

Ozark Visitor



Volume 101

Fall, 2009

Number 2

College of the Ozarks... "Hard Work U.®"

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Point Lookout, Missouri 65726



PROMISES TO KEEP

Tend Your Garden, Harvest the Blessings



Jerry C. Davis, President

Fall is noted for harvest time, when those who carefully tended their gardens bring in the bounty. During the hot summer days, when gardens need weeded or watered, farmers toil to do so. They know great care renders a more plentiful harvest. Over the summer, many students invested time and hard work in their endeavors or “gardens.” Whether they worked in the Summer Work Program, an internship, or traveled abroad for missions,

College of the Ozarks students put in countless hours of labor. Because of their sweat equity, their harvest will surely be plentiful.

Two students, whom you can read about on the next page, reaped the rewards of their efforts on September 1. College of the Ozarks nursing students Stephanie Bell and Micah Ford, both seniors who will graduate in May 2010, were recognized for their dedication to the study of nursing. The *Springfield News-Leader* and Missouri State Board of Nursing honored these students for their stellar performance in their academic pursuit of Bachelor of Science in Nursing degrees. Amid more than 100 entries, Bell was named a finalist in the “Salute to Nurses” event sponsored by the *News-Leader*, and Ford was named a “Nursing Student of the Year.”

Both Bell and Ford traveled to Cameroon, Africa, on a missions trip in June. After these nurses experienced health care in a third world country, their desire to utilize the knowledge gained at College of the Ozarks on future missions was fueled. Bell recounts her experiences on the trip to Cameroon on pages 8-9.

College of the Ozarks student Matthew Benage completed an internship with Harvard University’s School of Public Health. Jordan Fox, a College of the Ozarks sophomore, journeyed to Alaska to experience an internship with the U. S. Fish and Wildlife Service. More about these noteworthy learning experiences can be found on page 5.

These are only a few examples of the efforts students put in to their “gardens” this summer. With the beginning of the fall semester, the cycle continues with more students beginning work toward their own harvests. The College, too, offers more opportunities to students, as well as encourages its students to develop not only work ethic, but Christian and patriotic values, as well.

On September 11, the College held a special 9-11 memorial, wherein grade school children, area firemen, policemen, paramedics, and College of the Ozarks students and employees remembered the American men and women who lost their lives on that day eight years ago. One cannot do enough to honor those who sacrificed and continue to sacrifice for the sake of freedom; the College not only recognizes this fact but continually strives to instill this belief in others. That’s why two groups of students are again accompanying WWII Veterans for the anniversary of Operation Market Garden and the Battle of the Bulge this fall semester. Look for the story about these memorable trips in the next *Ozark Visitor*.

Please enjoy reading about the great things that continue to happen at College of the Ozarks.

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Founded by an early Presbyterian missionary, College of the Ozarks is an interdenominational, Christian, four-year, work college.

The College does not discriminate on the basis of sex, race, color, age or ethnic origin, in its educational programs, activities, or employment policies.

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RECOGNITION

Nursing Student of the Year

The News-Leader Media Group sponsored the Salute to Nurses event, at which several nursing students and nursing professionals were honored for their dedication to studying or practicing nursing. College of the Ozarks nursing students Stephanie Bell and Micah Ford were among only five nursing student finalists honored at the event. Bell received a \$500 scholarship for being named a finalist. Ford was named a "Nursing Student of the Year" by the News-Leader and received a \$1,500 scholarship.

"We are so pleased that our students have been recognized for their Christ-like character, compassion, and clinical learning," said Dr. Janice Williams, Armstrong-McDonald Nursing Program Director. "We are grateful to the Springfield News-Leader and MSBN for recognizing many exceptional nursing achievements and affirming our students in their education endeavors."

The finalists and "Nursing Student of the Year" were selected by the Missouri State Board of Nursing (MSBN). Nursing schools were allowed to nominate up to three students for the honor. Nominated students submitted a 500-word essay on why they had chosen to study nursing. The essays were evaluated by members of the MSBN and the finalists and "Nursing Student of the Year" selected.

College of the Ozarks officially launched its Bachelor of Science in Nursing (BSN) program in the fall of 2007. Bell and Ford are part of the inaugural class and will graduate May 2010. The program has initial approval status from the MSBN and will seek full approval status November 2010 after the first nursing class graduates and completes the National Council Licensure Examination (NCLEX-RN®). Additionally, the program will host its initial national nursing accreditation visit



C of O students Micah Ford (L) and Stephanie Bell

by the Commission on Collegiate Nursing Education (CCNE) in April 2010.

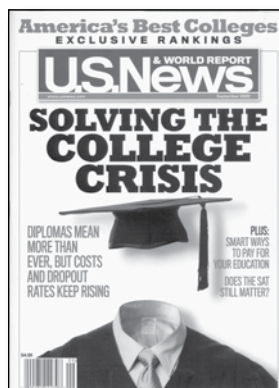
Other nursing students recognized at the event were Amber Carpenter (Cox College), also named "Nursing Student of the Year," Lynn Houtz (Ozarks Technical Community College), finalist, and Kayla McIntosh (Cox College), finalist.

U.S. News & World Report

U.S. News & World Report has again ranked College of the Ozarks among the best colleges in the nation.

In its 2010 *America's Best Colleges*, College of the Ozarks was listed the #9 Best Baccalaureate College in the Midwest, #1 Great School, Great Price in the Midwest, #1 Midwest Baccalaureate College with the Lowest Acceptance Rate, and the #1 Midwest Baccalaureate College with 2008 graduates having the least debt.

U.S. News publishes its college guidebook annually in order to provide prospective students and their parents with rankings based on statistical data. For example, the Best Baccalaureate Colleges are determined by several weighted categories including average freshman retention, student/faculty ratio, and the percentage of freshmen in top 25 percent of their high school class. College of the Ozarks reports an 83 percent freshman retention rate, 13 to 1 student/faculty ratio, and 55 percent of freshmen in the top 25 percent of their high school class.



"Guidebooks such as *U.S. News & World Report America's Best Colleges* help prospective students learn about what they can expect from an institution," said Elizabeth Andrews, C of O Director of Public Relations. "Based on the debt load rankings, they will know what colleges leave students with a heavy loan burden versus which do not. In today's economy, that type of information is vital to know."

