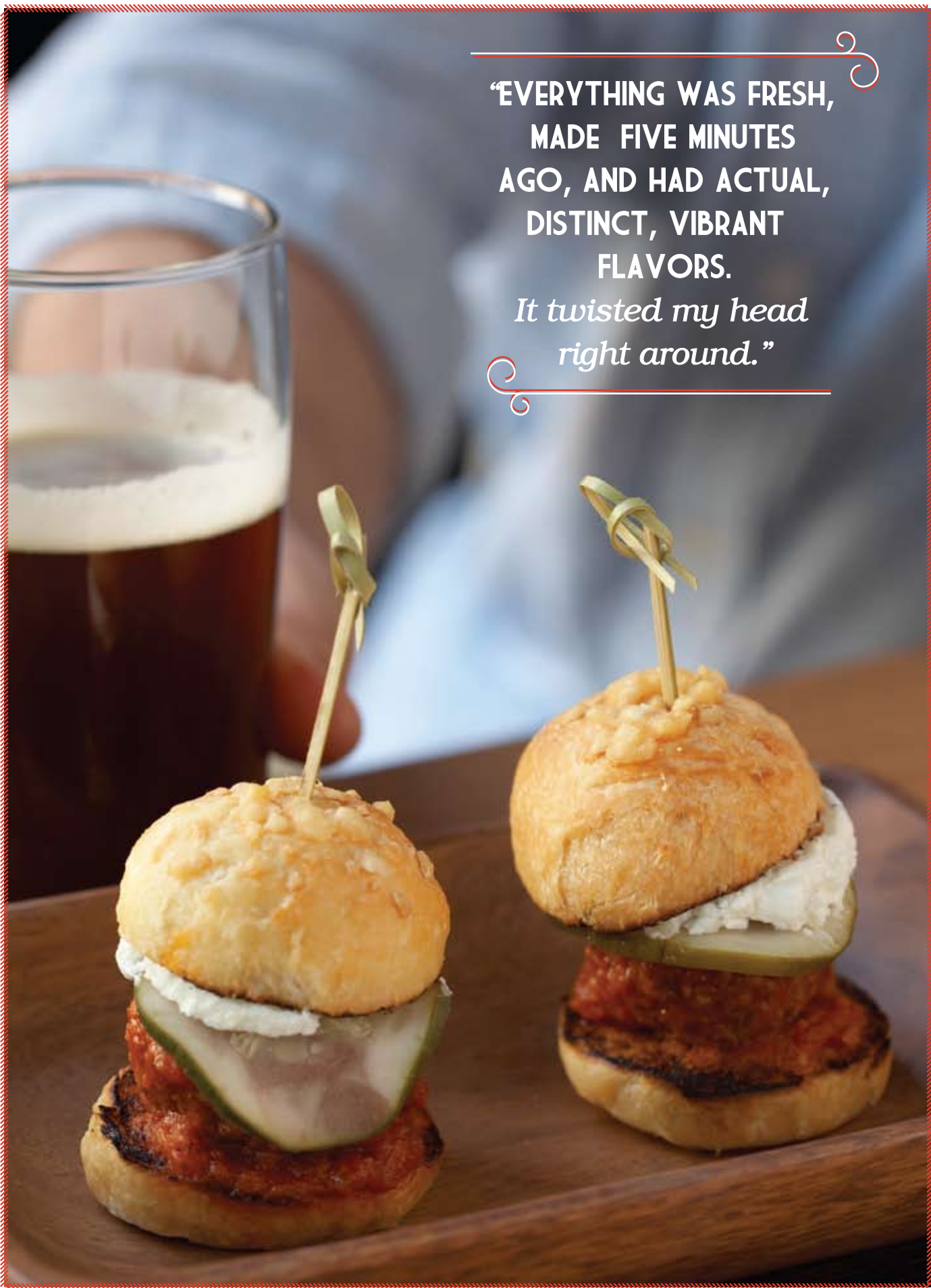
The recipes were tested by non-chefs, such as Padua ’89 classmates **Mike Bandwen** and **Darren Mieskoski** and their wives, Amy and Hannah. Interspersed with recipes are stories both irreverent and insightful about the food, Andrew’s life, and his inspirations. Not many cookbooks will reference Yugoslavian drug dealers (it was all a big misunderstanding!) and Americans who “inexplicably want to eat dinner on time” within three pages of one another, yet that is undoubtedly part of its appeal. *Urban Italian* is in its fourth printing and has sold tens of thousands of copies, which is considered a very successful run for the genre.

### AMERICAN FLAVOR

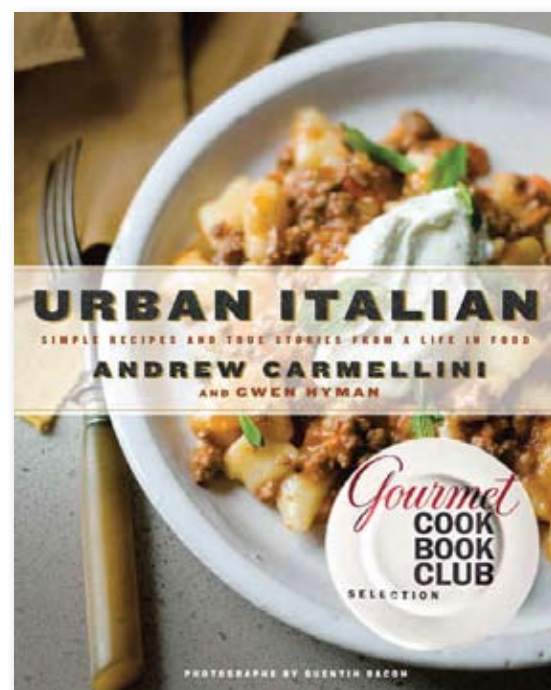
Andrew and Gwen have a second cookbook on the way next fall entitled *American Flavor*, which focuses on American classics as defined – or perhaps reinvented – by Carmellini. Andrew is quick to point out that “American fare” is not simply hamburgers and chicken tenders, the typical menu found at so many chain restaurants in the United States. “The cross-pollination of cultures, ethnic influence, and regional cuisine is what makes the American experience unique.” He notes that some of the best examples of American fare can be found in Cleveland, including the West Side Market, the Sausage Shoppe, Honey Hut

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(described by Andrew as the best roadside ice cream from coast to coast), and Pokrova Ukrainian Parish for the best pierogies. *American Flavor* promises to be as sought-after as *Urban Italian* with the launch of Andrew's new 130-seat restaurant, The Dutch, an American casual fine dining place in SOHO.

#### EVERYBODY IS A CRITIC . . . AND A COOK

Back in the day, top New York chefs had to worry about their customers and the food critic from "official" organizations such as the *New York Times*, two separate and distinct audiences. With the rise of the Internet, everybody is a critic and every critic has an agenda – even the "official" ones. Andrew explained that one critic did not particularly enjoy Locanda Verde because the restaurant was a different style with a different cuisine than he had hoped Andrew would

undertake. "I love the vibe and the food at Locanda Verde – it is exactly what I set out to do. I can't take it personally if a critic hoped I would do something else." However, Andrew does credit New Yorkers with keeping him honest because they will tell you when you are bad just as often as when you are good. In the end, he simply

wants people to leave happy, so he does take customer feedback into account when making decisions about his menu.

The label of "celebrity chef" is one which Andrew tries to avoid. Despite getting his name in the papers or hanging with Martha Stewart on television, Andrew does not see himself as an entertainer. He argues that many celebrity chefs never paid their dues in great kitchens throughout the world; instead, competitions make instant celebrities of those who don't know the restaurant *business*. The allegedly glamorous lives of celebrity chefs are influencing individuals to pursue culinary school, but for the wrong reason – a love of celebrity rather than a love of cooking. Who has done it right? Andrew most admires Wolfgang Puck.

