Chi Epsilon Sigma



April 2024 Chi Epsilon Sigma Beta Chapter The National Support Staff Fraternity

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"Nations, Like Stars are intitled to eclipse. All is well, provided the light returns and the eclipse does not become endless night. Dawn and resurrection are synonymous. The reappearance of the light is the same as the survival of the soul."

-Victor Hugo-

Message from the President

Greetings Chi Epsilon Sigma members!

Support Staff Conference 2024, Total Eclipse-Celebrating Our Support Staff Stars was a SUCCESS, and that is all thanks to YOU!

Several members of Chi Epsilon Sigma started the conference with an evening out on the town. The evening started at Board & Brush where members painted succulent boxes and finished them off with some fresh dirt and succulents. I hate I missed out on the fun, but since I don't have much of a green thumb, I'm not sure if my succulents would still be holding on.

A few more members, like me, who didn't make it to Board & Brush joined the group at The Copper Mule for dinner and trivia! I am proud to say that I got a chance to sit with the 2nd Place winners at Trivia Night. Great FUN was had! Good food and even better people!

The conference officially began on Wednesday, March 27, 2024. We got to take pictures in a photo booth, our silent auction took place, the opening meeting, and several classes. The conference was put together by Steve Sieglin, Vanessa Lewis, Lynn Wilson, their team, and help from the planning committee (which included a few of our members). Big thanks to all who helped because the opening day was a lot of fun and a great success.

We finished the night with our Annual Board Meeting. Congratulations to all the Award Winners and the Scholarship winner. We updated our bylaws, had elections, and discussed plans for the upcoming year. We had a very productive meeting with lots of laughs.

Day two included more classes and joint meetings. Our Scholarship Fundraising efforts brought in a total of \$1897. Thank you to everyone who brought items for the auction and incentive baskets. And a special thank you to everyone who made purchases, bought tickets, and gave donations. We could not have done this without you.

I am looking forward to doing remarkable things with all of you throughout the year. I hope that we can have District fundraisers and community service events along with at least one Beta Chapter event. Love you all!

Nytalya Salter, President





Chi Epsilon Sigma – Beta Chapter 2024-2025 Officers

2024-2025 Committees and Chairs

Activities Committee: Administrative Advisor - Chair - Janet Grafton

Cindy Whiteside Lincoln County, Delta District
Beverly Brown Dallas County, Ouachita District

Genean Butler LRSC

Nancy Morehead Washington County, Ozark District

Recognition & Awards Committee: Treasurer - Chair - Angela Berryhill

Diane Cunningham Monroe County, Delta District
Tammy Farnam Perry County, Ouachita District
Debbie Clevenger Washington County, Ozark District

Johnny Woodley Pulaski County, LRSO

Nominating & By-Laws Committee: President Elect – Chair – Tammy Farnam

Lisa Barnes LRSO

Kelly ThomasonCalhoun County, Ouachita DistrictMindy BeardFaulkner County, Ozark DistrictBurnita HearnCrittenden County, Delta District

<u>Scholarship & Professional Improvement Committee: Past President – Chair – Shaura Ivy</u>

Spring Sneed AES, Delta District

Renee Hunthrop Cleveland County, Ouachita District

Robbie Rye Pope County, Ozark District

Amy Hedges LRSO

Silent Auction Committee: Chair - Nytalya Salter

Gina Rentfrow AES, Ozark District

Deb Kruel Howard County, Ouachita District Felicia Cope Ashley County, Delta District

Bianca Ortega LRSO



What Is Chi Epsilon Sigma?

Chi Epsilon Sigma is the Beta Chapter of The National Extension Support Staff Fraternity. The purpose of this Fraternity is to maintain the standards and ideals; uphold the morale, prestige and respect of the Cooperative Extension Service support staff; and to develop an effective professional working relationship and a spirit of fraternal fellowship among the employees of the Cooperative Extension Service. Any Extension clerical support staff member (50 percent or more) is eligible for membership. The officers, board of directors and members of Chi Epsilon Sigma encourage all eligible support staff members to become a part of this organization. Our goal is to have 100 percent membership. Membership is on a calendar year basis. Dues are only \$10 if paid by January 31. After January 31, dues will be \$15. For new members \$10 and Emeritus dues are \$5. Use the form below to renew, rejoin or become a new member.

