

Alumni News

CHILI COOKOFF A BURNIN' SUCCESS

For the second year, the UW-Parkside Alumni Employee Group sponsored a Sweetheart(burn) Chili Cookoff. This year's event raised more than \$300. Last year's champion, Lenny Klaver, joined chef Ron Walker and Angela Konkle of ARAMARK as judges.

Third place went to Heather Miles, network application specialist, and her "No Beanz Here" Chili. Heather claims the exact amounts of ingredients are, well, not really exact. Something about her grandmother teaching her to put in a little of this and a little of that.

Tim Knautz, lecturer in the Computer Science Department, took second place with "Wild Campfire Chili." Tim's recipe calls for a few things that you might not have handy in the kitchen pantry. What things for instance? Well, a campfire. And then there's the iron Dutch oven and the campfire corn roaster. Oh, yeah ... pheasants. Not to worry, Tim says, the recipe will turn out just fine on a stove, with chicken breasts instead of pheasant breasts in a regular Dutch oven.

First place went to John Mielke of University Relations for "Pastor Rick's Duck Duck Chili." Honestly, there is no Pastor Rick. There is however a Rick Pastor and this is his recipe. "I turned his name around because I was looking for a little divine intervention," John says. Here's more truth. "Rick doesn't use duck," John confesses. "Rick likes the meat in his chili to stand on four legs." So, why a duck? "I like duck," John says.



Left to right: Steve Carlson, cook-off coordinator, Tim Knautz, John Mielke, and Heather Miles

Pastor Rick's Duck Duck Chili

- 3 lbs. of meat (2 ducks roasted until tender – cut into small cubes)
- Pepper puree to taste (recipe on back)
- 1 tbs. oregano
- 1 tbs. cumin
- 1-1/2 tsp. red cayenne pepper
- 2-3 cloves of garlic
- 2-3 jalapenos to taste (roasted and canned is fine)
- 12 oz. tomato sauce
- 1 small onion
- 2 tbs. masa harina
- 12 oz. beer (not light)
- 1 tbs. butter or margarine (use to saute)
- 1 can pinto beans (optional)

Tim Knautz Wild Campfire Chili

- 4 cups cooked pheasant breasts chopped (substitute chicken if preferred)
- 3 26-oz. cans Great Northern beans
- 2 tbs. olive oil
- 2 medium red or white onions chopped
- 5 garlic cloves minced
- 2 4 oz. cans mild green chilies
- 2 tsp. ground cumin
- 1-1/2 tsp. dried oregano crumbled
- 1 tsp. cayenne pepper
- 5 cups chicken stock or canned broth
- 3 cups Monterey Jack cheese grated
- Garnish: sour cream and fresh parsley

Heather's "No Beanz Here" Chili

- 1-1/2 lbs. fresh pork sausage
- 1 lb. ground turkey
- 2 Andouille sausages (cut out of the casing)
- 2 tbs. garlic
- 1-1/2 - 2 red bell peppers
- 1/2 - 1 green pepper
- 1 medium onion
- 1/2 can chicken broth
- 2 cans stewed tomatoes (15 oz)
- 1 can diced tomatoes (15 oz)
- 2 cups Low Sodium V-8
- 2 heaping tsp. chili powder
- 2 tbs. Italian spices
- 4-6 good shakes Worcestershire sauce
- 1-2 tsp. each of celery salt, cumin, paprika, white pepper, thyme, red pepper, curry, coriander, black pepper
- 1/2 tsp. ginger, ground mustard
- 12 fresh basil leaves chopped
- 4 jalapeno peppers (chopped seeds & all)

– 1970s –

Put duck meat in Dutch oven. Dice onion and jalapenos, smash up the garlic and saute together with butter or margarine until onions are just getting golden. Add to meat in Dutch oven. Add red pepper, pepper puree, oregano, tomato sauce, cumin, and beer. Stir it all up and cook, covered, over low heat for a few hours. 15 minutes before you think you're going to be finished, add masa harina. Stir in slowly as it will thicken the chili. If you insist on beans, this is a good time to add them. Or, cook the beans separately and add them to the bowl when you are ready to eat. Serve in bowls, or over rice, noodles or a baked potato. Pepper puree: Take about nine good-sized dried chili peppers (California types are the most common – 4 inches long, 2 inches wide with smooth, red skins; Ancho chili peppers have dark, rough skins; either will do or mix them), rinse the peppers, slice the peppers open, rinse out the seeds and discard the stems. Cut the peppers into strips about 2 or 3 inches wide and place in a pan with a couple of cups of water. Boil, covered, for about 20 minutes. Pick the pepper strips out of the water, scrape the now-soft insides into a blender. Throw away the hard skin part. Add the pepper water to the soft scrapings in the blender and blend well. Careful handling the peppers – wash your hands and don't touch your eyes.

