

INSIDE THIS  
ISSUE:

Culinary Cooks 2  
for US Presidents

Continuing Ed 3  
Spring Courses

Arbor Advice 3

Miller and 4  
Weaver Honored  
at Reception.

# Ozarka College Connection

VOLUME 1, ISSUE 24 DECEMBER 6-DECEMBER 17, 2004

## Spring Semester Begins January 10

As the Fall semester winds down this week during finals, Ozarka students can look forward to the Holiday while planning for the Spring Semester. Any student who has not yet registered for Spring classes may do so through January 3rd using their My.Ozarka online account.

Students will need to schedule a time to meet with their academic advisor to be released from registration hold in order to utilize online registration. They should also have their financial arrangements made through the Finance office or eCashier online payment system.

New students to Ozarka College can register during new student orientation and registration after the holidays. Those students entering a technical program or the Associate of Arts in Teaching program will register on January 4, 2005 at 9AM. Students with the first letter of their last names beginning with A through K should register January 5, 2005 at 9AM; and those with last names beginning with L through Z register January 6, 2005 at 9AM. The new student orientation and registration will take place in the Lecture Hall of the John E. Miller Educational Complex.

To view the Spring Schedule of classes, log on to the Ozarka College website at [www.ozarka.edu](http://www.ozarka.edu), or pick up a copy at any Ozarka College location in Ash Flat, Melbourne or Mountain View. Call Ozarka Admissions Office for more information at 870-368-7371 or toll free 1-800-821-4335.

The administration, faculty and staff want to wish each and every Ozarka student and prospective student a Happy Holiday season and look forward to serving you in 2005!

**This will be  
the final  
edition of the  
Ozarka  
College  
Connection  
until  
January 2005.  
Happy  
Holidays!**

**THE MENU FOR  
THE NEXT TWO  
WEEKS WILL BE  
"CHEF'S CHOICE"**

*Also, a note from  
the Kitchen and  
Finance Dept.:*

*Due to the rise in  
cost of food, the  
Lunch prices will  
have a slight  
increase in 2005.  
The new price will  
be \$3.00 or \$3.50  
with  
dessert.*

*This price includes  
choice of tea,  
lemonade or water.  
Soft drinks are  
extra.*

*Lunch will still  
be served from  
11AM- 12:15 PM  
each day during  
the week when  
Ozarka is open.*



### Student Council Delivers Warm Clothing

Student Council has been collecting coats and other warm clothing items to donate to the Manna House in Melbourne for those who might need them during the winter months. Student Council President, Bobby Holder and Committee Chair, Thomas Sloan gathered and inventoried the items Thursday before they delivered the bags of clothes on Friday, December 3.

## Around Campus

- ◆ **LPN Capping and Pinning**  
Friday, December 10th at 6:30PM  
in the Miller Auditorium.
- ◆ **AAWTC** - Tuesday Dec.  
14th at 11AM in the SDR.
- ◆ **"Establishing a Legacy"**  
meeting with Development /  
Foundation 12/16 at 2:15PM in  
the Miller Auditorium.
- ◆ **CHRISTMAS RECEPTION**,  
December 16th at 2:30PM in the  
Miller Lobby. All faculty, staff,  
administration and Board Mem-  
bers are invited for refreshments.
- ◆ **Board Meeting** will following at  
4PM in the Board Room
- ◆ **Last day for Faculty is 12/17.  
Happy Holidays.**
- ◆ *Email [kwhitten@ozarka.edu](mailto:kwhitten@ozarka.edu) to  
have your meetings or events in the  
Ozarka College Connection, Around  
Campus Section.*

## Culinary Cooks for Presidents



Ozarka student, Crystal Bozeman and actor, Robin Williams

*“The students exhibited as much knowledge and skill as the other professionals involved with the event.”*

*—Chef Tankersley.*



Students preparing chicken to grill.

After the Ozarka College Culinary Arts Program was invited to assist with the Clinton Presidential Library Opening in Little Rock on November 17<sup>th</sup>, seventeen students, along with lead instructor for the program, Chef Richard Tankersley and assistant Laura Beth Simon seized

the opportunity. *The Catering Connection* of Tulsa, Oklahoma, who was selected to run the restaurant located inside the library, called *Café 42*, contacted Tankersley in September about helping to cater the event.

