OUR MISSION
By providing an environment where learning opportunities take place and community relationships are enriched, the Sudie A. Fulford Community Learning Center will develop individual capacity and improve the quality of life for Swainsboro and Emanuel County.

OUR GOALS
Education  
Civic Engagement  
Hospitality

THANK YOU!
A sincere thank you to the Swainsboro Exchange Club for their donation to the summer chess camps. We had a fantastic time! Chess builds life skills, critical thinking, and directly contributes to academic performance. We are grateful for your partnership as we work to stimulate young minds.

Message From The Director
Another summer has come and gone (don’t they fly by?), and what an incredible camp season we had! We welcomed over 150 young people during our seven camps. We explored nature, became better chess players, invented bionic gadgets, took part in a Super Go Road Rally, and built pinball machines using recycled material.

We want to thank all the campers, instructors, volunteers, and parents for an amazing experience. Each year, we say this was the best summer ever and once again...this was the BEST summer ever!

JEAN D. SCHWABE, DIRECTOR

SAT REVIEW SESSIONS ARE SCHEDULED
There are many parts of a successful college application, the most important of which is high school grades. Many view the second most important part as the SAT score.

In an effort to familiarize students with the SAT test directions, the types of questions on the test, and the necessary skills for SAT success in the math and verbal sections, the Fulford Center will offer two review sessions for area students. SAT math review will be held September 29 through October 2 from 4:00 p.m. until 5:30 p.m. SAT verbal review will take place October 6-9 from 4:00 p.m. until 5:30 p.m. The fee is $10 for one week or $15 for both weeks. Students will receive a test review packet and sample test sections.

The review sessions aim to equip students to achieve the highest possible score on the test. The sessions are taught by highly qualified and experienced instructors.

Students should see their school counselor to register, or they may contact the center.

LEAVE A LEGACY
When you are honoring or memorializing family and friends, please consider making a donation to the Sudie A. Fulford Community Learning Center through the East Georgia State College Foundation. The Foundation is a 501(c)3 non-profit organization. All gifts are tax deductible to the extent approved by law. Contact Elizabeth Gilmer at 289-2037 for more information.

FULLFORD CENTER STAFF
Jean Schwabe, Director  
Erin Youmans, Magnolia Midlands  
GYSTC Coordinator  
Tammy Darden, Administrative Assistant

Phone: 478.289.2464  
Fax: 478.289.2465  
Email: jdschwabe@ega.edu  
Normal Hours of Operation  
Monday - Friday, 8 a.m. – 5 p.m.  
Other times by appointment

UPCOMING EVENTS
August 1 ........................ USG General Council Meeting  
August 4 ........................ EGSC New Fulltime Faculty Workshop  
August 8 ........................ GSU Rural Healthcare Partnership Meeting  
August 14 ........................ Emanuel Arts Retreat  
August 14 ........................ Emanuel County Family Connection Meeting  
August 14 ........................ MMGYSTC Board Meeting  
August 15 ........................ GDOE School Improvement Regional Meeting  
August 17 ........................ EGSC Softball Meet and Greet  
August 18-21 ........................ Probation Office Inservice Training  
August 27 & 28 .................... ServSafe Training  
September 4 ..................... Camp Diva  
September 8 ...................... STEM Academy

The University of Georgia Extension Service will provide ServSafe training at the center August 27 and 28. ServSafe Food Training is the food safety education and training program of the National Restaurant Association Educational Foundation.

Internationally recognized as the industry standard, the training provides the latest information on food safety techniques in an effort to address and help eliminate foodborne illness outbreaks. ServSafe is part of a food safety educational system that provides training specific to the job responsibilities of restaurant and food service managers and employees.

For additional information or to register, please contact Marnie Dekle, Emanuel County Extension, at 478-237-1226.

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I loved the Bug House tournament! I made some great new friends. I loved all my teachers! Absolutely loved it!

I think the camp should be a month long, not a week long. The best!

This was a great learning experience!

Excellent group of instructors to be with for a week!

Does the camp have to end this week?

Absolutely
great new friends.

My child was up and ready for camp every morning without me having to wake her.

She came home each day so excited to tell about what she had done that day.

My son loves a challenge, and Camp Invention provided many wonderful challenges.

This is the first time he has been so excited about a camp or activity.

My child does not stop talking about the camp!