Hard Work U® Welcomes Dr. Benjamin Carson

Rediscovering What Made Our Nation Great
The fall semester is well underway, and students are involved in an abundance of activities. To kick-off the academic year, the campus welcomed renowned pediatric neurosurgeon and New York Times best-selling author Dr. Benjamin Carson for a special convocation. Raised in inner-city of Detroit by a single mother, Dr. Carson never had it easy as a young person, and he admits that his grades in elementary school were poor.

Despite the challenges, his mother pushed hard to show him that education was the only way out. He heeded his mother’s advice, and with much hard work, went on to become one of the foremost pediatric neurosurgeons in the nation. Our college students listened intently as Dr. Carson told them about his life and how we, as a nation, need to rediscover what made America beautiful. This is certainly a message we all benefit from hearing. You may read more about Dr. Carson's visit to Hard Work U on pages 8-9.

August also held another exciting event for students—the opening of Barrett Hall, the new men’s residence hall. Two weeks prior to class, 164 young men moved into their new rooms. Many of those young men had a part in the construction of the building. From the excavation to plumbing to painting the walls, students working in the Construction Department invested sweat equity into their new facility. See page 4 for the complete story.

A couple of significant projects and events occurred over the summer. For the first time, College of the Ozarks students are operating a Farmers Market, featuring student-grown and made items. The Market, which has been well received, began operating in June and will continue every Friday thru November. Learn more about how students are “returning to their roots” on page 7.

Also during the summer Camp Lookout, the College’s free summer camp for deserving area children ages 8-12, held a week in honor of Mr. S. Truett Cathy, Founder and President of Chick-fil-A® (see page 11). To the children’s delight, they even had a Chick-fil-A® feast. Mr. Cathy has touched the lives of countless young people, and the campers and counselors of Camp Lookout are among those fortunate individuals.

On a cultural note, theatre students have been intensively working on a special production, “Four-Star Country Boy,” that they will perform on select dates this fall. Taken from the book, The Four Generals of Hard Work U, and adapted for stage by C of O Chair of Performing and Professional Arts Mark Young, this inspirational play depicts the life of one of Hard Work U’s alumni success stories.

Completely produced and performed by students, the play is based on the life of former Assistant Commandant of the United States Marine Corps, General Terrence R. Dake. A School of the Ozarks alumnus with humble roots, he served his country and rose to upper echelons of military leadership. Performances will occur on select dates in October, November, and December. See the next page for more information on “Four-Star Country Boy.”

Of course, the fall issue of the Ozark Visitor would not be complete without a nod to the College’s fruitcake tradition. You may read an interesting article about the history of Christmas’s most debated treat on page 10, and peruse the fruitcake, jelly, and other student-made Christmas gift ideas on pages 13 and 14.

ON THE FRONT COVER: Dr. Benjamin Carson meets with College of the Ozarks nursing and pre-med students and faculty members involved in those programs.
College of the Ozarks history is jumping off of the page and onto the stage this fall at The Keeter Center. “Four-Star Country Boy” is an original play that tells the story of School of the Ozarks alum General Terrence R. Dake (USMC, ret.), a Vietnam War Veteran who rose in the ranks to become Assistant Commandant of the United States Marine Corps. Adapted for stage by Chair of Professional and Performing Arts Mark Young from the book The Four Generals of Hard Work U by C of O President Jerry C. Davis, the play opened at The Keeter Center in October. Performances are free and are open to the public through December.

Mark Young, M.F.A., working on the script

The production process began early in the summer, when Mr. Young began the task of bringing General Dake’s story to life. With the assistance of 16 student workers from the Jones Theatre Company, he began the drafting process of the script. This provided a unique learning opportunity for the students involved.

The students were aware of the expectations of creating an original production such as “Four-Star Country Boy.” For sophomore music and theatre major Haly Johnson, honoring the General and his accomplishments was important. “I have a lot of respect for General Dake and his ability to show great character through all that he has experienced,” Johnson said. “He’s an honorable man and we wanted to get his story right.”

For added inspiration, Young arranged an opportunity for the students to meet General Dake in his hometown of Rocky Comfort, Missouri. General Dake explained to them what it was like growing up in rural Missouri. He emphasized how his time at The School of the Ozarks had influenced him in his military career. He reminisced about his time working for President Ronald Reagan as the Commanding Officer of Marine One, the Presidential Helicopter Squadron.

After spending time with General Dake, the students were inspired to pick up their pace in preparation for the production through workshops, set construction, research, and designing costumes which reflect the era.

With an emphasis on detail, Mr. Young searched for a crucial element of General Dake’s story: an authentic Vietnam-era helicopter. After months of research, he found a helicopter available at the Albury Wodonga Theatre Company in Australia. After contacting the theatre’s technical director, the helicopter was purchased and arrangements were made for the long journey to campus.

