

**INSIDE THIS ISSUE:**

Culinary News 2

STARS Scholars 2

Arbor Advice 2

New Street Signs 3

Ozarka to Host Articulation 3

CDA Classes 3

Pictures from Groundbreaking 4

# Ozarka College Connection

VOLUME 1, ISSUE 17 AUGUST 30-SEPTEMBER 10, 2004

## Mountain View Groundbreaking Successful

For the second time this year, Ozarka College held a groundbreaking ceremony. On August 26<sup>th</sup>, approximately 250 people were on hand for the Ozarka College Mountain View Groundbreaking ceremony at the building site on South Riggsville Drive.

After local musicians, Jean Jennings, Pam Kirby and Kay Thomas entertained the crowd, Ozarka College President Doug Rush welcomed those attending and introduced Ozarka's Board of Trustees and Foundation Board Members. Vice President of Finance, Gayle Cooper led a prayer and several guest speakers spoke on the importance of education and Ozarka College in the Stone County area. Speakers included, State Senator Paul Miller; Joe Dillard who spoke on behalf of US Representative, Marion Berry; Stone County Judge, Stacey Avey; Mountain View Mayor, Joe Wyatt; Ozarka's Foundation Board Chairman, Marty Sellars; and Vice President of Academic Affairs at Ozarka, Linda Morgan.

The contract for construction of the permanent facility was awarded to Noacon, Inc. of Fairfield Bay. They have already begun the initial groundwork to prepare for the construction of the approximately 9,300 square foot building. The new building will house five classrooms, reference room, offices, and restroom facilities.

Local Ozarka College Student Ambassadors assisted with the programs for the ceremony and Culinary Arts provided refreshments for the ceremony.

**TAKE The Kitchen Survey**  
(Included in this Edition)  
Place the Survey in the box located outside the Kitchen in the Main Building by the Ice/Water Machine.

Lunch Served 11AM-12:15PM Daily.  
Cost: \$2.50 or \$3.00 with dessert.

**MENU:**

- Mon 8/30  
Chicken Fried Steak
- Tue 8/31  
Meatloaf
- Wed 9/1  
Baked Fish
- Thu 9/2  
BBQ Beef
- Fri 9/3  
Ham & Beans with Fried Potatoes
- Mon 9/6  
Chicken Strips
- Tue 9/7  
Spaghetti & Salad
- Wed 9/8  
Pork Chops
- Thu 9/9  
Roast Beef Plate
- Fri 9/10  
Catfish



Ozarka's Board of Trustees, Foundation Members and President Doug Rush break ground.



Stone County Judge Stacey Avey.



Kay Thomas, Pam Kirby and Jean Jennings of The Leatherwoods.



Ozarka Student, Leann Gillihan and staff member Barbara Dawes.

## Around Campus

- ◆ **Collegiate Ministry Meetings** are Tuesdays and Wednesdays at 11:00 a.m., in the Dining Hall with Brother Bob Stewart.
- ◆ **PTK-Tuesday Aug 31@11am** Miller Compressed video room.
- ◆ **DRAMA CLUB Reorganizing -Come to the meeting Wed. Sep 1st@11am**, Backstage of the Auditorium. Email Bobby Holder [bnholder@ozarka.eages.edu](mailto:bnholder@ozarka.eages.edu) for further information..
- ◆ **Student Council- Thursday, Sep 2 @11AM** Miller Compressed Video room C116.
- ◆ **PBL - Thursday, Sep 9@11AM** Miller Compressed Video Room C116.

**More Groundbreaking photos on Page Four...**

*"We expect future graduates to have an even better understanding of the overall hospitality environment thus being better armed for success."*

*Chef Tankersley*



Dave shows two types of fungus: Russet (top photo) and Blight (Bottom photo).

## Culinary Students Honored as Program Expands

Four culinary students from Ozarka College have been awarded academic scholarships from the Arkansas Hospitality Association for the 2004-05 school year. Recipients include Jose Aguilar of Fayetteville, Devalyn Blankenship of Mountain View, Kimberlee Bledsoe of Bald Knob, and Sean Reynolds of Mountain Home.

These students received their awards based on the potential they have shown to become future leaders in the hospitality industry. The Arkansas Hospitality Association provides scholarships each year in conjunction with the National Restaurant Association.

Current and future students of Ozarka now have the option

of completing the original one-year technical certificate in culinary arts or continuing on to receive an associate of applied science degree in this area. In July, the Arkansas Higher Education Coordinating Board approved Ozarka's request to increase the options available within the culinary arts department.

