

S.L.A.Center:

NEED A TUTOR???

Stop by the SLACenter and request one. (*located next to the cafeteria*)

Hours: M-F 8:00-3:30 During Finals Week M-F 8:00-4:00

-Math -English -All other Subjects



American Samoa Bar Association Legal Education Scholarship!

Two students spend their Summer in Hawaii!!! (page 4)

ASCC PRESS RELEASE

-ASCC SAFF selected for Festival of the Pacific Arts



411 FEATURES:

STUDENT SERVICES
IMPORTANT ANNOUNCEMENTS
CAMPUS EVENTS/UPDATES
ASCC PRESS RELEASE
STUDENTS CORNER

Courtesy of Student Services Division Spring 2012

COUNSELING SERVICES OFFICE

(located in the Cafeteria)

Personal and Academic Counseling / Career Counseling / YANA

- Students who have any personal issues such as: peer pressure, family issues, thoughts of suicide, relationship problems, dealing with emotional distress, and just need someone to talk to... please see the Personal Academic Counselor- Alison Hurst or call 252-YANA (9262) or email: {yana@amsamoa.edu}



- Students seeking assistance in resume writing or job coaching are encouraged to visit the Career Counselor- Alison Hurst or email her at a.hurst@amsamoa.edu

Transferability Counselor

Prospective graduates must come in to see counselors at their offices located in the cafeteria for the following:

- Fill out an Exit Counseling Survey
- Transferring to a 4-year college or university for assistance with college search, filling out college applications, and retrieving college document checklists
- > Diversity & Tutorial Counseling

*If you have any problems seeing any of the counselors in person, you can contact them via interoffice extension: 362 or email: Matesina m.willis@amsamoa.edu}, Annie q.a.panama@amsamoa.edu}, Alison q.a.panama@amsamoa.edu}, Alison q.a.panama@amsamoa.edu},

STUDENT LEARNING ASSISTANCE CENTER



Tutorials (FREE)

- Students interested in getting tutored in any subject, please come see us at the Student Learning Assistance (SLA) Center©

SLA Center Hours: 8:00-3:30

*During finals, we will be open from 8:00am-4:00pm

- All tutorials are free and appointments are made with Lydian Tinitali {1.tinitali@amsamoa.edu}, or any of the available staff members in the SLA Center.
 - *Please refer to the attachment of the Tutorial Directory for more information on ALL campus tutorials.
 - *Also, attached are the tutorial schedules for all Tutorials in the SLA Center.

Financial Aid Counselor

Courtesy of Student Services Division Spring 2012 Students who need assistance with filling out their Financial Aid Application are encouraged to visit the SLA Center and see Mrs. Mana'o Vaovasa or call 699-9155 x461.

411 Newsletter

Departments, Offices, Students, Clubs etc, who wish to make announcements via the bulletin, please stop by and see Mrs. Deidra Saelua, or simply send info to <u>d.saelua@amsamoa.edu</u>

VETERANS AFFAIRS



VA Coordinator/ Student Employment (Non-Pell)

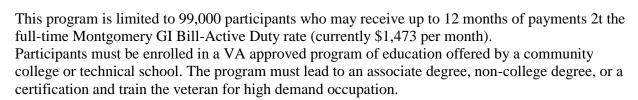
Public Law 112-56, VOW to Hire Heroes Act of 2012

On November 21, 2011, the President signed Public Law 112-56, the VOW to Hire Heroes Act of 2011. Included in the Law is the Veterans Retraining Program for unemployed veterans. VA and the

Department of Labor (DoL) are working together to roll out this new program on **July 1, 2012.**

A brief summary of the new law is outlined below:

- Be between the ages of 35-60
- Be unemployed (as determined by the DoL) with special consideration given to veteran who have been unemployed for more than 26 weeks.
- Have any other than a dishonorable discharge.
- Not eligible for any other VA educational benefit program (e.g. the Post 9/11 GI Bill, Montgomery GI Bill, and Vocational Rehabilitation & Employment Assistance).
- Not be in receipt of VA compensation due to unemployability.
- Not be enrolled in a federal or state job training program.



