

OZARKA COLLEGE

May 2024
Campus Connection
Summer Edition
Inside the Issue



FACULTY OF THE YEAR

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



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Showcasing the Ozarka littles that were on candy patrol for the Pioneer Day parade. p. 08.



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COMMENCEMENT CEREMONY

2024 Graduates

We recently celebrated the 2024 graduates at our commencement ceremony and reception, held Thursday May 8 on the Melbourne Campus. During the ceremony, Representative Steven Walker, Arkansas House of Representatives, delivered the commencement address and informed the graduates of the bright future they all have and wished them luck in their careers.

The 2023-2024 academic year recognized 117 associate degrees, 110 technical certificates, and 148 certificates of proficiency. The class included 9 students honored as Summa Cum Laude with a 4.0 GPA, 19 students honored as Magna Cum Laude with a 3.5 – 3.99 GPA, and 25 students honored as Cum Laude with a 3.5 – 3.74 GPA.

Thank you to all of our dedicated faculty and staff that make each Academic year the success that it is today! Congratulations to the 2024 graduates!



A MESSAGE FROM THE PRESIDENT

Dr. Richard Dawe

Happy summer to you all! It seems like the past year flew by because it was so busy with our great students, tech centers and programs, and a couple surprise challenges. We are fortunate to have such a talented faculty and team across all departments. Easily the most mutually supporting group of colleagues I have had the pleasure to work with at any other college or university. I hope this summer allows you time to relax, travel and be more with families and friends. Thank you so much for all you do for Ozarka students and each other. Have a safe summer and we'll see the 'band' back together for fall semester!



FACULTY OF THE YEAR

Justin Ward

Justin Ward, Math Instructor at Ozarka College, has been named 2024 Outstanding Faculty of the Year. Teaching math across various programs and online platforms, Ward has demonstrated versatility and dedication in ensuring that students receive the support and guidance they need to succeed. Ozarka's math classes provide the first steps into higher education for those students who look forward to completing a degree.

Ward began working for Ozarka College in 2011 as a member of the math faculty. With a passion for teaching and a commitment to fostering a positive learning environment, Ward has made a significant impact on the lives of countless students at Ozarka College. Justin is dedicated to student success and has earned the admiration and respect of students, faculty, and staff of the college.

"This recognition is long overdue for Justin. Our faculty and staff are well aware of his work ethic and consistency in helping students be successful," said Dr. Chris Lorch, Ozarka College provost. "He is yet another reason why our students are so prepared for their future endeavors, and Ozarka is fortunate to have him on the academic team."

Congrats!



**FACULTY OF THE YEAR
JUSTIN WARD**

MOVIN & SHAKIN

Employee Transitions and New Hires



Tamra Bevill – Part-time SNAP Employment & Training Case Worker

Welcome Back Tamra! The Adult Education Department is happy to have Tamra back on campus in their department. Tamra previously came to work at Ozarka in 2007 as Certified Nursing Assistant Program Coordinator. She has been gone for awhile but could not stay away! Tamra will work closely with SNAP clients to ensure they do not lose their benefits. Glad to have you back, Tamra!

Crystal Conner – Practical Nursing Instructor

With 12 years of nursing experience under her belt, Crystal brings a wealth of knowledge and expertise to the classroom as an alumna of Ozarka College. Her extensive background in nursing equips her with practical insights and real-world examples to enrich the learning experience for students. Crystal understands the importance of fostering a supportive and engaging educational environment where students can thrive and develop their skills. Her dedication to excellence and passion for nursing make her a valuable asset to the Ozarka College community. We are thrilled to have her join!



Jacob Harness – Certified Flight Instructor

Jacob has been our go-to-guy for anything on commercial ground lessons, he has proven his commitment by always being early to the flight time and also by lending a hand on getting planes filled up and ready for flying. Jacob is native to Mountain View along with his wife and daughter. He is currently pursuing his CFII, and he hopes to help with the growing number of instrument students. Jacob is an Ozarka College Alumni, he graduated in 2017. Jacob has recently moved to a full time position.



