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# Ozarka College Connection

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## Ozarka Names Students of the Fall Semester

The Ozarka College academic and technical departments have named their Students of the Semester for Fall 2003. To be eligible for this honor, students must be enrolled full-time, earn a "B" average or better, and exhibit a positive attitude, good work habits, and a willingness to help others. Other criteria include quality of classroom performance and the ability to get along with peers.

Those selected include Tabatha Stanley of Mountain View, Associate of Arts in Teaching; Shannon Patty of Melbourne, Auto-

motive Service Technology; Elizabeth Alonzo of Sulphur Rock, Business Technology; Rex Harris of Salem, College Transfer; Adam Berry of Edgemont, Culinary Arts; Lynda McGuire of Hardy, Health Information Management; Mark Blankenship of Horseshoe Bend, Information Science Technology; Katherine Miller of Hardy, Senior Practical Nursing; Virginia Richards of Williford, Junior Practical Nursing; Margo Drinkard of Sidney, Freshman Practical Nursing; and Richard Williams of Melbourne, Student Support Services.



**First Community Meeting is Thu. 1/29**  
 6PM in Lecture Hall.  
**JOIN OZARKA'S TEAM!**

Lunch Served 11AM-12:15PM Daily.  
 Cost: \$2.50 or \$3.00 with dessert.

**MENU:**

- Mon 1/26 **Ham Steak**
- Tue 1/27 **Beef Stew**
- Wed 1/28 **Broccoli Cheese Soup**
- Thu 1/29 **Meatloaf**
- Fri 1/30 **Chicken Gumbo Soup & Sandwich**
- Mon 2/2 **Pork Chop**
- Tue 2/3 **Lasagna**
- Wed 2/4 **Chicken Fried Chicken**
- Thu 2/5 **Pepper Steak**
- Fri 2/6 **Sausage Soup**

## President's List Announced For Fall 2003

The President's list has been announced, with 172 students making the list. Sixty-Seven of those had perfect 4.0 GPA. To qualify for the President's list, students must be enrolled full-time and have at least a 3.5 GPA. For the complete list, check local newspapers or see it online at [www.ozarka.edu](http://www.ozarka.edu) under "campus news."

## New Look for ozarka.edu

Director of Information Systems, Scott Pinkston has been working on a new format for the Ozarka website. He says, "The idea behind the change is to make the website more efficient for the different audiences who use the site."

The biggest change for the website is an added drop down menu for future students. This menu will feature categories for anyone interested in learning more about Ozarka College as well as

an online checklist for admissions. One main feature for future students will be the addition of an online application.

The "For Students" menu will make it easier for current Ozarka students to access the online tools they use, such as My Ozarka, email accounts, and course schedules.

Pinkston adds, "the website is a work in progress and we will continue modifying it to make it more user friendly and eye pleasing."

## Around Campus

- ◆ **Collegiate Ministry Meetings** are Tuesdays and Wednesdays at 11:00 a.m., in the Dining Hall with Brother Bob Stewart.
- ◆ **PTK** - Tuesday, Jan. 27th 11am Miller Compressed video room
- ◆ **High School Business Competition Day** - January 28 Hosted by Phi Beta Lambda.
- ◆ **Student Council** - Thursday, Feb. 5th/Compressed video room
- ◆ **UCA Pre-Registration** - Tue., March 2nd, 10AM-Noon, Small Dining Room. **STUDENTS PLEASE SIGN UP IN ADVANCE.**



## Library and Bookstore Construction Complete



Part-time Library worker, Madeliene Coffey and student workers get organized in the Library.



Bookstore Manager, Laretta Coleman gets books and other merchandise ready for students.

After months of construction and inconvenience, the Ozarka College Library and Bookstore additions are complete. Both facilities have worked hard over the last few weeks to get organized and back to some kind of working order.

"It has been quite difficult for not only the staff of these departments, but the students have been inconvenienced as well," said VP of Finance, Gayle Cooper. "Ozarka appreciates everyone's patience through this time period of remodeling

and construction," he added.

The Ozarka Bookstore is now open to students. At the present time, the newly remodeled North entrance into the Main Building is still closed until cleanup is complete.

The Library is currently open with full access to computers and books. Librarian, Mary Ellen Hawkins is hopeful that everything will be back in order within the next few weeks, but appreciates everyone's continued patience during that process.

