

Teachers teach, students preach

By Conni Gaunt
The Clackamas Print

The newly released book "Decision Points" by former president George W. Bush refers to his history teacher, Tom Lyons, from Phillips Academy in Andover, Mass. Lyons had played football for Brown University before he was stricken with polio. In Andover, Lyons would get the attention of the class by hitting his crutch on the blackboard. Bush said Lyons "pushed me hard, challenged, yet nurtured me."

When Bush was elected president of the US, he invited Lyons to the Oval Office. It had been nearly 40 years since Bush was Lyons' student. Bush invited him to honor the teacher who taught him history because Lyons had instilled in Bush a life-long love of the subject.

That is a real life lesson of a teacher who had a major impact, not only on one individual, but in Bush's situation, on the history of the United States and the course of the world during his time as president.

Students at Clackamas Community College offered information about their teachers from fall term of 2010.

Shelby Knauss, who wants to be a policewoman or state trooper, said her favorite teacher is Wendy Babst, who is a lieutenant for Clackamas County Sheriff's Department and is a part time criminal justice instructor.

"(Babst) uses her own personal experience to make a lesson clear," said Knauss.

Marshall Crawford, Roman Lorentz and Zach Miller are all athletes who are in Speech 111, taught by Kerrie Hughes. They all agree that Hughes makes the class fun and is a good teacher.

"She makes you feel comfortable," said Lorentz.

Crawford said that he is a better communicator in general because of what he's learned from Hughes.

"(What I'm learning) makes me (a) better communicator in the business world," said Miller, a business major.

Shauna Franklin enjoys being in Alice Lewis' public speaking class. "She sympathizes with her students because speech is a subject that a lot of students dread. She does things to help us, like bring in snacks. She is humorous in class, gives clear examples and encourages us to call her anytime (if we need help)," said Franklin.

Nevin Halversen has taken a number classes in the English department from various teachers and said that "(Dave Mount) is extremely helpful, very organized, very easy to follow. He's clear and gives assignments ahead of time."

"Mount's format is amazing; he works with students and gives great feedback, and the due dates are not beyond strict," said Halversen. Halversen plans to get his Masters' in English and wants to teach the subject himself.

Micheal Vieira, a veteran who

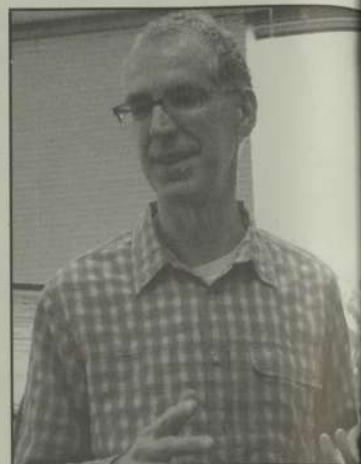
served on the U.S.S. Knox naval ship in a squadron seven miles off the coast of Vietnam, now participates in the Veteran's Club in DeJardin Hall. He is in his second year at Clackamas after being laid off from his usual job and is now working on earning his associates degree in water treatment technology. He said what makes a good teacher is someone with "patience and an understanding of their subject matter and enthusiasm."

"Older students (may have) questions (beyond) the surface of the subject matter. We want to know; we want to learn. We have a life experience that we're drawing from also. Our questions may involve a little more (of the) thought process," said Vierra.

Vierra mentioned that his father was a teacher of science and physics at Centennial High School and that his students "loved him because he was passionate about the subject he taught and gave students whatever they needed to learn of his time, energy and effort." Vieira added he has found a new circle of friends at Clackamas and everyone has been helpful.

"Our instructors teach the reality of the world instead of (a) picture-perfect idea of what everybody wants to think the world is like. They have real stories to tell us: the good, the bad and the ugly," said Rachel Fitch, a student in the Clinical Laboratory Assistant program.

Heather Oxender said the teachers



John Petty Clackamas

Dave Mount explains line-up for next term's classes. Mount's teaching style is a favorite among students

"encourage us to hope for the best, also give us what could be the worst of our line of work."

Both women attend the same program and agree that their instructors are educated with a lot of life experience.

