



GET IT DONE NOVEMBER 16 AND DECEMBER 1



Student registering for classes

Winter semester at Kalamazoo Valley Community College begins Jan. 10 and a wide variety of classes are available. To meet student health and safety needs, the college will continue to offer in-person, online and hybrid courses.

According to Sarah Hubbell, director of admissions, registration and records, nearly 64 percent of the classes offered will have some in-person component, with classes being taught either completely in-person or hybrid.

"We're continuing to add courses to the winter semester schedule to meet the needs of our students," Hubbell said. "We know that everyone has their own learning style and comfort levels as it relates to the pandemic and we want to accommodate those needs."

The complete schedule is available at www.kvcc.edu/schedule.

Regardless of vaccination status, face coverings will continue to be required for all individuals coming to campus, according to Dannie Alexander, vice president for campus planning and operations.

"At this time we are requiring face coverings during the winter semester," Alexander said.

Additionally, students taking in-person classes will be required to complete COVID-19 Safe at College Training prior to the first day of classes as well as take a

daily self-screening health questionnaire on days that they will be on campus.

The college will be hosting two events to help students get prepared for the winter semester. Called Get it Done, the events will give students the opportunity to complete the steps necessary to begin classes on Jan. 10.

During Get it Done attendees can:

- Receive financial aid application assistance
- Complete placement testing
- Meet with an advisor or counselor
- Enroll in classes

The first event will be held Tuesday, Nov. 16 from 10 a.m. - 6 p.m. at the Texas Township Campus. On Wednesday, Dec. 1, the event will be hosted at the Center for New Media on the Arcadia Commons Campus from 10 a.m. - 6 p.m. Preregistration is required. Students who have been accepted to the college for the Winter 2022 semester will receive an invitation

to attend. Others interested in attending can also visit kvcc.edu/getitdone to RSVP. Regardless of vaccination status, face coverings are required for all individuals coming to campus.

ALREADY REGISTERED? COMPLETE ORIENTATION NOW!

Orientation is mandatory for all new students. Orientation can be completed online by logging into your MyValley account, choosing "My Links" and then "New Student Online Orientation." Online orientation will introduce you to the Kalamazoo Valley campus and the services available to you. For more information, email orientation@kvcc.edu.

KALAMAZOO VALLEY NAMED VETERAN FRIENDLY SCHOOL WITH GOLD STAR STATUS

Michigan Veterans Affairs agency recently named Kalamazoo Valley Community College a Veteran Friendly School, with gold-level status.

The Michigan Veteran-Friendly Schools Program recognizes academic institutions committed to supporting the needs of veterans and military-connected students. These institutions are awarded gold, silver

and bronze-level status based on their veteran-centric services and programs. Any academic institution or training facility in Michigan eligible to receive veteran education benefits can apply for the program.

Veteran-Friendly School Program criteria includes:

- Established processes for identification

of current student veterans

- Veteran-specific website
- Active student veteran organization or club
- Veteran-specific career services, resources, advising and/or outcome monitoring
- On-campus veterans' coordinator and/or designated staff point of contact
- System to evaluate and award academic credit based on prior military training and experience
- Monitoring and evaluation of student veteran academic retention, progress, and graduation rates

Schools are accepted into the program at the bronze, silver, or gold level. A school that is accepted at the gold (highest) level has met at least six of the seven criteria to be a Veteran Friendly School.

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Veteran Services Coordinator Charles Heidelberg working with a student veteran

Kalamazoo Valley's Veteran Services Coordinator Charles Heidelberg said it is an honor to be named a 2021 Veteran Friendly School.

"Achieving gold-level status is a real testament to the college's efforts to not just be veteran-friendly for our more than 250 student veterans, but veteran-embracing," Heidelberg said. "We work tirelessly to create a smooth transition from soldier to student, supporting these men and women every step of the way."

For more information about the veteran services available on campus, contact Heidelberg at 269.488.4970 or veterans@kvcc.edu.