In addition to inclusion in its guidebook, *U.S. News* featured College of the Ozarks in an article titled "Different Paths to a College Degree" in its monthly magazine, which hit newsstands in August. Reporter Carol Frey covered several options to paying for college, including work colleges. In her article, she quoted C of O alumna Janelle Stolz who now teaches fourth grade at Branson Elementary: "I have two siblings who have well over \$30,000 in student loans, and they're under a lot of stress in this recession. Since I got hired as a teacher, every dollar has gone into my pocket."

College of the Ozarks has been ranked as a top college by *U.S. News* yearly since 1989.

*At College of the Ozarks, we equip our students
for the world that awaits them.*

Our vision is...
to develop citizens
of Christ-like character
who are well-educated,
hardworking, and patriotic.

We can only accomplish this through the partnership of friends who value the vision and direction a College of the Ozarks education provides.

When you give to College of the Ozarks, you make a difference and enable us to assist students to:

- LEAD...a life of influence
- DISCOVER...their potential for influencing the world
- IDENTIFY...ways to leverage their strengths
- LISTEN...for God's calling in their lives

**Your investment in College of the Ozarks students
provides hope and opportunity.**

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C of O
Students.**

I would like to donate the following: \$25 \$50 \$100 Other \$ _____

I would like to make a monthly gift of \$ _____.

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Check payable to College of the Ozarks enclosed

I would like to make my gift using M/C Visa Discover AmEx

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For other gift planning tools, visit www.cof.edu/giving

ACADEMICS

C of O Launches Culinary Arts Program

By Michelle Carpenter

While students at College of the Ozarks have had the opportunity to receive pre-professional training in culinary arts, they will soon be able to receive a Bachelor of Science or Arts degree in the field. This fall, the Hotel/Restaurant Management (HRM) and Family and Consumer Science (FACS) departments began jointly offering a Culinary Arts major comprised of classes such as "Classical Cuisine," "Menu Development," and "Food Safety and Sanitation." C of O's program differs from most culinary programs, because it provides not only an excellent foundation in culinary arts, but also a full liberal arts education explained Jerry Shackette, Walter L. Green Chair of Hotel and Restaurant Management. Additionally, C of O students will obtain more professional experience via The Keeter Center (the College's four-star lodge, restaurant, and conference facility) than students in many other programs. "Students will have the opportunity to practice and learn in a professional kitchen, serving real people in the real world every day," Shackette said. Many other programs rely on teaching labs and less experience with the public.

Shackette said that student interest and professional

demand prompted the program's addition. The College's HRM and FACS departments have long been cooperating to provide a "Professional Food Service Management" emphasis, but students needed to pursue further training to be considered a "culinarian," a professional in the field. As television networks help the profession grow in glamour, a shortage of culinarians in the Ozarks area has inspired the program's development. Shackette and Keeter Center Executive Chef and adjunct professor Robert Stricklin collaborated on the program's structure.

Students of the program must pass the Culinary Examination from the American Culinary Federation, the professional association for accrediting chefs. Upon completing the program and passing the exam, students will receive the title Certified Culinarian, and some may go on to spend 18 months at a culinary school to specialize. "Graduates will leave here ready to go to work in a professional kitchen," Shackette said. "They are guaranteed 100% placement, because there is still a great shortage of professional culinary people." The Culinary Arts major is one of several new programs (including a BSN program) added within the past few years.

C OF O STUDENTS AND ALUMNI

Intern in the Rocky Mountains

By Michelle Carpenter

When May comes, C of O students become busy preparing for finals and making summer plans. The YMCA of the Rockies resort and camp center near the Rocky Mountain National Park offers a paid internship and post graduate job opportunities to students and graduates. This Christian establishment, whose core values (Caring, Honesty, Respect, Responsibility and Faith) are similar to C of O's, offers facilities for events such as vacations, family reunions, business retreats, weddings, and church camps. "The YMCA of the Rockies is the largest YMCA in the world with facilities to house over 4,000 guests per day," said C of O's Career Center Director Ron Martin.

A friend of the College introduced the organization to C of O in 2003, and the first group of students interned at YMCA of the Rockies during the summer of 2005. A record number, 15, C of O students and graduates came in the summer of 2009. Responsibilities at the two centers (Estes Park and Winter Park) range from organizing events, to providing guest services, to landscaping.

"Besides working in various departments, students participate in weekly evening seminars taught by visiting ministers," said Martin. "This part of the summer experience covers subjects for the student considering entering the ministry field, either as a pastor, spouse of a pastor, or layperson."



Students and graduates of C of O working at YMCA of the Rockies with Career Center Director Ron Martin (back row, far left) and President Jerry C. Davis (back row, far right)

THE RALPH FOSTER MUSEUM

Two New Exhibits Showcasing Ozarks Birds

By Michelle Carpenter

The Ralph Foster Museum recently added two collections to its abundance of artifacts made by local and international artists. The Audubon and Ethel Rogers collections showcase the many varieties of bird species found in the Ozarks and around the country.

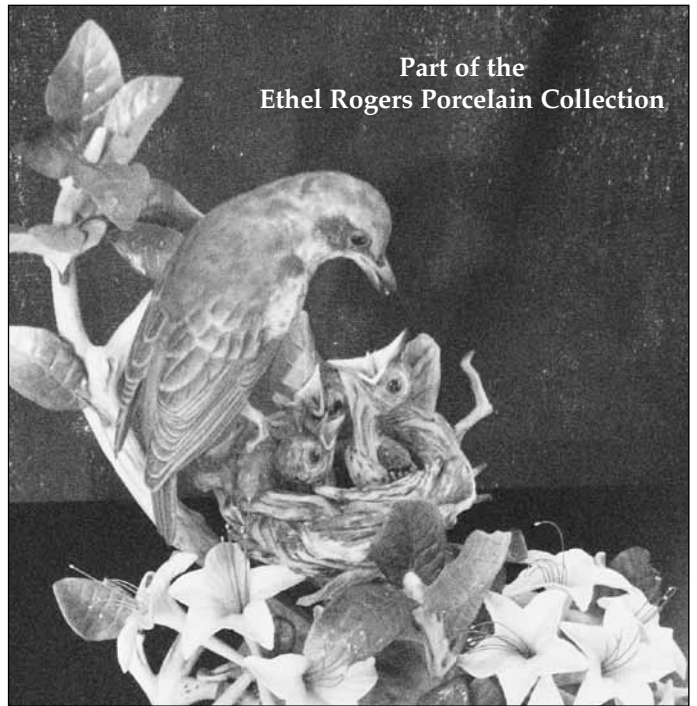
One of these collections is a rare set of watercolor prints by John James Audubon (1785-1851), who “laid the groundwork for modern conservation,” said Museum Curator Tom Debo. Audubon was a renowned French-American ornithologist, naturalist, hunter, and painter. He explored the North American Frontier, and his portrayals of wildlife and birds, many of which were not yet discovered at the time, were popular in America and Europe. Some of the art was so popular that it sold for \$1,000 in the 1830s. After Audubon’s death, a group of conservationists gave their organization his name. The Audubon Society still works to protect birds and wildlife today.