Beyond the set or the costumes lies the true heart of “Four-Star Country Boy.” With each performance, General Dake’s life examples inspire students like Haly Johnson. “The General is such an example of faith,” Johnson said. “He has a way of leading by example and it’s taught me so much.” Mr. Young hopes audiences will leave feeling entertained and enlightened about an impressive part of College of the Ozarks’ history. “That’s what we hope to create with this,” Young said, “a story that will create moments—little pieces of time, that students and audience members will take with them.”
In the spring of 2012, College of the Ozarks began construction on its first new dormitory in over 30 years. The last dormitory built on the campus was the Russell C. Kelce West for men in 1982. The new building, Barrett Hall, was completed August 9, and students began moving in August 12.

“There is a lot of hard work that has gone into Barrett Hall,” said student construction worker Mike Polson. “The job is very rewarding getting to see the progress from start-to-finish.” In the last two years, Polson has worked approximately 1,000 hours on Barrett Hall as a student assigned to the Construction Department.

The four-story dormitory provides housing for 164 male students. Each two-room suite accommodates four men with an adjoining bathroom. A basement room with games and a lounge provides a comfortable environment to study or take a break from work and school.

The addition of Barrett Hall will allow more male students the opportunity to live on campus. “The residential facet of campus life is a very rich aspect of the college experience,” said Dean of Admissions and Financial Aid Dr. Marci Linson. “Having the majority of our students be residential is another means to provide students an atmosphere that encourages success.”

The College aims to increase student involvement within campus activities. “The more students are involved in their college experiences, the more likely they are to stay in school and graduate,” said Dr. Linson.

An exclusively junior and senior residence hall creates an environment of leadership and maturity and provides the goal for Barrett Hall—a place freshmen and sophomores can anticipate moving into by modeling the character traits of the upperclassmen.

“Our big goal is to encourage juniors and seniors to get out and give back to the campus that gave them so much, through leadership and service,” said Barrett Hall Supervisor Justin Sharp.

Many students are excited to be the first to occupy the new facility. “I feel blessed to live in this new dorm,” said senior international business major Daniel Mariotti. “It has given me a deeper appreciation for the opportunities I’m given here at College of the Ozarks.”

“I thoroughly treasure the opportunity of being surrounded by the fellow upperclassmen of Barrett Hall,” said business administration major Matthew Cole. “The friendships made during my time here are something I will cherish for a lifetime.”

This is a goal for Barrett Hall—a place freshmen and sophomores can anticipate moving into by modeling the character traits of the upperclassmen.
Each gift matters – and every donation helps ensure we can continue to fulfill our vision – which is to develop citizens of Christ-like character who are well-educated, hardworking, and patriotic.

**Giving Spotlight: Gift Annuity**

★ **What is a gift annuity?** A Charitable Gift Annuity is a contract between you and the College of the Ozarks. In exchange for a gift of cash or property, the College agrees to make fixed payments to you for the remainder of your life.

★ **What are some of the benefits of a gift annuity?** You receive fixed payments for one or two individuals for life, benefit from a federal income tax deduction, and a portion of each payment may be tax-free.

★ **How are payout rates determined?** Payout rates are based on your age – the older the age of the person receiving the gift annuity payments, the higher the rate. The College adheres to the rates set by the American Council on Gift Annuities (ACGA). The minimum amount required for a gift annuity is $5,000.

★ **What are the rates?**

See the box below for sample one life gift annuity rates.

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To learn more about giving, call us at 417.690.2209 or give securely online at www.cofo.edu/giving
**Remembering**

“The Forgotten War”

By Morgan Sowell

The Korean War, known as “The Forgotten War,” is not being forgotten by College of the Ozarks students. In fact, 17 students accompanied Veterans to South Korea September 28-October 7. In preparation of the trip abroad, four College of the Ozarks students including myself, had the honor of escorting two Korean War Veterans to Washington, D.C., for the official commemoration of the 60th Anniversary of the National Korean War Veterans Armistice Day. This trip served many purposes to us the students, as well as our Veterans.

While in Washington, D.C., our group toured the National Museum of American History, the Pentagon, U.S. Marine Corps Museum, as well as attended the Evening Parade at Marine Barracks 8th and I. Our group also had the honor of volunteering alongside uniformed military personnel representing all branches of United States Armed Forces at the ceremony for National Korean War Veterans Armistice Day. Part of our volunteering included greeting the guests and putting together gift bags for the Veterans. Speakers that day included President of the United States, the Secretary of Defense, Special Envoy Chairman of the Political Committee, and Chairman of the Republic of Korea Joint Chiefs. Over 5,000 were in attendance that day, a mass majority being Veterans accompanied by their families. Around 1,500 of the guests made the trip from South Korea to attend the event. It was truly humbling to see these Veterans coming out to the event, many in wheelchairs, and several traveling across the country to attend the day’s commemoration activities.

