January 13
New Student Orientation

January 18
Martin Luther King Day - ESU Closed

January 20
Classes Resume

January 26
Tuition Due

January 25-28
Welcome Back Week

February 2
Last Day to Enroll
Last Day of Drop Period
Last Day to Withdraw with Full Refund

February 20
CAAP Test at ESU - KC

Baby, It’s Cold Outside . . .

For postings of class cancellations due to inclement weather, please visit our website, Facebook, Twitter, or Instagram pages or check local TV news channels.

Welcome Back Week

Emporia State University – Kansas City staff would like to welcome everyone back for another awesome semester. We will be treating our hornets to a variety goodies in the quad area at the Kansas City location. Snacks will be provided January 25th - January 28th before evening classes begin. Don’t forget to sign up for our drawing for your chance to win some cool ESU gear!
New Student Orientation

If you are a new student at Emporia State University - Kansas City, you are invited to join us for New Student Orientation on Wednesday, January 13th at 5:30pm.

Come by to learn important ESU student information, such as Buzz-in, Canvas, and other important information regarding the upcoming fall semester.

We will also take pictures for your Student ID card (optional). ID cards are $18.00 and will be available for pickup at ESU-KC after the beginning of the new semester.

Please RSVP to ESU-KC at 913-338-4378 or esumetro@emporia.edu

Welcome Back Hornets!

Classes resume Wednesday January 20th. We look forward to another awesome semester with you!

The next CAAP Test is scheduled for February 20th!

Contact your advisor for enrollment information or with any questions you may have.

10 Things You Should Know About The CAAP

1. All students must demonstrate competency in reading, writing and math before being allowed to graduate. The CAAP test is one possible method to demonstrate competency in these areas. Students who are not education majors may fulfill the requirement through other means (please see Student Undergrad Catalog for a list).

2. Most students can claim an exemption for one or more of the CAAP sub-tests. However, teacher education students must take the CAAP or PPST once before they are eligible for the “window option” (if they are within 2 points of passing). A list of exemptions can be found in the Student Undergrad Catalog.

3. Students who qualify for exemptions MUST visit the ATEC office to complete an exemption request form in order to be officially exempt.

4. Students should take the CAAP in their Junior year or at the beginning of their Senior year. If a student fails one or more portions of the test, they should leave themselves time to retake the test or utilize one of the labs to fulfill the requirement (labs are available only after the student has attempted the test once).

5. The CAAP test consists of 3 sub-tests: reading, writing and math. The writing portion includes an essay test.

6. The CAAP test is offered 5 times an academic year by the ATEC office.

7. The CAAP is offered 5 times a year on the ESU campus and 3 times a year at the ESU - Kansas City location in Overland Park.

8. It takes 6 weeks for ACT to send CAAP scores to ESU and it takes our office one week to process the scores.

9. The deadline for the tests as well as all other testing information can be found on our website at www.emporia.edu/atec

10. Our office is located Plumb Hall 205, please call 620-341-5103 for any questions.
Cheeseburger Soup

Ingredients:
1 pound ground beef
¾ cup chopped onion
¾ cup diced celery
1 teaspoon dried basil
1 teaspoon dried parsley flakes
4 tablespoons butter, divided
3 cups chicken broth
4 cups peeled and diced potatoes
¼ cup all-purpose flour
2 cups shredded cheddar cheese
1½ cups milk
¾ teaspoon salt
¼ to ½ teaspoon pepper
¼ cup sour cream

Instructions:
Peel and dice potatoes to desired size. Place in bowl of salt water and set aside. (Drain before use)
Brown the ground beef in 3 quart saucepan. Drain and set aside. In the same saucepan add 1 T butter and add onion, shredded carrots, parsley flakes, basil and celery. Saute until tender. Add the broth, potatoes and beef and bring to a boil. Reduce heat, cover and simmer 10-12 minutes or until potatoes are tender.

In small skillet melt remaining butter (3 T) and add the flour. Cook and stir for 3-5 minutes or until bubbly. Add to the soup and bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Stir in the cheese, milk, salt and pepper. Cook and stir until cheese melts. Remove from heat and blend in sour cream.

Hazelnut Soup

Ingredients
2 large yellow onions, sliced
3 tbls butter
3 parsnips, roughly chopped
1 potato, roughly chopped
2 carrots, roughly chopped
1 cup hazelnuts, roasted, divided
4¼ cups beef broth, divided
1 tsp salt
dash of fresh cracked pepper
1 tbls fresh thyme leaves
1 cup milk
chopped hazelnuts to garnish
sour cream to garnish

Instructions:
In a large pot, over medium heat, melt the 3 tbls butter and add the onions. Stir the onions into the butter and allow to gently cook for 20-25 minutes or until the onions caramelize to a deep golden brown, stirring them along the way. Once Caramelized add ¼ cup beef broth to deglaze the pan. Once deglazed, mix in the parsnips, potato, carrots, ¾ cup hazelnuts, the rest of the broth, salt, pepper, and thyme leaves. Bring to a boil, lower the heat, and then cover and simmer for 20-25 minutes or until the vegetables are tender.

