

Vantage POINT

DECEMBER 2005 • VOLUME 16 • NUMBER 3

STARTING FROM “SCRATCH”

by Joan Smith & Chris Taylor

New vp brings vast experience to new position

When you get right down to it, it was because of cats, really, that Christina Schultz ended up as Dixie's new vice president of institutional advancement. Being animal lovers, and more specifically, cat lovers, Christina and her husband, Tony, were first attracted to southern Utah from their home in Hollywood, Calif., eight years ago to volunteer for an animal sanctuary in nearby Kanab, Utah.

Hearing about 1,500 needy animals tugged at their heart strings, and the next thing they knew they were spending their Christmas vacation as volunteers grooming cats, cleaning cages, “scooping poop,” and falling in love with the red rocks and clear skies of southern Utah.

A few months later, when they returned to the area again, a “For Sale by Owner” sign caught their eye, and on impulse, they bought a home. The southern California native has considered southern



Photo: Christina's cat, Verminh, enjoying the view from their home in Kanab.

Utah “home” ever since.

“Kanab is a very small community, and the people were so welcoming and friendly. I loved it right from the start,” Christina said. “From then on southern Utah became home because we would work in L.A. and wait several weeks on end to go ‘home.’ We felt that this was where we wanted and needed to be.”

“I’m a start-up specialist. I basically build programs from scratch.”

After eight years of driving back and forth from L.A. to Kanab with their cat, Verminh, Christina and Tony finally decided to leave behind Hollywood's glitz and glamour and bolt for the red sands of Dixie for good. What was a two-hour commute to work every day in some cases has been reduced to five minutes. But a lack of traffic wasn't the only thing that attracted her to her new position.

As an alumna of the University of Southern California – she earned both her bachelor's (business administration) and master's (communications management) degrees there – she knows a thing or two about school spirit and quickly saw some similarities between DSC and her alma mater.

“The first thing that hit me right away is that the sense of school spirit is very strong here,” she said. “It's evident that people

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Oh Christmas Tree

Many offices across campus are aglow with the Christmas spirit. Be the first to email ctaylor@dixie.edu and identify the locations of these five Christmas trees and you'll win two free meals at Café Rio in St. George courtesy of the PR

department. Last month, Jonathan Morrell was the first to correctly identify the employees in their Halloween costumes. They were: Randy Judd, Joan Smith, Mark Petersen, Christina Von Euw, Ann Williams, Mace Jacobson, Terry Bell, and Lena Judee.

President's Message



Dear friends and colleagues:

There is no way I can begin to tell all of you thank you for the many things you do for the college and community.

Every day, I find myself reflecting on the monumental contributions you make to this institution. I am amazed as I watch how fast the fall leaves are cleaned up, maintenance problems are cheerfully corrected, thousands of spectacular meals are served, and students are challenged in class and helped by many of you on their paths of self-discovery and development of their talents. I also see countless examples of creative problem solving, aspirations and achievement

beyond reasonable expectations, and professionalism at every turn.

All of these things are evidence that the Dixie Spirit is alive and well. As we approach the holiday season, I hope you take time to recharge your batteries, strengthen ties with family and friends, and care for the less fortunate in our community. The extra time off is small reward for the countless hours of service and the daily commitment you show to the College.

As we look to next year, we will face the challenges of continued growth, the opportunity of further improvement and the necessity to keep our sense of community. This next year will be one of pushing the boundaries of the College as we know it. We will be adding new baccalaureate degrees, building new buildings and preparing ourselves to be of even greater service to the community.

Meanwhile, have a happy holiday and come back to us safe and sound in the New Year.

— Lee Caldwell, President

DSC Trustees Approve New Degrees

Dixie State took its first big step toward fulfilling its new mission to begin offering baccalaureate degrees common at four-year institutions at this past November's board of trustees meeting.

