The Northwestern Utilities Team celebrates the success of its team members by acknowledging them with a “Utility Ace” when their performance is exceptional. A “Utility Ace” is like a playing card. It has Utility Ace and Columns on one side and an acrostic of “RESPECT” on the other. “RESPECT” stands for: Respond to customers; Expect the Best; Support your leaders; Prepare professionally; Encourage accountability; Celebrate success; Think safety first.

Each month the two individuals awarded the most Utility Aces are acknowledged as “Utility Ace of the Month.” Each of them receives a framed Ace Card and lunch on the Boss. Their names are engraved on a plaque which hangs in the Physical Plant.

Mike Salard, the Preventative Maintenance Coordinator and two-time recipient of the “Utility Ace of the Month” award, said “This is the first time in my ten years that our good work has been recognized. The Utility Ace program has created a sense of teamwork and the desire on the part the entire Utilities Team to contribute to the success we are enjoying.”
By Dr. Massimo D. Bezoari
Associate Professor of Chemistry
NSU Scholars’ College

This article was abstracted from a research project presented at the 224th National American Chemical Society Meeting (Boston, 2002) by Dr. Massimo D. Bezoari and two undergraduate students, Lori Adamson and Krayton Keith (formerly at Huntingdon College). The article was published, with minor variations, in the Natchitoches Times (Wednesday, November 8, 2006).

As it is now open season for chocolate, it might be enlightening for all you chocoholics to learn some interesting facts about one of your favorite foods and an essential component of your diets. Remember the mysterious attraction for chocolate that was the subject of a movie (“Chocolat!”)? Well, if you have not seen that movie, you should. Finally, if this article gets too technical, the message is simple: Get some today! Make it a regular thing.

Benefits of Chocolate in Health and Nutrition

According to the American Journal of Clinical Nutrition, USA Today, and Today’s Chemist at Work, chocolate, especially cocoa powder and dark chocolate, has been found to lower low-density lipoprotein cholesterol while raising high-density lipoprotein cholesterol. The combined effect is to decrease the probability of ischemic heart disease. This health benefit is probably due to catechin antioxidants found in chocolate. Such antioxidants are also present in red wine and black tea, but chocolate has a greater amount of them. The presence of stearic acid is believed to increase these beneficial health effects.

Although there have been no studies on humans to test the effects of chocolate on the risk of cancer, the antioxidants that are present in tea and chocolate have been correlated with decreased cancer rates. It is currently believed that chocolate, especially dark chocolate, aids in reducing the risk of cancer three times as much as tea.

Chocolate does not affect acne. According to the American Academy of Dermatology, foods do not affect acne in any way. Acne is caused by the actions of sebum and bacteria in clogging of hair follicles.

The American Dietetic Association asserts that chocolate does not induce headaches, as some dietary components (e.g., MSG) are known to do with certain people. Even though chocolate does not cause headaches, the craving of sweets has been linked to migraines, suggesting that the craving of chocolate might be a symptom of migraines, not a trigger.

Chocolate itself is not bad for your teeth. In fact, the cocoa bean husk contains antibacterial agents that prevent Streptococcus mutans from forming plaque. In the future, mouthwash and toothpaste might even contain cocoa bean husks. However, the sugar content of commercial chocolate products does promote cavities.

Interestingly, chocolate and cocoa powder contain N-acetylenolamines that stimulate the same part of the brain as cannabis, a component of marijuana.

It has been shown that the texture, mixture of fat and sugar, and the aroma of chocolate appeal to women more than men. In fact, chocolate is the most highly craved food of women. The craving may be cultural, rather than genetic, as women in the Far East do not crave chocolate as women in the west do. The desire for chocolate may also be dietary, as it can make up for certain deficiencies in the diet, such as magnesium, which is present in chocolate in a relatively high amount. Cravings have also been linked to women’s menstrual cycles, suggesting that the cravings may be linked to hormonal changes.

Chocolate induces the release of endorphins in the brain, stimulating feelings of pleasure. The presence of theobromine and, possibly, caffeine also causes a mental boost. There seems to be some disagreement on whether caffeine occurs naturally in chocolate or is an ingredient of the commercial product. Nevertheless, chocolate promotes an increase of tryptophan uptake in the brain, triggering production of a brain neurotransmitter, serotonin, and a consequent improvement in mood and better ability to deal with stress, as reported by the American Journal of Clinical Nutrition.

