

# OZARKA COLLEGE

September 2024
Campus Connection
Fall Edition

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#### **IN-SERVICE CELEBRATES 50 YEARS**

Campus Wide Celebration of Faculty and Staff

The atmosphere at In-Service was filled with joy and nostalgia as colleagues came together to commemorate this significant milestone. Festivities included door prizes and swag bags which marked the pinnacle of our celebrations, symbolizing half a century of dedication and excellence in education.

The 50th anniversary in-service was not just a celebration of longevity but a testament to the enduring spirit of Ozarka College and the dedication of its faculty and staff. As we look forward to the next chapter, we carry with us the pride of our past achievements and the promise of an even brighter future.









#### A MESSAGE FROM THE PRESIDENT

Dr. Richard Dawe

I want to thank everyone for everything that has been done to ensure our Fall semester is off to a great start! We opened the Mountain View Technical Center in record time and enrollment there and College-wide is very strong. We are also very proud to have many outstanding new faculty and staff join our team. Everyone should take a lot of pride in how we pull together to support Ozarka students. Have a great semester!



#### STAFF OF THE YEAR

Kelly Cowan

Kelly Cowan has been selected as recipient of the 2024 Outstanding Staff of the Year award. She will be recognized at the Arkansas Community Colleges (ACC) awards and recognition ceremony in October.

Cowan is Ozarka College's Business Manager, a role in which she has made a remarkable impact. Serving as a key function of Ozarka's finance department, Cowan has exhibited a strong financial acumen which has been instrumental in optimizing financial processes and improving College efficiency. Kelly Cowan's hard work has undoubtedly contributed to Ozarka College's operational success, making her an invaluable asset to the institution.

"Kelly's contribution to the finance department cannot be overstated, " said Tina Wheelis, Ozarka College executive vice president of finance and administration. "She has quickly become an indispensable part of the Ozarka team. Under Kelly's guidance, our finance team will continue to provide quality service to our students, staff and vendors."

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

# Congrats!



STAFF OF THE YEAR

KELLY

#### **MOVIN & SHAKIN**

Employee Transitions and New Hires



#### Dawsyn Cole - Career Coach - Mountain View School Distict

Dawsyn joins us with genuine enthusiasm for helping others achieve their professional goals. In this new role, Dawsyn will be instrumental in providing tailored career guidance at the high school in Mountain View. Her expertise and dedication are a perfect match for Mountain View's commitment to fostering student success. We look forward to seeing the positive impact Dawsyn will make and are thrilled to have her as part of our team!

#### Sterling Davis - Welding Instructor

Sterling, an alumnus of our institution, brings a deep-rooted passion for the craft. Having once walked the halls as a student, Sterling understands firsthand the values and excellence that define our welding program. His return as an instructor not only enriches our educational team but also inspires current students with his journey from learner to faculty. We are excited for Sterling to mentor the next generation of welders, and continue the legacy of excellence at Ozarka College.



#### Jamie Qualls - Institutional Services Assistant

Jamie will be a vital part of our maintenance team, based in the John E. Miller Building. With her keen attention to detail, Jamie is well-equipped to ensure that our campus remains in top condition. Her addition to our team is sure to enhance the functionality and upkeep of our facilities, and we are excited to see the positive impact she will bring. Please join us in extending a warm welcome to Jamie!

#### Tiffney Miller - Registrar

Tiffney, who previously excelled in her role as a Career Advisor, is bringing her extensive experience and dedication to this vital position. Her deep understanding of student needs and her organizational skills make her a perfect fit for managing our registration processes and student records. We're confident Tiffney will shine in this new role. Please join us in congratulating Tiffney on her new position and extending a warm welcome as she begins this new chapter!





## WELCOME BACK EVENT Campus Wide

The Welcome Back event at all three campus locations was a resounding success, with all campus locations buzzing with excitement as students returned for the new academic year. The day was filled with vibrant energy as students enjoyed a variety of delicious food, engaging activities, and plenty of fun. The enthusiastic turnout highlighted the strong sense of community at Ozarka, setting a positive tone for the semester ahead.

As you dive into your classes and campus activities, don't forget to check MyOzarka regularly for the latest updates, events, and important announcements. Here's to a fantastic year ahead!



#### SCHOLARSHIP RECEPTION

Student Speaker

The Foundation held its annual Scholarship Reception on September 24 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.

This year's student speaker, Samantha Franks shared her difficult journey and expressed how with the support of family and Ozarka Foundation scholarships, she was able to overcome obstacles to return to college in pursuit of becoming a nurse. "Sam's" story is a testament to what hard work, self-motivation, and support from family can accomplish, especially with an extra boost from scholarship support. Best of luck, Sam!



