



What's Happening at Luna

Friday, 12/08/2023 😊

Ending Week 16 of the Fall 2023 – Final's Week!
Whew! Preparing for Week 17 – In-Service week.
Here's what's happening at Luna.



Allied Health



Contact us about Spring 2024
Registration

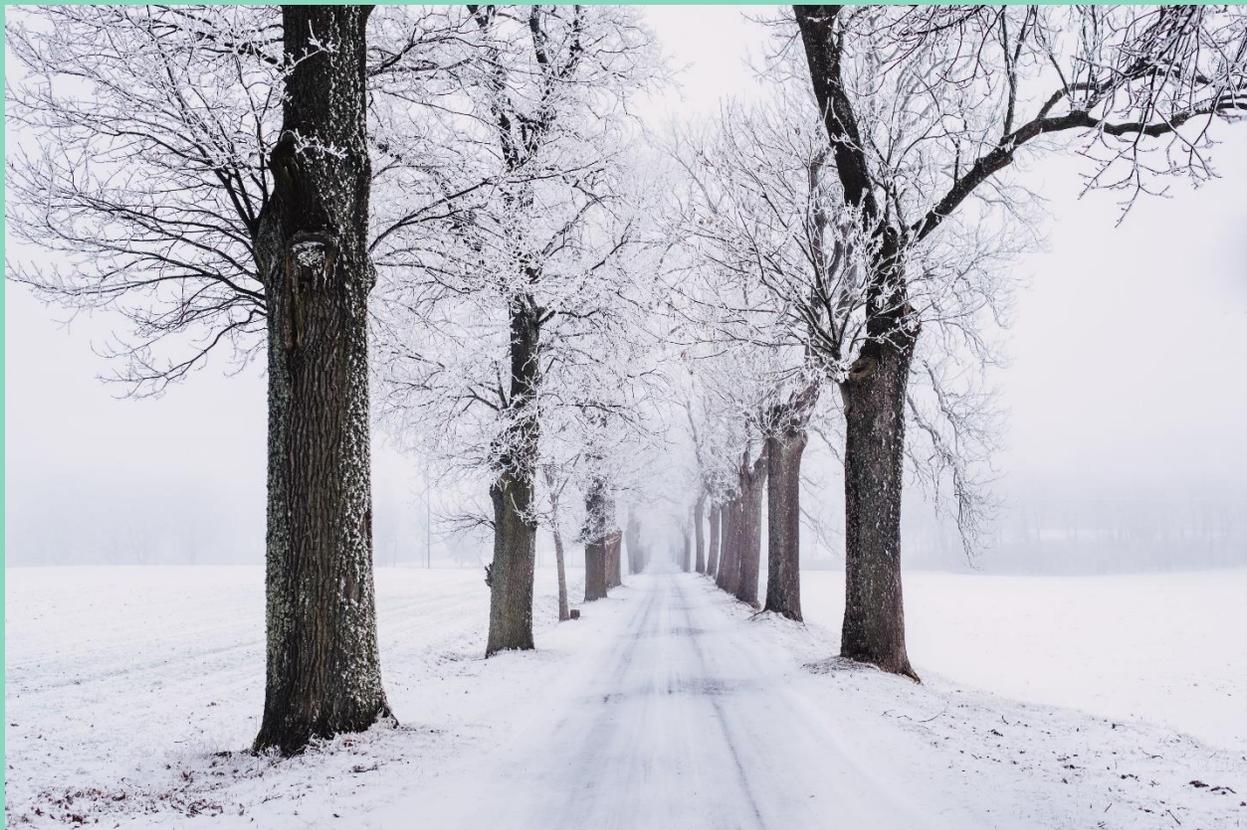


Allied Health/Public Service

Program	Who to Contact for Help
Allied Health Pre-Nursing Certificate	Yvonne Pina 505 454-2525, ypina@luna.edu Vanessa Torres 505 454-2566, vatorres@luna.edu Carol Linder 505-454-5387, clinder@luna.edu
Emergency Medical Technician – Basic Certificate	Allen Sanchez alsanchez@luna.edu Carol Linder 505-454-5387, clinder@luna.edu
Community Health Worker (CHW) Certificate	Denise Fox 505-454-5382, dfox@luna.edu Carol Linder 505-454-5387, clinder@luna.edu
Allied Health Associate of Applied Science Degree (AHAS) Allied Health Certificate (AHC) Certified Nursing Assistant (CNA) Certificate	Carol Linder 505-454-5387, clinder@luna.edu