You want a good, hot fire for this but not too much flame. Tim uses a corn roaster that attaches to the side of the campfire ring as a holder for his Dutch oven. You could also use a campfire grate or cooking rack of some sort.

Cut the pheasant into 1/2-inch strips. Heat one tablespoon of oil in the Dutch oven over the campfire. If it gets too hot, raise the grate or move the Dutch oven away from the fire. Add one clove of garlic and the pheasant strips to the heated oil. Cook until white on the outside and slightly pink on the inside. Don't over cook; the meat will turn to mush later on if you do. Remove and drain on a plate, set aside to cool.

In the same Dutch oven, heat one tablespoon (the remaining) of oil. Add the onions and saute until they are translucent. Stir in the remaining garlic, chilies, cumin, oregano and cayenne. Saute for about two minutes. Add the undrained beans and stock. Bring the mixture to a boil. Add the pheasant and cook for about 10 minutes. Reduce the heat and stir in the cheese until cheese melts. Season to taste. Garnish with sour cream and a parsley sprig.

Fry one meat at a time and add to 5-quart crock pot. Chop onion in big segments and saute until it is in a brown caramelized state. Add to crock pot with garlic and peppers. Add in chicken broth. Get the “yum-yums” out of the pan and add to the crock pot. Add in the tomatoes and V-8 followed by the spices. Chop basil leaves and add. Chop the jalapeno peppers and add them seeds and all. Stir well. Cook about 3 hours on high. It's even better the second day!

Robin Smerchek ('74) was named engineering manager for WE Energies' Fossil Operations business unit.

Paula Braun ('75) performed with the Dave Braun Quartet at the West Racine Art Walk.

Barbara J. Gartzke ('77) was hired as quality assurance specialist by AQS, Hartland, Wis.

Gregg Pfarr ('77), senior vice president of Southport Bank, Kenosha, was awarded a professional master of banking degree from the Executive Banking Institute in Austin, Texas.

Dan Nielsen ('78) was elected president of the Association of Labor Relations Agencies.

William A. Schiller ('78) was promoted to vice president of product supply-North America by SC Johnson, Racine.

David Braun ('79) performed at the West Racine Art Walk.

– 1980s –

Kathy Barth ('82) received the Circle of Pearls by the Girl Scout Council of Kenosha County.

Michael Harris ('82) has launched Novo Recruiting Inc., an employee recruitment firm in Milwaukee.

Barry R. Thomas ('82) was recently elected chair of the Southeast Gateway Group of the Sierra Club.

Tom Brusky ('83) was re-elected vice president of the Racine Literacy Council board of directors.

Christine Flahive ('83) was promoted to sergeant by the Kenosha Police Department.

Marie K. Andreucci ('84) was promoted to director of business planning and analysis by SC Johnson, Racine.

Cheryl Buckley ('84) will become interim director for Racine's Women's Resource Center in a voluntary capacity. Buckley was awarded the 1994 UW-Parkside Distinguished Alumni Award for Service.

Christopher Dorf ('85) was recognized in the Kenosha News for his entry in “Art Outside the Box.”

Leah Kumiszco ('85) and her sister, Konise, recently opened Beyond Beads, Inc., in Kenosha.

Mark A. King ('86, '92) was promoted to senior vice president and chief financial officer with Bank of Kenosha.

Susan Siel ('85) coached the winning team from Stocker Elementary School in the State Battle of the Books, an online reading comprehension competition.

Renee S. Stepanek ('85) was promoted to controller of North America financial services and analysis by SC Johnson, Racine.

Susan M. Sorenson ('87) participated in the West Racine Art Walk with a mixed media drawing "Newport."

Allan K. Dorff ('88) joined the CPA firm of Link, Murrel & Company, Irvine, Calif. He is a board member of the Orange County Chapter of the Make-A-Wish Foundation.

Gary Strom ('88) opened a Culver's restaurant in Olathe, Kan.

Larry Cappozzo ('89) was installed as president of the Kenosha Realtors Association for 2003-04.