Chocolate History and Production

Ever since it was first harvested by the ancient Olmec Civilizations (ca. 1000BC), chocolate has been prepared for consumption in essentially the same way. The cacao bean must first be gathered from the Theobroma cacao tree. This plant is very environmentally sensitive, and will only produce cacao beans in the region of 20 miles north and south of the equator, where temperatures do not fall below 60°F (16°C). Beans are harvested from pods that contain about 30 to 40 seeds, and take 5 to 6 months to develop fully, then another month to ripen.

After being harvested, the seeds and the pulp that surrounds them in the pods must be fermented. This process takes 5 to 6 days. During fermentation, the pulp liquefies, the seeds germinate and die from the high temperatures. The germination
process is important for flavor, because more polyphenol compounds are lost during longer fermentation times, causing the beans to be less “astringent” or bitter. Prior to this step, the beans are also bitter due to the presence of an alkaloid compound called methylxanthine.

The next step is to dry the beans. In “olden times” they were left in the sun for one to two weeks, losing about half their mass. Nowadays, this step is carried out mechanically. The drying process is critical because the beans can become contaminated with mold during fermentation. After drying, the beans are roasted. During roasting, the beans lose more moisture, and turn to a deep brown color. More of the bitter polyphenols are lost during roasting. The seed are then ready for “winnowing.”

In winnowing, the shell of the seed is removed, producing the “nib.” Nibs can be ground to produce the cacao liquor (a non-alcoholic liquid), which is the main ingredient of chocolate. The liquid is splashed back and forth, using large rollers, for 72 hours, in a process called “conching” or, simply, “stirring.” This improves the smoothness and melting of the chocolate.

About half of the nib is fat. In 1825, C. J. Van Houten invented a cocoa press to help remove the fat from the nibs, and promote the mass-production of chocolate.

**Chocolate Quality**

The fat in chocolate is called cocoa butter, and the left-over solid is the cocoa. Manufacturers of high-quality chocolate mix the cocoa butter with the chocolate solids. The result is a chocolate containing about 70% cocoa solids. Cheaper chocolate contains about 15% solids; furthermore, in cheaper chocolates the cocoa butter is not used in its processing, but is substituted with milk, sugar, and vegetable oil. The texture and feel of chocolate in the mouth are important properties in measuring the quality of chocolate. Cocoa butter is primarily responsible for better texture and feel.

Cocoa butter fat can solidify into six different crystalline forms, called “polymorphs.” Form V of these is responsible for chocolate melting in the mouth, its glossiness, its lowered stickiness, and resistance to “fat blooms.”

No, “fat blooms” are not what happens if you eat too much of this glorious food. Fat blooms occur when a cloudy, discolored color forms on the chocolate. It has been found that mixing is a critical step in ensuring that Form V occurs in significant amounts. Without sufficient stirring and blending, less palatable forms occur in place of Form V.

**Valentine’s Day, Easter, Mother’s Day, etc.**

Did any of you really care about these facts? Perhaps this information made you feel better. Regardless, chocolate is truly a glorious food. As with anything, it is best consumed in moderation, as part of courting and other romantic rituals, and simply to add some small measure of enjoyment to the day.

Open season for chocolate is here. There is no “closing day.” Get some soon. Do it now.

---

**CHOCOLATE CREPES SUZETTE**

This recipe was created by Todd Barrios, instructor of culinary arts at NSU. He created this dish in Baton Rouge on WAFB Channel 9 for a Culinary Corner cooking segment. It is easy and fast.