Licensed Substance Abuse Associate (LSAA) with an AAS and 2 electives	
Surgical Technology AAS in partnership with San Juan College	Maxine Chapman 505-566-3492, chapmanm@sanjuancollege.edu Carol Linder 505-454-5387, clinder@luna.edu
Criminal Justice Associate of Arts Degree (CJUS) Criminal Justice Certificate	Kimberly Baca 505-454-2540, kbaca@luna.edu
Dental Assisting Certificate Fall 2024	Gloria Pacheco 505-454-2528, gpacheco@luna.edu Denise Fox 505-454-5382, dfox@luna.edu

Student Success Center Specialists are also available to provide advisement and registration. Contact 505-454-2549
studentsuccess@luna.edu





MENTAL HEALTH FIRST AID

LEARN HOW TO SUPPORT YOUR FRIENDS, FAMILY AND NEIGHBORS

Mental Health First Aid (MHFA) teaches you how to identify, understand and respond to signs of mental health and substance use challenges among adults.

You'll build skills and confidence you need to reach out and provide initial support to those who are struggling. You'll also learn how to help connect them to appropriate support.

AFTER THE COURSE, YOU'LL BE ABLE TO:

- Recognize common signs and symptoms of mental health challenges.
- Recognize common signs and symptoms of substance use challenges.
- Understand how to interact with a person in crisis.
- Know how to connect a person with help.
- Use self-care tools and techniques.

Join the more than

2.6 MILLION

First Aiders who have chosen to be the difference in their community.

REGISTER TODAY!

Delivery Format:

In person presented by Chelsea Lucero, PsyD, LPCC, LADAC, NCC

*Paid for by the MSG Local Collaborative

Date and Time:

Wednesday December 13, 2023 8:30am to 4:00pm

Location:

Luna Community College, Las Vegas, NM, Board Room

Where to Register:

Register by scanning QR code here ->

Learn how to respond with the Mental Health First Aid Action Plan (**ALGEE**):

- A**ssess for risk of suicide or harm.
- L**isten nonjudgmentally.
- G**ive reassurance and information.
- E**ncourage appropriate professional help.
- E**ncourage self-help and other support strategies.



For more information, visit [MHFA.org](https://mhfa.org)

Successorize Purse and Scarf Sale Sat December 9th

11 AM TO 4PM

Luna Community College
Media Education Center

Contact: Phyllis Ludi
(505) 429-0106
pcludi@outlook.com



All proceeds support

AAUW Scholarships for non-traditional female students at NMHU and LCC.

AAUW Tech Trek NM STEM Summer Camp for NM 7th grade girls.

AAUW.org
lasvegas-nm.aauw.net

AAUW
Las Vegas (NM) Branch



Emergency Medical Technician

EMT – Basic

12 Hour Certificate – one semester

12 Students max

The Certificate in Emergency Medical Technician - Basic prepares individuals to sit for National Registry EMT certification exam.

DATES: January 16 – May 10, 2024

CLASS TIMES

Mon and Wed 5:30-9:30 PM

Fridays 4:00-8:00 PM

For more information about registration details, fees and requirements **Contact:** Allied Health and Public Service Department at Luna

Amberlyn Gonzales, Admin Asst, 505-454-5303 Ext: 1022 ambgonzales@luna.edu Dr. Carol

Linder, Director, 505-454-5387 Ext: 1404 clinder@luna.edu

Allen Sanchez, Instructor, 505-470-7444 alsanchez@luna.edu

Camille Atkinson, Northern New Mexico WIN Navigator, 505-356-9791, camillea@ncnmedd.com



Supported by the Northern NM Workforce Integration Network (WIN) grant with Integrated Education and Training (IET) Adult Education and a WIN Navigator



Bookstore and Café'

The Bookstore/Cafe will be closed from December 11, 2023 thru January 03, 2024. We wish everyone a safe and happy much needed winter break.

Luna Strong and tbh are here for you!

Luna is partnering with tbh: an online mental health platform that helps you take charge of your mental health! With tbh, you get FREE access to mental health support online and on your schedule (weekends, holidays — you name it). You can sign up for:

- 1:1 sessions (if you want to work independently) or group support (if you like to do less talking and more listening), all led by diverse therapists.
- Conversations are private and designed as a safe space for you to address any topic you wish!
- Visit <https://tbh.us/luna> to sign up. If you have questions or concerns, text tbh at (415) 895-3932

The image shows two promotional cards side-by-side. The left card features the Luna Community College logo in the top left corner. The main text on the left card reads "ATTENTION LUNA STUDENTS" in large, bold, teal letters, followed by "ENJOY FREE ACCESS TO MENTAL HEALTH SUPPORT" in smaller, bold, dark blue letters. The right card has a white background with a teal border. The main text on the right card reads "FREE VIRTUAL SESSIONS WITH TBH THERAPISTS." in large, bold, teal letters, followed by "SCHEDULE YOUR FIRST SESSION TODAY" in smaller, bold, dark blue letters. Below this text is a teal button with a white downward-pointing arrow and the text "www.tbh.us/Luna" in white.

