

Upton Foundation chips in for LMC project

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BENTON TOWNSHIP — Every dollar counts, which is why Lake Michigan College is pleased to get a \$375,000 grant from the Upton Foundation.

LMC board member have agreed to accept the Frederick S. Upton Foundation Challenge Grant, as it's known, which will support its renovation of Grand Upton Hall.

The grant, in turn, will be used to match private funds raised for LMC's "Campaign For Tomorrow," President Bob Harrison said.

"We've been out recruiting donors to support what we do at the college, so this (money) will be part of that campaign," Harrison said. "We're talking about \$750,000 total with what the foundation will give us, and other money that we'll raise."

LMC originally applied for a \$500,000 grant from the Upton Foundation in June.

The college has raised

about 70 percent toward the campaign's \$7.5 million goal. The money will be used for its capital projects, including the Upton Hall renovation, plus construction of its Hanson Technology Center, and improvements planned for the South Haven and Bertrand Crossing campuses, among other priorities.

The board voted 5-1 last week to proceed with infrastructure and design work for its Wine and Culinary Education Center, which reflects LMC's design to put both programs under one roof, according to a summary in Tuesday's board packet.

As part of the effort, the college opened a temporary enology and viticulture lab in August 2014 and added an associate's degree in applied science (culinary management) this August.

LMC has offered certificate and associate's degree programs in hospitality management for more than 30 years.

See **PROJECT**, page B2

PROJECT

From page B1

LMC Board Chairwoman Mary Jo Tomasini, Vice Chairman Michael Lindley, Treasurer Judy Truesdell and Trustees Paul Bergan and David Maysick supported the idea with Trustee

Stephen Small dissenting. Secretary Debra Johnson was absent.

In deciding to go ahead, the board agreed to seek public and private grants – and state funds – to help fund the project, which wasn't enough to win Small's vote, he said.

"I'm concerned with the amount of the capital expenditures that we're pursuing. I think it's a good idea that the culinary program be combined with the wine program – my issue is the cost," he said.

Harrison said that the work will cost about

\$300,000 because of its specialized nature.

"We'll start the process with the architects to look how we design the center. They'll do the infrastructure, the roads, and the site plan, as well as the actual work for the building itself," he said.