

Employee Newsletter

December 2016



Anniversaries:

Kim Kriegel, Building and Grounds, 25 years
Tracy Salsberry, Sheriff's Office, 12 years
Tammy Miller, County Clerk's Office, 6 years
Sherry Treasure, County Clerk's Office, 2 years

Happy Birthday!

Carson Adams, County Commissioner 12/24
Angela Althide, Circuit Court, 12/18
Grace March, Juvenile Office, 12/16
Phil McIntosh, Juvenile Office, 12/8
Brian Noe, Coroner, 12/18
Rhonda Noe, Public Admin, 12/28
Scott VanWye, Road and Bridge, 12/31
Randall Watson, Road and Bridge, 12/8



AS ALWAYS: IF I'VE NEGLECTED ANYONE BY MISTAKE, PLEASE LET ME KNOW SO I CAN FIX IT NEXT TIME

Welcome New Employees!

Parker Willis, Sheriff's Dept.
Jordin Luthenauer, JJC

County Events

[12/2- Missouri Livestock Symposium](#)
[My Three Angels](#)
[Ribbon Cutting Ceremony: Take Root Cafe](#)
[Pickell Abstract Christmas Party](#)
[Laser Holidays Album 1](#)
[Laser Beatles](#)
[12/3- Missouri Livestock Symposium](#)
[33rd Annual Reindeer Romp](#)
[My Three Angels](#)
[KGB Small Town, BIG BREW Tasting](#)
[5th Annual Kiwanis Club of Kirksville's Christmas Parade](#)
[Breakfast with Santa](#)
[Pickell Abstract Christmas Party](#)
[Children's Holiday Craft Fair](#)
[Laser Holidays Album 1](#)
[Laser Beatles](#)
[12/4- My Three Angels](#)
[NEMO Bridal Extravaganza](#)
[Laser Holidays Album 1](#)
[Laser Beatles](#)
[Pink Floyd- Dark Side of the Mood Laser Show](#)
[Laser Country](#)
[12/8- Curtain Call Theatre Presents "A Christmas Carol"](#)
[Kirksville Community String Orchestra Concert](#)
[Laser Beatles](#)
[Laser Country](#)
[Laser Zeppelin](#)
[12/12- Community Chorus Concert](#)
[12/13- Lifeline Pregnancy Help Clinic Holiday Open House](#)
[12/16- Curtain Call Theatre Presents "A Christmas Carol"](#)

More information on any of these events can be given by the Chamber of Commerce, 665-3766 or the City of Kirksville at 627-1224.

Christmas Dinner Carry-In December 21st, @ noon, Commissioners' Office



I will pass around a signup sheet to bring food. Be looking for it. Commissioners are providing ham from Baker's Catering Service. Thank you Commissioners

Years of Service Awards and the Gary Jones Award for the Employees getting them this year will happen on December 21st as well. Those receiving years of service awards this year are:

David Goring, 5 years
Karen Hammons, 5 years
Lonnie Harris, 25 years
Kim Kriegel, 25 years
Stan Pickens, 5 years
Beth Platz, 5 years
Betty Shahan, 5 years
Shelley Story, 5 years
Matt Wilson, 5 years

Thank you for all you do for this county!

Recipes:

Christmas Sugar Cookie Truffles



- 12 sugar cookies (about 2 1/2 to 3-inches in diameter)
 - 3 tablespoons cream cheese, room temperature
 - 2 cups white chocolate for melting (or candy melts)
 - Sprinkles for decoration
- Place sugar cookies in a food processor and process until cookies turn into fine crumbs. Add cream cheese and process again until well-combined and mixture can be pressed into a ball, 1 to 2 minutes.
- Shape cookies into balls about 1-inch to 1 1/2-inches in diameter. Place on a cookie sheet lined with parchment paper and place in the freezer for 15 minutes or the refrigerator for 1 hour.
- In medium bowl, melt white chocolate. Remove the cookie balls from refrigerator. Using a spoon or two forks, dip and roll chilled cookie balls, one at a time, in coating. Return to lined cookie sheet and immediately top with sprinkles. Repeat process for remaining cookie balls. Store in an airtight container in the fridge for up to a week.

20 Minute Honey Garlic Shrimp



- 1/3 cup honey
 - 1/4 cup soy sauce (I use reduced sodium)
 - 1 Tablespoon minced garlic
 - optional: 1 teaspoon minced fresh ginger
 - 1 lb medium uncooked shrimp, peeled & deveined
 - 2 teaspoons olive oil
 - optional: chopped green onion for garnish
- Whisk the honey, soy sauce, garlic, and ginger (if using) together in a medium bowl.
- Place shrimp in a large zipped-top bag or tupperware. Pour 1/2 of the marinade mixture on top, give it all a shake or stir, then allow shrimp to marinate in the refrigerator for 15 minutes or for up to 8-12 hours. Cover and refrigerate the rest of the marinade for step 3. (Time-saving tip: while the shrimp is marinating, I steamed broccoli and microwaved some quick brown rice.)
- Heat olive oil in a skillet over medium-high heat. Place shrimp in the skillet. (Discard used marinade.) Cook shrimp on one side until no longer pink-- about 45 seconds-- then flip shrimp over. Pour in remaining marinade and cook it all until shrimp is cooked through, about 1 minute more.

