



STUDENT-RUN 418 RESTAURANT NOW OPEN TO THE PUBLIC



Culinary arts student, Ty Mills

Kalamazoo Valley's newest culinary classroom, the 418 restaurant, is now open to the public. "This student-run restaurant offers a unique learning opportunity," said John Korycki, director of culinary education for the college. "Our chefs-in-training are serving American cuisine that they've crafted with foods from local farms and our own campus."

Both the 418 restaurant and the Havirmill Café are run by students in Kalamazoo Valley's culinary arts program and are housed in the Culinary/Allied Health Building, located at 418 E. Walnut Street in downtown Kalamazoo.

Korycki explained that Kalamazoo Valley's culinary arts program reflects a belief in the transformative power of education to improve the health and well-being of area citizens and the community. Students learn in real production kitchens and food service environments, on a working sustainable farm, in a fully-functioning brewery, and in an active food production and distribution facility.

The college's Menus that MatterTM curriculum is grounded at the intersection of food production, social justice, environmental sustainability, nutrition, and health.

Student Ty Mills, a 2015 Portage Northern graduate, considered going to Robert Morris University in Chicago to study, but is pleased that he chose Kalamazoo Valley culinary arts program instead. "This worked out perfectly," he said. "It's been a huge blessing." Mills is going to school part-time while working at local restaurant, Bravo. His mother and grandmother are both exceptional bakers and he's following in their footsteps. Even though he grew up in the kitchen and

has plenty of restaurant work experience, he continues to learn. "My chocolate chip cookies that I learned to make in baking class are exceptional," he said. "I love my chocolate chip cookies."

He said he considers any time in the kitchen an opportunity to perfect his craft. In one of his classes, he learned to flip an omelet by practicing with a tortilla. Roasted fennel also turned out to be a delicious surprise.

"The teachers and chefs here are all great," Mills said. "Their affirmations mean a lot. I really believe that if you work as hard as you possibly can, things will fall into place." He hopes to study in Italy one day. "I know wherever I go, I'll be cooking food and talking to people," Mills said.

The 418 restaurant is open for dinner from 5:30 to 7 p.m. Tuesday through Friday until February 24. It re-opens again from March 21 to April 21. Reservations are highly encouraged and can be made by calling 269.548.3200.

Students in the culinary class created and executed the menu. The three-course menu is \$21 per person. Beer and wine selections are also available.

The winter dinner menu includes appetizers of kale salad with sweet potato, apple, walnut and cider dressing;

warm white cheddar dip with pickled vegetables and chips; and stuffed sweet peppers with Parmesan, cauliflower and arugula. Entree choices include crispy chicken with coleslaw, smoky beans and greens; braised Carlson Farms beef stew with root vegetables and mashed potato; fish en papillote with wild rice, leek, carrot, herbs and lemon butter; and roasted squash ravioli with sage butter and toasted almond. The dessert selections are dark chocolate cake with chocolate cream and sangria sauce; and vanilla ice cream with pear compote and brown sugar crumble.

The Havirmill Café offers ready-made items and a small menu of made-to-order foods and is open Tuesday through Friday from 11:30 a.m. to 1 p.m. through February 24.

For menu and scheduling updates, look for KV Culinary Dining on Facebook.



Dark chocolate cake with chocolate cream and sangria sauce

REGISTER NOW FOR SUMMER SPORTS CAMPS AT KALAMAZOO VALLEY

For more than 25 years, Kalamazoo Valley Community College has offered summer sports camps for area athletes. This summer, a number of truly unique Cougar Camps – for boys and girls basketball, volleyball and softball – will again be offered at the college's Texas Township Campus for athletes of all ages.

"All Cougar Camps are designed to develop individual skills while emphasizing the importance of teamwork, self-discipline and sportsmanship," said Russ Panico, athletic director and student relations coordinator at Kalamazoo Valley Community College.

The overall aim is to provide the kind of camp experience that will enable all student athletes to feel the joy that comes from sharing with and relating to others in a positive way.