APPLY NOW FOR THE MERIT SCHOLARSHIP

High school seniors planning to attend Kalamazoo Valley for the 2022-2023 school year are encouraged to apply for the Kalamazoo Valley Merit Scholarship. The \$2,000 scholarship can be used toward educational expenses for two consecutive semesters at \$1,000 per semester. To be eligible for consideration the following is required:

- Minimum high school GPA of 3.25
- A 200-300 word essay about the benefits of attending a community college
- Must be a current high school senior (2022 high school graduating class)
- Must be receiving a high school diploma or GED with a 2022 high

school graduating class

- Must have applied and been accepted to Kalamazoo Valley Community College
- Must complete New Student Orientation
- Must enroll in a minimum of six credits each for the Fall 2022 and Winter 2023 semesters
- Must have completed a minimum of 12 credits by the conclusion of the first academic year

The Merit Scholarship may be combined with TIP, Michigan Competitive Scholarship, Kalamazoo Promise and other federal grants and loans, including

the Pell Grant but cannot be combined with the Kalamazoo Valley Trustee High School Award, Kalamazoo Valley Trustee CTE Award, Kalamazoo Valley Trustee Athletic Award and Kalamazoo Valley Honors Scholarship. If awarded, the scholarship is renewable for a second year for students who complete 12 credits in their first year and are in good academic standing.

Apply online at kvcc.edu/merit by March 1, 2022. Other scholarships are available for both traditional age students and working adults. For details visit www.kvcc.edu/admissions/financial/scholarships/.

SUSTAINABLE BREWING PROGRAM WINS THE U.S. OPEN COLLEGE BEER CHAMPIONSHIP



Brian Lindberg, Christopher Scheibel, Elijah Giles, Joseph Witt, Teddy Woznicki, Jacob Miller, Dan Houvener and Taylor Darling celebrating brewing awards

Kalamazoo Valley Community College's sustainable brewing program continues to bring home prestigious brewing awards. Most recently, at the U.S. Open College Beer Championship in September, student beers earned one gold and two silver medals, and placed fourth overall.

The U.S. Open College Beer Championship is for colleges and universities that teach brewing courses. Any college or university that offers courses in brewing can enter. In the fifth year of this competition, 11 colleges and universities from the United States and Canada participated.

Kalamazoo Valley Community College won a Gold medal for Pineapple Peppercorn Berliner Weiss, created by students Kaelyn Aures and Mike Jones; Silver medals for Schwarzbier, brewed by students Kaelyn Aures and Mike Jones; My Old Friend, crafted by students Christopher Scheibel, Daniel Houvener, Jacob Miller, Tyler Rosey, Joseph Witt and Teddy Woznicki.

In addition, at the September 2021 Great American Beer Festival Competition, an internationally acclaimed competition featuring the best breweries and craft beer industry greats, the program earned a Bronze Medal. The beer "Sour Flower" was one of 117 entries in the Contemporary Gose category. "Of 117 entries, we took third," said sustainable brewing instructor Brian Lindberg. "It's a pretty big deal. Only seven medals went to Michigan breweries and we were one of them."

Lindberg is understandably proud of his students. "I try to be as unbiased as possible, but all the beers that the students have been producing are really good,"

Lindberg said. "We have been taking home medals in a yearly college wide brewing competition for the last five years, but I feel like this GABF bronze is a true testament to not only the quality of the program but the future success of our students and alumni."

Brewing instructor Aaron Ross agrees. "We do make world class beer," he said. "We've really tried to increase lab time for students and I think that increase is reflected in the medals we're winning."

Brewing student Elijah Giles said he's gaining valuable experience as the brewing program's lab assistant. "I've learned a lot from Brian and the other students," Giles said. "Working here has greatly improved my brewing skills. It has been an awesome experience to work with students and instructors to make some amazing beers and to watch them go on tap at the school's taproom and festivals around Michigan."

Student Teddy Woznicki developed the award-winning Sour Flower gose recipe. It contains lime, hibiscus, strawberry, and a touch of sea salt. "We had a lot of fun doing it," he said. "We melded really well. Everyone gets the vibe of collaboration over competition in this industry. It's nice to have that kind of connection."

Woznicki will earn his associate degree in applied science in December. "I just finished the brewing curriculum and it was an absolute blast," he said. He's completing an internship with City Built Brewing in Grand Rapids and working for Drinkible, which specializes in beer branded items.