A part of the Audubon Collection

The set contains over 375 prints detailing several birds, some now extinct, in their natural settings. Debo explained that Audubon did not draw the prints’ backgrounds, including native trees and flowers, but worked with another artist who accompanied him on many of his explorations. The bird species portrayed include the Passenger Pigeon and the Ivory Billed Woodpecker. “Our set is one of the first complete sets available to the public,” Debo said. The original prints had been sold by Audubon’s wife Lucy to the New York Historical Society in 1863, and it was not until 1966 that the Society authorized the printing of a limited edition of 750 print sets. The Ralph Foster Museum’s set will be on display in the near future.

Also new to the museum is the beautiful Ethel Rogers porcelain collection of over 100 birds, many native to the Ozarks. The pieces were made by a variety of artists, as shown by the range of style and quality. Some artists created plaster molds, while others painted the beautiful, lifelike designs. Similar to the Audubon collection, the porcelains exhibit birds in their natural settings; one piece even shows in intricate detail a bird hatching from its shell. The collection was compiled for years as individual gifts to Ethel Rogers from her husband. While the porcelain art depicts many species of animals, Mrs. Rogers’ primary interest was in birds.



Part of the Ethel Rogers Porcelain Collection

The collection reflects natural history and educates both students and the public said Jeanelle Ash, Museum Curator. “Students actually have a visual of local birds.” The collection can help students understand a little more about how these birds live in nature.

In addition to familiarizing students with avian species, the porcelain collection is one of many opportunities for students to learn work ethic and valuable skills at the Ralph Foster Museum. Student workers help label the porcelain pieces and assist the curators in arranging the exhibit.

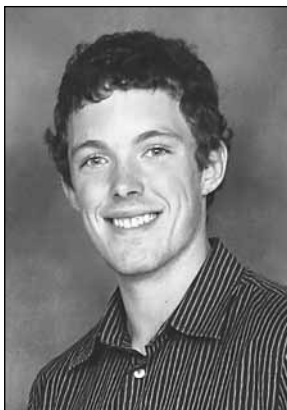
Visitors to the College are welcome to enjoy and learn from the Audubon prints and the Ethel Rogers porcelain collection. Fall Museum hours are 9 a.m.- 4:30 p.m. Monday through Saturday, and the Museum is closed November 23-27 for the Thanksgiving holiday. Adult tickets are \$4.50, senior adult tickets are \$3.50, and children are free.

AMAZING INTERNSHIPS

Harvard School of Public Health

By Jerry McDonald

This past summer Matthew Benage had the opportunity to work at an internship with the Harvard School of Public Health, located in the Longwood Medical Center in the Harvard Medical community in Boston, Massachusetts. As the Assistant Coordinator of the International Health Systems program at Harvard University, Benage worked with professors from the Harvard School of Public Health on several projects. "The experience of working at the Harvard School of Public Health was an invaluable opportunity to learn how to manage and conduct research at the highest level," said Benage.



"Though the summer was marred with challenges and difficulties, it only brought about incredible opportunity."

One project was designed to augment the working knowledge and capabilities of senior level administration leaders in international health systems. Participants from around the globe

applied to take a two-week graduate course with scholars from Harvard and other health organizations. As the Assistant Coordinator, Benage was responsible for the flow and organization of the program. He worked with CEOs of hospitals and college professors from Ghana, Eng-

land, Pakistan, India, Sudan, Liberia, Moldova, Thailand, Vietnam, and Indonesia, among others. Each participant had specific concerns about his/her country's healthcare system, and all shared the desire to eradicate the effects of poor healthcare from their countries.

Benage also worked on a study that explored health policy leaders and how to make decentralization work. Additionally, he helped write a case study about American-Arabic-Israeli health quality collaboration that will be presented to Harvard graduate students in the coming months. "This project proved to be frustrating at many points but a great opportunity to learn how to interact and produce research data," said Benage.

Alaskan Adventure

By Jerry McDonald

Cof O student Jordan Fox, a sophomore majoring in Wildlife Management Conservation, worked at an internship this past summer in Alaska. Fox was part of a seven-person crew employed by the U. S. Fish and Wildlife Service. He spent most of the summer on the Andreafsky River, close to St. Mary's, Alaska. The population of St. Mary's is about 500, and is approximately 447 miles west of Anchorage, Alaska. The river flows southward to the Yukon Delta. To get to the remote location the team traveled by commercial airline then on a bush-type carrier plane. "With miles upon miles of endless tundra, I felt something that I had never before felt," said Fox. "The picturesque scenes that lie before me left me speechless." Fox assisted in gathering information on the runs of the Pacific Salmon returning from the ocean to spawn. The team placed a weir (a fence-like structure to keep the salmon from going upstream) in the river. A trap was connected to the weir, and the team netted salmon to collect genetic data, identify gender, and determine counts. Fox helped log the information on reports, took scales from the fish, and placed the scales on cards that were transported back to Fairbanks, Alaska. The salmon were then released so they could continue upstream to spawn. The information is used to help regulate how much



salmon can be harvested in the upcoming year. The team endured mosquitoes and two weeks of rain and nasty weather to gather the information.

"This opportunity not only allowed me to grow as an individual, but helped me decide what I want to do when I finish college," he said. Fox plans to pursue a position as a wildlife biologist with the U. S. Fish and Wildlife Service after college.

