# Ozarka College THE CONNECTION Student Activities

10/16: Ms. Corder's Fine Arts Visual class in Ash Flat completed their sculpture projects.

### 10/21: LPN

students in Ash Flat gave free health screenings, hosted a bake sale to raise funds for the Christian Community Food Bank, and registered people for the National Bone Marrow Registry.

#### 10/21: SGA

students in Melbourne and Ash Flat hosted chili cook offs and donated funds raised to the Susan G. Komen Foundation. Students in Ash Flat also played flag football.



#### SPRING & SUMMER | REGISTRATION FOR CURRENT STUDENTS IS NOW OPEN

#### NEW STUDENTS MAY BEGIN REGISTERING ON NOV 10







### 10/30: SGA Chili Cook

Off and costume contest took place in Mountain View. Funds raised from the chili cook off went to the Arkansas Children's Hospital.

**10/31:** SGA members volunteered at After Dark in the Park, which took place at the Folk Center, in Mountain View.

10/23: The 1<sup>st</sup> annual Health, Safety and Wellness Fair took place in Melbourne. This huge community event was put on by the Nursing Department.

**10/23:** Mountain View hosted a blood drive during the day and Alash Ensemble that evening.

10/25: Staff and students participated in Bean Fest in Mountain View.



### President's Perspective

As we near the end of the fall semester things are again getting busy for everyone at Ozarka. With the usual stress of the holiday season for many there are also finals to prepare for; exams to prepare and grade for our faculty; new and continuing students to enroll; and the list continues. I ask the students to remember the many support resources you have at your disposal as everyone employed at Ozarka is driven by supporting and achieving student success!

I hope everyone has a chance to attend one of our campus international day events. A great deal of effort goes into planning and orchestrating these each

year so that we may all be enlightened and enriched by or unique differences and cultures.

I want to praise our culinary students and faculty for the exceptional café preview events. They have done an amazing job and have us all looking forward to the Student Services Center Café opening in January.

The Student Government Association (SGA) officers continue with their fund raising events at all campuses. The coordination and results they are experiencing has been impressive and they are definitely leaving their mark on Ozarka College, the communities we serve and the student body.

Best of Success,

Dr. Richard Dawe

# **Upcoming Events**

#### November

- 3: Spring/Sumer I registration open to current students
- 4: International Day Brazil in Mountain View
- 6: International Day Brazil in Melbourne
- 6: Holiday Makeovers with Chef Lou
- 10: Registration open to new students
- II: International Day Brazil in Ash Flat
- II: Veteran's Day
- 13: International Day Brazil in Mammoth Spring
- 13: The Pie is the Limit with Chef Liz
- 13: Last day to receive a "W"
- 20: Culinary Showcase Dinner
- 21-12/31: Free Bowling
- 24-28: Fall Break, no classes
- 25: ARNEC classes end
- 27-28: Offices closed for Thanksgiving Holiday

### December

- I: Community College Work\$ in Melbourne
- I-4: Intro to Photography/Photoshop in Mountain View

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- 2: Community College Work\$ in Ash Flat
- 3: Community College Work\$ in Mountain View
- 4: Community College Work\$ in Mammoth Spring
- 5: Classes end
- 5: Community Holiday Event
- 8-11: Final Exams
- 22-Jan 2: Offices closed for Winter Break

Jan 5: Offices Open

#### \* Continuing Education Courses \*

for more info, please contact the Ozarka College campus location hosting the course



# 7<sup>th</sup> Annual International Day

The Ozarka College Diversity and Cultural Events Committee will be hosting its 7<sup>th</sup> Annual International Day, beginning November 4, 2014. Community member are invited to join Ozarka College students, faculty, and staff to participate in this fun and educational event which will focus on the country and culture of Brazil.

### International Day will take place at the following specified Ozarka College campus locations:

- Tuesday, November 4, at Mountain View in the Student Center
- Thursday, November 6, at Melbourne in the Administration Building Dining Hall
  - Tuesday, November 11, at Ash Flat in the Student Center
  - Thursday, November 13, at Mammoth Spring in Room MS104

### Each of these events will take place from 11:00 AM until 1:00 PM

The event will include a video tour of the geographically diverse country with areas ranging from coastlines to tropical forests to more temperate southern regions. Each celebration will also include a guest speaker with direct ties to Brazil. Dr. Fred Spann will join us at the Mountain View and Melbourne events to reflect on 33 years of experiences as a missionary and music instructor in Recime, Brazil. His son, Mr. Grady Spann, Region 5 Supervisor of Arkansas State Parks, will join us at the Ash Flat and Mammoth Spring events to reflect on his experiences growing up in Brazil.

There will be a \$25 cash drawing at each campus location for those who participate in this event, which is offered at no cost.