All camps are led by Kalamazoo Valley coaches and student athletes who work with campers to develop fundamental correctness, and emphasize the value of practice and reaching their potential.

GIRLS BASKETBALL

When: July 10 to 13 from 9 a.m. - 4 p.m.

For: Girls entering grades 6 - 12

Equipment needed: Gym shoes, socks, shorts, jersey or t-shirt, labeled water bottle, swimsuit, towel and lock for swimming in Kalamazoo Valley's pool (when available). All campers should bring a lunch or money to eat in the Kalamazoo Valley cafeteria.

Camp fee: \$125 until June 12.

\$150 for registrations received after June 12.

Registration closes July 3.

BOYS BASKETBALL

When: July 17 to 20 from 9 a.m. - 4 p.m.

For: Boys entering grades 6 - 12

Equipment needed: Gym shoes, socks, shorts, jersey or t-shirt, labeled water bottle, swimsuit, towel and lock for swimming in Kalamazoo Valley's pool (when available). All campers should bring a lunch or money to eat in the Kalamazoo Valley cafeteria.

Camp fee: \$125 until June 19.

\$150 for registrations received after June 19.

Registration closes July 10.



Softball summer camp

VOLLEYBALL

When: July 24 to 27 from 9 a.m. - 12 p.m.

(6 - 8 grades) and
1 - 4 p.m. (9 - 12 grades)

For: Girls entering grades 6 - 12

Equipment needed: Gym shoes, socks, shorts, jersey or t-shirt and labeled water bottle.

Camp fee: \$100 until June 26.

\$125 for registrations received after June 26.

Registration closes July 17.

SOFTBALL

When: July 31 to August 3 from 9 a.m. - 12 p.m. (girls ages 6 - 11) and 1 p.m. - 4 p.m. (girls ages 12 - 18)

For: Girls ages 6 - 18

Equipment needed: Softball glove, bat, cleats and labeled water bottle.

Camp fee: \$100 until July 3.

\$125 for registrations received after July 3.

Registration closes July 24.

For specific information about each camp and to register visit:
www.kvcccougars.com.

THE CACTUS BLOSSOMS, RUBY VELLE AND THE SOULPHONICS HEADLINE ARTISTS' FORUM SERIES



The Cactus Blossoms (left) and Ruby Velle (right)

Kalamazoo Valley Community College's highly anticipated 2017 Artists' Forum Series presents The Cactus Blossoms in concert Friday, February 17 and Ruby Velle and the Soulphonics Friday, March 31 in the Dale B. Lake Auditorium on the Texas Township Campus. Both shows kick off at 7:30 p.m.

Minnesota natives and brothers Page Burkum and Jack Torrey started The Cactus Blossoms. The guitar strumming siblings' southern harmonies have brought them from the dusty bars of northeast Minneapolis to the national stage – with their latest album "You're Dreaming." A bassist and drummer complete the quartet.

The brothers grew up listening to pop radio and classic Beatles albums, sharing a taste for vintage country and folk tunes. In 2010 they began playing old-school country and folk classics with a mix of original tunes, later releasing their self-titled debut album in 2011, landing them residency at St. Paul, Minnesota's Turf Club. The standing gig expanded the Blossoms' following in the Twin Cities, with highlights from their run of shows collected on a live album, 2013's *Live at the Turf Club*. As the live album gained positive press and additional exposure,

the pair widened their touring schedule, playing clubs as headliners, sharing the bill with other acts in bigger halls.

In 2015, The Cactus Blossoms struck a deal with Red House Records, a St. Paul-based roots music label, and teamed up with musician and producer JD McPherson to begin work on their first album for the label. "You're Dreaming," released in January 2016, was named one of the most anticipated country albums of 2016 by *Rolling Stone*.