Korean War Veterans Rich Peters and Oscar Davis shared with our group numerous personal experiences they had while serving overseas. Hearing from these men, not only educated us, it inspired all of us to be more aware of the sacrifices they, as well as many others, have made for our country. I consider the stories of Mr. Davis and Mr. Peters very near and dear to my heart, because I like many others, no longer have a grandfather here to tell us about the Korean War. I am sure I speak for many of the students of College of the Ozarks, when I say it is important that we make time to hear from these American heroes and strive to carry on their stories for generations to come. The men who fought should not be forgotten; they should be respected. It is my hope that my generation will show the due respect to these great Americans and not forget the sacrifices they have made for each of us.

It is my hope that my generation will show the due respect to these great Americans, and not forget the sacrifices they have made for each of us.

College of the Ozarks students (from L) Dae Sung Hong (of South Korea), Elana Carson, Morgan Sowell, and Taylor Grisham served as volunteers for the Armistice Day Commemoration.

Veterans Oscar Davis (L) and Rich Peters accompanied students to this special Commemoration.
Farmers Market Takes Root

By Nathan Brown

Students at College of the Ozarks have returned to their “roots” and are once again growing vegetable gardens on campus. Student-grown vegetables, student-made jams and jellies, fresh milk, smoked meats, and many other hand-crafted products are now being sold at the new Farmers Market, held every Friday morning on campus through November 1.

In 1925, a temporary cannery was built for the original School of the Ozarks. Students worked in the fields and orchards picking crops for canning and preserving. The food was primarily used for The School’s consumption, as well as sold to the public. The year 1938 marked the construction date for the permanent and, at the time, most up-to-date canning factory in the Ozarks. When the cannery closed in 1968, the equipment was sold to an Arkansas plant and the Print Shop operation moved into the building.

In 2010, the gardens were replanted on C of O’s campus for the purpose of supplying The Keeter Center’s Dobyns Dining Room with fresh vegetables. As the gardens grew, so did the idea for the Farmers Market when the students’ green thumbs provided bumper crops of vegetables.

“The new Farmers Market is a natural extension of the garden project,” said Farm Manager Dan Swearengen. “It also helps us to complement, enhance, and fulfill in another community-friendly manner the College mission and vision for students.”

Vegetables from the gardens are not the only products being sold at the Farmers Market. Student workers from the Edwards Mill, Fruitcake and Jelly Kitchen, Dairy, Processing Plant, Stained Glass, and Greenhouses sell their products at the Farmers Market.

Students participating in the Summer Work Education Program earn a room and board scholarship by working campus jobs for the 12 weeks of summer. This summer six students were assigned to work in the gardens and the Farmers Market. On Mondays and Thursdays, the students harvest the vegetables. The Monday harvest supplies The Keeter Center, and the Thursday harvest supplies the Farmers Market. Students then pick and clean the vegetables and set up the display in the campus Sale Barn across from the W. Alton Jones Milking Parlor.

“I felt excited to work at the Farmers Market this summer,” said sophomore Amanda Holder. “There is a sense of accomplishment that we feel when people are complementing and buying our products.”

Farming and the use of farm-raised products have always been a part of the College’s 106-year heritage that allows students to work for their education.

The Market provides a unique opportunity for the College to connect with individuals who might otherwise not know much about C of O. “One of the goals of the Farmers Market is to interact more with our local community,” said Director of Landscaping David Ray. “Students get to share the results of their hard work for the benefit of those who come and purchase the fruits of it.”

With anywhere between 400 to 500 customers each week, the Market has continued to successfully bring the community closer together, while at the same time, increasing sales. Proceeds are used to cover the cost of growing and maintaining the crops. Any additional funds are used by the College to help cover the cost of education for students at C of O.

Future plans for the gardens include doubling the size of the garden plot in order to keep up with the increasing demand from The Keeter Center kitchen. The Market will be available for shoppers through November and will re-open in the spring of 2014. Regular operating hours are 7 a.m. to 12:30 p.m. every Friday.
Dr. Benjamin Carson: Rediscovering What Made This Nation Great

By Matt Fender

On August 29, College of the Ozarks hosted recently retired Director of Pediatric Neurosurgery at Johns Hopkins Hospital and New York Times bestselling author, Dr. Benjamin Carson Sr., M.D., for a Special Convocation. An eager crowd filled the Howell W. Keeter Athletic Complex in order to hear Dr. Carson present his lecture “America the Beautiful: Rediscovering What Made This Nation Great.”

Dr. Carson had a childhood dream of becoming a physician. Growing up in a single parent home and being challenged by dire poverty, poor grades, a horrible temper, and low self-esteem appeared to preclude the realization of that dream. His mother, with only a third-grade education, challenged her sons to strive for excellence. Young Ben persevered and became a full professor of neurosurgery, oncology, plastic surgery, and pediatrics at the Johns Hopkins School of Medicine, where he directed pediatric neurosurgery at the Johns Hopkins Children’s Center for over a quarter of a century. He became the inaugural recipient of a professorship dedicated in his name in May 2008.

