

SPECIAL VERDE ISSUE

YC360

YAVAPAI COLLEGE, YOUR COMMUNITY & YOU | SPRING 2022

INVESTING IN THE VERDE

New programs bring promise
and possibility Page 4

SKILLED TRADES
CENTER

VERDE VALLEY
HEALTHCARE SUMMIT

LOCAL ARTIST
HONORED

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ON THE COVER

The Verde Campus's Mabery Pavilion is the eye of an educational storm these days, as the surrounding area bristles with new students, new buildings and new programs designed to answer the workforce needs of the Verde Valley communities. Meet the team leading the innovations (L to R): Verde Valley Dean Dr. Tina Redd; Vice President Dr. Diane Ryan; District Governing Board Chair Deb McCasland; Yavapai College President Dr. Lisa Rhine; and YC Foundation Board President Valerie Wood. Photo by Bill Leyden. Read the full story, p. 4.

YC360

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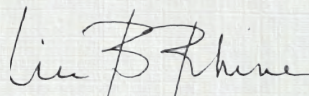
Harvesting the Verde's Wonders, Together.

Ever since I assumed the role of Yavapai College's president, I've been working to learn about the unique needs of the towns and communities that make up the Verde Valley. From my very first visit, I was struck by the beauty and unique vibe of this region – and the incredible opportunities that each community presents.

Harvesting those opportunities began with listening. In our 2019 listening tour, Verde Valley citizens shared with me their needs, ideas and insights about where their communities were and what they needed. By fostering local relationships and partnering with town councils, school

superintendents, community foundations and economic development entities, the College has strengthened its connection with the Verde Valley and laid the foundation for a promising future together. In just a short period of time – and despite the challenges of a pandemic – Yavapai College has developed a positive, open dialogue with the Verde Valley that has created new opportunities and launched new programs for our students to learn and for our communities to grow.

I will to continue to listen. We will continue to hone this partnership and, wherever we find a need, we'll endeavor to meet it together. ■


Lisa B. Rhine, Ph.D.
President



INVESTING IN THE VERDE

New Programs Bring Promise and Possibility By Michael Grady

Ask Dr. Tina Redd what's unique about the Verde Valley, and YC's Verde Campus Dean doesn't mince words. "Citizens here are passionate. They're paying attention. They're deeply interested in what the College does and what it plans to do."

These days, there's plenty to see. Yavapai College's once-sleepy Verde Campus now hums with growth and possibility – thanks to new leaders, educators and locals blending collegiate resources with community needs.

Listening and Learning

"When I first came here in 2019, everyone talked about the Verde Valley like it was one homogeneous place." Yavapai College President Dr. Lisa Rhine remembers. "I found that nothing could be further from the truth." The new president went on a listening tour, asking community members,

business leaders and students about their needs. "I heard the desire for an executive-level presence in the area. I heard that Verde Campus employees wanted to feel more a part of the College. And I heard, loud and clear, that the community wanted more career and technical programs on the east side of the mountain."

The next years saw YC answer with a programming and infrastructure boom: a renovated Building L, with expanded manufacturing and healthcare facilities; a teaching greenhouse; a 10,000 sqft. Skilled Trades Center; and spaces to teach everything from building trades to home brewing; with more on the way. (See pages 8-9).

Vice President of Academic Affairs Dr. Diane Ryan says it's the smart thing to do. "Community colleges should be

repositioning themselves we emerge from COVID and look for ways to meet the needs of their communities. That means partnering with local businesses and figuring out the programs needed to train learners to be productive in high-paying industries."

Assembling a Launchpad

The improvements are ongoing. Results, though positive, are still in their early days. But the quick embrace of the Verde Campus's carpentry, plumbing, HVAC and electrician classes (p. 16) and the Nursing program expansion suggest an improving partnership on the east side of Mingus.