In addition to *Rolling Stone*, The Cactus Blossoms has garnered national press ranging from "Artist to Watch," *NPR Heavy Rotation*, and *NPR All Things Considered* to *Folk Alley*, *Noisey*, *Garden & Gun*, *CMT* and *A Prairie Home Companion*, whose host Garrison Keillor called them, "The brother duet that America is waiting for."

"They're very entertaining and engaging," said David Posther, chair of the Artists' Forum and instructor of photography and film at Kalamazoo Valley Community College. "Their sound is influenced by country and folk with a contemporary feel."

On March 31, the Artists' Forum brings the deep, raw funk, stax-style Southern soul music of Atlanta's Ruby Velle and the Soulphonics to the stage.

Originally from Gainesville, Fla., Ruby Velle and the Soulphonics has made a name for themselves captivating audiences with their stirring live performances. Formed in 2006 when the band's core members Spencer Garn (keys), Scott Clayton (guitar) and Ruby Velle (vocals, lyricist/writer) began performing together, the group left behind the Florida college town, and headed for Atlanta, where they found a vibrant and eclectic music scene that embraced them with open arms. They played mostly soul and R&B covers, selling out small clubs on the weekends.

After much time in the studio, their debut album "It's About Time" was released in 2012 and was universally praised by rock, pop and hip hop outlets with its single "My Dear" selling a quarter-million downloads on iTunes and landing them in the top 30 on Billboard's Heatseeker charts and at a stunning #4 on the iTunes R&B charts. "My Dear," was also featured as an iTunes Single of the Week, propelling it to the top of the R&B charts alongside artists like Usher and Amy Winehouse. This success took Ruby Velle and the Soulphonics from being one of the most popular local acts in Atlanta to being a player to on the national stage.

The band's first release after "It's About Time," 7-inch single "Heartlite" was featured by Starbucks as its "Pick of the Week" during Christmas 2012, and was playable on every Starbucks log-in screen in the world. Delta Airlines also picked up the song, making it available for listening on all flights.

These notable features, along with several successful tours and festival appearances — including The Governor's Ball and One Music Festival — have helped Ruby Velle and the Soulphonics rack up nearly one-million downloads and streams and critical acclaim from outlets such as *The New York Daily News*, *MTV*, *Paste* and more. The group recently opened for the Queen of Soul, Aretha Franklin.

"As an 8-piece band, they have a very complex sound that includes a full horn section," Posther said. "I would say they are a cross between Amy Winehouse and Otis Redding with a lot of dynamic range." Currently, Ruby Velle and the Soulphonics are in the studio laying down the songs that will make up their forthcoming sophomore release.

Since its inception in 1986, Kalamazoo Valley's Artists' Forum Series has exposed the Kalamazoo community and its students to a diverse collection of musicians, artists, writers, actors, singers, dancers and social commentators - including Mavis Staples, Ladysmith Black Mambazo, Patty Griffin, David Sedaris and Morris Dees.

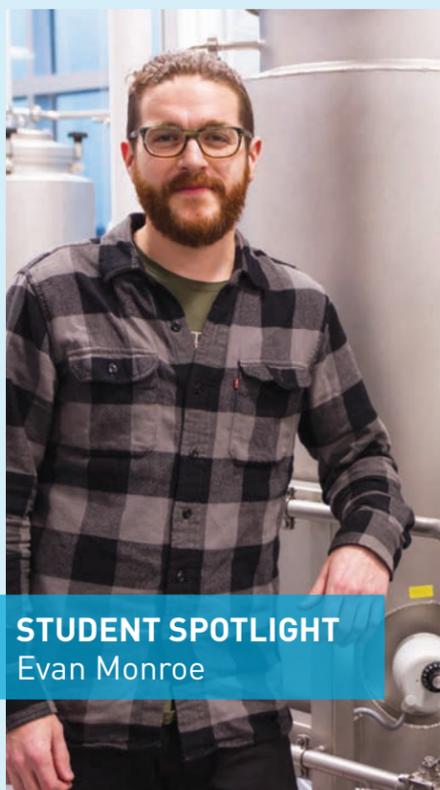
Through funding provided by The Irving S. Gilmore Foundation and Kalamazoo Valley Community College, the Artists' Forum has established a performance series that both reflects the Kalamazoo community and broadens the perspective of the performing arts.