NURSES ON MISSION:

By Stephanie Bell

As we stepped off the plane and onto the African terrain on June 12, 2009, the moment we had all been waiting for finally became a reality...our "Nurses on Mission" internship in Cameroon! Immediately, the earthy aroma, humid breeze, lush greenery, and colorful clothing bombarded our senses. Africa and its people are beautiful! Once again, I thought of what a privilege it was to be a part of this C of O medical missions trip. Four senior nursing students, Emily Rust, Brady Chase, Amanda Brinkman, and I, were scheduled to work in two private hospitals, helping out in any way we could. Dr. Jamie Adams, our clinical instructor, supervised us on the trip and helped us make the most of every learning opportunity. We were excited to expand our nursing skills, to interact with patients and hospital staff within the context of a third world country, and, most importantly, to spread Christ's love through our words and hands.

It's hard to know even where to begin to describe our experience. How does one succinctly describe a third world country's healthcare system including sights, smells, and resources? In many ways, it was a study of contrasts. Although the hospitals offer a variety of services and had large campuses, seemingly basic areas such as sanitation, staffing, and medical supplies are definitely lacking. Perhaps one should envision a World War II army ward with patients stretched out on beds down a long room and family members crowded around each bedside. How does one describe diseases and wounds that were more advanced than anything we will probably ever see in the United States? Truly, some of the sights and smells were enough to make even the strongest stomach lurch. It was amazing how God enabled us to quickly overcome any aversion and focus on the person behind



Nursing students Emily Rust, Stephanie Bell, Brady Chase, and Amanda Brinkmann (left to right)

it all. A painful dressing change of a wound became an opportunity to squeeze a hand, speak encouragement, and pray. A simple smile and inquiry after a patient's well-being became an opportunity to hear their story.

From a medical viewpoint, it was fascinating to make early morning rounds with the doctors. The doctors were knowledgeable and thoroughly explained each disease and treatment methodology, many of which were very different than what we see in the States. Common illnesses were malaria, bacterial infections, leprosy, tuberculosis, HIV, malnutrition, anemia, tetanus, cataracts, and fractures from motorcycle accidents. The nurses welcomed us as part of their team and allowed us to assist with almost every procedure. We performed countless dressing changes on fracture repairs, assisted with amputations, and treated ulcers and burns. We started IVs, passed out medications, administered injections, and completed head-to-toe assessments. The patients were extremely friendly and receptive toward us. With those

who spoke English, we had some precious times of chatting and praying together. I gave out Bibles to many patients and was deeply impacted by their intense gratitude at such a gift. Several of them said that they had been unable to afford a personal copy of the Bible and that they would be sure to share it with the rest of their family.

One of the most difficult experiences for me was doing a dressing change on a patient with a full-body burn whose only pain medication was a high dose of Tylenol®. It broke my heart to see her in so much pain and not to be able to do anything about it. I could only be as gentle as possible, whisper the Pigeon-English phrase for empathy "hasha" over and



The men's ward at M'Bingo Baptist Hospital

CAMEROON, AFRICA



Bell hands out hair ribbons, stickers, and candy to children and their mothers in the hospital courtyard.

over, and pray with her at the end. It was humbling to witness her fortitude and genuine appreciation for the painful, yet necessary, care.

Two of my favorite areas were the pediatric and maternity wards. The mothers were eager to talk and let us hold their newborn babies. We helped give postpartum instruction and learned to swaddle and shush babies like expert African moms. We even saw the delivery of a beautiful baby boy! On the children's unit, we brightened faces by handing out toys, sweets, coloring books, hair ties, and stickers. Although it was hard to see

children so ill, I was thankful for the opportunity to help give them needed medical care and to show them love through hugs and gifts.

In addition to working in the hos-

see firsthand how nursing opens the door to minister to spiritual, as well as physical, needs. I was humbled by how God used my words, hands, and expressions to communi-

The nursing student team would like to thank the Torchbearer Foundation including Dr. Martin Niboh from C of O, John Kongor, René Njamshi, and many other Torchbearer staff for their vital part in helping to arrange this trip.



pitals, we had several other opportunities to experience the atmosphere and people of Africa by walking through the villages and bartering at the crowded markets. We passed men advertising wares for sale by balancing the items on their heads, women with babies tied onto their backs, kids carrying home huge loads on their heads, and vans crammed with more individuals than I thought was physically possible!

It was an eye-opening opportunity to experience another culture that had many differences yet many similarities.

This "Nurses on Mission" internship confirmed my desire to serve as a nurse on short-term missions after I graduate in May. I now

cate love and encouragement to the patients. In many ways, our entire team changed as a result of this experience. We have a heightened compassion for the less fortunate, a keen interest in other cultures, and a renewed gratitude for the incredible freedoms, hospitals, education, and security we have available in the United States. We also realize more fully the immense need for medical care and health education in third world countries and truly desire to do what we can to help close this gap. Although we went to Africa to learn, serve, and show God's love, we too were changed and encouraged in the process.

YOUNG AMERICA'S FOUNDATION

Promising Choices in Higher Education

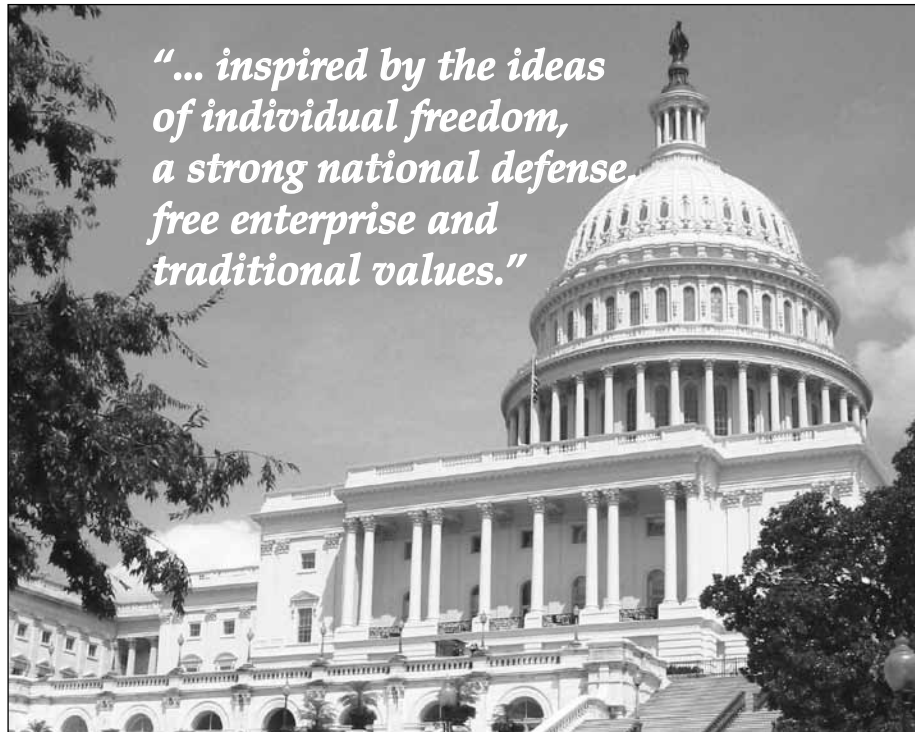
By Kayla Thomas

On August 3-8, 2009, Washington D.C. was the locale of the Young America's Foundation's 31st annual National Conservative Student Conference. The Young America's Foundation is a non-profit, educational, organization that aims "to ensure that increasing numbers of young Americans understand and are inspired by the ideas of individual freedom, a strong national defense, free enterprise, and traditional values."

