



## FROM THE DIRECTOR'S DESK...

It is that time of year once again! The holiday season is upon us and the end of another semester is here.

The holidays are a time to celebrate all that is important in life. As you finish your last final exams and pack your things to head home, take with you the Christmas spirit. The overall feeling in our country today is on one hand, one of excitement and patriotism; yet on another there is anxiety and sadness.

For some, smiles have started to fade because we have now entered into an economic recession, and everyone is feeling the financial pressure. This is not cause to hang your head and try to avoid the holiday cheer. The silver lining in this cloud is creativity. So, you don't have the money you need to buy your mother the gold earrings she has been wanting, or you are unable to purchase a new TV for your younger brother.

Use this time to tap into what you do have. Think of ways you can join in the

spirit of giving by using means other than money. Visit the following link to Oprah's Thrifty Christmas: [http://www.oprah.com/dated/oprahshow/oprahshow\\_20081118\\_holiday](http://www.oprah.com/dated/oprahshow/oprahshow_20081118_holiday).

Although Oprah is one of the wealthiest women in the United States, she too cannot help but recognize the financial struggles that so many Americans are experiencing. Her website will give you some tips and ideas on how to make this holiday season special by us-



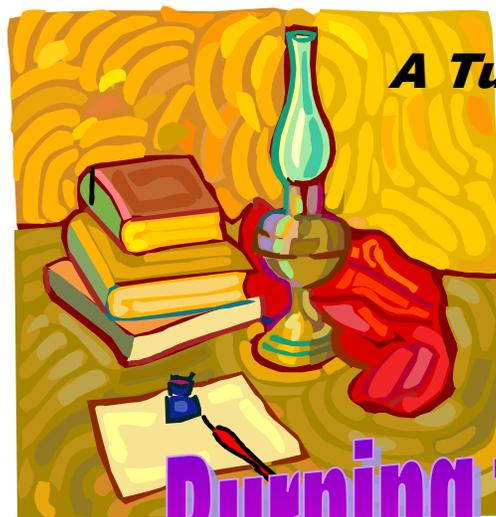
ing household items and even your own talents (whether you thought you had talent or not).

However you choose to celebrate the holidays and wherever you go, I hope it is filled with love, laughter, and togetherness. We will say good-bye to 2008 and welcome 2009. The new year promises new beginnings and brighter days ahead!

See you next year!

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## A Tutoring Extravaganza

At the SSS offices

Sunday, December 7 from 6 p.m. to midnight  
Monday, December 8 open until 7 p.m.  
December 9 @ 4:00 p.m. open until 7 p.m.

Special Guests: Tutors from

The Success Connection  
The Center for Academic Enrichment  
The Student Success Program

# Burning the Midnight Oil

Refreshments and Prizes!

## New Administrative Assistant Joins SSS

**T**amara “Tammy” Hartley is the new administrative assistant at SSS. Tammy comes to Lincoln University with over fifteen years of administrative experience.

She grew up in Centertown, Missouri where she still resides with her husband and two children. She is a graduate of Jefferson City High School and Metro Business College.

At Metro, she received her diploma in Executive Administrative Assistance. In

2004, she received her Bachelor of Science degree in Business management from William Woods University in their Graduate and Adult Studies Program.

In her spare time, she enjoys antiques, spending time with her family and helping with the farming at her home.

Tammy enjoys working at SSS

because she gets to interact and assist numerous Lincoln University students throughout her workday.



## Begin Today to Build the Person of Tomorrow

Mark W. Worthen

**T**he semester has all but come to a close, and the only thing left is to finish last minute papers and attend scheduled final exams.

Some will be returning next semester, some moving on to other pastures and some not continuing their studies, but wherever our destination, whatever our belief we pause at this time to celebrate family and friends, to think about what is important to us and to evaluate ourselves.

I'm not here to tell you what resolutions need to be made in your life — only you can know that for certain. I myself know that I need to organize my surroundings and my time a little better, to make my mind just a little sharper and to make my body a little less round.

I recommend that you take some time to evaluate three things as the coming new year finds us making our traditional new year's

changes.

