WFU partners with Ron Brown Scholar Program

SPECIAL TO THE CHRONICLE

Wake Forest The Business School of announced an agreement with the Ron Brown Scholar Program to participate in a shared commitment to promote and support opportunities for Ron Brown Scholarship winners and applicants to pursue graduate studies at the School of Business, including its nationally recognized Master of Arts (MA) in Management, Master of Science in Accountancy (MSA) and Master of Business Administration (MBA) programs. The agreement includes the rec-

ommendation of a Ron Brown Scholar for an annual Corporate Fellowship Award to include full tuition and \$10,000 living stipend to attend the 10month MA in Management program.

As part of the agreement, Wake Forest will collaborate with the Ron Brown Scholar Program to identify candidates for the Corporate Fellowship Award and additional interested students for applicable graduate programs at the School of Business. The partnership represents one of several new initiatives the School is pursuing to increase the number of underrepresented students

across its graduate and undergraduate business programs.

Valuing diversity, leadership and service is core to our mission at Wake Forest." said Charles Iacovou, vice dean the School of "The Business. Brown Ron Scholar Program

embodies

ideal and we are

proud to establish a deeper relationship with this outstanding organization and its exceptional group of students and alumni who share these

this

principles."

Since 1997, a total of 338 Ron Brown Scholars have been selected from

than more 110,000 applications on the basis demonstrated academic excellence. leadership potential. social commitment and financial need.

With graduation rate

of 99 percent and 54 percent completing graduate studies. Ron Scholars are committed to education, while 100 percent are involved in extensive community service projects demonstrating a strong dedication to enriching lives in their local com-

munities and worldwide. "As a Ron Brown Scholar, I have experienced firsthand the benefits of access to opportunities in higher education, leadership training and social service, which has prepared me well for the demands of a graduate business program," said Simone Watson, 2009 Ron Brown Scholar and 2014 candidate in the Wake Forest School of Business MA in program. Management "My experience as an MA

candidate at Wake Forest

has reinforced these strong values within a collaborative, hands-on environment that emphasizes the development of passionate business leaders who can positively impact the practice of business.'

Ron The Brown Scholar Program, named for the late Secretary of Commerce and inspired by his dedication to public service, was established in 1996 by - the CAP Charitable Foundation to provide academic scholarships, service opportunities and leadership experiences for young African Americans of outstanding promise.

FOOD BANK ACCEPTS DONATION



Members American Legion Post #128 donated \$100 and five boxes of food to the Second Harvest Food Bank Northwest North Carolina on March 17. Here, members (from left) Commander William McDonald, Chaplain Curtis Evans and Service Officer James Conner pose with

eases that Know HOW workers battle through preventative care. "We need each other as disciplines to be able to learn from and teach. We're all learning from each other.'

McClain, who has been with the clinic since the beginning, says the project has exceeded her expectations at every turn, providing valuable opportunities for students to learn and grow through service.

"So many times, students think they're in a program - they're here - to learn," she observed. "... But they're also here to be taught how to give back to the community. Sometimes you don't do something because you are getting paid to do it. You do it because it's simply the right thing to do."

The clinic has become a staple at community events ranging from health fairs to street festivals, organizers say, and regularly serves clients who seek it out at annual events year after year. Dr. George Harwell, chair of the Clinical Laboratory Sciences Department, says the reallife experiences the clinic affords students are indispensable.

"It's a real patient sitting there, and they can get results, they can interrelate. they can use the skills that they've been taught," he stated. "It is where the rubber meets the road in most

Harwell says the clinic has been well received.

"The feedback from the community is that they like this. They see the students actually doing something that's helpful to the community," he remarked, adding that the clinic exemplifies the school's motto. "Effer to learn, depart to



serve." "...It clearly fits what we're preaching out there and that, I think, benefits everybody."

Kimberly Harris, a senior, nursing major, said her involvement as a Know HOW volunteer has greatly enhanced her educational experience, by encouraging her to think on her feet and to relate to her patients in

"It's great just to be in a conversation with a patient and to be able to talk to them, as a health professional and as a student," she said.

Harris, who is pursuing nursing as a second career, said she chose the profession because of her desire to help others. Thanks to the clinic, Harris, who is set to graduate in May, says she has more "know how" than ever, an added benefit for her future patients.

"What you get out of serving others is greater than any paycheck that you can get, because you are impacting people," she declared. "There's so much gratitude towards us for doing it, and that within itself is phenomenal."

City resident Marvin King says visiting the clinic at a health fair last year proved to be a life changing experience for him. King, a bus driver for the High Point Transit System, says McClain spoke to him

about the dangers of being overweight and advised him on some lifestyle changes that he could make to drop the extra pounds he was carrying and achieve better health. Although he knew his weight was an issue, the information he received at the clinic and the contentious manner in which it was delivered were what finally inspired him to adopt a healthier lifestyle, King said.

"They don't go into detail like Dr. McClain did," he said of the traditional care providers he has encountered. "They don't really sit down and talk to

you. The 48-year-old has since dropped 60 pounds, and has been able to stop taking medication for hypertension and high cholesterol as a result. The grandfather of three says he is grateful for the support of Rams Know HOW, a service he highly recom-

mends. "I think it's real good for the community, and more people need to take advantage of it," he declared. "...It made the difference for me."

For more information about Rams Know HOW or to request the clinic's appearance at an upcoming event, call 336-750A view of the interior of the Rams Know HOW vehicle.

WSSU Photo

the donated items.

Below: Clinical Laboratory Science student Parrish Webster hard at work in the mobile clinic.



Winston-Salem, NC 27101

Phone: (336) 750-0811

Open Mon-Fri 11-3 Sunday 12-4



Easter Brunch Buffet

April 20 - 11:00 a.m. to 3:00 p.m. Appearances by the Easter Bunny

Includes Champagne Toast* or Mimosa* and Non-Alcoholic Beverage

- + Shrimp Cocktail
- + Artisan Cheese Display
- + Smoked Salmon Platter
- + Sweet Pepper, Carrot & Celery Crudité with Ranch Dip Shots
- + Grilled Naan Shards with Hummus Shots
- + Fresh Baked Muffins
- + Fresh Baked Craissants
- + Jalapeño Combread
- + Moravian Sugar Cake
- + NY Style Cheesecake with Strawberry Compote
- + Chocolate Cake
- + Sweet Potato Pie
- + Chocolate Mousse
- + Easter Candy "Shooters"

- + Omelets + Wolfles
- + Hash Brown Casserole
- + Candied Jalapeño Bacon
- + Park Sausage Links
- + Roast Chicken with Boulangere Potatoes
- + Grilled Salmon with Wild Rice Pilaf
- + Prime Rib with Horserodish
- + Baked Ham with Pineapple Chutney
- + Sliced Melons, Pineapple & Berries
- + Deviled Eggs
- + Cured Meats
- + Cherry Tomato & Mazzarella Salad
- + Fruit Ambrosia Salad
- + Creamy Labster & Corn Bisque
- + Greek Vegetable Frittata
- + Steamed Asparagus with Hallandaise
- + Southern Style Mac & Cheese

Adults: \$42.95 | Seniors: \$29.95 Children Age 5-12: \$12.95 | Children 4 & Under: Free A customary 18% gratuity will be added to all checks est be 21, alcohol available after 12:00 soon per NC State Low

Reservations Recommended 336.722.5232 **Complimentary Valet Parking**



sip · share · savor

425 North Cherry St