Three College of the Ozarks students traveled to Washington, D.C., to take part in this conference that welcomed more than 400 college students from across the nation.

"The conference was amazing," Kelsey Oliver, C of O student and conference attendee said. "It was a once in a lifetime experience to hear about conservative ideals from people who play large roles in what is happening now in D.C."

Former Speaker of the House Newt Gingrich addressed the young people during one of the conference sessions. Gingrich, familiar with C of O after having visited campus for the Spring Citizenship Forum in April 2009, drew attention to the College's unique work program, explaining in detail how the program allows for



"... inspired by the ideas of individual freedom, a strong national defense, free enterprise and traditional values."

every student to graduate completely debt free.

Shortly after Gingrich concluded his speech, President Jerry C. Davis joined a panel with Dr. Jeffrey Nelson, Senior Vice President of Intercollegiate Studies Institute, Dr. Richard Jewell, President of Grove City College, and Dr. Jim Carr, Executive Vice President of Harding University.

Each panelist spoke briefly on

the "Promising Choices in Higher Education."

President Davis played for the session attendees the feature that the "CBS Early Show" aired on the College's work program in July 2008, as well as the news segment "ABC World News with Charles Gibson" featured on the C of O students and WWII Veterans who traveled together to Europe for the 65th anniversary of D-Day in June.

President Davis used this clip to inspire other colleges to join with organizations such as The Greatest Generations Foundation, which partnered with C of O for the student-Veteran trip, in order to give the students an opportunity to "bring history to life."

Students also heard from attorney and *New York Times* best-selling author Ann Coulter, Congressman Mike Pence, Senator Jim DeMint, and Vice President of Focus on the Family Tim Goeglein.



C of O students (from left) Chandler Holt, Kayla Thomas, and Kelsey Oliver with President Jerry C. Davis at the 31st annual National Conservative Student Conference hosted by the Young America's Foundation.

NEVER FORGET 9-11

A National Day of Remembrance

By Jeremiah Jones

While some may have focused on 9-11 as a day of national service, College of the Ozarks held it as a National Day of Remembrance. A memorial display and brief ceremony to honor those lost on September 11th were held on the Alumni Center lawn near the entrance to College of the Ozarks. With almost 3,000 flags in the shape of the numerals "9-11," C of O remembered each of the victims killed on that day eight years ago.

Many students, staff, and faculty volunteered in the preparation of the memorial on September 10. "Unfortunately, it is often easy to forget a tragedy's significance, after the threat and initial mourning are over," said Public Relations Director Elizabeth Andrews. "The individuals who carefully assembled the memorial and those who paused to remember what happened understood the importance of the sacrifices made on that day."

During the ceremony held on September 11, C of O President Jerry



C. Davis reminded attendees of the importance for 9-11 to be observed as a National Day of Remembrance. "Many Americans lost their lives on that tragic day," he said. "Therefore, it is most appropriate to honor their sacrifice by taking the time to remember what happened, who was lost."

"It is imperative that events such as 9-11 do not get lost in the sands of time."

The College invited children from the C of O daycare and the Hollister Elementary third grade to participate in the ceremony. The children not only led the Pledge of Allegiance but played a special role in a symbolic exercise of placing American flags in the shape of a cross.

"Nearly all adults remember 9-11, some teenagers may vaguely remember it, but most elementary aged children would not even know about it, unless they learned about the tragedy from someone else," said Andrews. "It is imperative that events such as 9-11 do not get lost in the sands of time. The grade school

children who participated in the 9-11 ceremony learned a valuable lesson that day."

Joining the children on stage were area firemen, paramedics, and police. Emergency responders were among the many who lost their lives or were injured during the 9-11 attacks. Often their efforts are only noticed at obvious times, so the 9-11 ceremony offered the perfect opportunity to recognize all that they do. "We don't thank you enough for what you do every day in your jobs," said Davis.

Emergency personnel then paired up with the children to place American flags in a cross to signify hope for the future. Following the placing of the flags, C of O Point Lookout Fire Chief Ethan Lagerquist rang the fire engine bell 21 times to represent a three volley salute. The memorial was open throughout the day to allow students and community members the opportunity to take time to formally remember those who perished by visiting the display. This was the third year for the College to hold a 9-11 memorial, but will not be the last. The tradition of holding September 11 as a National Day of Remembrance will continue at College of Ozarks.





Memorial Gifts

JUNE MEMORIAL SCROLLS

FRANCIS BAKER FROM MR. CONRAD MARTIN

Helen Carlson from Mr. & Mrs. Bill F. Wright

Tom Edmondson from Mrs. Marilyn Maddux

Ron & Grace Fanger from Mr. & Mrs. Albert L. Martin

Paul Fritzmeyer, Jr. from Miss Ruth E. Schroeder

Paul Fritzmeyer, Sr. from Miss Ruth E. Schroeder

MR. & MRS. THOMAS L. GOULD, SR. FROM MR. CONRAD MARTIN

Ms. Fannie Hewitt from Mr. & Mrs. Leo P. Wizner

Edgar L. Howard from Ms. Pamela N. Howard

Eleanor Howell from Mr. & Mrs. Timothy P. Howell

The Hughey Family from Mrs. M. L. Gentry

Willie Jo Kerby from Mr. & Mrs. Joe C. Griffin, McNairy County Farm Bureau, & Mr. & Mrs. Bill Harris