First, take a strong, hard look at your priorities. Get away for a moment from those who have expectations of you, from those who hold assumptions about you. Ask yourself, “What makes me happy?” And learn of yourself what order those things go in.

Then when you return, order your activities accordingly. If education was your top priority, spend a little more time on education. If family was your priority, then make those changes as well.

Second, evaluate your beliefs. What do you really believe in? Not what church do you go to, but what do you really believe? If the answer doesn't match with your Sunday and daily activities, make those changes. If you find you have some faith, but aren't going to worship and feel you should, go. If you believe in something but need to search for what it might be, know that of yourself, too.

Third, figure out what makes you

happy. Not what excites you today or destresses you for an afternoon. Discover yourself. Are you a politician, a gamer, a leader, a scientist, a teacher? Analyze the things you have done in your life and find out what you can do in the future and where you would like to go.

These things, of course, won't be set in stone. But they'll be answers you can work with today — ideas that will help you become the person you will be after you leave the university.

The cornerstone of that person needs to be laid now. If you don't, he or she will be built while you're not paying attention out of materials you might not otherwise have chosen. Put the right things into yourself as you build, and always mix those things with learning. Then you'll grow in the direction you want.

Have a happy and safe holiday and an enjoyable new year!



## Holiday Pumpkin Bread

### Ingredients

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3 c sugar  
1 c vegetable oil  
4 eggs, lightly beaten  
16 oz pumpkin puree  
3 1/2 c flour  
2 tsp salt  
2 tsp baking soda  
1 tsp baking powder  
1 tsp nutmeg  
1 tsp allspice  
1 tsp cinnamon  
1/2 tsp cloves  
1/2 c walnut pieces  
1/2 c golden raisins  
2/3 c water



### Preparation

In a large mixing bowl, combine the first two ingredients. Add pumpkin puree, and then add eggs. Stir in water. Sift all dry ingredients together. Fold dry ingredients into the pumpkin mixture. Add walnuts and golden raisins. Bake in your choice of loaf or bundt pan at 350 degrees for 60 minutes. Bread is done when toothpick inserted into its center comes out clean. Let rest for 10 minutes and then remove from pan.

c = cup

tsp = teaspoon

oz = ounces

Senior Executive Chef Manfred Lassahn



# Student Support Services

YOU CAN DO THIS!

## STUDENT SUPPORT SERVICES



### BIRTHDAYS

Williams, Tabvyance	3
Harris, Tiara	5
Bullard, Treasure	8
Grady, Kenneth	10
Workcuff, Danielle	10
Briggs, Tiffany	12
Todd, Kelli	17
Tulu, Eysalem	20
Brooks, Debra	30
Wibberg, Isaac	30
Young, Victoria	31

### OUR TUTORS

<b>Mwalimu Clark</b>	<i>history, political science</i>
<b>Kristen Finley</b>	<i>biology, chemistry</i>
<b>Paulina Hernández</b>	<i>Spanish, mathematics</i>
<b>Dawn Jenkins</b>	<i>English, speech, writing/papers</i>
<b>Jonathan Knipp</b>	<i>philosophy, ethics</i>
<b>Marcella Patlán</b>	<i>biology, Earth science</i>
<b>Seleana Smith</b>	<i>psychology</i>



Ivy, Leslie	2
Hughley, Monique	3
Woods, Latifa	3
Motton, Tiffany	5
Ealay, Melwin	7
Taylor, Rory	9
Chandler, Chiquita	13
Peel, Benita	13
Bailey, Cornell	16
Swapshire, April	16
Franklin, Rikketta	17
Moore, Matthew	17
Davis, Stephon	18
Terrill, Keyon	23
St. James, Janaya	25
Tyson, Si Myra	25
Griffin (Wright), Lisa	29
Campbell, Nato'sha	31
Schulte, Beth	31

We're on the Web!

<http://www.lincolnu.edu/pages/454.asp>

### CALENDAR

**December 7** - Burning the Midnight Oil: SSS open 6 p.m. to midnight

**December 8** - Burning the Midnight Oil: SSS open until 7 p.m.

**December 9** - Burning the Midnight Oil: SSS open until 7 p.m.

