

A Message From Your President



Hello MS ACTE Members, it has been a great year. I would like to take this opportunity to thank everyone who has worked on this year's MS ACTE/MDE Summer Conference with a special thanks going to Linda Bath, Mike Mulvihill, Eric Smith, Emily Johnson, Aimee Brown, Sandra Parker and Shawn Bokros. The MS ACTE/MDE Summer Conference will be held July 23 through July 26, 2013, at Hinds Community College, Rankin Campus, Clyde Muse Center in Pearl, Mississippi. I know it will be an exciting and worthwhile opportunity for all who attend. Sessions have been planned for all affiliate groups. You will be able to meet with MDE Staff and RCU Staff to receive update information on your specific area as well as network with fellow CTE Educators. Time has been allotted for you to visit vendors and discuss the latest technology and equipment.

Also let me take a moment to thank you for allowing me to serve as your president and to encourage each member to recruit new members for the MS ACTE. If you teach a career and technical course you should belong to your professional organization, MS ACTE.

Remember, after all, *"It's a sorry dog that won't bark in its own yard."* So let's tell everybody how we, in Career and Technical Education, are preparing our students for the future.

I look forward to seeing you at summer conference.

Greetings From the MS ACTE Office

Well another school year has ended, and thanks to you our students are prepared to be successful in the work place! I applaud you for all you do to make our young people's lives brighter.

I hope all of you are planning to attend this year's summer conference. The registration form can be accessed by going to myplc.rcu.msstate.edu. There is also information on our web site about the conference including the tentative agenda, hotel accommodations, etc. The address is mississippiacte.com. Click on Events to pull up the information.

The MS ACTE District meetings will be held during the conference on Tuesday afternoon from 5:00 until 5:30. Next year's officers will be elected at these meetings, so please plan to attend. Door prizes will be given. Immediately following these meetings, the MS ACTE Reception will be held from 5:30 until 7:00. This Reception will be in the vendor hall. This will give you

time to visit the booths and learn about all the new items available for you to use in your classrooms. Remember in order to receive the maximum number of CEU/SEMI credits, you must attend the Reception.

MS ACTE will also be selling tickets to the Mississippi Braves game scheduled for July 24. The Braves are playing the Pensacola Blue Wahoos. The cost of the tickets will be \$5. We will have tickets available for purchase at the MS ACTE table. Stop by early if you are interested in purchasing a ticket. Our very own Rex Buckhaults will be throwing out the first pitch.

We have had many new members join MS ACTE during this year. I want to say thank you to all of you for either joining or renewing your membership and hope you will become active in MS ACTE.

I look forward to seeing you in July!

Kindergarten Health Fairs



*Submitted by: Jennifer Koon
Alcorn Career and Technology Center*

On Thursday, April 18, 2013, Health Sciences students at the Alcorn Career and Technology Center hosted a Kindergarten Health Fair for all kindergarten students in the Alcorn School District.

Health Sciences students served as tour guides and taught kindergarten students as they visited the stations of Dental Health, Exercise, Safety/Anti-Bullying, Nutrition, Height and Weight, Vision Screening, and Hand Washing. The students sponsored another Kindergarten Health Fair, the following day, for the Corinth School District.



News From Poplarville Career Development Center

Submitted by: Dr. Marlene Cole, Poplarville Career Development Center

I am very proud to announce that Mrs. Mary Susan Alexander, Culinary Arts Instructor, has been selected as Mississippi's ProStart Educator Excellence Award recipient for 2013. She and her director, Dr. Marlene Cole, will travel to Chicago May 16 to receive her award at the ProStart National Restaurant Association Conference. Mrs. Alexander is a 27 year veteran CTE teacher, ACTE member, and a dedicated FCCLA sponsor. Her past 10 years have been as a ProStart instructor.

