

# MOUNTAINEER CHALLENGE ALUMNI

Winter 2020

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## Mountaineer Challenge Academy Welcomes 54th Class



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# CADET TO CADRE



Robin (Harper) Sisler graduated from the Mountaineer Challenge Academy's second class in 2015.

As a cadet, she describes herself as quiet, but she always tried to do what she was told and tried to stay under the radar. She served as an Assistant Platoon Leader.

After graduation, Mrs. Sisler served as an assistant manager at Subway, but ultimately returned to the Mountaineer Challenge Academy in March 2018.



"I came back because this place holds a special place in my heart. I wouldn't be where I am today without it. I want to be the saving grace for other kids. I want to help other at-risk youth, like the squad leaders helped me and also give back to a program that gave me the tools to live my life like I do. MCA gave me my life back. I hope all of the kids that have come through with me as a squad leader and all the ones who will come through know there is someone in their corner, even after they've left."

## MCA Opening **NG** Second Facility



West Virginia Governor Jim Justice announced in his State of the State address on January 8, 2020 that the Mountaineer Challenge Academy will be opening another institution. The second establishment will be located at the former West Virginia Institute of Technology, located in Montgomery, WV.

"The work the National Guard has done with the Challenge Academy and the Job Challenge Program at Camp Dawson in Preston County is off the charts,"

Gov. Justice said. "They've graduated 4,663 kids and the number of lives that have been changed for the better is absolutely amazing. "This program has been so successful that we've now found the dollars, without increasing our budget, to be able to start a second Mountaineer Challenge Academy in Montgomery."

# THE ROAD to success

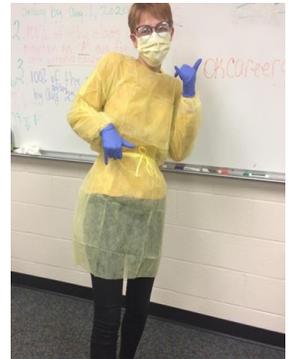


## **Justin Lucas (Class 1 –2008)**

Former Cadet Lucas has been a patrolman with the Bluefield Police Department for the past 5 years.

## **Autumn Hoffman (Class 1-2014)**

After leaving MCA, Cadet Hoffman started a secondary program at Bridge Valley Community and Technical College for Phlebotomy. After a two month course, she applied to CAMC General and got the job that same day! She moved up the ranks over the next 2 years and got an ASCP license which allows her to practice across the US. She moved to Oklahoma in 2018, where she worked as a Senior Phlebotomist at CSL Plasma, making medicines and vaccines for people in need. She currently holds a 3.4 GPA in Nursing School and will graduate in August 2020.



## **Cameron Butcher (Class 2 –2014)**

Former Cadet Butcher traveled after leaving the academy, working from New York to California. He has been a Forman for Wright Tree Service for 2 years and loves it.

Want to be featured in our next Alumni newsletter? Contact Roxanne Bright ([roxanne.l.bright@wv.gov](mailto:roxanne.l.bright@wv.gov)) and let her know what you've been up to since you left MCA. We love to hear how well our graduates are doing!



Our cadets say that the food at MCA is one of their **favorite** things here. Here is one of their favorite recipes, straight from the DFAC!

### Spicy Chicken Sandwich

4 Chicken Breast (6 oz each)

Enough oil to fry

2 ½ cups Buttermilk

1 TBSP Salt

⅓ cup Hot Sauce

2 packets Dry Ranch Dressing Mix

2 Cups Flour

½ cup Corn Starch

2 TBSP Cayenne Pepper

1 tsp Garlic Powder

2 eggs

1. Clean fat from chicken breast and score the thickest part of the breast about 1/8-inch deep to allow even cooking throughout chicken
2. Mix buttermilk with 1 packet of dry ranch, salt and hot sauce. Add the chicken and place in the refrigerator for 4 hours.
3. Heat enough oil to fry chicken.



"Success is not in what you have, but in who you are" - Bo Bennett

Did your time at Mountaineer Challenge Academy have a positive impact on your life? Would you like to come back and share your success with our cadets and inspire them? We love to have our alumni return and share their story with our cadets and show them that MCA is a stepping stone to a better future.

**Contact Roxanne Bright at 304.791.7926 for more details.**

4. Mix the other ranch packet with the garlic powder, flour and corn starch.
5. Take the chicken out of the buttermilk mixture and add eggs to the buttermilk and mix thoroughly.
6. Place the chicken in hot oil. Fry for 4 minutes. Turn chicken over and fry for another 4 minutes. Check the internal temperature (should be at least 165° F)
7. Place chicken on wire rack to the oil drain. Place on bun and eat with mayo and pickles or other desired toppings.