



ALUMNI EGSC

December 2017 • Forever a Part of the Family

Alumni and Friends Gala

The East Georgia State College Alumni Association held its second Annual Alumni and Friends event on Saturday, October 7 at FroYo and Joe in downtown Swainsboro. More than 75 guests were in attendance. Guests enjoyed dinner and a night of memories and fellowship. A silent auction was also held and entertainment was provided by the EGSC Musicmakers.

Thank you to our sponsors:

Yeomans and Associates, Durden Banking Company, Mark Williams Studio, Walt Disney World Resort, Gambrell Photography, Desmal Purcell, Wrens, Mill Pond Kayaking, Dancer's Edge, Goodson Pecans, Bland Farms, Elizabeth Gilmer and Ginger Larrabee.

The EGSC Alumni Association's mission is to keep former students informed of events at the college and ensure they are aware of the benefits and advantages of being a member of the Alumni Association.

Fall Graduation 2017

EGSC's Fall Commencement Ceremony was held Saturday, December 9, 10 a.m., on the main campus in the Physical Education Complex Gymnasium. Seventy-five degrees were awarded, including the first two Bachelor of Arts in Fire and Emergency Services Administration.

The Alumni Speaker was Andrew Darley, PharmD, BCPS (Class of 2008), Associate Director of Introductory Pharmacy Practice Experiences at the University of Georgia. As an EGSC student, Andrew wrote EGSC's Alma Mater.

Antre' Drummer (Class of 2006), was the Commencement Speaker. He is an Assistant Professor of Mathematics and is Director of the African American Male Initiative at East Georgia State College.

Annual Giving

EGSC's Annual Giving campaign is underway to provide much-needed student scholarships. Although EGSC is one of the most affordable colleges in the University System of Georgia, many of our students still need financial assistance so that they can obtain a college degree and contribute to the vitality of our communities. Please help us help them by contributing to this year's Fund Drive. Give online now at www.ega.edu/donate.



Alumni Spotlight

Mark Williams Studio



Mark and Andrea (Hunnicuttt) Williams met at Emanuel County Junior College in their first class (Dr. Raymond's English 101) in the fall of 1980. Little did they realize how much their experience at ECJC would impact their local business (Mark Williams Studio in Swainsboro), and that all of their children would eventually graduate from East Georgia State College.

Mark and Andrea began their photography business in 1985, just shortly after marrying. Their shared business venture was a perfect complement to Andrea's love for people and Mark's love for photography and interest in having his own business. Thirty-two years later, all three of their daughters (Marielle Singletary, Julianne Blount, and Caroline Williams) have graduated from East Georgia State College and found their way home to a career in the family photography business. Brandon Blount (AirEvac Flight Nurse) and Michael Singletary (Middle School Athletic Director, Middle School Special Educator, and High/Middle School Wrestling Coach) are also graduates of East Georgia State College. There are presently seven East Georgia graduates in the Williams Family.

The business is still primarily a portrait photography studio, but since they all have their own strengths, it has grown to encompass a wide variety of other services such as: business branding, graphic design, equine/pet photography, commercial photography,

wedding floral and event design, hand drawn/painted portrait commissions, photo restoration services, and more.

Marielle says, "Our business has grown into a wonderful expression of each of our talents. We all have a shared love for photography and art, but also have different personal strengths that we bring to the business that allow us to have a personal 'field of focus' within the 'family business.' None of us had considered the idea of working for the family business until our time in college at East Georgia. I would attribute a large part of our success and business sustainability to our consistent appreciation for quality, craft, and service. Watching our parents care for and nurture a business made us value the importance of the product we deliver and the lifelong relationships we build with clients. Once each of us began our college journey, I think we realized that we could all be successful and enjoy our strengths within a business that was already well established. We will highly encourage our own children to stay here and focus on their personal strengths before leaving and trying to find what the world has to offer. My advice to all future college students, and our own children, is that no matter what career path you choose to take, recognize your roots and appreciate your past. Odds are that this will impact your future career."

