

Ozarka College

THE CONNECTION

Student Activities

August was an exciting month for staff, as they participated in In-Service on the 11th and began welcoming back their students.



To kick off the beginning of our 40th year in Higher Education, Welcome Back events were held at each campus location on the 28th. Students were provided a free lunch, time to have fun, and opportunities to socialize with new friends, their instructors, and college staff members.



To Whom It May Concern:

"I am a recent graduate of Ozarka College. I attended Ozarka for three years and have now moved on to a bigger university. I would like to greatly praise Ozarka College in Mountain View for all of the school's hard work and dedication to the school's students.

As I was attending Ozarka, I always appreciated the staff and teachers that helped me achieve my goals. However, the other day I visited the four-year university I will be attending to buy books, and I realized that I took for granted many of the services and help I received from Ozarka. The staff was nice at the four-year college I will be attending, but to me it seemed to be all about the money. To tell the truth, it was really discouraging because it seemed the school was more interested in what I had in my pocket than my education.

I told my wife that I never realized how much I loved Ozarka until that moment, because my education and future was important to Ozarka. When I left the four-year university that day, I was boiling mad. I didn't eat for the rest of the day and I was almost ready to throw in the towel. I can't express how awesome Ozarka College is and I would definitely recommend the school to anyone.

Thank you,

Chris McGowan"



Wiles Reappointed to the Board



Governor Mike Beebe has reappointed Dennis Wiles to the Ozarka College Board of Trustees. Mr. Wiles, a resident of Horseshoe Bend, Arkansas was first appointed in 2008.

After serving a two-year term as Vice Chair, Mr. Wiles was appointed Chairman of Ozarka College Board of Trustees in 2011. He served in that role for an additional two-year term. Wiles' current appointment by the Governor is a seven-year term and will expire on July 1, 2021.

"Trustee Wiles has made a significant impact on Ozarka College and our students during his tenure on the Board," said Dr. Richard Dawe, President of Ozarka College. "We appreciate his wise and deliberate leadership and are quite pleased that Governor Beebe decided to appoint him to serve for another seven year term."

In addition to Wiles' dedication to Ozarka College, he has also served as Executive Director of White River Regional Housing Authority (WRRHA) since 1995, is a 35-year board member of the White River Planning and Development District, a member of the Rural Rental Housing Association of Arkansas board, and is on the North Arkansas Electric Cooperative Board of Directors.

"I have a passion for education, as do many members of my family," said Dennis Wiles. "My daughter holds a degree in Special Education and my son is a Professor at Syracuse University."

Due to Mr. Wiles community involvement, he is very connected to the Student Services Center project, which is under construction at Ozarka College in Melbourne. As a Trustee, he looks forward to seeing the completion of the Student Services Center and the positive impact the facility will have on Ozarka students and the community.

Ozarka College had the privilege of hosting members of Oklahoma State University Institute of Technology (OSUIT) on August 15, 2014. OSUIT's Division Chair, Mark Allen, and three Faculty members visited Ozarka College's Melbourne campus to discuss best practices in developmental education.

Oklahoma State University Institute of Technology is researching best practices in developmental education, as a part of their strategic initiative. Chris Lorch, Ozarka College Associate Vice President of Academics, and Faculty members Anthony Burkhammer, Justin Ward, and Brandy Gore presented OSUIT with a tour of the Hawkes Learning System, from both the view of the student and the instructor.



President's Perspective

I am pleased to report that by most accounts, we have experienced the smoothest start to a fall semester ever at Ozarka College! Like at virtually every college in the state and throughout the country we continue to see a bit lower enrollment, we have not been as significantly impacted as most of our colleague institutions.

Enrollment is down some in non-traditional students this semester and we feel it is due to many in that group having already completed their educational goals and reentering the workforce. All in all, not necessarily a bad indicator.

On a very positive note, concurrent enrollment in our area high schools is up substantially due to the hard work of our Associate Vice President of Academics, our campus directors, Director of Admissions and the Student Services team.

Our Student Services Center is taking final form and we have ordered furniture, equipment, decorations, etc. to finish prior to this semester. Students, faculty, staff and community members will be using this wonderful new facility beginning in the spring semester this January.