- Serve shrimp with cooked marinade sauce and a garnish of green onion. The sauce is excellent on brown rice and steamed veggies on the side.

Creamy Italian Asparagus



- About 1 lb (1 bunch) asparagus, small/medium thickness
 - 1 cup heavy whipping cream
 - 1 Tbsp Italian seasoning
 - Salt to taste
 - Fresh cracked black pepper to taste
 - 1/2 cup freshly grated Asiago cheese
 - 1 cup shredded mozzarella cheese
- Preheat the oven to 400 and lightly grease a 1.5-2 quart baking pan. (8x8 baking pan should work too.)
- Wash and dry the asparagus stalks. Trim off the white ends, if any. Place asparagus into the baking dish and spread them evenly.
- In a small mixing bowl, whisk together heavy cream, Italian seasoning, salt, pepper, and grated Asiago cheese.
- Pour heavy cream mixture all over the asparagus.
- Spread mozzarella cheese over the top.
- Bake for 18-20 minutes. (This is a good time for small to medium thickness of asparagus.)



- ✓ Happening the Week of December 19-23.
- ✓ \$25 limit for the whole week.
- ✓ Bring 1 present every day that week to my office by 9 a.m.
- ✓ I'll deliver the goodies to everyone

Missouri Association of Counties Online Classes

If you're not registered for LocalGovU online classes, sponsored by MAC, then let me know if you want to be. Workplace and Sexual Harassment training is available and everyone should be taking it at some point when it's convenient. It's free, it's training you should have, and it's easy to get started. You can also print off certificates at the end of each training for you to keep. I'd be glad to help you get started. Please let me know! Classes are going on now from now until December 31. **** Please note: starting January 1, all classes on the LocalGovU website will be available to take.**

<http://www.localgovu.com/>
Supervisors/Elected Officials, it would be great if you'd encourage

participation from your employees for these training classes.

Name that song, Christmas edition:

#1 "Disperse the gloomy clouds of night":

- a) O Come All Ye Faithful
- b) O Come O Come Emmanuel
- c) Hark the Herald Angels
- d) The First Noel

#2

"Looked down where he lay":

- a) The First Noel
- b) Little Town of Bethlehem
- c) Joy to the World
- d) Away in a Manger

#3

"On a cold winter's night that was so deep":

- a) Away in a Manger
- b) The First Noel
- c) Ave Maria
- d) Deck the Halls

#4

"God and sinners reconciled":

- a) O Come O Come Emmanuel
- b) O come All Ye Faithful
- c) Hark the Herald Angels
- d) The First Noel

#5

"Bearing gifts we traverse afar":

- a) Jingle Bells
- b) Silent Night
- c) I'll Be Home For Christmas
- d) We Three Kings

Name That Song Trivia Answers

Trivia Answer #1: b

Trivia Answer #2: d

Trivia Answer#3: b

Trivia Answer#4: c

Trivia Answer #5: d

Christmas Movie Trivia

#1 What is the guardian angel of George Bailey named in "It's a Wonderful Life"?

- a) Cletus
- b) Clarence
- c) Roger
- d) Robert

#2 Why was the Grinch so nasty? Because he had a:

- a) Broken Leg
- b) Small Brain
- c) Small Heart
- d) Crooked Knee

#3 What city did "Miracle on 34th Street" take place in?

- a) New Jersey
- b) New Orleans
- c) New York
- d) Boston

#4 The rabbit in the magic hat in "Frosty the Snowman" is named:

- a) Whitey
- b) Twinkle Toes
- c) Hocus Pocus
- d) Pudgy

#5 What is the name of Rudolph's dad?

- a) Vixon
- b) Dixon
- c) Dasher
- d) Donner

Christmas Movie Answers

- 1) b
 - 2) c
 - 3) c
 - 4) c
 - 5) d
-

Christmas Scrambler

- 1. yrtosf _____
- 2. leon _____
- 3. darc _____
- 4. aslorc _____
- 5. gonegg _____
- 6. sehligi _____
- 7. sfgti _____
- 8. htslig _____
- 9. caeep _____
- 10. lvsec _____
- 11. saosen _____
- 12. teilns _____
- 13. rptsii _____
- 14. samttnoer _____
- 15. rdoinatt _____

Answers on next page

Answers:

1. frosty
2. noel
3. card
4. carols
5. eggnog
6. sleigh
7. gifts
8. lights
9. peace
10. elves
11. Season
12. Tinsel
13. Spirit
14. Ornaments
15. tradition



Santa's Toybag

Can you find the items on the right hidden in the picture below?