Despite his aversion to cooking as a path to celebrity, Andrew firmly believes that cooking should be accessible to everyone. He urges the at-home cook to explore and not be afraid to make mistakes. "But err on the side of caution; you can always add ingredients, but never subtract." *Urban Italian* even has a whole chapter dedicated to how-to recipes for basics such as tomato sauce, brine, and dried herbs to help those who are novices in the kitchen.

#### PADUA PROVIDES MOTIVATION

Andrew is the first to admit that he was not the best student. In fact, he would rather have spent time in high school at a restaurant or playing in his band – a creative outlet he continues to this day. Andrew actually sees some similarities between his dual passions of cooking and music, between constructing a flavor and constructing a song. There is a certain athleticism to both, as well as an immediate audience response. However, the key difference is that a musician has





the ability to capture the best output on CD to be replayed over and over again, while the chef must deliver a perfected dish night after night.

A few aspects of Padua did stand out for Andrew, including marketing with Mr. Link, a class he remembers taking only because his friend Darren took it. "In school I never appreciated business, but it is something I do every single day – negotiating leases, raising money, dealing with construction, promoting my restaurant."

Padua also provided some motivation for Andrew, albeit in an unintended way. In an era before the Food Network, Andrew recognizes that his career choice was rather unorthodox, especially for a school such as Padua where nearly every student attends college. But when the validity of his aspiration was challenged by a teacher, Andrew was more than determined to prove her wrong. While his accomplishments have the last word in that debate, Andrew also has advice for current and future Bruins. "Do not let anyone squash your passions or goals just because they might not fit in any particular box."

Andrew also encourages students to take a broader world view and travel wherever and whenever they possibly can. He cites travel as helping one to appreciate what they have and putting history in perspective. As many frequent travelers know, becoming a citizen of the world tends to bring more understanding and less fear of other cultures and countries. Andrew was pleased to learn of the more global course offerings now available at Padua, such as *Catholicism and World Religions*.

#### FOR THE NEXT COURSE . . .

At the end of the day, Andrew's creations – whether a restaurant or a cookbook – reflect how he is feeling and what he wants to do at that particular moment, be it high-end



French fusion, casual Italian, or a slice of Americana. As he sums up in *Urban Italian*, "A good cook brings his or her life to the table, and sucks as much experience as possible from the world to do it."

A hard-working entrepreneur who has absorbed the flavors of his extensive travel and learned from both the maestros and the grandmas of the world in equal measure, Chef Carmellini will always surprise us with his next course.

**EDITOR'S NOTE:** *Padua* is connected to some of the establishments mentioned in this article that Chef Carmellini ranks as the best. The Sausage Shoppe is owned by Norm and Carol Heinle, parents of **Allen '87, Russell '88, Renee '90, and Dennis '94**. In addition, Honey Hut is owned by the Page family, including daughter Marcia and her husband Jim Rosati, parents of **Jessica '04 and Angelina '08**.

## By the Numbers

IN 2009, LOCANDA VERDE...

Used 75,000 pounds of chicken

Sold 150,000 orders of pasta

Employed 150 people

Served 300,000 people

Had total sales of \$15 million.



## Padua Unveils Memorial Sculpture

*by Renowned Artist George Carruth*

Earlier this year, Padua commissioned Ohio artist George Carruth to create a sculpture of St. Clare of Assisi (1194-1253) for the prayer garden outside of the main entrance to the school. The five-foot stele shows St. Clare holding a monstrance in front of San Damiano, the convent she founded outside of Assisi. The image depicts the moment in 1234 when she single handedly faced down a contingent of the army of Frederick II, causing them to flee, thus saving the city of Assisi from destruction.

The artwork done in Indiana limestone and paid for by donations is dedicated to the memory of **Jill Allen '10**. The sculpture is reminiscent of medieval "milestones" of the period and was delivered August 16. Fortunately, Padua's football coaching staff was on hand to help wrestle the massive 1,000-pound stone into place.

The work of Carruth, a Toledo artist, is perhaps best known for his creation of smaller, whimsical sculptures, although his larger works include installations in the National Cathedral and other public buildings.

For more information on the artist and the story of the carving process in the artist's own words, visit [www.GeorgeCarruth.com](http://www.GeorgeCarruth.com).



CLOCKWISE FROM TOP:

Artist George Carruth begins carving the sculpture of St. Clare of Assisi.

The stone weighed in at 1,000 pounds. Fortunately, Padua's equally massive coaching staffers were on hand to move the stone in place.

St. Clare graces the entrance to Padua's prayer garden.



# Marketing Padua:

## *Focusing on the Value of a Distinctly Franciscan Education*

Padua Franciscan knows that it can take nothing for granted – even its reputation as one of the best secondary schools in the nation. In an era of consumer cost-consciousness and an abundance of high school choices public and private, Padua also knows that it must express itself as the clear and compelling choice, an investment that literally pays for itself. That was the basis for the development of Padua's new recruitment campaign highlighting the school's "We'll Get You There!" marketing message.

Unlike outdated campaigns that relied on volumes of literature, the new package relies heavily on an expressive DVD that details student life in the areas of academics, athletics, Franciscan spirituality, extracurricular activities, and Padua's unique MedTrack



program. This media also permits the viewer to link directly with PaduaFranciscan.com where further detailed info can be found in each area, including on-line registration for the placement test.

The new campaign also includes a wide variety of advertising messages using techniques from traditional newspaper ads to social media. Among the more ubiquitous ads

are the posters on the back of dozens of RTA buses throughout the greater Cleveland area. A focal point of the recruiting effort is encouraging elementary students and their families to attend Padua's Open House on November 14. Students are also encouraged to shadow a Padua student for a day.

As a result of the marketing program launched August 1, there has been a notable increase in the local "buzz" about Padua Franciscan, with the number of shadowing students showing a dramatic increase over previous years.

To obtain a free copy of the new informational packet with DVD, or to shadow a Padua student, send your name and address to [nhodas@paduafranciscan.com](mailto:nhodas@paduafranciscan.com) or call 440.845.2444, ext. 112!





## Student News

### *"Searching for Teen Leaders"*

**Rachel Piepsny '12** has been recognized and honored as one of Walmart's Project Love's top-ten teen leaders. "Searching for Teen Leaders" is a Project Love-Purple America program that enables individuals to nominate extraordinary teens in grades 7-12 so that their accomplishments may be highlighted. After being nominated, award recipients are selected by a panel of teens from high schools that have been active in Project Love programming.

Rachel was recognized at "Good News Day" on September 19 at Steelyard Commons in Cleveland. At "Good News Day," Project Love announced the next step that each of the top-ten teens need to take for the chance to win a \$2,500 scholarship. Rachel was also on "The Robin Swoboda Show" on Fox 8 on September 22.

Project Love-Purple America is a character-building training and education organization. Through workshops, community events, leadership training, and media programs, Project Love-Purple America empowers teens and adults to build a culture of kindness, caring, and respect by putting their values in action wherever they go.

### *Eagle Scout*

**Kevin Dieterich '11** received his Eagle Scout status with Troop 517 in Brunswick. His troop is affiliated with the Brunswick United Methodist Church. His project was to lay a brick 10' x 10' foundation and place the post for a gazebo at the church. The rest of the gazebo (roof and rails) will be done by another scout.

### *2010 All-Ohio State Fair Band*

Congratulations to the following Padua

instrumentalists who were accepted in the 2010 All-Ohio State Fair Band this past summer in Columbus, Ohio:

**Brielle Giomini '10, Ann Sasala '11, Sarah Hinkelman**

**'11, Spencer Crea '11, Patrick Hamilton '11, Matthew Logan '11, Thomas Sheehan '11, Janel Dempsey '12, William Kan '12, Jayson Wollman '13, Thomas Hamzik '13, Andrea Trompak '13, Anthony Iacobelli '13, and Colin Hendrickson '13.** Congratulations also to Mrs. Kathy DeBlasi for her seventh year as one of the assistant directors of the All-Ohio State Fair Band.