The Ozarka College Diversity and Cultural Events Committee is committed to providing diverse and cultural experiences and opportunities for the College community, establishing an environment in which greater intellectual development can occur. The Committee advocates practices that bind peoples and cultures, specifically, encouraging inclusiveness, discouraging acts of insensitivity and disrespect, and seeking commonalities while understanding differences.

International Day 2014 activities are supported in part by a grant from the Arkansas Humanities Council.



# Meet the Staff

Among many other wonderfully planned activities and numerous statistic analyses, Joan Stirling, Vice President of Planning and Institutional Research and Joshua Wilson, Pace Coordinator & Grant Writer, are the integral contributors to the success of International Day.

Stirling joined Ozarka College in 1997 and Wilson came on board in 2012. Together, they are available to assist you with your planning and research, as well as grant writing needs, so stop by the Administration building and meet the staff.



# Student Services Center Construction





Concrete has been poured for sidewalks and hood systems installed for Culinary.



Walls & ceilings are going up and conference rooms are taking shape.





And an amazing view will be had from several 2<sup>nd</sup> floor offices.



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

### Capital Campaign Donations

### Wiles Family donates \$2,500 to the Ozarka College Capital Campaign



Dennis and Wanda Wiles, residents of Horseshoe Bend, have committed \$2,500 to the Ozarka College Student Services Center Capital Campaign. Their contribution will pay to furnish an office in the Student Services Center on the Melbourne Campus.

Education is near and dear to the Wiles', as Mr. Wiles has served on the Ozarka College Board of Trustees since 2008. He was recently reappointed by the Governor to serve a seven-year term that will expire on July I, 2021. Mr. and Mrs. Wiles also have a daughter who holds a degree in Special Education and a son who is a Professor at Syracuse University.

The Wiles family looks forward to seeing the completion of the Student Services Center and the positive impact that the facility will have on Ozarka students and the community.

### Miller Family donates \$5,000 to the Ozarka College Capital Campaign



Paul and Treva Miller, residents of Izard County, have committed \$5,000 to the Ozarka College Student Services Center Capital Campaign. Their contribution will pay to furnish an office in the Student Services Center on the Melbourne Campus.

Prior to serving as a State Senator for approximately 11 years, Senator Miller spent around 12 years in Education. He first became an educator in the state of Kansas, where he was a teacher and coached basketball, baseball, and track. He later spent time in Jonesboro and Oxford serving as a coach, teacher, Principal, and Superintendent.

Mrs. Miller also has a passion for education. She began her teaching career as a 2<sup>nd</sup> grade teacher at Valley View in Jonesboro. She also taught Reading at Violet Hill and 1<sup>st</sup> grade at Melbourne. Treva retired after 34 years of service.

Together, the Miller's have three grown children, four grandchildren, and are the owners of Paul Miller Motors.

### **Ozarka College Foundation Events**

Ozarka College Foundation hosted The Fall Concert, at Ozarka College Amphitheatre in Mountain View, on September 27, 2014. The event featured talented musicians: Brad Apple, Pam Setser, Gary Rounds, Tim Crouch, and Danny Dozier. Along with special guests, KWOZ's Kenny Loggains, as drummer/percussionist, and Irl Hees, upright bass player.

This powerhouse group of musicians featured the fiddle, guitar, upright bass, mountain dulcimer, mandolin, percussion, spoons, and great vocals.



Though the weather was not ideal, golfers still had a fun filled day at the Ozarka College Foundation Golf Tournament. The four-person scramble took place on October 4, 2014 at Cooper's Hawk Golf Course in Melbourne. All proceeds will benefit the new Student Services Center, currently under construction at Ozarka College in Melbourne.

Special thanks to our sponsors: FNBC Community Bankers -Tournament Sponsor, Centennial Bank - Lunch Sponsor, First Community Bank - Golf Course Sponsor, InkSpot Graphics and Bancorp South - Towel Sponsors, Jordan's Kwik Stop - Breakfast



Sponsor, and the numerous hole sponsors.

The 2014 Ozarka College Foundation Golf Tournament championship flight winners, pictured above are Jim Cooper, Richard Johnson, Sam Cooper, and Abby Everett.

# ACC (formerly AATYC) Conference

Approximately 25 Ozarka College employees attended the Arkansas Community Colleges (formerly known as Arkansas Association of Two-Year Colleges) Conference in Hot Springs from October 12 – 14. Dr. Dennis C. Rittle served on the board and lead a breakout session titled, "Infusing Dignity into Diversity: Moving to the Next Level in Team Development."

Chris Lorch co-presented a session with College of the Ouachitas and the University of Arkansas Cossatot. Their presentation was titled, "Concurrent Credit Roundtable."