MOVIN & SHAKIN

Employee Transitions and New Hires



Erin Lamb – Accountant I

We would like to welcome Erin Lamb, Accountant I, to the Finance Department. Erin has multiple duties within the Finance Office, but her primary focus is in Purchasing/Procurement. She is settling in nicely and is ready to assist you with your purchasing needs. Erin comes to Ozarka with a background including different facets of accounting and office experience, she is super friendly, helpful and learning quickly the fast pace of purchasing. We are very excited to have Erin in the Finance Office and look forward to working with her!

Andrea Lee – Adult Education Instructor and Career Coach

Andrea comes to us with more than 20 years of experience in Adult Education. We are fortunate to have her expertise here at Ozarka College. Andrea will be responsible for Adult Ed's Integrated Education Training. She and her husband, Daniel, live in Batesville but are looking to move closer to the Ash Flat area. Grandbabies might be the attraction to Sharp County but we will take anything that keeps Andrea closer to the college! Welcome Andrea!



Glenn Long – Night Maintenance/Special Events Supervisor

Glenn joins the Ozarka Maintenance team in the important evening maintenance and events role. Glenn is well connected at Ozarka; we know his wife, Valerie, a seasoned member we all love to see in the Administration building. Glenn most recently worked in different roles of sanitation throughout the city of Batesville. Between his roles in sanitation and his past in contract work, he is ready to take on any task we may have. Welcome aboard Glenn we are glad to have you!



MOVIN & SHAKIN

Employee Transitions and New Hires



Brianna Raikes - Accounting Technician

We would like to welcome Brianna Raikes, Accountant I, to the Finance Department. Brianna prefers to go by Bri and she will have multiple duties within the Finance Office, but her primary focus will be Accounts Payable, Accounts Receivable and Student Accounts. Bri comes to us with accounting experience and she has hit the ground running with her new position. We are very excited to have Bri in the Finance Office and look forward to working with her!

Lance Pinkston – Certified Flight Instructor

We proudly welcome Lance Pinkston as a full-time flight instructor for Ozarka. Lance is from Batesville and is an Ozarka Aviation alumni. It is no surprise Lance has joined the ranks of his fellow flight instructors; from student to instructor, Lance has excelled at every step along the way. Welcome aboard, Lance!



Madelyn Smith – Part-time Flight Instructor

Maddie Smith was born and raised in Mountain Home, Arkansas where she graduated high school and played golf. Maddie graduated from Liberty University in Lynchburg, Virginia with a Bachelors of Science in Aviation. She completed her flight training at the Marion County airport in Flippin, Arkansas. When she's not flying, her interests include art, hiking, and playing with her mini aussie, Oscar.



INTERNATIONAL DAY

A focus on Germany

Ozarka students, faculty, staff, and the public filled the John E. Miller auditorium to welcome exchange student Tobias Surauf. This enriching and educational event focused on the country and culture of Germany.

Tobias Surauf, a native of Germany, was the guest speaker. Following Mr. Surauf's presentation, the Culinary Arts department provided samplings of international cuisine. Dishes that are common in Germany, Greece, England, Africa, France, Denmark, Sweden, and Ireland were served by Ozarka College students.

"It's wonderful how this event, held to increase cultural awareness, brings together students, faculty, staff, and the community. Mr. Surauf's presentation was excellent, and we appreciate him sharing about his native country," said Zeda Wilkerson, Ozarka College vice president of student services. "The event would also not be possible without the fantastic work by our Culinary Department, whose international cuisine sampling is always a highlight. We are already looking forward to next year."



LPN DONATION

Ash Flat Nursing

The Licensed Practical Nursing program of Ash Flat recently took advantage of the opportunity to make a difference in the lives of women and children in the community that are involved in abusive relationships. The students gathered nonperishable food items as well as toiletries and presented the donation to Safe Night Ministries. In addition to their donation, some students went the extra mile and volunteered at the Safe Night Ministries volleyball tournament held late in April.

Safe Night Ministries for Domestic Violence Victims is a faith-based ministry dedicated to offering support, finding safety, and offering resources to women and children in our community that are involved in abusive relationships. They began their mission in March 2021, helping victims in Sharp, Fulton, and Izard Counties. Safe Night Ministries currently offers resources and counseling for those in violent situations.