Applications will be submitted through DoL and benefits paid by VA. DoL will provide employment assistance to every veteran who participates, upon completion of their program. Note: The key is ...must be enrolled in a VA approved program of education offered by a Community College or Technical School as stated above. The program begins July 1, 2012. Please visit the GI Bill website www.gibill.va.gov or GI Bill Facebook page for more details on when, where and how to apply.

For more information contact Mrs. Fualaau Rosie Tago Lancaster @ 699-9155 x426. Email: f.lancaster@amsamoa.edu, or visit the GI Bill website: www.gibill.va.gov. The Veteran Affairs/Student Employment Office is located directly behind the cafeteria.

Courtesy of Student Services Division Spring 2012



Two ASCC Students Spend Their Summer in Hawai'i



As part of the Undergraduate Research and Mentoring in the Biological Sciences (URM) program, two ASCC Marine Science students are spending their summer doing what they love in Hawai'i. The URM program is funded by the National Science Foundation (NSF) and selects promising young researchers from across the US affiliated Pacific island colleges to travel to Hawai'i and conduct biological research in a lab of their choosing at the University of Hawai'i. Sound interesting? Stop by the Marine Science Coordinator's office in A6 or go to their website to learn more: http://www5.pbrc.hawaii.edu/urm/

Student Researcher Profiles

Name: Valentine Vaeoso

Age: 20 yrs

Majors: Liberal Arts and Marine Science



How did you get interested in marine science?

- It was the attraction and curiosity about our marine environment that made me very interested in marine science. The alluring scenery underwater shaped and molded by a variety of fish species, coral species, marine plants, and invertebrates has captivated me with its exciting undersea world. It was this attraction that forced me into taking marine science courses at ASCC to deepen my interest in this field and provide me with opportunities to gain valuable research experience and personal experience.

What do you plan to study in the URM program?

-My interests in marine science is focused on corals, specifically coral bleaching and disease. Therefore, having the opportunity to be accepted in the URM program I look forward to studying how coral bleaching and disease can impact on our marine ecosystem, especially the way in which our global society is facing global warming and climate change.

Name: Rocco D. Tinitali

Village: Vaitogi Age: 22

Majors: Liberal Arts/ Marine Science

How did you get interested in marine science? I like to swim... a lot. The ocean is an awesome force, I was curious to its workings and inhabitants.

What do you plan to study in the URM program?

I'll either be studying some watershed or coral reef restoration techniques. It is important to conserve and restore our natural resources back to its pristine nature. Studying these techniques will enable me to work toward completing this goal.

Haven't decided where to continue your education???



University of Pittsburgh, Bradford

The University of Pittsburgh, Bradford is ideal for both domestic and International students. For those students who are "risk takers" and who would like to explore new and better opportunities....or would just like to experience the East Coast, please see Mana'o at the SLA Center or check out their website: <www.upb.pitt.edu> for more information!



ANNOUNCEMENT LEGAL EDUCATION SCHOLARSHIP!

If you graduated from an American Samoa high school or have personal ties with American Samoa and you are currently enrolled as a post-graduate law student in good standing, then you are eligible to apply for an American Samoa Bar Association Legal Education Scholarship grant for the 2012 - 2013 academic year. The ASBA will award a minimum of \$1,000 in scholarship grants this year.

To apply, please submit a resume or similar document that includes the following information:

- 1. The name of your high school and year of graduation,
- 2. If you did not graduate from an American Samoa high school, describe your personal ties with American Samoa,
 - 3. The names of the colleges and universities that you attended, degrees attained, major courses of study, graduation date, honors, and grade point average at graduation,
 - 4. The name of the law school where you are presently enrolled. If you are entering your first year of study, please provide written evidence of enrollment. If you are a returning student, please provide your year of study, honors, and current grade point average,
 - 5. Describe your academic program, work experience, and extra-curricular activities, and
 - 6. Provide a brief description of your law-related goals and plans for the future.