Some career highlights include the first and only successful separation of craniopagus (Siamese) twins joined at the back of the head in 1987, the first completely separations of type-2 vertical craniopagus twins in 1997 in South Africa, and the first successful placement of an intrauterine shunt for a hydrocephalic twin.

In 2001, Dr. Carson was named by CNN and Time Magazine as one of the nation’s 20 foremost physicians and scientists. That same year he was selected by the Library of Congress as one of the 89 “Living Legends” on the occasion of its 200th anniversary. He is also the recipient of the 2006 Spingarn Medal which is the highest honor bestowed by the NAACP.

In February 2008, Dr. Carson was presented with the Ford’s Theatre Lincoln Medal by President Bush at the White House. In June 2008, he was awarded the Presidential Medal of Freedom by the President, which is the highest civilian honor. Dr. Carson was recognized in November 2008 by U.S. News & World Report and Harvard’s Center for Public Leadership as one of “America’s Best Leaders.” On February 7, 2009, the award-winning movie entitled “Gifted Hands: The Ben Carson Story,” starring Cuba Gooding, Jr. as Dr. Carson, premiered on TNT and is based on his memoir.

His five books, Gifted Hands, THINK BIG, The Big Picture, Take the Risk: Learning to Identify, Choose and Live with Acceptable Risk, and America the Beautiful: Rediscovering What Made This Nation Great provide inspiration and insight for leading a successful life. Dr. Carson has been married for over 37 years to his wife Candy, and together they have three sons.

Prior to Dr. Carson’s speech, College President Jerry C. Davis and Dr. Carson honored the Armstrong McDonald Foundation for its generous support of the College’s Armstrong McDonald School of Nursing and with appreciation of the long-standing involvement of the J.M. McDonald family. There to accept the honor on behalf of the Foundation was Ryan Bouchard, son of C of O Board Member Laurie McDonald Bouchard.

President Jerry C. Davis presents Dr. Carson with a Hard Work U.® sweatshirt.
As President Davis introduced Dr. Carson, he candidly spoke about his admiration for Carson, noting the 61st annual National Prayer Breakfast, where Carson boldly stated that healthcare reform, taxation, and other political issues are negatively affecting our country. “It took a lot of guts to get up there and say that,” Dr. Davis added.

As Dr. Carson stepped up to the podium, he was greeted with a standing ovation from the entire audience. Dr. Carson spoke on a wide variety of topics ranging from education to political correctness. He moved the audience as he talked about his childhood and living in poverty. “I was raised by a single mother, who worked three jobs in order to provide for us,” he said. “She didn’t see herself as a victim, and consequently, she never felt sorry for us either. When someone stops accepting your excuses, pretty soon you start finding answers.”

It is not often that a neurosurgeon talks about failing his classes as a kid, but Dr. Carson admitted that he was a “horrible student.” Since Dr. Carson’s mother would not accept excuses, she also did not accept his grades. She set out to change the situation by requiring that he and his brother read a book and submit a report on the book weekly. He resented the extra work load at first, but after a few weeks, he started to enjoy reading, and his grades reflected the new hobby.

Dr. Carson’s performance in school rose dramatically, and he was inspired to become a doctor. He made up his mind that he would not live in poverty for the rest of his life and knowledge was the way out. Dr. Carson talked about his journey to becoming a pediatric neurosurgeon, how tough it was, and how he only achieved it through hard work. He thanked his mother for modeling that work ethic in him and admired College of the Ozarks for continuing to improve its students’ work ethic every day. “If all the colleges in our country were like this one, we would have this country straightened out in two seconds,” he said.

The College honored Dr. Scott Cummings (L) and Dr. Van Gauby for their help with the Nurses on Mission Travel Program.

Learning About Medical Missions

By Moriah Isringhausen

Dr. Scott Cummings and Dr. Van Gauby gave their testimonies about missions to students with a medical-focused major, such as nursing or premed. Both doctors participate in ROW KIDS, a mission organization that works to reach the kids around the world. The doctors also participate in the College’s Nurses on Mission Travel Program and accompany College of the Ozarks junior nursing students on medical missions. This summer the Nurses on Mission group traveled to Belize, where they offered basic healthcare to the underprivileged at no cost.

The College also honored the Armstrong McDonald Foundation for its substantial support of the Armstrong McDonald School of Nursing. Foundation trustee Mr. Ryan Bouchard (son of Laurie McDonald Bouchard, a College of the Ozarks trustee) accepted the honor on behalf of the Foundation.
No Christmas gift seems to be more debated than the famous or, to some, infamous fruitcake. This delightful dessert seems to be loved by some but hated by others, all while remaining a popular gift throughout the Christmas season. Such a controversy makes one question the history of the widespread sweet treat. How was this dessert created, and why did it become a Christmas tradition?