Quentin Turner who owns and operates *The Catering Connection*, along with his associate, John Koontz, began searching for skilled, professional people in Arkansas to assist with the undertaking. Turner’s parents, who are founders of the catering business and now live near Branson, Missouri, began helping him with his search and found Ozarka’s unique Culinary Arts program through the Internet.

After Tankersley and the students passed through the rigorous background and security checks common to a political event involving the U.S. President, the group headed to Little Rock on November 16 to begin working on the massive amount of preparation for the festivities that surrounded the opening and dedication.

According to Tankersley, the culinary students were a key ingredient in pulling off the work behind the scenes for the events surrounding the library opening. “The students worked very hard, put in long hours and exhibited as much knowledge and skill as the other professionals involved with the event. I have to give them all credit for

getting their jobs done correctly and on time.” He adds that there were approximately 200 people involved with the food and serving during the eleven total events. This included Ozarka’s students, four different head chefs who were in charge and temporary employees hired to serve guests.

The largest event that occurred during the week was the Presidents dedication luncheon with 1,500 guests who were served after the dedication in an impressively sizeable pavilion. There were also several other large tents set up for the salad and entrée preparations as well as plating the food.

Along with former presidents: Bill Clinton, Jimmy Carter, George H.W. Bush, and current President George W. Bush; there were many other celebrities and political figures who attended the luncheon, including: Barbara Streisand, Oprah Winfrey, Robin Williams, Chevy Chase, Jesse Jackson, Geraldo Rivera, and Kevin Spacey.

“Ozarka’s students worked eagerly behind the scenes preparing, cooking and plating the food for this luncheon,” Tankersley stated. “The rain did not let up during the day, but there were 1500 filet mignon, chicken breasts and Arkansas trout that were grilled.” He also credits the students with most of the preparation and cooking of the 300 pounds of roasted potatoes, squash, and baby carrots; stuffing 5000 snow peas and baking 5000 spring rolls; along with more than 400 pounds of dough and fruit for cobblers. “This was only a fraction of the amount of food,” he added.

The students were involved with seven events altogether

and worked vigorously the entire time they were in Little Rock. Each one of the students now have contacts for job opportunities, including the White House Chef who was there supervising the preparation. “It was a once-in-a-lifetime opportunity for each of the students as individuals, as well as for our culinary program as a whole,” stated Tankersley. “It was also a chance for the students to network with professionals in the field and be a part of a piece of history not only for the State of Arkansas, but our Country.”

Those students attending were: Sean Reynolds of Mountain Home; Rebekah Taylor of Melbourne; Brian Jones of Newport; Sandy Conway of Melbourne; Frances Stewart of Jonesboro; Kimberlee Bledsoe of Bald Knob, Jose Aguilar of Fayetteville; Meridith Luter of Melbourne; Valderie Scape of Horseshoe Bend; Richard Lamons of Mountain View; Derrick Baldrige of Mammoth Spring; Brian Allen of Batesville; Joshua Williams of Cave City; Gerald Arrington of Horseshoe Bend; Crystal Bozeman of Pleasant Plains; Adam Kyzar of Calico Rock; and Kyle Bruton of Mountain View. Also attending was former culinary student and past assistant instructor, Linda Taylor of Horseshoe Bend.



Students plating food for 1500 people.

## Continuing Ed Spring 2005 Course Offerings

The Ozarka College Continuing Education Department will have some special courses available during the Spring 2005 semester for interest to small business owners and health care professionals.

From January 27 through February 17, a course in grant-writing for professional or non-profit organizations will take place. Ozarka College along with The Center for Workforce Education at the University of Arkansas Community College at Batesville are cooperatively offering a four-week training course titled "Grantsmanship". This non-credit class will cover elements of the process of writing and submitting grant proposals.

Topics to be covered in the "Grantsmanship" course include grant protocol and culture, effective use of the internet and other resources for prospecting, building a proposal, nuts and bolts of writing and submitting the grant, and follow-up techniques. Students may also bring grant opportunities to class for discussion and strategy-sharing.