**CREPES:**

- Eggs, 2 large (4 oz. Weight)
- Powdered sugar, 1/4 cup
- Milk, 1/2 cup
- Flour, 4 oz. Weight (1/4 pound)
- Heavy cream, 1 cup
- Vanilla, 1/4 teaspoon
- Salt, 1/8 teaspoon
- Vegetable oil, 1/2 TBL
- Cocoa powder, 1-1/2 TBL
- Chocolate syrup, 1/2 TBL

**ORANGE MOUSSE:**

- Cream cheese, 8 oz. (1 pack)
- Mascarpone cheese, 8 oz. (1 pack)
- Marshmallow cream, 7 oz. (1 sm. Jar)
- Vanilla, 1 TBL
- Orange Zest, 1 TBL
- Reduced orange juice, 1/4 cup (orange juice reduced by half its volume)

For crepe batter, combine all ingredients except oil and whip until smooth. After smooth, add oil. Whip to incorporate and strain through a sieve to get rid of any lumps of flour and cocoa powder. Chill for at least one hour in the refrigerator.

For mousse, put all ingredients in a food processor. Blend until creamy. Refrigerate to set.

To make crepes: Spray a non-stick skillet with spray coating. Allow pan to get hot over medium low heat. Ladle 1 ounce of crepe batter into pan. Slowly swirl pan around over the heat until batter coats the bottom of the pan. Let crepe cook for about 45 seconds to 1 minute until crepe edges begin to turn brown. Remove and let cool.

Fill crepe with mousse and top with your choice of toppings. Recommended choices are chocolate syrup or a chocolate Ganache with a little orange juice added to it.

Enjoy!
Criminal Justice fair will be held March 13

The Criminal Justice program through the School of Social Sciences will hold a career fair from 9 a.m.-1 p.m. Tuesday, March 13 in the NSU Student Union on the Natchitoches campus. The event is open to anyone interested in criminal justice as a career. This annual fair provides a forum for students, prospective employers, recruiters, law schools, and interested members of the community to meet and communicate in a convenient setting for employment services. Students and members of the communities around Northwestern and the State of Louisiana are also encouraged and invited to attend.

Law enforcement, correction organizations, federal, state and local governments, law schools, university graduate programs, and other prospective employers are invited to represent their organizations and to present career options to interested individuals regarding the application process for available positions in law enforcement, law, and associated fields. These professionals participate in this career fair along with students and other individuals interested in speaking with professional contacts about employment opportunities and career options.

The Criminal Justice Program at Northwestern State University provides an array of options for career development including an associate degree in criminal justice, a bachelor degree in criminal justice, the ability to fulfill the requirements for both degrees on several campuses and/or completely by Internet courses for students seeking criminal justice associate and bachelor’s degrees. Persons interested in pursuing this fascinating field as a career are also invited to attend and meet our faculty and staff.

For more information, please contact Shirley Snyder, Job Fair Coordinator, 350 Sam Sibley Blvd., Natchitoches, LA 71497; (318) 357-5505, or the Criminal Justice Office at (318) 357-6967.

To find out more about the Spring 2007 Criminal Justice Career Fair, check out the website: http://www.nsula.edu/criminaljustice.

Golf tournament will benefit scholarship funds

The NSU Criminal Justice Program will host the second annual Memorial Scholarship Golf Tournament to raise funds for the Frank C. Kyle and Glen Denning Devanie Memorial Scholarships. The tournament will take place beginning at 8 a.m. Saturday, April 14.

Individuals, businesses and organizations are invited to participate in this tournament. Teams are encouraged to enter the tournament and to challenge friends and colleagues to do the same. Businesses, organizations, and groups are encouraged to support this charity on an even more personal level, providing donations and prizes toward these worthy scholarship charities in addition to playing in the tournament. Donations and sponsorships are tax deductible.

The Kyle scholarship was established to recognize the professionalism in criminal justice that embodied the character of a deceased faculty member of the NSU criminal justice program. The Devanie scholarship was established to honor the legacy of a criminal justice major and an Alexandria deputy marshal killed in the line of duty.

To find out more about the golf tournament, visit the website for information, entry forms, and donations forms: http://www.nsula.edu/criminaljustice. For more information, call 6967 or 357-5505.

Campus group will sell dinners for cancer fund raiser

The NSU Angels are seeking assistance in making the 2007 Coaches vs. Cancer fund raiser a success. The Angels will be selling red beans and rice dinners (which includes red beans, rice, coleslaw, drink & dessert) during the Demon basketball game on Feb. 3.

