

WAGNER COLLEGE GUILD

Founded in 1918

10th edition

Winter 2020

An Update Letter from President Aletta Diamond

Greetings from the Hill,

I hope this Guild newsletter finds you and yours well and that the holidays brought you joy. To say this past year was a challenge would be an understatement, but I can tell you that our Guild rose to the challenge and is still active. Although we missed being together on campus due to the COVID-19 virus, we held meetings remotely using Zoom. I honestly knew nothing about “ZOOMING” but with assistance from the fantastic team at Reynolds House, we were able to engage and be together. This newsletter will share some of our holiday Zoom highlights. Thank you to all who participated and a special thank you to Jan Martin, Julia Francis '23 and Franci Milo-Sidlo '20. My most sincere wish is that 2021 will be kinder to us all and that we may soon be able to meet in person.



Until then STAY WAGNER STRONG!

Aletta Kipp Diamond '65 #15

The Guild Hosts a Virtual Holiday “Luncheon”

The Guild’s Holiday luncheon is an important part of Guild tradition – it is usually filled with good food, great company, singing, laughter and lots of raffle prizes. The Guild tried to share some of that spirit during the Guild’s Holiday Zoom on December 9. Our guest presenters were Honorary Guild President, Jan Martin, and talented student and baker Julia Francis '23. Julia mesmerized the attendees by demonstrating how to decorate beautiful holiday cookies - tasty works of art!



In a nod to Guild tradition, Zoom attendees wore festive attire, took part in a merry holiday sing-along led by Charles Gysel '80, and some lucky participants won door prizes like bakery, chocolate and coffee baskets from businesses nearby Wagner’s campus.

Despite the challenge the pandemic has presented, the Guild continues to grow with 50 members for the 2020-21 academic year and continues to fulfill its mission to help students in need.

OUR HONORARY PRESIDENT BRINGS A HIGH LEVEL OF DEDICATION AND SERVICE TO THE GUILD

By Michael Muccino '73, First Vice President

Jan Martin's enthusiasm for all that she does is nothing new. It started when she was a child learning her lifelong passion for cooking and baking. This passion became intensified as a teenager in Pittsford, New York – the same town where a group of Lutheran ministers gathered and conceived the idea of a proseminary that became Wagner College. It was in Pittsford that Jan honed her baking skills and learned some wonderful recipes from her friend and neighbor Lynn Bell.



Her enthusiasm and passion continued after graduating from the University of Pennsylvania with B.S. and M.S. degrees, when she embarked on a teaching career, and eventually landed at a remote Arizona location to teach a program for elderly Navajo residents. Her love for these people induced her to quit her regular teaching position and remain with these Native American people whom she grew to love so much, becoming immersed in their rich culture and yes, also learning their traditional cooking methods. And upon returning ten years after her work there, Jan reconnected with an elderly Navajo woman with whom she became close friends so many years earlier.

Like so many other people, when Jan arrived at Wagner College, she immediately fell in love with the students, faculty, staff and friends of the school. Sincerely desiring to connect with individuals and groups on campus, Jan called upon her baking skills as a means of reaching out to various individuals who rapidly became good friends. "Cookies and Conversation" sessions have also been a wonderful way for Jan to get to know people on campus, as well as to discuss topics that are of great significance to Wagner. Her cookies and other baked items are already becoming a Wagner tradition, and whether they bear the Seahawk logo or an image of Main Hall, students and others eagerly await the next batch of these tasty treats.

And Jan brings this enthusiasm, experience and passion for service to our Guild. The many traits that have served her so well throughout her life and career will now provide invaluable assistance to us as we continue to move forward in our efforts to make the Guild more vibrant and important than it has ever been.

Meet Franciska "Franci" Milo-Sidlo '20

The Guild was pleased to have Franci Milo-Sidlo '20 join us for the Holiday Zoom - all the way from Hungary! Franci earned her Bachelor's Degree in International Relations, with a minor in history and management in May. She also completed two internships with the United Nations. At the same time, Franci was a key member of the women's water polo team. The team has won the MAAC championship the last six years in a row and Franci was named to the MAAC All-Academic Team for three years! She is currently working on her Master's degree in Media Management and looks forward to joining the water polo team for her final season this spring. Franci is grateful for her time at Wagner and said, "The generosity of Wagner's donors has made a difference in my life and the lives of students like me."



Meet Julia Francis '23

Guild members and friends had the great pleasure of meeting Julia Francis '23 during our holiday Zoom, when she was our guest presenter. Julia is a sophomore double majoring in theatre studies and vocal performance. Julia hails from Wilmette, Illinois, just north of Chicago. She is very involved on campus, taking part in Wagner's choirs and even joining an intramural soccer team. Before Covid-19 she auditioned for many theater shows - both Main Stage and student run. Julia misses being on campus and looks forward to returning soon. "It's hard to say what I love most about Wagner. I've formed some wonderful relationships, with my roommate, Jan Martin, as well as the music department. I love how close to the city Wagner is, and I love how many interesting activities, classes, organizations, and opportunities there are to explore."



When asked how she became interested in baking, she shared, "Ever since I was little, I've always loved baking. My mom and grandmas are all wonderful cooks and bakers, so it's always been a part of my life. In high school I got really into decorative cakes, and then started learning how to decorate cookies. I was hired as a cookie decorator at a local bakery called Three Tarts Bakery. I had no idea what I was doing at first, but as the years have passed, I've really grown as a decorator! At the end of April, I started my own cookie business "Bakes by Jules" inspired by the celebrations I knew that 2020 seniors weren't able to have, and it kind of just took off from there." Julia was kind enough to share her great aunt's cookie recipe (below.) Follow Julia on Instagram to see her beautiful work @bakes_by_jules.

Aunt Margie's Cookie Recipe

Ingredients:

4 cups of flour

2 tsp baking powder

¼ tsp salt

2 cups of sugar

1 cup of butter

2 eggs

¼ cup of milk

Directions:

- **Mix dry ingredients. Cut in butter. Add eggs and milk.**
- **Refrigerate.**
- **Preheat oven to 375 degrees.**
- **Roll out thin and cut with cutters and decorate.**
- **Bake on a greased sheet at 375 degrees for 7 to 9 minutes.**