

OZARKA COLLEGE

December 2023

Campus Connection

Holiday Edition

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HOLIDAY EVENT

Santa visits Ozarka

Jingle bells, jingle bells, jingle all the way to Ozarka College! On Friday, December 1, the John E. Miller building played host to Santa Claus. The community was once again invited to celebrate the upcoming holiday and attend a completely free event made possible by the Ozarka College Foundation and White River Health. Several other individuals and organizations supported this year's event including HIPPY, Chamber of Commerce, First Community Bank, Izard County Health Coalition and FNBC Bank.

Each child in attendance had the opportunity to visit with Santa Claus and have their picture made with him. Activities included Christmas movies in the auditorium, holiday tattoos, letters to Santa, ornament decorating, snowball toss and snowman soup. Our wonderful Culinary Arts department provided snacks and drinks.

Thanks to all Ozarka College and community volunteers. This year's event put smiles on lots of faces. We wish you a Merry Christmas and a Happy New Year!







A MESSAGE FROM THE PRESIDENT

Dr. Richard Dawe

I want to wish everyone a very Merry Christmas and Happy Holiday season. We are all looking forward to some time off to share with family and friends! As you all work so hard to advance Ozarka and support the success of our students, I want to thank each of you for your commitment to student success. I am very grateful to serve alongside such a dedicated team.

When we return from time off with friends and family, I hope you all feel refreshed and recharged to continue our great team effort. We have some of the best faculty and staff I have served with and I wish you all a safe and happy Christmas break!



ACADEMIC ALL-STAR ACC Conference

Winners of the Academic All-Star Scholarships were announced in Hot Springs at the annual conference of Arkansas Community Colleges (ACC). The students were awarded a full-tuition transfer scholarship to any Arkansas public, four-year university to complete their bachelor's degree. The combined total for the scholarships is estimated to be more than \$500,000.

Makayla Goins of Mountain View, Arkansas, was selected as Ozarka College's Academic All-Star and was presented with her transfer scholarship surrounded by family and friends. She is a dedicated student who plans to complete her Associate of Science degree in Agriculture and then transfer to a four-year institution where she hopes to pursue a Bachelor's degree in Animal Science. Makayla's passion for learning drives her career choice and can be seen in her community volunteerism and church involvement.

We are proud of Makayla's accomplishments, which include appearing on the Ozarka College President's list, serving as a student ambassador, and volunteering in her community with her youth group.

Congrats Makayla! We are very proud of all your hard work and wish you the best in your future endeavors.





MOVIN & SHAKIN

Employee Transitions and New Hires



Brandie Saint-Clair - Accountant/Procurement Specialist

All the way from Washington, Brandie comes to us with a wealth of knowledge and expertise in finance ready to handle all your purchasing needs. Previously an administrator/accountant for the Allied Arts Association and director for the Army National Guard she is ready to tackle any challenge the finance department may incur. If you like spending money, stop by and say Hi when you are passing through the administration building. Welcome to the team, Brandie!

Colton Crow - Flight Instructor

Colton will be called on heavily to teach our Fundamentals of Aeronautics III and one of the go to CFII's. Starting with a record number of students this year, Colton has proven his merit with the record number of Private Pilot Students this semester. Clinton was very happy to extend the hand to him when he applied to be one of his Instructors. Colton is a native of Boone County, as well as an Ozarka alumni himself. Currently he is pursuing his bachelor's degree. He and his wife reside in Batesville and he has plans to become an Airline Pilot.





Kylie Petty - Culinary Instructor

We are excited to have Chef Petty join the Culinary Team full time. Her knowledge in baking and food trends will help elevate the program. Not only that, but her ideas for future classes and projects showcase her passion for our students as she herself is an alumna. A graduate of the program herself she comes to the academic team eager to teach the next generation of students passing through the program. Kylie has already demonstrated her baking skills with several events throughout the semester. Welcome aboard, Kylie!