Jacob Miller had changed his major seven times and attended four different colleges

before he became a Kalamazoo Valley student and hit his academic stride. "The brewing program is kind of close to a family," Miller said. "Brian is always there if you have a question and the instructors are great because they match their teaching style to the needs of students and make sure you don't fall behind."

Christopher Scheibel completed a brewing internship with Revolution Brewing in Chicago and also served as an intern with the brewing program. "Kalamazoo Valley's instructors have so much knowledge related to brewing," Scheibel said. "Brian Lindberg knows a ton about biology and Aaron Ross knows a lot about the brewing process. They complement each other so well." Scheibel considers the craft beer process the perfect blend of science and art. "I love that they encourage so much creativity," he said. "The program as a whole is just a lot of fun – a great blend of art and science."

The college's Kalsec Center for Sustainable Brewing opened in fall 2015 and was developed in cooperation with Western Michigan University. The resulting "two-plus-two" program in sustainable craft brewing offers students the opportunity to earn a certificate or associate degree at Kalamazoo Valley, then move on to a Bachelor of Science or a Bachelor in Business that marries industry art, science, and entrepreneurship within WMU's national reputation in sustainability.

The rigorous science curriculum, which addresses some of the industry's most pressing issues, has been developed with input from a growing external advisory board that already includes many of Michigan's top craft brewers and industry partners. Many of them are in West Michigan, which has one of the country's highest per-capita densities of craft brewers.

The curriculum was developed with the help of master brewer Mike Babb, a former Coors brewer, hop scientist at Kalsec, and teacher at the 130-year-old Siebel Institute of Technology in Chicago. He continues to consult with Kalamazoo Valley on its certificate and associate degree programs.

Kalamazoo Valley's teaching brewery

was designed with the comprehensive functionality of industry equipment and facilities that incorporate sustainable brewing practices. The facility is critical to both schools' efforts. Hands-on experience, internships and an opportunity to understand every part of the industry are part of the plan.

Kalamazoo Valley offers three options for students interested in sustainable brewing. A 30-credit certificate program provides students with specific competencies considered critical when working in the field in a variety of roles and can be completed in about a year.

An associate of applied science degree combines the competencies in the certificate program with additional coursework in the sciences, business, sustainability studies, and allied fields. The program is designed to prepare students for technical and entrepreneurial careers in the brewing industry.

The associate of sciences for transfer degree is designed for students planning to transfer to Western Michigan University. Students will complete the brewing program at Kalamazoo Valley and then transfer to complete sciences and general education electives toward a Bachelor of Science at WMU. For more information about Kalamazoo Valley's sustainable brewing curriculum go to www.kvcc.edu/brewing.



Contemporary Gose medal winner Sour Flower

ISAIAH FELLERS AWARDED STONER SCHMIEGE SCHOLARSHIP



Isaiah Fellers

Living a fulfilled life and having the opportunity to travel the country are what inspired Isaiah Fellers to join Kalamazoo Valley's Wind Turbine Technician Academy (WTTA). Recently awarded the KVCC Foundation's Stoner Schmiede Scholarship, Fellers is the newest Kalamazoo Valley WTTA student to have the honor of adding his name to a growing list of exclusively distinguished recipients.

Residing in Colon, Michigan, 21-year-old Fellers enjoys spending his spare time outdoors with activities such as swimming, bike riding, fishing and spending time with his younger brother. Fellers is pursuing his goals as a wind turbine technician because of his passion to never let an opportunity pass him by.

"My goals and dreams would probably be to just live a fulfilled life," Fellers said. "I'd love to look back at life and think there's nothing I regretted."

Prior to attending the Wind Turbine Technician

Academy, Fellers spent time at Kalamazoo Valley through Science Olympiad, a competitive program for middle and high school students. While taking part in the program, Fellers enjoyed a well-rounded palette of topics and activities and he feels fortunate to have taken part in the experience. While exploring his post high school options, Fellers decided that the wind academy sounded perfect. "I wanted to do something with heights, and I wanted to travel," he said. "I was looking at some options and I found the academy."

Fellers said the scholarship will assist him with transportation to school and will also provide a foundation for his future career as a wind turbine technician. "It definitely means a lot to me," he said. "It gives me a good head start in my future and when I do get hired somewhere it'll help me. I'll have a good foot on the right path."