The trustees approved degrees in:

1. Criminal Justice
2. Dental Hygiene
3. English/English Education
4. Biology/Biology Education

The board also approved a secondary teacher licensure program, which would operate hand-in-hand with the English and biology degrees, and other programs eventually, to prepare students to teach those subjects at the junior and high school levels.

The proposed programs now await approval by the Utah Board of Regents.

SO LONG, FAREWELL

Rowena Hammond Retires

Instructor of Business, Rowena Hammond is retiring this month after 17 years of teaching at Dixie State College. Originally hired in 1988 as an instructor for the secretarial sciences, Rowena's duties expanded to teaching courses on supervision management, intro to business, pre-employment seminars, consulting, business workshops, office administration, and human relations. The human relations course quickly became her love and focus. She also helped develop the office administration and health information management programs.

Before becoming a full time faculty member, Rowena was a business owner and executive administrator for 25 years. She draws upon that experience in her teaching. "I'm kind of a story teller — I like to share experiences," she said. "For most of what I teach, I've 'been there, done that.' I'm a pragmatist — I teach what I think students need to prepare for real life.

To make sure she was teaching "real life and real work" to her students, every summer Rowena would work for a temporary employment agency, serving short stints as a receptionist, bank teller, legal secretary, etc., in order to keep current with changing trends.



"I wanted to spend a little time in the same kinds of positions that I thought my students would be going into so I could stay up with what they would be facing," she explained.

Sandy Stuart, re-entry student in the health information management program who has four courses this semester from Rowena knows first-hand that Rowena's methods have worked.

"I really think Rowena sets a standard for what a good teacher should be," she said. "I have learned more from her than all my other teachers combined — and that's the honest truth.

"There have actually been times when her words of advice have helped me in my decision making. She has made a huge difference in my life. And its not just me, but many students. She is definitely loved!"

Not only does Rowena have new territory to explore in her professional life, but in her personal life as well. She was newly married in October, and has moved into a new home in Sun River. "My life is full of everything new," she laughed, "my name, address, husband and job!"

I am looking forward to a new direction, but I think I will never totally leave teaching," she continued. "I'll always be teaching in some respect, whether it's to the grandkids, neighbors, the dog — that is who I am."

Rowena plans to keep busy teaching a few classes on an adjunct basis, as well as working as a medical transcriptionist (something she has done on the side throughout her teaching career). She is also looking forward to doing some travelling, mostly to visit her grandchildren.

Vantage Point Newsletter

Many of us know about the professional side of our colleagues, but here is something on the personal side. Faculty and staff members share some of their favorite recipes for fabulous Holiday eating below. ENJOY!

From the Kitchen of CHRIS TAYLOR

(director of public relations)

This isn't your grocer's Ragu (the counterpart to Prego). Ragu is a fancy term for meat sauce, and that's exactly what this recipe calls for. Holidays in Italy typically revolve around the dinner table and what's served thereat. Whereas fish is traditionally the food of choice in Italy on Christmas Eve, meat dominates all courses on the day after Christmas, and this sauce is a favorite, particularly in Naples.

Where most pasta sauces fall short is in the cooking time. This sauce takes the better part of a day to cook (but so do our Thanksgiving turkeys). Essentially, the same preparation that goes into our Thanksgiving meal goes into every holiday meal in Italy.

From my kitchen to yours, Buon Appetito and Buon Natale!

ITALIAN "RAGU" SAUCE

1/2 cup extra-virgin olive oil
1 small onion, diced
1 c. dry white wine
1/2 lb. veal (any cut)
1/2 lb. Italian sausage (mild or spicy depending on your taste)*
1/2 lb. pork or beef (any cut)
2 14 oz. cans tomato sauce
2 28 oz. cans diced tomatoes or tomato puree
1.5 - 2 t. salt
*remove sausage from casing before putting in pot to cook.

