

Ozarka College

THE CONNECTION

Student Activities

Thirteen Ozarka College Nursing Students and their instructors volunteered at the Red, White, and Blue BBQ Blowout in Thayer, Missouri during 4th of July weekend.

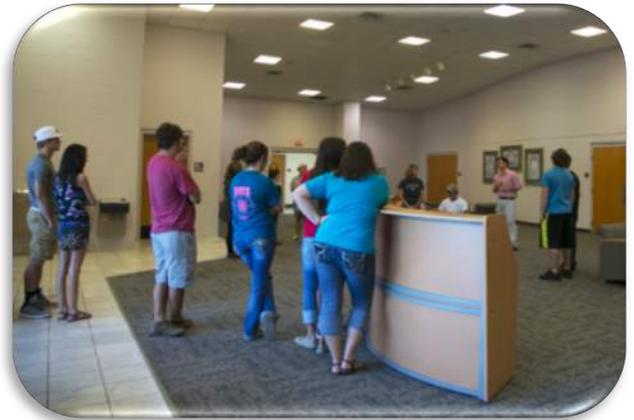


The event was sponsored by Fin to Fur owner and Ozarka College Foundation board member, Winston Tucker.

Nursing students promoted health awareness and took blood pressure and blood glucose readings. They also educated the community about smoking cessation and the effects of low-fat diets for healthy living as well as diabetes and hypertension information.

There were several vendors present, along with fishing champions Jimmy Houston and Wally Marshall. Other entertainment included performances by celebrities Aaron Tippin and John Anderson, area artist competing in a talent show, a BBQ cook off, and an airshow. Mr. Tucker intends to donate the proceeds

from the event to the college, once it become profitable. Additional event photos on page 7.



Each of our campus locations hosted an Open House the week of July 21-24. Students were able to take tours, complete their online orientation, get assistance with admissions, financial aid, registration, and receive answers to any questions they had about the upcoming school year.



REGISTER TODAY
FALL CLASSES BEGIN ON MONDAY, THE 18TH

President's Perspective

It is hard to believe that the end to our summer is drawing near and we are anxiously preparing to welcome the return of faculty and students. The approaching fall term is always an uplifting and exciting time for a college and that is certainly the case at Ozarka! We have recently met many new students at our open house events at each campus location. These events are intended to provide new students with an opportunity for campus tours and to receive face to face information about the academic journey on which they are about to embark. We will no longer be requiring an onsite orientation but rather will be providing online orientation to all new full time students. It is required, and has proven to be very beneficial to new students, and we believe the online option will better accommodate students' busy schedules.

Enrollment is looking very favorable so far and we are particularly pleased to see the growth at our Mammoth Spring campus and many new students from Oregon and Howell counties in

Missouri. We could see enrollment at Mammoth Spring over 150 this semester and we will then be considering additional space needs and alternatives. Enrollment at all campuses is looking very favorable.

In academics, we are advancing the new aviation program with a new logo for marketing to future students. You should be seeing and hearing much more about the program soon. We plan to have our first cohort begin fall of next year.

I appreciate all the very hard work this summer by our maintenance and grounds crews and everyone involved in preparing our wonderful college to welcome our new and returning students. The commitment to learning at Ozarka is amazing!

Best always,

Dr. Richard Dawe

Ozarka College President



Upcoming Events

August

- 1: Summer II Final Grades Due
- 1-3: **Wood Turning**
- 5-9: **Stitch & Glue Flat Bottomed Canoe/Pirogue**
- 11: Faculty Development/In-Service Day
- 12: College opens to students
- 12: ARNEC classes begin
- 12-15: Late Registration
- 14-15: New Student Orientation
- 18: Classes Begin
- 18-22: **Hand Woven Clothing**
- 23-24: **Containers to Wear**
- 29-31: **Nature Edge Bowl & Vessels**

*** Continuing Education Courses ***
for more info, please contact
Arkansas Craft School
870.269.8397

September

- 1: Closed, Labor Day Holiday
- 2: Last day to complete New Student Orientation
- 5-7: **Bookbinding Basics**
- 5-7: **Introduction to Knife Making**
- 6-7: **Split & Suspended Vessels**
- 12-14: **Boxes & Two Piece Approach to Hollow Vessels**
- 13-14: **Beginning Rug Hooking**
- 17-21: **Dovetail Log Construction**
- 19-21: **Beginning Bobbin Lace**
- 22-26: **Mountain Dulcimer Construction**
- 25: Last Day to receive a "W" (8 week courses)
- 27-28: **Eggstravagant Art: The Ukrainian Pysanky**