### *Current Events Class Guests*

Last spring, Mrs. Giulivo hosted some outstanding guests in her current events class. The first guest was her nephew, Marine Lance Corporal Dennis Roche who had just returned from Afghanistan (he is going back for his second tour in the fall). His stories to the class made the culture of the Afghans much more understandable to the students. The students also got a taste of the difficulties of the U.S. military-bound, so they were truly grateful for his presence.

Submariner Masterchief **Michael J. Holzheimer '95**, who is a nuclear engineer attached to the fast-attack nuclear submarine Newport News out of Norfolk, Virginia, talked about submarine life and confrontations with other countries.

First Lieutenant Joseph Banas, Ordnance U.S. Army, served in the



Philippines during WWII and told some great stories to the freshmen. He is 90 years young!

Also, Mrs. Giulivo's sister, Captain Beth McCluskey, United States Army Corps, visited the current events class to discuss the preparation process for military soon to be deployed — she will be deployed to Iraq in November as a nurse in the U.S. Army.

### *LifeWorks Art & Essay Contest*

Not only did **Avalon Means '13** win first place in the Grade 9 Art Division of the LifeWorks Ohio Art & Essay Contest last year, but her work was selected as the artwork for LifeWorks 2011 calendar for the month of July.

### *Latin Award*

Mr. Ben Lupica, Padua's Latin teacher, recently attended the Ohio Classical Conference meeting at The Ohio State University where a former student of his won the 2010 state Latin teacher/program award. She recognized Mr. Lupica during her acceptance of the award. Ironically, Ms. Sawan had helped Mr. Lupica achieve this very award in 1975 when she had been a junior in his Latin III class at Mount Vernon Senior High School!



## Bio Students Conduct Research in Unique Natural Setting

In September, students in Padua's Advanced Placement (AP) biology class spent a day at Squire Valleevue Farm participating in programs in terrestrial and aquatic ecology. Squire Valleevue Farm, located in Hunting Valley, is owned and operated by Case Western Reserve University and consists of 389 acres of forest, meadows, ravines, waterfalls, and four research ponds. The goal of the university farm is to enhance and complement the university's mission of education, research, and community service through its unique natural settings, history, and cultural features. The farm also supports and enhances additional university community activities, including athletics and recreational events. Students from CWRU, as well as faculty and alumni use the facilities for educational, research, and recreational purposes.

During 2001- 2002, Padua Franciscan students were part of a pilot program to test a new school visitation curriculum developed by Dr. Ana Locci, director of Squire Valleevue Farm, and the CWRU biology department. During those years Padua biology instructors, Kathleen Craider and Barbara Kraemer, attended a two-week summer ecology program designed for teachers. Since then the relationship established between Dr. Locci and the Padua Franciscan science community has continued.

This year, Padua AP biology students, escorted by their teacher, Mrs. Barb Kraemer, were divided into two groups researching "woods" and "water." Following a brief review of ecological concepts, students participated in field studies determining species

diversity, species abundance, and the health of aquatic ecosystems. The terrestrial ecology group also took a two-mile hike along the Farms Interpretive Trail, which winds through meadows in different stages of succession and through a secondary deciduous forest. Aquatic ecology participants collected and evaluated macroinvertebrates for diversity and richness, performed several water quality tests, and determined the health of the ponds. After lunch, Dr. Locci

led a sharing session with each group explaining the concepts they learned. New this year was a tour through the gardens that are part of the Farm Food Program. Started in 2009, the goals of this initiative are to provide new educational opportunities to faculty and students, study local food production in a sustainable way using mostly organic methods, and deliver fresh food and herbs to the campus.





## Really Cool Faculty + 200 Kids = Padua Summer Experience

The Padua Summer Experience, a week-long program for students in grades 5 through 8, has become a much-anticipated event for area elementary students. Since its inception in 2004, the Padua Summer Experience has grown from a single track (for fifth and sixth grade students) to a multi-tiered program that also includes grade-appropriate tracks for children entering grades 7 and 8 as well.

Track 1, for students in grades 5 and 6, is the most popular. The broad-based course selection ranges from art to science and is revised annually in order to keep the courses current and interesting ... if not a bit off-center. For example, among this year's 16 courses in Track 1, there was a program that developed the math, physics, and problem-solving skills necessary to construct a working catapult. Yet another course, known as Genetics for Fun, explored the personal DNA of each student. For the creative-minded, there were classes in theatre, voice, and scrapbooking. For the athletic, there were activities like "ruggerball," best described as no-tackle rugby. Each Track 1 student selects five courses, and all are taught by Padua teachers or alumni with expertise in the course material.

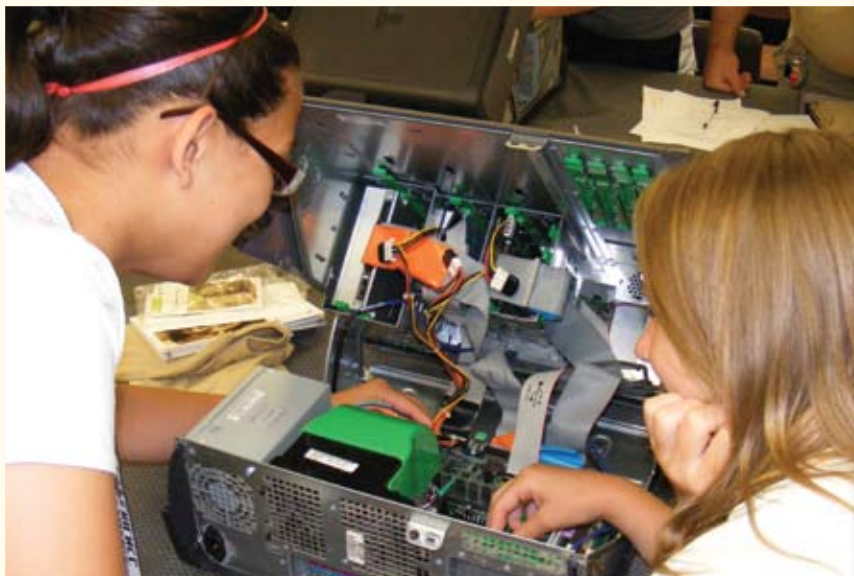
Track 2 is for those entering 7th grade, offering participants a choice of either a math-science-computer bundle, or training on the care of young children and infants. Track 3 is for students about to enter 8th grade, and focuses on math, science, and English enrichment, plus instruction on the high school placement test. Students even have the



opportunity of taking the actual high school test on the final day. What's on the list of courses for next summer? Faculty members are now dreaming up new courses, like a mini-MedTrack experience,

to help students explore their world in creative (and crazy) ways. That is exactly why the cover of the brochure says "Presented by the Really Cool Faculty® of Padua Franciscan High School."





THIS PAGE LEFT: This popular Summer Experience course teaches students how computers work.... from the inside. RIGHT: Applied medieval physics – student-built catapults lob balls of clay in a distance competition. OPPOSITE PAGE: Padua Summer Experience student with his robot creation.