Heat oil in large pot. Add onions and sauté until tender. Add meats, browning all sides. Add wine and cook until most of the liquid has evaporated. Add the tomatoes and sauce and bring to a boil. Add salt and then let simmer with the lid on for about 6 hours. Stir about every half-hour. The meat should fall apart and become part of the sauce. The leftover meat can be served with the meal or shredded and put back into the sauce for serving. Remove any bones before serving and if needed, salt to taste. Serve with short pasta like ziti, penne, mostaccioli, rigatoni or the like.

From the Kitchen of: JANET O'RILEY

(director of community education)

When we put up the O'Riley Christmas tree each year, we fill our table with fun



From the Kitchen of DONNA STAFFORD

(director of student activities)

CHRISTMAS BEVERAGES

CHRISTMAS PUNCH: 2 C. pineapple juice

1 quart cranberry juice 1 1/2 c. sugar

Mix together. When ready to serve, mix in 1 liter of Sprite.

EGG NOG:	1/2 t. salt	1 t. vanilla
6 eggs (slightly beaten)	6 c. milk	2 t. rum flavoring
1 c. sugar	2 c. cream	dash of nutmeg

Mix slightly beaten eggs with sugar and salt, add milk and cream. Put mixture in double boiler, cook over boiling water until mixture coats spoon (about 10 minutes). Cool and add flavorings and refrigerate. Before serving drain egg nog. Beat well until frothy. Pour into chilled cups.

snacks to munch on while decorating. This has been our tradition for several years, and this crab dip is especially popular at our house.

CRAB DIP

1 can crab (drained)
1 - 8 oz. cream cheese (softened)
2 T. real mayonnaise
1/2 packet buttermilk ranch dressing (dry)
5 green onions (finely chopped)
1 small red onion (finely chopped)
Mix ranch dressing with mayonnaise, add cream cheese and blend. Add onions and crab. Best if left overnight. Serve with celery and crackers.

From the Kitchen of FRANK LOJKO

(government relations and institutional research)

This is my wife, Laura's, famous chili recipe. If you wish for a white Christmas, here's a dish that will warm you up and keep you in the spirit of the season.

SOUTHWESTERN WHITE CHRISTMAS CHILI

1 lb. cooked, shredded chicken or pork loin
2 c. reserved cooking liquid from meat (fat skimmed off)
3 cans (15 oz.) white beans
1 white onion, diced
2 T. whole Mexican oregano (lightly toasted

in a dry skillet)
3 garlic cloves, toasted & peeled
1 T ground cumin (lightly toast in dry skillet)
1-3 chipotle chilies (optional)
1 large can tomatillos or 2 cups fresh
2 T caldo de pollo
Mix the above, simmer over medium low at least one hour. Add salt to taste. Top with the following garnishes (any or all):
sour cream
salsa
cheddar cheese
green onion
avocado

From the Kitchen of JANET CAMMACK

(retired from financial aid office - now hourly in alumni office)

My husband is a great chef and this is one of our favorite holiday recipes:

YUMMY CHICKEN WINGS

16 chicken wings
Roll in corn starch then dip in beaten eggs. Brown in oil in frying pan then place in baking pan. Mix together and pour over wings:
1/2 cup chicken broth
1/2 cup catsup
3/8 cup vinegar
3/4 cup sugar
1 T soy sauce
1 T accent
Bake one hour at 325 degrees. Baste every 15 minutes.

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From the kitchen of DARL BINIAZ

(English department chair)

In college, I was lucky to date a woman whose father was an expert in Asian cooking who had published several articles on cooking as well as a widely-referenced book on Asian ingredients. During that time, he was busy developing restaurants in the San Francisco Bay area, designing menus around his specialty, cooking with ginger. His recipes provided a number of memorable culinary surprises for me. I hope this dish will do the same for others. Let the palate decide!