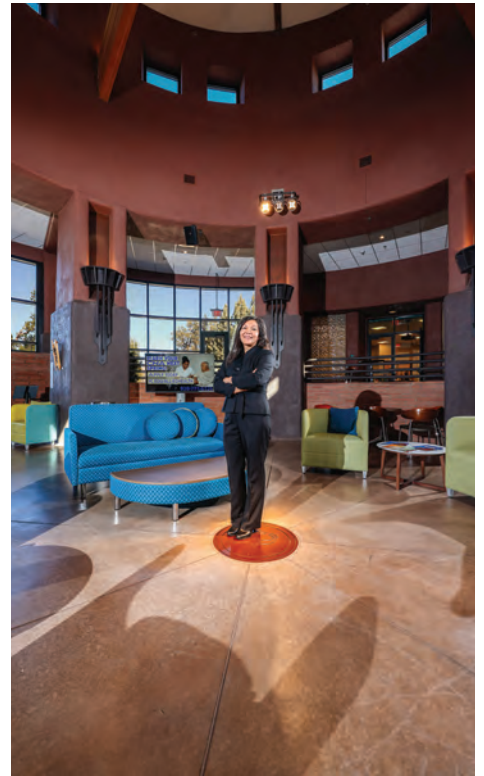
"The community and the college seem to be listening more to each other," YC Foundation Board President and Cornville resident Valerie Wood says. "They're trying to understand each other's priorities and



reach common ground. I'm not saying it didn't exist before, but we are moving forward exponentially now."

"I'm very excited," says District Governing Board Chair Deb McCasland. "Using the College Strategic Plan as the foundation, our amazing Verde campus administrators are identifying, developing, and producing new courses and areas of study. Educational opportunities in the Verde Valley are increasing and targeted to meet specific needs of the communities."

Valerie Wood – who found a new career through education – says the improvements have lasting implications. "It's such a benefit for people, looking to further their educations and train for careers locally. I would have a difficult time imagining life without YC. It's such a launch pad. Once you step on, you can decide where you're going to go. It's a launchpad to a future." ■



Clockwise from top left: President Dr. Lisa Rhine at Building L; Verde Campus Dean Dr. Tina Redd at the Sedona Center; YCF Board President Valerie Wood; Academic Affairs VP Dr. Diane Ryan in the Verde Library; District Governing Board Chair Deb McCasland at the new Skilled Trades Center.



“
Education is the
most powerful
weapon you can
use to change
the world.
”
- Nelson Mandela





Restaurateur/Artist Kelley Foy will oversee restaurants on the Verde and Sedona campuses.

ORDER UP!

Two Teaching Restaurants

by Michael Grady

Every time Verde Campus Art Gallery Director Kelley Foy passed that sleepy café in Building F, her restaurant-self would wonder. "I'd think, 'what a great set-up. A lot of possibilities there.'"

Those possibilities have arrived. Foy, a seasoned entrepreneur with three restaurant start-ups to her credit, now leads a project that will expand opportunities for YC students. And that sleepy hole-in-the-wall will sleep no more. "I'm very excited to create two restaurants – in Clarkdale and the Sedona Center."

Staffed by Culinary students, the restaurants will complete an educational journey that begins in the garden and ends tableside; offering students real-life experience in the dining/hospitality industry.

"It's more connected than a simple café," she explains. "We can serve foods our students grow from our agriculture programs. We can grow our vegetables in our greenhouses. We can create our own breads, pastries and cheeses and work with local growers, too. And we can

wrap it in a practicum program that teaches students how to run a restaurant."

The new restaurants will offer lessons that can't be taught in class. "Lots of culinary students go right into the industry without hands-on experience," Foy says. "These cafes won't have the full intensity of a restaurant. But they'll understand the daily happenings, the constant prep, the customer interaction. We also want to connect with restaurants in the community, so our students have somewhere to go once they take the Practicum and look for work here at home."

The Verde restaurant comes first. "Our concept, YCGC, is variations on grilled cheese, with hand-made mozzarella and other cheeses, artisan breads, daily prepared soups and great salads." YCGC, refitted with a large bread oven and other amenities, will have a 'soft opening' in mid-January.