Luna Strong

Everyone,

Before you leave for the semester, we have potatoes, good looking honeydew melons, block cheese and shredded cheese in the kitchen tiendita and refrigerator. Please take what you need as I'd like to have all this gone by the end of next week. - Crystal Western Ford

I.T.

Good afternoon,

Luna Community College is currently working on the implementation of the Workday Student Information System. This means that all Jenzabar functions that support students, i.e. Financial Aid, Registration, Student Services, etc. will be moved to Workday. We are in the discovery phase of the project and we need information to help us move forward.

I am needing to put together a list of any reports used in the legacy system (Jenzabar).

If anyone runs reports for student data from Jenzabar can you please send me a copy of the report so I can start working on getting the layouts together for the implementation. You can either send me a copy of a current report you run or headings on a spreadsheet of what you would like to be able to run.

Thank you
Denise

--

Denise E. Gibson

Lead Database Administrator

Computer Services

office: (505)454-2547

dgibson@luna.edu

What's Happening This Weekend and Beyond...



**SANTA
~ ROSA**

MAYOR NELSON KOTIAR

CITY COUNCIL AND CITY STAFF WOULD LIKE TO PERSONALLY INVITE YOU TO

**TOYS FOR JOY
SANTA CLAUS IS COMING TO
TOWN**

**SATURDAY DECEMBER 9TH 2023
1:00 – 4:00 PM
BLUE HOLE CONVENTON CENTER
CHILDREN 10 AND UNDER**

PARADE OF LIGHTS
Line up at 5:30 pm on Park Lake Drive
Parade starts at 6:00 pm

Join us at City Hall after the Parade for
Hot Cocoa and Cookies
Float competition winners will be announced for
1st 2nd and 3rd Place prizes

For more information please contact:
Mary Cordova (575) 472-9605, Tessa Gauna (575) 472-3404,
or Mayor Nelson Kotiar (505) 507-1119



CITY OF SANTA
ROSA

\$10
VENDOR FEE



Holiday
**CRAFT
FAIR**

*FOOD/GIFTS CALL MAYOR @
*ART/CRAFTS (505) 507-1119
OR

ILFELD TESSA GAUNA @
WAREHOUSE (575) 472-3404
8 AM - 3 PM



**16
DEC**

City Of Santa Rosa, NM

SANTA ROSA NM

Joseph's

Holiday Party

SATURDAY NIGHT

SATURDAY NIGHT

DOORS OPEN 8PM

9PM-1AM \$10 COVER
DEC 16TH, 2023

SANGRE
JOVEN

FEATURING

B & X SOUND



Luna Community College
FOUNDATION

Proudly Presents:

Winter

LCC
Festival
FUNDRAISER

Luna Community College

Media Arts & Film Technology Building
366 Luna Drive
Las Vegas, New Mexico 87701

December 9th, 2023

11:00 am – 4:00 pm

Vendors:

Please call us at (505) 454-5337 to participate in this event. Space Fee: \$25



Springer December Events

Drop-off Thru Dec. 16 3rd Annual "Share the Warmth" Drive –unwrapped hats, gloves, scarves, socks, and mittens donations can be dropped off at City Hall or the Springer Fire department between 8:00 AM-5:00 PM or by contacting any Springer firefighter. Donations go to local Springer children. Contact Craig Eppler with any questions at 575-707-0265 or springerfire@gmail.com.

December 1 (Friday) – Christmas cookie drop-off. Anyone interested in donating a batch of cookie for the X-mas Tree lighting on 12/3 should contact Luella Smith at 575-707-1354 and drop cookies off at City Hall before 5 PM.

December 2 (Saturday) – 2022 Christmas Bazaar at St. Joseph's Parish Hall. (9 AM to 2 PM). Contact Judy Phelps for more information or to reserve a booth space at 575-447-3967.

December 3 (Sunday) – Christmas Tree lighting in Museum park with Hot Chocolate and Cookies being served at 6:00 PM.

December 5 (Tuesday) – Silver Spurs Cowbell Bazaar at the Methodist Church from 8:30 AM – 2:30 P.M.

