

OZARKA COLLEGE

October 2023
Campus Connection
Fall Edition

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WELCOME BACK EVENT

Campus Wide Celebration of New and Returning Students

On September 20, staff and faculty welcomed back all of our returning and new students to campus. It was a beautiful day perfect for any event. The air was filled with the wonderful smell of hotdogs and hamburgers on the grill as most campuses played rounds of baggo getting to know each other. "My favorite part of the welcome back event was the baggo!" said Lily Grigg, Ozarka student. We would like to thank all the staff and faculty involved in making each one of these campus events a success! To our students, we are so excited about the upcoming year and delighted that you are a part of our amazing learning community.



A MESSAGE FROM THE PRESIDENT

Dr. Richard Dawe

I hope everyone is enjoying our fall semester. I want to share some exciting news about an expansion of technical offerings in Mountain View. As of today, we are about to close on a facility that will allow us to expand welding and provide a new program, Construction Trades. This will allow us to meet employer needs in the region and provide skillsets for this vital career track need. More detail will follow as we begin preparing the facility! I also want to take this opportunity to thank everyone involved in preparing for the many Foundation fund-raising events to support our students. Everyone should take a lot of pride in how we pull together to support Ozarka students. Have a great semester!



STAFF OF THE YEAR

Dylan Herekamp

Dylan Herekamp was recently selected as recipient of the 2023 Outstanding Staff of the Year award. He was recognized at the Arkansas Community Colleges (ACC) awards and recognition ceremony in Hot Springs.

Since 2021, Herekamp has led the charge as Ozarka has made a deliberate effort to organize and promote professional development opportunities as well as provide a formal avenue of communication with Administrative Council and representation at Board Meetings, serving as chair of the staff council committee. Dylan also serves on the compliance review committee, student success committee, and curriculum committee. Dylan has played a big role in the transition of online transcript request giving easier and quicker access to students and alumni. These efforts have resulted in the expansion of staff council as well as effortless secure transcript offerings across the College's four-county service area.

"Dylan's contribution to the admissions department cannot be overstated," said Zeda Wilkerson, Ozarka College vice president of student services. "He has quickly become an indispensable part of the Ozarka team, and with his efforts, combined with the efforts of our admissions department, we will continue to ensure we provide quality service to our students, alumni, and communities."

Dylan is a credit to Ozarka College and represents the best of the institution. Congratulations Dylan!

Congrats!



**STAFF OF THE
YEAR**

**DYLAN
HEREKAMP**

A HARVEST OF MEMORIES

Mountain View Photo Contest

Mountain View campus certainly has been finding ways to usher in the fall foliage to campus this semester. Right around the first official day of fall, the students began participating in a photo contest to show off their favorite fall finds. The shelves in the student common area filled up and just in time for the fall concert!

All entries were judged by staff on October 2, 2023 and each winner received an Ozarka swag bag. Placing first and third place was Jennifer Whitfield who is enrolled in our Business Technology program. Receiving second place was Misty Morgan who is currently enrolled in Health Professions.

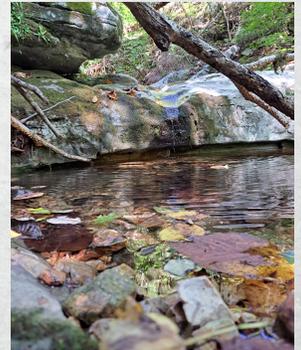
1st Place - Sunflower Fields Forever



2nd Place Costume Kisses



3rd Place - Chasin WaterFALLS



THE JERRY HOPPER BAND

Sonny Night in August Concert Series

A raucous crowd gathered in the John E. Miller Auditorium at Ozarka College in Melbourne on Saturday August 26 to hear a local legend. The community welcomed the talented Jerry Hopper and his band as they performed renditions of country hits to the tune of their classic bluegrass sound. The Jerry Hopper Band did not disappoint, putting on quite a show, playing many fan favorites.

Event proceeds benefited the Dennis Horton Memorial Scholarship Fund through the Ozarka College Foundation. Dennis was well known for his generosity, support for the arts, and advocacy for local musical talent, and was a lifelong musician and friend of Jerry Hopper's.