CHI EPSILON SIGMA MEMBERSHIP FORM

Name		Titl	e				
Office Address		Cit	:у	Z	ip Code		
Home Address		Cit	:у	Z	ip Code		
County		District		_ Office Phone	£		
Email Date Emp	loyed with Extension (mm/dd/yy))		
Wedding Anniversary (mm/dd/yy)				Spouse's Name			
Membership	Renewal 🗌	New Memb	oer 🗌	Rejoining			
Dues by January 31 – \$10 (this is a savings of \$5!!!) Dues after January 31 – \$15 Dues New Members \$10 Dues Emeritus \$5							
Make check payable	to CHI EPSILON SIG	MA, write "Fo	or Deposi	t Only" on back.			
Send your check to: Angela Berryhill Chi Epsilon Sigma Treasurer 1216 Gray Loop							

Leola, Arkansas 72084

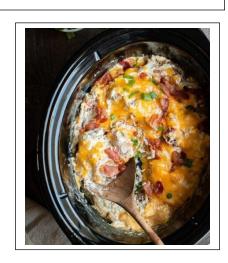
Recipe of the Year Slow Cooker Crack Chicken

Ingredients:

- 2 lbs. boneless skinless chicken thighs/breast (trim off excess fat if desired)
- 1 oz. packet ranch seasoning mix
- 16 oz. cream cheese
- 8 slices bacon (sliced, cooked, and drained)
- 1 1/2 cups shredded cheddar cheese.
- 1/2 cup sliced green onions.
- Handful of Spinach (Optional)

Instructions:

- Add the chicken thighs to the slow cooker. Sprinkle over the ranch seasoning mix. Place the cream cheese on top of the chicken.
- Cover and cook on LOW for 7 hours without opening the lid during the cooking time.
- Shred the chicken, I do this right in the slow cooker with 2 forks. Stir the cooked cream cheese into the shredded chicken and also stir in the bacon. Spread out into an even layer. Sprinkle over the cheese. Cover for 10 more minutes to allow the cheddar cheese to melt.
- Serve over rice and sprinkle over the green onions.
 Enjoy! Other great ways to serve is over a baked potato or on sandwich rolls.



Delta District



JEFFERSON COUNTY

Hello, I just wanted to introduce myself. I am a native of Clarksville, Tenn. To make a long story short. I have been a military wife for 25 years and a stay-at-home mother and wife for 17 years. Moving around has been hard on me and my family but with God, we held it together.

My husband, my best friend is Kenneth Corbin, and we have 5 children but only 4 living. Jasmin, Kiara, Kobe, and Kaleb. And one grandson King and grand puppy Leo. We moved from California to Arkansas on May 7, 2017, a day before my birthday. Leaving California was one of the hardest times for me and my family.

We left so many great memories, and this is where we raised our 3 youngest children for 8 years. My husband is retired from the military, but he is still connected to the military he recently returned from Kuwait after a year tour. Let me share a little bit about me, I love God, I love Jesus, I love my family, I love riding my horses, I love fashion, I love people, I love crafting, I love giving, I love laughing. There is so much more I can say about myself, but I will just keep it short.

I am very happy to be a part of a group of individuals doing great things in our communities. I came to work at the UADA on April 18, 2022, on our youngest son's birthday here in Jefferson County. I have been here ever since working with people who have made me come out of my shell. My favorite quote. Even a strong woman needs a shoulder to lean on, someone who'll just listen as tears roll down her face and remind her that no matter how far she's fallen, she'll get up again, stronger, and wiser than before.

Lena Beatrice Corbin

DREW COUNTY

Spring has officially sprung, and we just recently had our 2024 annual Support Staff Conference at the Vines 4-H Center in Ferndale. Administrative Support Staff from across the state gather for professional development, fellowship and much appreciated time out of our respective offices. I personally enjoy interacting with my colleagues from all over Arkansas. Activities at Drew County Extension are starting to pick up with the warmer weather. So far, we've had two PAT trainings, Best Care training, kicked off Walk Across Arkansas and will hold County 4-H O'Rama next week.

The state of Arkansas has been buzzing for the last few months with the mystery of the solar eclipse that took place on 4/8/24. This is the first time that a major part of Arkansas was in the path of totality and that phenomenon definitely bolstered the economy of many cities and national parks in Arkansas. I took the time to partake in a very rare occurrence. Unfortunately for Drew County, the clouds impeded our ability to get the full effect of the eclipse.

The Extension Homemakers Club Spring Council meeting will be hosted by the Ebony EHC Club on April 27th. This is the first large gathering for EHC members for the year in the county and they always prove to be so much fun!

