## TRIO SSS

CRIES FROM THE BASEMENT

# Newsletter

"Education is the passport to the future, for tomorrow belongs to those who prepare for it today." -

MalcolmX

## FINALS WEEK

Don't forget finals week is May 1-5

There will be 24hr quiet hours all week

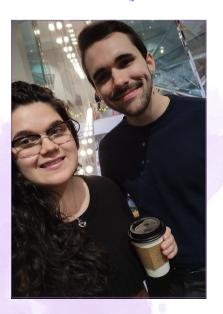
Classes are canceled that week.

Be sure you know when your finale is!

## April/May Events

April 6: Make & Take Workshop 2 pm-4 pm April 11 – 13: Offices closed for staff conference April 18: Mentor/Mentee bowling night 6:30 pm – 8 pm April 21: Historical Village Trip 9 am-3 pm

Flyers and sign-up sheets will be posted at the SSS office! Time and place for the workshops will be on the flyers!



## NEW SSS COORDINATOR

"Hello everyone, my name is Michaella Stewart. I am so excited to be about of the SSS team and I can't wait to get to meet everyone! A little bit about myself; I'm originally from Roland, OK. I graduated from NSU in May '22 with a bachelor's degree in Political Science and Sociology. I enjoy going hiking with my boyfriend anytime the weather is nice."

## **April Birthdays!**

**Kallie Asher Addison Backwater** Sarah Barnfield **Krista Jester Diondra Coats Kahlyn Covert** Makiya Deerinwater **Isabella Elward Kelsie Estep Kyler Frye** Brianna Glover **Lloyd Milton Lily Peterson Jordan Reed Angelie Thao Morgan Watson** 

We wish you a very Happy Birthday! from the TRIO SSS staff Zena Jade Michaella

## **Microwave Oatmeal Bars**



## **Tutoring Available!**

Sign up for tutoring during the spring semester! Our tutors cover a variety of areas including: science, math, English, personal health, history, and psychology.

Contact Jade at (918)444-3037 and/or email sss@nsuok.edu

### Ingredients:

- 2 cups oats
- 1/2 cup packed brown sugar
- 1/2 cup butter, melted
- 1/4 cup corn syrup
- 1 cup semisweet chocolate chips

#### **Directions:**

In a large bowl, combine oats and brown sugar. Stir in butter and corn syrup. Press into a greased 9-in. square microwave-safe dish. Microwave, uncovered, on high for 1-1/2 minutes. Rotate a half turn; microwave 1-1/2 minutes longer. Sprinkle with chocolate chips. Microwave at 30% power for about 4-1/2 minutes or until chips are glossy; spread chocolate evenly over top. Refrigerate for 15-20 minutes before cutting.

SSS contact info: (918)444-3035 sss@nsuok.edu