Additional courses have been added to the curriculum. Those courses include Introduction to Hospitality, Hospitality Cost Control, Catering Management, Garde Manger, Organizational Behavior, Lodging Operations. Other electives are Equipment Management, International Cuisine, Cooking for Healthy Lifestyles and Bar and Beverage Management.

Chef Rick Tankersley, lead instructor for the program, will be assisted this year by new graduate Laura Beth Simon. Tankersley expressed his enthusiasm about the enhancement of the curriculum and the new opportunities available to culinary students. "It is very exciting to be able to offer additional classes to educate students in hospitality industry standards. We expect future graduates to have an even better understanding of the overall hospitality environment thus being better armed for success."

For more information about the culinary arts program, contact admissions at 870-368-2028. Or visit the Ozarka website at [www.ozarka.edu](http://www.ozarka.edu).

## STARS Recipients Announced

The Arkansas Department of Higher Education (ADHE) introduced a new scholarship program to last year for students pursuing an education in Associate of Arts in Teaching up to a Master of Arts in Teaching. The program is entitled STAR, which in an acronym for *State Teacher Assistance Resource*.

Twelve students enrolled in the Ozarka College AAT program have been named as recipients of

the \$1,500 per semester stipend. Susan Andrews of Williford; Kalah Burroughs, Jamela Hinesley, Marianne Smith, and John Swan all of Mountain View; Mary Downs of Batesville; John Gardner and Michelle Simpson of Melbourne; Michelle Herron of Franklin; Wanda McConnaughay of Oxford; Candace Pahlas of Horseshoe Bend; Cindy Searcy of Violet Hill will each receive the award this year.

To qualify, students must be en-

rolled fulltime, maintain a cumulative GPA of 2.75, be a sophomore, junior or senior at an Arkansas accredited college or university, and must agree to teach for two years in a public school located in an area designated as having a critical shortage. Several elementary schools in Ozarka's service area have qualified as critical schools.

For further information regarding STARS, contact AAT Instructor, Craig Keller at 870-368-7371 or the ADHE, toll free 800-547-8837.

## Dave's Arbor Advice

With the unusual amount of rain this area has received over the summer, Ozarka's Landscaper, Dave Rush, gives advice to fight fungus that may have formed on trees and other vegetation.

"There are many different types of fungus, but the cause is simple, moisture. With the high humidity and rain we have had, it

is important to treat trees, flowers, shrubs and gardens with a fungicide," explains Dave. One that he uses is a powder form that can be mixed with water and sprayed directly on the infected area.

He adds that the treatment should be done at least 24 hours before a rain to insure the fungicide has time to work.

Common fungus that infect vegetation include blight, russet and scale, but there are many others.

Another suggestion of Dave's is to use an insecticide at the same to "kill two birds with one stone."

Watch for the next Arbor Advice for tips on planting trees this Fall.

# New Street Names Reflect Positive Views of Ozarka College



Ozarka College in Melbourne has recently installed new street signs within the campus. The names of the streets

mirror the philosophy taken by the college of its students' potential and positive attitude as well as the importance of education.

Upon entering the main campus from College Drive signs can be seen with names like "Success Street", "Career Circle", and "Potential Path." If entering from Haley Street, on the corner of the John E. Miller Building, students may make a turn on "Bright Future Drive". Other street names on campus are "Library Lane", "Technology Trail", and if visiting the Ozarka Kids Academy, the street name is "Academy Avenue."

Ozarka College Marketing Director, Karla Rush explains, "The idea came about last

year to name the streets on campus in order to make it easier for students and visitors to find their way around." She goes on to say that the project has been a group effort and included help by several people. "The City of Melbourne assisted with the project by obtaining the street signs, while Ozarka's Grounds and Maintenance Department installed them. Vice President of Student Services Ron Helm voiced some great ideas for the street names and full support was given by President Doug Rush and the other Administrators of the college."

A new campus map is being prepared to include the new street names and designated parking areas. It will be located on the Ozarka website.

## Ozarka to Host Articulation Workshop in September

High school guidance counselors from the northeastern Arkansas area and college admissions officers will meet at Ozarka College, Thursday, September 16<sup>th</sup> at 10:15 a.m. for the annual regional Articulation Workshop. The workshop will take place in the John E. Miller Educational Complex.

Representatives from colleges and universities in Arkansas and surrounding states will present high school counselors with information about new programs and opportunities at their various institutions. This workshop is sponsored by the Arkansas Association of Collegiate Registrars and Admissions Officers (ArkACRAO).

Ozarka College Admissions Counselor, Randy Scaggs explains, "This will be the first time Ozarka has hosted an articulation work-

shop on its campus. It will be a wonderful opportunity to allow other college officials and high school guidance counselors to experience the friendly people at Ozarka as well as our top notch facilities."