*"This will be an unforgettable dining experience for those dinner guest who attend."*

*-Chef Rick Tankersley*

## Culinary Arts to Hold *Gourmet Café*

The Culinary Arts Department at Ozarka College will offer a unique dining experience in addition to the three "Restaurant Nights" that are planned for the upcoming months. The advanced Culinary Arts students will host *Gourmet Café* twice this Spring semester, with the first one scheduled on Friday, January 30, 2004.

*Gourmet Café* will be held in the culinary arts department (Room C-120) of the Miller Education Complex and will

only be available to approximately 25 guests per event. The idea behind *Gourmet Café* is an upscale menu that will feature at least five courses.

According to Ozarka Culinary Instructor, Chef Rick Tankersley, "the Restaurant Night events have been very successful over the last few years. Ozarka uses the dinners as a learning tool for the Culinary students in order for them to become acquainted with a real, restaurant style setting." Tankersley goes on to say that

the new smaller event will give the advanced culinary students a chance to experience putting together a more complex menu with a more intimate setting and unique food presentation. This will be an unforgettable dining experience for those dinner guests who attend," says Tankersley.

Reservations will be on a "first come, first serve" basis. For more information on cost, menu choices or to reserve a space, call 368-2062 or 368-2061.

## Dave's Arbor Advice

Over the next four months, Ozarka Landscaper, Dave Rush, who is currently continuing his education in Forestry will offer advice and information for maintaining and caring for trees. During this month, Dave's recommendation is "detail pruning."

Detail Pruning involves a small amount of pruning to trees in order to shape them for better growth. Rush has recently done this to the new trees which he planted on the campus of Ozarka back in the Fall. He warns against making

any large cuts in the trees during this time of year, but to wait for warmer weather. Rush describes, "From the trunk of the tree there are 'leaders' that grow. Leaders are considered the main branches. Off of the leaders, there are smaller growths or branches that sprout and grow. In order to make the tree evenly shaped and healthier, any small branches that grow back toward the center of the tree should be pruned. This will push any new growth either up or away from the leader and make a nicer looking and sturdier tree." Rush also explains that this effort

will open up the center of the tree to allow more sunlight to reach the main trunk and leaders.

Explaining how to properly prune a tree, Rush says any cuts should be made flush with the leader. "In other words, when cutting the smaller branches, never leave stubs sticking out from the leader. This could cause 'die-back', which can create weakening or fungus to the main part of the tree."

This project is supported in part by the Arkansas Forestry Commission's Urban Forestry Program and the U. S. Forest Service. Next month, Rush will share more recommendations for tree maintenance.



Rush detail prunes new trees that he planted last Fall.

## “SPOTLIGHT” SERIES...



**Amy Pinkston** has only been Director since November 10, 2003, but she has already made improvements and set new goals for the Ozarka Kids Academy. After being Director of a pediatric clinic in Batesville for five years that services children from birth to five years old with developmental delays and disabilities, Amy brings a great deal of experience to the Academy.

The Ozarka Kids Academy is a preschool and learning facility for students of Ozarka College as well as the public. The Academy can facilitate up to 42 children ranging in the ages of six weeks to five years old. According to Pinkston enrollment is up and could reach full capacity in the upcoming months. “This semester we are accepting part time students for the first time,” Amy notes. “The goal for the Academy is to become a quality approved facility through the Arkansas Division of Childcare and Early Childhood Association. This would allow new opportunities for us to apply for grants and other aid to improve the facility for the children, such as playground equipment, new toys and other learning materials.”

According to Pinkston, her educational pursuit stems from enjoying an Introduction to Psychology class that she took during her first

year at Arkansas State University in Jonesboro and deciding to change her major from English to Psychology. She completed her baccalaureate in Psychology while in Spain through the University of Maryland’s European Division.

Her husband’s military background explains the reason Amy was in the Country of Spain. Scott, who is the Director of Information Systems at Ozarka College, was stationed in Spain while in the Navy. The couple have a 14 month old son, Lance, who is a student at the Kids Academy. The Pinkston’s live in Batesville where Amy was born and raised.

Amy’s interest besides spending time with family is her volunteer work. She is involved in the Junior Auxiliary of Independence County. Amy spends most of her time volunteering and serving as the First Vice President of the non-profit organization that assists children in Independence County. She will be serving as President of the group beginning May of this year.

Amy concludes with her thoughts on her new position with Ozarka. “I am truly enjoying the family atmosphere that I have heard so much about. Everyone at the college and the Kids Academy has been wonderful and supportive of me and my family and I look forward to becoming more a part of the Ozarka family.”



**Alan Vickery**, has been an employee of Ozarka College for a short period of time, since September of 2003. He was hired by the college as a Maintenance Worker. His skills and experience have been a great compliment to the Maintenance and Physical Plant Department at the main campus in Melbourne.