The Sedona Center spot will follow in 2022. "We don't want to rush things," Foy says. "We want to focus on each one and get it right." ■



**SEDONA CENTER
RENOVATION**
(AUGUST 2017)

**SOUTHWEST WINE
CENTER**
(AUGUST 2014)

**SOUTHWEST
WINE CENTER
VINEYARD**
(2010-2017)

A BIRD'S EYE VIEW OF GROWTH

The best way to trace the evolution of YC's Verde Valley Campus is from directly overhead



**VERDE
CAMPUS CAFÉ**
(DECEMBER 2021)

**BREWING
CLASSROOMS**
(NOVEMBER 2021)

**VERDE VALLEY
GREENHOUSE**
(APRIL 2021)

BUILDING L RENOVATION
(OCTOBER 2020)

**VERDE SKILLED
TRADES CENTER**
(AUGUST 2021)



Jerome Mayor Dr. Jack Dillenberg (right) and local leaders address the county's health care future. (Inset) Facilitator Dr. Danika Tynes.

Diagnosing Our Future

YC Health Summit envisions the next generation of care

Growing rural communities versus overwhelmed medical providers. The expansion of medical education versus an aging population. The potential of new technologies versus the constraints of logistics and time. These issues were studied by community, medical and education leaders at the Yavapai College Health Summit.

"Change is coming. It's going to continue to be our way of life," Facilitator Dr. Danika Tynes, Ph.D., said. The Director of Study Process & Operations at Evidation Health explained that pandemics, shifting demographics and even climate change will impact health care. "We're asking people to get more agile and work together. The one thing we're going to have to get really good at is change."

Presented by YC's Regional Economic Development Center (REDC), the Summit gathered more than 35 health care educators, providers and local leaders at Cliff Castle Casino's Conference Center in October to discuss the coming challenges local medicine.

The chief concern? Staffing. How will Yavapai County, with a senior-heavy population of 236,000 and a labor force half that size, keep filling physician and caregiver positions as the population ages?

"It's a generational workforce issue," REDC Director Richard Hernandez noted a 'brain drain' on the county's labor force. "We must retain our own workers, attract others to come here, and develop a collaborative effort to keep them in the field."

YC Director for Institutional Effectiveness Tom Hughes noted that the College already offers training programs for three of the most in-demand medical professions: Registered Nursing; Medical Assistants and Nursing Assistants; a fourth, Home Health Aide training, will be available soon.

YC Nursing Director Dr. Marylou Mercado said community colleges are vital toward keeping health care accessible. "That was always my goal, to reach the non-traditional learner, help them be successful, finish their

programs and get them in the community."

Participants also advocated for expanded housing and childcare resources to retain more healthcare workers. "These things are interrelated," School Superintendent Tim Carter said solutions must "connect the needs of our county and our students."

Jerome Mayor and former Arizona Health Services Director Dr. Jack Dillenberg cautioned that expanding services can't diminish quality of care: "We're moving to a value-based health care system. Patients will want to know that you care about them and their families."

The Summit produced a range of ideas – dedicated housing and childcare for health care workers; linking scholarships to local service commitments; expanding tele-health resources, and more. "We'll walk away with these ideas, and 'project-ize' each one," Dr. Tynes promised. "We'll make actionable recommendations, develop next steps, and drive them to fruition." ■

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“The YC Nursing program supports better healthcare in the Verde Valley by ensuring students receive a high-quality nursing education that meets the needs of patients and their families. National Council State Board of Nursing data shows that most YC Nursing graduates stay in Arizona and work in the communities in which they reside.

Our goal is to assist each student to successfully complete the program, graduate, earn a successful living wage, and have a sense of belonging in the profession of nursing here in the Verde Valley.”

”

Dr. Marylou E. Mercado

EDN, MSN, RN, CNE, FNP-BC
Yavapai College Director of Nursing



“

“YC’s Regional Economic Development Center and their services are integral to our economic development efforts at the city of Sedona.

Routinely, I use their help acquiring accurate data to inform our decision-making; to identify community and economic development opportunities; and to share with other community stakeholders looking to invest in Sedona. I consider the REDC our regional support, helping us understand the regional economy and laborscape. The top-notch services of their Small Business Development Center are targeted to provide no-cost business expertise and planning assistance. Time and time again, local businesses share with me the value they get from working with the SBDC.”