Student Services Center Construction



To view other construction photos and a weekly time lapse:

https://www.ozarka.edu/campaigns/2013_ssc/index.cfm

Meet the Staff



Pictured above: James Spurlock & Cynthia Pitchford

James Spurlock, Director of Off Campus Operations – Mammoth Spring, has been employed by Ozarka College since 2000. He and his assistant, Cynthia Pitchford, assist students with admissions, financial aid, advising, registration, and overall student success. Students can pick up their textbooks, use computers, take courses, and meet the staff at this one stop shop.

Ozarka College – Mammoth Spring
520 Archer Ave
Mammoth Spring, AR 72554
Hours: M-F, 7:30-5:30
Phone: 870.625.0411

Check out Chef's Recipes on page 8

Cream of Tomato
Gazpacho - Cold Tomato Soup
Green Tomato Relish

Chef's Column



So it's the end of the summer growing season and you still have a ton of tomatoes sitting on the vine. While you may have eaten your fill of tomato and cucumber salad, sliced tomatoes on sandwiches and tomatoes and cottage cheese, there are still several great uses for the remaining fruits.

For vine ripened red there is nothing like a homemade cream of tomato. This is an old time favorite recipe of mine and it comes with an added perk, and that is that it's great for canning. Simply make this soup up to the point of adding in the cream and then can as you would any tomato product. Then come one chilly winter night when cream of tomato and a grilled cheese is sounding especially good, warm up a quart jar of the tomato soup base from your pantry, add in some heavy cream, heat through and serve.

Love soup but want something cooler for these hot summer days? Then try the Gazpacho recipe. Gazpacho is a Spanish cold tomato soup enjoyed in the summer months. The recipe below is a good, basic version but feel free to experiment with other types of vegetables, depending on your personal preferences. I like a little avocado in mine as well.

And lastly, for those tomatoes that just won't turn a bright shade of red, we have one of my favorite condiments, green tomato relish. This is great on everything from hot dogs to fried catfish. This recipe is a mix of sweet and sour to which you can easily alter in either direction based on your personal tastes.

Capital Campaign Contributions



Dan and Nancy Orr are pictured presenting \$2,500 to the Student Services Center capital campaign. Accepting their generous donation is Mike Watson, Capital Campaign Co-Chair and Ozarka College Foundation Board Member.

Mr. and Mrs. Orr have resided in Sharp County since 1961 and they owned and opened Ozark Title Company for 43 years. Dan has been a practicing attorney since 1964 and Nancy serves on the Ozarka College Foundation Board.

Both Mr. and Mrs. Orr are avid supporters of Sharp County 4-H, Hillbilly Horseshoe Association, Sharp County Fair and the North Central District Fair.

College Humor



Izard County Scholarship for Single Parents

The Izard County Single Parent Scholarship Board awarded two \$500.00 scholarships for the 2014 summer term. Students receiving the scholarship were Shawnda Hutchins and Christina Sirian.

Fall applications are available now through September 1. To be eligible, a student must be a resident of Izard County and the single head of household with a child under the age of 18 in the home. Must also be a high school or GED graduate, and should demonstrate evidence of financial need and plans for pursuing a career-oriented course of study.

Applications are available at Ozarka College Financial Aid office or online at http://www.aspsf.org/county_izard.html



Pictured presenting the board's scholarship to the students were Michelle Gray, John House, Amber Rush, Laura Lawrence, and Don Alexander. These funds were made possible through Arkansas Community Foundation Giving Tree grant program.

For more information about this organization, please visit www.arcf.org

Employee Spotlight



Kay Adkins is being recognized for her dedicated service to the College and her commitment to student success. Kay approaches every task, big or small, with a positive attitude and will not rest until the job is finished. Above all, Kay always goes the extra mile to provide quality service. Josh Wilson states that since he has been a member of the College, he has witnessed Kay's elevated attention to student support mechanisms and procedures. For instance, when the Sequenced Testing for Enhanced Placement (STEP) model was developed for the PACE grant, Kay played a critical support role in creating detailed facilitator guidelines for COMPASS preparation, an effort to assist fellow advisors and testing services personnel to best serve our students. Here are some words from her peers.

