Congratulations to the 2005 Staff Award winners.

Phyllis Yates, Housing and Residence Life nominated by Stacy Sears

Darrell Dollar, Post Office nominated by Greg Foster

Wanda Cole, Child Development Center nominated by Peggy Edell

Staff Corner

New Employees

- Kathleen Hargis - Health Services
- Raymond Grady - Caletta
- William Craner - Boynton Inn & Conference Center
- Joyce Creed - Convocation Center
- Joy Mitchell - Registrar’s Office
- Bart Harmon - Educational Studies
- Joy Miller - Library
- Mike Smith - Caletta
- John Edmisten - University Police
- and more

Staff Profile

This month we are happy to feature Adam Campbell as our Staff Profile. Adam is a Mechanic I in the Motor Pool. Their function is to maintain all ASU vehicles and equipment. As a part of the Physical Plant, the Motor Pool is located on Dale Street.

During his work day, he performs a variety of tasks all of which have an impact on ASU employees and students. Adam’s duties involve working on buses, backhoes, lawn mowers, tractors and weed eaters. He also does body work and drives busses.

The Motor Pool has 12 full time staff. They are Bob Elberle, Director, joy Mitchell, Secretary, Bart Harmon and Allen Simmons, Supervisors; Alfred Culler, Jimmy Richards Dean Moody, Sonny Hagaman, Ryan Walker-Mechanic II; Nathan Perry-Parts Manager; RA Cornett and John Edmennis Drivers. They also have one temporary staff person, Jack Keyser, a Detailer.

His fiancée, Michelle, children Isaac and Hannah make up his family. Adam lives in Zionsville with his two dogs, Tikir a mini Dachshund and Harley a Jack Russell Terrier. His hobbies include antique cars.

Adam says overall the University is a good place to work. He does believe that better employee compensation and lower parking fees are issues the University needs to address.

What are his plans for the next six years? Continue working at the Motor Pool.

Glenda Miller
Ronald Miller
Richard Minor
Alison Moore
Monica Rose
Robyn Stout
William Swift
Kenneth Townsend
Chuck Wallace
Kimatica Watkins
Richard Wilke
Mary Vineharger
Brent Woodruff
Hatte Yates

Staff Update

Appalachian State University
www.staffcouncil.appstate.edu

November/December 2005

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Wanda Cole, Child Development Center nominated by Peggy Edell

2005 SERVICE AWARD RECIPIENTS

25 Years

Darrell Dollar

Robert J. Kelly

Nancy E. Price

Barbara J. Ashley

Lisa Lail

Beverly A. Clayton

Andra D. Mitchell

Joyce Creed

Dorothy Dillard

Joy G. Johnson

William J. Abney

Nancy L. Apple

Joyce Washburn

Lisa Huff

Rita J. Murphy

Stanley L. Curry

Barbara Church

Michele L. Davis

Lisa Freeman

Barbara D. Dancy

Sherrye J. Perry

Joyce Creed

Mary E. Fish

Mathew A. Nonnemacher

Linda G. York

David H. Venable

Greg Y. Foster

Linda H. Higley

Dorothy Boles

Rita J. Murphy

Lisa Lail

Beverly A. Clayton

Andra D. Mitchell

Joyce Creed

Dorothy Dillard

Joy G. Johnson

William J. Abney

Nancy L. Apple

Joyce Washburn

Lisa Huff

Rita J. Murphy

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Joyce Washburn

Lisa Huff

Rita J. Murphy

Ann Kelly

Lisa Lail

Jeffrey Lawrence

Cynthia McKethan

Russell McNeill

Angeela Mead

Adriel C. DeRuyt

Steve A. Foutz

Geoffrey C. Vagts

Robert J. Crammer

Charles E. Miller

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Applications are now being accepted for the Chuck and Robin deKrafft Staff Scholarship

The Staff Council Scholarship Committee is pleased to announce that applications for the Chuck and Robin deKrafft Staff Scholarship are now being accepted. Two $250 scholarships will be awarded. The scholarship is available to full-time staff members who are working toward a degree in either graduate or undergraduate studies on a part-time basis. The recipient of the Chuck and Robin deKrafft Staff Scholarship must be a full-time permanent Appalachian State University SPA staff employee who has been accepted as a degree-seeking graduate or undergraduate student at Appalachian State University with a minimum predicted or maintained grade point average of 2.5 for undergraduate or 3.0 for graduate work. Primary consideration will be given to essay response. Scholarship cannot be used in conjunction with the Tuition Waiver when taking only one class. Deadline for the Chuck and Robin deKrafft scholarship is December 10, 2005. Contact Info: Julie Huffman, Chair, Staff Council Scholarship Committee, 828.262.3085 or huffmanj@appstate.edu. The scholarship application may be found at www.staffcouncil.appstate.edu. Then click on Chuck and Robin deKrafft Staff Scholarship link.

Cultural Events

November 15 - Danish Sculptor / Nina Hole, Lecture
Presented By Department Of Technology/Conferences And Institutes, Department Of Art, 7 PM Turchin Center For The Visual Arts, 262-7271 or 262-7338 Free Event

November 15 - Pat Metheny Trio With Christian McBride & Antonio Sanchez
Presented By Office Of Arts And Cultural Programs, 8 PM, Farthing Auditorium For Ticket Information call (828) 262-6404 ($)

November 16, Lunch & Learn: Redefining Space
(Contemporary Sculpture)
Presented By Turchin Center For The Visual Arts 12 PM, Turchin Center/East Wing, 262-3017 Free Event

November 17 - Screening of “Discovering Heartwood”
From The David Nash Residency
10 am, Catherine J. Smith Gallery (Farthing Auditorium) 262-7338 Free Event

November 30 - Kwanzaa Celebration
Presented By the Office Of Multicultural Student Development 262-6252 7 PM, Legends, Free Event December 2005

December 3 - Paul Winter Consort: “A Celebration of The Earth”
Presented By Office Of Arts And Cultural Programs, 8 PM, Farthing Auditorium For Ticket Information call (828) 262-6404 ($)

December 14 - Lunch & Learn: Quilt National
Presented By Turchin Center For The Visual Arts, 262-3017 Free Event

Holiday (or Any Day) Recipes

Both of these recipes can be found in the Staff Council Cookbook.

Healthy Pumpkin Pie

Kathryn Staley (Belk Library)

2 1/2 c. pumpkin 1 egg white 1/2 tsp allspice
1 2/3 c. honey 1/3 tsp nutmeg 1/4 c. milk
2 1/4 c. piloncillo (optional) 1 c. flour 1 tsp apple pie spice
1/3 tsp vanilla 1/2 c. butter

Mix the cranberries, oranges and pineapple. Stir in sugar, prepared (liquid). Jello and Jell-O. Pour into bowl. Keep in refrigerator (can be frozen for later)

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