The Angels will also have an “NSU Goody Basket” that to raffle off. The basket will include items from throughout the Northwestern Community. Some of the many items it will include are t-shirts, coffee mugs, koozie’s, notepads, water bottles, cd holders, picture album, backpack, license plate holder, carry-all bags, notebook, pens, key rings, stress ball, NSU candle, etc. Half of the proceeds from the raffle and dinners will be presented to an American Cancer Society representative during halftime.

The NSU Angels donated over $300 to the American Cancer Society last year and we would like to increase this amount. The dinner tickets will be $5 and the Raffle tickets are $1.

Anyone who would like to purchase dinner or raffle tickets should call Donna Anderson at 5999. Tickets will also be sold at all home games.
NSU’s College of Nursing on the Shreveport campus opened its new Academic Advising Center for Shreveport students in December. The center has an advisor and faculty available four hours each day, five days a week to assist new and continuing student with registration and general advising for the nursing program.

For specific times, call the Shreveport Student Service Office at (318) 677-3015.

Attending the opening were President Randall Webb, Mrs. Brenda Webb, Dr. Patrice Moulton, vice president Student Affairs, and Dr. Sue Weaver, dean of University College.

Also present were Debbie Moore, Shreveport campus director of Student Affairs; Alma Holloway, Shreveport director of Development; Dr. Ray Kumar, assistant professor; Jennifer Videtto, director of Institutional Research; Gil Gilson, Shreveport support services, and Maxine Johnson, director of Planning, Grants & Development for the College of Nursing.

Also in attendance were Shirley Cashio, director of Undergraduate Studies and Research for the College of Nursing; Billie Bitowski, associate professor; Diane Graham-Webb, director of Non-Traditional Studies for the College of Nursing; Patti Richter, counselor; Dr. and Mrs. John Dollar, assistant professor of health and human performance, and numerous Shreveport nursing faculty and staff.
Research and Sponsored Programs

Research Day
Wednesday, April 11

Interested faculty and staff should note that the date for NSU Research Day 2007 has been changed from March 27 to Wednesday, April 11. Please mark your calendars to attend!

CONGRATULATIONS

Dr. Samuel Marshall and Ms. Linda Chance, Department of Biological Sciences, College of Science and Technology, received notification of a $45,000 award from the Coypu Foundation for “Native Plant Conservation Proposal for West-central Louisiana.”

Dr. Patrice Moulton, Vice President of Student Affairs, received notification of a $15,000 award from the University of Louisiana System Serves Grant for “Can you Handle It?: NSU Service Week.”

Dr. Sheila Richmond, Louisiana Folklife Center, received notification of a $5,320 award from the Louisiana Endowment for the Humanities for “Passing It On - The Nest Generation: Narrative sessions at the 2007 Natchitoches-NSU Folk Festival.”

Ms. Darlene Williams, Electronic and Continuing Education, received notification of a $161,200 award from the Board of Regents for “Adult Learning Campaign.”

Mr. Joe Morris, Criminal Justice Program, School of Social Sciences, College of Liberal Arts, received notification of a $49,500 award from the Louisiana Commission on Law Enforcement for “New Chiefs Training.”

CURRENT ACTIVITIES

Dr. Lisa Abney and Ms. Lisa Rougeou, Department of Language and Communications, College of Liberal Arts, submitted a proposal to the University of California – Berkeley for the continuation of the “NSU Writing Project.”

Dr. Samuel Marshall and Ms. Linda Chance, Department of Biological Sciences, College of Science and Technology, submitted a proposal to the Louisiana Native Plant Society for “Native Plant Conservation in West-central Louisiana Initiative.”

Ms. Maxine Johnson, College of Nursing, has submitted renewal applications to the U.S. Department of Health Resources and Service Administration for the following: “Scholarships for Disadvantaged Students – Baccalaureate;” “Scholarships for Disadvantaged Students – Associate;” and “Scholarships for Disadvantaged Students – Radiologic Technology.”

For more information regarding funding opportunities, visit ORSP’s website at www.nsla.edu/orsp.