SWEET POTATOES WITH SAFFRON AND CINNAMON

Ingredients:

- 2 large sweet potatoes (1 pound each)
- 1 teaspoon salt, or to taste
- 1/4 teaspoon pepper, or to taste
- 1 pinch saffron threads soaked in 2 tablespoons hot water
- 1 tablespoon finely minced ginger
- 4 tablespoons sweet butter
- 1 tablespoon peanut or vegetable oil
- 1/2 teaspoon ground cinnamon
- 1/2 cup brown sugar



From the Kitchen of ED REBER

(English professor)

ED'S FAVORITE COOKIE RECIPE

- | | |
|------------------------------|-----------------------------|
| 1. CREAM WELL: | 1 1/2 cups granulated sugar |
| 1 lb. margarine (room temp.) | 3 large eggs |
| 2 cups brown sugar | 2 T vanilla |

- | | |
|-----------------------------------|------------------------------|
| 2. ADD TO CREAMED MIXTURE: | 3. MIX WELL THEN ADD: |
| 6 cups flour | 4 cups chocolate chips |
| 1 1/2 tsp. baking soda | 2 cups walnuts (optional) |
| 1 1/2 tsp. salt | Batter will be stiff |

4. BAKE 10-12 minutes at 350 (use waxed paper or baking paper on cookie sheets)

1 tablespoon minced parsley
Preparation:

Peel and cut each potato into 8 pieces. Add to a saucepan with all the rest of the ingredients except the parsley. Turn the heat to medium and cook, stirring gently until the butter melts. Then turn the heat to low, cover, and simmer for 20 minutes, stirring

from time to time. (Don't worry, the potatoes will yield the necessary liquid.) When the potatoes are beginning to fall apart, cook until the sauce is syrupy.

Transfer to a small platter and serve garnished with the parsley. Serves 4-6.

From the Kitchen of JONATHAN MORRELL

(director of TRiO programs)

I have been celebrating the season with this recipe for 16 years. It whips up fast, but looks and tastes impressive. Mmm good!

BEST HOLIDAY COOKIES

- 1 lb. butter
- 2 c. white sugar
- 2 c. brown sugar
- 2 eggs
- 1 T. vanilla (cream together)

- Add
- 4 c. flour
 - 5 c. oatmeal
 - 1 t. baking powder
 - 1 t. baking soda
 - 1 t. salt
 - 1 lg. bag chocolate chips or candy of choice
 - 1 c. nuts

Spoon onto greased cookie sheet and bake 350 for 6-8 minutes. Makes 3-4 dozen. While hot, place cookie on a plate and top with scoop of vanilla ice cream...ENJOY!



From the Kitchen of KATHY BAILEY

(Institutional Research Coordinator)

EGGS BENEDICT FOR NEW YEAR'S MORNING

- INGREDIENTS:** 8 eggs, poached
8 slices of Canadian bacon, or ham, sliced 1/4 inch thick
4 English Muffins, toasted

HOLLANDAISE SAUCE:

- | | |
|---------------------|---------------------------------------|
| 3 egg yolks | 1/2 c. cold butter, cut into 8 pieces |
| 1/4 c. water | 1/8 teaspoon paprika |
| 2 tablespoons lemon | 1/8 teaspoon cayenne pepper |

Prepare Hollandaise sauce by heating egg yolks, water and lemon juice in a small saucepan. Cook over very low heat, stirring constantly, until yolk mixture begins to bubble at edges. Whisk in butter, 1 piece at a time, until melted and sauce is thickened. Stir in paprika and cayenne pepper. Season with salt to taste. Remove from heat.

EGGS BENEDICT: Pan fry the Canadian bacon or ham, until warm. Toast the muffins and poach the eggs. Place one muffin, (2 halves) on each plate. Top each with a slice of Canadian bacon. Add a poached egg to each, and ladle Hollandaise sauce over the top. Serve with sparkling cider or wine. ENJOY! Serves: 4

Staff Association Awards

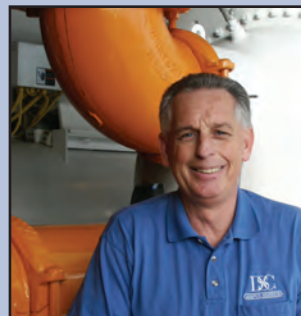
NELDA KISSINGER was named the "Exempt Employee of the Semester" at the recent staff association fall luncheon. As the director of the Educational Talent Search (ETS) program, Nelda is the epitome of professionalism. "She has gone beyond the call of duty to lobby all of our congressmen to save Dixie's TRIO programs from the chopping block," said her co-workers. "Her professional demeanor and positive leadership skills have reflected well on Dixie, and its ETS program is considered one of the best in the nation."

