

OZARKA COLLEGE

December 2022
Campus Connection
Holiday Edition

Inside the Issue



ACADEMIC ALL-STAR

Honoring the outstanding achievements and community outreach of Ozarka's finest students. p. 02.

LPN TOP RANK

Showcasing nation wide ranking of LPN program p. 09.

FOUNDATION CORNER

Recapping events and volunteer opportunities for Ozarka campuses. p. 05.

HOLIDAY EVENT

Santa visits Ozarka

Jingle bells, jingle bells, jingle all the way to Ozarka College! On Friday, December 2, 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, 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 face painting, letters to Santa, ornament decorating, snowman 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 a well-deserved vacation. 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 high-performing 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 in our state, with our mission to provide exciting learning opportunities throughout our four county region and beyond. You are appreciated; keep up the great work and have a wonderful Christmas and holiday season!



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). Governor Asa Hutchinson presented the keynote address at a brunch honoring the 22 student scholarship winners. 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.

Sarah Kirby of Fox, 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 Arts degree and then transfer to a four-year institution where she hopes to pursue a radiology degree. Sarah's passion for helping others drives her career choice and can be seen in her community volunteerism and church involvement.

We are proud of Sarah's accomplishments, which include appearing on the Ozarka College President's list and being a member of the Phi Theta Kappa Honor Society.

Congrats Kirby! 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



Brioney Edwards - Culinary Arts Instructor

A graduate from Mt. Pleasant High School, Brioney received her culinary degree from Ozarka College. She started in the food industry at the young age of 14 and has been working in it for over 20 years! Her husband, Justin, is a firefighter and she is a founding member of the Melbourne Fire Department Auxiliary. She also served on the Relay for Life Board and I-Care Board. We're excited for you to pass along your years of experience to our students!

Brandon Muse - Certified Flight Instructor

Brandon got his start as an automotive mechanic and heavy equipment operator before graduating from the Ozarka College aviation program. He obtained his CFI license shortly thereafter. He has been a part of the aviation program since nearly the beginning and brings a useful perspective from both a former student and now instructor side of things. He has more than 200 hours of ground instruction, well over 100 hours instructing in the simulators, and 150+ hours in the air. He is closing in on a total of 400 flight hours!



Alexis Runyan - Part-Time Fitness Center Assistant

An Ozarka alumna from the class of 2020, Alexis graduated with her general education degree. She has lived in Melbourne her entire life and has been working in the fitness center for three months now. Alexis has spent most of her life involved in sports. She played basketball and has a passion for working out. Previously she worked as a server and enjoys helping people in whatever capacity possible. Welcome back to Ozarka, Alexis!

CHILI COOK-OFF

Staff Council Event

Thank you to everyone who helped with each of the three Chili Cook-Off fundraisers at Melbourne, Ash Flat, and Mountain View. The fundraisers were a success! Special thanks to Kameron Teague-Murphy, Sharon Wilson, Kendra Smith, each person who brought condiments/fixings, each person who helped with set ups/takedowns, and everyone who came to eat! Here are the winners at each campus (L-R):

Melbourne:

- 1st place- Chrisha Savell
- 2nd place- Tojo Massey
- 3rd place- Lindsey Johnson



Ash Flat:

- 1st place: Wendy Coggins
- 2nd place: Stacey Bokker
- 3rd place: Kendra Smith



Mountain View:

- 1st place: Whitney Mendoza
- 2nd place: Stephen Baltz
- 3rd place: Kim Lovelace



LPN DONATION

Mountain View Nursing

The Licensed Practical Nursing students of Mountain View seized the opportunity to combine their bake sale with the chili cook-off sponsored by Staff Council. The class of 14 students wanted to help a local agency within the Mountain View community and they did just that. The students raised \$200 which was donated to the Stone County Humane Society. It is their vision to create a community where people value animals and treat them with respect and kindness.

The Stone County Humane Society is a non-profit organization operating since 1999. It has helped find homes for stray and unwanted animals, promoted spaying and neutering, educated the public about responsible pet ownership, and returned lost pets to owners, all while operating a no-kill shelter.



FOUNDATION CORNER...

We golfed, we sang and we rolled the dice...

The Ozarka College Foundation fall events were a huge success! On Thursday, September 22, Cooper's Hawk Golf Course was the site for the annual four-person golf scramble. Once again, area businesses strongly supported this important event with FNBC serving as the Presenting Sponsor. Twenty-nine teams enjoyed a bag lunch before playing 18 holes of golf on one of the state's top-ranked courses. Upon completion, Sam Cooper served fajitas with all of the sides and topped it off with a decadent dessert. All food compliments of White River Health. The winning team walked away with a cash prize and bragging rights until next year.