FCS Agent, Hazelene McCray and 4-H Program Assistant, Lynn Lanthrip, have been busy conducting food and nutrition and 4-H education classes with the smoothie bike, drones and robotics at the Afterschool program in the local schools several days a week. They will be implementing the Get Real What's the Deal curriculum in Desha County on April 24th at the UAM Technology Center in McGehee. I have participated in the workshop in the past and the high school kids are very receptive to it. It is a great life skills lesson and I wish every teenage could be a part of it.

With a new planting season and an overabundance of rain, the office hasn't received very many soil samples as of date. Scott Hayes has been planning for a very busy season of demo plots and field trials and verification fields. He spent last Saturday planting with a local farmer. Hopefully, all of the cooler weather is behind us, and the growing season will prove to be a very productive one. Hope all is well, and everyone is enjoying the beautiful spring weather!

Shaura Ivy

Ozark District

BAXTER COUNTY

Hello from Baxter County home of the Ozark mountains and lakes! If you missed the Chi Epsilon Sigma outing and dinner, you missed a lot of fun! Spring is in the air and so people want to work in the gardens, yards etc. So, we are getting in the soil like crazy as I am sure you all are! At home, I have my bedroom sliding glass door filled with my potted plants and I am ready for them to go outside on the porch. But, not yet as we are still getting in the upper 30's at night. Come on spring!

Now that winter is over and no more comfort foods, here is a light spring recipe.

Rose Dearin

Roast Chicken with Spring Vegetables

This one-pan meal is a true weeknight wonder. Let the chicken roast for 15 minutes while you chop potatoes, radishes, and scallions. Then add the veggies and return the pan to the oven for 20 more minutes, and dinner is ready!

Ingredients:

3 1/2 pounds skin-on, bone-in chicken quarters

Kosher salt and freshly ground pepper

- 1 lemon, halved.
- 3 tablespoons extra-virgin olive oil
- 1 pound fingerling or other small potatoes
- 2 bunches radishes
- 1 bunch scallions
- 1 bunch baby carrots
- 1/4 cup chopped fresh dill.

Directions:

Preheat the oven to 500 degrees F.

Rinse the chicken and pat dry.

Season with salt and pepper, then place skin-side up on a rimmed baking sheet.

Squeeze 1/2 lemon over the chicken and drizzle with 1 tablespoon olive oil.

Roast 15 minutes. Meanwhile, cut the potatoes and radishes in half and cut the scallions into thirds.

Toss the potatoes, radishes, carrots and the remaining 2 tablespoons olive oil in a bowl: season with salt and pepper. Remove the chicken from the oven and scatter the vegetables around it.

Continue to roast until the vegetables are tender and the chicken is golden and cooked through, about 20 more minutes. Squeeze the remaining 1/2 lemon over the chicken and vegetables.

Top with the dill and season with salt.

Courtesy of Food Network Magazine - Level: Easy - Total: 40 min Prep: 5 min Cook: 35 min Yield: 4 servings

Ouachita District



LAFAYETTE COUNTY

Planting season is in full swing here in Lafayette County. We have a corn variety trial already in the ground and cotton should follow soon. Our farmers are in the field busy planting when it's not raining. We are working on Farm Family of the Year, trying to get them to apply for AR Century Farm. The family has been farming for over a century!

We are in the midst of a Lithium boom here in Southwest AR. There will be a summit held toward the end of April. Our Ag agent will be in attendance.

On a personal note, I am looking forward to vacation next week. We will have family in from North Carolina. We plan to go to Lake DeGray to fish and jet ski, probably a little cool to swim but it should be enjoyable.

Favorite Summertime Recipe!

Lisa Lynn

No Bake Strawberry Shortcake Dessert

1 Large box 5.1 oz of vanilla instant pudding

3 cups milk

1 tsp vanilla extract

25 Golden Oreos

2 tbs unsalted butter, melted.

16 Ounce Cool Whip

1 pound of fresh Strawberries (or more!) dry and slice

Whisk pudding, milk, and vanilla in a bowl. Let sit while you prepare the crust.

Crush cookies in a large gallon bag, using a meat mallet. Reserve ½ cup of cookie crumbs. Place 2 tbs of melted butter in the bag and press with your hands to work butter through cookie crumbs. Pour crumbs into a baking 7X11 baking dish (or whatever size you have). Note: the crust will not be solid, it will be crumbly.

Fold 12 ounces of Cool Whip into pudding. Place half the pudding mixture on top of the crust. Place a layer of strawberries over pudding, the more the better. Spread remaining pudding mix over the top of the berries. Tip with remaining pudding mix. Add more strawberries, top with remaining Cool whip.