Two of our instructors received grants ranging in amounts from \$2,500 - \$3,000 from the Lower Pearl River Valley Foundation to start a school-based enterprise. Hope Roberts, Marketing instructor, received the grant at the end of the year last year to start a school store, "The Hornet's Nest", to sell school supplies, t-shirts, spirit items, and healthy snacks. Mary Susan Alexander recently received

a grant for her school based enterprise, "The Hornet Grill". Under Mrs. Alexander's leadership, her students will be preparing home-made entrée's to package and sell to teachers and others in the community. This would provide an alternative meal option when families are busy and do not have time to prepare a nutritious meal. Our teachers are looking forward to our culinary class cooking dinner for their families. The students will be able to cook more scratch made dishes while learning all aspects of a business.

Another success story we are very proud of is the LPN Dual Enrollment Program we established with Pearl River Community College. This is an excellent opportunity for our students within driving distance of PRCC to attend PN classes from 1:00 p.m. – 4:00 p.m. during their senior year and be ready to start work as an LPN by the December after they gradu-



ate high school. This opportunity is available to students within the PRCC Consortia.

The last thing I will mention concerns our Advisory Committee Meeting. The directors of the three CTE schools in Pearl River County, which includes: Picayune, CTE Director Christie Pinero; Pearl River Central, CTE Director Kelli Beech; and Poplarville, CTE Director Dr. Marlene Cole, put our heads together and held our First Annual Joint County CTE Advisory Committee Dinner. The various committees from each of the programs were able to join forces and discuss issues related to the whole county. Congressman Steven Palazzo was the guest speaker for the evening.

Lowe's Toolbox for Education Grant

*Submitted by: Jennifer Koon
Alcorn Career and Technology Center*

The Alcorn Career and Technology Center has received a \$4300 Lowe's Toolbox for Education grant for "Enviroclass," an outdoor classroom for normal educational needs; for Skills USA clubs to gather for special events; and for community teaching of hunter and boating education.

"We are thrilled to announce that Lowe's has awarded the ACTC funding for the Enviroclass. Our grant application was based on the goal of improving the learning community at ACTC. We look forward to sharing the Enviroclass with the Alcorn community," said Daniel Hebert, ACTC Agriculture Power and Machinery Instructor and grant writer.



Pictured, standing on the foundation of the Enviroclass, are Mr. Daniel Hebert and a few of his students.

The Enviroclass is intended to be a gathering and teaching area. It consists of a 10 x 10 pergola, surrounded by Lowes' lush landscaping materials and center of several picnic tables that double as student desks as well as an eating table. Everything is crafted by Skills USA club members from all the different career and technical classes offered at ACTC. The outdoor classroom will, hopefully, be used for community outreach a few times a year by offering free hunter and boating educational classes for certification. It will be used by all clubs for gatherings and special events like "Movie Night" and officer meetings. It will be regularly used as a way to get students out of the normal inside environment in order to motivate learning and give them the opportunity to participate in engaging, hands-on science activities. We expect that this project will be a completed pergola and landscaped area by the end of the 2013-2014 school year, with work commencing on the return of school in August.

"Our school and community will greatly benefit from this grant. We wish to thank our friends at Lowe's for generously supporting this important project," said Mr. Richard Turner, ACTC Director.

All K-12 public schools in the United States are eligible for the Toolbox for Education program. More information is available at www.ToolboxforEducation.com.

Tippah Career and Technology Center at HOSA State Conference

Submitted by: Maria Tigrett

Asia Smith represented Tippah Career and Technology Center at Health Occupations Students of America (HOSA) State Conference in Natchez, MS on April 10-12, 2013. Asia placed 1st in the Barbara James Service Award and 3rd in the Pathophysiology Knowledge Test. In addition to placing in her competitive events, Asia was awarded the MS HOSA scholarship. She will now advance to the National HOSA Conference in



Nashville, TN in June. Tony Elliott, CTC Director says "I am very proud of Asia's achievements at the Tippah Career and Technology Center and also at Ripley High School. Mrs. Dana Chapman, Asia's Health Science teacher, has in my opinion not only a great Health Science class but a great Health Science Program. For Asia to have risen to the top of not only our program but all the Health Science Programs in the State of Mississippi speak volumes."

Pictured are Tony Elliott, Director of Tippah Career & Technology Center; Asia Smith, student; Dana Chapman, health science instructor

Clarke County Career Center Student Chefs Win 2nd Place in MS ProStart Culinary Competition

Submitted by: Suzanne Raley



ProStart team members L to R, Suzanne Raley (instructor), Bethany Rivers, Lakine Shirley, Kylie Odom, and Mary Martin was awarded top honors at the 2013 MS ProStart Invitational Competition held in Jackson, on Feb. 19.