The Wind Turbine Technician Academy at Kalamazoo Valley offers students thorough

training in a quickly evolving and demanding field with a bright career outlook. Today's expanding market for clean energy continues to grow at a quickening pace, offering those interested in developing a career ample opportunity, including generous wages and traveling the country as Fellers aspires.

The Stoner Schmiede Scholarship provides trainees with a \$5,000 award. The scholarship was established in 2011 by its founders, Janet Stoner and Rick Schmiede to champion the success of wind turbine technician trainees in the developing field of clean energy through Kalamazoo Valley's Wind Turbine Technician Academy program.

For more information, visit kvcc.edu/programs/career_academies.php. The next academy begins in January of 2022. Applications are now being accepted.

SUSTAINABLE FOODS, FARM AND GARDEN

Kalamazoo Valley Community College provides innovative and relevant lifelong learning opportunities to community members of all ages.

These non-credit classes emphasize personal enrichment, professional development and community outreach.

Face coverings are required on all Kalamazoo Valley campuses, regardless of vaccination status.



Mud dauber wasp on *Mondarda Sp.*, attractive plant for pollinators



Seed Stewardship students discussing different protein-rich grains and how we can grow them locally



Dr. Sara Tanis pointing at beneficial predatory insects that serve as pest control, during Garden Guardians class

PLANT PARENTING 101

SATURDAY, FEB. 5, 2022 | 10 A.M. – 1 P.M. | \$20

Plant Parenting 101 explains the basics of plant biology in a way that will help you become a knowledgeable and successful plant parent. We will discuss plant nutrition, water and light requirements, soil selection, and more. In addition to learning some biology basics, we will also discuss how to select the right plant for your indoor environment.

DESIGNING AN ECO-FRIENDLY HOME LANDSCAPE

WEDNESDAYS, FEB. 9 – MARCH 9

5:30 – 8:00 P.M. | \$60

Learn to develop and design a home landscape that enhances local ecosystem services. Learn the basics of “right plant, right place,” and how to use plants and hardscapes to amplify aesthetics and ecosystem function. Participants will use iTree® software to properly place trees in their landscape, enabling a reduction in heating and cooling costs by maximizing the benefits of shade, and reducing air and water pollution. Students receive a landscape design toolkit to design their own site and get peer and expert feedback on their ideas and final design.

BEEKEEPING 101

TUESDAYS, FEB. 22 – MARCH 29 | 6 – 8 P.M. | \$140

This is the first course of our three-part beekeeping series. Participants will learn about introductory bee biology, needed equipment, apiary preparation, options for obtaining bees, and how to get them into their new home.

THE MAGIC (AND SCIENCE!) OF TREES

SATURDAY, MARCH 12 | 10 A.M. – 1 P.M. | \$20

TEXAS TOWNSHIP CAMPUS, ROOM TBD

In addition to the joy that trees bring us, they also give us food, building materials, and the oxygen we breathe. The course is divided into three sections 1) Trees in the Landscape: A Lecture, 2) an introduction to MyTree® landscaping software, and 3) a walk around the Texas Township Campus, to look at trees and discuss their function and placement.

MUSHROOM CULTIVATION 101

WEDNESDAYS, MARCH 23 – APRIL 13 | 6 – 8 P.M. | \$120

Come join us in learning about growing your own gourmet mushrooms from locally available materials. We will grow oysters, shiitake, winecaps and more. Students will learn how to procure substrates and create good environments for mushroom growth. We will also discuss how to use coffee grounds and other composted material as substrates for mushroom growth. Some mushroom identification is practiced during this course as well. Students take home different inoculated mushroom media at the end of each session.

COMPOSTING: FULL CYCLE 101

TWO OFFERINGS OF THE SAME COURSE:

SATURDAY, MARCH 26 | 10 A.M. – 12:30 P.M. | \$30 &

SATURDAY, APRIL 16 | 10 A.M. – 12:30 P.M. | \$30

Through composting you can lower your carbon footprint and make your own organic fertilizer. Composting is the process for recycling wastes like kitchen scraps and grass clippings into an organic soil amendment that will help your garden retain moisture and support beneficial microorganisms. Learn some potential yard composting recipes, structures, and share your knowledge with others.