Please submit completed applications to Jennifer L. Joneson, Chair, American Samoa Bar Association Scholarship Committee, P.O.B. 3501, Pago Pago, American Samoa 96799, tel. (684) 699-2100, fax. (684) 699-2105, or submit them via email to jennifer@rjvlaw.com.

Deadline: Please note that your completed application must be post-marked or received via email no later than June 30, 2012 in order to be considered.

ASCC Press Release

Thursday, May 17, 2012

ASCC SAFF Selected for Festival of the Pacific Arts

By James Kneubuhl, ASCC Press Officer

The Samoan Studies Institute (SSI) at the American Samoa Community College (ASCC) established the Students' Association for Faasamoa (SAFF) two semesters ago to assist students in promoting an awareness of their Samoan heritage and to ensure a continuity of the different aspects of their culture in their academic lives. The SAFF members recently learned that all of their background in Samoan culture will come into play when they join the group who will represent the Territory at the 11th Festival of the Pacific Arts that will take place in the Solomon Islands this summer.

"We feel most honored that American Samoa Arts Council's Committee Members have chosen us," said Nunuimalo Apisaloma Toleafoa, who co-advises the SAFF with SSI Director Okenaisa Fauolo-Manila and fellow instructors Teleiai Christian Ausage and Sia Achica, and also choreographs their cultural performances. Asked what the thought made the SAFF performers stand out among the others auditioning, Nunuimalo credited their balance between discipline and creativity. "It was the fine tuning of the dances we performed," he said. "I reminded the students of the importance of uniformity, and that both the girls' and boys' performances needed to be evenly strong. Also, I experimented with putting together something different."



25 members strong, the SAFF includes students from many different classes within the SSI. As its guiding principles, the Society holds to the values of alofa (love), tautua (service), faaaloalo (respect), feagaiga (a covenant between siblings and others) and usita'i (discipline).

"These all contribute to the understanding of social relations and the character building essential to a Samoan identity," said Nunuimalo. "These fundamental aspects of faasamoa are important in any context. The group's activities, such as this performance for the Arts Council, help towards their retention of Samoan values as well as their personal growth. This is also an exceptional way to apply hands-on learning. Throughout our semester, the students have not only learned to perform the siva, but also participated in 'ava ceremonies at recent events like the Oceania Customs Conference and the welcoming of the WASC visiting team to ASCC. Students learn how to maintain aspects of their culture such as alofa, tautua and faaaloalo during these activities."

With the festival still two months away, some details remain uncertain, such as what kind of performance the SAFF will give, and even whether all of its members will be able to make the trip. "We will be working closely together with members of the Arts Council," explained Nunuimalo, "and I hope all of our group will go, since they've worked so hard." Mindful that some parents of SAFF members might be unsure whether to permit their sons or daughters to participate, he asks that they consider the educational value of attending the festival. "This is an opportunity of a lifetime," he said, "and it's a chance to learn from our cousins around the Pacific about their cultures. Also, our students will be able to share our unique Samoan culture. We have a golden opportunity to experience the meaning of cultural diversity and to gain an added appreciation of being Samoan by representing our Territory at the festival."

The Festival of the Pacific Arts, hosted by American Samoa in 2008, has been held every four years since 1972, and brings together artists and cultural practitioners from around the Pacific region for two weeks. It is the largest regional gathering in which Pacific peoples unite to enhance their respect for and appreciation of one another within the context of the changing Pacific. The 2012 festival will be the largest regional event ever hosted in the Solomon Islands, and is expected to include an estimated 2,500 performers, artists and cultural practitioners from 27 countries and territories in the Pacific region, plus thousands of visitors keen to be part of the festival.

The 27 Pacific Island Countries and Territories expected at the festival are American Samoa, Australia, Cook Islands, Easter Island, Federated States of Micronesia, Fiji Islands, French Polynesia, Guam (2016 Host), Hawaii, Kiribati, Marshall Islands, Nauru, New Caledonia, New Zealand, Niue, Norfolk Island, Northern Mariana Islands, Palau, Papua New Guinea, Pitcairn Islands, Samoa, this year's host the Solomon Islands, Tokelau, Tonga, Tuvalu, Vanuatu, and Wallis and Futuna.