Douglas Kwon from Mr. & Mrs. Robert D. Turbeville

WILLIAM N. LOGAN FROM MR. JOHN H. LOGAN

J. HOWARD LOGAN FROM MR. JOHN H. LOGAN

WILLIAM H. LOVERN FROM MR. CONRAD MARTIN

JACK ROOKS FROM MR. CONRAD MARTIN

David Tinsley from Mr. & Mrs. F. Russell Zartler

JULY MEMORIAL SCROLLS

Cliff & Marjorie D. Allred from Mrs. Joyce D. Booker

Mr. & Mrs. M. R. Broom from Mr. & Mrs. G. J. Cloyde

Bryce Brown from Mr. & Mrs. Bill J. Doolittle

Gary Brown from Dr. & Mrs. Mayburn Davidson

Kay Cameron from Dr. & Mrs. Howell Keeter, Dr. & Mrs. G. Stanley Fry, Ms. Carol M. Beaumier, Mr. David A. Lee, Mr. & Mrs. Don E. Baker, Mr. Christopher P. Wright, Bed & Breakfast Inns of Missouri, Mr. & Mrs. Edward Alford, Mr. & Mrs. Steve Furr, Mr. & Mrs. Doug

Gerard, Mr. & Mrs. Sam F. Muskrat, Mr. & Mrs. Larry A. Spittler, Drs. Don & Dana McMahon, Dr. & Mrs. M. Fred Mullinax, Dr. & Mrs. Gordon Heseman, Mr. & Mrs. Timothy Huddleston, Mr. & Mrs. Eugene Youngblood, Mr. & Mrs. Herbert Keith, Dr. & Mrs. Mayburn Davidson, Dr. & Mrs. Courtney Furman, the Lynn Cameron Family, Mr. & Mrs. Bill Stearns, Mr. & Mrs. Gary Holloway, Ms. Frances Holloway, Mr. & Mrs. Randall P. James, Mr. Kenneth C. Holloway, Mr. & Mrs. Richard S. Carpenter, Mr. & Mrs. Bill Rostad, Mr. & Mrs. Bill Coats, Dr. & Mrs. Mark Rapinchuk, Dr. & Mrs. Donn Russell, Ms. Norma J. Harmison, Mr. Lynn A. Harmon, DR. GLEN CAMERON, Rotary District 6080, Ms. Gladys Lemley, Mr. & Mrs. Kevin Mitchelson, Mr. & Mrs. John S. Pratt, Dr. & Mrs. William B. Stocker, Ms. Anne Cameron, Ms. Beth Spencer, Ms. Becky McClung, Ms. Rosalyn Espinoza, Doyle & Sue Childers, Rick & Sharon Harris, Mr. & Mrs. Mel Derr, Mr. & Mrs. Dale Carley, Mr. & Mrs. Timothy W. Riffe, Mr. & Mrs. Gary L. Gorman, Mr. & Mrs. Jeff K. Schneider, Dr. & Mrs. Jerry C. Davis, Mrs. Alyce L. Caudle, Sheila Henson, Dr. & Mrs. Marvin Schoenecke, Mr. Gary R. Ponder, Mr. Jerry W. Jones, Mr. & Mrs. Donald H. Loudon, Mr. Thomas A. Debo, Mr. Ronald L. Martin, Mrs. Joyce C. Booker, & Mr. & Mrs. Johnny R. Davenport.

SAM P. GARDNER FROM MR. CONRAD MARTIN

Elva M. Hall from Mr. & Mrs. Robert L. Deskins

Lola M. Harryman from Ms. Betty J. Dawson

Florence Hoadley from Miss Carolyn Hackman

Thurman Hurst from Mr. & Mrs. Joe C. Griffin

Carolyn E. Leadlove from Mr. & Mrs. Carl E. Reitz

BOBBIE MCNAMARA FROM MR. CONRAD MARTIN

BOBBY NEELY FROM MR. CONRAD MARTIN

Margaret Marsh Parish from Mr. & Mrs. Bob Taylor

Maxine Redmond from Colonel Naldean Borg & Mr. & Mrs. Tom Geisert

Pat Shell from Mr. & Mrs. Johnny R. Davenport

Jane Wade from Ms. Joan B. Tortel

JULY HONOR SCROLLS

Brittany Busch from Mr. & Mrs. Bob Taylor

MR. & MRS. STEPHEN KYLE FROM MS. VIRGINIA KYLE

AUGUST MEMORIAL SCROLLS

KITTY BELL FROM MR. CONRAD MARTIN

VELMA BERRY FROM MR. CONRAD MARTIN

Kay Cameron from Mr. & Mrs. C. E. Shaffer, Mr. Gary M. Callaghan, Mr. & Mrs. Sam Burton, Mrs. Veneda Slicer, Mr. & Mrs. Daniel D. Murphy, & Mr. & Mrs. Jose Molina, Jr.

JEAN CRAWFORD FROM MR. CONRAD MARTIN

Harold Davis from Mrs. Lavenia S. Davis

Lindle Divine from Dr. & Mrs. Eldon Divine

Jacob Fanning from Mr. & Mrs. Edward H. August, Jr.

GEORGE HALES FROM MR. CONRAD MARTIN

BUDDY HAM FROM MR. CONRAD MARTIN

Jack Hays from Ms. Leota M. Ledford

Chase Jeffrey Jones from Mr. & Mrs. F. Russell Zartler

Jim Larkin from Miss Carolyn Hackman

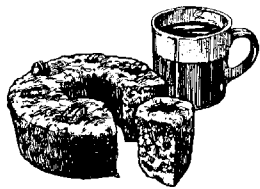
JOHN LOFLIN FROM MR. CONRAD MARTIN

Eva Pearl Maxedon from Mr. & Mrs. Joe C. Griffin

Ruby Ross from Mr. & Mrs. Darrell W. Spain, Mr. & Mrs. Howard Wood, Ms. Carol A. Krews, & Farmington Chapter 430 OES

PAUL SLICER from Dr. Glen Cameron, Mr. & Mrs. Mitch Holmes, Robert & Johnna Welch, Ms. Shauna R. Ferguson, Mr. & Mrs. Billy L. Wells, MR. DON J. LONG, Dr. & Mrs. Mark Rapinchuk, Mr. & Mrs. James A. Galinsky, Mr. & Mrs. Donald R. Sugg, Mr. & Mrs. Timothy R. Huddleston, Mr. & Mrs. Thomas L. Benton, Dr. & Mrs. G. Stanley Fry, Mr. &

continued on page 16



HOLIDAY GIFTS

from College of the Ozarks®



A holiday tradition—the always delicious C of O Fruitcake.