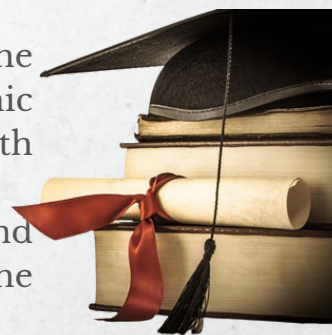
SCHOLARSHIP UPDATE

Foundation Scholarships

Wrapping up the spring semester means it is time to select Foundation Scholars!

In April, the Scholarship Committee met to select recipients of the Ozarka College Foundation scholarships for the 2024-2025 academic year. This year the Foundation will support up to 80 scholars with endowed and pass-through scholarships totaling nearly \$60,000.

This would not be possible without the significant support and generosity of our community partners, Ozarka employees, and the Foundation Board.



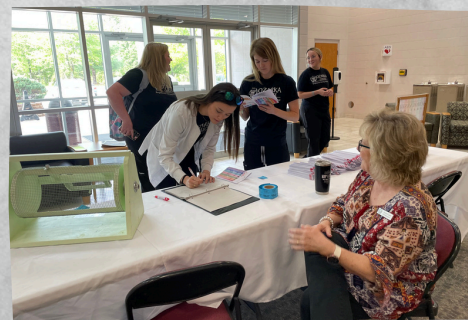
OZARKA'S TOUR D'ART IS BACK

Tour D' Art

The Friends of the Paul Weaver Library hosted their 11th annual art extravaganza, Tour D' Art. The event themed “An Artful Journey” showcased a record-breaking number of exhibits with nearly 600 pieces of art that was enjoyed by a steady flow of tour groups including Ozarka students, and community members.

The art exhibit included works from art students and instructors from area schools aged pre-school through high school, plus works from Ozarka College students, faculty, staff and friends. Original folk and fine arts including painting, sculpture, drawings and other art forms were showcased this year.

“We are extremely proud to partner with our area schools and community members to provide the community the opportunity to showcase an artful journey through their talents,” said Dan Lindsey, The Friends of the Library sponsor and Ozarka Librarian. “All exhibits that were featured were a testament of the hard work of the artists and it was enjoyed by all!”



PIONEER DAY

Saluting Small Town USA

The 72nd Annual Izard County Pioneer Day festivities were held the first weekend in May, in Melbourne. This year's theme was "Saluting Small Town USA," and Ozarka College didn't skip a beat by entering the parade. Parade contestants included Kylie Petty, Culinary Faculty, and volunteer Zeb Norris. Filling the airplanes and on candy patrol were Lane Norris, Grace Hathcock, Annabelle Sandlin, and Atalie Sandlin.

Melbourne is Izard County's second-largest city and has served as the county seat since 1875, celebrating Pioneer Day as a reminder of the town's beginnings. Exactly 100 years later Ozarka College would serve as the regional educational center to this day. Special thanks to the Culinary and Teacher Education departments that took time out of their weekend to participate in such a beloved community event!



WELDING COMPETITION

First Advanced Competition

Earlier this spring the Welding department held their first Advanced Welding Competition. The competition was a huge success! Several schools entered in the contest and brought 33 students that participated in the first regional welding competition. Participants represented six regional high schools and students from Ozarka's Secondary Training Centers.

Several industry partners poured in and donated enough gear that no participant left empty-handed! Each participant received a door prize leaving the grounds with memorabilia. Also, special thanks to our local Agri/Welding Instructors and families & friends for coming out and supporting the event as well as Ozarka Culinary for a great lunch.

Winners of the competition were Aydan Gay of Calico Rock, first place High School Division, \$500 prize winner; and Wyatt Thomas of Mountain View, first place Secondary Center Division, \$500 prize winner.



CAKE DECORATING

Culinary Series

The Culinary Arts program recently hosted cake decorating classes. This class filled up in less than 24 hours. It showcased many techniques that were enjoyed by the participants after successfully layering cakes with hands-on assistance from our rockstar culinary team.

The chefs helped individuals prepare several different frosting bags that would be used to create spring themed two-layer cakes. Different techniques were presented including borders, roses, wildflowers, vines, and leaves that inspired a final design of the cake.

“We had a fantastic group for both cake decorating classes with a mix of adults and a couple of kids; it was fun for all,” said Chef Brioney Edwards, Ozarka College Lead Culinary Faculty. “We look forward to our next class as well which will be announced in the coming months.”