Sprinkle the remaining cookies over the top.

BRADLEY COUNTY

Bradley County has a new FCS agent as of January 22, 2024. Penny Vance comes to us with over 33 years of teaching experience. I feel that she is a bit overwhelmed trying to learn everything, but she will be a great asset to our office.

We are gearing up for our 68th Pink Tomato Festival that will be held on June 14-15. Our annual All Tomato Luncheon that is a fundraiser for our EHC ladies will be at 12:30 p.m. on Saturday, June 15th. Make plans to come if possible; it's always a great event!

Well, this will be my last contribution to the newsletter as I am retiring July 31st. I have enjoyed my 25 years with Extension and 33 years with the U of A System, but I am really looking forward to this new chapter in my life. I am thankful for this organization and for the friendships that I have made. I will truly miss all of you.

Robin Hollis

LRSO-District

LRSO



Chi Epsilon Sigma Members

It was good meeting up with you all at the Staff Support Conference. It was an excellent conference and time to get together, and we got a lot done. I am proud to be a part of such a great group of people willing to work hard to help Cooperative Extension accomplish the much-needed tasks because we are essential to the organization. The way we are taken care of expresses the sentiments of our employers and co-workers well. I am sharing a recipe with you that you will like as well as I do! I love to cook when I can find time! Enjoy the beautiful Spring!

Lisa Barnes, Little Rock District Director

Almond Flour Carrot Muffins Recipe

These Almond Flour Carrot Muffins are the perfect breakfast or light snack to treat yourself. Quick and easy to make, they are gluten, dairy, and refined sugar-free. **Course** Dessert, Healthy Snacks **Cuisine** American **Diet** Gluten Free, Vegetarian

Prep Time15minutes minutes Cook Time25minutes minutes Total Time 40minutes minutes Servings11 muffins Calories 214

- Equipment
- 1 Parchment Paper Liners
- 1 12-cup Muffin Tin
- 1 Ice Cream Scoop

Ingredients

- 1 ½ cups almond flour
- 2 teaspoons baking powder.
- ½ teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ¼ cup coconut oil melted and cooled
- ½ cup coconut sugar
- 3 large eggs at room temperature
- ½ teaspoon vanilla extract
- 1 ½ cup grated carrots, approximately 2 large carrots 170 grams.
- ¼ cup toasted walnuts or pecans, roughly chopped
- ½ cup raisins finely chopped

Instructions

- Adjust the oven rack to the middle position and heat the oven to 350 degrees F (177 C). Line a 12-cup muffin tin with parchment muffin liners and set it aside.
- In a large bowl, whisk together the almond flour, baking powder, cinnamon, and kosher salt until combined. Set aside.
- In another large bowl, whisk together coconut oil and coconut sugar until combined.
- Add the eggs and vanilla extract and whisk until fully incorporated.
- Add the wet ingredients to the dry and mix until combined.
- Gently fold in the shredded carrots, chopped walnuts, and raisins.
- Using a greased large ice cream scoop, portion the batter into each parchment-lined muffin cup all the way to the top*.
- Bake for 23-25 minutes until a toothpick inserted in the center of a muffin comes out clean or the center springs back to the touch.
- Remove and let them cool for at least 15-30 minutes before serving.

Notes

- Yields: This recipe makes 11 muffins*. The nutritional values below are per muffin.
- Frosting: You can turn these into cupcakes by frosting them with our <u>maple-sweetened cream cheese frosting</u>. However, I recommend making sure to bring them to room temperature before frosting.
- **Storage:** These muffins can be kept in an airtight container at room temperature for up to 2 days. However, because they are so moist, I like to store them in the fridge (in an airtight container,) where they will last up to 5 days.
- Freeze: Transfer them to a freezer bag, label, date, and freeze for up to 2 months. Just make sure to push out all the air to prevent freezer burn. Thaw in the fridge overnight.
- **Reheat:** While you can eat them cold, if you prefer them warm, pop one in the toaster oven on low heat for 5 minutes or a quick 10-15-second burst in the microwave.