Classes will meet on Thursday evenings from 6-9 p.m. beginning on January 27 through February 17, 2005 at Ozarka College in Mountain View. Cost for the course is \$60.00. To register, contact Kathleen McNamee at 870-612-2081 or Karla Rush at 870-368-7371.

On February 24th, at Ozarka College in Melbourne, a workshop will be offered entitled "How to Start A Business in Arkansas."

This workshop is being offered in conjunction with the

Small Business Development Center at Arkansas State University. The cost for this informative seminar is \$20 and will take place from 5-8PM. Please call Karla Rush to preregister at 870-368-7371.

Then, on March 10th from 5-8PM another workshop for small business owners will be offered also in conjunction with ASU's Small Business Development Center entitled "Business Financing." Call Karla at 368-7371 to preregister by March 1st.

Again this year, Ozarka will offer the radiology technology training program for the current radiology technology professionals. It is offered by the Director of Radiology for Arkansas State University program. The course will take place on Saturday March 5th from 8:30AM until 3:00PM. Contact Rush to register for the training at 870-368-7371.

Rush also adds that anyone looking for specialized computer skills, business management training, or for personal enrichment can check out the many courses offered online at [www.ed2go.com/ozarka](http://www.ed2go.com/ozarka). "These six-week courses are available to you wherever you have internet connectivity, at home or work, and may be accessed 24/7. The convenience and affordability make a great combination for enhancing your skills." She further notes nearly 200 individual classes are available online and begin each month.

Anyone having suggestions for continuing education or training courses, can email them directly to Karla at [karla@ozarka.edu](mailto:karla@ozarka.edu) or call her at 870-368-7371, extension 2003.

*The convenience and affordability of ed2go make a great combination for enhancing your skills.*  
-Karla Rush

## Dave's Arbor Advice

With the Holiday season in full swing, Dave Rush, Ozarka's forestry/arbor specialist suggests a nice way to decorate for Christmas and beautifying the landscape after the holidays.

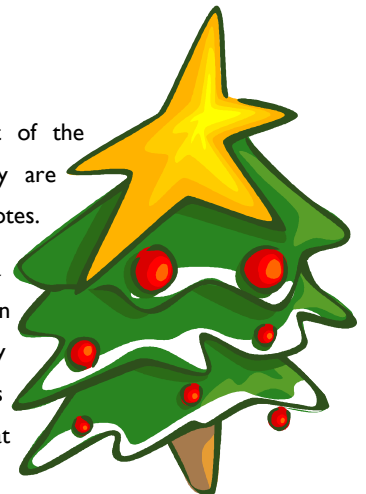
He says, "instead of purchasing a cut tree, buy a nice potted tree to bring indoors and decorate as a

Christmas tree, then after the holidays, take the tree outdoors and plant it in your yard to enhance the landscape."

There are many different varieties of evergreens available that make nice Christmas trees. A couple of his suggestions are Douglas Fir and Blue Spruce. "The nice thing about

having evergreens as part of the landscape is obvious, they are grebe year round," Dave notes.

This alternative to buying a live Christmas that will die in a few weeks, is a nice way to beautify the yard and is environmentally friendly at the same time.



**Ozarka  
College**

P.O. Box 10  
218 College Drive  
Melbourne, AR 72556



# Ozarka College

*A Short Drive to Great Distances*



## Miller & Weaver Honored at Reception

Friends and family gathered at Ozarka College on Friday December 3, to honor two local state officials for their contributions to Ozarka College and the surrounding communities.

State Representative Paul Weaver, who represents District 71 which includes Independence, Izard and Stone Counties has served on the House of Representatives since 1999. State Senator Paul Miller, who represents District 10 which includes Ozarka's service area of Izard, Fulton, Sharp, and Stone counties has served in that capacity since 2000.

"Both men have provided excellent leadership during their legislative tenure," according to Ozarka President, Doug Rush. "Ozarka appreciates their tremendous support to the College and the communities they serve."

In honor of their dedication and service to Ozarka, the newly expanded library at Ozarka was dedicated to Representative Weaver; while the Ozarka College Fitness Center, which was officially opened after the reception, was dedicated to Senator Miller.



Representative Paul and Sharron Weaver with President Rush in the Ozarka Library, named in Weaver's honor.



Rush and Senator Paul and Treva Miller outside the new Fitness Center named for Miller.