What a pleasure it is to serve such motivated students at Ozarka and to work with and support our talented faculty, staff and administration. Please continue to let me know what I can do to support your collective efforts.

Best of Success,

Dr. Richard Dawe
Ozarka College President



Upcoming Events

September

- 1: Closed, Labor Day Holiday
- 2: Last day to complete New Student Orientation
- 5-7: Bookbinding Basics
- 5-7: Introduction to Knife Making
- 6-7: Split & Suspended Vessels
- 12-14: Boxes & Two Piece Approach to Hollow Vessels
- 13-14: Beginning Rug Hooking
- 17-21: Dovetail Log Construction
- 19-21: Beginning Bobbin Lace
- 22-26: Mountain Dulcimer Construction
- 25: Last Day to receive a "W" (8 week courses)
- 27: Fall Foundation Concert
- 27-28: Eggstravagant Art: The Ukrainian Pysanky

October

- 4: Adventures in Advanced Crochet Hat Making
- 4: Foundation Golf Tournament
- 10: End of 1st 8-week classes
- 10-12: Introduction to Papermaking
- 10-12: Mohair Saddle Cinches
- 13: Mid-term Advisory Grades Due
- 13: Start of 2nd 8-week classes
- 31-1: Basic Blacksmithing
- 31-1: Magical Mosaics

*** Continuing Education Courses ***
for more info, please contact
Arkansas Craft School
870.269.8397

Student Services Center Construction

The Student Service Center (SSC) is continuing to progress at a rapid pace. The contractors are currently installing drywall and finishing the HVAC and electrical installation on the SSC project. A primer coat of paint has been applied to a section of the first floor and sidewalks are being formed and poured. The next steps in the construction include drywall finish, painting, and exterior metal work.

On August 28, Ozarka College Trustees Ben Cooper and Dennis Wiles toured the construction site with CNI owners Sean Stem and George Stem, as well as Dr. Dennis C. Rittle, Ozarka College Provost and Executive Vice President of Learning, and Jason Lawrence, Ozarka College Vice President of Administration.



Pictured L-R: George Stem, Sean Stem, Jason Lawrence, Ben Cooper, Dennis Wiles and Dr. Dennis Rittle



To view other construction photos and a weekly time lapse:
https://www.ozarka.edu/campaigns/2013_ssc/index.cfm

Meet the Staff



Pictured above: Dr. Wayne Wilson, Betty Anglin, Jenna Robbins, Sandra Miller, Kendall Morrison, Debbie Yancey, and Trish Miller.

An empowered team under the leadership of Dr. Wayne Wilson, the members of the Ozarka College Adult Education Department share a strong commitment to improving the quality of students' lives through educational opportunities. With over 115 years of combined experience together and a 16 year history as a team, the staff meets a specific educational niche and provides access, assessment, instruction, and guidance geared to those students who have not graduated from high school.

Ozarka College Adult Education
218 College Drive
Melbourne, AR 72556
Phone: 870.368.2051

Baxter County Adult Education Center
1106 Hwy 62 E.
Suites 1 & 3
Mountain Home, AR

Adult Education

Work towards obtaining your GED by taking free classes at Ozarka College in Melbourne, Ash Flat, Mammoth Spring, or Mountain View. Ozarka College's Adult Education program is ADA accessible, EEOC compliant, and disability accommodations are available upon request.

Classes meet at Ozarka College in Melbourne on Mondays, Wednesdays, and Fridays from 8:00 AM to 3:00 PM. Classes in Ash Flat are on Mondays and Wednesdays from 9:00 AM to 3:00 PM. Mammoth Spring and Mountain View both offer classes on Tuesdays & Thursdays from 9:00 AM to 3:00 PM.

GED courses can also be taken free of charge at the Baxter County Adult Education Center, in Mountain Home. GED classes are available Monday through Thursday, from 8:00 AM to 3:00 PM.

Instruction is available in math, writing skills, reading comprehension and refresher skills for college prep, military or employability. An instructor is available for one-on-one assistance.