This event marked the seventh anniversary of the original Sonny Night in August benefit concert and tribute to the life of beloved community member, Son Lamb. Special thanks for event coordination goes to Foundation board member, Shane Linn of Townsend Spice & Supply. Special thanks to all our generous event sponsors.



MOVIN & SHAKIN

Employee Transitions and New Hires



Brioney Edwards - Lead Culinary Faculty

Edwards, a familiar face to most joined us as an instructor earlier last year. She started in the food industry at the young age of 14 and has been working in it for over 20 years! An Ozarka alumna, she will lead instruction for Ozarka College's American Culinary Federation. We're excited for you to continue to pass along your years of experience to our students!

April Killian - Director of Development

A resident of Calico Rock, April comes to us with a wealth of knowledge in education, having taught business and mathematics for 15 years at Calico Rock High School. Also, coordinator for yearbook, marketing, and special events, April brings significant project management experience that will serve her well in her role here. Glad to have you on the team April!



Samantha King - Practical Nursing Instructor

A recent adjunct clinical instructor or us, Samantha will be taking on this new role as a full time instructor. She will cover mostly the Melbourne area. Samantha is also a graduate of Ozarka's nursing program. Welcome!

Valerie Long - Executive Assistant to the President

Valerie was recently promoted to Executive Assistant to the President having taken on additional duties in the President's office. Valerie remains a friendly face to see in the Administration Building. Prior to her promotion, Valerie served as the administrative assistant III. In the past, she was a substance abuse counselor at Wilbur D. Mills and she came to Ozarka with a wealth of knowledge in administrative work. She is happy to be here close to home as she furthers her career. Valerie is a graduate of Melbourne High School and holds a Bachelor of Science in Addiction Studies from the University of Central Arkansas.



Brittany May - Clinical Instructor

Previously an adjunct clinical instructor for the Licensed Practical Nursing program, Brittany will now be stationed at Ash Flat as a full time instructor. A native of Ash Flat, she is also a graduate of Ozarka's Nursing Program. If you get the chance, say hello to our newest instructor!

MOVIN & SHAKIN

Employee Transitions and New Hires



Candy Mitleff - Finance

Once a student for us here, Candy is finally back at her Ozarka home. Mitleff comes to us with a wealth of knowledge in business, having served as the business manager for the Arkansas Sheriff's Youth Ranch as well as payroll and benefits for UACCB. Welcome Candy!

Chris Mosley - Director of Admissions

A graduate of Ozarka College, Chris returns to us having completed an Associate of Arts in General Education and an Associate of Science in Business. Chris will represent Ozarka College and communicate the opportunities of higher education available, guide students through the admissions process, organize campus visits for prospective students, oversee the Student Ambassador Program, promote scholarship opportunities available to students, and serve as an integral part of the student services team.



Sheila Rich-Williams - TRIO

If you have a student in need you have probably already heard of Sheila. A native of central California, Williams has over 35 years of experience in higher education as well as business administration & management. She will be stationed in the TRIO suite, offering tutoring to our students. Don't hesitate to reach out as this is free for all of our students. Welcome aboard Sheila!

Chrisha Savell - Admin Specialist III for Student Services

A native of Melbourne and an Ozarka alumna, Chrisha joined us last year as Admin II for Admissions. Her hard work and dedication to students has made her an invaluable member of the team. Congrats on your promotion Chrisha!



Shannon Stroud - Practical Nursing Instructor

Shannon comes to us with over 20 years of nursing experience at St. Bernard's Heart & Vascular. Previously a clinical nursing adjunct at several institutions, including Ozarka, she is excited to share her abundance of knowledge with her students.

MOVIN & SHAKIN

Employee Transitions and New Hires



Susan Thielemier - Registered Nursing Instructor

A familiar face in the nursing department, Susan has shifted over from the LPN program. When she's not inspiring future nurses, you will find her cheering on the Hogs and spending time with her family, which includes spoiling her boys and her adorable granddaughter, Reese.

Matt Wyatt - Aviation Technician

Matt came to Ozarka back in June of this year, having previously been employed with Emerson Air Service. A graduate of Southside High School, he obtained an Airframe and Powerplant Mechanic Certificate from Spartan School of Aviation in Tulsa, OK. His knowledge and experience will serve the Aviation department well. Welcome Matt!