CHILI COOK-OFF

Staff Council Event

Thank you to everyone who helped with each of the three Chili Cook-Off Halloween events at Ash Flat, Melbourne, and Mountain View. This year, instead of raising funds for Staff Council, we teamed up with SGA to help with their annual Food/Toy Drives. It was an awesome success! Special thanks to everyone who donated items and came to eat! Here are the winners of all festivities at each campus (L-R):

Melbourne Chili: 1st place- Finance Department 2nd place- Brioney Edwards

3rd place- Chrisha Savell

Mountain View Chili: 1st place: Whitney Mendoza 2nd place: Stephen Baltz &

Jed O'Brien

Candy Corn: Sharon Wilson

Costume Contest: First - Dalton Condrey Second - Chloe Blevins Third - Laney Chastain



















2+2 AGREEMENT

Arkansas Tech University

Starting in spring 2024, students pursuing an Associate of Science in Education may transfer their class credits to Arkansas Tech University to complete a Bachelor of Science in Education. Details of the agreement were announced October 25, at the Melbourne campus.

"This memorandum of understanding between Ozarka College and Arkansas Tech University is especially meaningful." said Jill Sandlin, Ozarka College Director of Education. "It is meaningful because our students who currently receive the already high-quality education at Ozarka will also now be afforded the seamless opportunity for and benefits of a bachelor's degree through Arkansas Tech University." This gives assurances that ATU will accept specific college courses, allowing students to graduate on time.



SGA ACTIVITIES

Student Government Association

The Ozarka College Student Government Association (SGA) had an extraordinary fall giving back to the community. SGA partnered with Staff Council in conjunction with their Halloween festivities to collect canned food and nonperishable items for Thanksgiving and toys for a toy drive.

Over 425 pounds of food and several new toys were collected during the past month. The food and toys were taken to local county DHS offices and food pantries to assist families in advance of the holidays. "We are proud of this collective effort between Student Government and Staff Council and hope that it helps to brighten the holidays for area families," said vice president of student services, Zeda Wilkerson. The Division of Children and Family Services will distribute the gifts to foster children from their county or to children from the Angel Tree in their county.

Thank you for supporting these worthwhile SGA and Staff Council projects.



*Photo Caption: Jacqueline Berckefeldt, SGA President



WELDING OPEN HOUSE

Melbourne Campus

The Welding Center located on the Melbourne campus recently held open house December 9. The community was invited to attend and tour the facility, register for door prizes, enjoy refreshments, meet the staff, faculty and administration of Ozarka and many did just that. Several were in attendance as Skye Carter, Welding faculty, presented a demonstration! Quickly after the demonstration he assisted any others who wanted to give their hand at welding a try for the ultimate experience. A few gave it a try and you could see the spark for a love of Welding.

"We are thrilled to have the opportunity to showcase Melbourne's Welding Center to the community," said Dr. Chris Lorch, provost. "We are especially thankful for those who took time out of their morning to share with potential students the many paths to success we have here at Ozarka!"







FOUNDATION CORNER

We golfed, we gambled and tried to steal Christmas...

The Ozarka College Foundation hosted several successful events this fall: The Jerry Hopper Band, Casino Night in Cherokee Village, annual Golf Scramble in Melbourne, Fall Concert in Mountain View and Santa made the trip to the Miller Building for Trees and Tidings. Community support for each event was overwhelming! The biggest thank you to all of our many wonderful volunteers this semester, you make these events what they are!

We look forward to an exciting spring event schedule to include the Ladies Luncheon in Mountain View and the annual Spring Gala on the Melbourne campus. For more information on how to get involved, contact the Advancement Department at foundation@ozarka.edu or 870.368.2059.





SCHOLARSHIP UPDATE

Foundation Annoucements

The Foundation recently

The Foundation recently announced the creation of the Val West Memorial Nursing Scholarship. Val's passing has left a wake of outpouring from her family as well as Ozarka faculty and staff. The Foundation is extending this opportunity for community members to support this scholarship in her memory. This scholarship will be awarded annually to a deserving LPN program student who embodies the qualities that Val so passionately exemplified – dedication, compassion, and a commitment to excellence in nursing.

"Val was a source of inspiration, guidance, and unwavering support to her students.", said Katie Wilson, Allied Health Division Chair. "Her calm demeanor, nurturing nature, and encouraging spirit were qualities that set her apart and endeared her to everyone fortunate enough to cross her path. What better way to honor her legacy than by continuing to help nursing students through this scholarship."

Valerie West served as a dedicated faculty member of the Ozarka Nursing program since 2005. She will be greatly missed by her Ozarka family and the countless nurses she helped nurture and guide on their journey to making a difference in the lives of others. If you are a community member or perhaps a former employee or student impacted by Val's life and would like to make a memorial gift, contact the Ozarka College Advancement Department at advancement@ozarka.edu or by calling 870.368.2059.