\*Photo Caption: Samantha Franks, Student Speaker Ozarka Scholarship Recipient

#### RN TO BSN AT LYON COLLEGE

Articulation Agreement

Ozarka College and Lyon College have signed an articulation agreement to facilitate a seamless transfer pathway for students pursuing a Bachelor of Science in Nursing (BSN). This collaboration will enhance educational opportunities for nursing students in Arkansas.

The agreement simplifies the transfer and degree completion of students earning the Associate of Applied Science (AAS) degree in Registered Nursing (RN) at Ozarka College to the BSN at LyonCollege.

"This agreement marks a significant advancement in our dedication to offering accessible and highquality nursing education," said Dr. Anthony Grafton, provost of Lyon College. "Through our collaboration with Ozarka College, we can provide our students with a straightforward and effective route to reaching their professional aspirations in nursing."





#### \$30K RECEIVED FOR TECH CENTER

Lamb Family Commitment

The Foundation received a \$30,000 commitment for the Mountain View Technical Center (MVTC) from Fred and Janet Lamb in memory of Janet's father, Ruel Richardson, of Mountain View. The contribution will support renovation and equipment for an advanced technology classroom at the MVTC and will be named for the late Richardson. The space will offer a 21st Century learning experience, access to the latest digital classroom technologies and an appropriate complement to the advanced laboratory experiences received throughout the Center.

"Dad loved teaching his students and fellow community members hands-on skills that they would use for a lifetime," said Janet and her brother John Richardson in a joint statement. "We are honored to recognize our Dad in this way and know how proud Dad would be to know local students would get opportunities to pursue training at this technical center."



\*Photo Caption: Fred & Janet Lamb



\*Photo Caption: Ruel & Dorris Richardson

#### TASSEL FOR YOUR HASSEL

Surgical Technology Pinning Ceremony

Four students in the Surgical Technology program received their pins in an annual pinning ceremony held August 5 at the Mountain View Campus.

During the ceremony, Dr. Chris Lorch, Provost, informed the students of the tough road ahead but reassured them that their training at Ozarka College had prepared them for it.

Katie Wilson, Allied Health Division Chair, was incredibly proud of this year's pin recipients, "These students have worked hard to overcome the challenges they've faced during this program," she said. "They have persevered and have proven that they have what it takes to overcome the obstacles they may face when they enter the workforce."

The four students who received their pins were: Rhonda Cooper, Kyleigh Glass, Haylee King, and Bailey Miehe.





#### **OPEN HOUSE**

Carpenter Technical Center

The recent Open House hosted by Ozarka College at the Carpenter Technical Center on July 25, was a resounding success, drawing community members eager to explore the college's cutting-edge facilities and engage with the expert team.

"We were thrilled to see such a strong turnout from our local community," said Dr. Josh Wilson, vice president of advancement. "The Ozarka team showcased our commitment to supporting individual career goals through tailored training programs. It was rewarding to witness attendees discover the breadth of educational and professional opportunities available right here in Ash Flat."

Participants had the chance to tour state-of-the-art workshops, interact with faculty and industry professionals, and learn about the practical skills and certifications offered at Ozarka College. Thank you to everyone who joined us for this enriching event.





#### STARTING STRONG

Classes kick off at New Technical Center

The new Technical Center in Mountain View is officially up and running, marking a major step forward for Ozarka College's technical offerings. This impressive facility is now home to a range of programs including Welding and Skilled Trades (HVAC, Electrical, Plumbing, and Construction). Equipped with the latest technology and tools, the students are already off to a great semester!

In celebration of this new addition to our campus, we will be hosting an Open House/Ribbon Cutting event later this semester. This will be a fantastic opportunity for the community and you to explore the new facility, meet our talented faculty, and learn about the diverse programs offered. We will provide further details about the date of the Open House/Ribbon Cutting soon, so be sure to stay tuned.

We can't wait to share this milestone with everyone and showcase how the Technical Center will benefit our students and in Stone County and beyond.







#### STEP INTO OUR FUTURE

Kids College a Hit

Ozarka Kids College's theme this year was "Let's travel through time," and included a fun-filled learning adventure, futuristic style. The students enjoyed daily STEM projects, learning about different time eras, art projects, and cooking classes. Students took home several projects such as, cornhusk dolls, dinosaur eggs and fossils, moon landing lunar models, marshmallow castle and catapult, college ID badge, and a t-shirt.