John C. Nielsen ('89) received an MBA from the University of Dallas College of Business. He is engineering project manager at Telma, Inc., Fort Worth, Texas.

James A. Scalzo ('89) was promoted to senior vice president commercial banking with Bank of Kenosha.

– 1990s –

Jeffrey Lemmermann ('91) was promoted to senior manager with Clifton, Gunderson Technology Services, Racine.

Michael A. Nelson ('91, '03 MBA) was promoted to marketing operations manager with A&E, Inc.

Cheryl M. Anderson ('92) is a new sales associate for Shorewest Realtors Racine office.

Mary Biesack ('92, '00) is returning to the Racine Literacy Council board of directors as secretary.

Timothy Carls ('92) was recognized in the Kenosha News for his entry in "Art Outside the Box."

Jeff Kindrai ('92) is the new Grant County health director. Kindrai was with the Kenosha County Division of Health for the past eight years.

Sheila Bugalecki ('93) was nominated for the Young Professional of Racine Award. Bugalecki received the UW-Parkside 2003 Distinguished Alumni Award for Service.

Philip Paulsen ('93) is a recipient of the John Maccanelli Volunteer of the Year Award from the Racine Theatre Guild.

Eric Webber ('92) was promoted to senior financial analyst with A&E Inc., Racine.

Lynda Gennerman ('93) was appointed director of recruiting and development with the R. Scott Schwertfeger Group, Mequon, Wis.

Michael Wiedenbeck ('94) was promoted to vice president at Seater Construction Company, Inc.

Jason A. Beyer ('95) received his Ph.D. in philosophy from Loyola University of Chicago in August. He was recently published in Kinesis, Nexus, International Journal of Applied Philosophy, and the Journal of Social Philosophy.

Beth A. Spear ('95) earned a master of science in geological and atmospheric sciences at Iowa State University.

Lisa Bigalke ('96) was recognized in the Kenosha News for her entry in "Art Outside the Box."

Andrea L. Kiemen-Rognsvoog ('96) was hired as a new AAA Insurance agent in the Racine area.

Nicole Leipski ('98), admissions counselor at UW-Parkside, was appointed to the Board of Directors for the Education Foundation of Kenosha, and was named as an education consultant for the UW-System Multicultural Center for Education Excellence.

Scott C. Resk ('98) was promoted to manager of continuous improvement with Ruud Lighting.

Gina M. Schueneman ('98) received a doctor of osteopathic medicine degree from the Chicago College of Osteopathic Medicine at Midwestern University. Schueneman is taking part in a family practice residency at Illinois Masonic Hospital in Chicago.

– 2000s –

Jorge Figueroa ('00) joined Irwin Mortgage Group in Racine as a loan officer. Figueroa previously was an admissions counselor at UW-Parkside.

Christopher Leipski ('00) graduated from the Academy of Military Science Officer School in Alcoa, Tenn., as a 1st Lt. in the Air National Guard. He was appointed Officer for Equity and Diversity for the 128th Air Refueling Wing, Milwaukee.

James B. McPhaul ('00) was promoted to vice president retail banking with Bank of Kenosha. He is currently enrolled in the MBA program at UW-Parkside.

Rebecca Bigalke ('01) was recognized in the Kenosha News her entry in "Art Outside the Box."

Jaclyne Buzzell ('01) is the new youth coordinator with The Volunteer Center of Racine.

Julie Thompson ('01) is a newly appointed member of the Racine Literacy Council board of directors.

Laura Spaulding ('02) was named manager of case management, a newly created position with Careers Industries.

Courtney Teska ('02) was named IT project manager for quality assurance for the General Wesley Clark for President campaign.

Davina Davis ('03) was recently hired by Southport Bank as a personal banker at the Paddock Lake, Wis., office.

ASSOCIATION ANNUAL MEETING HELD IN JANUARY

The alumni association annual meeting was held Wednesday, Jan. 21. Nearly 50 alumni and guests attended the event to receive an update on the campus from the chancellor as well as news from the alumni association. This was also an opportunity to voice concerns and express opinions about the alumni association.

The meeting served as a changing of the guard for board members. A slate of candidates was presented at the meeting and nominations were accepted from the floor. The UW-Parkside Alumni Association is pleased to introduce the newest members of the board of directors.

- Kerry M. Connelly
- Gina Radandt
- Karen R. Thorne
- Timothy M. Whiting
- George Yee
- Macy Yuen