REMINDER: ZERO TOLERANCE POLICY

Students! Please know and understand that this policy is very crucial.

Zero Tolerance Policy

"As with any community educational environment certain policies are established to ensure health and safety of all the students and employees of the institution.

ASCC defines zero tolerance as: the strict application of consequences regarding violation of ASCC's rules on weapons, explosives, fighting, drugs, and alcohol. If a student is found to have violated any of aforementioned rules, then the consequences shall be applied without exception."

If you have any questions regarding this policy, please refer to the ASCC Catalog (hard copy or ASCC Website), or see the Dean of Student Services.

CAMPUS SECURITY INFORMATION



Business Hours After Hours 699-9155 x305 699-6299

Word of the Day

apoplectic \ap-uh-plek-tik\, *adjective*:

Intense enough to threaten or cause a stroke.

When Abie used to shout, Rebecca always used to make a joke that he was having one of his **apoplectic** fits.

The More You Know...

Cooking tips to fix those spoils

- >If a soup or stew is too **salty**, add raw cut potatoes. Discard them after they have cooked they will have absorbed the salt
- >If a soup or stew is **too sweet**, add salt. If a main dish or vegetable is too sweet, add a teaspoon of cider vinegar.
- >Can't remember if an egg is fresh or hard boiled? Just spin the egg. If it wobbles, it's raw. If it spins easily, it's hard boiled.
- >A fresh egg will sink in water, a stale one will float.
- >Add vinegar to the water when boiling eggs. The vinegar helps seal the egg.
- >To avoid 'onion eyes' peel under cold water or refrigerate (or freeze) before chopping.
- >To perk up **soggy lettuce**, add lemon juice to a bowl of cold water and soak lettuce for an hour in the refrigerator.
- >When cooking carrots, peas, beets or corn, add a small amount of sugar to the water to keep the flavor.
- >To keep sweet corn yellow, add one teaspoon of lemon juice to the cooking water just about a minute before taking off the stove. Never salt the water you cook corn in. It will only toughen the corn.
- >Store celery and lettuce in paper bags, not plastic. And leave the outside leaves and stalks alone until ready to use.
- >Sunlight doesn't **ripen tomatoes**, warmth does. Store tomatoes with stems pointed down and they will stay fresher, longer.
- >To **soften** rock-hard brown sugar, simply add a slice of soft bread to the package and close the bag tightly. In a few hours the sugar will be soft again.

- >Place green fruits in a perforated plastic bag. The holes will allow air to circulate while retaining the ethylene gas that fruits produce during ripening.
- >Remove fat from soups and stews by dropping ice cubes into the pot. The fat will cling to the cubes as you stir. Take out the cubes before they melt. Or you can also wrap the ice cubes in cheesecloth or paper towel and skim over the top of the pot.
- >Poke a hole in the middle of the hamburger patties while shaping them. The burgers will cook faster and the holes will disappear when done.
- > If your stew is slightly **burnt**, milk will take the burnt taste out.
- >The best way to thaw fish is in milk. The milk draws out the frozen taste and gives the fish a fresh flavor

LOGIC PROBLEM

There were 5 men traveling down a road. It started to rain and 4 men sped up, but the 5th did not. They all arrived at the same place at the same time but all of them were wet besides the 5th. How could this be???

Ans: He was dead in his coffin @



FOOD EDITION

- Unless food is mixed with saliva, you can't taste it!
- 2) Lemons contain more sugar than strawberries ©
- 3) There is no such thing as a naturally blue food.
- 4) Coca-Cola originally contained cocaine!
- 5) Apples are more effective at waking you up in the morning than coffee;)

Thought for the day:

Wake up and LIVE!

Have a great week © (Spring 2012 Graduate Banquet and Graduation)



Courtesy of Student Services Division Spring 2012