”

Molly Spangler

*Director of Economic Development
City of Sedona*



'LOVE THE WINE YOU'RE WITH'

Pairs Well with the Verde Campus

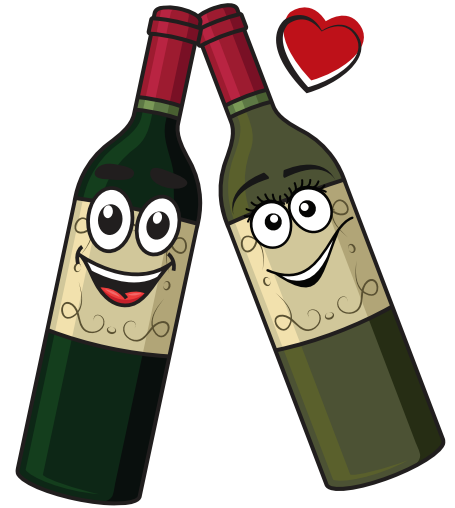
by Michael Grady

Local wines, the people who love them, and a blossoming Verde Campus shared the stage when *Love the Wine You're With* – the YC Foundation and Friends of the Southwest Wine Center's annual fundraiser – shed its traditional title and venue and spread out like fall colors under a gorgeous October sky.

"When we got together to plan this, COVID was still going strong," Event organizer Suzanne Reed explained. "We were just going to do a wine-pull as a drive-up event. But once things opened up, we thought: let's open the campus. Let's invite students and graduates who have wineries to the campus. And let's do it for free."

New programs, new buildings and declining infection rates compelled the FoSWC to take the event campus-wide. Twelve local wineries – many with alumni from the Southwest Wine Center – dotted the Verde Campus, as an estimated 250 participants tasted their wares, munched on culinary school creations, toured the new Skilled Trades Center and sampled the first fruits of the new Brewing Program.

"I think it's absolutely gorgeous," attendee Randy Clark of Prescott, said. "It's a beautiful piece of property and the buildings are lovely. ■



Vintners, growers, locals and connoisseurs shared their spirits at "Love the Wine You're With," October 23 on the Verde Campus.

The View from Cove Mesa

Emil and Cindy Molin plant a promising future

by Michael Grady



The road to Cove Mesa Vineyard is a rocky switchback up to a limestone plateau with breathtaking views. There, Emil and Cindy Molin, Cove Mesa's co-owners, work the logistics of vineyard management with the zeal of a couple on a fresh start.

"I always had that dream – 'wouldn't it be nice to own a vineyard?'" Emil says.

Now, with over eleven thousand vines in the soil, 38 tons of grapes on their second crush and 9 different wines available in their Cottonwood tasting room, the Molins credit each other, the community and YC's Southwest Wine Center for their promising start.

"Without Emil going to the Viticulture and Enology program, we would be lost." Cindy says.

Their own road here was unlikely. Emil once worked for Indiana's Insurance

Commission, overseeing the state's insurance companies. Cindy, a software engineer, worked at Westinghouse, then as a Raytheon executive, before retiring last year. They founded Cove Mesa Vineyard and Winery in 2020, with Dean Pefanis.

As the vineyard's Secretary/Treasurer, Cindy's administrative skills gather no dust. "Wineries are extremely complex," she explains. "They combine farming, manufacturing and retail – in addition to standard accounting and financials."

A seasoned wine connoisseur and investor, Emil had long been content to focus only the vineyard side of winemaking. The Southwest Wine Center changed that.

"The education there was wonderful," he says. "It's part of why I'm so excited. [Director] Michael Pierce was inspiring.

He's very organized, very knowledgeable. He takes pride in making everything as good as it can be – and he's one of the best educators I've ever met."

Since graduating with his A.A.S. degree in 2017, Emil has channeled his expertise into their nine-acre vineyard, and into local advocacy. On the boards of the Verde Valley Wine Consortium and the Arizona Farm Bureau, he helps support the Verde Valley, which just qualified as an American Viticulture Area (AVA), a prestigious designation shared by Sonoita and Willcox and more famous wine regions, like Napa Valley. He sees Arizona Wine Country bound for similar greatness.