The annual Fall Concert was held in the Amphitheater on the Mountain View Campus on Saturday, October 8. An all-star line-up headlined by Ozarka College Trustee Pam Setser, entertained the friends of the College that showed up to support the event. Popcorn and hot chocolate were available to guests. The program included a welcome by campus director, Kim Lovelace and recognition of supporters by Ozarka College Foundation board member, Michelle Atchison. Fiddle, guitar playing, clogging, and beautiful vocals filled the cool mountain air and a good time was had by all.

The first ever Casino Night was held at Cooper's Pointe in Cherokee Village on Thursday, October 20. First Community Bank was the high roller sponsor for the event which included blackjack, roulette and bingo tables. Heavy hors d'oeuvres and drinks were prepared and served by Chow on the Square. Guests enjoyed a raucous evening of fun and games with the ultimate goal of supporting Ozarka College - Sharp County projects.



ENDOWMENT UPDATES

Foundation Update

As we approach the end of 2022, several endowment funds are nearing completion.

Delynne Duerkes Memorial Scholarship

The endowment in memory of Delynne Duerkes is projected to be completed in the first quarter of 2023. Family, friends and employees have generously supported this endeavor. Delynne left an indelible mark on the College and she will be remembered each year as the scholarship in her name is awarded to a deserving student.



*Photo Caption:
Delynne Duerkes



*Photo Caption:
Barbara & Wayburn Watson

Wayburn Watson Memorial Scholarship

Over \$9,000 is currently in the Wayburn Watson Scholarship fund, which means the \$10,000 goal should be met very soon. This memorial scholarship honors the life of Wayburn Watson, father to Ozarka College Trustee Mike Watson and College employee Donna Hill.

Board of Trustees Scholarship

Started under the leadership of former College Trustee Dennis Wiles, this endowment should be complete by the end of the year. Each trustee gives an annual gift to support the fund. The scholarship is awarded to a deserving student in the amount of \$500 for the fall semester.



As a reminder, Ozarka College will create a permanent endowed scholarship to be named according to donor specifications for each gift of \$10,000. Criteria for the scholarship will be determined by the donor(s). A \$500 scholarship will be awarded annually most often \$250 per semester to the recipient for each endowment.

Thank you for supporting scholarships!

FROM OUR KITCHEN TO YOURS

CHILI

*From the Kitchen of
Chrisha Savell*

INGREDIENTS

1 lb- ground beef
1 lb- spicy sausage
2 TBSP- minced garlic
1- yellow onion (minced)
1 TSP- salt
1 TSP- pepper
1 can- Fire Roasted Rotel (optional)
2-3 cans- chili beans
Beef broth- until you reach desired consistency (about 16 oz)
1 can- tomato paste (6oz)
1 packet- mild chili seasoning
Garlic powder to taste (about a teaspoon)
Onion powder to taste (about a teaspoon)
Chili powder to taste (about a teaspoon)
Smoked paprika to taste (about a teaspoon)



MAKE

- In a large stock pot, brown ground beef with salt, pepper, and minced garlic and onion. Drain grease and set the beef aside. Brown spicy sausage. Combine the sausage and ground beef in the stock pot. Add in the Rotel and chili beans. Pour in beef broth until consistency is slightly soupy. Stir in tomato paste to thicken the consistency (should be more like a dip than a soup). If you prefer a soupier consistency, add more broth until desired consistency. Stir in the chili seasoning and other seasonings. Season to taste, starting off with about a teaspoon of each. Cook on medium heat. Bring to a boil. Reduce heat and simmer on low for 3-4 hours.

OREO DELIGHT

INGREDIENTS

1 bag of Oreos, crushed
8 oz. cream cheese, softened
1/4 cup of butter
1 cup powdered sugar
3 cups milk
2 sm. boxes instant vanilla pudding
1/2 tsp. vanilla
12 oz cool whip, thawed

*From the Kitchen of
Krystal Rush*



MAKE

- Cream together cream cheese, butter, powdered sugar, & vanilla. In a separate bowl mix milk & pudding, chill until set. Fold in cool whip after pudding has set. Add cream cheese mixture, layer with oreos. Chill until ready to serve.