"The goal of the series has always been to provide stimulating cultural events that expand on the community's mainstream entertainment offerings," Posther said "In our 31 year history, we have been able to host more than 100 different events." For the last decade, Posther, a musician himself, has focused on bringing unique musical acts to Kalamazoo.

"I always look for artists who — for a variety of reasons — wouldn't normally perform here," he said. "We've had some great success and amazing performances. This year should be no different."

Tickets are \$15 for each show and available online at www.kvcc.edu/artistsforum or by calling the Texas Township Campus bookstore at 269.488.4030. Tickets for Ruby Velle and the Soulphonics go on sale March 1.

For additional concert or ticket information, contact Posther at 269.488.4476.



STUDENT SPOTLIGHT
Evan Monroe

Evan Monroe, a student in Kalamazoo Valley's Sustainable Brewing Program, received affirmation from Bell's Brewery he has chosen the right field and his skills are top notch. Monroe won Bell's 2016 Home Brewing Contest. He created a saison-aged beer with fresh peaches. "I dry-hopped the beer with Nelson Sauvin hops, which adds an interesting white wine-like character that really compliments the peach flavor and aroma of the beer," Monroe explained.

Monroe said winning the contest was an honor. "Let me start by saying how surprised I was to have won this competition," he said. "It is a great honor to have my beer chosen by the judges. I never thought that I would win when I entered the competition. I know that there were a lot of very experienced home brewers who must have

submitted some phenomenal beers, and I consider myself very lucky to have won out over some exceptionally knowledgeable and talented people."

Monroe will earn a Sustainable Brewing certificate in December 2017. He earned a bachelor's degree at the University of Colorado and moved back to Michigan to enroll at Kalamazoo Valley.

A Three Rivers native, Monroe said he has always been a bit of a "beer nerd/enthusiast." He researched a few options for formal beer brewing training. "As a former student at Western Michigan University, I became aware of the beer program at Valley shortly after its announcement and realized that it aimed to provide an education that was likely more in-depth than many other brewing programs, and was also much less expensive than the alternatives,"

Monroe said.

Monroe has been home-brewing beer for about eight years, but this was the first time he had brewed his award-winning beer, and actually the first time he had brewed any beer in a few years. His prize from Bell's was a giant rubber band ball, but there were other important perks.

"I get to brew a batch of my beer with the experts at Bells at their downtown brewery," Monroe said. "I also get to go to the Great American Beer Festival with Bell's in Denver next fall where we will be entering the beer in a pro/am competition at GABF."

Monroe plans to move back to Colorado to work in the beer-making industry after he completes his studies at Valley.

SCIENCE OLYMPIAD

FEEL THE ENERGY

Paige Eagan, Ph.D., dean of math and science for Kalamazoo Valley Community College, knows firsthand that Science Olympiad gets students enthused about science. That's one reason she's eagerly anticipating the March 6 event at Kalamazoo Valley. The college will be teeming with about 600 middle and high school students who are excited about exploring science and deepening their understanding through participation in Science Olympiad. "This event gives younger students a great opportunity to be on a college campus while participating in a positive STEM (Science, Technology, Engineering, and Math) experience. I'm a former Science Olympiad participant and I think it's great to be a part of an organization that supports STEM education. I appreciate being able to do this."

Science Olympiad was founded in Michigan 33 years ago. It has expanded to include nationwide participation. For all but one of its years of existence, Kalamazoo Valley has hosted the Region 13 competition. "We are very thankful for the long-term partnership and dedication Kalamazoo Valley has shown by opening their doors to the students of Cass, St. Joseph, and Van Buren Counties," said Bill Semrau, integrated math and science instructor for the Van Buren Technology Center and

Region 13 Science Olympiad co-director. "Our Olympians enjoy the atmosphere of the building. We appreciate having a facility large enough to host 46 separate events all under one roof. Regardless of the weather outside, we have a fantastic day each year at Kalamazoo Valley."