Faculty notified of Peer Tutoring locations for students

Academic Center offers free Peer Tutoring in more than 100 Courses in the following locations:

• Kyser Hall, Room 239, 8 a.m.-1 p.m. Monday-Friday
• WRAC (NSU Wellness, Recreation, and Activity Center) Room 208, 5-9 p.m. Monday-Thursday
• Health & Human Performance Building, Room 129, adjacent to the Student Technology Computer Lab, 7-10 p.m. Sunday-Thursday
• Boozman Residence Hall, 3rd Floor Study Hall, adjacent to the Student Technology Computer Lab, 7-10 p.m. Sunday-Thursday

All Academic Center peer-tutors have at least a 3.0 Cumulative GPA and faculty endorsement. In addition, CRLA certification of the tutoring program ensures that tutor training and performance meets national standards of excellence.

The Academic Center is pleased to play an essential part in retaining and graduating NSU’s students. For more information, please contact Steven Gruesbeck, coordinator, at sgruesbeck@nsu.edu in 237-C Kyser Hall, 357-4460.

The Creole Heritage Center held a Christmas open house and sale Dec. 1-2. Winner of the door prize, a fabulous Mardi Gras door wreath, was Sherrie Carter from the Criminal Justice department.

CHC thanks everyone who attended.
Dr. Gillian Rudd, assistant professor of chemistry, will accompany eight students to the 233rd Spring National American Chemical Society meeting in Chicago March 25-29.

Two posters have been accepted. Rudd’s topics are “Alkoxygermanes as possible calcareous stone consolidants and biocides,” which will be presented by Ryan Metzger and Stacy Miller, and “ACS Demons Rock the Bayeux,” as part of the successful ACS chapter poster session. The students annually submit a poster for the ChemDemo hands-on chemistry, which will be submitted when it becomes available online.

Rudd was also accepted for the COACH workshop, “The Chemistry of Leadership: A Woman’s Leadership Development Program.” This program will be presented on the Saturday, March 24 in Chicago before the national meeting.

“This workshop is competitive and I have also been given a travel scholarship to attend,” she said.

Finally, Rudd was notified that her chemistry STAT (student technology grant for Fall ‘06) grant has received full funding for $33,824.

“This project proposes to improve all aspects of the chemistry laboratory experience for both our students and that of the faculty by obtaining named items,” she said.

These items include:

• Purchase of a Fourier Transform Infrared Spectrometer (FT-IR) to update the department’s dated instrumentation and include an accompanying computer.
• Purchase of 12 ultra-rugged and highly precise pH probes and meters and the purchase of four drying ovens for moisture sensitive reactions in general, organic, inorganic chemistry and biochemistry.
• Purchase of 24 stopwatches and 24 compact multimeters to replace worn-out/missing equipment in our general chemistry laboratories.

“The rationale for this project encompasses the use of modern lab equipment to improve student technology and the student ‘feel good factor’ because they will not be using broken or outdated equipment,” Rudd said. “All of this project will replace outdated or non-functioning equipment.”

Watson Library News

Frankie Ray Davis of Powhattan donated documents pertaining to the history of Powhattan area plantations to the Cammie G. Henry Research Center at Northwestern State University. He also gave an original manuscript of his personal memories entitled “I Found the Plantation Treasures.”

Davis left Natchitoches Parish in 1972 to join the U.S. Air Force. After four years as a facility engineer, he was honorably discharged, and thereupon joined the U.S. Army and worked as a chemical equipment engineer. Later he was in the U.S. Merchant Marines until his retirement in 2006.

He says he’s happy to be back in Powhattan and looks forward to devoting himself to philanthropic endeavors, and working to preserve the history of the area.

The Cammie G. Henry Research Center on the third floor of Watson Library is hosting a Louisiana Cookbook Exhibit.

Faculty and staff are invited to the third floor lobby to view an array of cookbooks from the library’s Louisiana Collection. The exhibit includes books by world famous chefs as well as collections from Isle Brevelle, the Lemee House and Melrose Plantation. Visitors can browse other cookbooks inside the Cammie G. Henry Research Center.

Created by Belinda Diehl, a graduate student in the NSU Heritage Resources program, the exhibit will run through March.
Services for Hadley Grace May, 3-year-old granddaughter of LTC Lee and Mrs. Pennington, lost her battle with childhood cancer in December. Funeral services were held at Dillard’s Funeral Home in Troy, Ala., on Sunday, December 10, 2006.

