

Library card promotion set for September

Special to The Facts

ANGLETON — This September, the Brazoria County Library System, with its “Get Carded” campaign, is joining the American Library Association and libraries nationwide in Library Card Sign-Up Month, an initiative to make sure everyone has the most important card of all — a free library card.

Resources at the library are available to anyone who has a library card. In addition to books, audiobooks, magazines, movies, Wi-Fi, printing and computers, the library offers access to eBooks, free language learning, online classes, streaming music, practice tests, DIY tools and more.

To sign up and get a free library card, bring proof of address to any of the 12 county library system branch locations. Residents also can register online for an eCard and gain access to the library’s online services. Residents who have a library card do not need to get an eCard.

Library cards are good for three years and can be renewed upon showing proof of address. This is also a good time to make sure that the contact information on an account is current.

As an added bonus, anyone getting a new library card or renewing a card during this initiative will receive a free library book bag (while supplies last).

Call Tom West at 979-864-1505 or visit <http://bcls.lib.tx.us> to learn more.

Jones

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building and, until then, Jones hosts classes out of her home, she said.

She wants to do whatever she can do to make children walk away from her programs better, Jones said.

“We demonstrate or we exemplify those means of love and acts of kindness for our children,” she said. “We care here at Smart Scholars. We love them, we support them, we have their backs. Building those relationships are key to me to all my children.”

One of the children’s parents, Arleshia Murphy, has seen the work of Jones and how helpful it is, she said.

“I don’t see too many programs out there that are doing what she’s doing,” she said. “I can tell she genuinely loves kids. She does a lot with the kids.”

Specifically, the anti-bullying work that Jones does opens a dialogue and allows children a safe space to talk, Murphy said.

“I think that is so important,” she said. “I am a single parent and I’m just grateful to have Felicha be a part of my daughter’s life. She’s helping her come out of her shell.”

Some children don’t have anyone to rely on and she wants to be a child’s confidant, Jones said.

“That is the highlight of my life,” she said. “I want that to continue. We are making such a positive impact on the lives of our children.”

For information, visit www.smart-scholarsacademy.com.

Connor Behrens is a reporter at The Facts. You can contact him at 979-237-0150.



Contributed photo

ACC employees who have worked at the college for five years are, from left, back, President Dr. Christal M. Albrecht; Kevin Wert, CNC instructor; Keith Vyvial, English instructor; Janet Joost, nursing instructor; Larry Huffman, industrial design instructor; Phillip Cotharn; welding instructor; Haley Collins, English instructor; Tana Hafner Burton, nursing instructor; and Tamela Braswell, research associate; front, Rhonda Hull, administrative assistant for Fiscal and Administrative Affairs; Tricia Groth, Continuing Education assistant coordinator; and Sara Currie, Business and Technology director. Not pictured are Chase Burgin, industrial program director; Craig Fos, criminal justice instructor; and Patty Sanchez, administrative assistant for Information Technology.



Contributed photo

ACC Shipping and Receiving supervisor Brenda Briars was recognized for working at the college for 40 years.



Contributed photo

ACC biology chairman Dwight Rhodes was recognized for working at the college for 35 years.



Contributed photo

ACC employees who have worked at the college for 10 years are, from left, Melinda Wallace, nursing instructor; Saul Olivares, foreign language chairman; Carolyn McCollum, administrative assistant for Student Services; Rhonda Boone, pharmacy tech instructor; and Susan Weatherford, management instructor. Not pictured is Ronnie Phillips, Law Enforcement Academy training coordinator and interim Police chief.



Contributed photo

ACC Dual Enrollment adviser Gwendolyn Burgess was recognized for working at the college for 30 years. Not pictured is grounds equipment operator Rodney Wheeler, who also has worked three decades at ACC.



Contributed photo

Employees who have worked at ACC for 25 years are, Wendy Del Bello, left, assistant to the president/executive director of development, and Roy Sambrano, environmental systems technician.



Contributed photo



Contributed photo

ACC employees who have worked at the college for 15 years are, from left, Petra Moreno, housekeeper; Lori King, instructional support specialist; David Griffith, band director; and Ben Deadwyler, senior programmer/analyst. Not pictured is Claudia Pouncey, lab school instructor.

LEFT: ACC employees who have worked at the college for 20 years are Margarita Delgado, left, financial aid adviser, and Juanita Marasckin, administrative assistant for instruction. Not pictured, government instructor Kevin Jeffries.

Gin

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going to work.) But they have a great work ethic, and I’m so proud of them for succeeding in what they do and doing a good job of it, too!

Besides that they are good to others.

Well, let me just cut to the chase and say they are “perfect” and I love them all very much more than they ever thought about loving me. Their motto is, “Get up in the morning and be the best person you can be.” I love it!



I’m through with all the mushy stuff, so now let’s get into another kind of mush — food for the soul and body!