Jamie Yates – Director of Nursing Programs

Jamie has taken the leap from instructing LPN students to leading and developing curriculum for Ozarka's new RN program. His energy and passion for teaching is sure to transfer to this new role. We are excited to see the program flourish under his leadership!

Danilo Blandon – Maintenance Assistant

Relocating from California earlier this year, Danilo comes to us with a unique skill set having previously worked as a custodian at various colleges. The Maintenance Department is thrilled to welcome someone with his experience, and he is already proving to be an excellent addition to the team.



Rachel Stone – Part-time Career Coach

Rachel will be spending most of her time at Viola High School guiding students toward their future careers. Her experience as a teacher in the same school district will be a great asset in her work for Ozarka. We're happy to have you, Rachel!

MOVIN & SHAKIN

Employee Transitions and New Hires



Benjamin Atkinson – Part-time Maintenance/Courier

Ben is quickly becoming a familiar face at all three of our campuses as he travels between them each week. A native of Wisconsin, Ben enjoys woodworking and fishing in his free time, as well as being a “cat dad” to his five cats. Welcome aboard, Ben!

Jacqueline Berckefeldt – Part-time Fitness Center

A exercise enthusiast and native of Melbourne, Jacqueline takes care of our evening fitness needs. Stop by our fitness center to pick up your customized workout plan and welcome Jacqueline to the Ozarka team!



SCHOLARSHIP RECEPTION

Foundation Update

The Foundation held its annual Scholarship Reception on October 3, 2023 at 6:00 p.m. in the Melbourne Student Services Center. At the beginning of the fall semester, all new scholarship recipients are invited to attend a light reception where we not only honor them for their achievement, but celebrate with them. The reception is an event that recognizes both academic achievement and donor generosity, bringing together student scholarship recipients and benefactors.

The event provided an opportunity for students to thank donors for supporting them through endowed scholarships while donors learned how their gift directly impacts student success by meeting this year's awardees. It was a heart-warming event that not only allowed students the chance to show appreciation to the donors but instilled in them an understanding of the importance of giving back to the College for the benefit of future Ozarka students.



***Photo Caption:**
Madison Woodall, Student Speaker
Ozarka Scholarship Recipient
AS Education



SOARING SUMMER

Aviation Camp Success

We recently hosted aviation Camp this summer for students who will be entering grades four through twelve this fall. Classes were held July 10 and 11 at the Melbourne Municipal Airport.

Students interested in the world of aviation filled the camp ready to soar. There were multiple sessions during the day including the history of aviation, how to fly a plane, weather lessons, airport tours, and live simulations. A discovery flight was also provided in which students flew over the Ozarka College Melbourne campus. Students took home several keepsakes such as aviation ID badge, flash drive, sunglasses, motor skills fun ball, aviation decal, and a t-shirt.

"I am delighted the camp was a full house this year with many young aviation enthusiasts ready to learn," said Clinton Jackson, Ozarka College Aviation Director. "We look forward to this being an annual event in the summer for many years to come."



STEP INTO OUR FUTURE

Kids College a Hit

Ozarka Kids College's theme this year was "Step into our future," and included a fun-filled learning adventure, futuristic style. The students enjoyed daily STEM projects, learning about Arkansas reptiles, art projects, yoga, and cooking classes. Students took home several projects such as a kite, art canvases, man-made snow, a planter, college ID badge, and a t-shirt.

Kids College is designed to expand students' knowledge and enhance learning through classroom lessons and hands-on activities. The program allowed students to familiarize themselves with the Ozarka College campus in Melbourne, promoted Ozarka's accessibility, and reinforced the importance of a college education in today's world.

If you are interested in helping or supporting Kids College or would like to receive more information for the upcoming summer, please contact Jill Sandlin at 870.368.2045 or education@ozarka.edu.



FOUNDATION CORNER...

Recent Events

The Ozarka College Foundation fall events were a huge success! On Thursday, September 21, 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. Thirty-one 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. The winning team looked a little familiar this year as the Ozarka dream team consisting of Scott Pinkston, Randy Cross, Chaney Coleman, and Dylan Smith who walked away with bragging rights until next year alongside an impressive score that they will have to beat next year! Congratulations guys!