Julia Douglas, in her article “The Ultimate Guide to Fruitcake” featured on recipes.howstuffworks.com, explains that the beginning of this pleasant, sweet treat is believed to have begun in Egypt. Egyptians actually put a similar dessert in the tombs of the dead so that they might have food for the afterlife. However, according to author Linda Stradley, in the online article “Fruitcake-History of Fruitcake,” the first evidence of actual fruitcake does not appear until the time of the Roman Empire, when soldiers brought the easily preserved food with them to battle. Although, fruitcake did not receive its name until the Middle Ages when more ingredients were added.

During this time, fruitcake also was introduced as a special treat for Christmas. Members of the lower socio-economic strata were unable to afford fresh food, so they ate preserved products. However, Christmas gave a festive holiday for the disadvantaged to spend money on dried fruits and nuts, which they used to make fruitcake. The fruitcake was created to last until spring so that they would have a source of nutrition until fresh food could be bought. Fruitcake remained popular in Europe and eventually traveled “across the pond” to the United States.

College of the Ozarks first made its mark on the fruitcake industry in the 1930s when Mrs. Annabelle McMaster’s home economics class was baking fruitcakes. S of O President Dr. Robert M. Good, attracted by the delicious aroma, peeked into the class. Once Dr. Good saw the fruitcakes, he asked for some to be sent to a couple of friends during Christmas and promised that if the School received donations because of them, he would get the home economics department its first electric stove. The department indeed received its first electric stove, and the fruitcake tradition began at S of O.

Since that time, College of the Ozarks has continued to give fruitcakes to friends, as well as made a business out of selling the wonderful treats. In the Fruitcake and Jelly Kitchen, visitors are welcome to watch the fruitcakes and other products created by hard-working College of the Ozarks students and, of course, take home a special treat. Regardless of whether fruitcake is a favorite or least favorite dessert, keeping up the cherished Christmas tradition of buying a fruitcake as a gift or as an enjoyable treat makes this time of the year special.

Want Fruitcake? Please call, 417-690-3935 to order yours today.
Camp Lookout Honors

Mr. S. Truett Cathy

By Haley Jones

Camp Lookout, College of the Ozarks’ on-campus summer outreach to area children, held “S. Truett Cathy Week” to honor long-time College supporter Mr. S. Truett Cathy, Founder and President of Chick-fil-A®. In honor of Mr. Cathy’s dedication to providing deserving children with an opportunity to attend summer camp, Camp Lookout designated a special week for him.

“We wanted to demonstrate our thanks to him for his support of the College,” Dean of Christian Ministries Dr. Justin Carswell said. “We thought one way of doing that would be through Camp Lookout, showing that his generosity to the College impacts not just college students but also the lives of area youth.”

Camp Lookout was founded on the College of the Ozarks campus in 1992, for the purpose of offering a camp free of charge to local, deserving children. During the five-day overnight camp for children ages 8-12, the counselors lead the campers in Bible studies, humorous skits, bonfires, praise and worship time, and games. All of the counselors are College of the Ozarks students participating in the Summer Work Education Program, wherein students work 40-hour weeks to earn a room and board scholarship for the upcoming school year.

During the week campers participated in a special “Chick-fil-A® Feast” that featured delicious Chick-fil-A® sandwiches and treats.

“They were very excited to eat Chick-fil-A®,“ Dr. Carswell said. “Some of them had not had it before.” The campers also made personal thank you cards for Mr. Cathy. One child wrote that Camp Lookout was “the best camp in the world.” The kids enjoyed getting to express their gratitude. “It caused them to realize that there are people in our world that care about them, and this is just a tangible way that they can see that,” Camp Lookout Coordinator Mrs. Nancy Finn said.

“We want them to learn about community service and the fact that someday they are going to be able to help someone,” she added.

The campers were not the only ones to learn about the generosity of others. It was a good reminder to the students, who serve as counselors, to see that their attendance at College of the Ozarks wouldn’t be possible without the generosity of many.

“The counselors really recognized the fact that we are so fortunate to have caring individuals like Mr. Cathy,” Mrs. Finn said.

“Truett Cathy’s long relationship with the College has helped change the lives of area children by his support for Camp Lookout, and we are grateful for it as a community,” said Dr. Carswell.

In addition to Mr. Cathy’s support of Camp Lookout, six College of the Ozarks students and three School of the Ozarks students will receive an education scholarship from Mr. Cathy this year. Mr. Cathy also took a leadership role in the development of the S. Truett Cathy Poverty Summit hosted biannually by the College’s Keeter Center for Character Education. The Poverty Summit provides valuable information for teachers, ministry leaders, church staff members, government officials, and community members who want to be more effective in helping struggling individuals by providing practical tools for reaching those in need break the poverty cycle.
Memorial Gifts