Eagan said it makes perfect sense for the college to serve as a host for the annual science competition. "Part of our mission as a community college is to be an active member of the community and welcome our members in," she said. Science Olympiad takes place during spring break week for Kalamazoo Valley students, but many of them return to campus as volunteers to assist with the event. Staff members also volunteer their time to help. "You can just feel the energy," Eagan said. "It's a wonderfully collaborative event."

Semrau explained that students voluntarily select STEM events and activities to research, explore, practice, and investigate as an extra-curricular competition. "They meet after school in their local districts for months prior to the competition," Semrau said. "Some are furthering their passion for an area they are already interested in. For example, one of our Paw Paw volunteers has a son who liked air planes as a kid. He participated in the events like Wright

Stuff, Winged Glider and Helicopter throughout his Science Olympiad years. He continued his education in aviation and is now a pilot for a major airline."

Another Olympian, Semrau said, found career focus through the events. The student was assigned by her teacher to help with the Anatomy and Physiology event. She discovered that she really liked that aspect of biology and has continued her education at a university in bio-medical sciences. "In some cases, Science Olympiad allows students to deepen their commitment to a STEM subject, while it introduces others to a topic that may eventually become their calling," Semrau said.

The top five high school and top four middle school teams to compete at Kalamazoo Valley will advance to the state competition at Michigan State University on April 29, 2017. From there, Michigan's top scoring team will represent the state at the national tournament at Wright State University in Dayton, Ohio on May 19-20, 2017. There are many opportunities to get involved either with events during the day of the competition or by mentoring local teams as they prepare for the tournament. Contact Bill Semrau at VBISD bsemrau@vbisd.org for more information.



ALUMNI SPOTLIGHT
Lynsey Wall

Kalamazoo Valley Honors Program graduate Lynsey Wall says her community college studies prepared her to move on to the University of Michigan. The Paw Paw High School graduate earned an associate of science degree from Kalamazoo Valley in May 2016 and is now majoring in microbiology at U of M.

At Kalamazoo Valley, Wall was the vice president of leadership and service for the Phi Theta Kappa honor society. She was also the student representative for the Sustainability Moves Committee and worked in the microbiology lab, the athletic department, and the tutoring center. "Being a part of the different aspects of student life at Kalamazoo Valley gave me a very holistic view of the college and helped me understand how many working parts there are to help students achieve their goals," she said.

Those experiences helped her to quickly become comfortable at U of M, despite the difference in size. "The University of Michigan is huge - larger than I realized or expected," Wall said. "It is easy to get lost in the crowd here, but already knowing how to choose a course load, how to connect with professors and what departments and services are available on campuses were essential things that I learned from Kalamazoo Valley."

At U of M, Wall works in the Sherman Lab at the Life Sciences Institute. "I am assisting with the discovery and development of novel drug leads, specifically a biofilm inhibitor, from the natural products extracts (NPEs) of marine microbes," she said. "Because of the lab experiences I had at Valley, I was able to hit the ground running and jump right into a lab. I work closely with primary investigators, post-docs, and graduate students who have become great mentors for me."

Wall said she truly values education and is grateful for the strong foundation that she was able to develop at Kalamazoo Valley. "There is an inscription on Angell Hall at U of M that reads, "Religion, morality, and knowledge, being necessary to good government and the happiness of mankind, schools and the means of education shall forever be encouraged."

"Education is so vital to the well-being of our community," she said. "Community colleges provide accessible education for all and give people the tools they need to help themselves. I am so grateful to have a college like Kalamazoo Valley in my community and am proud to call Kalamazoo Valley Community College my alma mater."

MEDICAL CULINARY

COOKING CLASSES EXPAND

There may be more to the old adage, "you are what you eat," than originally thought. Now healthcare providers and others are acknowledging the close connection between food and long-term good health.