URBAN HOMESTEADING

WEDNESDAYS, APRIL 20 – MAY 25 | 6 – 8 P.M. | \$120

Join us in revealing many of the ways to make more food with less from home. In an era of climate change and energy decline, we will benefit from being more involved in producing our own food to ensure access to the most nutritious and life-supporting meals. Learn to make simple gardens, planting perennial food crops, foraging wild edibles, preservation and fermentation of crops, raising urban livestock, cheese making, composting and mushroom cultivation. A class for all ages and all scales of land access.

BUILD A NATIVE BEE HOTEL

SATURDAY, APRIL 30 | 10 A.M. – 1 P.M. | \$30

Tunnel nesting bees are important pollinators for fruits and vegetables. Unlike honey bees, tunnel nesting bees do not live in colonies or move in swarms, so they are also often called solitary bees. Learn to build and manage a bee hotel to support their local tunnel nesting bees. Participants will take home a bee hotel.

CAPTIVATING CUTTING GARDENS WITH

YEAR-ROUND CHARM

SATURDAY, APRIL 23 | 10 A.M. – 1 P.M. | \$40

Plan your garden to create stunning bouquets, wreaths and other home décor all year long. Learn to choose plants for staggered blooming and explore the benefits of year-round blooms and berries for adding beauty to your home landscape and sustaining local wildlife populations. This class will be a combination of classroom time to and hands-on plant propagating.

BEEKEEPING 102

TUESDAYS, APRIL 26 – MAY 31 | 6 – 8 P.M. | \$140

This is the second in the three-part beekeeping series. Weather permitting, hands-on learning in the Food Innovation Center's apiary is planned for each week, where students will evaluate hive strength, health and learn to support growing colonies. Classroom review will cover swarming, splits, integrated pest management, and a further focus on biology through the season and keeping bees in Southwest Michigan.

PLANT IDENTIFICATION WALK

SATURDAY, MAY 7 | 10 A.M. – 1 P.M. | \$20

This interactive plant walk focuses on identifying tasty and useful plants. Become more aware of seasonal and traditional parts of our diets and practices, and discuss native and invasive species and sustainable and ethical wild crafting techniques.

BECOMING A GARDEN STEWARD

GRADE/AGE RANGE: 6TH-8TH GRADE

SATURDAYS, MAY 21 – JUNE 25 | 1 P.M. – 3 P.M. | \$180

This hands-on course for youth includes inquiry-based learning experiences that connect to state and national academic standards. Participants will gain a deeper understanding of the life cycle of plants, learn how to create and maintain a garden, understand the effects of soil health and other environmental factors on seed germination learn the benefits of seed saving and food preservation, and experience other innovative methods of growing food. Participants will strengthen their leadership skills, social skills and have an increased interest in environmental stewardship and community engagement. Participants will also have the unique experience of touring and learning within the Kalamazoo Valley's Food Innovation Center, which could inspire their future academic plans.

SEED STEWARDSHIP: GARDEN DESIGN FOR FOOD & SEED

SATURDAY, MAY 21 | 9 A.M. – 12 P.M. | \$30

Whether you are tending a half-acre, a few raised beds, or some pots on your patio, you can learn to design your garden to produce an abundant yield of food and viable seeds for planting next year. In this hands-on workshop, we will examine a variety of garden designs, plant the seed garden at the Food Innovation Center, and develop workshop participant garden plans. We'll help you decide which seed crops will do best in your garden and teach you what you need to know to steward those crops to a successful seed harvest.

GARDEN GUARDIANS: HOW INSECTS KEEP PESTS OUT OF THE GARDEN

SATURDAY, MAY 28 | 10 A.M. – 1 P.M. | \$20

Join us for a fun and informative class that focuses on how beneficial insects in the yard and garden help protect your plants from damaging pests. Take an up close look at lacewings, lady beetles, “true bugs,” mantids and others. These insects serve as predators of aphids, thrips, and caterpillars, just to name a few. The course will be a combination of hands-on and classroom learning and at the end of the day, you will take home a packet of seeds for plants that will help you attract predators to your garden. Attracting guardians to your garden could be part of your Integrated Pest Management (IPM) program.