"Arizona wine is more European in style," he says, "more elegant, more true to the vineyard. The quality of Arizona-produced wine can be extraordinary." ■

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“Without Emil going to the Viticulture and Enology program, we would be lost.”



Cindy and Emil Molin, a Southwest Wine Center graduate, toast the future of Cove Mesa Vineyards from their home overlooking the Verde Valley.



'Building Stuff is Fun'

by Michael Grady

It may not look like a typical construction site – and it doesn't feel like a typical classroom. But Aaron Rodriguez's CBT100 class is a blend of both, with generous doses of energy and camaraderie thrown in.

"This is Beginning Carpentry," Rodriguez says. "All of our courses pertain to residential construction. We teach carpentry, residential framing, concrete masonry and roofing. This is an introduction to a lot."

It's also the first course in YC's new Building Trades curriculum; the first class in the Verde Campus Skilled Trades Center, and the first official teaching assignment for Rodriguez, who brings years of professional experience as a construction foreman to the class.

When the course opened for enrollment, Rodriguez wasn't sure whom he'd get. Turns out, it was a little of everybody. "I have a 16-year-old, who graduated high school early. I have a retired couple who wants to work on their house, and everything in between."

"There are a lot of opportunities nowadays for women in construction and I think word got out about that. The majority of students are currently employed in something they're not happy with, and they just feel like there's more."

There is more. Talk to Aaron, or his students, and their biggest surprise is how much they're enjoying it. "I'm amazed at the camaraderie. I teach two sections, 18 students each. On Saturdays, I have all of them together. That's the most fun."

"I have students coming up to me after every class telling me they had a blast," Rodriguez said. "Hey, building stuff is fun."

Beginning Carpentry teaches the basic skills needed to work on a construction site. The next course, Advanced Carpentry, addresses specialties like cabinetry and finish work. "The housing market is growing, and contractors cannot find employees. I spent my life building custom houses and have never run out of work." ■



Construction Trades instructor Aaron Rodriguez watches his CBT 100 class attack their assignments.

FILLING THE NEED

In 2021, in response to community workforce needs, YC opened its Skilled Trades Center, offering a free first semester to prospective carpenters, plumbers, electricians and heating/cooling technicians. The community has answered – in numbers.



CONSTRUCTION COURSES

100% FULL FOR FALL SEMESTER



ELECTRICIAN COURSES

98% FULL FOR FALL SEMESTER



HVAC COURSES

66% FULL FOR FALL SEMESTER



PLUMBING COURSES

100% FULL FOR FALL SEMESTER

Source: Yavapai College Enrollment, Fall Semester 2021

“

“The Southwest Wine Center has established a community hub for the expanding wine industry. It provides educational advancement to the students and a central location for ideas and projects that support the region. The people associated with the Wine Center take pride in this sharing of knowledge. Many of the emerging wine industry leaders received their start as students at the SWC. This network of graduates shares a foundation of knowledge and a sense of community they continue to spread throughout the state. The impact of the Southwest Wine Center is only beginning.”

”

Michael Pierce

*Viticulture & Enology Director
Yavapai College Verde Campus*



Q&A Sedona Thrives, Post-Pandemic

OLLI & Comm Ed programs used adversity to learn and grow

The aroma of fresh-baked goods fills the rotunda at YC Sedona Center's recent Open House. There, Associate Dean of Lifelong Learning and the Sedona Center Linda Shook joined Community Education Director Zach Jernigan to discuss their OLLI and Comm-Ed programs – and how teaching through the pandemic has made them better.

Q: You made a remarkable transition in 2020, from face-to-face classes to fully online in a few weeks.

LINDA: It was amazing, really. Our staff worked and learned beyond their job descriptions. The College was very supportive. Once we did the [COVID] protocols, our IT Department allowed us into the Sedona Center, because bandwidth in the community was not good. That allowed us to teach on Zoom, which saved the program.

Q: I hear OLLI & Comm Ed have really polished the online format.

ZACH: The best example of how Comm Ed adapted was our cooking classes. In 2020, we had a lot of online cooking classes – which are logistically challenging. People working in kitchens, moving around, working with a camera. There were hiccups, but we overcame those quickly. I'm amazed how good our instructors have gotten at delivering those classes.