Val was a source of inspiration, guidance, and unwavering support to her students.



*Photo Caption: Valerie West

FROM OUR KITCHEN TO YOURS

CROCKPOT HOT COCOA

From the Kitchen of Katie Norris

INGREDIENTS

- 1/2 c. granulated sugar
 1/3 c. unsweetened cocoa powder
- 6 c. whole milk
- 2 c. heavy cream
 Two of the 4-oz, semisweet chocolate bars, chopped
- 2 tsp. vanilla extract 1 tsp. instant espresso or coffee
- 15 jumbo marshmallows, plus more for garnish
 8 oz. Irish cream liqueur (such as Bailey's), optional
- Shaved chocolate, for garnish
 Mini candy canes, for garnish

MAKE

- WHISK TOGETHER THE SUGAR AND COCOA POWDER IN A 6-QUART SLOW COOKER. GRADUALLY ADD THE MILK, WHISKING CONSTANTLY TO INCORPORATE. WHISK IN THE HEAVY CREAM, CHOPPED CHOCOLATE, VANILLA EXTRACT, AND INSTANT ESPRESSO.
- CHOPPED CHOCOLATE, VANILLA EXTRACT, AND INSTANT ESPRESSO.

 2COVER AND COOK ON LOW HEAT, WHISKING OCCASIONALLY, UNTIL THE CHOCOLATE IS MELTED AND THE MIXTURE IS HOT AND WELL COMBINED, ABOUT 2 HOURS. ADD THE MARSHMALLOWS AND COOK UNTIL THE MARSHMALLOWS BEGIN TO MELT INTO THE HOT CHOCOLATE, ABOUT 2 MINUTES. STIR IN THE IRISH CREAM LIQUEUR, IF USING.

 3SET THE SLOW COOKER TO WARM. LADLE THE HOT CHOCOLATE INTO SERVING MUGS, AND TOP WITH MORE MARSHMALLOWS, SHAVED CHOCOLATE, AND A CANDY CANE IF YOU LIKE.

 TIP: THE HOT CHOCOLATE CAN BE MADE UP TO THREE DAYS IN ADVANCE AND REHEATED OVER LOW HEAT. HOLD THE MARSHMALLOWS UNTIL THE HOT CHOCOLATE IS REHEATED AND READY

ORANGE BALLS

From the Kitchen of **INGREDIENTS**

- · 11 ounce box Nilla Wafers Vanilla Wafer Cookies,
- Stick of Butter, melted
 Ounce Orange Juice Concentrate (I used half a 12 ounce size)
 • ½ cup Chopped Pecans
- 2 cups Confectioner's Sugar
 3 cups Flaked Sweetened Coconut (Recommend Baker's), or more if needed

MAKE

- ADD THE CRUMBLED VANILLA WAFERS, ORANGE JUICE CONCENTRATE, PECANS AND MELTED BUTTER TO THE LARGE BOWL OF YOUR STAND MIXER. (SEE NOTES) USING THE PADDLE ATTACHMENT; MIX ON A MEDIUM SPEED UNTIL COMBINED. NEXT, ADD THE CONFECTIONER'S POWDERED SUGAR THEN CONTINUE TO MIX UNTIL COMBINE. DOUGH WILL BE MUSHY AND
- LINE A BAKING SHEET WITH PARCHMENT PAPER THEN USE A ONE INCH SCOOP TO FORM
- ORANGE BALLS, PLACING THEM ON THE LINED BAKING SHEET.
 NEXT, AFTER ALL OF THE BALLS ARE FORMED, GENTLY ROLL THEM IN THE FLAKED COCONUT
- TO COAT AND TRANSFER THE ORANGE SNOWBALL BACK TO THE LINED BAKING SHEET;
 REPEAT UNTIL ALL ARE COATED.
 REFRIGERATE THE ORANGE SNOWBALLS UNTIL READY TO SERVE. PLEASE NOT THAT THESE
 ORANGE BALLS DO NEED TO BE KEPT CHILLED. SERVE IN SMALL PORTIONS AND REPLENISH
- SERVING TRAYS AS NEEDED.