## Padua Students In El Salvador

Nine seniors, along with Mr. Harley and Br. Tom Carroll, O.F.M., spent two weeks in Zaragoza, El Salvador, on a mission trip this past summer. They lived at COAR — the orphanage set up by the Cleveland Diocesan Mission team during the war in Central America in the early 1980s. They taught English in the school and spent all their time with the children and teens who live at the orphanage. They also visited the tomb of Archbishop Romero as well as the locations where four women and the Jesuit community were at-

tacked and killed. They also spent time in La Libertad and Chiltuipan where the Diocesan mission teams still minister and participated in a Mass of one of the mountain communities. Seniors participating were **Kristen Gittinger, Allie Fritsch, Carrie Rowan, Brandon Uhlik, Grace Lambert, Kurt Freeman, Samantha Sechler, Michelle Phillips, and Becky Jay.**

Several of the participants created a presentation and shared their reflections at the celebration of St. Francis at Padua. Also, three

students, accompanied by Mr. Harley, Br. Tom, and Mr. Stec, attended the annual benefit luncheon of COAR. The students presented their reflections and also presented a presentation of some of their activities. They were well received by a number of individuals attending the luncheon, including former Padua teacher, Mr. Chris Janezic, who is now president of the board of COAR. The students were also interviewed by the editor of the *Universe Bulletin*, the Catholic newspaper for the Diocese of Cleveland.



LEFT: The Paduans also hosted a piñata party for the neediest of the children, many of whom have no meaningful family outside of COAR. RIGHT: One evening the Padua group decided to cook a spaghetti dinner for the older female residents of the orphanage, who are often overlooked by volunteers in favor of the younger children.





## Padua Franciscan Hall of Fame Inductees Honored

This past September, seven new members were honored in the 4th induction class of the Padua Franciscan Hall of Fame. The Hall of Fame recognizes individuals in four different categories who have made significant contributions to the success of Padua Franciscan — persons whose influence reflect the Christian and Franciscan values that form the foundation of who we are and what we do at Padua Franciscan each day. Whether they have been recognized for their success in athletics or business or for their generosity of service and commitment to the school's mission and ministry, Padua has benefited greatly from their efforts and dedication to the school community.

### 2010 Padua Franciscan Hall of Fame Induction Class



ABOVE, FROM LEFT: Paul Lorz, **Tom Andrews '80**, Tony Kaniecki, **Jerry Koler '86**, **Dan Schmotzer '70**, **Dave Schmotzer '70**. Inductees pictured with Fr. Ted Haag (Padua President)



ABOVE: Athletic Award recipient **Tom Andrews '80** and Fr. Ted Haag. Tom played an important role in the Bruins' success during the 1979-80 state runner-up football season. In 1984 Tom was drafted in the 4th round by the Chicago Bears and was a member of the '85 Super Bowl championship team.



ABOVE, FROM LEFT: **Dave Schmotzer '70**, Chuck Priefer, Rick Geffert, **Mike Horonzy '71** (holding trophy), **Dan Schmotzer '70**, and **Mike Verdi '71**. Twin brothers Dan & Dave Schmotzer were stand-out athletes in both baseball and basketball at Padua. Their passion for the sports have taken them to the college coaching ranks. Both are head coaches at Coker College in Hartsville, South Carolina — Dan in basketball and Dave in baseball.



RIGHT: Paul Lorz received the Franciscan Medal Award for his more than 40 years of quality service as teacher and administrator. He is pictured here with Mr. Tim Giulivo who introduced Paul at the induction ceremonies.





## A Lifetime with the People of the Amazon

### Greg Joeright, OFM '67

*"I walked into the jungle, and when I came out I was rich."*  
— *Death of a Salesman*

While the expedition into the jungle produced riches for Willie Loman's ethereal brother in *Death of a Salesman*, **Greg Joeright, OFM '67** has proved to be an untold treasure to the indigenous people of the Amazon.

Entering the Order immediately after graduation from Padua with the intent of missionary life, Joeright arrived in Brazil in January 1974 where he completed his theological studies and was immersed in the study of the Portuguese language and culture. Living in a local parish, he studied at the regional pastoral institute there. He returned briefly to the U.S. for his Ordination in 1976, then back to Brazil where he lived in small towns and ventured into rural areas to bring the Sacraments and catechetical training to lay leaders, sometimes travelling by car, sometimes by boat to remote villages along the Amazon River. He has never been far from that largest liquid highway in the world.

Since 1987, Greg has lived in the city of Santarém in Lower Amazonia, with a population of about 250,000. It is a regional market center in an area dominated by agriculture, cattle, and mining. His duties include serving two parishes in that city as pastor; the largest having a congregation of 2,000 families, the other just 400. Through both bases of operation he continues his

LEFT: **Greg Joeright '67** at an outdoor Mass in a small village. TOP: Living conditions among the poor in Lower Amazonia. BOTTOM: A view from the air of small villages that dot the Amazon River.

work strengthening and fortifying the Christian community through formation of lay leadership. Over the years, he has organized a systematic training methodology that ultimately brings the Gospel message to thousands of Catholics in the region.

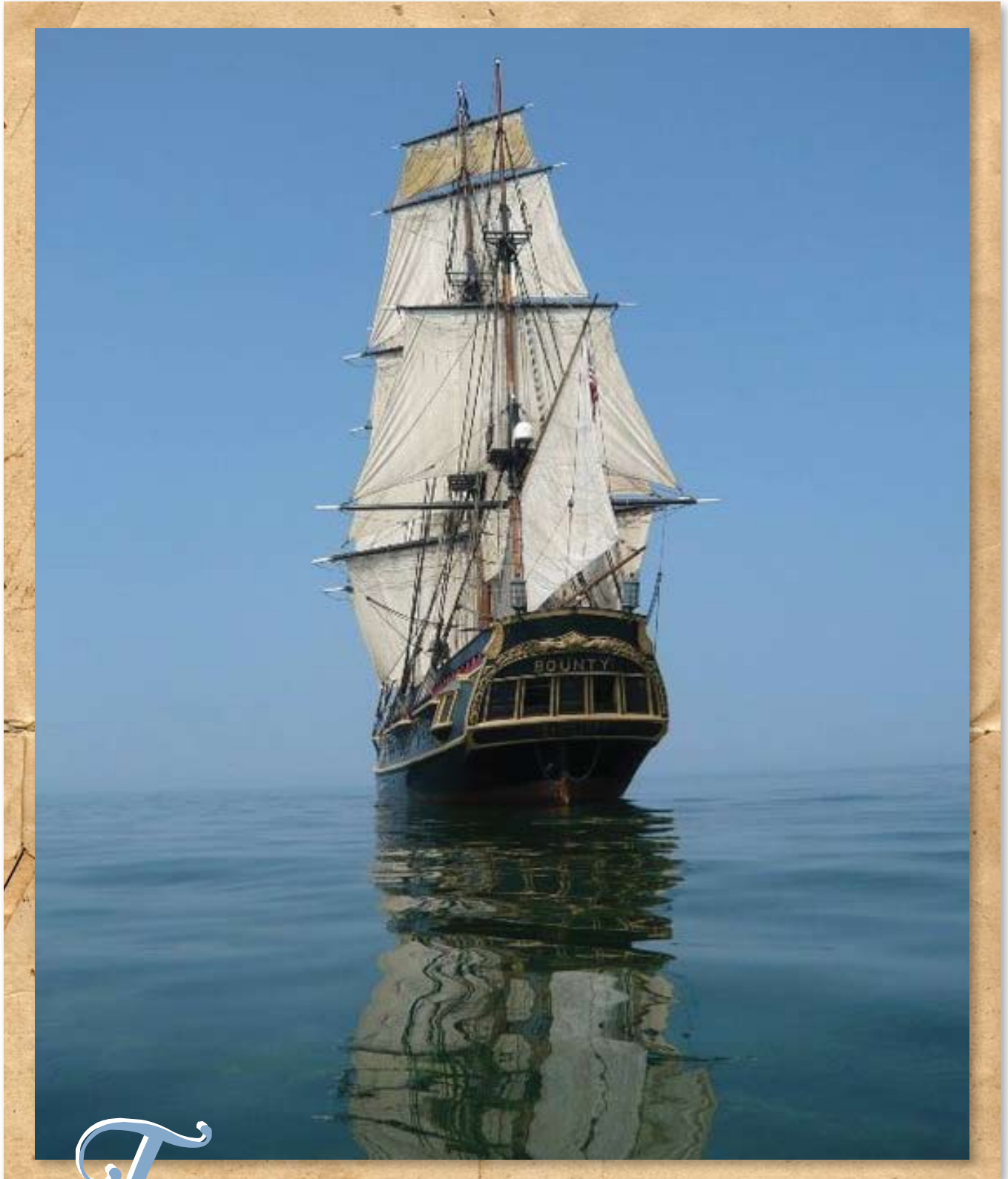
His social justice work is also a daunting task. "In an area threatened by greed and profit, and where the protection of life itself is imperative, what I do is in line with the teaching of St. Francis that nature and all Creation must be respected," he says. From the protection of the rain forest to confronting the loss of native lands from construction of hydro-electric dams, Joeright stands by the people he has grown to love. "Injustice and corruption makes it important that human rights are protected," he insists. It is this Franciscan approach to the needs of the poor that motivates him.