Once tender, with an immersion blender or working in batches using a blender, puree the contents of the pot. If using a blender, return the puree to the pot over medium heat. Add 1 cup milk and stir through. Simmer for an additional 5 minutes. Serve with a dollop of sour cream and sprinkled with roasted hazelnuts.
Healthy Cucumber Soup

Ingredients:
1 cucumber (shredded)
2 pickles (shredded)
1-2 onion/s minced small
2-3 cloves of garlic minced small
1 T Parsley
Olive oil
2 cups or more Chicken broth or a bouillon cube with 2 cups of water (chicken or vegetable)
Cream cheese (I use the whipped, ½ of a container)

Cook onion, garlic and parsley in olive oil for about 10 min until soft (not browned), add cucumber and pickles and cook low for about 15 min. Add the broth and simmer for 15-30 min. Just before serving, add little cream cheese (I do ½ block) into the soup to make it creamier. Add salt and pepper for taste if needed. Great appetizer soup. Serve Hot.

Bean and Bacon Soup

Ingredients:
8 oz. Smoked Bacon, diced
1 cup diced yellow onions
1 cup diced carrots
1 cup diced celery
2 cloves garlic, minced
4 cups chicken broth
3 cans (15 oz each) Great Northern beans, drained and rinsed
salt and pepper
1 can (8 oz) tomato sauce

Cook the bacon in a soup pot or Dutch oven until crisp. Remove with a slotted spoon to a paper towel lined plate. Discard all but about 2 tablespoons of the bacon grease.

To the hot bacon grease, add the onions, carrots and celery. Cook over medium heat until they start to soften, about 5 minutes. Add the garlic and cook an additional minute. Stir in the chicken broth and beans. Season to taste with salt and pepper. Bring to a bubble then reduce the heat to low and let the soup simmer for 1 hour.

Remove half of the soup to a blender or food processor. Process until smooth. Return the puree to the soup pot and stir into the remaining soup. Add the tomato sauce and ⅔ of the reserved bacon and stir to combine. Taste and season to taste with salt and pepper. Let the soup simmer until it is heated through, about 5 minutes. Serve topped with the remaining bacon. Serve Hot.
To those who graduated in December, we want to congratulate you on your accomplishments! We wish you every success in the future and are so fortunate to have you as part of our Hornet family. ♥ The Alumni Association of Emporia State University welcomed all of Emporia State’s Winter Commencement graduates to their alma mater’s Alumni Association! Graduates were presented with an I’m a Hornet alumni pin and welcome certificate. Alumni Association President Gary Handy ‘04 provided welcoming remarks at both the undergraduate and graduate ceremonies.
Dream Machines

Representatives of Chevrolet gave Teachers College alum Shane Heiman’s second-graders at New York Elementary in Lawrence, Kansas, a big surprise. They visited New York Elementary to present the students with framed professional sketches and 3-D models of the children’s own “Ultimate Dream Cars.” Heiman’s students designed the cars they’d like to drive someday, like the Chevrolet Candy World. Other students’ designs included robot, dinosaur, rainbow, flame-thrower and submarine themes. The children’s parents were invited to attend the Dream Machine Reveal Party and received Chevrolet goodie bags. Chevrolet also made a video of the visit to New York Elementary.

Lightboards

Dr. Anna Catterson (alum of The Teachers College), educational technology coordinator in Information Technology, introduces the newly built lightboard to campus and Dr. Clint Stephens, director of Leadership Studies, demonstrate the practical use of the device in the classroom in a YouTube video at http://bit.ly/1Qf5mUl.

National Board Certified Teachers

One hundred percent of the fourteen educators mentored through a program to help them become National Board Certified Teachers recently found out they were successful in their efforts. One teacher earned her certificate for the first time. Thirteen of the educators work in K-12 education; one works for a university. For more, please visit http://bit.ly/1MbGlkT.

Grant Recipient

Teachers College alum Kaitlynn Grube received a TGIF (Teacher Grants Ideas Financed) through the Credit Union of America. Teachers who are Credit Union members can apply and can be awarded up to $500. She applied for the grant to get more math manipulatives for a new math curriculum. Kaitlynn teaches third grade at Dodge Literacy Magnet in Wichita.

Diversity Plans

Congratulations to Jason Brooks and Dr. Gary Wyatt who, with the University Diversity and Inclusion Alliance of 41 faculty, staff and students will lead efforts to create a plan to transforms our culture into a model for diversity and inclusiveness. Effective January 1, 2016 Jason will become the assistant dean of student affairs for diversity, equity and inclusion. Gary will serve as the academic affairs administrative liaison for diversity and inclusion while the University’s plan is being developed.