INTEGRATED PEST MANAGEMENT FOR THE HOME GARDEN

TUESDAYS, JUNE 7, 14 AND 21 | 6 – 8 P.M. | \$40

All gardeners at some point have to deal with garden pests. Over the course of three meetings, we will discuss 1) how to identify garden pests, 2) how to determine if, when and what treatments should be applied, and 3) some steps you can take to increase your garden's resilience to pest populations. This course will have indoor and outdoor classroom and hands-on experiences. At the end of the course, you will receive a packet of seeds for plants that will attract beneficial insects to your garden, a hand lens, and an IPM for the Home Garden reference manual.

POLYCUlture BACKYARDS

SATURDAY, JUNE 11 | 9 A.M. – 12 P.M. | \$30

Want to turn your backyard into a sanctuary for pollinators and native plants, while growing vegetables, herbs, and flowers from early spring to late fall? Learn the basic principles of polyculture gardening. Plan your garden, select seeds and plants and learn to maintain it for many years to come. The polyculture garden at the Food Innovation Center will be used as an education model and participants will engage in hands-on learning through planting a variety of crops in it. Participants will take home annual and perennial crops.

TOUR OF THE FOOD INNOVATION CENTER

JUNE 18 AND JULY 16 | 10:30 A.M. – 12 P.M.

ValleyHUB is a farm, food hub, and education center based at the Food Innovation Center at Kalamazoo Valley Community College. The urban farm showcases a range of sustainable agricultural practices. The five-acre site includes an indoor grow room, a heated greenhouse, outdoor raised beds, and two passive solar hoopouses. The food hub is a licensed food processing facility equipped to produce fresh-cut fruits and vegetables at a range of production scales. Join us on this free tour to explore our site and learn about our programs and practices.

MUSEUM OFFERS UNIQUE PROGRAMMING

The Kalamazoo Valley Museum is open Tuesdays through Saturdays for the remainder of the year. Two daily sessions are available, 10 to 11:30 a.m. and 1:30 to 3 p.m. Preregistration is encouraged at kalamazoomuseum.org. Walk-up registrations are also available, but not

guaranteed. The museum is closed on Sundays and Mondays. The museum will be closed on Thanksgiving and Black Friday, Nov. 25 and 26. The museum will be open on Saturday, Nov. 27 and closed Christmas Eve, Christmas and on New Year's Day.

CURRENT EXHIBITS:

MICHIGAN BUTTON SOCIETY THROUGH JAN. 2, 2022

A special exhibit featuring collections of local Michigan Button Society members is on display at the Kalamazoo Valley Museum through January 2.

EXPANDING SCOTT'S WORLD: A JOURNEY OF AUTISM THROUGH ART THROUGH JAN. 2, 2022

Described as abstract or interpretive realism by the art world, Scott Fergus' works are even more interesting for the ways in which they reflect his personal journey. Scott was diagnosed as being on the autism spectrum when he was a child. His ability to use visual art forms to convey meaning from his perspective has had a significant impact on his individual growth as well as the special relationships he has formed with others.

UPCOMING EXHIBITS:

TOYS II: THE INSIDE STORY JAN. 22 - MAY 1, 2022

This special exhibit includes twenty play/learn stations and displays that illustrate the simple mechanisms commonly found in toys, letting visitors create their own toy-like combinations of gears, pulleys, linkages, cams and circuits. This exhibition was developed by the Montshire Museum of Science and TEAMS Collaborative, with funding from the National Science Foundation.

THE FORGOTTEN FIGHTERS OF THE KALAMAZOO BOXING ACADEMY FEB. 5 - OCTOBER 2022

Broken into 10 "rounds" in tribute to the structure of a boxing match, the exhibit will trace the history of the Kalamazoo Boxing Academy while focusing on fighters who recount their personal experiences there. Details about the gym and the communal living space at the house will be uncovered, along with stories about the fighting techniques and philosophies of the trainers that made the gym in Kalamazoo unique and successful.

WONDER MEDIA: ASK THE QUESTIONS! APRIL 9, 2022-DECEMBER 2023

This dynamic exhibit strives to develop critical thinking about media messages, including news. Fourteen stations offer visitors essential knowledge and skills to make them more intentional in their media consumption while also creating a more healthy skepticism.