SOAK UP THE SUN

Upcoming Summer Camps

This summer is sure to be the best one yet and we have a lot of activities planned. Your kiddos can enjoy several different camps including: Kids College, Aviation Camp, and Culinary Camp. The application period for Kids College will close May 22 and Aviation Camp will close June 30. Culinary application period will be announced soon. Keep an eye out on our social media and papers for announcements to come! Until then mark your calendars for these dates!

OZARKA KIDS COLLEGE
JUNE 3 - 6
MONDAY - THURSDAY
8:30 A.M. - 1:00 P.M.

- Who: Students entering grades 1 - 6
- Where: 218 College Drive
Ozarka College Melbourne
- What: Fun-filled lessons and hands on activities
- Cost: \$80 tuition per child

APPLICATION: SCAN HERE

SUMMER 2024

OZARKA COLLEGE AVIATION Camp

July 10, 2024 - Grades 4 - 6
July 11, 2024 - Grades 7 - 12

Melbourne Municipal Airport
524 Airport Road, Melbourne, AR

\$75 Tuition per child

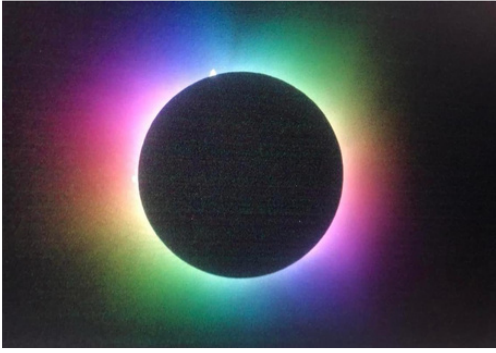
WWW.OZARKA.EDU
870.368.2391

Culinary Camp
Ages: 7-18
Date: July 22-25

More information to come!

TOTAL ECLIPSE OF OZARKA

Team 013 - eclipse project



After months of anticipation, the big day finally arrived. Ozarka was plunged into darkness for nearly 4 minutes and 30 seconds just before 2 p.m. Monday April 8 as the Great American Eclipse reached its peak. Enjoyed by all including our Mountain View family who seized the opportunity to participate in the Citizen Cate 2024 project.

Citizen Cate 2024 is a scientific experiment for the total solar eclipse funded by NSF and NASA. In collaboration with about 40 teams of citizen scientists, Citizen Continental-America Telescope Eclipse (CATE) made polarized observations of the Sun's corona during the April 8, 2024 total solar eclipse as it crossed the United States from Texas to Maine.

In the moments of darkness David Mitchell, Jed O'Brien, and Jeremy Nicholson collected images for their project that can only be characterized as breathtaking. This team was one of more than 30 recruited by NASA to capture and record the eclipse.

People from all across the globe traveled to our service area to experience the celestial event and for a little over 4 minutes submerged in darkness we found ourselves enjoying the simplicity of togetherness.

100% CHANCE OF SUCCESS

Melbourne Certified Nursing Assistants

Fall 2023 started with 8 students and a dream to start their nursing journeys. The year ended with that dream showing each student what they were capable of when they put their minds and hearts into their education. The certified nursing assistant class of Melbourne passed their state knowledge and skills exam the first time with a 100% pass rate. Great work!

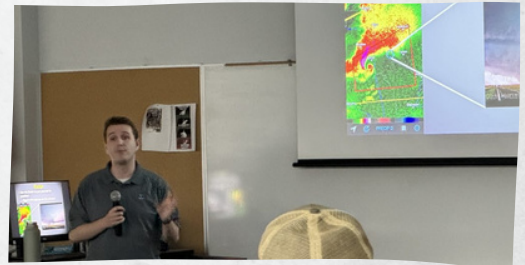


OZARKA OPPORTUNITY

Debt-Free Pathway

With Ozarka Opportunity, we're committed to providing eligible high school graduates from our four-county service area with a college degree at no cost! Check out our website for more information.





STORM TRACKERS

Ash Flat Training Day

The day commenced with a sense of purpose and unity as meteorologist Justin Condry from the National Weather Service in Little Rock, Arkansas took the stage. With expertise and passion, Condry led the basic spotter class at 10 AM, enlightening attendees on the nuances of identifying and tracking storms.

