



Comings & Goings

May - June 2013

Activities and Events for Silver Cougar Club Members!

Please be our Guests

for the **Annual Silver Cougar Club Picnic**

Thursday, May 23, 2013

6:00 - 8:00 p.m.

Barton Community College Student Union

Reservations will be accepted for the first 225 people to RSVP
and must be made by May 14, 2013.

Contact Coleen Cape at (620) 786-1136 or capec@bartonccc.edu

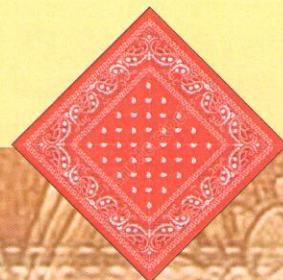
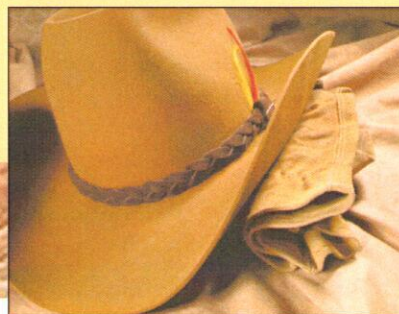
**** SCC MEMBERS - BRING A GUEST ****

Activities Include:

6:00 p.m. Dinner & Dessert

7:00 p.m. Program

Gifts will be given to
guests who become new
members at the picnic!



CLASS

A WAY WITH WORD

In this course, Rich Unrein will teach you to create, save, edit, manage, merge and print documents created in Microsoft Word. Formatting and special features, as well as manipulating text within the document, will be taught. You'll even learn how to print labels and envelopes. A minimum of 6 is required and a maximum of 16 is allowed for this class. Please call Coleen Cape at (620) 786-1136 to enroll.

Wednesdays, May 1 - June 5, 2013

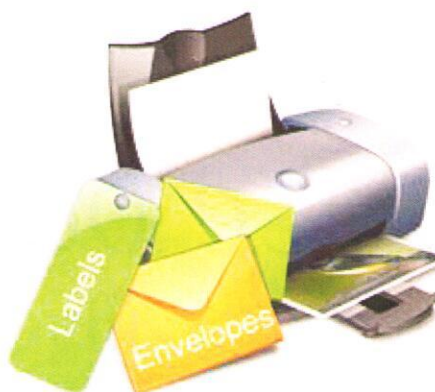
1:00 - 4:00 p.m.

Great Bend One Stop Center, Room D-107

1025 Main, Great Bend

\$30 for Silver Cougar Club members

\$87 for non-members



EVENT

MIDSUMMER'S FESTIVAL

Lindsborg, Kansas • Saturday, June 15, 2013

Celebrate Swedish/Lindsborg heritage, family fun and contemporary life on the "longest day of the year!" Swedish dancing, food, children's games, music, raising of the Midsummer Pole....we've got it all! The main festival during the day is held in the 100 block of N. and S. Main St. Evening activities take place in Heritage Square across from the McPherson County Old Mill Museum, 120 Mill St. The Kubb Tournament is a battle royale at Swensson Park, in the 400 block in N. Main St. We will leave campus at 1:00 p.m. and return after the evening festivities. Food will be on your own from the many vendors creating wonderful Swedish dishes. Wear comfortable shoes and come prepared to spend the afternoon at your own pace in Lindsborg. The evening events should end around 8:30 p.m. so we should arrive back on campus by 10:00 p.m. The cost is \$10.00 per person and reservations are due by June 7, 2013.

This trip requires a minimum of 20 and a maximum of 42. Call Coleen Cape to make your reservations at (620) 786-1136 or capec@bartonccc.edu.

Saturday, June 15, 2013

Leave Barton campus at 1:00 p.m.

Return to campus about 10:00 p.m.

\$10 per person

Reservations due by June 7



CAMPUS ACTIVITIES



SHAFFER GALLERY EXHIBITS

Barton Student Exhibit

April 21 - May 8, 2013

Reception: April 21 1 - 3 p.m.