Joeright works with six other friars in the city, although he is the only American. They constitute the only Franciscan entity in the Amazon region. More than a third of his missionary work is funded by donations, with equal amounts from salaries earned by the friars including funding from local parishes and foundation grants. Fr. Greg can be reached at **FreigJoe@Hotmail.com**. Those wishing to assist Fr. Greg in his work may send contributions to Franciscans in the Amazon, 3140 Meramec Street, St. Louis, Missouri 63118.

# One Week Before the Mast

## *Alumnus joins crew of famed HMS Bounty*

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T

his summer, **Bill Melchior '65** walked into history; or rather, *onto* a piece of it. In early July, Bill joined the crew of the Tall Ship HMS Bounty as she lay in Toronto, Canada. It was an unseasonably hot day with temperatures hovering around 105 degrees F, not unlike that day in 1789 when crew members of the original Bounty led by Fletcher Christian took over their ship from Captain Bligh in the South Pacific. It was the story and legend



*"I never worked so hard in my life, it was the hardest thing I've ever done physically,"*

of this mutiny on the bounty that had captured Bill's imagination and now allowed him to fulfill his childhood dreams.

The version of the HMS Bounty upon which Melchior set foot was of course a reproduction of the original, as Christian had burned his ship to the waterline upon reaching Pitcairn Island. But the current version is nearly as historical as this (slightly larger) replica was built for the 1962 MGM version of *Mutiny on the Bounty* starring Marlon Brando and Trevor Howard. In the decades that followed, the ship has sailed through several other films including *Pirates of the Caribbean Dead Man's Chest* with Johnny Depp.

Since he saw the original film of the mutiny starring Clark Gable (1935), Melchior had been smitten. He has amassed nearly 100 volumes covering the subject and owns a copy of Marlon Brando's own script from the 1962 movie. He even owns a piece of authentic ballast from the original HMS Bounty. As a member of the society known as Friends of the Bounty, he had been invited to take part in the one-week voyage from Toronto to Cleveland to be part of the Tall Ships exhibit in his home city. Yet, whatever romantic notion Melchior had of life on a Tall Ship now melted in the heat as he sailed slowly across the Great Lakes.

According to Melchior, the duties of a seaman on a sailing ship are strenuous at best. A sailor spends 8 hours on duty followed by a mere 4 hours off, 24 hours each day. "I never worked so hard in my life, the hardest thing I've ever done physically," says Melchior, a former Marine. "The act of raising or lowering a sail on a full-mast ship takes four people 10 to 15 minutes pulling hundreds of pounds of spar. You are exhausted in minutes." Then there is the climb up into the rigging 60 to 100 feet straight up to secure the canvas. Each command by the captain sends the crew (a total complement of 27) scurrying. One of his enjoyable tasks however was spent as helmsman, steering the ship with a huge wheel that groans with the ship.

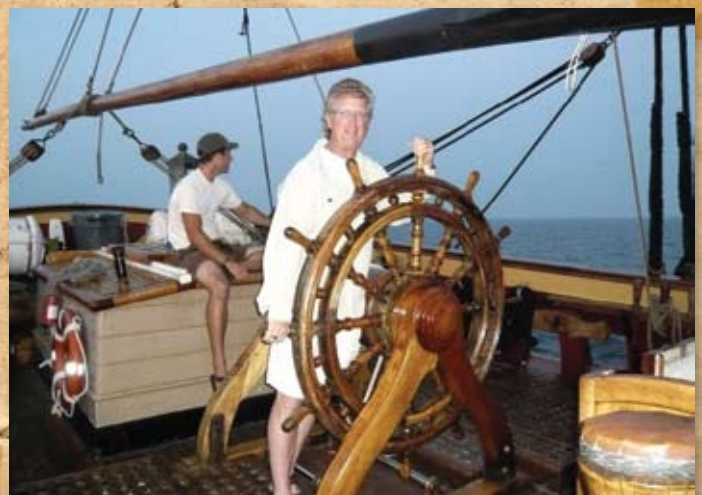
The food is far from gourmet, he says, and it is far hotter below than on deck. His cabin, a mere 4 by 8 feet in size, offered little respite as he was over the kerosene electric generator (to run lights and navigational equipment) that spewed more heat and fumes. One day he was so exhausted he lay in his bunk and fell sound asleep, waking to find the crew talking about how refreshing the popsicles were that had been distributed while he slept. With the cooling treat gone, he sought out the KoolAid

he heard was available. Thinking that he could still salvage the moment, he rushed to the galley to find it was actually tepid water flavored with powdered Jello.

Melchior recalls his first assignment on watch, walking every inch of the ship checking for anything amiss, including fire. "I was shocked to see 19 inches of water deep below decks, but was assured that it was normal – the pumps only kick in when the water inside reaches three feet. The mate told me that wooden ships start sinking the day they are put in the water. It's rather sobering."

It is actually amazing that the HMS Bounty exists at all. The 1962 script called for the replica to be burned as it was by the original crew, but Brando had grown so in love with the vessel that he insisted it be saved.

By the way, the ship is privately owned and is for sale for the mere asking price of \$5 million. Melchior is content with watching the movie.



**OPPOSITE:** HMS Bounty sailing the unusually calm waters of the Great Lakes on the way to Cleveland in early August.

**TOP:** Daily life aboard the HMS Bounty was demanding work. Here Bill Melchior is on his way six stories up in the rigging to furl a sail.

**BOTTOM:** Bill Melchior '65 at the helm of HMS Bounty





Padua Franciscan Alumni Association Presents...

## *red, white, and brew'n*

An experience of wine, beer, and food.

Friday, March 4, 2011  
7:00 pm – 9:00 pm

### 12 WINES

From various countries  
including: USA, New Zealand,  
Australia, Italy, South America  
(Argentina), and South Africa

### 4 CRAFT BEERS

From local breweries

### 3 COOKING DEMOS

Featuring various 'wrap-atizer'  
samples and recipes

### \$15 / PERSON

Includes: all samplings, a  
commemorative wine-tasting  
glass, and a chance at various  
door prizes

### EVENT LOCATION:

Padua Gymnasium  
6740 State Road  
Parma, Ohio 44134

### MAKE CHECKS PAYABLE

To Padua Alumni Association  
and mail to address above

### 21 & OVER

Questions??? Call 440.845.2444.  
Ext. 106, or e-mail [heinzerlings@paduafranciscan.com](mailto:heinzerlings@paduafranciscan.com)



## **Save the Date!**

Saturday, April 9, 2011

### SATURDAY, APRIL 9

Padua Gymnasium  
Auction, Dinner, Raffle, Entertainment  
Every Bruin Celebrate!