RUBE GOLDBERG MAY 21-SEPT. 11, 2022

Rube Goldberg, The World of Hilarious Invention Exhibit! showcases Pulitzer Prize-winning humorist and inventor Rube Goldberg's iconic contraptions, imaginative illustrations and humorous storytelling, celebrating his skills as both an artist and inventor.

UPCOMING EVENTS:

ART HOP DEC. 3, 2021

The Kalamazoo Valley Museum presents the Kalamazoo Mandolin and Guitar Orchestra live for the December Art Hop with a performance of seasonal and holiday music. Advance registration is encouraged; non-ticketed entry is not guaranteed. Tickets are free. Visit kalamazoomuseum.org for ticket information.

STORYTELLING FESTIVAL FEB. 4 - 5, 2022

The 10th annual Storytelling Festival will be digital in 2022 and focus on celebrations. "A Time to Celebrate!" will offer a collection of adult and family-friendly stories about birthdays, holidays, graduations, anniversaries and other cultural celebrations. Storytellers from around the world will premiere their stories on Feb. 4 and 5, 2022 and holidays from October through March at the Storytelling Festival website, kvmstorytelling.org.

FRETBOARD FESTIVAL MARCH 5, 2022

The 17th annual Fretboard Festival will feature newly recorded virtual performances, live-streamed workshops from expert instructors and live-streamed music performances by regional musicians who keep the heritage of fret-music alive and well in the community of greater Kalamazoo.

FOODWAYS SYMPOSIUM: CENTRAL AMERICAN AND MEXICAN FOODWAYS IN MICHIGAN

APRIL 6 - 9, 2022

Two virtual sessions will take place on April 6 and 7. Then the event ramps up on Friday night with a keynote speaker brought to you by Kalamazoo Valley Museum. The symposium will continue Saturday at Kalamazoo Valley's Culinary and Allied Health building with classes and demonstrations. Visit kalamazoofoodways.org for more information.

The Kalamazoo Valley Museum is operated by Kalamazoo Valley Community College and is governed by its Board of Trustees.

FAFSA® NIGHTS

If you have questions or need help, stop by the Financial Aid Office, between 4:30 - 6:30 p.m. | Room 9210 Texas Township Campus on one of the following dates:

NOVEMBER 23, 30
DECEMBER 7, 14
FEBRUARY 1, 8, 15, 22

GET YOUR FLU SHOT

Face coverings are required on all Kalamazoo Valley campuses, regardless of vaccination status.

FOUNDATION LAUNCHES ANNUAL SCHOLARSHIP FUNDRAISING CAMPAIGN

For more than 40 years, the Kalamazoo Valley Community College Foundation has been working with generous donors to make an impact on the lives of students and their families, to improve instruction and to support college program and services including the Kalamazoo Valley Museum.

Although keeping college affordable has always been a priority at Kalamazoo Valley, many of our students still need financial assistance. The Foundation's annual fundraising campaign is going on now and this is your chance to make a difference.

MICHELLE BUSTAMANTE, JUDY SULLIVAN NURSING SCHOLARSHIP RECIPIENT

"I had become very used to being in debt," Bustamante said. "Receiving the scholarship just takes such a load of added stress off. It's definitely nice to have that stress alleviated. In terms of self-esteem, it was a really nice pick-me-up." Bustamante said Kalamazoo Valley's instructors have been encouraging and engaged throughout her studies. "The instructors have a special

kind of investment in their students," she said. "If they can see that you're engaged and want to do well, then they want to help you to be successful. Where there's a will, there's a way."



Steve and Nancee Hofmeister

STEVE AND NANCEE HOFMEISTER, CREATORS OF THE NOVASTAR SCHOLARSHIP

Former Kalamazoo Valley Community College students Steve and Nancee Hofmeister established the NovaSTAR Scholarship in 2015 to assist non-traditional students with full tuition.

Because the couple believe so strongly in the power of educational advancement and appreciate the tremendous value community colleges offer, they would encourage others who have benefited from similar experiences and succeeded financially in their own endeavors to consider creating and funding a scholarship of their own. "Satisfaction received in helping others is abundantly gratifying," Steve said. "Partnering financially with someone who might otherwise not be able to reach their dreams and full potential is undeniably a gift worth giving."

For more information on ways to make a difference, visit kvcc.edu/foundation.

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