Faculty, Staff, Friends, Acquaintances and Some Folks We Hardly Know

May 22 - June 16, 2013

Reception: May 26 1 - 3 p.m.

Lineage: A Ceramic Tradition

June 30 - August 18, 2013

Reception: June 30 1 - 3 p.m.

GALLERY CLOSINGS

Memorial Day

May 27, 2013

GALLERY SUMMER HOURS

Monday - Thursday 10 a.m. - 5 p.m.

Sundays 1 - 5 p.m.

Closed Friday and Saturday

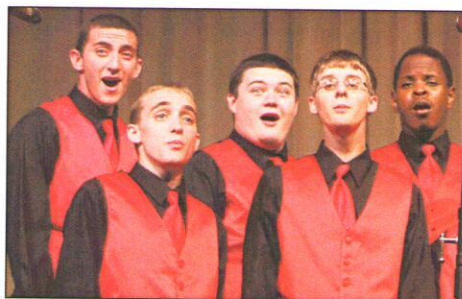


ORCHESTRA CONCERT

April 11, 2013 7:30 p.m.

Shafer Gallery

Free Admission

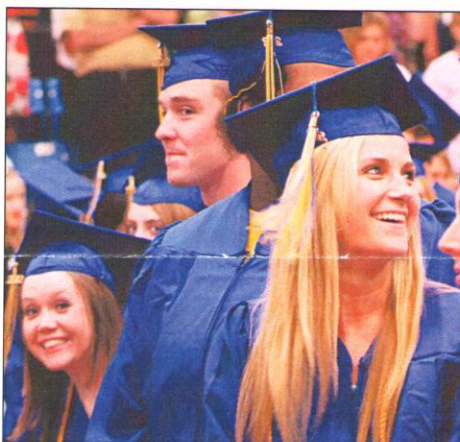


MUSIC ENDOWMENT CONCERT

May 9, 2013 7:30 p.m.

Fine Arts Auditorium

\$5.00 Admission



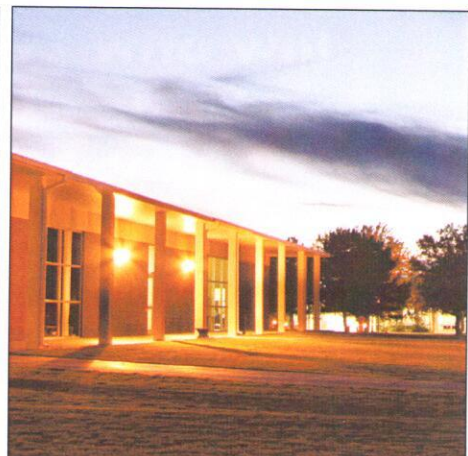
COMMENCEMENT CEREMONY

Now on Friday

May 17, 2013 7 p.m.

Barton Community College

Gymnasium



CAMPUS CLOSINGS

Memorial Day

May 27, 2013



COLLEGE SUMMER HOURS

Effective

May 20 through August 9, 2013

COLLEGE OFFICES

(except Kirkman Student Services
office)

Monday - Thursday

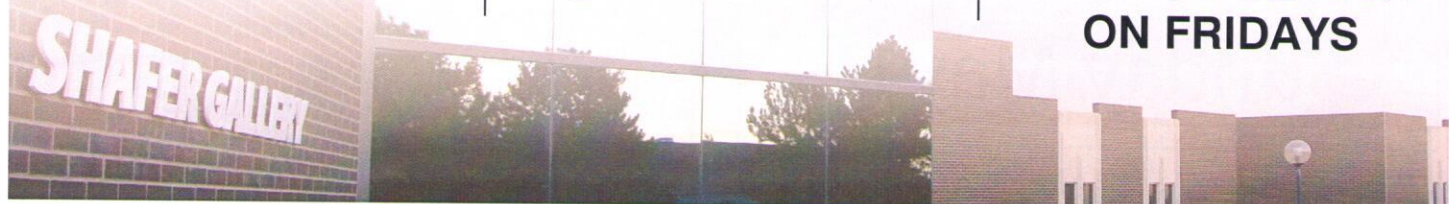
7:30 a.m. - 5 p.m.