The ideal gift for everyone on your list is prepared with the finest ingredients and is available in these popular sizes:

- 1-lb.....\$24.00
- 2-lb.....\$31.00
- 3-lb.\$36.00
- 6 mini fruitcakes (4 oz. each)\$30.00

Assorted C of O Gift Boxes...

- Two 1-lb. packages of summer sausage.
GB1\$20.00
- One pint jar of apple butter, a 1-lb. package of C of O summer sausage, and a 1-lb. fruitcake.
GB2\$36.00
- One pint jar of apple butter, a 1-lb. package of C of O summer sausage, and a 2-lb. Mill product of your choice. Specify Mill choice.
GB3\$24.00
- Two 1-pint jars of our mouth-watering apple butter just right for topping a piping hot roll.
GB4\$22.00
- Delicious 1-lb. fruitcake packed with two 1-pint jars of apple butter.
GB5\$38.00
- Two 1-pint jars of apple butter and a 2-lb. Mill product of your choice.
GB6\$27.00
- One 1-pint jar of apple butter and a 1-lb. summer sausage.
GB7\$20.00

From Edwards Mill...

A tradition of milling excellence. Discover the goodness of whole grain meals and mixes.




- 2-lb. Mill products *
- 5-lb. Mill products *
- 25-lb. Mill products *

* Prices vary. See list on order blank.

Direct from our Jelly Kitchen...

Gift box assortment of four delightful 1/2-pint jars of jellies, preserves, and apple butter. For even more flavor, try the 8-pack or case of 12.

- 4J—Four assorted 1/2-pint jars of jellies, preserves and apple butter. \$27.00
- 8J—Eight assorted 1/2-pint jars of jellies, preserves and apple butter. \$44.00
- 1JYPR—Twelve assorted 1/2-pint jars of jellies, preserves and apple butter \$65.00
- 1PTAB—Twelve 1-pint jars of apple butter.... \$95.00



Williams Memorial Chapel Christmas Cards

Full color 5 x 7 Christmas cards feature a reproduction of Missouri artist Charles Summey's Williams Memorial Chapel painting. Envelopes included. Sentiment: *May God's richest blessings be upon you and yours this holiday season. Merry Christmas!*
Set of 12 \$12.00 (shipping included)

Williams Memorial Chapel Note Cards

Note cards as shown above. Blank inside. Envelopes included. Full color 4-1/4 x 5-1/2
Set of 12 \$6.50 (shipping included)

Still Available...

From the Ozarks' Oven...

Edwards Mill Cookbook features nearly 200 recipes tested using products from our own Edwards Mill. Cookbook also includes history of Edwards Mill.

Spiral bound \$9.25



Miracle in the Ozarks

by Jerry C. Davis

Miracle in the Ozarks features anecdotes from the College's 100-year history, as collected and written by Jerry C. Davis. Hard-bound, 276 pages. All proceeds go to Camp Lookout. \$17.95

HOLIDAY GIFT ORDER FORM 2009

College of the Ozarks Order Department • Point Lookout, Missouri 65726

Phone 417-690-3395 • Fax 417-690-3388 • E-mail: fruitcake@cofo.edu

View items on our website: www.cofo.edu

Quan.	Items	Price	Total
_____	1F 1-lb. fruitcake	\$24.00 ea.	_____
_____	2F 2-lb. fruitcake	\$31.00 ea.	_____
_____	3F 3-lb. fruitcake	\$36.00 ea.	_____
_____	6MF 6 mini fruitcakes in a gift box (4 oz. each)	\$30.00 bx.	_____

JELLIES AND PRESERVES

_____	4J Four 8 oz. jars, assorted jellies and preserves	\$27.00 bx.	_____
_____	8J Eight 8 oz. jars, assorted jellies and preserves	\$44.00 bx.	_____
_____	1JYPR Twelve 8 oz. jars, assorted jellies and preserves	\$65.00 bx.	_____
_____	IPTAB Twelve 1-pint jars apple butter	\$95.00 bx.	_____

EDWARDS MILL PRODUCTS

(Please check products of your choice)

TWO POUND sacks

Choice of the following **\$12.00 ea.** – any 2/**\$16.00**

_____	17 Yellow Cornmeal	_____
_____	16 Whole Wheat Flour	_____

Choice of the following **\$13.00 ea.** – any 2/**\$18.00**

_____	10 Yellow Grits	_____
_____	15 Pancake and Waffle Mix	_____
_____	18 Muffin Meal Mix	_____

13 Funnel Cake Mix **\$16.00 ea.** - 2/**\$24** _____

19 Hubie's Biscuit Mix **\$14.00 ea.** - 2/**\$20** _____

FIVE POUND sacks

_____	61 Yellow Cornmeal	\$14.50 ea.	_____
_____	54 Pancake and Waffle Mix	\$17.50 ea.	_____
_____	59 Hubie's Biscuit Mix	\$20.00 ea.	_____

TWENTY-FIVE POUND sacks

_____	85 Yellow Cornmeal	\$35.00 ea.	_____
_____	82 Pancake and Waffle Mix	\$47.00 ea.	_____
_____	80 Hubie's Biscuit Mix	\$56.00 ea.	_____

Quan.	Items	Price	Total
_____	GB1 Two 1-lb. packages of summer sausage	\$20.00 bx.	_____
_____	GB2 One pint of apple butter 1-lb. of summer sausage and 1-lb. fruitcake	\$36.00 bx.	_____
_____	GB3 One pint of apple butter, 1-lb. of summer sausage, and 2-lb. Mill product choice	\$24.00 bx.	_____
_____	GB4 Two 1-pint jars of apple butter	\$22.00 bx.	_____
_____	GB5 1-lb. fruitcake and two 1-pt. jars of apple butter	\$38.00 bx.	_____
_____	GB6 Two 1-pint jars of apple butter and 2-lb. Mill product choice	\$27.00 bx.	_____
_____	GB7 One pint of apple butter and 1-lb. of summer sausage	\$20.00 bx.	_____

