February Events!



February 2nd Mentor Program Luncheon 11-1

February 6th Vision Board Workshop 1-2

February 7th Mentor Event Tulsa Bowling

February 9th FAFSA Workshop 2-4

February 13th Study Buddy Make & Take 2-4

February 15th Cinergy Tulsa Trip 10-4

February 20th Budgeting Workshop 2-4

February 27th-28th

TRIO DAY!



HAWKREACH COUNSELING SERVICES

- HawkReach
 Counseling
 Services offers
 free confidential
 counseling to all
 enrolled students.
- Phone: 918-444-2042
- Email: hawkreach@nsuok. edu
- Location: Leoser Complex, 99 (north of the Housing Office)

STUDENT FINANCIAL SERVICES

- The Office of Student Financial Services is dedicated to informing and educating students on options regarding federal student aid.
- Phone: 918-444-3456
- Email:financialaid @nsuok.edu.
- Location: red brick building

OUTREACH AND PREVENTION

- The Office of Outreach & Prevention works to educate students on the topics of alcohol, drugs and sexual health
- Phone: 918-444-4735
- Location: Library 108

<u>Chocolate-Covered Strawberries</u>

Ingredients:

- ½ bag melting chocolate
- 16 strawberries



Directions:

- 1. Wash and refrigerate strawberries in preparation for dipping.
- 2. Add chocolate to a microwave-safe bowl. Put the bowl in the microwave for 30-second intervals to avoid burning the chocolate. After every 30 seconds stir the chocolate.
- 3. Place a piece of wax paper on a flat surface or baking sheet.
- 4. Take the strawberries by their stems and dip them into melted chocolate. Make sure to coat the strawberries evenly on both sides
- 5. Place the dipped strawberries on the wax paper and let them sit for 10-15 minutes.
- 6. Place the tray of strawberries in the refrigerator to ensure the chocolate is hardened.