Holiday Recipes

Pumpkin Roll

Heather Roberson – Institutional Advancement, Administrative Assistant

Ingredients:

Pumpkin Cake Ingredients:

- ¾ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- 1 teaspoon ground cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- 3 large eggs
- 1 teaspoon vanilla extract
- 1 cup granulated sugar
- 2/3 cup pumpkin puree
- Optional: powdered sugar (to sprinkle on at the end)

Cream Cheese Filling Ingredients:

- 1 (8oz) brick cream cheese, room temperature
- 1 cup powdered sugar, sifted
- 6 tablespoons butter, softened
- 1 teaspoon vanilla extract

Directions:

Preheat oven to 375.

Whisk together flour, baking powder, baking soda, cinnamon, ginger, nutmeg, cloves, and salt in medium bowl until combined. In a separate bowl, whisk eggs and granulated sugar for 1 minute until thick. Add in the vanilla and pumpkin, and whisk until just combined. Fold in the flour mixture with a rubber spatula, and stir together until just combined.

Line a 15 x 10-in jelly-roll pan with parchment paper, leaving an extra 1-inch of parchment sticking up on both 15-inch sides of the pan so that you can easily lift the cake out after baking. (If you'd like the parchment to stick to the bottom of the pan more easily, sprinkle a bit of water on the pan and then press the parchment paper on top of it. You can also lightly mist the top of the parchment paper with cooking spray for easier cake release afterwards, although it's not required.)

Spread the batter evenly into prepared pan. Bake for 13 to 15 minutes, or until top of cake springs back when touched. Carefully lift the parchment paper and cake out onto a flat surface. Then slowly, use your hands to roll the cake – rolling from the short end to the short end – until it is completely rolled up. Transfer the cake roll to a wire rack, and cool until it reaches room temperature. While the cake is cooling, make the cream cheese filling (see below).

When the cake has reached room temperature, transfer the cake roll to a flat surface, and carefully unroll until it is flat again. Spread the cream cheese mixture evenly over cake, leaving 3/4 –inch border on all sides. Then carefully re-roll the cake, gently peeling away the parchment paper as you roll until you can completely remove and discard it. Tightly wrap the pumpkin roll in plastic wrap and refrigerate at least one hour. Remove and unwrap the pumpkin roll and transfer it to your serving dish. Lightly dust the pumpkin roll on all sides with the powdered sugar, if you would like. Then slice and serve.

To make the cream cheese filling:

Whisk together cream cheese, powdered sugar, butter, and vanilla extract until smooth. If the filling is too thin, add more powdered sugar. If it is too thick, add a ½ teaspoon or two of water. (You want a medium consistency so that the filling is easy to spread, but not too warm or thin that it will ooze out of the cake when you're rolling it up.)

Cream Cheese and Sausage Dip

Amanda Williams – Executive Assistant to the Vice President

Ingredients:

- 2 blocks of cream cheese
- ½ lb. of fresh ground sausage (I use Jimmy Dean Original. Add the other ½ lb. if you prefer more meat)
- 10 oz. can of Rotel tomatoes, drained
- 3 tablespoons of your favorite salsa
- 1 cup shredded cheddar cheese

Brown the sausage and drain grease. Place all ingredients in crock pot on high. Turn to low once cream cheese is melted. Stir well. Keep warm and serve with your favorite tortilla chips.

Holiday Fruitcake

Marsha Moore -- Development Coordinator

- 1 teaspoon baking soda
- 1 cup sour cream
- 1 cup chopped dates
- 2 cups raisins
- 1/2 cup chopped glazed cherries (can sub dried sweetened cranberries)
- 1 cup chopped walnuts
- 2 cups all-purpose flour (divided into 1/4 cup and 1 3/4 cups)
- 1/2 cup butter (1 stick)
- 1 cup granulated sugar
- 1 egg, room temperature
- Grated rind of one orange
- 1 teaspoon salt
- 1 to 2 ounces Brandy (optional)

1. Preheat oven, prepare loaf pan: Preheat oven to 325°F. Line a 9x5-inch loaf pan with greased parchment paper or brown baking paper, cut to fit the pan. Place one piece to run the length of the pan and stand up above the rim about an inch. Place the other piece or pieces to cover the other sides. (When the cake comes out of the oven, you can easily remove it by holding the sides of the paper and lifting the cake out of the pan.)