Candace Jeffery and Joshua Wilson co-presented the, "Academic Advising Panel Discussion" with Black River Technical College.





Outstanding Faculty member, Amy Plaster and Outstanding Staff member, Drexene Winey were both recognized during the conference. As well as Outstanding Alumni, Dr. Dustin Vance and Academic All-Star, Tina Boris.







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### Military Friendly Status

G.I. Jobs Magazine has named Ozarka College to the 2015 Military Friendly Schools list. This marks the fifth consecutive year Ozarka College has received this honor. According to G.I. Jobs, "Schools that have earned the elite Military Friendly® designation have demonstrated a commitment to supporting student veterans on campus and in their careers."

The Military Friendly Schools list, found at <u>http://www.gijobs.com/school/</u>, explains the mission of G.I. Jobs and that is to, "Simplify the military transition experience using education and employment tools and resources to guide you to a successful career."

When qualifying schools for the Military Friendly Schools list, G.I. Jobs rates schools under the following categories: On-Campus Military Support, Credit Acceptance, School Offered Tuition Assistance, Spouse and Dependent, and Flexibility. Ozarka College received the highest rating possible for Flexibility.

"A high rating for Flexibility indicates that the institution offers flexible scheduling and course completion requirements for veterans and active military personnel including evening, weekend, and online classes, and special policies for military students who are called to active duty," reads the G.I. Job website.

Ozarka College looks forward to continue serving those who have served their community. Spring and Summer I registration opens for new students on November 10, 2014. For more information about becoming a student, please contact Student Services at any of our four campus locations in Melbourne, Ash Flat, Mammoth Spring or Mountain View. Call toll free: 800.821.4335

# **MDHE** Certified

The Missouri Department of Higher Education (MDHE) has certified Ozarka College as an authorized distance education provider within the state of Missouri. This certification also authorizes Ozarka College to engage in student recruitment, advertising, and other related activities such as clinical and practicum experience within the state of Missouri.

MDHE requires out-of-state institutions of higher education, which are publically supported and wish to offer distance education within the state of Missouri, to be: accredited by a regional accrediting body, to adhere to the MDHE Principles of Good Practice for Distance Learning and Web-Based courses, and to pay an authorization fee.

Dr. Dennis Rittle, Provost of Ozarka College, attests, "We are pleased that the Missouri Department of Higher Education has certified Ozarka College as a distance education provider for the state of Missouri. Many students, who reside less than three miles from our Mammoth Spring location, can enjoy the full benefits of an Ozarka College education."

Ozarka College serves students in the region through distance education, web-based technology, and onsite course offerings at Ozarka College's Mammoth Spring location. In-state tuition rates apply to residents of all Missouri counties that border the state of Arkansas.

# Nursing & Allied Health

# NCLEX Report

The Arkansas State Board of Nursing (ASBN) has announced the 2013 – 2014 National Council Licensure Examination (NCLEX) pass rates, and Ozarka College ranks among the top.

The ASBN Rules require that each program achieve at least a 75 percent annual pass rate. Only first time testing attempts are calculated for this report.

Ozarka College's Practical Nurse Program graduated 78 students who took the NCLEX and 77 passed on their first attempt; thus earning a 98.7% pass rate. Ozarka outranked 67% of the schools that had practical nurse students sit for the NCLEX.

Eighty students were taken into the Ozarka PN program during this time frame, showing a retention rate of 97.5%.

Ozarka College also offers an LPN to RN transition program called the Arkansas Rural Nursing Education Consortium (ARNEC), which is made up of eight colleges. For the Ozarka RN students, 73% are Ozarka LPN graduates.

For the Registered Nurse Program, Consortium wide, ARNEC had a total of 212 students take the NCLEX. 184 passed on their first attempt, with the program receiving an 86.7% pass rate.

Ozarka College offers LPN programs in a variety of sites and times, including 18-month programs in Melbourne during nights and weekends, as well as day programs for freshman, junior and senior cohorts. Additionally, LPN students may apply for an 11-month night and weekend program in Mammoth Spring, or day programs in Ash Flat and Mountain View.

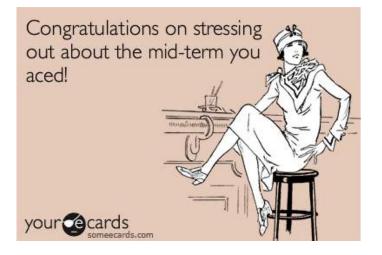
To review a full report of NCLEX pass rates, please visit arsbn.org.

