FALL 2022 <u>News & updates from Multicultural Student Services & Programs</u>

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- 2022-2023 DIVERSITY COMMITMENT SCHOLARS

On, October 19th, 2022 MSSP welcomed the 2022-2023 Diversity Commitment Scholars. A total of 55 scholars, 44 freshman and 11 transfers. We had the honor to have WOU President do the welcome address. our entertainment was from Casa de la Cultura Tlanese, keynote speaker Anthony Medina, and Yuriko Sanchez Medina read her essay.



# **DAVID S. BRODY SCHOLARS!**

2018-2019 FATIMA URENDA-HERNANDZEZ 2019-2020 ANTHONY CORTEZ-MENDOZA 2020-2021 ASHLEY FLORES GUZMAN 2020-2021 JESSICA GARIBAY 2021-2022 Allison Lopez Martinez 2021-20222 LITZY KU BEIZA 2022-2023 ANAHI PONCE 2022-2023 LETICIA HERNANDEZ-GODOY



Jessica, Allison, Litzy, Anthony, Ashley, & Anahi PAGE. 1

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NEWSLETTER VOL.42

## WELCOME MSSP STUDENT COORDINATORS!



- Jesus Villa (He/Him/His)

I AM A JUNIOR STUDYING MIDDLE/HIGH Spanish Education with ESOL Endorsement. My hometown is Medford,Oregon. My Hobbies include soccer, basketball, and weightlifting.

WHY MSSP?

- A PLACE WHERE I CAN MAKE A LOT OF CONNECTIONS MOST EXCITED ABOUT? -HELPING OUT AT ALL THE WONDERFUL EVENTS WE HAVE PLANNED FOR THE YEAR FAVORITE QUOTE

- "IF YOU'RE AFRAID TO FAIL, THEN YOU'RE PROBABLY GOING TO FAIL" - KOBE BRYANT



-Mary Ayala-Velazquez (She/Her/ella) I am a Junior studying Psychology. My hometown is Albany,Oregon. My Hobbies include Knitting and Baking.

#### WHY MSSP?

-MSSP has given me a place to express myself and grow as a person as well as having an amazing team who supports me. Most excited about?

-I AM MOST EXCITED ABOUT BEING ABLE TO SUPPORT MSSP STUDENTS WITH EVENTS AND WORKSHOPS THAT WILL HELP THEM GET OUT THERE SOCIALLY AND LEARN ABOUT RESOURCES FOR THEM. FAVORITE QUOTE

- " WE DON'T LOOK LIKE OUR STORY"

# NEW WOU STAFF SPOTLIGHT

We want to introduce some new multicultural staff at WOU that work with many of our MSSP



#### STUDENTS IN THEIR RESPECTIVE OFFICES.

#### Blanca De La Rosa

Bilingual Confidential Advocate, Abby's House Office

My hometown is Hubbard, Oregon. I received my Bachelors of Science in Psychology from Western Oregon University. I also have a certificate from Oregon Campus Advocate. I love baking and hiking!

A piece of advice: Time-management is the key to being successful. Learn to time manage early on and everything else will be a lot easier.



Mando Solario

Admissions Evaluator, Admissions Office

My hometown is Salem, Oregon.

A piece of advice: Self care!!



## ACADEMIC HONOR ROLL SUMMER TERM 2022



Ana-Malia Fernadez Isaiah Mireles Jazz Parayaoan Jenesis Jennings Mauel Vasquez Marisela Catalan Galeana Priscila Espana Rodolfo Perez Cardenas Salma Betancourt Sonali Salgado

# ALUMNI SPOTLIGHT: ANTHONY MEDINA, '14

1. Your major-while at WOU Public Policy and Administration

2. Your minor while at WOU. Sociology

#### 3. Hometown?

Gervais, OR

#### 4. What is your favorite memory at WOU?

TRiO's Summer Bridge right before my freshman year started. It was a great opportunity to be on campus and meet fellow Wolves before the school year started. Made friends that week that are still some of my closest friends today.