Our deepest sympathy goes out to the following from the NSU Floral Fund:

- A spray of flowers was sent to the funeral service for Joe Allen, father of Stephanie Campbell, director of Health Services, and Pam Wells, executive services assistant for the vice president for Business Affairs.

- A spray of flowers was sent to the funeral service for Edith Garcia, mother of Janet Broadway, office coordinator of the Department of Social Sciences.

- A plant was sent for the funeral service for May Delabbio, mother of Dr. Julie Delabbio, director of the Aquaculture Center at Marco.

- A memorial was made to the Believers Bible Church in Pitkin in memory of Mrs. Lounette Nolen, mother of Dr. Patricia N. Pierson, department head and associate professor of Family and Consumer Science.

- A donation was sent to the Louisiana Baptist Children’s Home in memory of Mr. Harry A. Creighton, father of Dr. Walter H. Creighton, Professor, College of Business.

- Funeral services for Grace Vestal, mother of Abbie Landry of Watson Library, were held January 15 at Bassett Funeral Home in Bassett, Va. The family requests that all donations be made to the Bassett Rescue Squad, 1950 Riverside Dr., Bassett, VA 24055.

  In her memory the NSU Floral Fund made a donation to the Bassett Rescue Squad.

- Victoria A. Wynder, grandmother of Sheryl Frederick in University Registrar’s and Admissions Office and the mother-in-law of Loletta J. Wynder in the Creole Heritage Center, passed on Thursday, January 11 at Natchitoches Regional Medical Center Long Term Care Unit. Funeral services were Saturday January 20 at the Winnfield Funeral Home Chapel.

- Mary Pauline Posey Tatum, mother of Dr. Susan Pierce, College of Nursing, passed away January 13 at Grace Home in Shreveport. A memorial service was held January 16 in the chapel of the First Presbyterian Church. Memorials can be made in Pauline’s name to the United Way, Grace Home, or the charity of the donor’s choice.

  A donation was made to the United Way from the NSU Floral Fund.

Cards of Thanks

To our Northwestern community,

On behalf of our family we would like to thank you for your prayers, calls, cards, and financial support. Our family members have become advocates for children’s cancer research through establishing the Hadley May Foundation, a non-profit organization which was founded December 2006. Thank you again for the love and compassion you have shown us during this time.

LTC Lee and Kat Pennington

Janet Broadway and family express their appreciation to the NSU faculty and staff for the many cards, flowers, prayers, and telephone cards during Janet’s mother’s illness and death.

Thank you for your compassion and support.
Yankowski art on exhibit in Baton Rouge

Art Professor Michael Yankowski will exhibit three works in the National 20 x 20 Competition at LSU Baton Rouge. Pieces are required to fit within a 20-inch by 20-inch measurement.

This year’s juror is David Rubin, curator of contemporary art at the San Antonio Museum of Art. More than 130 artists from across the United States submitted 378 works. Rubin selected 44 artists to exhibit 72 works. It is unusual for one artist to show three works.

Yankowski’s mixed media wood constructions are titled “Dream Under Construction (artist’s studio),” “Eternal Journey” and “Megela’s Venus.”

The exhibit will be in the LSU Union Gallery Feb. 23-March 23.

‘Dream Under Construction (artist’s studio)’

‘Megela’s Venus’

Birth Announcements

Connie Bush, University Registrar and Admissions Office, and husband Joseph welcomed Cailah Anna’Leese Bush to their family on Dec. 14. Cailah was born at 8:01 a.m. at Willis-Knighton Pierremont in Shreveport. Little Cailah weighed 6 pounds 14 ounces and was 20 inches long. She was welcomed home by her family in time to share a wonderful first Christmas together.

Helen Tousek, administrative assistant in the College Of Education, is excited to announce the birth of her sixth grandchild. Cady Paige Harris was born at 7:24 p.m. on January 12 at Willis Knighten Hospital in Shreveport. She weighed in at 6 pounds 8 ounces and was 19-1/2 inches long.

Cady is the first child of Tracey Tousek Harris and Joe Payton Harris Jr. They reside in Bossier City where Payton is employed with Smith International, Inc. Tracey graduated from Northwestern on Dec. 15, 2006, with a B.A. in general studies, with a concentration in arts and communication, and a minor in dance.
second article is entitled “Promoting Gender Equity, Respecting Gender Difference.”

