I am honored to serve you as president of the Organization for Campus Women (OCW) for 2015-2016. I am giving back to an organization that has given me so much! OCW works to support and improve the lives of women on campus and in the community. Our activities include providing opportunities for women to network, giving out scholarships to women in need, celebrating women leaders, getting educated about women’s issues and even providing meals for those investing in a program to plan a better future for themselves. This year my goals include growing a strong membership through recruiting, plenty of opportunities for networking among our members, and hosting a great fundraising event for our scholarship fund. Stay tuned on our website for upcoming events (and if you are a member, you’ll get emails too!).

What are the benefits of being a member of OCW? Personally, in the time I have been involved, I have met many diverse women that I would not have otherwise gotten to know. This has led to collaborations, friendships, and mentorships. I’ve learned about parts of the University I didn’t know much about, and read books with other women that I would not have picked up otherwise. In addition, I have been given lots of opportunities to volunteer my time towards the mission of OCW. Giving of myself, my time, talents, and my two hands, is very important to me. I have enjoyed the benefits of a positive and supportive group that works in significant, specific ways to improve the lives of women.

We need you! There are many different ways you can play a part. Our steering committee has positions elected yearly, including officers and representatives. Our committees need chairs and members. And our events need attendees. What will you do to take part? You can join any time! See the (link) membership form here. Dues are just $10. I look forward to meeting you at an OCW event soon!

Sincerely,
Pamela Morris
President
Past Events

Membership and Metals

(October 22, 2015)

This year’s annual membership drive was held on Thursday, October 22nd in the Hall of Nations. Student representatives from a soon-to-be-formed Metals Club (advisor Dr. Brad Nichols) were present to show some of their work. In addition to paying membership dues, individuals had the option to order a hand-made piece of metal in the form of a pin, pendant, or keychain. The original design for these items was created by student designer Sophia Kozidis. The drive brought in 23 members, of which four are new to OCW. We welcome these new members and encourage anyone who is still interested in joining OCW to do so by filling out the form that can be found at http://www.uwlax.edu/ocw/ under the Join OCW link. We also appreciate the items that were brought to contribute to OCW’s food drive for the community iFeed event.

Submitted by Melissa Bingham

Scholarships

(2015/2016)

Norene A. Smith & Jean L. Foss OCW Scholarship Recipients for the 2015-16 academic year.

Eight students were awarded scholarships through the Jean L. Foss and Norene A. Smith Organization for Campus Women endowment fund. The fund was established in 1985 to assist non-traditional women students at UWL. Scholarships are awarded annually at the UW-La Crosse Student Scholarship and Award Reception. A total of $7,000.00 was awarded for the 2015-16 academic year.

The 2015-16 recipients include: Lee Yang, Holly Hotchkiss, Caitlin Cullimore, Christy Lambert, Kaylan Emerson, Jennifer Hund, Lisa Smith, and Carrie Hilson.

Submitted by Sharie Brunk

Book Club

THE GIRL ON THE TRAIN

By Paula Hawkins

Wednesday, December 16th
Noon—1:00 p.m.
Murphy’s Mug in Murphy Library
Contact Jaralee Richter, jrichter@uwlax.edu
1 cup canned pumpkin (not pumpkin pie mix)
1/2 cup Original Bisquick™ mix
1/2 cup sugar
1 cup evaporated milk
1 tablespoon butter or margarine, softened
1 1/2 teaspoons pumpkin pie spice
1 teaspoon vanilla
2 eggs

Directions
1. Heat oven to 350ºF. Grease 9-inch pie plate.
2. Stir all ingredients until blended. Pour into pie plate.
3. Bake 35 to 40 minutes or until knife inserted in center comes out clean. Cool 30 minutes. Refrigerate about 3 hours or until chilled. Serve with whipped topping. Store covered in refrigerator.