## CNA Classes

Certified Nursing Assistants (CNAs) are currently in high demand at area long-term care facilities, and Ozarka College offers college credit CNA classes (Basic Health Skills). Students may take this CNA course at any of our four campus locations in Melbourne, Ash Flat, Mammoth Spring, or Mountain View. This nine-week course meets twice per week and is offered each semester, including summer II. Additionally, financial aid is available for students who qualify.

Spring registration begins November 10, 2014. For more information about Ozarka College's CNA program, please contact Tamra Bevill, Ozarka College CNA Coordinator at 870.368.2079 or email: tbevill@ozarka.edu. Interested students may also contact Dawn Smith, Ozarka College Allied Health Instructor, at 870.368.2044 or dawn.smith@ozarka.edu

**College Humor** 



# Chef's Column

It's that time of year when our favorite orange vegetable is seen everywhere. If you were thinking pumpkin, think again. For me, this time of year the sweet potato reigns supreme; one of the best tasting and most versatile of the fall season. Sadly, for many, the sweet potato is relegated to the holiday table and usually covered with way to much sugar taking away from its natural great taste and health benefits.

The sweet potato is as nutritious as it is tasty. One baked sweet potato provides over 8,800 IU of vitamin A or about twice the recommended daily allowance, and contains only 141 calories. It also provides 42 percent of the Recommended Daily Allowance (RDA) for vitamin C, 6 percent of the RDA for calcium, 10 percent of the RDA for iron, and 8 percent of the RDA for thiamine for healthy adults. It is a good source of fiber as well.

When buying, choose sweet potatoes of a deep color that are very firm and lacking in bruises. Store them in a dry, un-refrigerated bin kept at 55-60 degrees F. Storing at lower temperatures will make the potato hard and produce and off flavor when cooked. Sweet potatoes freeze very well so roast, boil, or microwave them and freeze for up to three months.

Before cooking fresh sweet potatoes, scrub skin and trim off any bruised or woody portions. Two medium sweet potatoes will give up about one fourths cup of cooked and mashed potato.

Lets get cooking

### **Twice Baked Sweet Potatoes**

4 sweet potatoes 2 tablespoons salad oil 1/4 cup brown sugar 2 tablespoons butter 1/2 teaspoon vanilla extract 1/4 cup Kahlua or other coffee liquor 1/2 teaspoon salt 1/2 teaspoon pepper 1/3 cup chopped toasted pecans

Preheat oven to 350 degrees F (175 degrees C). Rub sweet potato skins with oil and bake in a preheated oven for 1 hour. When cooked through, cut potatoes in half and scoop flesh into the bowl. Add in remaining ingredients and mix well. Spoon the mixture back into potato skins. Return to the oven and bake for 10 minutes.

#### **Baked Sweet Potato Fries**

2 large sweet potatoes - cut into french fry sticks
2 tablespoons olive oil
1 clove garlic minced
1 teaspoon brown sugar
Pinch of salt

Preheat oven to 400 degrees. In a bowl, toss potatoes with remaining ingredients. Preheat baking pan coated with the remaining pan release spray. Add potatoes and bake for 30 minutes until crispy and golden brown stirring potatoes every 10 minutes.

# Culinary Showcase Dinner

#### November 20, 2014

The Culinary Arts department will offer a fine dining experience with 2 seating availabilities: 5:30 PM and 7:00 PM Reservation for either is required: Chef Lou Rice 870.368.2073 or Irrice@ozarka.edu \$30/person Cafeteria at Ozarka College in Melbourne

# Veteran's Day

The Izard County Veterans Memorial Association and Melbourne High School will present a Veteran's Day Ceremony:

Tuesday, November 11, 2014 10:00 AM Melbourne High School Gymnasium

Everyone is welcome to attend.

# 40 Days of Free Bowling

Horseshoe Lanes in Horseshoe Bend will offer 40 Days of Free Bowling in celebration of Ozarka College's 40 Years in Higher Education!

### Offer Valid Nov 21 – Dec 31

Present your current OZC student ID card to receive one free game of bowling & free shoe rental. Limit one game/day.

# Adult Education Mobile Sites

Adult Education now has three mobile test sites activated. Students must register at the location they plan to test.

> Mobile Site Schedules: Mtn. View, Mondays Mtn. Home, Tuesdays Ash Flat, Thursdays

Closed days/hours vary at the different sites. The "fixed" site, on the Melbourne campus is open on Mondays and Wednesdays.

# College Planning Day

Students from 11 area schools attended College Planning Day at Ozarka College on October 28, where they had the opportunity to visit with 32 vendors providing information on post secondary education/career opportunities.



### Kids Academy

Ozarka Kids Academy brought approximately 30 children to Trick or Treat with several departments on Halloween. Staff members set up booths in the cafeteria that the children visited for candy and fun.



### Contact the Editor to share your news:

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