"As our numbers swell with enthusiasm we thank our community for their support towards this shared success," said Jill Sandlin, Associate of Science in Education Director/Faculty. "The happiness and smiles I witnessed on each child's face is the true measurement of our success and an indication of the magic we'll weave together next year."

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@egzerka.edu







#### **GAME DAY HEROES**

Employees Rock Football Event

At the Melbourne football game, several employees went above and beyond in their volunteer roles, making a significant difference in the community. Whether they were grilling burgers or serving concessions, their energy and dedication were evident in every interaction.

Their efforts not only ensured that attendees had a fantastic experience but also highlighted the college's commitment to giving back. It was clear that Ozarka employees showcased their spirit of teamwork and generosity.

If you're interested in participating in volunteer opportunities like the football game, please reach out to Chris Mosley. We look forward to seeing even more of our amazing team in action as we continue to support and engage with our community!





## GOOD MORNING ARKANSAS

Ozarka Takes the Spotlight

Mark your calendars! On October 7, KATV will be featuring Ozarka College during College Week, and you can catch all the action on Good Morning Arkansas.

This was a wonderful opportunity for us to showcase the dynamic spirit and achievements of our college. The segments will highlight the many aspects that make Ozarka unique and reflect the enthusiasm and dedication of our entire community.

A big thank you goes to Dr. Wilson, Marcus Orf, River Donahoe, and Lance Pinkston, who stepped up to represent us in the interviews. Their exceptional work in showcasing our high-demand programs and the exceptional quality of education at Ozarka truly made a difference. Their interviews are a testament to the incredible opportunities available here. Be sure to tune in on October 7 to see all the excitement and success that make Ozarka so special!







## **SUMMER ESCAPES**

#### Staff/Faculty Summer Adventures

Many are known for their zest for life and love to use their summers to experience things unknown. These are the dedicated professionals who indulge in the greater pleasures in life and love to flaunt their adventures upon their return. They are members of an elite squad known as the Ozarka Vaca Unit. These are their stories.

#### David Mitchell, Division Chair

Move over, Lewis and Clark! Our very own David Mitchell has just completed a wild west adventure that would make even Bigfoot jealous. Armed with nothing but his trusty Harley Davidson and a healthy dose of wanderlust, David tore through Grand Teton, Wyoming, and even wrestled a bison (or at least exchanged a friendly nod) in Yellowstone National Park.

From the hair-raising twists of Beartooth and Chief Joseph Highways to cruising through Cody, Wyoming, David made the west his playground. Montana couldn't contain him, and Idaho greeted him with open arms before he sped through Utah's red rock canyons and Colorado's mountain passes.

Next time you see David, ask him about dodging tumbleweeds and outpacing roadrunners—it's all part of the legend of David Mitchell, the man who proves that life's a highway meant to be ridden on a Harley!







#### April Killian, Director of Development

April turned her vacation into a whirlwind of history and hilarity in Charleston, SC! From storming the USS Yorktown and Fort Moultrie to catching a water taxi to Fort Sumter, she did it all with a smile and a selfie stick in hand. April even channeled her inner Southern belle with a horse-drawn carriage ride through Charleston's cobblestone streets, hitting up every touristy spot from Rainbow Row to the Pineapple Fountain.

Let's not forget the real highlight—galloping along Sullivan's Island beach on horseback! It was a "neigh-sational" experience she won't soon forget. April also squeezed in a day trip to Savannah, GA, where she tackled the spooky "stairs of death" and explored the enchanting Bonaventure Cemetery before jetting back to the Pineville. April, thanks for bringing history to life with your adventurous spirit and infectious laughter!







## FOUNDATION CORNER...

The Ozarka College Foundation is looking forward to an exciting fall semester. The best way to get it off to an amazing start is to extend an invitation to you to participate in our upcoming activities. Events are scheduled in several locations, so please consider pitching in when you can fit it into your schedule; your volunteerism is appreciated!

For more information about scholarships or additional opportunities to support Ozarka College students, you may feel free to contact the Advancement Department at foundation@ozarka.edu or 870-368-2059.



**Foundation Golf Tournament** 

**Cooper's Hawk** 

**October 3, 2024** 



#### FROM OUR KITCHEN TO YOURS

#### **TACO SOUP**

#### INGREDIENTS

1 lb.- Ground beef 1- Yellow onion, diced (optional)

3 TBSP—Minced garlic

2 cans— Rotel 2 cans— Chili Beans 2 cans— Corn

1 packet - Taco Seasoning

1 packet - Ranch Seasoning





From the Kitchen of

Larry & Kendra Smith

\*\*Use Hot or Fire Roasted Rotel, Hot Taco Seasoning, and Spicy Ranch Seasoning, if you prefer more spice.