KIRKMAN STUDENT SERVICES OFFICE

Monday - Thursday

7:30 a.m. - 5:30 p.m.

CAMPUS CLOSED ON FRIDAYS



March 12, 2013

The Silver Cougar Club Advisory Board met in room F-30 of the Fine Arts Building for its annual March meeting on Wednesday, March 13, 2013 with 20 members attending. They were welcomed by Coleen Cape, Coordinator of the Silver Cougar Club and Darnell Holopirek, Executive Director of Institutional Advancement.

All members introduced themselves and Darnell and Coleen expressed their appreciation to all in attendance for their willingness to serve on the board. Darnell shared the plans for the renovation of the Fine Arts Auditorium and the Take-A-Seat initiative to begin in April. The renovations will take place over the summer. She also announced that a new set of steps have been purchased for the pool, to make it easier for those that take aqua aerobics classes.

Coleen reviewed the current class schedule and ideas for trips and events. The annual SCC club picnic will be Thursday, May 23 in the Student Union. The picnic is open to all members but only the first 225 to RSVP may attend because of space restrictions. Rich Unrein will be teaching a Way with Word class May 1 – June 5 in room D-107 of the Great Bend one stop center. Judy Burnette will be conducting a Quilting Workshop beginning April 9th for four weeks on Monday afternoon in the Learning Resource Center.

Possible future activities include day trips to The Messiah on March 24, Dinner at Yoder on April 11th and the Midsummer's Swedish Festival in Lindsborg, Kansas on June 15.

Coleen reported that since its inception the Silver Cougar Club has donated over \$5,200 for scholarships and will be able to offer two scholarships again for the 2013-14 academic years.

Members present: Iva Behrens, Mary Bender, Billie Bonomo, Jean Cavanaugh, Cornelius & Gerri Enslinger, Al & Delores Grose, Lois Johnson, Sharon King, Hannelore Kitts, Ruth Lowry, Ronnie & Denis Lutz, Nancy Rogers, John & Reta Schreiber, Mae Suppes, Patricia Teal & Wilmer Wegele.

Coleen reminded the board of summer hours for both the college and the Shafer Gallery.

The meeting adjourned at 12:05 p.m.

A graphic for Mother's Day featuring a bouquet of pink flowers and a white card that says "Happy Mother's Day!".

**Special Wishes
to ALL Moms
Sunday, May 12**

A graphic for Father's Day featuring two hands shaking over a green field.