ArkACRAO hosts five workshops around the State of Arkansas. Along with Ozarka College, there will be articulation workshops at South Arkansas Community College in El Dorado, Cossatot Community College UA in DeQueen, John Brown University in Siloam Springs, and Central Baptist College in Conway.

For more information, please contact Randy Scaggs at 870-368-2028 by September 10<sup>th</sup> or Betty Ellison after this deadline.

## Early Childhood Education Course To Be Offered At Ozarka

Ozarka College will offer a nine-week course in early childhood development beginning on Tuesday, October 5<sup>th</sup>. Students enrolled in this course will receive a certificate of proficiency upon satisfactory completion of the 120-clock hour training program as required by the Early Childhood Commission. Amy Pinkston, director of child care at Ozarka Kids Academy, will teach this class.

The CDA National Credentialing Program is a major effort to en-

hance the quality of child-care by defining, evaluating and recognizing the expertise of child care providers. The program being offered at Ozarka will include Foundations of Early Childhood Education, Child Development, Healthy, Safe Learning Environment and two practicum courses. The practicum involves 240 hours of practical experience in a licensed childcare facility.

Students who complete the CDA certificate program at Ozarka will qualify to write the Child Develop-

ment Associate examination. This credential is administered by the Council for Early Childhood Professional Recognition and may be earned in addition to the certificate of proficiency from Ozarka College.

Classes will meet at the Melbourne campus on Tuesday and Thursday afternoons, from 2-5 p.m. beginning October 5 and ending in March. Some scholarship monies will be available to eligible students. For more information, call 368-7868 or 368-7371.

**Ozarka  
College**

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



# Ozarka College

*A Short Drive to Great Distances*



Ozarka Ambassadors from left: Stephanie Rychtarik, Amanda Reynolds, Cory Garretson, and Bobby Switzer.

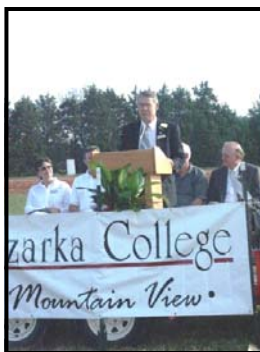


Foundation member and student, Darrin Chism and Instructor, Judy Cannady.



Mountain View Mayor, Joe Wyatt; President Rush and County Judge Stacey Avey.

## Ozarka College - Mtn. View Groundbreaking



President Rush delivers his speech.



Libby Cone and Senator Miller.



Stone County School officials and other guests at the ceremony..



# OZARKA COLLEGE CAFETERIA SURVEY



Please mark selections you would like served in the cafeteria. Add suggestions also. Thanks!

## BEEF

- BBQ Ribs
- Beef Stroganoff
- Beef Tips
- Chicken Fried Steak
- Enchiladas
- Hamburger Steak
- Hot Roast Beef Sandwich
- Lasagna
- Liver/Onions
- Meatloaf
- Mexican Plate
- Pepper Steak
- Salisbury Steak
- Spaghetti
- Swedish Meatballs/Rice
- Swiss Steak
- Veal Paprika/Noodles
- Veal Parmesan

## POULTRY

- Baked Chicken
- Chicken & Dressing
- Chicken & Italian Sausage
- Chicken Cacciatore
- Chicken Casserole
- Chicken Enchiladas
- Chicken Fajitas
- Chicken Livers
- Chicken Marinara w/ Fettuccine
- Chicken Spaghetti
- Chicken Strips
- Cornish Hen
- Fried Chicken
- Mexican Chicken
- Poppy Seed Chicken
- Quail
- Turkey Plate
- Turkey & Dressing

## SOUPS, SALADS, SANDWICHES

- Bacon & Potato Soup
- BBQ Beef Sandwich
- BBQ Pork Sandwich
- Beef Stew
- Broccoli Soup
- Cheeseburger
- Chef Salad
- Chicken Salad Sandwich
- Chili
- Chili Dogs
- Clam Chowder
- Club Sandwich
- Deli Roast Beef Sandwich
- Fish Sandwich
- French Dip Sandwich
- Grilled Cheese Sandwich
- Grilled Chicken Salad
- Grilled Ham & Cheese
- Lentil Soup
- Pastrami Sandwich
- Patty Melt
- Reuben Sandwich
- Salad Bar
- Taco Salad
- Tuna Sandwich
- Turkey Sandwich

## PORK

- Ham Steak
- Pit Ham
- Polish Sausage/Sauerkraut
- Pork Chops
- Pork Roast

Please add your suggestions: \_\_\_\_\_

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