ProStart, a division of the National Restaurant Association, is a national career-building program for high school students that pairs culinary educators with restaurant industry professionals to teach real-world skills. This year's competition was a match between 11 MS high school culinary teams, who were competing for a portion of the \$900,000 scholarship money available.

Since this is the first year for C.C.C.T.C. to offer Culinary Arts, all the students are beginners and were not even expected to qualify to participate in the very tough and strenuous, 3-qualifying-rounds competition. However, these students put on their aprons, rolled up their sleeves and began to plan, organize, study the rule book, and practice, practice, practice, under the direction of instructor, Suzanne Raley, until they mastered their 3-course meal that wowed the executive chef judges, with a 60-minute food preparation performance. Each of the above was awarded nearly \$7,000 worth of scholarships to culinary schools around the nation, for winning 2nd place.

Each member of the team had clearly defined tasks that were rehearsed until they had perfected their team performance. "I believe what set this team apart is their ability to work seamlessly together,

and I was confident in their ability to create something unique and colorful and to execute it well" Raley said. "Once we settled on the menu, we must have practiced it more than 20 times," she said. The group stayed after school for hours cooking together, tasting, adjusting and refining each other's recipes, and of course, washing all those dirty dishes.

Lakine Shirley was in charge of the "challenging" task of creating a classical salad that would be visually appealing, delicious, and impressive to the judges. We wanted to plate the salad with a great deal of eye appeal, so Lakine practiced until she refined a unique parmesan cheese web to encircle the colorful spring mix. She then went to work on mastering a recipe that Melinda Rivers created, for her delicious honey vinaigrette. The team decided to have Lakine top the salad with fresh strawberries & blueberries, marinated in an orange-um flavored sauce. Lakine met the challenge and even had competing team members asking for her secrets to creating the unique cheese web. Mary Martin accepted the huge challenge of creating an eye-appealing protein that also tasted delicious. After practicing with poultry that tasted good but lacked "plate presentation", Mary adapted a recipe from "The Lodge Cast Iron Cookbook" to create a delicious pan-seared and braised Flank Steak Roulade, stuffed with a sautéed mixture of Cremini mushrooms, Apple Wood Smoked Bacon, red bell peppers, Vidalia Onions, marinated artichoke hearts, and spinach, then rolled up with Provolone and Gouda Cheese. To plate an award-winning entrée, we chose to showcase the beautiful steak roulade by cutting it on the diagonal, creating spirals and arranging it uniquely with the side dishes.

Bethany Rivers was in charge of the starch and vegetable, and worked diligently to perfect the recipes, along with her mother, Melinda Rivers, who graciously volunteered as a team mentor. For our starch we chose a "Cheesy Creamy Orzo", mixed with fresh parmesan cheese, green peas, bell peppers, green onions and toma-

to concasse. "All of us tasted and then tweaked it," she said, describing how the group decided the pasta dish needed less ginger and more cheese, adding that special flavor. Bethany also parboiled fresh asparagus spears and then marinated them in a lemon vinaigrette glaze with minced garlic, onion and peppercorns. With her eye-for-detail, Bethany designed the entrée plate presentation, resulting in a high score for Plate Presentation competition category.

"We chose for our dessert, an ace-in-the-hole.....baking a cake, on top of a cooktop, in a pot" Raley said. Describing how the team could only use 2 portable, butane burners, and no electricity, Raley said the dessert had to be unusual, delicious and impressive. To meet this challenge, Kylie Odom stepped up and 'showed out'. With the guidance of her mother, Marsha Odom, one of Quitman's finest pastry chefs, we knew we would have a winner" Raley said. To guarantee a delicious cake, Kylie used her Great-Grandmother Mammy's Carrot Cake with Cream Cheese Icing recipe. The results were unanimous... delicious, moist, and beautifully plated. Kylie used her artful eye in decorating the cake by striping it with the mouth-watering icing and topping it with a beautiful, fresh pansy bloom. She finished by garnishing the plate with fresh blackberries & raspberries that she dusted with a touch of sugar. Everyone at the competition was amazed and talking about the team that cooked a cake on top of a burner, in a pot. If you know Kylie Odom, then you will not be surprised that when approached by the curious "others", she just smiled, but didn't speak a word of her secret method.