JUNE MEMORIAL SCROLLS
Virgil Neil Adle from Bea Wright
Matthew Bell from Mr. & Mrs. Devon Base
Mattie Leona Brown from Captain & Mrs. Richard Wight, Marjorie Brown, Calvary Temple Full Gospel, Dr. & Mrs. Mayburn Davidson, Mr. & Mrs. Donald Davis, Mr. & Mrs. Ronald Fowler, Mr. & Mrs. Gary Granger, Herb & Gayle Keith, John Manglos, Mr. & Mrs. David Manglos, Becky Marks, Irma McCaskill, Mr. & Mrs. Jack McCleland, Emma Norris, Mike Norris, Steve Norris, Mr. & Mrs. James Radford, Charles & Carolyn Von Holten, and Mr. & Mrs. Aaron Warner
J. W. Clayton from Mr. & Mrs. Jay Foutz
Dr. and Mrs. James Workman
James T. and Mildred Workman

JULY MEMORIAL SCROLLS
Robert Buenger from Dr. Kathryn Krudwig
Norma Fattig from Mr. & Mrs. Steve Marcille
William Hickey from Maureen Hickey
FRANCES MEANS FROM CONRAD MARTIN
JOHN ROGUS FROM CONRAD MARTIN
Las Savell from Sara Savell
Justin Stephan from Karol Stephan, W. L. Stephan, Mr. & Mrs. Leo Stephan, Mr. & Mrs. Paul Jett, Mr. & Mrs. Steve Craigmiles, Mr. & Mrs. Derrick Eye, Mr. & Mrs. Matt Stephan, Mr. & Mrs. Denton Farmer, Mr. & Mrs. Jerry Fennewald, Hill and Son Funeral Home, Saint Clair County State Bank, Mr. & Mrs. Chris Heiserman, Mr. & Mrs. D. Chris Heiserman, Judy Cross, VFW Ladies Auxiliary Post No. 11242, Robert Stephan, Nancy Stephan, Rich Hill Truck and Equipment Co., West Central Missouri Chapter, Bates County Veterinary Clinic, Mr. & Mrs. Jay Dains, Mr. & Mrs. James Garrison, Mr. & Mrs. Stewart Jacobs, Mr. & Mrs. Donald Heckadon, Mr. & Mrs. Mickey Hellwig, Mr. & Mrs. Bill Eldred, Crystal Eldred, Dr. & Mrs. Mayburn Davidson, Mr. & Mrs. Dean Quick, Mr. & Mrs. Darrell Hearting, Amber Hilbus, Mr. & Mrs. Jerry Foster, Mr. & Mrs. Michael Rodick, Linda Smith, Mr. & Mrs. Robert Keeble, Mr. & Mrs. Matthew Green, Katherine Jones, Mr. & Mrs. Michael Hering, Marsha Harkrader, Nathalie Schooley, Gina Raybourn, Neta Nieman, Golden Apple Senior Center, Mr. & Mrs. Eddie Brown, Mr. & Mrs. Jerrell Fischer, Dr. & Mrs. Jerry Davis, Mr. & Mrs. Ivan Fischer, Mr. & Mrs. Matt Donohue, Mr. & Mrs. Bill Foster, Amber Brownsberger, Terry Steuck, Clarissa Kirsch, Guy Stamps, Jamie Leo, Laura Lane, Mr. & Mrs. John Rodick, Mr. & Mrs. Dan Swareneng, College of the Ozarks Agriculture Department, Everett Ashley, Debbra Morgan, Dr. and Mrs. Howell Keeter, Mr. and Mrs. Paul Joiner, Mr. and Mrs. Arthur Smith, Mr. and Mrs. Derrel Warner, Barbara Haverland, Lois Clayton, Mr. and Mrs. Donald Martin, Mary Lue Holt, Jennifer Morris
Paul Slicer from Dr. Thomas Shields
Elvin Templet from Mr. & Mrs. Jack Cooper

JULY HONOR SCROLLS
SSGT A. M. De La Fuente from Martin Keene
Austin Hanner from Charles E. Parker, Jr.
G. Michael Hanner from Charles E. Parker, Jr.

AUGUST MEMORIAL SCROLLS
Seth Caperton from Mrs. Donald & Dana McMahon, Mr. & Mrs. William Carr, Mr. & Mrs. Mitch Holmes, Lt. Col. & Mrs. Emmett Laney, and Don Baker
Lindle Divine from Dr. & Mrs. Eldon Divine
Don Fagan from Mr. & Mrs. Steve Crain
Dr. Courtney Furman from Mr. & Mrs. Dan Swareneng, College of the Ozarks Agriculture Department, and Mrs. Donald & Dana McMahon
Orville Dean Jones from Mr. & Mrs. Richard Emrick
William Rex McKinney from Frances Lundgren
Leo Peck from Mr. & Mrs. Otway Rash, IV
Margaret Ann Peterson from Patricia Peterson
F.E. Phillips from Beatrice Wright
Justin Stephan from Mr. & Mrs. Mark Siegsmund, Mabel & Robin Siegsmund, Barbara Austin, Mr. & Mrs. Ted Quick, Mr. & Mrs. B. J. Bauer, Anne Gentry, Don Yoss, Brian Johnningmeier, Mr. & Mrs. Marcus Parsons, Darlene Hearting, Jean Walker, Mabel Brewer, Mildred Dunham, Mr. & Mrs. Dean Fischer, Gabe & Lori Miller, Eugene & Helen Youngblood, and Roy & Betty Johnson
Leonard Vorderbruegge from Lois Vorderbruegge

AUGUST HONOR SCROLLS
SSGT A. M. De La Fuente from Martin Keene
Austin Hanner from Charles E. Parker, Jr.
G. Michael Hanner from Charles E. Parker, Jr.