### PADUA 50TH ANNIVERSARY KICK-OFF

Reserve your spot today....donate an item  
for auction...volunteer on the planning  
committee. Call 440-845-2444, ext. 106, or  
e-mail [rholtz@paduafranciscan.com](mailto:rholtz@paduafranciscan.com)



# Alumni Calendar...

## What's Happening Through June 2011

ALUMNI NEWS <<

### Red, White and Brew'n – March 4

See ad on previous page.

### Auction, Dinner, Raffle, Entertainment – 50th Anniversary Kick-Off Event!! – April 9

See ad on previous page.

### Padua/James W. Day Golf Classic – June 10

It's not too early to begin organizing your foursome for the 26th annual Padua Alumni Golf Classic at Shale Creek Golf Course on Friday, June 10. This shotgun start will begin at 9:00 a.m.

### Alumni Association Meetings – Nov. 11, January 20, April 21

Meetings are located in the West Wing Conference Room and begin at 6:00 p.m.



Padua Franciscan Alumni Association Presents...  
*red, white, and brew'n*  
An experience of wine, beer, and food.



## Meet Your New Alumni Association Chaircouple *Brian & Elaine Heinzerling '86*

Hello Everyone!

We are Brian and Elaine (Stupka) Heinzerling, and we would like to take this opportunity to introduce ourselves to the Padua community. We graduated together in 1986 (first co-ed class), and recently became co-chairpeople for the Padua Alumni Association.

We have remained active with the Alumni Association through such events as the annual Bruin Benefit and hockey golf outing. As the mission of the association states, our goal is to provide leadership that will facilitate an active relationship between the school and its graduates through programs and activities which encourage fellowship, attract financial support, and promote the benefits of a Padua education.

We will be promoting opportunities for alumni to get together in social settings – such as the Bruin Benefit dinner/auction (which raises much-needed funds for student financial aid), our annual homecoming celebration, and the Padua/James W. Day Golf Classic in June. In addition to these events, please be sure to join us on Friday, March 4, as we will sponsor the 1st annual *Red, White & Brew'n* event in the school gymnasium. The evening will feature a wine/craft beer tasting along with various cooking demonstrations from 7-9 p.m. Please mark this date on your calendars now – ticket information will be available soon.

We are excited and proud to join the Alumni Association as chaircouple. Be sure and visit the Padua



Franciscan Facebook page for upcoming events or contact us at **heinzerlings@paduafranciscan.com** with thoughts or suggestions you may have.

Also, please know that all alumni are encouraged to join us at any of our regularly scheduled alumni meetings. Meetings are held at 6:00 p.m. in the west wing conference room. Meeting dates are: **November 11, January 20, and April 21.**

GO BRUINS!

## Honoring a Hero



In August, **Jonathan Boncela '89**, his wife Michelle, son Jeremy (8), and daughter Claire (5) took a family vacation to Washington, DC, which included a visit to Arlington National Cemetery. The last grave the family visited was of **Master Sgt. Joseph John Andres Jr. '89** who died on Christmas Eve 2005 while supporting Operation Iraqi Freedom.

"Surrounded by thousands of grave sites of people we did not know, we were really humbled when we saw one of a friend, a Cleveland, a fellow classmate since grade school," Jon recalls. "Visiting his grave for a few moments during our trip was a memorable and moving way to remember and honor Joe's service and sacrifice for our country."



# No Boundaries: Sharon Pieniak '89

**A**t first glance snails and bears don't appear to have much in common, until we come upon **Sharon Pieniak '89**, a Bruin traveling the country in *The Silver Snail*, her 2007 20-foot Airstream Safari. Sharon is living her dream of being "location-independent" and knows no boundaries, except perhaps that pesky little thing called land. To fully understand her journey, we must first rewind the story a few years.

## OPERATION SILVER SNAIL

Operation Silver Snail was conceived after Sharon took a solo road trip around the Canadian Maritimes with her dog Riley in the summer of 2007. They spent six weeks traveling coastal roads and camping outside or in the car, with an occasional hotel room thrown in for good measure. Sharon readily admits that the experience changed her life and made her hungry to see and do more around the country, including providing opportunities to pursue her passion for photography.

Luckily, Sharon had already structured her life in a way that was relatively "untethered," at least compared to most professionals. After Padua, she studied graphic design at Boston University and eventually resided in Portland, Maine, where she launched her graphic design business called Bluecat Media ([www.bluecatmedia.com](http://www.bluecatmedia.com)). Having traveled with her work before, Sharon knew that she could journey for longer periods of time without having to return to any particular home base. Instead, she would redefine home base to be wherever she happened to be at the time.

Upon returning from the Canadian Maritimes, Sharon first explored purchasing a sailboat, but found them to be beyond her price range. A friend suggested an RV, which Sharon decidedly rejected as not her style, until she thought about the possibility of an Airstream trailer. "I'd always loved those silver bullets



and, in my mind, they weren't really RVs, they were works of art. The Airstream trailer was an icon, a symbol of freedom – one that has inspired generations to not only travel, but to live passionately, with spirit and *style*." Less than a month later, Sharon was happily towing home her very own Airstream.

## THE SNAIL TRAIL

Sharon chronicled the ups and downs of her two-year journey with Riley and her cat Peyote on

the "First Snail Trail" in her travel log *The Silver Snail* ([www.thesilver-snail.com](http://www.thesilver-snail.com)). "I considered this an experimental immersion course in the modern nomadic lifestyle," she said. The trio criss-crossed the country from Portland, Maine, to Portland, Oregon, and what seemed like everything in between. Sharon particularly loves coastal areas, drawing both strength and peace from the ocean surroundings. The trip included exciting





adventures exploring new places and meeting new people, as well as hard times when long-time companion Riley passed away. "We were able to spend practically every minute of every day together. I am so thankful and lucky to have had him by my side for almost twelve years." Toward the end of the trip, new canine pal Harley claimed his own spot in the Toyota 4Runner cab.

After wintering in Maine, Sharon is on the road again in a more permanent independent living arrangement. She improved the rig to a Nissan Titan King Cab 4x4, put her remaining apartment belongings in storage, arranged for residency and mail forwarding in Florida, and set out to enjoy her mobile home base. Sharon professes that she has a slightly different attitude this time around. "I'm familiar with the ropes now and don't have an agenda or must-see list. Instead, it's a lifestyle now."

#### PERMANENT VACATION?

Though the modern nomadic lifestyle might feel to some like a permanent vacation, Sharon is quick to point out that work still gets in the way, no matter where you live. "I am extraordinarily lucky that I might get to work next to a beautiful lake or in a quiet campground, but I still have to pay the bills," she explained. "I have flexibility to schedule my work, but it is still a priority in my life. I am not on vacation." When not working on her media business, Sharon embraces the freedom to pursue freelance photography, an activity she considers to be the best of both worlds – one that is fun and a potential income stream at the same time.

Sharon laments one downside of the lifestyle, and that is connecting with people on the road. "I miss being able to call up close friends to meet me out for dinner one night. It is hard to form those relationships on the road when you aren't in a particular locale for very long." On the flip side, Sharon has met some wonderful people along the way, from locals, to short-term vacationers, to those who also share her location independence. "It can be very difficult to say goodbye to people I've really connected with," she says. "It can be heartbreaking,



*"I have flexibility to schedule my work, but it is still a priority in my life. I am not on vacation."*



Examples of Sharon's photography can be found at [www.tracesofplaces.com](http://www.tracesofplaces.com).

but it's easy to stay in touch and chances are we'll meet up again."

Reveling in the ability to follow her wanderlust wherever it might take her, Sharon is bound only by the shores of North America (until that sailboat might someday become a reality). All in all, she wouldn't trade her life for anything, as evidenced by a choice quote from Robert Frost on her travel log:

*I shall be telling this with a sigh  
Somewhere ages and ages hence:  
Two roads diverged in a wood,  
and I —  
I took the one less traveled by,  
And that has made all the difference.*



## Sports Notables

### » FOOTBALL

Senior defensive end/offensive tackle **Collin Perchinske** has been named to the Plain Dealer Top 40 High School Football Players list for the 2010 season. The 6'-5", 245 pounder is being recruited by several Division I schools, including Ball State University.