Secretary

Greetings from Lincoln County

I hope this newsletter finds everyone doing well. I for one enjoyed our Support Staff Conference, and I even learned some new things. I appreciate all the hard work that goes into planning the conference. Our Chi Epsilon outing, and meal was a blast too. Things at the office are wide open. John David our 4-H Agent has been busy with all things 4H. He has afterschool as well as in school clubs. He is also busy with home gardening and grass questions. Amy Shepherd, our FCS agent has been busy conducting programs all over the county, and helping other agents conduct some too. Steven Stone our Staff Chair is gearing up for the planting season. The weather hasn't quite been as it needs to be for planting, so most farmers are getting antsy. I have been busy with soil sampling, PAT, and assisting the agents with the upcoming Progressive Farm Safety Day. I try my best to keep them all on track with all their reports and deadlines.

On a personal note, my husband has fully recovered from his motorcycle accident and went back to work for a short time but has decided he will fully retire. It has taken some getting used to for me anyway. I am happy for him but a little jealous too haha. I have several more years before I can retire. My daughter got married in December and Keith was able to walk her down the aisle along with her father. It was a beautiful ceremony and an awesome reception. I recently was made an Emmy again, this time by my son Chase and his wife Sydnie. I have 5 bonus grandchildren, but this is my first with one of my kids. Her name is Eleanor Raine Harrison (Ellie), and she was born February 7th. She is my Angel Baby, and I can't get enough of her, it's a love I just can't describe. We will go on our annual family camping trip at the end of May, and we are looking forward to it. We haven't decided where else we want to vacation just yet, but I am sure we will figure it out soon. That's all for now, I hope you all stay healthy and happy,

Love Cindy Whiteside

Easter 2024 Mr. and Mrs. Whiteside





Ellie (Grandbaby)



My Daughters Wedding Chase (Son) and Sydnie (Daughter in Love) – Callie (Daughter) and Bracy (Son in Law)

Treasurer



Angela Berryhill-LRSO-Hot Spring County

Happy Spring! Or not so happy for those of you with allergies... It has been busy around the Hot Spring County Extension Office. Last week was our annual 4-H awards ceremony. It is always a fun time to get to see the kids rewarded for all their hard work. This weekend was also our Master Gardener plant sale. It was a big success again this year. I am finishing up my last week with the HSC Extension Office. I have worked here for 4 years and 7 months. I absolutely love this job! I have accepted a position in Financial Services. I will be working in Accounts Receivable, so I will still get to work with you all. I am excited about this new chapter.

At home things are so much quieter than they used to be. I have four kids, but only one is living at home. My daughter, Jasmine, who is 25, is married and lives in Hot Springs. Eva, 21, is finishing up her junior year at U of A in Fayetteville as an Animal Science/ Pre-Vet major. She just received some exciting news about being awarded an Honors College Research Grant for her Honors research project. She is starting to work on her applications to vet schools this spring. She has a lot of experience as a Veterinary Assistant as she works with a local vet when she is home on breaks. Jack, who is 18, is finishing up his freshman year at U of A in Fayetteville. He is currently pursuing a double major in Poultry Science & Agricultural Leadership. He seems to really be enjoying his classes this year. He just found out he received several scholarships for next year and he was also given a position as an RA for his sophomore year. This is his last year in 4-H and he will definitely be spending some of his summer in Ferndale as a camp counselor. Amanda, 14, is still at home (thank goodness) and is working on finishing up this year with her home schooling. She is very active in 4-H and keeps me busy running her around. This year will be her first year to get to attend Teen Leader Conference & State O'Rama. She is excited about it. My husband drives a truck for Wal-Mart, so it is just Amanda, myself, and the animals most of the time. It is a hard adjustment when your nest starts getting empty. I am, however, a very proud mom. I am so glad that my kids are getting to pursue their interests.

I enjoyed getting to visit with many of you at Support Staff Conference. I hope we get together again before the next one. If you didn't get to attend our outing, try to make plans to attend the next event we have!

Angela Berryhill

Annalist

Genean Butler-LRSO



Aiden Riddick

G's Clan



Oakley Riddick



Genean and Shane with Neices and Nephew

Whew! The SSC is over. The Support Staff Conference is always my biggest task every year. Its a lot of hard work but definitely worth it. Each and every one of you deserve the best! We are top knotch when it comes to admin's in our organization. I am so thankful that we are shown appreciation at this event. I pray that you all enjoyed it as much as I did.

The photos above tells almost my whole story! These little guys are my whole life. They mean the world to me! Shane and I spent Christmas with the neices and nephews in Pensacola Florida. The beach is fun anytime of the year. We created a scavenger hunt for the littles to find their presents and we took them on a shopping spree. They are target babies, hence the photo above.

Aiden belongs to my oldest son, Austin. He is definitely a happy boy. His momma is a Steelers fan but his daddy was born in Kansas City so we are naturally Chiefs fans. I don't get to see Aiden as much as I would like but he is a true star in my world.