Raley said. "I am so very proud of each of these young ladies and feel blessed to be able to spend time with them. Their futures are bright and I look forward to witnessing their many accomplishments. Who knows, one day I may be watching the Food Network channel and see some of our Clarke County Chefs turning their dreams into reality."

Moss Point STEM Team

Submitted by: Billy Carroll

CHEVRON STEM ZONE: The Moss Point STEM Team visited the STEM Zone at Fallen Oak Golf Course in Saucier, MS. As the STEM Team explored the interactive exhibit, they learned about the math and the science behind the game of golf. The STEM Zone was sponsored by Chevron of Pascagoula. As you can tell from the pictures, the students had a blast. Thank you Chevron of Pascagoula!

POLYMERS: The STEM students investigated the properties of one of the most common substances in our lives—polymers. The purpose of this project was to help the students develop an appreciation for the chemistry behind these important polymers and to observe the results of experiments using Slime. As you can tell from the pictures, the students found this project to be very entertaining and educational!

ENVIRONMENTAL AWARENESS: The STEM Team invaded the Institute for Marine Mammal Studies in Gulfport, MS. The students were engaged in a fun hands-on experience as they learned about horseshoe crabs, sea stars, blue crabs, and other marine animals in the discovery room, investigated life-size replicas of marine animals in the museum, and enjoyed a scenic bayou tour on the SS Curlew where they conducted habitat interpretations, bird identification, and water samples. The purpose of this project was to help them appreciate the species that make our coastal waters unique and understand how the technology we enjoy using everyday impacts them.



GRADUATION: Ocean Springs, MS, AT&T Call Center – With more than 1 million students failing to graduate on time each year, AT&T is committed to providing students with mentoring opportunities to help prepare them for future success. To help maximize student potential, AT&T employees will team up with 23 Moss Point High School students for Aspire Job Mentoring to share life and career skills.



Aspire Job Mentoring is part of AT&T's Aspire Mentoring Academy, the key community engagement program of AT&T's \$350 million investment in Aspire, focused on high school success leading to college and career readiness. AT&T employees are engaging in their communities and providing 1 million hours of mentoring to students at risk of dropping out of high school.

"Aspire Job Mentoring helps students develop a bigger picture of the real world that will, in turn, help them create a vision for their future," said Billy Carroll, STEM Applications instructor at the Moss Point Career and Technical Education Center. "Providing our students with the opportunity to visit the work world first hand and be mentored by adults who truly care about their future success can make an impact that will last for a life time."

"We are very excited to continue working with Junior Achievement as we mobilize our employees to provide 1 million hours of mentoring across the country," said Janiece Evans-Page, Assistant Vice President – Community Engagement at AT&T. "We believe that the relationships formed and lessons learned during Job Mentoring can help students stay on track to graduate from high school and succeed in college, the workforce and beyond."

In early 2012, AT&T and JA reached the milestone of providing 100,000 job shadow opportunities to students through the AT&T/JA Job Shadow Initiative. The initiative, a key component of AT&T Aspire's first four years, helped students realize their potential and connect the dots between high school success and their future success.



Laurel High School students give back

*Submitted by: Lacey Walters Slay, Public Information Officer
Laurel School District*

When Hurricane Katrina heavily impacted the area in 2005, schools from other states provided assistance to Laurel High School. Now, nearly eight years later, the students of Laurel High School have returned the favor.



Photo/Lacey Slay, Laurel Schools

Laurel High School Career and Technical Center Marketing students Amanda Williams (left) and Jasmine McInnis (right) work at their "Restore the Shore" booth during a recent fundraiser to assist schools impacted by Hurricane Sandy.