Q: Are you making your online options permanent?

LINDA: Yes. We're adding back face-to-face learning and keeping the online model. We call it 'combo-learning.' You'll have a teacher in one location with online and in-class students at the same time.

Q: So, students can choose the format they're comfortable with?

ZACH: It's wonderful. In November, for example, we hosted a Chocolate-Cooking Class, taught by Chef Mark Reese. The same class was available online or in-person. Online is a little less expensive, only because we're not paying for supplies. It's broadcast live, from here, via Zoom.

LINDA: The real upside of Zoom is that you can record the classes. We do that, per FERPA guidelines for confidentiality. If a student can't make a class, we can send them the recording. So doctor's appointments, travel or schedule changes don't have to keep someone from enrolling.

Q: What other innovations have you discovered?

LINDA: Now, we can share classes among the Prescott, Verde and Sedona campuses. Sedona OLLI members can say, "I'm going to take one of those online classes in Prescott." That's a huge perk for everybody. It increases what we offer and exposes students to new teachers and classmates. Zoom allows us to connect with each other more and be more of a community, college-wide. ■



Associate Dean/OLLI Director Linda Shook (top right); Community Education Director Zach Jernigan (left); The Sedona Center Open House.



HOLD MY BEER:

A Mutual Appreciation of Brewing

By Michael Pearson



YC's Brewing Technology program splits instruction time between the Verde Campus and THAT Brewery (above) in Cottonwood.

Today, YC's Brewing Technology class enjoyed beer in the sunshine. Usually, they meet at Yavapai College's Verde Campus or THAT Brewery in Cottonwood. Instead, on this November Saturday, they shared their creations at the Na'Cho Beer Festival. They have learned to appreciate the process and the ingredients used in beer, and now they are serving and drinking what they have learned.

YC's Brewing Certificate program is a ten-month program, with Saturday classes for working students. It is designed to teach entry-level skills into the brewing industry.

Every Saturday, the six-hour class picks one recipe to focus on. The class involves scientific lectures about the theory of brewing, but Brewing instructor Holly Huffman says, "I could tell they weren't bored." Indeed, most students came away with a newfound appreciation for beer.

"I learned to appreciate the ingredients," student and civil engineer Rich Graham says. The students first learn what brewing is and what it does. After weeks of discussing the science, they move on to making beer. The class is tailored for beginning brewers. Rich calls it, "Science class with a social element." While they wait for processes that can take a couple hours, the students talk and share their appreciation of their new craft.

"I tried to make beer before taking this class," student Sharon King says. The result, she says, was nothing compared to the high-quality brew she knows how to make now. She describes the class as a tech school combined with a science class.

Laura Tollefsen says she has a "new appreciation of beer." A server by trade, she finds brewing an interesting hobby which could lead to a new career. "I would eventually like to be a brewer." ■



By Michael Pearson

Fresh flour lingers in the air at Yavapai College's Sedona campus. In the pastry kitchen, beginners, hobbyists and experts all frantically work to make the perfect croissant. Chef Kiersten Wenzel watches as they make rolls, cakes, cookies, and more. The Culinary 104 class meets for eight hours each Saturday. Students choose a recipe at the beginning of class. Each one will learn proper use of knives, mixers, rolling pins, and pastry brushes.

It's a perfect mix of sculpture class and science lab. Measuring cups are strewn everywhere, and formulas show exactly what ingredients and tools are needed. Class starts with a lecture but "lecture is a loose term," student Brent Kimbro says. "We spend seven-and-a-half to eight hours baking." Everyone is moving around. Students use their hands to shape the dough into works of art. Brent fondly remembers taking home orange rolls after class. They quickly became his new favorite pastry.

BAKING & PASTRY CERTIFICATE

Flour-Filled Fun



Baking and Pastry student Brent Kimbro.