#### MAKE

Brown ground beef with garlic and onions (optional).While that is cooking, add canned ingredients and seasoning packets to a large stockpot or crockpot.

Add in the cooked ground beef.

Simmer for at least 2 hours.

Serve over tortilla chips, with shredded cheese and/or sour cream.

#### TAHINI CHOCO CHUNK COOKIES

#### INGREDIENTS

1/2 cup butter, softened (1 stick) 1/2 cup tahini 3/4 cup sugar 3/4 cup brown sugar 1 teaspoon vanilla

2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon cinnamon
1 teaspoon salt
2 cups chocolate chunks
Maldon sea salt (or any coarse sea salt) for topping

#### MAKE

Preheat to 375 degrees. Use a nonstick baking sheet. Mix sugars together and add tahini and butter until incorporated. Add in vanilla & eggs, stirring until mixture is creamy and all lumps

are gone.
In a separate bowl, mix together flour, baking soda, cinnamon and salt until combined.

Add the dry ingredients to the wet all at once. Mix just until there is no more visible flour in the dough or on the bottom of the bowl.
 Fold the chocolate chunks into the batter. Drop dough onto baking

sheet, spacing 2 inches apart. Bake cookies for 9-11 minutes, or until golden-brown. Enjoy!

#### **PUMPKIN MUFFINS**

From the Kitchen of Katie Norris

#### INGREDIENTS

1 and 3/4 cups (219g) all-purpose flour (spooned & leveled)

1 teaspoon baking soda

• 1 and 1/2 teaspoons ground cinnamon

1 and 1/2 teaspoons pumpkin pie spice\*

1/4 teaspoon ground ginger
1/2 teaspoon salt

 1/2 cup (120ml) vegetable oil (or melted coconut oil)

1/2 cup (100g) granulated sugar

1/3 cup (67g) packed light or dark brown sugar
1 and 1/2 cups (340g) canned pumpkin puree (not pumpkin pie filling)

2 large eggs

1/4 cup (60ml) milk (dairy or nondairy)

#### MAKE

 Preheat oven to 425°F (218°C). Spray a muffin pan with nonstick spray or line with cupcake liners.

In a large bowl, whisk the flour, baking soda, cinnamon, pumpkin pie

spice, ginger, and salt together until combined. Set aside. In a medium bowl, whisk the oil, granulated sugar, brown sugar, pumpkin puree, eggs, and milk together until combined. Pour the wet ingredients into the dry ingredients, and then fold everything together gently just until combined and no flour pockets remain.

Spoon the batter into liners, filling them all the way to the top. Bake for 5 minutes at 425°F, then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 16-17 minutes or until a toothpick inserted in the center comes out clean. The total time these muffins take in the oven is about 21-22 minutes, give or take. Cool for 5 minutes in the muffin pan before enjoying.



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



In the Halloween spirit but have a





Ready for Halloween but still awaiting your Hogwarts school to see what the hold Muggles need not apply.



switch back. This will cause your phone to register and find all the

#### STAFF COUNCIL CARES

**Upcoming Events** 

Staff Council would like to welcome everyone back! We are looking forward to another great Fall providing fun, engaging opportunities for staff to bond with one another and have unique experiences while at work. Over the Summer, the annual silent auction and jeans days successfully raised funds for festivities and professional development opportunities.

We would like to thank everyone for their participation in fundraising events. This Fall, Staff Council hopes to hold our third annual Fall Chili Cook-Off which has continued to be a great success. We will continue looking at professional development opportunities.

Staff Council Committee is a peer-elected committee entrusted to increase the sense of identity, recognition, and worth of each non-academic staff member in his/her relationship to the College.

If you have any questions or concerns, or would like to submit ideas for Staff Council, please reach out to us!





## **CAREER PATHWAYS**

Student Assistance

Career Pathways is now accepting new applicants. CPI will be assisting the upcoming nursing students with the following:

- Nursing supplies (scrubs, stethoscope, etc.)
- Reimbursement for travel to and from campus/clinical sites
- Testing Fees

- Tuition and Fees
- Childcare + MORE



## Educational Expense Assistance

Tuition
Books
Fees
Course Required Materials
Certification Fees
+More

#### Student Support

Childcare
Transportation
Computers/Internet
Student Incentives
+More

#### **Guidance and Counseling**

Career Guidance
Connection to Community
Resources
Academic Advising
Mentoring
Tutoring
Work Study Opportunities
Connection to Employers
Case Management Services
+More