After Hurricane Sandy devastated areas on the east coast, students at Laurel High School's Career and Technical Center banded together to host a fundraiser to assist schools affected by the Super Storm. To create a scene for the fundraiser, students replicated the New York skyline on one side of the center and the Jersey Shore Boardwalk on the other. The event featured a variety of street vender type booths where the students showcased their culinary and marketing skills.

The Culinary Arts students served nachos along with fresh squeezed lemonade, hot dogs and other street fare, and the students from Marketing created a boardwalk type souvenir shop with a "Restore the Shore" theme. All of the proceeds from the event were donated to the New York State Restaurant Association Educational Foundation, where the money will be earmarked to assist school programs impacted by Hurricane Sandy.

"I am extremely proud of our culinary and marketing students and their instructors," said Laurel High School Career and Technical Center Director Becky Sanders. "The time they devoted to the preparation and implementation of this project shows the concern they have for the students affected by Hurricane Sandy. This was an excellent opportunity for our CTC to pay forward the kindness we received after Hurricane Katrina."

The students involved in the event were pleased with their accomplishments and were excited to see how easy it was to help others.

"It means a lot to me to be involved in this effort," said LHS Marketing student Jasmine McInnis. "When we were going through the aftermath of Katrina, others helped us out and sent checks to our school, and it is important to give back. We never know what life will bring our way."

Culinary Arts Instructor Rod Hollins was proud of his students' work and thankful for the opportunity to teach them a life lesson.

"It is important for our students to see that not only do you make money for yourself and your business, but you should always give back and help others. It is good to receive, but it is even better to give. Due to Katrina, we had needs. Now, someone else has needs, and we can do our part by assisting with those needs."

"Community involvement is one of the most important life lessons we teach in the Laurel High School CTC," Sanders added. "This project reminded our students that their good works do not have to end at the city limits or the state line."

South Panola SkillsUSA Winners

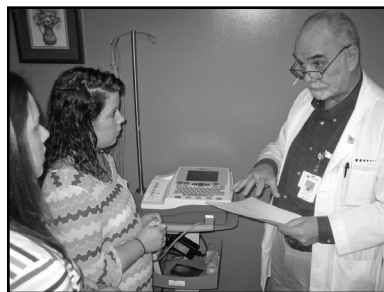
Submitted by: Rene' D. Smith, South Panola High School



(above) SkillsUSA state competition in the Construction program in Jackson, MS on Feb. 26, 2013: **FIRST PLACE WINNERS IN THE TEAMWORK COMPETITION FROM SOUTH PANOLA HIGH SCHOOL IN BATESVILLE, ARE LEFT TO RIGHT: Phillip Moore, William Coleman, Nate Kendall, and Tyler Anderson.** Their instructor is Mike Cook.



(left) SkillsUSA competition in the Autoservice Technology program in Jackson: **SECOND PLACE WINNER** was Dylan Douglas. His instructor is Angel Sarich.



(right) CPE students Daley Morrow and Ashton Mills "Jobshadowing" in the Radiology Dept at Tri-Lakes Medical Center learning about how to run an EKG machine. Their instructor is Robert Barnard.

The TECH's Outstanding Teacher and Students

*Submitted by: Marybeth Lowrey
Oxford-Lafayette School of Applied Technology*

The TECH's outstanding teacher of the year 2012-1013 is Mrs. Barbara Dunn, M.Ed.

TECH Outstanding students were presented awards in April, 2013, at the Oxford-Lafayette School of Applied Technology (OLSAT). One of our outstanding students and NTHS members, Caleb Stanley, is responsible for our website: www.thetechms.org



This year's TECH National Technical Honorary Society new inductees, with advisor, Mrs. Lynn Sloan, M.Ed., and Director, Mrs. Marybeth Lowrey, Ed.S.

Region IV Winners

Mary Hill, Health Science Instructor at Petal High School, represented MS ACTE at the ACTE Region IV Conference in Oklahoma City, Oklahoma. She is MS ACTE's Teacher of the Year.



Mary Hill

Lori Holland, Marketing Instructor from Itawamba County, represented MS ACTE at the Region IV Conference in Oklahoma City, Oklahoma. She represented MS ACTE in the Teacher and Community Service category. Congratulations to both these outstanding teachers!

Mississippi
ACTE



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