Brent started baking in 2020, making a new dish every week. He saw Yavapai College was offering a baking certificate and jumped at the opportunity to develop his flour-filled hobby. "After retirement, I may get a job related to baking," he smiled. He has a day job, but dismissed the class workload as "not an issue." Homework consists of vocabulary and baking at home. However, no home will be as well-equipped as the Sedona Center's pastry kitchen. The walls are lined with ovens, multiple fridges, a rack of tools, and a dishwashing station. It may look daunting. But Brent assures us the class is very beginner-friendly, and Chef Wenzel is always ready to get hands-on if needed. New baking students can look forward to a fun, accessible class and the opportunity to use a beautiful kitchen. ■

DON REITZ EXHIBIT

at McMullen-Mikles Gallery



“Making pots isn’t about making pots. [It] is your self – it is a way of life. About the way you think, about the way your mind is; it’s about what has affected you all your life...”

—CERAMICIST DON REITZ (1929-2014)



The McMullen-Mikles Gallery was packed Sept. 30 for the celebration of legendary Verde Valley sculptor Don Reitz.

By Michael Pearson

The wood fired jars look as if they were dug up yesterday. The rigid edges perfectly resemble the rocks outside. The exhibit focuses on the relaxing earth tones of Verde artist Don Reitz’s work, hence the title “Follow Your Bliss.”

Don Reitz lived between 1929 and 2014, but his art looks ancient. “The work is historical but without history,” he wrote. A celebrated ceramicist, he was known for his salt glaze pottery, a practice used in the Middle Ages as an economical solution to glaze surfaces such as roofs. By putting raw salt into a kiln, it would effectively coat the pottery.

Reitz created lots of colorful works, but sadly the gallery didn’t include them. Still, “Follow Your Bliss” was well worth a visit just to see what one man can do with pottery, salt and a kiln. ■



Verde Campus Gallery Renamed for Patty McMullen-Mikles



By J.J. McCormack

In a September ceremony, the Verde Valley Campus Art Gallery officially changed its name to the Patty McMullen-Mikles Gallery of Yavapai College – honoring the artist and teacher who dedicated her life to creating and inspiring art.

“She is severely missed and well-deserving of this memorial,” Art Professor Dr. Barb Waak said. The change came after a concerted effort by colleagues, who remember her as passionate about art and education.

A successful commercial artist, Patty McMullen-Mikles joined YC in 1995 and became known for her ability to motivate students. She taught drawing, two-dimensional design, oil, acrylic, watercolor painting and many other classes. She spearheaded completion of the Associate Degree in Fine Arts curriculum, ran the art gallery, and created an endowed scholarship that still supports students today. She retired in 2015, after 20 years of distinguished service, and died of cancer later that year. “Her greatest gift to all of us was teaching us how to leave this landscape with grace, beauty and dignity,” Art Professor Dr. Amy Stein said.

Now the teacher who inspired so many will continue that work, through the gallery that bears her name. ■



VOLLEYBALL BRINGS OUT THE BROOMS IN COTTONWOOD

Two sweeps, in two weeks, at Mingus Union High School

By DJ Irwin

The Roughrider Volleyball team took home field advantage on the road this fall, hosting two Wednesday night matches in the friendly confines of Mingus Union High School in Cottonwood.

Sept 8 vs. Ottawa In their first match at Mingus, the Roughriders overcame a slow start to dominate the Ottawa University Spirit in a three-set sweep. Down 3-1 in the first set, the Roughriders went on an 8-0 run, overpowering Ottawa at the front of the net while showing off the power behind some ferocious kills.

The run propelled YC to a 25-14 victory in set one. The following set featured a neck-and-neck battle that locked the score at seven. The Roughriders then hit the gas, scoring seven of the next 11 points to take a 14-11 lead and took the set, 25-19, before finishing the Spirit off with a 25-14 victory in set three.

Sept 22 vs. Arizona Christian Two weeks later, Roughrider Volleyball tallied plenty of kills – while allowing almost nothing to hit the floor on the defense – as they cruised to a sweep over Arizona Christian University's club volleyball team. The Roughriders ran into very few issues, winning decisively in three sets, 25-7, 25-8 and 25-14.

More Roughriders on the way

The two Volleyball matches at MUHS were just the beginning of a plan to bring Roughrider athletics to the Verde Valley. Follow www.goroughriders.com and be on the lookout for more Verde-based Roughrider events in 2022. ■