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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:

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2-lb. ........................................ $37.00
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6 mini fruitcakes (4 oz. each) ....... $37.00

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Two 1-lb. packages of summer sausage.
GB1 ........................................... $22.00
One-pint jar of apple butter, a 1-lb. package of C of O summer sausage, and a 1-lb. fruitcake.
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GB7 ....................................... $25.00

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 ............................ $33.00
8J—Eight assorted 1/2-pint jars of jellies, preserves and apple butter ........................... $53.00
1JYPR—Twelve assorted 1/2-pint jars of jellies, preserves and apple butter .................... $75.00
1PTAB—Twelve 1-pint jars of apple butter . . . $112.00

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)

The Four Generals of Hard Work U.
The Four Generals of Hard Work U recounts the journeys of four alumni, from humble beginnings, who rose to the rank of general officer in the U. S. Military. Written by Jerry C. Davis. Hardbound, 243 pages. All proceeds go toward the Patriotic Education Travel Program. $17.95

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. Hardbound, 276 pages. All proceeds go to Camp Lookout. $17.95
<table>
<thead>
<tr>
<th>Quan.</th>
<th>Items</th>
<th>Price</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Famous C of O Fruitcakes</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1F 1-lb. fruitcake</td>
<td>$29.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2F 2-lb. fruitcake</td>
<td>$37.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>3F 3-lb. fruitcake</td>
<td>$43.00 ea.</td>
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<tr>
<td></td>
<td>6MF 6 mini fruitcakes</td>
<td>$37.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>in a gift box (4 oz. each)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Jellies and Preserves</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>4J Four 8 oz. jars, assorted jellies and preserves</td>
<td>$33.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>8J Eight 8 oz. jars, assorted jellies and preserves</td>
<td>$53.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1JYPR Twelve 8 oz. jars, assorted jellies and preserves</td>
<td>$75.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>IPTAB Twelve 1-pint jars</td>
<td>$112.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>apple butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Edwards Mill Products</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(Please check products of your choice)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>TWO-POUND sacks</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Choice of the following $15.00 ea. – any 2/$20.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>16 Whole Wheat Flour</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>17 Yellow Cornmeal</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Choice of the following $16.00 ea. – any 2/$22.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>10 Yellow Grits</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>15 Pancake and Waffle Mix</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>18 Muffin Meal Mix</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>13 Funnel Cake Mix $19.00 ea. - 2/$29.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>19 Hubie’s Biscuit Mix $17.00 ea. - 2/$25.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>FIVE-POUND sacks</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>61 Yellow Cornmeal</td>
<td>$18.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>54 Pancake and Waffle Mix</td>
<td>$21.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>59 Hubie’s Biscuit Mix</td>
<td>$24.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>TWENTY-FIVE POUND sacks</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>85 Yellow Cornmeal</td>
<td>$42.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>82 Pancake and Waffle Mix</td>
<td>$55.00 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>80 Hubie’s Biscuit Mix</td>
<td>$66.00 ea.</td>
<td></td>
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<tr>
<td></td>
<td>C of O Gift Boxes</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>GB1 Two 1-lb. packages of summer sausage</td>
<td>$22.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>GB2 One pint of apple butter 1-lb. of summer sausage and 1-lb. fruitcake</td>
<td>$42.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>GB3 One pint of apple butter, 1-lb. of summer sausage, and 2-lb. Mill product choice</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>GB4 Two 1-pint jars of apple butter</td>
<td>$28.00 bx.</td>
<td></td>
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<tr>
<td></td>
<td>GB5 1-lb. fruitcake and two 1-pt. jars of apple butter</td>
<td>$45.00 bx.</td>
<td></td>
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<tr>
<td></td>
<td>GB6 Two 1-pint jars of apple butter and 2-lb. Mill product choice</td>
<td>$33.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>GB7 One pint of apple butter and 1-lb. of summer sausage</td>
<td>$25.00 bx.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>C of O Handwoven Items</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>700 Placemats</td>
<td>$52.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>“Lovers’ Knot” pattern (set of 4)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>□ white □ ivory □ cream □ ecru</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>710 Placemats</td>
<td>$52.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>“Rosepath” pattern (set of 4)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>□ white □ ivory □ cream □ ecru</td>
<td></td>
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<tr>
<td></td>
<td>720 “Mug Rug” coasters</td>
<td>$16.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>“Rosepath” pattern (set of 4)</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>□ white □ ivory □ cream □ ecru</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>C of O Gift Items</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>CARDS Chapel Christmas Cards</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>5 x 7 Full Color (set of 12)</td>
<td>$12.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>NOTES Chapel Note Cards</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>4-1/4 x 5-1/2 Full Color (set of 12)</td>
<td>$6.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>951S Edwards Mill Cookbook</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Spiral bound – 173 pp.</td>
<td>$9.80 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>OZARKS Miracle in the Ozarks by Jerry C. Davis</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hard Cover – 276 pp.</td>
<td>$17.95 ea.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>OZARKS The Four Generals by Jerry C. Davis</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hard Cover – 234 pp.</td>
<td>$17.95 ea.</td>
<td></td>
</tr>
</tbody>
</table>
ORDER BLANK