These students seem grateful they have teachers that have an impact on them. They will continue to create their own stories for those that follow them with the same momentum of learning.

21+: Warm drinks for cold weather



By Joshua Baird
Arts & Culture Editor

With December and the frigid, icy weather already here, I felt that it's time to discuss some of the best ways to keep toasty warm for those of us that are more than 21, and also for the rest of the student body who is underage. I mean I can't exclude them all the time, right?

The best place to start would have to be with the non-alcoholic drinks.

Mexican Hot Chocolate

This drink can be made several different ways, but regardless of the method it is known for its rich chocolate and cinnamon flavor.

You can capture this flavor by adding those amazing little cinnamon candies, such as "Red Hots" or "Hot Tamales," to your pot of milk while it is boiling to allow the sugar to melt. Then simply add your cocoa powder or syrup and stir.

Candy Cane Mochas

These mochas are a delicious way to spice up and wake up your coffee. This simple yet delicious recipe combines half a packet of hot chocolate mix (the kind without marshmallows), a cup of strong black coffee and a candy cane.

Pour half a packet of your favorite hot chocolate mix into your favorite coffee mug, and then carefully pour half a cup of hot coffee into the cup. This will make stirring the powder smoothly into your drink easier, and best of all it will

help you avoid spilling and potentially burning your fingers.

After mixing the coffee and the chocolate powder, fill your cup with the rest of the coffee and stir with a candy cane stick. I like mine with whipped cream on top.

Hot Apple Cider

This one is possibly the easiest to prepare, but just heating up a cup of this sweet juice is not always enough to keep things interesting. I prefer to either stir a stick of cinnamon into mine, which gives the drink a hint of spice, or to add a caramel candy to the glass after heating it up.

Now enough of the mocktails; it's time for the grownups to talk. This is the stuff that keeps you warm and not just from the hot temperature.

Hot Toddy

To make a Hot Toddy, begin by pouring about a tablespoon of honey into the bottom of your coffee cup, and then add either whiskey or brandy (whichever you prefer) combined with the juice of a fourth of a lemon. Next brew a pot of hot tea (I like mine with a black tea like Earl Grey), pour the tea into your cup, stir and enjoy.

Hot Buttered Rum

There are two ways to make this one. The first way is to cheat and buy Hot Buttered Rum batter at a store, heat up water and add the rum and the batter.

The second and more rewarding way to make it is by following a simple recipe using things most households already have in the cupboard. I usually make up a batch of the batter to keep in the fridge until I want a drink.

For a single serving place a slice of butter and one teaspoon of brown sugar into a coffee cup, then add ground cinnamon, ground nutmeg and allspice (too tasty) and a couple drops of vanilla and blend it all together with a fork. Next add two ounces of rum and fill your cup with hot water. Stir until the butter is melted and then enjoy.

Spanish Coffee

First I should mention that there is a bar in Portland called Huber's located at 411 SW Third Ave. that makes the best Spanish coffee I have ever had. If you are not comfortable with using fire to make a cocktail it may be best to leave this to the professionals.

Dip the lip of your cup or Irish coffee mug first into lime juice and then into sugar (granulated works best). Pour in one ounce of 151-proof rum into the glass. This part is dangerous. Coat the inside of the glass with the rum and light the rum on fire for a few seconds to crystallize the sugar on the rim. Sprinkling cinnamon into the glass while it's on fire creates a beautiful display of tiny sparks, but as I said before be careful. Add 1.5 ounces of Kahlua and then fill with coffee. Make sure the coffee extinguishes the fire, then add whipped cream as a garnish, sprinkle nutmeg over the whipped cream and enjoy.

Also keep in mind that any of the mocktails I have written about can be turned into an adult version by simply adding a little extra holiday joy. For Mexican Hot Chocolate, try adding half a shot of each Aftershock cinnamon liquor and tequila. Also Aftershock goes well with the hot apple cider. Try mixing Rumpleminze with your Candy Cane Mocha for a bit of a kick.

Disclaimer: The Clackamas Print does not encourage drinking to excess or underage drinking of any kind. Remember to drink responsibly and have a safe and warm winter vacation.



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