2. Mix together sour cream and baking soda: In a small bowl, mix together the baking soda and sour cream; set aside.

3. Toss dates, raisins, cherries with flour: Combine the dates, raisins, cherries, and nuts with 1/4 cup of the flour and toss to coat the fruit and nuts. Set aside.

4. Beat butter and sugar, add egg, orange rind, sour cream and baking soda, add flour and salt, add fruit and nuts: Beat together the butter and sugar until fluffy. Mix in the egg, then the orange rind, then the sour cream/baking soda mix. Add the flour and the salt and mix together. Combine fruit/nut mixture with creamed ingredients and mix well to distribute the fruit and nuts evenly.

5. Pour batter into baking pan and bake: Pour batter into a prepared 5x9-inch loaf pan. Place the batter filled pan into the preheated oven. Place a separate pan of water in the oven either on a rack underneath the fruitcake or beside it. (The water will help with a more even, gentle cooking.)

Bake at 325°F for one and a half to two hours or until a wooden skewer inserted into the center comes out clean. Water may need to be replenished during baking.

6. Cool on a rack: Remove to a rack to cool for 5 minutes. Use the edges of the parchment paper to lift the cake out of the pan. Let cool completely. Wrap tightly with plastic wrap and then aluminum to store. If you want, you can sprinkle on a few ounces of brandy or bourbon, especially if you would like to store the fruit cake for a while.

Christmas Cornish Game Hens

Mark Artis '94

Ingredients:

- 3 large carrots
- 3 stalks celery
- 3 large onions
- 2 parsnips
- 2 tbsps. salt
- 2 tsp. chili powder
- 1 tsp. sugar
- 1 tsp. ground cinnamon
- 6 Cornish game hens
- olive oil
- 2 oranges

Directions:

Preheat oven to 450 degrees F. Spread the vegetables out evenly in two roasting pans. Mix the salt, chili powder, sugar, and cinnamon in a small bowl. Place the Cornish game hens on top of the vegetables in the roasting pans and drizzle with olive oil. Rub the oil into the hens and sprinkle with the seasoning mixture, remembering to season the cavity. Place in the oven and roast for 45 to 60 minutes, or until the juices run clear. Let the hens rest 10 minutes before carving. Garnish with orange wedges.

ALUMNI UPDATES

Marshella Oliver



Marshella Oliver is a Project Manager with James W. Buckley & Assoc., Architects. She has been with the firm since 1992 and is a 1995 graduate of East Georgia State College. Oliver was a non-traditional student in that she earned her degrees as a single mother of two. While studying at East Georgia, Marshella earned an Associate of Applied Science in Technology degree with a major in Drafting and an Associate of Arts degree with a major in Criminal Justice, both with honors.

Marshella has been Project Manager for many new facilities built throughout the state of Georgia. In the immediate area, she has overseen the production of drawings and construction for Statesboro High School and Louisville Academy. Several years ago, she was part of the team that designed and oversaw construction of the Luck F. Gambrell Center on EGSC's main campus. Recently, she and her team completed the construction documents for the new Jefferson County Middle School project where construction just began.

Marshella has three children and two grandchildren and still resides in her hometown of Swainsboro. She attributes the success she has found in her professional career to an outstanding work ethic and the firm foundation acquired at East Georgia.

Tedi Rountree



A 2010 graduate, Tedi Rountree currently works as a Digital Producer at WTOC-TV in Savannah. Tedi writes and produces content for WTOC.COM, the WTOC mobile app, and all social media outlets. She provides continuous online news coverage through the website and through all social media platforms, including Facebook, Twitter, and Instagram which, on average, reaches millions of viewers per week.

Upcoming Events

Alumni Lunch and Learn

January 17, 2018

Sudie A. Fulford Center
EGSC Swainsboro Campus
12 p.m.

Contact: Marsha Moore

Phone: 478-289-2193

Email: mdmoore@ega.edu

Alumni Night

FroYo and Joe

January 19, 2018

121 Roger Shaw Street,
Swainsboro, GA 30401
6 p.m.

Contact: Marsha Moore

Phone: 478-289-2193

Email: mdmoore@ega.edu

EGSC Homecoming

February 12-17, 2018

Contact: Warren Goosby

Assistant Director of Student Life

Phone: 478-289-2115

Email: wgoosby@ega.edu

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