SLIM Presentations

Dr. Sarah Sutton and Rachel Miles, a Master of Library Science student, presented “Using Alternative Metrics for Collection Development” at the Kansas and Missouri Library Association annual conference in Kansas City, Missouri.

IT Showcase Fall Issue

The IT Showcase is a publication with updates on programs, technology and other enhancement projects the department is working on. Here’s the digital copy of the fall issue: http://bit.ly/1TGlOLI

Award of Excellence

Lauren Campbell, a general and special education elementary teacher in the Kansas City Kansas Public Schools and Emporia State alum, received an Award of Excellence from the Kansas Association for Gifted, Talented and Creative.

EWI Financial Award Invitation

The Kansas City Chapter of Executive Women International (EWI) is pleased to announce that it is assisting adults in the Kansas City community who are in transitional situations and are in need of financial aid to further their education in their career pursuit. A $1,500.00 award is being made possible through the Adult Students in Scholastic Transition (ASIST) Program. Applications are now being accepted through February 19, 2016. For more information, click here.
It is with great sadness that we announce Ray Vietti, husband of Interim President Jackie Vietti, died December 24, 2015. Condolences to the Vietti family can be sent to Jackie Vietti, 1235 Glenview Drive, El Dorado, KS 67042.

Raymond Eugene Vietti passed away December 24, 2015. He was born October 14, 1947 at his parents’ home in Pittsburg, Kansas. He attended St. Mary's Grade School and Colgan High School and graduated from Pittsburg State University in 1969 with a degree in Automotive Technology. In his youth, he worked at Vietti Auto Body Shop, his parents’ business. Following his graduation from Pittsburg State University, he was commissioned as a 2nd Lieutenant in the United States Army. After being stationed at Fort Knox, he served in Vietnam with the 7th Squadron, 17th Cavalry Regiment in the 1st Aviation Brigade as a helicopter pilot, where he received several decorations, including the Republic of Vietnam Gallantry Cross. After an honorable discharge from the military, he embarked on a 40-plus year career in the automotive and insurance industries.

He is survived by his spouse of 45 years, Jackie Basham Vietti of El Dorado, KS; five children, Dana Vietti M.D., Columbia, MO, Angela Vietti O'Kane (Steve), Shawnee, KS, Mike Vietti (Emily), Lenexa, KS, James Vietti, Washington, DC, and Chris Vietti (Rosario), Tulsa, OK; and four grandchildren, Sophie, Arthur, Audrey and Penelope. In addition to his immediate family, he is survived by his two brothers, Tony Vietti (Joyce), Pittsburg, KS, and Tom Kazmierski, Joplin, MO, and stepbrothers, Jim (Twalla) and Len Kazmierski. He has been blessed with the extended families of EMC Insurance Company, where he was employed for 18 years, and Butler Community College. He was an avid Grizzlies supporter. He is preceded in death by his mother, Minnie Vietti Kazmierski; father, Mike Vietti; brother, Michael Vietti; and nephew, Johnny Vietti.

Upon retirement, Ray could often be found relaxing on his back porch with a cigar in one hand and a bourbon in the other. He also enjoyed spending time with his family, amusing his friends on social media, meeting with the EMC Lunch Bunch, and driving Miss Daisy to meetings and social engagements as well as participating in Great Courses related to military history. Those privileged to know and love him will remember his selflessness, generosity, caring, kindness and unwavering support. His children, grandchildren and friends will miss his endearing sense of humor and gentle heart.

Dr. Robert E. Glennen, Emporia State’s 13th president, has died. President Glennen led our university from 1985 to 1997. President Glennen took the helm of ESU at a time when the university bore the marks of years of declining state support. He faced a $1.1 million budget cut, declining enrollments, and even the threatened closing of the institution. He adopted Daring to Excel as his administration’s theme and challenged the university to succeed in academics, advising, extracurricular activities, and athletics in spite of its current condition. Twelve years later, the university was financially sound and enjoying a national reputation as a leader in teacher education reform and student retention and as an innovative marketer through its regional distance program in the School of Library and Information Management.

During his tenure as president, Dr. Glennen was instrumental in the founding of the National Teachers Hall of Fame. He has been recognized nationally for his teacher education reform efforts. He was one of six finalists for the AASCU 1992 Presidential Award for Support of Teacher Education. In 1989, he received the National Academic Advising Association’s Award of Excellence for contributions to the field of academic advising over a 20-year period. Personally, he has received the Distinguished Alumni Award from the University of Portland, the Outstanding Faculty Award at the University of Nevada, Las Vegas, and the University of Notre Dame Man of the Year. He was named a 1994 Kansas master teacher and was the 1994 recipient of the Mike Harder Public Administrator of the Year Award by the Kansas Chapter of the American Society for Public Administration.