Ed Doherty Family Donation

Ozarka College has recently received a very generous donation of Smithsonian aviation framed prints. This is a series of seven aviation prints that were sold by the Smithsonian Institute and have a swatch of the original fabric used in the planes attached. The actual planes are on display in the National Air & Space Museum at the Smithsonian. These framed prints, temporarily displayed in the Paul Weaver Library, provide a glimpse into the history of aviation.

The prints will be permanently displayed in Ozarka College aviation spaces at the Melbourne airport in the future.

SCCRC Contributions



Pictured above L-R are: Lindsay Wilson-Galloway, Harry Rogers, Jim Qualls, Sandra Qualls, Patty Davis, Brenda Ferguson, and Dr. Richard Dawe.

The amazing volunteers at Stone County Community Resource Council (SCCRC) have done it again! While selling \$2.00 bags of donated items, they managed to raise yet another \$10,000 contribution.

To date, the SCCRC has donated \$110,000 to Ozarka College; \$20,000 for building projects and \$90,000 for scholarships. They accept donations at the Dorcas House located at 310 School Avenue in Mountain View, Arkansas.

Words can't express our gratitude to this great group of individuals.

College Humor

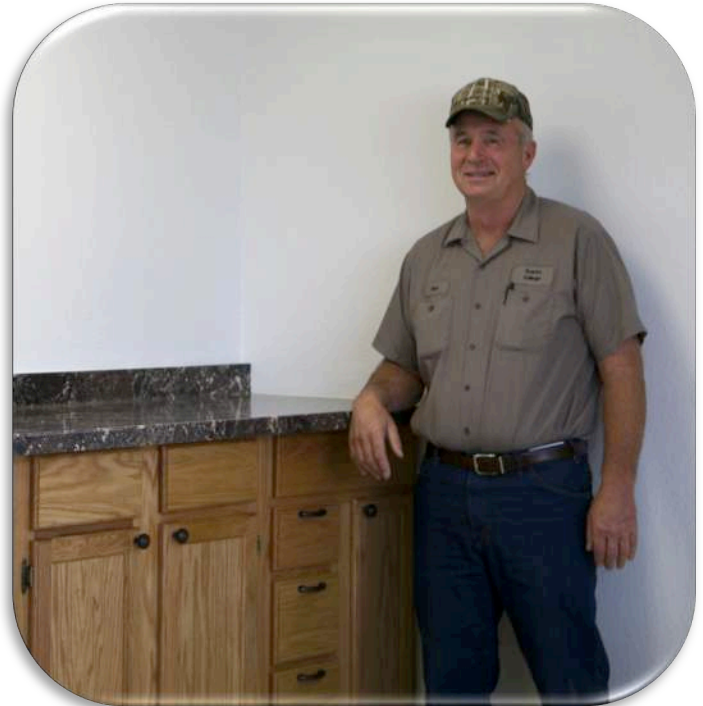
Procrastinator? No. I save all of my homework until the last minute because then I'll be older, therefore more wise.



Airport Upgrade

Alan Vickery, who holds the title of, "Skilled Tradesman" at Ozarka College, has recently completed a portion of the upgrades in the airport.

The amazing counter and cabinets Alan made for the aviation program operations room at the airport showcase great craftsmanship and in-house talent.



Ozarka College has partnered with Melbourne Municipal Airport and the aviation program (coming Fall 15) will be housed at this facility.

Chef Lou

The hamburger, thought by many to be an American original creation which made its stunning national debut at the 1904 World's Fair and is today consumed by the millions and considered to be the most popular sandwich type in the country today. It's even the darling of many a celebrity chef including Gordon Ramsey, Bobby Flay and Mario Batali to name a few who have opened up their own burger only restaurants. With all this hoopla and history you think we would maybe give this homegrown culinary treasure a little more credit.

I'm a big burger fan in fact it may well be my favorite food. My love for burgers goes back to my youth when my parents owned a business next door to a McDonalds. Needless to say, many a family meal was enjoyed out of a paper sack and I loved it. To be clear McDonalds used to be pretty darn good when they sold only burgers, fries, soda and milkshakes and all the food was made from scratch.