#### 5. What was the most challenging aspect of college?

Balance. Learning what it takes to properly allocate your time between studying, classes, social, extra-curriculars, etc..

#### 6. What was the most exciting aspect of college?

The freedom to try new things.

#### 7. What resources did you use to be successful at WOU?

TRiO was hands down my favorite resource, without them I wouldn't have been successful in college.

#### 8. Any word of advice for underrepresented students coming to WOU?

Listen to your advisors, make a plan, expect the plan to change, and have fun.

#### 9. Your current employment

Senior Policy Analyst, Public Universities, Higher Education Coordinating Commission.

10. How has your experience and education at WOU shaped your life after college? Tremendously. I owe a lot to WOU and the foundation it helped me create.

#### 11. Your favorite quote?

A goal without a plan is just a plan to fail.



## **MSSP** Mission

The office of Multicultural Student Services & Programs is committed to the recruitment, retention and graduation of historically underrepresented & underserved populations by providing educational opportunities and outstanding programming for ethnically and culturally diverse students. MSSP strives to enrich the undergraduate experience and foster a supportive environment for students of color to live, learn and grow as active members of the Western Oregon University community and as individuals.

### Quote

"Your life is your story, and the adventure ahead of you is the journey to fulfill your own purpose and potential". -Kerry Washington

## **RED VELVET COOKIES**

- Ingredients:
  - 1 cup granulated sugar
  - 1 stick salted butter, softened (1/2 cup)
  - 1 large egg, room temperature
  - 1 1/2 tbsp. buttermilk, room temperature
  - 1 tbsp. red liquid food coloring
  - 1 tsp. vanilla extract
  - 11/4 cup all-purpose flour
  - 2 tbsp. cocoa powder
  - 1/2 tsp. baking powder
  - 1/2 tsp. kosher salt
  - 1/2 cup white chocolate chips
  - 1/2 cup semisweet chocolate chips
  - 2 tbsp. sparkling sugar

#### Directions:

- 1. Preheat oven to 350°. and line a large baking sheet with parchment.
- 2. Beat the granulated sugar and butter on medium speed in the bowl of a stand mixer until light and fluffy, 2 to 3 minutes. Reduce the mixer speed to low. Mix in the egg, then the buttermilk, food coloring, and vanilla extract.
- 3. Whisk the flour, cocoa powder, baking powder, and salt in a medium bowl. Mix the flour mixture into the butter mixture in two batches with the mixer on low speed. Scrape the bowl once and mix a final time until well combined. Fold in the white and semi-sweet chocolate chips.
- 4. Scoop dough using a  $1 \frac{1}{2}$  tablespoon scoop, and place them about 2 inches apart on the prepared pans. Sprinkle with half of the sparkling sugar. Bake until the cookies are puffy and set on the edges but centers remain slightly soft, 10 to 12 minutes. Sprinkle with the remaining sparkling sugar. Let cool 2 minutes on the pans, then remove the cookies to a rack to cool completely.

### **Academic Calendar Highlights** DECEMBER

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- 2 Fall Classes end
- 5 Final Exams Week begins
- 23 Christmas Eve (Campus Closed)
- 26 Christmas Day (Campus

Closed)

- 2 New Years Day (Campus Closed)
- 9 Winter Term Begins
- 13 Last day to drop (Full Refund)
- 16 Martin Luther King Jr. Day
- 20 Last Day to Add a class
  - Last day to drop a class (50% Refund)



3 - Last day to drop class (without grade responsibility)

- 24 Last day to change grade Mode
- Last Day to Withdraw from a class or the term (With "W" Grade)
- 27 Spring Term Registrations Begin

WWW.HTTPS://WWW.THEPIONEERWOMAN.COM/FOOD-COOKING/RECIPES/A41532009/RED-VELVET-COOKIES-RECIPE/