Kalamazoo Valley is now offering hands-on cooking classes which help participants understand the connections between food, its nutritional value and health. Based on the principle of "food as medicine," each class focuses on improving nutrition knowledge and includes new strategies on how to use food to impact health.

All classes are three hours in length and include a cooking demonstration and tasting with a chef and registered dietitian. Classes are held at the Culinary/Allied Health building.

According to Vivien McCurdy, director for food safety and nutrition, healthy eating and scratch cooking doesn't have to be difficult, time-consuming or expensive.

"This series of cooking classes will guide participants to prepare affordable, delightful meals that emphasize seasonal and local

produce, while improving culinary skills and knowledge of food safety. Instead of learning about nutrients in medical language such as 30g of carbohydrates or 2000 calories per day, attendees will learn about nutrients in food and how to nourish their bodies", McCurdy said. The goal of this program is to help translate medical nutritional information into everyday eating practices.

For more information call 269.353.1253. To register visit: www.kvcc.edu/trainingschedule

FOR COMMUNITY MEMBERS:
\$65 PER CLASS
CLASSES SCHEDULED 5:15-8:15 P.M.

FEBRUARY 21 - COOKING IN THE KITCHEN:
UNDERSTANDING HOW FATS FIT INTO A HEALTHY DIET

Healthy fats are good for your heart and a key part of a nutritious diet.

MARCH 14 - COOKING IN THE KITCHEN:
TOTAL HEALTHY EATING APPROACH TO LIFE

This cooking session teaches participants how to practice mindful eating and become aware of the endless tasty opportunities available through crafty food selection.

MAY 16 - COOKING IN THE KITCHEN:
UNDERSTANDING GLUTEN SENSITIVITY

Successful gluten-free recipes require more than just new ingredients, and our chef will teach you new techniques to use gluten-free grains to prepare healthy, fun meals.

JUNE 20 - COOKING IN THE KITCHEN: THE BALANCING ACT- UNDERSTANDING HOW CARBS FIT INTO A HEALTHY DIET

This class will walk you through terms such as

"whole food" and "fiber-rich carbohydrates" to make healthy food choices effortless.

FOR MEDICAL PROFESSIONALS:
\$150 PER CLASS - FOUR CONTINUING MEDICAL EDUCATION (CME) **
CLASSES SCHEDULED 2-5:00 P.M.

FEBRUARY 23 - COOKING IN THE KITCHEN:
LIPIDS - IMPACT ON HEALTH AND DISEASE

This cooking session is designed to help medical professionals identify the roles, sources, and current recommendations related to key lipids in diet. You will also learn culinary strategies to create easy and savory heart healthy dishes using local, fresh ingredients.

MARCH 16 - COOKING IN THE KITCHEN:
TOTAL HEALTHY EATING APPROACH TO LIFE

Centered on an "all foods can fit model", this workshop clarifies confusion over "good food" and "bad food." Medical professionals will gain insights to help their patients incorporate all foods as part of a long-term disease management strategy.

MAY 18 - COOKING IN THE KITCHEN:
UNDERSTANDING GLUTEN SENSITIVITY

Medical professionals will learn how to help patients start a low-gluten meal plan and prepare gluten free meals that the whole family will love. Our chef will walk you through the steps for cooking with healthy, low gluten grains.

JUNE 22 - COOKING IN THE KITCHEN:
DEPRESSION - FOOD AND MOOD

In this interactive session, health care professionals will learn how nutrition and diet affect depression. Specific nutrients, foods, and eating patterns will be discussed.

**This activity has been planned and implemented in accordance with the accreditation requirements and policies of the Accreditation Council for Continuing Medical Education (ACCME) through the joint providership of Western Michigan University Homer Stryker M.D. School of Medicine and KVCC. Western Michigan University Homer Stryker M.D. School of Medicine is accredited by the ACCME to provide continuing medical education for physicians.