In the interlude between the basic and advanced classes, the Ash Flat Fire Department, in collaboration with the Cherokee Village Ham Radio Club, exemplified the spirit of community care by providing free pizza, drinks, and cookies.

Amidst the camaraderie, the Cherokee Village Amateur Radio Club and the White River Radio and Communication Group set up an amateur radio station. Their demonstration showcased the vital role of amateur radio in emergency communication, emphasizing its significance in times of crisis.

As the clock struck 2 PM, the advanced class commenced, delving deeper into the intricacies of weather radar and mobile storm spotting. Led by Condry once again, this session equipped attendees with advanced techniques and safety protocols, ensuring they were prepared to confront the unpredictable forces of nature.

The turnout for the event was commendable. A heartfelt appreciation to Chief Adam Bates, the Ash Flat Fire Department, and Ozarka College employees for orchestrating yet another successful event!



FOUNDATION CORNER

We filled our cups, we placed our bids, and enjoyed gourmet food...

The Ozarka College Foundation spring events were a huge success!

Ladies Luncheon The Mountain View Campus was the site for the annual Ladies' Luncheon. Once again, area businesses strongly supported this important event with new vendor additions. The Student Commons area on the Mountain View campus was bustling with activity. Ladies from the Stone County area gathered to enjoy a delicious meal prepared by the Culinary Arts Department. The program included a silent auction and "Let's Make a Deal" and culminated with a live auction of cheesecakes prepared by the Ozarka College Culinary Arts Department. This event is always fun and this year was no exception. Put it on your calendar for next year and join us!

Spring Gala The Spring Gala was hosted on the Melbourne campus on Thursday, April 4. Corporate sponsored tables were full of folks from our entire service area. The support for this year's event was record-setting! Ozarka College Trustee, Mike Watson prepared guests for the live auction that would close out the evening's festivities. He announced that Sissy's Log Cabin donated a beautiful diamond bracelet that each highest bidder would be entered into a drawing for a chance to win at the end of the auction. Auctioneer, Tony Watson, then auctioned off several items that were generously donated by local community members and businesses. After a successful auction raising significant money for Ozarka scholarships and programs, the bracelet was donated back for one final round of fundraising. Mike Watson then shared a few closing remarks and thanked everyone in attendance of the 2024 Spring Gala. Proceeds benefit Ozarka College students and help fulfill our mission of providing life-changing experiences.



STAFF COUNCIL CARES

Upcoming Events

Staff Council is looking forward to another great Summer providing fun, engaging opportunities for staff to bond with one another and have unique experiences while at work. Staff Council is kicking off Summer with the annual silent auction, which helps raise funds for festivities and professional development opportunities. Staff council will be looking at professional development opportunities throughout the Summer. Jeans days have been approved over the next quarter. Also, Staff Council hopes to hold its third annual Fall Chili Cook-Off which has continued to be a great success.

Additionally, executive council positions were available for re-election and were discussed at the quarterly meeting. Elected officers are Chrisha Savell as President and Valerie Long as Vice- President. Secretary is to be determined.

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



*Photo Caption:
Chrisha Savell



*Photo Caption:
Valerie Long

CHOPPED COMPETITION

Culinary Final

Culinary took a page out of the Chopped TV series to create their own final for the course. Each student waited in mystery as they had to create a meal from ingredients not of their own choosing. At the beginning of the round, it was announced they would be making sliders. Once presented with their surprise “protein products”, the students had 15 minutes to create their own original recipes. Once recipes were submitted, they had only 10 minutes to grab all supplies they might need for their meal.

Under a great deal of pressure, the students powered on and the great lock down began. All items were locked as well as the classroom doors to keep the integrity of the competition. Each student presented a full plated meal to a panel of judges and the critiquing began. Each judge sampled each meal and chose one student from each class to hold the title of champion. Both winners received an original Gold-plated butcher knife trophy. Congratulations on a well fought round of Chopped, Cheyenne Taylor (First Class) and Camry Clark (Second Class)!



*Photo Caption:
Cheyenne Taylor



*Photo Caption:
Camry Clark

NURSING CONFERENCE

Team Building

On March 14 the annual student nursing conference started. Approximately 110 students from Ozarka's Melbourne, Ash Flat, and Mountain View LPN and RN programs were in attendance.