SALTED CARAMEL CHOCOLATE CHIP COOKIES

From the Kitchen of April Killian

INGREDIENTS

- · 1 cup unsalted butter
- 1 cup granulated sugar
- · 1-1/2 cups brown sugar
- · 1 tablespoon vanilla
- · 2 eggs
- 1/2 cup caramel sauce (optional)

Mix above ingredients well then add:

- 4 cups All Purpose flour
- 1/2 teaspoon baking powder
- 1-1/2 cups baking soda
- 1/2 teaspoon salt
- · 2 cups semi-sweet chocolate chips
- · 1 cup caramel pieces

MAKE

After mixing, refrigerate dough for 1 hour. Bake at 350 degrees for 11-12 minutes. Remove from oven and immediately sprinkle with sea salt.



If you would like to submit a recipe for the next newsletter please contact Katie Morris at katie norrismozarka edu

LIFE HACKS...

Fan Requested



Use condiment bottles to hold the icing, which makes



Use a bread clip on the end of your tape roll to help you likes a tape Grinch.







has decoration, "wrap" the exterior bedroom doors with strips of

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STAFF COUNCIL CARES

Upcoming Events

Staff Council has been busy this fall providing fun, engaging opportunities for staff to bond with one another and have unique experiences while at work. Recently, Staff Council used some of the funds that had been raised over the last two semesters to hold a fun, Halloween themed guessing event. Candy Corn was placed in a jar and staff members were encouraged to guess how many pieces of candy corn were in the jar. Sharon Wilson guessed the number closest and received the jar of candy corn and an Amazon gift card! Also, Staff Council held its second annual Fall Chili Cook-Off which was a great success.

Additionally, as we look forward to the Spring, Staff Council plans to hold a second annual Silent Auction. We will also look to host a Professional Development event in the Spring. If you are interested in volunteering to help with events for the Spring, please reach out to Dylan Herekamp, Chrisha Savell, or Valerie Long. There are plenty of opportunities to get involved.



STUDENT ASSISTANCE

Career Pathways Initiative

Recently Career Pathways Initiative (CPI) partnered with the Arkansas Division of Higher Education and Arkansas Community Colleges and took a page from reality television to launch their own Enrollment Pitch Competition, modeled by the popular ABC show Shark Tank.

This year's competition took place on October 24 and gave Ozarka the opportunity to pitch their ideas to increase enrollment to a panel of sharks. Representing the sharks were Kevin Chaloner, Vice President – Arkansas State District Manager at U.S. Bank; Bradley Field, Director of Marketing & Promotions for the Arkansas Travelers; Shara Hutchcraft, Director of Communications for North Little Rock; and Kimberly Mundell, Director of Communications for the Arkansas Department of Education. The judges determined the winners who received funding for their enrollment efforts.

Ozarka College was among the winners selected to receive funding for their CPI enrollment project. The team consisting of Amanda Englehardt, Career Pathways Director; Katie Norris, Director of Public Relations and Marketing; and April Killian, Director of Development was awarded \$3,000 for their idea.







FALL FESTIVAL

Ash Flat Campus

Ash Flat held its first annual Fall Festival this semester in late October. The beautiful weather helped bring in an attendance of well over 150 people. The Fall Festival was created to celebrate the season with students, faculty, staff and their families.

"The success of the fall festival was a testament to how hard working our faculty, staff, and students truly are," said James Spurlock, Ash Flat campus director. "The event was enjoyed by those of all ages, and we are especially thankful for all our volunteers and community support."

Many departments, programs, students, and community organizations were involved in the festival this year, and everything was provided free through the generous donations of all involved. Some of the activities and games included pick-up ducks, pumpkin bowling, glow ring toss, cake walk, bucket ball, free photos, and several other student led activities. There were also free hot dogs, drinks, popcorn and cotton candy. The event was loved by all who attended!







FOND FAREWELL

Jill Yancey

Jill Yancey, Finance Technician, retires in December after twenty years of service. Mrs. Yancey was honored at a retirement celebration in conjunction with the Ozarka Christmas Party. Colleagues were in attendance and shared stories, voiced their sincere appreciation, and wished her many happy years of retirement.

Beginning work at Ozarka in 2003, Yancey began serving in the finance department where she has worked tirelessly all these years to help Ozarka students and her colleagues.

"Jill performed many roles in the finance department during her time at Ozarka," said Tina Wheelis, executive vice president of finance and administration. "She was always willing to take on additional duties and responsibilities. We wish her the best as she starts this new chapter of her life. She will be missed."

From all of your Ozarka Family, we wish you well, Jill!