**Happy Father's Day
Celebrating
ALL Dads
Sunday, June 16**

**to our
Silver Cougar Club
members who will
celebrate another
year in May and
June.**

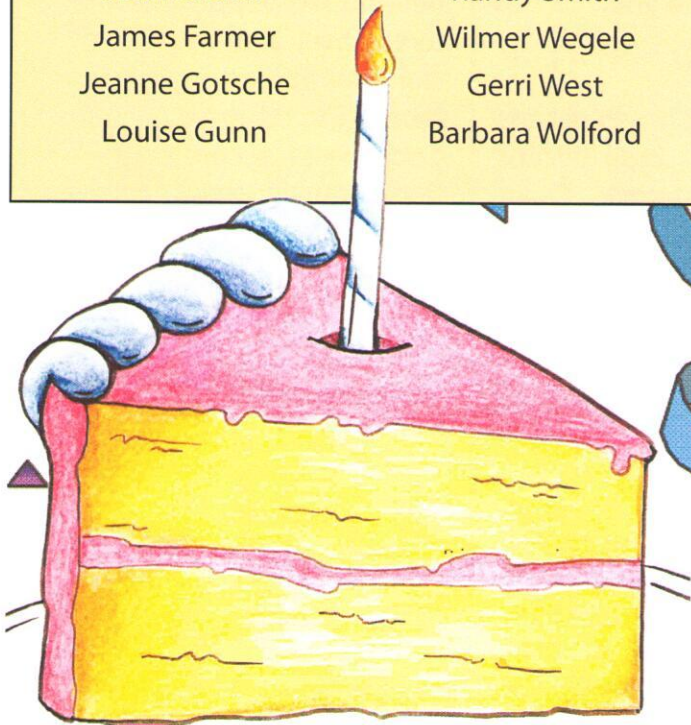


MAY

Richard Ahlvers	Donna Hanken
Denis Bachand	Darnell Holopirek
Teresa Bachand	Mel Holopirek
Charlotte Biays	Violet Kasselmann
Phyllis Bosley	Judy Lange
Alberta M. Brack	Sue Parmer
Gladys Brack	Evelyn Reiser
Deborah Clothier	Kevin Roberts
Larry Dannebohm	Dale Schadel
Jane DeLong	Gilbert Schartz
Marian DeWerff	Marie Schepmann
Joan Dreher	Randy Smith
James Farmer	Wilmer Wegele
Jeanne Gotsche	Gerri West
Louise Gunn	Barbara Wolford

JUNE

Kathryn Ahlvers	Gerald Komarek
Jenny Allford	L. Diane Kreft
Gary Anschutz	Sally Lloyd
Mary Bayer	Merle Loewen
Phyllis Blythe	Jack Messick
Lou Button	Rose Meyeres
Jean Cavanaugh	Phyllis Miller
Janet Chism	Jackie Myers
Marquerite Davidson	Sally O'Connor
Glen Dirks	Eleanor Ramsey
Eunice Dreher	Nancy Rogers
Janet Engleman	Lorene Schartz
Lenny Gales	Bernard Schneeweis
Linda Haines	Luella Schuster
Jean Hanks	Karen Shaner
Jimmie Harbour	Charlotte Simpson
Blackie Hejny	Jeanie Strobl
Sharon Hicks	Ronald Tammen
James Jay	Judith Turner
Glynnese Jones	Jean Wagner
Sharon King	Kay Wilbur
June Koelsch	Delilah Winkler
Don Komarek	



WHAT'S COOKING?



ORANGE "KISS ME" CAKE

6 oz can frozen orange juice concentrate, thawed and divided
2 C flour
1 C sugar
1 t salt
1 t baking soda
½ C milk
½ C shortening
1 C raisins
1/3 C chopped nuts

Topping

1/3 C sugar
½ C chopped nuts
1 t cinnamon
Mix topping ingredients and set aside.

Directions:

Preheat oven to 350°. Grease and flour a 9X13 pan. Combine ½ C juice with other cake ingredients except raisins and nuts in a large bowl. Mix on medium speed with a mixer for 3 minutes. Fold in raisins and nuts. Pour batter into prepared pan. Bake 35-40 minutes. Drizzle the rest of the orange juice concentrate over warm cake. Sprinkle with the prepared topping.



STRAWBERRY PECAN SALAD

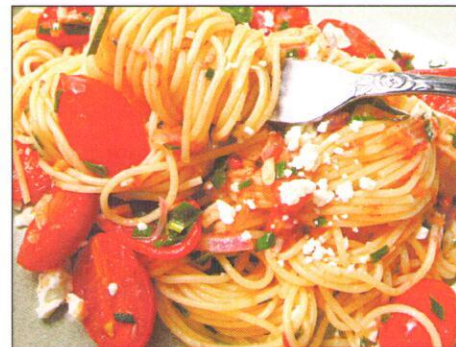
Quantities vary with size of salad
strawberries
pecans
spinach leaves
butter
¼ C of oil, vinegar, & sugar for dressing.

Sweet and sour dressing

I like almost equal parts of: oil, vinegar, sugar. Begin with a ¼ C each until it tastes good to you.