### *Dan Molls '08 Named MAC Player of the Week*

University of Toledo sophomore line-backer **Dan Molls '08** was named the MAC West Division Defensive Player of the



Week for his performance in Toledo's 20-13 victory over Ohio University on September 11. Molls picked off two passes and had a big sack on fourth down late in the game to lead the Rockets' defense. Molls led the Rockets with a career-high 11 tackles and 2.5 tackles for loss. He returned his first interception 28 yards to the Ohio two-yard line to set up Toledo's first touchdown. Molls also earned MAC Player of the Week honors by Rivals.com and honorable mention national linebacker of the week by College Football Performance Awards.

### » GOLF

Congratulations to junior **Kyle Moser** on being named a 1st Team NCL selection for boys golf.

### » GIRL'S TENNIS

**Rachel Yurchisin '13** won the Division I Brush Sectional Girls Tennis Tournament. She was victorious in five straight matches eventually winning the championship match in straight sets 6-2, 6-2.



**Collin Perchinske** shown here with **Tom Andrews '80** and Coach **Tony Shuman '91**. Tom was recently in town for his induction into the Padua Hall of Fame and addressed the team prior to their September 24th game. Andrews was a member of the '79-'80 state runner-up football team and played with the Chicago Bears during their 1985 Super Bowl Championship.

### *Moss Tees Up with World's Best at PGA Championship*

For the second time in five years, PGA professional **Rob Moss '86** teed it up with the world's best golfers at the 92nd PGA Championship at Whistling Straits in Kohler, Wisconsin this past August. Moss qualified for the PGA's final major by his impressive play at this year's Professional National Championship in French Lick, Indiana. He also participated in the PGA Championship at Baltusrol Golf Club in New Jersey in 2005.



**Rob Moss '86** (left) pictured here with longtime friend, classmate, and caddy, **Andy Dorman '86**, at the 2010 PGA Championship.



## Visit the New Padua Wrestling Website

Interested in following the Padua wrestling program? Visit [www.paduawrestling.com](http://www.paduawrestling.com) and sign up for wrestling season updates via e-mail by registering for the newsletter. Also, make plans to attend the 21st annual Padua

Wrestling Club Dinner-Benefit. Details are available on the website.

Senior **Andrew Romanchik** placed 6th and junior **Brent Fickel** placed 7th at the recent Super 32 Challenge. The Super 32 is considered the most competitive pre-season wrestling tournament in the nation with approximately 2,000 wrestlers participating.

The Lady Bruins volleyball team captured their 4th consecutive district championship.

Congratulations to junior **Evan Bialosky** on qualifying for the state cross country meet.

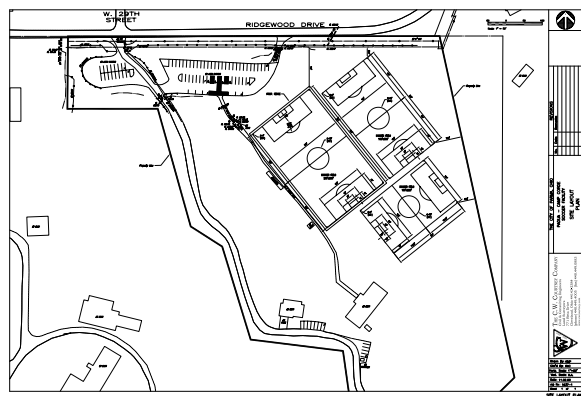
# Richard Kramer '82 Joins the Campaign for New Soccer and Lacrosse Fields

With the completion of the Padua Stadium in 2000, attention turned to finding an adequate practice and playing surface for Padua's popular mens and womens soccer programs, since sharing the stadium field was not practical.

In response to this need, in 2005 Padua Franciscan purchased the former Camp Cordé on West Ridgewood Drive in Parma, less than a mile from the school. The nearly 19 acres of undeveloped land has effectively doubled the size of the campus.

Soon after the purchase, engineering plans were in place for the construction of not one, but three fields at the site; a World Cup-sized playing field, a scrimmage field, and a smaller practice field. Yet, meeting the unexpected demands of local, county, and state regulatory agencies resulted in several years of delays as Padua complied with studies, filings, variances, and re-engineering. Finally, in 2010, all paperwork was in place, and the project was approved. None too soon, as the planned introduction of lacrosse in the spring of 2011 will intensify the need for additional practice and playing fields.

Naturally, these unforeseen complications raised the project cost and a



significant shortfall resulted in the face of the weakest economy in decades. In response, Padua Franciscan's Board of Trustees rallied to find a cost-effective and practical solution to move the project off the drawing board.

**Rich Kramer '82**, president and CEO of The Goodyear Tire and Rubber Company, himself a former Padua soccer player and enthusiast of the sport, decided to lend his personal endorsement to the project. On October 7, he and Father Ted Haag, OFM, president of Padua, hosted a special evening at Camp Cordé for former soccer players, parents, and key supporters. As a result, nearly half of the project's \$300,000 construction cost has been secured. If sufficient funding can be secured in the weeks ahead, the board will give a "green" light for earth moving to commence.



TOP: **Rich Kramer '82** speaks to the gathering of parents and alumni on October 7 about the planned soccer and lacrosse facility at Camp Cordé.

In the meantime, the property is certainly not idle. Used for CYO soccer and Padua soccer team practice, the enclosed pavilion on the property finds frequent use for various events, including student retreat programs, special events, as well as parent and alumni activities.

If you would like more information, or would like to add your support to this, the first project honoring the 50th anniversary of Padua Franciscan, contact **Jerry Jindra '70**, vice president for Institutional Advancement at 440.845.8224 or write [GJindra@PaduaFranciscan.com](mailto:GJindra@PaduaFranciscan.com). Several naming opportunities exist, including the re-naming of the facility.



# James W. Day

Jim Day, whose relationship to Padua Franciscan extended nearly fifty years, died suddenly August 25. The connection to Padua began in 1964 when, as Mayor of the City of Parma, he spoke at the dedication ceremonies. In 1966, he was Padua's commencement speaker.

He became actively engaged with Padua again in the early 1980s, and in 1984 helped found an annual golf tournament in support of the school and its students. The tournament became so popular that it was renamed the James W. Day Golf Classic, a moniker that has endured and become synonymous with that annual event.

By 1986 he was chairing the school's 25th Anniversary Campaign. During that effort he widened the school's sphere of influence by promoting it as a greater Cleveland asset to corporate and civic leaders. As a result of a generous gift to the school in 1991 from him and his wife Caroline, Padua initiated the James Day Career Shadowing Program which matched juniors with career professionals. In 2005 he published the pictorial autobiography *Parma*



LEFT: Jim Day is welcomed as an Affiliate of the Franciscan Province of the Sacred Heart in 1990. RIGHT: Jim Day, as Mayor of Parma, 1962-1967. He was speaker at the dedication of Padua Franciscan and was commencement speaker in 1966.



*Day*, featuring many of his Padua experiences.

Jim received much recognition for his kindness toward Padua and its students. The Franciscan Province of the Sacred Heart made him an Affiliate in 1990. The Padua Franciscan Alumni Association made him an honorary alumnus in 2002. He was inducted into Padua's Hall of Fame in 2004 (receiving the Franciscan Medal Award), and was a member of the Padua Franciscan Friar Club.