December 15 (Friday) – Home and Business Lighting applications should be turned into City Hall before 5 PM. Applications for the home and/or business lighting contests may be picked up at City Hall.

December 16 (Saturday) – Home and Business Lighting Contest Judging is from 6 to 9 PM, so turn on your lights! (Prizes for both home and business category winners are 1st—\$100 ; 2nd -\$75; and 3rd—\$50).

December 17 (Sunday) – Light parade - Anyone who wants to decorate their vehicle should plan to line up by the nursing home at 5:30 PM with the parade scheduled to begin at 6:00 PM. Prizes for the top three floats will be awarded - 1st—\$100, 2nd—\$75 3rd—\$50. After the parade, at Museum park, the winners will be announced and prizes handed out for both the parade and the Home and Business lighting contests.

December 19 (Tuesday) Springer Elementary Christmas Program will be held at 6:00 P.M. The Town of Springer, Mayor Boe Lopez, and Trustees will pass out goody bags to the children after the performance.



HOLIDAY WORDSEARCH



F P T V N
 A K Y Z O C B
 J V U D N R A H V
 I C E S K A T E S Z Q
 O C I C O R L V V R V
 Q Y A A P L J R W P G
 M B W N R S I P H M D
 H A D E N N Z O O
 N Y S E G N T
 R Z A C E T L A C J Y
 N W H U A N T E M H E X S
 G I H G G N T I B W O Y I U D
 I M C W I H E W M E O C L L A J Y
 V H E I E T L Z M L N O L A L U E
 Y F J N L Y B H L L S L O H C D L
 O T F T S Q M R M S J A H S A E F
 Q M G E R E T A E W S T O D T C H
 L L O R H R H T I N S E L S N M Y
 C H R I S T M A S T R E E A U
 R E I N D E E R G X R E S



CANDY CANE
 CHRISTMAS TREE
 COZY
 ELF
 HOLLY
 HOT CHOCOLATE
 ICE SKATES

WORD LIST

IVY
 JINGLE BELLS
 MITTENS
 NAUGHTY
 NICE
 PRESENT
 REINDEER

SANTA CLAUS
 SLEIGH
 SNOWMAN
 SWEATER
 TINSEL
 WINTER



Homemade
 GIFTS MADE EASY

Merry Christmas



Homemade
GIFTS MADE EASY



Holiday Recipes

Best Holiday Cheeseball

(<https://mariebostwick.com/best-holiday-cheese-ball/>)

Ingredients:

- 12 oz. cream cheese, softened
- 2 T sour cream
- 1.5 cups shredded sharp cheddar, divided
- 8 slices bacon, minced, divided
- ¼ cup pecans, chopped, divided
- 4 green onions, chopped fine, divided
- ¼ cup chopped parsley, divided
- 1 T smoked paprika
- ½ tsp garlic powder
- ¼ tsp salt
- ¼ tsp pepper

Instructions

Place soften cream cheese, sour cream, smoked paprika, garlic powder, salt, and pepper into medium-sized mixing bowl. Use a spatula to mix spices into the cream cheese and sour cream.

Add half the cheddar, half the bacon, half the chopped pecans, half the chopped onions, and half of the parsley to the bowl. Mix into the cream cheese, making sure the ingredients are evenly distributed. Use the spatula to press the cheese mixture into a loose ball. Set aside.

Place the remaining ingredients – bacon, cheddar, pecans, parsley, green onion – on a large piece of plastic wrap spread on the kitchen counter. Use your fingers to toss the ingredients so they are well mixed.

Place the cheese ball onto the plastic wrap. Roll the ball into the loose ingredient mixture, pressing the ingredients onto the surface with your hands while forming a more even looking cheese ball. (There will be extra loose ingredients. Save for another use, such as a topping for a green salad.)

Serve immediately or wrap tightly in plastic wrap and store in the refrigerator for up to 4 days.



Christmas Tree Tarts

Recipe from Ree Drummond - Pioneer Woman

(<https://www.foodnetwork.com/recipes/ree-drummond/christmas-tree-tarts-7953768>)

Ingredients:

One 14.1-ounce box refrigerated rolled pie crusts

1 large egg

One 21-ounce can cherry pie filling

Fresh rosemary sprigs, for garnish

2 tablespoons confectioners' sugar

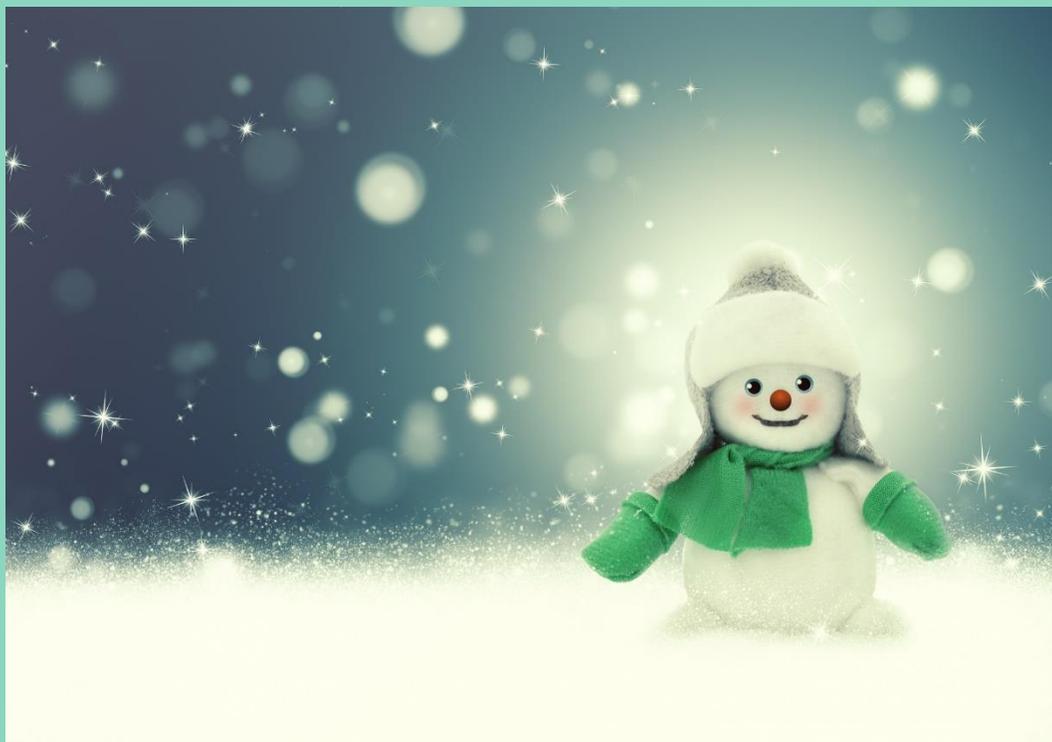
Special equipment: 2 1/2-inch round plain-edged cookie cutter, 2-inch round plain-edged cookie cutter, 1 1/2-inch Christmas tree cookie cutter



1. Preheat the oven to 375 degrees F. Line a baking sheet with parchment paper.
2. Unroll one of the pie crusts onto a cutting board. Using a 2 1/2-inch plain-edged round cutter, cut out 8 circles from the crust. Place the circles on the parchment-lined baking sheet. Discard the remaining dough.
3. Unroll the second pie crust onto the cutting board. Using the same 2 1/2-inch round cutter, cut out 8 more circles. Then, use a 2-inch plain-edged round cutter and cut out 8 smaller circles from the larger circles on the board. Set aside the rings. Using a 1 1/2-inch Christmas tree cutter, cut out 8 small trees from the smaller full circles. You should now have eight 2 1/2-inch full circles, eight 2 1/2-inch rings and eight small Christmas trees of dough.
4. Beat the egg with 1 tablespoon of water. Use your finger or a brush to brush the edge of the 2 1/2-inch circles. This will help the rings adhere during baking. Lay the rings on top of the egg-washed circles. Working carefully, spoon 3 cherries into the center of each tart. Place a tiny tree on top of each tart over the cherries. The trunk of the tree should be touching the outer ring. Using your finger or a pastry brush, brush the pie-crust ring and tree with the egg wash. Bake the tarts until the dough is golden brown, about 15 minutes. Allow to cool completely.
5. Create a bed of rosemary on a platter or cake stand and arrange the baked tarts on top of the rosemary. Dust with confectioners' sugar and enjoy!

Reminders

- All committees, departments, and individuals with information to share are encouraged to send their knowledge to sgoodyear@luna.edu each week by 5:00 P.M. on Wednesday (unless otherwise noted) for inclusion in the week's update. If you miss a deadline, don't worry, your information will be included in the following week's update. When possible, your information should be in tidy bullet points that can easily be added to the basic update format. It is also helpful if you respond to the request for information for the week of update in the reminder email that was sent out, as it makes it easier for me to find and included what you send in the update. Please submit any pictures in the form of jpegs.
- Thanks to all who shared information for this week's edition of "What's Happening at Luna."
- If you missed an edition of "What's Happening at Luna," find it here: https://luna.edu/whats_happening.



Have a wonderful weekend, Everyone!