Nelda is well loved by her staff and inspires quality work and loyalty from them. Even though she spends a large amount of time writing grants, she still finds time to help train and direct the ETS staff while maintaining a great sense of humor.

DOYLE ROBINSON was named the "Classified Employee of the Semester" for his positive attitude while working in preventative maintenance for the department of facilities operations. His nomination stated: "Doyle epitomizes the true Dixie Spirit, going out of his way to say hello to



Nelda Kissinger



Doyle Robinson



Marilynn Brockbank

people and make them feel comfortable. He is a very positive person and applies his positive approach to life each and every day. He is also known to have a great sense of humor. He is a real pleasure to have on our campus — always there to greet us with a huge smile."

Doyle is known for his diligence in completing his tasks and maintaining a clean environment. His behind-the-scenes service to the college is appreciated campus-wide.

The Classified Staff Association presented a special "Award of Appreciation" to dental hygiene department secretary, **MARILYNN BROCKBANK**. She was recognized for going the extra mile as department secretary, which has been invaluable in the rapid

growth and excellence of DSC's dental hygiene program.

Thorough, knowledgeable, conscientious, and courteous, Marilyn keeps the program running smoothly with her constant care for students and faculty. She has gone above and beyond the call of duty in her extra support and care for the director, Dr. Jennings, as he faced a terminal illness. Marilyn maintained a pleasant attitude, while facing troubling health issues of her own.

As stated in her nomination: "Marilynn is a true representative of the Dixie Spirit because she cares about the institution and the success of the dental hygiene program. Her courage and determination are enviable. Marilyn is a real joy to work with!"

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have a passion about Dixie. That is something that is very similar to the Trojan spirit at USC. It will serve our fund-raising efforts very well because that kind of passion is necessary in order to be successful."

She has a little experience to back up that claim as well.

Christina later went on to work for seven years at USC. She worked as director of development in USC's School of Fine Arts & Theatre. She also served stints as associate director of marketing for USC's alumni association to the institution's 250,000 alumni and as assistant director of volunteer training and development. She was later recruited to become the director of development for The Richard and Karen Carpenter Performing Arts Center at Cal State University on the Long Beach campus.

"I wouldn't have gotten into non-profit work if I didn't feel like I wanted to make a difference," she said. "To raise funds for scholarships so someone can go to school, or so we can construct a building for classroom space, is very rewarding."

In addition, Christina has also been the director of development for both the CLARE Foundation, Inc., a drug and alcohol treatment center in Santa Monica, Calif., and the Southern California Institute of Architecture (SCI-Arc), a world-renowned architecture school in Los Angeles. In nearly every instance throughout her career, she's been involved in building a program from the ground up...from scratch.

"I'm a start-up specialist. I basically build programs from

scratch," she said. "I like to get things off the ground."

"Christina brings a broad background in all areas of institutional advancement," said DSC president Lee Caldwell. "The search committee was especially impressed with her professionalism, her ability to start organizations from the ground up, and her graciousness in dealing with donors."

Christina has been responsible for raising tens of millions of dollars over the course of her career thus far, but is quick to deflect the credit.

"The key to fund-raising is that it is a team effort," Schultz said. "It's not just one person, you have to have a lot of people working on this process that has a lot of different stages along the way."

Throughout her career in the Los Angeles area, Christina has worked on fund-raising projects with various celebrities and luminaries, including actors John Ritter, Dennis Franz (NYPD Blue), Anthony Edwards (ER), film director Joel Schumacher (Batman), and author Ray Bradbury.