"Kay has a deep and personal understanding of what it takes to be an excellent student advisor," said Lindsay Galloway. "She is knowledgeable in advising and counseling students, which helps them successfully complete their educational goals and dreams. Her commitment to our students and willingness to assist others sets her apart and makes her a valuable asset to Ozarka College students, staff, and faculty."

Zeda Wilkerson commented, "Kay Adkins is as dedicated as they come when it comes to working with students. She is compassionate, knowledgeable, thorough, and is often looking for innovative ways to assist the students she serves. In addition, Kay is dependable, and regardless of what she is tasked with, she delivers 110%. Ozarka and our students are lucky to have her on board!"

"Kay Adkins is a compassionate person who walks that extra mile with the students," said Ron Helm. "She encourages the student to never give up and clearly defines the characteristics of a successful student. She is without a doubt an important ingredient to the success of many students. I am proud that she is an important player in the Ozarka College Student Services team."

It is evidenced by the testament of your peers; you are a valued Ozarka College team member. Thank you, Kay for leading by example.

New Student Orientation is now Online

Advisors and Instructors: Please remind students who are brand new to Ozarka College, are taking 6+ hours, and are degree seeking, that they are required to complete **New Student Orientation** by September 2. Questions? Call Dylan @ ext. 2013

Enrollment Open for new CP's

Certificate of Proficiency in Hospitality
 Chef Lou Rice
cheflou@ozarka.edu

Information Technology
 Brad Lawrey
brad.lawrey@ozarka.edu

Memories in the Making



Crowds enjoyed Aaron Tippin (left) and John Anderson (top right) who performed at the Red, White, and Blue BBQ Blowout during Independence Day weekend. The event was sponsored by Fin to Fur owner, Winston Tucker, who is also an avid supporter of Ozarka College and serves on the Foundation Board.



The 2014-15 Ozarka College Ambassadors worked in groups and received training at their orientation on July 24.



Chef's Recipes

Cream of Tomato

8 Bacon slices
 ½ cup Carrots - small dice
 ¾ cup Onions - small dice
 ½ Celery - small dice
 3 Garlic cloves - minced
 6 cup Diced fresh tomato
 3 cup Tomato puree (canned)
 2 cup Ketchup
 5 cup Chicken stock
 2 Tablespoon dried Basil
 2 Tablespoon dried Oregano
 1 Tablespoon dried Thyme
 2 cup Heavy cream
 Salt and pepper to taste

Sauté bacon till crisp and remove reserving the grease.

Cook the carrots, onion, and celery for 5 minutes in the bacon grease.

Add in the remaining ingredients except for the cream and bring to a simmer.

Simmer for 20 minutes, reduce the heat and add in the cream.

Chef's Notes: I usually leave this soup chunky but if you prefer you can puree until smooth)

Gazpacho - Cold Tomato Soup

1 lb. Fresh ripe tomatoes
 ¾ Medium green pepper, seeded and cut into pieces
 1-1/4 Small cucumbers, peeled, seeded and cut into small pieces
 ½ cup Red onion - diced
 ¼ cup Red wine vinegar
 1 teaspoon Sugar
 2 Clove garlic, - minced
 2 cups Tomato juice
 ½ cup Olive oil
 3 Tablespoon lime juice
 Few dashes of hot sauce of your choice
 1/3 cup Seasoned croutons
 Salt and pepper to taste

Place all of the ingredients except for the croutons into a food processor or blender. Do this in several batches to keep the mess to a minimum.

Blend until no large pieces remain, but still mildly chunky.

Taste and add more seasoning if desired. Adding more salt and vinegar will make a big difference.

Chill very well, preferably overnight. Serve with croutons.

Green Tomato Relish

12 Large green Tomatoes, cored (about 20 small to med size) - small dice
 4 Green bell peppers, seeded - small dice
 4 Medium or 1 extra large yellow onions - small dice
 1 Red bell pepper, seeded - small dice
 1 Jalapeno pepper - minced (remove the seeds for less heat)
 2 Tablespoons mustard seed
 1 Tablespoon celery seed
 2 cups Cider vinegar
 1 cup Granulated sugar
 1 Tablespoon + 2 teaspoons kosher salt

Combine all the ingredients in a heavy bottomed pan. Stir well and bring to a simmer over medium heat.

Continue to stir often and cook the relish down for about 2 hours Turn into hot sterilized jars and process in a hot water bath.

Recipe Yields: 5 1/2 pints

Contact the Editor to share your news:

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