Juliette Delabbio, director of the NSU Aquaculture Research Center, had the peer-reviewed article, “How Farm Workers Learn to Use and Practice Biotechnology,” published in the December 2006 issue of the Journal of Extension (JOE).

Dr. Brenda L. Hanson, associate professor in the College of Education, has been selected by the college to receive the first Dan and Lilly Chase Endowed Professorship. The purpose of the fellowship is to provide professional development funds that will support a faculty member in his/her teaching and/or research endeavors in the College of Education.

Dr. Hanson’s research focus is to enhance the quality of the alternative teacher preparation programs in the College of Education by studying how the practitioner’s perception of teaching skills and mandated implementation of the Louisiana Comprehensive Curriculum (LCC) affects student learning. Dr. Hanson is a charter member of the Louisiana Association for Alternative Certification (LAAC), formed in 2004. She served as a member-at-large until being elected treasurer at the annual conference held in Monroe November 4, 2006. She has presented at the National Association for Alternative Certification’s (NAAC) annual conferences for the past five years and is presently serving on the editorial board for the NAAC research online journal.

Leslie Gruesbeck, coordinator of gallery activities for the Department of Fine & Graphic Arts, School of Creative and Performing Arts, recently presented a hands-on workshop at the 2006 Louisiana Art Education Association fall conference, held in Alexandria and Pineville. The workshop, entitled “Textile Design: Color as Form and Function,” provided participants with a brief history of textiles and with instruction in at least two techniques for creating their own designs. Gruesbeck’s co-presenter was Preston Gilchrist, artistic director of River Oaks Square Arts Center in Alexandria. The workshop was developed from a 2004 Board of Elementary and Secondary Education grant on which Gruesbeck and Gilchrist consulted.

Dr. Sanghoon Park, assistant professor of educational technology in the College of Education, and Dr. Jung Lim, assistant professor in the Department of Journalism, will have an article published in Journal of Educational Multimedia and Hypermedia, a peer-reviewed publication of the Association for the Advancement of Computing in Education. The title of the article is “Promoting positive emotion in multimedia learning using visual illustrations.” This experimental study explored the concept of learning interest as one of the critical positive emotions and examined the effects of different types of visual illustrations on learning interest, achievement, and motivation in multimedia learning.

Dr. Park also presented four research papers at three international and regional conferences. The first paper “Promoting positive emotion in pedagogical agent embedded learning” was presented at the Association for Educational Communications & Technology international conference in Dallas with Dr. John Keller of Florida State University. He also presented his second paper “The use of E-portfolio as an assessment tool: How to design and implement E-portfolios to assess students’ performance” at the same conference with Dr. Jung Lim in the Department of Journalism. The third paper “Developing a Web-based tool for systematic motivational design” was presented at the E-Learn World conference in Honolulu, Hawaii, with his international colleagues from Korea. The last presentation “Show me the move!: Using captivate to create simulation tutorials” was made at the Louisiana Association of Computer Using Educators conference in Baton Rouge, Louisiana, with Dr. Ron McBride, Dr. Karen McFerrin, and Dr. Kioh Kim at the College of Education.

Dr. J. Mark Thompson, professor of music, recently performed bass trombone with the Alabama Symphony Orchestra in Birmingham on two concerts. The first was on Jan. 13 and featured a presentation of numerous original film scores by composers such as Bernard Herrmann (Vertigo), Miklos Rosza (Ben Hur), Marc Shaiman (Sleepless in Seattle), and John Williams (Close Encounters, Star Wars, Superman, Raiders, etc.). The second was in commemoration of Martin Luther King on Jan. 14, and featured works by Beethoven, Bach, Puccini, and Copland.

Darlene Williams, Northwestern State University’s director of Electronic and Continuing Education, has been named Region VI Post Secondary Teacher of the Year by the Louisiana Association of Computer Using Educators (LACUE).

LACUE is a professional development organization that provides leadership and service to improve teaching, learning and leadership by advancing the use of technology in the classroom.

As director of Electronic and Continuing Education, Williams oversees the design and development of on-line courses and both credit and non-credit continuing education courses. For the Fall 2006 semester, more than 4,800 students took electronic courses.

