

HIGHLIGHTS  
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• Summer II Classes Begin July 5th

• Late Registration ends July 6th.

• Last day of Class is August 5th.

Lunch Served 11AM-12:30PM Daily. Cost: \$3.00 or \$3.50

MENU:

Mon 7/4 July Fourth holiday  
Tue 7/5 Club Sandwich & chips

Wed 7/6 Philly Beef  
Thu 7/7 Hamburger & FF

Mon 7/11 Ham  
Tue 7/12 Pork Roast  
Wed 7/13 Chicken Spaghetti  
Thu 7/14 Chef Salad

# Ozarka College Connection

VOLUME II, ISSUE II

JULY 5 - JULY 14, 2005

## Morgan Retires as Vice President of Academics



After many years of service to Ozarka College, Linda Morgan, Vice President of Academic Affairs announced her retirement earlier in June. Morgan began her career at the college in 1988 as the Nursing Chairperson and Instructor. Then, in 1994, she was named Vice President of Academic Affairs.

According to Ozarka College President, Douglas Rush, Morgan was an excellent employee of the college for 17 years. "Mrs. Morgan worked hard through her years of service to Ozarka." Rush adds, "She will be missed at Ozarka College and we wish her well with her new endeavors."

Morgan and her husband are pursuing a new business venture in Melbourne, which will open in the next few months the square. They are in the process of remodeling to open the "Cottage Bookstore" which will feature mostly new books. The bookstore will not duplicate what is already available at the other two bookstores in Melbourne; the "Bookery" and "Bread of Life."

Morgan expresses her gratitude of Ozarka over the years, "It has been a wonderful experience working for an institution such as Ozarka College. The atmosphere is truly one of family and I will greatly miss my 'Ozarka family'." She adds, "Ozarka College is a tremendous asset to the communities it serves by giving students access to higher education."

*"The atmosphere is truly one of family and I will greatly miss my 'Ozarka family'."*

*-Linda Morgan*

## Ozarka Culinary Student Wins Gold

For the first time in the history of Ozarka College competing at the national level SkillsUSA Conference, one of its culinary arts students brought home a gold medal. Kimberlee Bledsoe of Bald Knob (White County) competed and won first place in the post-secondary Food and Beverage Service competition against other students from across the United States.

After winning Gold medals in their divisions at the Arkansas Association of SkillsUSA Leadership and Skills Conference, which was held in Hot Springs in April, three Ozarka College culinary arts and hospitality students competed at the 41st Annual National SkillsUSA Championships in Kansas City from June 20-24. Bledsoe also competed at the national level in 2004 where she placed fourth in her division.

Sean Reynolds of Mountain Home (Baxter County) also competed for the second consecutive year in the post-secondary culinary arts competition and finished in the top ten. Meridith Luter of Corning (Clay County) competed in the Commercial Baking category and finished in the top twenty. This was Luter's first year to compete in SkillsUSA.



*Pictured Left to Right: Meridith Luter, Kimberlee Bledsoe (holding her Gold Medal), and Sean Reynolds.*

Ozarka College's Culinary Arts and Hospitality instructor, Chef Richard Tankersley, and Assistant program instructor, Linda Taylor, accompanied the students to the competition in Kansas City.

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Ozarka

College

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# Ozarka College

*A Short Drive to Great Distances*



Photo courtesy of Stone County Leader

## Familiar Ozarka Face Portrays "Uncle Sam"

One of Ozarka's own instructors from the English Department and resident of Mountain View, Jeremy Nicholson, played an important role over the July Fourth Holiday. During the Chamber of Commerce sponsored parade on Saturday, July 2nd, Nicholson rode in a Mountain View fire truck dressed as Uncle Sam, alongside "Lady Liberty."

Meanwhile, Jeremy's wife, Edie, and Registrar Gin Brown's husband, Stanley, drove the Ozarka Student Council float in the parade with Betsy Ross on board. Gin and Edie also helped out with the children's games after the parade.

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Tankersley expresses his enthusiasm for the students' accomplishments. "Just making it to the national competition is a success in itself, but to win gold at that level reflects on the quality of our students and the hard work and effort they put into their training and education." He adds, "I applaud my fellow instructors and the administration of Ozarka College for their efforts and support for the culinary department and its outstanding students."

Ozarka College President, Douglas Rush, commends the achievements of the students who competed. "This is the second year Ozarka's culinary program has had three students compete at the national level of SkillsUSA and the first time one of them has won a gold medal. This is truly an outstanding accomplishment both for the students and their families as well as Chef Tankersley and Ms. Taylor who work hard to continue to keep Ozarka's Culinary Program top notch." Rush has been involved with SkillsUSA (formerly VICA) in one way or another since 1974, and has been given an honorary lifetime membership.

The SkillsUSA Championships is the showcase for the best career and technical students in the nation. Contests begin locally and continue through the state and national levels. The philosophy of the Championships is to reward students for excellence, to involve industry in directly evaluating student performance and to keep training relevant to employers' needs

This year, there were over 4,600 contestants in 80 separate events during the competitions, with more than 13,000 people drawn to the competition. Categories include health occupations; leadership development; occupationally-related; official demonstration; and trade, industrial and technical which includes the culinary arts contests.

Ozarka's Culinary Arts Program is the only one of its kind in the State of Arkansas. For information on the program or to apply, contact Ozarka at 870-368-7371, toll free 1-800-821-4335, or visit the website at [www.ozarka.edu](http://www.ozarka.edu).