The LPN and RN students did team building exercises and competed in various nursing competitions that tested their skills acquired as a nursing student. The winners of the competitions are as follows:

Fundamentals LPN:

Lisa Spray

Dosage Calculations LPN:

Joseph Spray

Fundamentals RN:

Jordan Simpson

Dosage Calculations RN:

Joey Bell

Charity Schaufler, Baxter Health Stroke Coordinator and Tammy Hodge, Baxter Health Trauma Coordinator were the guest speakers. Schaufler and Hodge both spoke about the importance of the stroke program known as UAMS ArSAVES while students enjoyed walking through an oversized brain. The Stroke Program works with 62 partnering sites throughout Arkansas to provide 24/7 consult coverage and support for Arkansans experiencing strokes. In addition, Gerald Curtis was also a guest speaker. Curtis, a donation development liaison with AURORA, Arkansas Regional Organ Recovery Agency, spoke of the importance of organ donation and tissue banks. Ozarka College Career Services also initiated a job fair in which 28 vendors participated.

“The success of the Spring Nursing conference was a testament to how hard working our faculty, staff, and students truly are,” said Jamie Yates, RN program director. “We are especially thankful for the support of our community employers and the ability to bring students together for a day of competition and camaraderie.”



FROM OUR KITCHEN TO YOURS

GUACAMOLE

*From the Kitchen of
Kylie Petty*

INGREDIENTS

- 1 Avocado
- 1 Serrano Chili
- 1 bundle Cilantro
- 1/4 White Onion
- 1/2 Red Tomato
- 1/4 Lemon Juice
- 1/4 Tsp. Pepper
- 1/4 Tsp. Salt



MAKE

- Mash Avocado with fork, cut up all other ingredients and mix everything together. Once everything is mixed, sit back and enjoy!

BOMB POP DRINK

INGREDIENTS

- 2 oz. Pina Colada Mix
- 3 oz. Cherry 7-up
- 1 oz. grenadine
- 2-3 oz. Blue berry Kool-aid
- Ice for glass
- whipped Cream and sprinkles

*From the Kitchen of
Katie Norris*



MAKE

- Fill up a tall glass with ice
- In a separate glass combine Cherry 7-up and grenadine.
- Pour your Pina Colada mix over the ice. Fill to a little less than 1/3 of the glass.
- Slowly add your Cherry 7-Up mix to the glass. Pour close to the ice to avoid excessive fizzing. Fill about 1/3 of the glass
- Once your fizz has settled, slowly add the blue Kool-aid to the glass. Pour close to the ice to avoid excess mixing with your red layer.
- Top with whipped cream and red and blue sprinkled. Enjoy!

POTATO SALAD

From the Kitchen of Brioney Edwards

INGREDIENTS

- 2 lb. red potatoes, quartered
- 4 hard boiled eggs
- 1/3 c. celery
- 1/3 c. parsley
- 2 tablespoon chives
- salt and peppper to taste

For the dressing:

- 1/2 c. greek yogurt
- 1/4 cup mayonnaise
- 2 tbs. olive oil
- 2 garlic cloves
- 1 tsp. dijon mustard
- 1 tsp. apple cider vinegar
- 1/4 tsp. salt



MAKE

- Add the potatoes to a large pot and fill it so it covers the potatoes by 1 inch. Boil, then simmer until the potatoes are fork-tender, 5-8 minutes; drain and allow the potatoes to cool a bit.
2. While the potatoes are cooking, hard boil the eggs if you haven't already.
 3. Blend all of the dressing ingredients until it's smooth.
 4. Once the potatoes have cooled slightly, transfer them to a large bowl. Add the eggs, celery, parsley, chives, and salt and pepper to the bowl, then pour the dressing over everything and gently toss to combine.
- Cover the bowl with a lid and place the potatoes in the refrigerator (if eating cold); or, add more chopped chives on top, along with additional salt and pepper if needed and enjoy!



*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

Put pancake mix in a ketchup bottle for a clean no-mess experience. It is also easier to make pancake art this way.



HACK #2

Spiders hate peppermint oil. Put some in a squirt bottle with water. Spray outside your home and garage to ward them off.



HACK #3



Planning a zoo trip this summer? Try wearing the same colors as the employees do. Most animals will interact with you a lot more and come right up to you instead of backing away.





Providing Life Changing Experiences through Education



Class of 2024