My burger love grew as I got older although my tastes matured a bit. I now might be considered more of a burger snob or even burger purist. The frozen pre-made patty of my youth just doesn't work its magic for me like it used to. I'm always on the hunt for a great burger and most often come away unsatisfied. On a recent trip to Las Vegas, I visited two of the aforementioned celebrity chef burger operations and had mixed reviews. Eating at Gordon Ramsey's Burger is wild rides with lots of action, scantily clad wait staff, and really expensive burgers. While quite pricey and pretty, the burgers lacked flavor and were more show than good eats. A trip to Mario Batali's B&B Burger was about half the cost, which still meant over \$10 per burger but at least they screamed tasty beef. A few weeks after the Vegas trip, I stopped at a little non-descript, twenty seat, no frills diner in Nevada Missouri called the White Grill and for \$5.00 had one of the best double cheeseburgers in my life. It gives one hope to find such a place.

So what makes a great burger? In my opinion it's a combination of several things. First is the beef. Statistically when people shop for ground beef they look at three factors. First is freshness and I'm sure we all look at the package dates. Second is the price per pound and third is the fat content. While I agree fresh ground is a key factor, when it comes to price you get what you pay for. Typically, the cheaper the burger the higher the fat content. A good ground chuck is usually about 80/20 or 80% lean and 20% fat. The chuck comes from the shoulder and has great flavor. In contrast you see a lot of meat labeled simply "ground beef". This tends to be more scrap meat and will usually have a much higher fat content along the lines of 70/30%. While fat equals flavor, too much fat can mean a burger that is going to shrink too much. Other grinds such as "ground round" or "ground sirloin" have little fat and will lead to a drier burger. For those reasons I pick the ground chuck.

Now that we have the burger we have to decide how to cook it. While the grill is the first thing that comes to most, I love the burger cooked in the cast iron skillet. While some may say that's not a healthy option, I say "It's a hamburger" it's supposed to be fatty and full of juicy flavor so just don't eat them every day and you'll be fine. While I get my cast iron pan up to a hearty medium, I season my ground chuck with salt and pepper. Now if you want to be creative you can put all kinds of fun things inside like garlic, soy sauce, Worcestershire, chilies, mustard, sautéed onions, hot sauce, ranch dressing powder ect... to this I say to each his own, I like the basics. Let your burger sit out for about ten minutes to take the chill off. This will help the inside get done a little quicker. Use the same trick for steaks as well. When you patty your burgers handle the meat as little as possible. When you work the meat too much the heat from your hands can start to melt the fat in the burger leading to a tougher and drier product. Depending on your burger fat content you may want a little cooking oil in the skillet so add as you like. Also season the outside of the burger well as they go into the hot pan. As the burgers cook, you will inexplicably be drawn to take your spatula and smash the burger down in the skillet. You all know what I'm talking about. Please do not ever do this. All you do when smashing is force out the burger's liquids leading to a drier tasteless burger.

I like a medium rare to medium burger, but that's not for everyone so I suggest an inexpensive meat thermometer to check the internal temperature of the burger. For a well done burger you want an internal temp of 160 degrees in the middle of the burger.

For condiments I like the basics, ketchup, mustard a little onion and maybe some crunchy lettuce. Far too many times I've been served what might have been a decent burger that was spoiled by a bunch of unneeded fancy garnishes and condiments that covered the burger flavor itself.

Finally, don't forget to toast your bun a bit as the added taste and texture are a nice addition.

I hope this helps satisfy your own burger love.

Let's get cooking.

Save the Date

International Day - Brazil

Dr. James Spann will speak on November 4 in Mountain View and on November 6 in Melbourne.

Grady Spann will speak on November 11 in Ash Flat and November 13 in Mammoth Spring.

Additional details will be released in October.

Culinary Showcase Dates

- Open to campus and the general public
- Set menu and set price
- Will be held in the former cafeteria during regular lunch hours, and will feature the food that guests can expect in the new café
- For more info, contact Chef Lou at 870.368.2073

Café previews dates:
Sept 23 & 25, Oct 28 & 30, Nov 20

Contact the Editor to share your news:

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Memories in the Making