“I am honored to have been selected as Region VI Post Secondary Teacher of the Year. I have great respect for the LACUE organization and its membership,” Williams said. “This award is really a testament to Northwestern for our leadership in Electronic Learning and the role in which we play in providing online education for the citizens of our state.”
W. Anthony Watkins III is the recent recipient of two American Graphic Design Awards, a nationwide, juried competition sponsored by Adobe Systems Incorporated. Watkins’ designs—a logo for Grounded Coffee and compact disc packaging for Palmetto Health—were published in Graphic Design USA magazine (November/December 2006 issue.)

Graphic Design USA, a news publication for design professionals, has been in publication for 44 years and its annual competition is acknowledged as prestigious and selective. Watkins’ designs were among the top 10 percent of all entrants received this year.


Watkins received his bachelor’s and master’s degrees from Northwestern State University and earned an MFA with emphasis in graphic design from University of Tennessee, Knoxville.

NSU’s Department of Journalism recognized 18 winners during its first Northwestern’s Next Top Journalist Scholarship Competition for high school students Dec. 1.

The competition was held during the 39th Annual Journalism Careers Day.

Four students won first place in news writing, photojournalism, television broadcast news and radio broadcast news categories. Each of these students was awarded a $250 scholarship to study journalism at Northwestern.

More than 150 students from Bossier City, Opelousas, Baton Rouge, Shreveport, Georgetown, Monroe, Natchitoches and Florien attended the event, which focused on careers in mass communication. Guest speakers were keynote speaker Shannon Royster, evening news anchor from KSLA News 12 in Shreveport; Jayne Reuben, news director of KSLA; Jim Leggett, court, police and military reporter for The Town Talk in Alexandria; Mike Silva, photo editor for The Times in Shreveport; and Courtney Hornsby, Main Street manager and director of the Natchitoches Events Center in Natchitoches.

“We were excited to educate students from around the state on the many facets of the mass communications field,” Coordinator Jennifer Anderson said. “We hope to see some of these students in our nationally accredited program.”
Get in shape through WRAC Fit Challenge

The NSU WRAC will host the second annual Wellness Incentive Program Feb. 5-March 30. With four members per team, participants can win prizes for exercise in the Fit Challenge. There will be a student division and a WRAC patron division. Participation is free. Team sign-up will be held through Feb. 5.

Teams will compete for points and prizes. The team with the most points will receive the grand prize package. Prizes includes massages, hair cuts and styles, dinners, movies and NSU apparel. One free personal training session will be provided for each team registered for the Fit Challenge. Appointments for personal training must be made ahead of time.

For more information, or to sign up, contact Robyn House at housero@nsula.edu or call 357.5331.

Plans for the renovation of Dodd Hall were expected to begin in late January in preparation of moving all functions out of Williamson Hall in May, according to Physical Plant Director Chris Sampité.

“Dodd Hall will see minor renovations to accommodate Electronic and Continuing Education and Engineering Technology programs, including office space, labs, and one large classroom,” Sampité said.

The plan is for ECE to occupy the first floor on the north wing and Engineering Technology will occupy the first floor of the south wing. The stay at Dodd Hall is temporary for both programs as the Engineering Technology program is scheduled to move back in Williamson Hall by Fall 2008 and ECE is scheduled to move shortly thereafter to Roy Hall following the completion of renovations at Caspari Hall.

“The Williamson Hall project is on a tight schedule for fall 2008,” Sampité said. “We are aware and watching the progress very closely. Design work for Williamson Hall is roughly 60 percent complete and moving well.”

The renovation work will incorporate architectural features to make the facility more attractive and complimentary to other historic buildings on campus.

“Williamson Hall is the facility most in need of renovation on campus,” Sampité said. “It is the last academic facility with window air conditioning units, which have been a problem for teaching and higher utility cost. The heating system has failed many times and is being considered for a stand alone heating system which gives the building manager more control of his heating needs.” The old greenhouse and annex building will be removed to make way for improved landscape and create a loading dock that is needed to support the Engineering Technology program at the facility.

All phone numbers should shift to Dodd Hall then back after renovation. A more detailed layout will be available later this semester.