Here are some easy recipes from our good friends at Pillsbury. That’s a name we all know and trust, and besides, they have given me permission to use all of their recipes that I want. That makes me love them even more.

EASY BAKED SPAGHETTI

INGREDIENTS

- 2 tablespoons olive oil
- 1 yellow onion, diced
- 1 1/2 pounds ground beef
- Salt and pepper, to taste
- 1 jar (25.5 ounces) Muir Glen classic marinara pasta sauce
- 1 pound uncooked spaghetti
- 1 pound mozzarella cheese, sliced
- Sliced fresh basil leaves

DIRECTIONS

Heat oven to 350 degrees. Spray 13-by-9-inch (3-quart) baking dish with cooking spray.

In 10-inch skillet, heat 2 tablespoons olive oil over medium heat; add one yellow onion, diced. Season with salt and pepper; cook about five minutes, stirring occasionally, until onion starts to brown. Add 1 1/2 pounds ground beef; sprinkle with more salt and pepper. Cook five to six minutes, stirring frequently, until browned. Stir in jar of Muir Glen classic marinara pasta sauce; heat until warmed.

Cook and drain 1 pound spaghetti as directed on package. In a baking dish, mix cooked spaghetti and pasta sauce mixture. Top with 1 pound sliced mozzarella cheese.

Bake about 30 minutes or until bubbling and cheese is melted. If desired, set oven control to broil for one to two minutes until cheese is browned. Top with sliced fresh basil leaves for serving.

Expert tip: If broiling, be sure to keep a close eye on the dish so the cheese doesn’t burn.

ROASTED GARLIC SPAGHETTI

INGREDIENTS

- 1 garlic bulb
- 2 tablespoons plus 2 teaspoons olive oil
- 1/2 pound uncooked spaghetti
- 1 cup (4 ounces) Parmesan cheese
- 1/2 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes
- 2 tablespoons chopped fresh basil leaves or fresh Italian (flat-

leaf) parsley.

DIRECTIONS

Heat oven to 350 degrees. Carefully peel paper-like skin from around bulb of garlic, leaving just enough to hold garlic cloves together. Cut 1/4- to 1/2- inch from top of bulb to expose cloves. Place cut-side-up on 12-inch square of foil. Drizzle with 2 teaspoons of the oil; wrap securely. Place in pie plate or shallow baking dish.

Bake 45 to 50 minutes or until garlic is tender when pierced with a fork. Cool five minutes. Gently squeeze garlic out of cloves onto cutting board; finely chop. Set aside.

In 4-quart saucepan or Dutch oven, cook spaghetti as directed on box; drain. Return to saucepan; toss with roasted garlic, remaining 2 tablespoons oil, 1/2 cup of the Parmesan cheese, salt, red pepper flakes and basil. Sprinkle with remaining 1/2 cup Parmesan cheese. Serve immediately.

Expert tips: Serve this roasted garlic spaghetti with an Italian tossed salad. Roast the garlic ahead of time, and refrigerate until ready to use.

This is from me, Gin: I would add some shrimp to this dish or not. Just remove the shell and sauté in a little olive oil then add. I wonder if you can tell I’m really a pasta freak.

If you have recipes or tips to share, or a request, please send to: ConversationsWithGin,P.O.Box334,CluteTX.77531, or email to: gincolumn@hotmail.com.

ACC

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the state are striving to meet the legislative mandate to have 60 percent of 25- to 34-year-old Texans earn a certificate or degree by 2030 — the 60x30 mandate. The mandate is a challenge, Ponjuan said, since Texas ranks 36th in the country for the percentage of the population with an associate degree or more.

Ponjuan said completion rates among minorities often rank far below that of white students and that needs to change in order to meet the 60x30 mandate.

As more Hispanic students seek out a degree or certificate, colleges must understand their needs. Many low-income or at-risk students face challenges outside the classroom that could impact whether or not they stay in college, he said.

“There are a lot of students who don’t know where their next meal is going to come from,” he said. “They don’t know where they will sleep that night. We don’t always have a clear vision of what their needs are.”

The first major step in overcoming these obstacles is to getting to know the students personally, discover their needs and help overcome obstacles to

their education.

“Know their names,” Ponjuan said. “Find out who they are.”

Minority students often feel insecure about being in a college classroom which can often lead them to feel like they’re not welcome.

“Find out how you make them feel like they belong,” he said. “We have to have this conversation.”

College faculty and staff members must look to improving several elements of the campus environment to help increase the success of minority students. Those areas include improving the transition to college, academic experiences, completion rates and student engagement.

“You have to ask; you have to listen,” Ponjuan said. “We have to create opportunities for students to connect to faculty, staff and their peers. You have to create conditions that allow everyone to reach their potential.”

One important aspect to ensure minority students are successful is that everyone at the institution must be ready to help, whether it is a faculty member, an administrator or a staff professional.

“We have a lot of people in this room who are responsible for the mission and vision of ACC,” Ponjuan said. “Inclusion is everyone’s job.”