The second annual Casino Night was held at Cooper's Pointe in Cherokee Village on Saturday, September 30. FNBC was the high roller sponsor for the event which included blackjack, roulette and bingo tables. Guests enjoyed a raucous evening of fun and games with the ultimate goal of supporting Ozarka College - Sharp County projects. The annual Fall Concert was held inside the Janice and Kenneth Sutton lecture hall on the Mountain View Campus on Saturday, October 7. 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. The program included a welcome by campus director, Kim Lovelace along with recognition of supporters. Fiddle, guitar playing, spoons and beautiful vocals filled the cool mountain air and a good time was had by all. An autographed guitar was raffled at the end of the night in addition to other door prizes. Coming up will be the beloved Holiday event scheduled December 1 in the John E. Miller building on the Melbourne campus.



FROM OUR KITCHEN TO YOURS

CARAMEL POPCORN

From the Kitchen of Sharon Wilson

INGREDIENTS

6-8 quarts of popped corn
Combine in saucepan (at least three-quart size)
2 sticks butter
2 cups brown sugar
½ cup white corn syrup
1 teaspoon salt
Bring to a boil. Cook for 4 minutes stirring once about every 30 seconds.
Remove from heat.
Add after cooking:
1 teaspoon vanilla
½ teaspoon baking soda
Stir well. Caramel syrup will become foamy
Pour over popcorn and gently stir until well coated
Bake in 250 degree oven for approximately 2 hours; stirring every 20-30 minutes
Caramel corn is done when it is no longer sticky.



HELPFUL HINTS

- I use a large stainless-steel bowl sprayed with nonstick cooking spray before adding popcorn. A disposable option (for easy clean up) is to buy a large aluminum roasting pan. I'd advise placing a cookie sheet under it during baking of the caramel popcorn.
- I use an air popper and pop my corn into a plastic bowl then sift through it gently as I move it to the larger pan for coating with caramel syrup and baking. This step helps to avoid getting many kernels in your finished product. I keep my popped corn in a warm oven (200 degrees or so) while I am popping the rest and making the syrup.

LOADED POTATO SOUP

*From the Kitchen of
Chrisha Savell*

INGREDIENTS

10 strips of bacon—cut into small pieces
2 Tbsp—minced garlic
Yellow onion—diced (optional)
5-6 Russet Potatoes—diced
32 oz (4 cups) – Chicken broth
Garlic and Herb seasoning—to taste
Salt and pepper—to taste
1 pint—heavy whipping cream
** 1 packet of instant garlic roasted or loaded mashed potatoes to thicken (if needed) also gives it extra flavor



MAKE

- Cook bacon pieces in a large stockpot over medium heat until cooked to desired crispness.
- Remove bacon pieces and set aside, leaving the grease in the pot.
- Add garlic and cook about 1 min. (Can also add diced yellow onion during this step—optional)
- Add diced potatoes to the pot along with chicken broth, salt, pepper, garlic and herb seasoning. Stir well.
- Bring to a boil and cook until potatoes are tender.
- Reduce heat to simmer.
- Pour in heavy whipping cream.
- Add bacon.
- Add more seasonings to taste (if needed)
- **Add instant garlic roasted or loaded mashed potatoes to thicken (if needed) also gives it extra flavor.
- Allow soup to simmer for 15 minutes before serving.
- Top with additional bacon, cheddar cheese, or chives. Enjoy!

OREO BALLS

*From the Kitchen of
Cindy Williams*

INGREDIENTS

- 36 Oreos (original not doublestuff; Pumpkin spice preferably), plus 3 more, crushed, for topping if desired
- 1 (8 oz) package cream cheese, softened
- 16 oz vanilla or chocolate candy melts, or melted white chocolate
- Orange food dye
- Bag of Green m&ms
- 1 Bag of Stick pretzels



MAKE

- Line an 18 by 13-inch baking sheet with wax paper or parchment paper.
- Place 36 Oreos in a food processor (entire cookie, don't remove cream filling) and pulse too fine crumbs.*
- Add cream cheese and pulse in bursts until well combined**.
- Scoop mixture out about 1 Tbsp at a time and form into 1 inch balls then align on prepared cookie sheet.
- Place truffles in freezer for 15 minutes. Meanwhile crush remaining 3 Oreos.
- Melt almond bark or chocolate according to directions on package.
- Add orange food dye to chocolate.
- Remove truffles from freezer and dip in melted chocolate and use a spoon to pour some chocolate over the top then lift and allow excess chocolate to run off.
- Return to baking sheet, immediately add green m&m and stick pretzel to top, then allow chocolate to set.
- Store in an airtight container in refrigerator.