The list of his political and com-

munity accomplishments runs much longer, and he is credited with helping to bring many local facilities into existence, including Parmatown, Parma Community General Hospital, and the Parma campus of Cuyahoga Community College. Perhaps it was his work behind the scenes that best describes his enduring influence. For example, few people ever realized that it was Jim Day who was instrumental in launching the political career of a former astronaut named John Glenn.

## In Memoriam

Norbert Bangayan, father of **Maribe '90** and **Michele '94**

Frank Banyasz, father of **Gary '72** and **Jim '76**, father-in-law of **Chris Staab '73**, grandfather of **Alissa '04** and **Dana '04**, Banyasz and **Tom Staab '04**

Virginia Billy, mother of **Damian '72** and grandmother of **Kyle '03** and **Rheanna '10**, Gumto

**Stephen Bisadek '65**, September 21, 2010

Emma Braun, mother of **Mark '78**, grandmother of **Michael '01**, **Lindsey '04**, and **Stephanie '08**

Allen Buhoveckey, father of **Bryan '93**, **Greg '95**, **Ann Marie '01**, **Christopher '03**, and **Mark '06**

Edna Crandall, mother of **Leo '71** and **Larry '73**

Janet Dziak, mother of **Bob '75**, **Ron '76**, and **Tom '78**, grandmother of **Andrea '99** and **Ron '07**

Robert Farrell, father of **Zachary '07**

George Felty, father of **Robert '72** and **David '78**

Angelo Gasparro, father of **Rocco '89** and **Angelo '91**

Denise Graham, sister of **Tony Joseph '68**

Dorothy Haslem, mother of **Kevin '74** and **Gregory '77**

Evert Heinzerling, father of **Brian '86**, father-in-law of **Elaine Stupka '86** and **Terry Neumeyer '73**

**Thomas Hough '79**, October 21, 2010, brother of **Scott '84**

Edward Hriczo, father of **Tim '78**

Charles Ipsaro, father of **Chuck '72**, **Anthony '73**, and **Michael '79**

Dorothy Klonk, mother of **Robert '76**

Philomena Lapka, mother of **Joe '78** and grandmother of **Rebecca '00** and **Kelly '03**

Jeanette Lazzaro, mother of **Skip '71** and **Matt '76**

Douglas Luks, father of **Christopher '04** and **Gregory '05**

Andrew Mandela, father of **Michael '04**

**Michael Neelon '70**, September 11, 2010, brother of **Peter '73**, **Thomas '74**, **James '76** and **John '77**

Charles O'Malley, father of **Chuck '73** and grandfather of **Heather '99**, **Charles '03**, **Sean '05**, and **Patrick '07**

Nancy Patton, mother of **Carli '03**, **Adam '05**, and **Haley '09**

Joseph Polomsky, father of **Robert '67**

James Semple, father of **Marie '05** and brother of **Frank '83**

Fred Wypasek, father of **Michael '80**

Joseph Zawicki, father of **Joseph '67**





1977

A partner with Tucker Ellis & West LLP, **Robert Hanna** has been elected president of the board of directors of the Women's Center of Greater Cleveland, which is dedicated to providing alcohol and drug abuse treatment for women and families in crisis.

1978

**Michael Szubski** was named as a 2010 finalist for the Crain's CFO of the Year Award.

1984

On October 23, **Tim Holz** (second from right) and his BBQ team Timothy T. & the BBQ High Rollers competed in the 2010 Jack Daniel's World BBQ Championships in Lynchburg, Tennessee. Tim qualified for this prestigious BBQ

event by placing first overall in the Brick Street BBQ in Marietta, Ohio, late this summer.

The team also placed 3rd overall in the 2010 Ohio Triple Crown BBQ Series. Visit them on Facebook at Timothy T. & the BBQ High-Rollers.



1988

BIRTHS: Megan Marie born to **Jill Hodas-McNamara** and husband Mike in June.

1989

**Scott Swiecicki** was a 2010 nominee for the Crain's CFO of the Year Award.

Named 2009-2010 VIP of the Year by Cambridge Who's Who, **Sherry Sefcik-Ellis'** second book, *That Mama is a Grouch*, has been published. You can visit her at [sherryellisbooks.com](http://sherryellisbooks.com).

1990

**Linda Lenc** is currently studying piano and voice at the MacPhail Center for Music. She and her husband Mike live in Minneapolis.

1993

BIRTHS: Paige Peggy born to **Chris Krusoe-Smolen** and her husband **Mike '91** on July 1.

1995

**Michael Holzheimer** is currently attached to the Naval Submarine Support Center in Norfolk, Virginia. He is responsible for the scheduling and contracting of jobs to various vendors, both military and civilian, and for the upkeep of the eight nuclear fast attack submarines stationed at Naval Station Norfolk.

1997

BIRTHS: Adelle Elizabeth born to **Erin Jindra-Hirschfeld** and her husband Jarrod on July 3.

**Mark Wozniak** married **Katie Stiber '04** last summer.

**A. J. Schultz** is currently editing multiple episodes of Hall-



mark Channel's new cooking show, *Mad Hungry*. He also edits commercials for Longhorn Steakhouse.

1998

**Todd Ekstrand** is currently the assistant golf pro at International World Tour Golf Links in Myrtle Beach, SC.

**Jennifer Sewell-Taylor** was recently awarded "Best Feature Reporting" by the Ohio Society of Professional Journalists for her piece on St. Jude Children's Research Hospital. She and her husband Damien welcomed their first child, Kason Thomas, in August.

1999

On June 5, **Lindsay Kuhn** married Joe Oppman.

2000

**Dan Zamborsky** has received his Ph.D. in biological sciences.

**Gregory Meyer** is a captain in the Florida Army National Guard.

2001

BIRTHS: Cowin Daniel born to **Rachel Kwitkowski-Good** and husband Daniel in January.

An environmental engineer with Guardian Environmental Inc., **Brian Kolesar** is engaged to be married to Elizabeth Basel next May.

2002

**Theresa Kulikowski** married Nicholas Kyriakidis in October.

In August, **Nick Stanoszek** won the Cleveland Triathlon with a time on the Olympic course of 2:03.07.

2003

On August 7, **Amy Jindra** married Tom Welsh, and they now reside in North Royalton.

2004

**Margaret Bright** married Michael Schnur on October 2.

**Melissa Flecher** married Luke Massery in May.

2005

In June, **Mary Fulop** presented at the International Society for Education Through Art Conference in Rovaniemi, Finland, on her research on social sustainability in art education.

**Stephanie Susi** recently married Bruce Hyde.

2006

**Elizabeth Little** has earned a bachelor of science degree in education with a reading endorsement from Baldwin-Wallace College.

After graduating cum laude from the College of Nursing at The Ohio State University, **Lauren Milheim** started employment at OSU Medical Center.

**Lauren Fatica** recently married David Scott.

2010

At the Dance Educators of America National Competition in Orlando, **Joy Gross** earned gold and platinum medal awards. She is presently attending the University of Akron on a dance scholarship.



Padua Franciscan High School  
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Parma, OH 44134

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# Every Bruin, Celebrate!

*Mark your calendars for the main celebration of  
Padua's 50th anniversary – Alumni Weekend 2011!*

*Labor Day Weekend  
September 3-4, 2011*

## FEATURING

*Double Decker Dance – back by popular demand!*

*Rededication Mass*

## ALSO MARK YOUR CALENDARS

*April 9, 2011 – 50th Anniversary Kick-Off at the 2011 Bruin Benefit*

*October 14, 2011 – Homecoming*

*....And many, many more events, all detailed on [paduafranciscan.com/50](http://paduafranciscan.com/50).*

## HELP US TELL THE PADUA STORY!

*Share your memories, stories, and photos on the 50th anniversary website, or call **Laurie Keco Grabowski '89** at 440.845.2444 x171 to chat! You can also drop off at the General Office any t-shirts, press clippings, or other memorabilia you wish to donate (or lend).*