Western Michigan University Homer Stryker M.D. School of Medicine designates this live activity for a maximum of 4.0 AMA PRA Category 1 Credit™. Physicians should claim only the credit commensurate with the extent of their participation in the activity.

COLLEGE'S GROVES TECHNOLOGY PARK OFFERS BUSINESS, LEARNING OPPORTUNITIES

It may be one of Kalamazoo's best kept secrets.

Nestled among towering trees, winding paths, ponds and plant and bird sanctuaries, sits Kalamazoo Valley Community College's 248-acre Groves Education Business Technology Park (Groves Campus).

Located off 9th Street along the I-94 corridor, the 248-acre park houses Kalamazoo Valley's Groves Campus, the Bronson Lifestyle Improvement and Research Center which includes Bronson Athletic Club and Bronson Family Medicine and the new 95,000-square-foot corporate headquarters for Consumer's Credit Union.

"It's an amazing piece of property," said Michael Collins, executive vice president for Enrollment and Campus Operations at Kalamazoo Valley Community College.

Forty acres have been fully engineered and developed, with a variety of locations still available for commercial development.

"It is one of largest tracks of vacant land available in Kalamazoo County," Collins said. "With its prime location along I-94, it's extremely visible, making it an ideal spot for any business expansion."

The college has owned the property since the mid-1990s, purchasing it from the Michigan Department of Transportation with the original intention of eventually expanding its nearby Texas Township Campus. The college entered into real estate development when, in 1998, Fortune 500 company, Dana Corporation, approached the college about building a training facility on the property. It became the first entity to commit to



Wind Turbine Technology graduate Justin Stoneburner

building in the college's new education business technology park.

After receiving a \$5 million grant from the Michigan Economic Development Corporation and raising an additional \$6 million from the private sector, the college opened its 70,000 square foot Michigan Technical Education Center (M-TEC) training facility on the property in 2001. It became one of 17 training centers in Michigan to bring additional focus on training workers for high-tech fields.

In 2012, the building was renamed the Kalamazoo Valley Groves Center to more accurately convey the scope of activities housed in the facility.

The building is currently home to the college's non-credit career academies. Career academies are skill-focused, employer-driven training programs that prepare students for in-demand jobs in growing and diversifying industries. Current career academies include:

- Wind Turbine Technician
- Police
- Patient Care
- Corrections Officer
- Cell Tower Technician
- Phlebotomy
- CNC Operator

Additionally, the Groves Center houses the college's corporate training program. On demand and driven by the needs of regional business and industry, the college's corporate training programs meet national standards, best practices and exceptional quality

for businesses of all sizes. Training is delivered using real-world scenarios blended with classroom theory to assure relevance to workers and their employers.

Current offerings include HR Certification Exam Prep, Precision Measurement, Reading Industrial Blueprints and Applied Fluid Power. Corporate training at the Groves Center also offers soft skills training including such topics as Leadership: Coaching on the Frontline, Conflict Resolution and Negotiating Skills.

Non-credit, life-enrichment courses, the newest addition at the Groves Center, offers an array of courses designed to enhance a person's life and let them explore new interests. Fitness Center Basics, Beekeeping and Master Rain Gardener courses are currently available for community members with several other programs in development.

Real estate developers and businesses looking to join the Groves Center, Bronson Lifestyle Improvement and Research Center and Consumer's Credit Union in this 248-acre education, business and technology park are encouraged to contact Michael Collins at mcollins@kvcc.edu or 269.488.4255. Prime space is available in a variety of configurations at competitive rates.

CURRENT LOTS FOR SALE



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6767 West O Avenue, PO Box 4070
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SIGNS OF SPRING!

Beekeeping and Master Rain Gardener classes begin in March at the Food Innovation Center.

Watch for details at www.kvcc.edu/trainingschedule.

KV Focus is a publication of Kalamazoo Valley Community College. Questions about the publication may be directed to the college marketing department at 269.488.4821.

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Kalamazoo VALLEY[™]
community college

www.kvcc.edu

Connect With Us!



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