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

Are you decorating with pinecones this year? If you decided to collect them while on a nature hike, remember bugs live inside of them. So pop them in the oven at 200 degrees for 45 minutes to make sure you rid them of all the little critters.

HACK #2

Preserve your spooky halloween pumpkin this year by spraying your pumpkin daily with diluted bleach.

HACK #3

Do you want your house to smell like a fall festival? Take a handful of cinnamon sticks, an orange rind, 2 tablespoons of whole cloves, and 3-5 bay leaves. Put this all in a pot with water and let it simmer.

STAFF COUNCIL CARES

Upcoming Events

Staff Council had another great summer hosting its second annual staff auction. Always a hit, most staff took home new treasures all the while getting to wear jeans! The SC officers have already held their executive planning meeting this semester and are ready for a fun filled fall. Staff was notified of the updates and plans for fall at the October 16 meeting in which many had great suggestions for an exciting fall. SC will hold its second annual Fall Chili Cook-off which was a great success last year.

If you are interested in volunteering to help with events for the fall, please reach out to Dylan Herekamp, Chrisha Savell, or Valerie Long. There are plenty of opportunities to get involved.

*Photo Caption:
Dylan Herekamp



*Photo Caption:
Chrisha Savell

*Photo Caption:
Valerie Long



STUDENT INCENTIVES

Career Pathways Initiative

Career Pathways Initiative (CPI) will be joining forces with the Marketing department next month for a live Shark Tank presentation to ADHE and Arkansas Community Colleges (ACC). The winning college will be provided funding to address CPI's target audiences in ways that college has not undertaken before. The goal of this collaborative workshop will be to capitalize on our expertise to boost promotion of and enrollment into the CPI program. CPI will be targeting new parent populations including noncustodial parents, young parents, justice-involved parents, and parents interested in technical and noncredit training.

CPI provides services for program participants including educational expense assistance, student support, and guidance and counseling. These services include assistance with tuition, books, fees, childcare, transportations, computers, mentoring, career guidance, tutoring, and more. With so many parents in need you know the Ozarka Shark team will be ready to swim home with funding!

If you have a student that may qualify, please contact Amanda Engelhardt or Lindsey Johnson at 870.368.2041 or email careerpathways@ozarka.edu.



OZARKA PRESENTS

Conference Speakers

The Secret Formula for Workforce Development: ACC Hot Springs

Dr. Lorch, Dr. Wilson, and Marcus Orf

The Arkansas Community Colleges conference was filled with enthusiasm as this trio taught a knock out session early in the morning. In this session Dr. Lorch, Dr. Wilson, and Marcus Orf educated others on how to crack the code on workforce development. Impressive data results were shared along with how they replicated the formula with equal sense. A presentation that discussed how workforce development all came together alongside hilarious memes, this was one presentation you didn't want to miss! Great job!



Dr. Chris Lorch
Provost



Dr. Josh Wilson
VP of Advancement



Marcus Orf
Technical Center Director

Allied Health Birds of a Feather: ACC Hot Springs

Katie Wilson

Allied Health individuals filled the conference room in Hot Springs as our own Katie Wilson facilitated an informal meeting connecting individuals in similar roles across the state. Alongside Yolanda Simon and Lisa Vaughn, ASU Mid-South instructors, Katie shared with others the obstacles recently faced and created an opportunity for other colleges to share recent triumphs they have incurred at their facilities. Great job Katie!



Katie Wilson
Allied Health Division Chair



Katie Norris
PR/Marketing Director

Marketing & Advancement Birds of a Feather: ACC Hot Springs Photography on the Fly - NCMPR: Colorado Springs

Katie Norris

Those interested in the world of marketing and advancement in Hot Springs enjoyed an informal meeting networking as each college shared positive achievements recently occurred. Right after ACC, Katie boarded a plane to teach an interactive class to individuals on how to take remarkable photos and have them social media ready from an android or iphone device in just minutes. Colorado was busting at the seams for this workshop!



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