C OF O HANDWOVEN ITEMS

_____	700 Placemats "Lovers' Knot" pattern (set of 4) <input type="checkbox"/> white <input type="checkbox"/> ivory <input type="checkbox"/> cream <input type="checkbox"/> ecru	\$46.00	_____
_____	710 Placemats "Rosepath" pattern (set of 4) <input type="checkbox"/> white <input type="checkbox"/> ivory <input type="checkbox"/> cream <input type="checkbox"/> ecru	\$46.00	_____
_____	720 "Mug Rug" coasters "Rosepath" pattern (set of 4) <input type="checkbox"/> white <input type="checkbox"/> ivory <input type="checkbox"/> cream <input type="checkbox"/> ecru	\$16.00	_____

C OF O GIFT ITEMS

_____	CARDS Chapel Christmas Cards 5 x 7 Full Color (set of 12) \$12.00	_____
_____	NOTES Chapel Note Cards 4-1/4 x 5-1/2 Full Color (set of 12) \$6.50	_____
_____	951S <i>Edwards Mill Cookbook</i> Spiral bound – 173 pp. \$9.25 ea.	_____
_____	OZARKS <i>Miracle in the Ozarks</i> by Jerry C. Davis Hard Cover – 276 pp. \$17.95 ea.	_____

ORDER BLANKS

It's time to start thinking about shopping for Christmas 2009. College of the Ozarks is again pleased to offer an outstanding collection of gift items, including our famous fruitcakes, jellies, and Edwards Mill products.

Why not take a few minutes to select your items from the list on the previous page and send in your order? By mailing your order early, you'll avoid the holiday rush and guarantee that, when Christmas comes, you'll please everyone on your list! If you use the enclosed envelope, please write "Attention: Order Department" on the cover.

Please print. Please return entire form.

Your Name _____ E-mail address _____

Your Address _____ Daytime telephone _____

City _____ State _____ Zip Code _____

Orders will be filled promptly and mailed to any address you request. Satisfaction guaranteed. Gift packages include a special note stating that you are the sender and YOUR greeting, when requested. Please tell us your preferred arrival date. Gift orders from commercial firms are welcome. Our prices include shipping and handling within the continental United States. Overseas shipping charges, including Alaska and Hawaii, will be billed to the ordering party. Prices subject to change without notice.

Make checks payable to: COLLEGE OF THE OZARKS

Use forms below for gift items you want sent to friends or relatives...

To: Name _____

Address _____ Telephone _____

City _____ State _____ Zip Code _____

Gift Description _____

Greeting you wish to accompany gift: _____

Ship to arrive Now By Thanksgiving By Christmas Other (date) _____

To: Name _____

Address _____ Telephone _____

City _____ State _____ Zip Code _____

Gift Description _____

Greeting you wish to accompany gift: _____

Ship to arrive Now By Thanksgiving By Christmas Other (date) _____

Extra gift orders?

Use additional sheets if necessary.

Orders received by December 1 will be processed for shipment before Christmas.

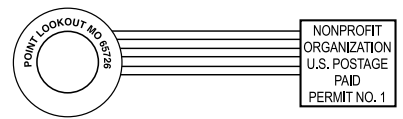
(Note: Orders shipped out of the U.S., allow at least 8 weeks for delivery.)

ORDER SUMMARY

Total of orders pg. 13 \$ _____

Missouri Residents add
3.100% Sales Tax \$ _____

Total amount enclosed \$ _____



Incorporated in 1906 as *The School of the Ozarks*

www.cof.edu

FRUITCAKE

The Tradition Continues

By Cherah Higgins

Traditions at College of the Ozarks have always been a part of daily campus life. One of the oldest traditions began with a creative teacher and a recipe.

In the mid-1930s, home economics teacher Annabelle McMaster was trying to decide what to do with a large gift of pecans, when she was struck with an idea. She



never expected that her classes' fruitcakes would pioneer the kitchen that now delights visitors with traditional cakes and jellies.

It was during the hard times of the Depression that sending fruitcakes to those who had helped The School became tradition. Today, the Fruitcake and Jelly Kitchen is one of more than 80 workstations on campus. C of O staff members Mynette Ulrich and Carolyn Crisp supervise 20 students during the school year as they make fruitcakes, jellies, preserves, and apple butter. They make more than 25,000 cakes and 30,000 jellies each year.

For several generations, the Fruitcake and Jelly Kitchen has created memories and souvenirs for visitors to the College. The Kitchen has not only provided a way for many to earn an education, but also has become a tradition that will not soon be forgotten. Make a College of the Ozarks fruitcake one of your family Christmas traditions. Order forms can be found on pages 13, 14, and 15.

ON THE COVER: C of O ROTC cadets stand guard over the 9-11 memorial, which consisted of approximately 3,000 American flags, one for each victim who perished during the September 11, 2001, attacks.

MEMORIALS *(continued from page 12)*

Mrs. Michel A. Thompson, Mr. & Mrs. Tom Goldborough, Mr. Donald D. Innes, Mrs. Joanne R. Phelps, Mr. Ron Martin, Drs. Hayden & Sue Head, Stinson Morrison Hecker LLP, Dr. & Mrs. Howell Keeter, Mr. & Mrs. Jeff K. Schneider, Mr. & Mrs. Calvin Reuss, The Executive Exchange, Ms. Wanda K. Shirley, Ms. Janice L. Hoover, Mr. & Mrs. Sammy R. Shrum, Mr. & Mrs. Clay Cantwell, Boone County Pilots Association, Mr. Sam F. Hamra, Mr. & Mrs. Don E. Baker, UNFI Specialty Distribution Services, Ms. Denise R. Guthrie, Mr. & Mrs. Larry Shipman, Mr. & Mrs. Joe Hall, Mrs. E. June Hartley, Mr. & Mrs. Carl

Bogle, MR. & MRS. JOHN L. CALCOTE, Mr. & Mrs. Mark S. Foster, Mr. & Mrs. James Ray, Dr. & Mrs. Donn H. Russell, Ms. Nancy T. Morris, MS. PATRICIA S. SLICER, Mr. & Mrs. Doug Gerard, Dr. & Mrs. M. Fred Mullinax, Mr. & Mrs. Kent A. Cameron, & Dr. & Mrs. Jerry C. Davis

Donald R. Test from Mr. John W. Mosser

Myra Vandiver from Mr. & Mrs. F. Russell Zartler

David Walker from Mr. & Mrs. Joe C. Griffin

NAMES IN CAPITAL LETTERS REPRESENT GIFTS OF \$1,000 OR MORE.