At this stage in her career, however, she's ready for a little less glitz, but chomping at the bit to put her experience to work for Dixie. Although the position is new at Dixie, this time Christina won't be starting from scratch. She said she has an experienced staff and long-standing traditions already in place.

"I am really blessed to have such a wonderful staff," she said. "I could see that my first week here. They are highly competent and motivated people, who are great in their respective responsibilities and duties. I really look forward to leading this great team."

New Faces on Campus



**BETTY ANN
DEGRAW**
Administrative

Secretary - Fine Arts
Says this job is a perfect fit since she loves the arts . . . was a fan of DSC theatre and music productions before being hired . . . is a violinist . . . loves working with the "awesome" fine arts faculty and loves the beautiful building itself . . . received bachelor's degree from BYU in August . . . is Mom to three sons.



DELL CHAMPLIN
Professor of Economics

Earned her Ph.D. at the University of Utah . . . taught economics for 10 years at Eastern Illinois University. . . owned a home in St. George for 10 years (spent summers here and still liked it!). . . just experienced her first St. George fall season and loved it . . . likes to watch TV, crochet, and read mystery novels.



DONALD WARNER
Assistant Professor of Biology

Was adjunct faculty at UVSC and owned two businesses in Provo . . . earned B.S. and M.S. degrees from BYU and a Ph.D. from Texas A&M in veterinary microbiology . . . is also interested in entomology . . . is an empty-nest father of five . . . loves hiking, boating, camping, and star gazing with his wife here in southern Utah.



KAREN HYMAN
Assistant Professor of English

Grew up in California . . . earned doctorate at University of Illinois at Chicago . . . has been trying to get back out west for nearly 20 years. . . applied because St. George sounded perfect (small town, hiking, camping, etc.) . . . so far it's as perfect as it sounded. . . likes to ride horses . . . sews most of her own clothes.



KRISTY PETERSON
Librarian Assistant

Librarian assistant is her perfect job since she LOVES books about every subject . . . was raised in Orem, Utah . . . graduated from SUU with a double major in history and political science . . . likes to go to the movies and cross stitch (simultaneously?) . . . thinks St. George drivers are the worst!



JOHN CAMPBELL
Assistant Professor of Communications

Worked as a TV news anchor/reporter/manager for 15 years . . . has a Ph.D. in Mass Comm. from Ohio University . . . commutes to Flagstaff, Ariz., most weekends . . . taught at Ramkhamhaeng U. in Bangkok, Thailand (100,000 students). . . entered a documentary, "Thai Market Mambo," in a Broadcast Education Association competition.



JOHN JONES
Assistant Professor of Psychology

Taught at West Point Military Academy . . . found the students at Dixie to be just as capable and eager to learn . . . was a Marine . . . did doctorate work at State University of New York at Buffalo. . . originally from Idaho . . . loves to hike and explore with his wife and baby daughter.



KRISTI SHAW
School Relations Advisor/Recruiter

Graduated from DSC in 2003 . . . was a Rebelette . . . earned a bachelor's degree from Utah State . . . did an internship in Romania in an orphanage — now has a desire to adopt . . . married another Dixie Rebel, Mike Shaw (currently a redshirt on Dixie's basketball team).



NANCY HAUCK
Elementary Education Instructor/Coordinator

Graduated from DSC . . . was a Rebelette and editor of the yearbook . . . taught and advised in Dixie's elementary education department for 11 years before going full-time this year . . . received her M.Ed. from Pacific University in Oregon . . . is mother of five children. . . lists multi-cultural customs/religion as one of her interests.



SUE PERSCHON
Scholarship Coordinator

Worked at Snow College for over 13 years as assistant director of financial aid . . . enjoys working with Dixie's outstanding students . . . travels to Ephraim and back on weekends to be with her husband, who will retire from the Department of Corrections and join her in St. George soon . . . loves to read.