It’s time to start thinking about shopping for Christmas 2013. 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.

<table>
<thead>
<tr>
<th>QTY</th>
<th>ITEM #</th>
<th>UNIT PRICE</th>
<th>TOTAL</th>
</tr>
</thead>
</table>

These items will be sent to the address at left.

Sales tax only applies to packages shipped to a Missouri address

- food 3.1%
- woven items 6.1%

PACKAGE TOTAL

---

If you ordered a GB3 or GB6 please specify mill choice.

#1 GIFT These items will be sent to the address at left.

<table>
<thead>
<tr>
<th>QTY</th>
<th>ITEM #</th>
<th>UNIT PRICE</th>
<th>TOTAL</th>
</tr>
</thead>
</table>

Sales tax only applies to packages shipped to a Missouri address

- food 3.1%
- woven items 6.1%

PACKAGE TOTAL

---

#2 GIFT These items will be sent to the address at left.

<table>
<thead>
<tr>
<th>QTY</th>
<th>ITEM #</th>
<th>UNIT PRICE</th>
<th>TOTAL</th>
</tr>
</thead>
</table>

Sales tax only applies to packages shipped to a Missouri address

- food 3.1%
- woven items 6.1%

PACKAGE TOTAL

---

ORDER TOTAL

Make checks payable to: College of the Ozarks

Mail to: College of the Ozarks Order Department
P.O. Box 17
Point Lookout, Missouri 65726

Phone orders: 417-690-3395 Mon-Fri 8 a.m.-5 p.m. CST
Fax 417-690-3388
E-mail orders: fruitcake@cofo.edu

Extra gift orders?

Use additional sheets if necessary.

Orders received by December 1 will be processed for shipment before Christmas.
(Nota: Orders shipped out of the U.S., allow at least 8 weeks for delivery.)
RANKINGS, RANKINGS, RANKINGS

C of O Gets High Marks Again!

U.S. News & World Report recently released its college rankings, naming College of the Ozarks the #10 “Best Regional College” in the Midwest. U.S. News employs its own signature method for calculating the rankings. This year, data researchers tweaked their technique in order to better measure how well students are being educated.

According to the September 3, article on the rankings methodology by U.S. News Chief Data Researcher Robert Morse, researchers “made significant changes to the methodology to reduce the weight of input factors that reflect a school’s student body and increase the weight of output measures that signal how well a school educates its students.”

“Students at College of the Ozarks are in a unique position to receive a quality, Christian education and graduate debt-free,” said Elizabeth Hughes, C of O public relations director. “Ranking so highly on the U.S. News lists, as well as many others such as Forbes, reaffirms these positives for us and prospective students and their families.”

“Equally important is the fact that the College is consistently recognized for exemplifying good financial stewardship and for fostering a wholesome learning environment.”

U.S. News also named College of the Ozarks the #1 “Best Value,” #1 “Graduates with the Least Debt,” and #1 “Lowest Acceptance Rate” in the Midwest. The national publication also recommended that prospective students look for the College’s service learning program.

“Every year, several high profile publications applaud College of the Ozarks for its educational excellence,” said Mrs. Hughes. “Equally important is the fact that the College is consistently recognized for exemplifying good financial stewardship and for fostering a wholesome learning environment.”

Recently, The Princeton Review ranked C of O in eleven different categories, including being named as the third “Stone-Cold Sober School” in the nation. The College also received high marks in community relations, earning the rank of #6 on “Town-Gown Relations Are Good” list. In the report featured in Princeton’s Best 378 Colleges, C of O students were referred to as “hardworking” and “down-to-earth.”

Additionally, Forbes included College of the Ozarks on its list of “Top Colleges in the Nation.” College of the Ozarks placed #258 out of 600 colleges selected by Forbes as the best. The school was also named as #55 on the “Best in the Midwest” and #47 on the list of most “Financially Fit.” Forbes uniquely ranks universities, private institutions, and Ivy League schools together, making positions on the list competitive.