

MOUNTAINEER CHALLENGE ALUMNI

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Mountaineer ChalleNGe Academy Welcomes 58th Class



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CADET TO CADRE



Nathaniel Flohr graduated from the Mountaineer Challenge Academy's first class of 2017 with 150 other cadets.

As a cadet, Mr. Flohr says he was a decent cadet. "I was a platoon leader for the majority of my class. I always strived to do well in school and PT. I always did my best to pay attention in class and treat the staff with respect."

After graduation, he joined the Marine Corps and went to boot camp in October 2017. In 2018 he went through Marine Combat Training, MOS

school and he joined the Fleet Marine Force. He was meritoriously promoted to Corporal in 2019. He successfully completed his 4 years and was honorably discharged in 2021.

Flohr returned to MCA as a squad leader in September 2021 to mentor and make a positive impact on cadets.

When asked how his time at MCA impacted his life, he answered "MCA made a positive impact on my life. I was a little lost on life and high school before MCA and the staff at MCA mentored me to the right path. I gained direction, discipline and some life plans."



MCA South



MCA South, located in Montgomery, WV, graduated it's second class in September 2021

Among those graduates was William Farkas, who became the first Youth Challenge Academy graduate in history to be appointed to West Point. Farkas is currently enlisted in the National Guard and will depart for New York in June of 2022 to be a member of the 2026 graduating class at United States Military Academy.

Mountaineer Challenge Academy's third class started in October and is currently comprised of 44 cadets who will graduate in March of this year.

THE ROAD to success



Zak Scopel (Class 1 - 2008)

MCA saved my life. Truly. I was going down the wrong path with no sense of direction or where to go to next. My time at MCA was hard I won't lie about that, however looking back after 13 years I wouldn't change it for anything. After I graduated from MCA I decided to move to Tennessee and enlist in the Army. After my time in the Army was complete I decided to become a truck driver and travel the country. Currently I'm still working as a truck driver, have a beautiful home and an amazing girlfriend (Michelle) who has always told me to chase my dreams and to never give up. Thank you MCA for changing my life. I hope that everyone can find success the way I have.



Dylan Cassell (Class 1 - 2014)

I have been in the Army for almost 3 years. I am currently at 19D (Cavalry Scout) and getting ready to be promoted to Sergeant. The MCA taught me to be tougher than I was and gave me discipline. I earned my diploma and made some great friends.



Jack Strickland (Class 1 - 2016)

I'm currently living in Youngstown, Ohio working for a steel mill in PA, NLMK Sharon coating. I'm in the USW union and I'm doing great. I couldn't thank the staff at MCA enough for the success I've had over the years. I was the Most Improved cadet for my class. I'd go back and do the whole program again if I could.

Want to be featured in our next Alumni newsletter? Contact Roxanne Bright (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!

Biscuits

- 2 ½ cups of Unsalted Butter
 - 4 TBSP and 2 ½ tsp of Baking Powder
 - 2 ½ tsp Baking Soda
 - 3 TBSP and ¾ tsp of Granulated Sugar
 - 1 TBSP Kosher Salt
 - 5 cups Self-Rising Flour
 - 4 ½ cups Buttermilk
- Preheat oven to 385°.
 - Cut butter into small cubes. Keep cold while finishing the rest of the steps.
 - Mix all dry ingredients in a mixer.
 - Add the butter to the dry ingredients and turn the mixer on (using the dough hook) for a minute or two so the butter gets coated with the flour.
 - Add the buttermilk. Mix just until incorporated and the dough begins to pull away from the sides of the bowl. Turn dough out on a floured surface.
 - Roll out the dough and cut each biscuit and place in a greased pan.
 - Bake at 385° for 12 minutes.

HELP WANTED

Have you ever considered a career with the Mountaineer Challenge Academy?

MCA North, MCA South and Mountaineer Job Challenge are all hiring.

You can check out the Employment Page on the MCA web page and fill out the WV Military Authority application.

If you have any questions, you can contact HR Belinda Sharp at 304.791.7907



Interested in mentoring future cadets? If you live in West Virginia and are at least 25 years old you could qualify. Contact the RPM Office at the Mountaineer Challenge Academy at 304.791.7387 for more information.