He also spends two days a week at the Sharp County Education Center in Ash Flat, keeping the grounds and building clean and in order at that location.

Although Vickery considers himself a native of Izard County, he was actually born in the State of Washington while his parents were there working in the apple orchards, “like a lot of others from this area were,” he states. “There was not a lot of work in Izard County at that time and many people from here traveled to Washington to work in the orchards.”

Alan’s dedication shines through in his job history. He worked for 11 years at the International Shoe Company in Batesville before it

closed its doors and had to lay off its workers. He then went to work for a contractor in Batesville as a carpenter and spent 17 years in that position, before taking his current job with the college. He expresses his opinion about his recent career change. “It can be intimidating to begin a new job, but everybody at Ozarka has made me feel welcome. My goal is to be an asset to the Maintenance Department and the college and do the best work I can.” He further states that he has most enjoyed working with Ron Stovall on the remodeling jobs they have done together in several of the offices at Ozarka.

Priorities for Vickery are his family and his church. His wife Phyllis and their children; nine-year-old, Paige and seven-year-old Andrew attend church at Midway Baptist between Melbourne and Sage, and spend as much quality time together as their schedules allow. Phyllis is the High School Counselor at Melbourne High School. Known to be an avid hunter, Alan is fond of both hunting and fishing. “I especially enjoy turkey hunting,” he reveals.



**Patricia ‘Patty’ Loggains**, is a newcomer to the Ozarka Kids Academy, but she has been in childcare for more than 20 years. She became the three year old teacher at the Academy in September of 2003. Before that, she had a home daycare and owned and operated what was formerly Little People Daycare in Melbourne.

Clearly, Loggains enjoys working with children. She says that it is fulfilling to help a child learn. “One of the greatest things for me is to see the expression on one of my student’s faces when they learn something new or accomplish a goal.” Currently, Loggains’ class of three year olds is at full capacity with 12 students.

One of Loggains’ current students is Keeley Jo Massey. She is daughter of Christy Massey, who is secretary for the Administrative office at Ozarka. “Keeley has been ‘Ms. Patty’s’ student since she was three months old, before Patty started at the Academy,” according to Christy. She compliments Patty on her childcare and teaching skills. “Ms. Patty is an awesome teacher and so good and patient with the kids. She has taught Keeley a lot in three years and Keeley

absolutely adores her.”

Patty has been married for 28 years to her husband, James. He is a supervisor for Centurytel. They have three daughters and two grandchildren. Jamie is the oldest daughter and lives in Philadelphia, Pennsylvania. Jessica and her husband Ricky Engles, live in Mt. Pleasant and own and operate Hyla World in Melbourne. Youngest daughter, Joni and her husband Josh Knapp live in Melbourne where Joni is currently an Ozarka College student. Grandchildren, Logan, who will be five in February; and Emilee, who is 15 months old are the children of Ricky and Jessica.

An active member of the First Baptist Church of Melbourne, Patty is the church secretary as well as children’s director. Her other interests include: sewing, reading, cooking, baking, and “eating,” she adds. She is currently reading a Christian series. One unusual fact about Patty is that she is the seventh of fourteen children.

Praising her co-workers, Patty expresses “they are great people to work with and everyone at the Kids Academy and the college are always willing to lend a hand and help one another.”

Ozarka

College

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# Ozarka College

*A Short Drive to Great Distances*

Check us out online  
[www.ozarka.edu](http://www.ozarka.edu)

## LPN Fall Capping & Pinning Ceremony



The Capping & Pinning Ceremony was held on December 12, 2003, in the Miller Auditorium with 12 LPN graduates.

Pictured: Instructor, Mary Simmons; Instructor, Tracy McLaughlin; graduates, Mary Bishop, Mary Diles, Tanya, Davis, Katy Miller, Laura Brown, Miranda Brown, Kimmie Johnson, Shasta Kocher, Heather Moody, Angela French, Marisa Swafford, and Kim Emerson; Instructor, Ruby Johnson; and Instructor, Carol Miller.

## Applications for 2004 LPN Program

Ozarka College will begin accepting applications on Monday, February 2<sup>nd</sup> for the 18 month Licensed Practical Nursing program that will begin during the Fall 2004 Semester. The deadline for persons interested in applying for this program is April 1<sup>st</sup> at Noon.

For details on admission requirements or to apply, contact Randy Scaggs at 870-368-2028 or via email [rscaggs@ozarka.edu](mailto:rscaggs@ozarka.edu).