Directions:

Melt butter and brush over pecans (don't soak them). Broil pecans until crisp (2-4 minutes). Quarter strawberries, add pecans and strawberries to spinach leaves. Toss with sweet and sour dressing.



PASTA with FRESH TOMATOES

4-5 t olive oil
8-10 plum tomatoes, coarsely chopped without seeds
6-8 cloves of garlic, minced
½ C finely chopped fresh basil
1 t salt
½ t freshly ground black pepper
1 t red pepper flakes (optional)
1 lb of your favorite pasta
½ C grated parmesan cheese

Directions:

In large bowl, add the oil, tomatoes, garlic, basil, salt, black pepper and red pepper. Stir the mixture. Cover and let the mixture stand for at least 1 hour. (Can be more, just refrigerate until use.) Cook pasta according to directions. Transfer the drained pasta into the cooking pot and add the mixture and the parmesan cheese. Toss to combine. Sprinkle with remaining cheese and serve immediately. Serve with fresh Italian bread.

Swimming



WORD SEARCH

N N O I T I T E P M O C Z M B O T
S T A R T E R C K S E L G G O G A
K C C G U F M F R Q A A Q F E Y J
T I T N X J A E R Y O O X J O U Q
B I C U T N T Q A E D V R O D T G
D U M K R I E L U T E E J G G B X
L A K E V N E G S A T S E Z U U I
M F C P K R M T D T T G T T Y L R
O Y H O U E R S U U F I T Y O A D
L Y A O T O E L P R R E C P L N O
C E N L K E F P O Y R T N F C E L
J L N E J D K S E F E J L R X S P
V D E E Q K S C L R R I G I J D H
V E L L C I Q Y U H P M T A B B I
N M Z O C W O D S B U Q G A R D N
U P L S T C R A W L F Y Q Q B L R
U B Y X T I U S M I W S Q C T J I

AQUATIC
BLOCK
BUCKET
BUTTERFLY
CHANNEL
COMPETITION
CRAWL

DOLPHIN
DRAG
FLIP
FLUTTER
FREESTYLE
GOGGLES
JUDGE

KICK
LAKE
LANES
MEDLEY
MEET
POOL
RELAY

SCISSOR
STARTER
STROKE
SWIMSUIT
TIMEKEEPER
TRUDGEN
TURN



Non-profit Org.
U.S. Postage
PAID
Permit No. 11
Great Bend, KS

RETURN SERVICE REQUESTED

Silver Cougar Club
Comings & Goings Newsletter
May - June 2013

For more information, contact the
Foundation Office at
(620) 786-1136 or **(620) 792-9306**

Visit our website:
www.bartonscc.org

IN THIS ISSUE

- Front ... Please Be Our Guests for the Annual SCC Picnic
- Pg. 2 ... Class: Word • Event: Midsummer's Festival - Lindsborg
- Pg. 3 ... Campus Activities
- Pg. 4 ... SCC Advisory Board Minutes • Wishes for Mother's & Father's Days
- Pg. 5 ... Celebrate: May & June Birthdays
- Pg. 6 ... What's Cooking? Cake • Fruit Salad • Pasta
- Pg. 7 ... Word Search: Swimming

Gainful Employment: For more information about our graduation rates, the median debt of students who completed the program, and other important information, please visit our website at: <http://ge.bartonccc.edu>.

Non-Discrimination Notice: To provide equal employment, advancement and learning opportunities to all individuals, employment and student admission decisions at Barton will be based on merit, qualifications, and abilities. Barton County Community College does not discriminate on the basis of any characteristic protected by law in all aspects of employment and admission in its education programs or activities. Any person having inquiries concerning Barton County Community College's non-discrimination compliance policy, including the application of Equal Opportunity Employment, Titles IV, VI, VII, IX, Section 504 and the implementing regulations, is directed to contact the College's Compliance Officer, Barton County Community College, Room A-123, Great Bend, Kansas 67530, (620) 792-2701. Any person may also contact the Director, Office of Civil Rights, U.S. Department of Education, Washington, DC 20201.