ORANGE SCONES

*From the Kitchen of
Kendra Smith*

INGREDIENTS

- 1/3 cup sugar
- zest of two medium oranges
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 8 tablespoons unsalted butter, frozen
- 1/2 cup sour cream



For the Glaze:

- 3 tablespoons unsalted butter, melted
- 1 cup confectioners' sugar, sifted
- 1/2 teaspoon pure vanilla extract
- 2 tablespoons freshly squeezed orange juice

MAKE

- Adjust oven rack to lower-middle position and preheat oven to 400 degrees. Line a baking sheet with parchment paper.
- In a medium bowl, combine sugar and orange zest; mix with your fingertips until the sugar is moistened and fragrant. Add in the flour, baking powder, baking soda and salt and mix until combined.
- Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in the butter until the mixture resembles coarse meal.
- In a small bowl, whisk the sour cream and egg until smooth.
- Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. The dough will be sticky first, but as you press, the dough will come together.
- Place on a lightly floured surface and pat into a 7-inch circle about 3/4-inch thick. Use a sharp knife to cut into 8 triangles; place on prepared baking sheet, about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool for 10 minutes and prepare the glaze.
- In a medium bowl, prepare the glaze by mixing together the melted butter, confectioners' sugar, vanilla and orange juice. Whisk until smooth. Dip the top of the scones into the glaze and allow the glaze to harden.



If you would like to submit a recipe for the next newsletter please contact Katie Norris at katie.norris@ozarka.edu

LIFE HACKS...

Fan Requested



HACK #1

If you're planning to purchase gifts online, you can shave a bit off the bottom line by doing it on December 14, a.k.a. Free Shipping Day. As of this writing, more than 400 retailers are participating, including Kohl's, Target, and Barnes & Noble.

HACK #2

If you want to contact the North Pole you can call Santa at 605-313-4000 and leave Santa a message including your Christmas list.



HACK #3



Want to watch Christmas movies without breaking the bank this holiday season? Download the Christmas Plus app. It has all the Christmas movies, music, and fireplaces you could ask for...and its FREE! (On Roku)

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. Chaney Coleman guessed the number closest and received the jar of candy corn and an Amazon gift card! Also, Staff Council held its first ever 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, Kelly Graham, or Rondal Moser. There are plenty of opportunities to get involved.

*Photo Caption:
Dylan Herekamp



*Photo Caption:
Rondal Moser



*Photo Caption:
Kelly Graham

STUDENT ASSISTANCE

Career Pathways Initiative

Career Pathways Initiative (CPI) would like to announce assistance available for LPN's and RN's to help them get supplies needed this spring. CPI can assist with the following: Tuition Assistance, Childcare Assistance, Loaner Laptops, Course Related Supplies such as textbooks, scrubs, nursing supplies, NCLEX Voucher, etc., Transportation Assistance, and EDPays Incentive program.

To be eligible for Career Pathways, students must be an Arkansas resident, be a parent of a child under the age of 21 and meet the income guidelines. Students will be required to complete a Career Pathways application packet. If you have a student that would like to pre-apply, please visit www.arpathways.com.

If you have any students that meet the eligibility requirements and would like to participate in Career Pathways, please let Amanda Engelhardt know and she will meet with the student or mail/email you an application packet. If you have any questions, please feel free to contact CPI at 870-368-2041. You may also email at Amanda.Engelhardt@ozarka.edu.



INCENTIVE LEVELS

NEW ENROLLMENT
\$100

PROGRESSION
\$300
((\$600 max per semester)

PROGRAM COMPLETION
\$500

NON-CREDIT PROGRAM
(no other incentives apply)
\$500

LPN TOP RANK IN NATION

#2 in the Nation

The Licensed Practical Nursing (LPN) program has been ranked second in the country by Nurse Journal for the year 2022.

"We are honored to be recognized as one of the best LPN programs in the country," said Katie Wilson, Nursing & Allied Health Division Chair. "Our nursing faculty are truly dedicated to the success of our students. This is evident as they carry out the mission of Ozarka College by providing life-changing experiences throughout students' education toward becoming a valued member of the community as talented healthcare professionals."

Nurse Journal's website states, "Ozarka College offers a technical certificate in licensed practical nursing that prepares learners for industry certification."

"This is another great example highlighting the impressive quality of the Ozarka LPN program education," said Dr. Richard Dawe, Ozarka College president. "Since its founding, Ozarka College has been a leader in providing nursing education in Arkansas and why it remains a signature program offering for our communities."



NurseJournal



FOND FAREWELL

Earlene Martz

Earlene Martz, Finance technician, retired recently after twenty-six years of service. Mrs. Martz was honored at a retirement celebration this fall. Colleagues were in attendance and shared stories, voiced their sincere appreciation, and wished her many happy years of retirement.

Beginning work at Ozarka in 1996, Martz began serving in the finance department where she has worked tirelessly these many years to help Ozarka students and her colleagues.

"Earlene performed many roles in the finance department during her time at Ozarka including accounts payable, payroll, and accounts receivable," said Tina Wheelis, executive vice president of finance and administration. "She was always willing to take on additional duties and responsibilities. She will be missed."

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





Providing Life Changing Experiences through Education



Fall Semester 2022