Oakley is the sunshine in my life. He belongs to my youngest son, Westin. Oakley gives his G'ma a big hug and kiss and all my troubles melt away. A precious gift from God. Oakley will be 2 in August of this year. He will also be promoted to Big Brother in August of this year. We cant wait to have a sweet little girl to add to our family.

Love G' Genean Butler

President-Elect



Tammy Farnam – Perry County

My husband and I will be celebrating our 42^{nd} Anniversary in October. We have three grown sons – Seth, Kemper and Jacob and their wives Lindsey (Seth), Kari (Kemper) and Kelley (Jake). They have blessed us with 10 beautiful grandchildren – 7 grandsons and 3 granddaughters. We are so very truly blessed with our family and we all still gather at our house on Sunday evenings for "Family Night".

I've been working here in Perry County at the Extension Office for 34 years (in August). I've seen many changes and many agents during my career. But it all boils down to serving the people of our community and that is what I love most about my job.

My husband is semi-retired and this year we are planning on our first over-seas vacation! We have vacationed over the US and Puerto Rico, but we have always wanted to visit Ireland and are finally going to just make it happen. We definitely want to enjoy it while we are still able to walk around lol! We both love to fly, so we are working on passports and itineraries. Looking forward to that at the end of September – just in time for our anniversary on October 1.

My 10 Grands!







Administrative Advisor



Janet Grafton - Cross County

Hello from Cross County (Wynne)

My name is Janet Grafton, and I will be serving as your Administrative Analyst. That is, I will forward any info from our organization to the Administration, which will give insight into what Chi Epsilon does for Extension, our communities and Chi Epsilon members.

I have one son, who will be 21 in August and has been and is the delight of my life! Well besides my husband, Jeff! LOL! I have 2 cats, 5 dogs, and 6 chickens! I will have been with Extension 29 years on August 1st!

I love to swim, read, watercolor, craft, garden, play with my animals and ride our side by side.

I'm looking forward to warmer weather!

2024-2025 Chi Epsilon Board Members



2024-2025 Chi Epsilon Board

Nytalya Salter-President, Tammy Farnam-President Elect, Shaura Ivy-Past President, Cindy Whiteside-Secretary, Angela Berryhill-Treasurer, Genean Butler-Annalist, Janet Grafton-Administrative Advisor, Lisa Barnes-LRSO, Lisa Lynn-Ouachita Director, Lena Corbin-Delta Director, and Robby Rye-Ozark Director

Retiree Section



Hello CES Members:

I've been retired almost 4 years now and it has been mostly great. In late September I was diagnosed with breast cancer. I had a lumpectomy and 20 days of radiation. All is well now. I walk 1 mile a day and am doing good. So ladies, get your mammogram. It had been 5 years since I got one, thankfully it was stage 1. My husband Randy lost a kidney to cancer 4 years ago. On Halloween night, he had sharp pains on that side. They discovered a 3 inch mass on his colon. He is taking infusions once a month and a pill to reduce the mass. It has shrunk about 35%. He is on the road to recovery. Thank the Lord that we can get through this. He retired at the end of December, so we are trying to work out our 24/7 at home schedules.

In other news—What a GREAT Solar Eclipse we had! We enjoyed the totality in Paris. I watched it with my sister and family. My niece got engaged immediately afterwards. So exciting!! My son-in-law took this picture below from Greenwood. Thanks for the prayers and until next time – Remember someone loves you and you're never alone! Debra Schneider

Award Winners

2024 LRSO-Support Staff Member of the Year Genean Butler



Dr. Tom Barber - Genean Butler - Angela Berryhill

2024 Delta District Support Staff Member of the Year



Sandra McGinnis - Rose Dearin and Angela Berryhill

2024 Ouachita District Support Staff Member of the Year Tammy Farnam



Blake Erbock – Tammy Farnam -Angela Berryhill

2024 Ozark District Support Staff Member of the Year Debbie Clevenger



Debbie Clevenger and Angela Berryhill

2024 Support Staff Employee of the Year Tammy Farnam



Blake Erbock - Tammy Farnam - Angela Berryhill

2024 Support Staff "Rookie of the Year Award" Auburn Webb



Auburn Webb -Angela Berryhill

Retirement Awards







Sandra McGinnis – Nytalya Salter

Rose Dearin – Nytalya Salter

Robin Hollis – Nytalya Salter

Scholarship



Lisa Barnes and Shaura Ivy