

Adair County Employee Newsletter January 2014

Mark Thompson, Commissioner, 1/17
Jermaine Talton, Juvenile Justice Center 1/2

Anniversaries:

Carson Adams, 1st District Commissioner, 5 years
Angela Althide, Circuit Court, 20 years
Rob Atkinson, Sheriff's Dept, 5 years
Brenda Capps, Assessor's office, 2 years
Martha Cole, Circuit Court
Sandy Collop, County Clerk, 7 years
Linda Decker, Circuit Clerk, 23 years
Robert Hardwick, Sheriff, 5 years
Bill King, Sheriff's Dept, 5 years
Karla Kramer, Pros. Atty. office, 11 years
Rhonda Noe, Public Administrator, 1 years
Stan Pickens, Presiding Commissioner, 3 years
Angela Platz, Public Admin's office, 2 years
Kim Salter, Treasurer's office, 9 years
Pat Shoush, Recorder, 31 years
Lori Smith, Treasurer, 19 years
Russell Steele, Circuit Judge, 17 years
Kristie Swaim, Associate Circuit Judge, 11 years
Mark Thompson, 2nd District Commissioner, 5 years
Sharon Young, Sheriff's Dept, 5 years

Happy Birthday!

Rob Atkinson, Sheriff's Dept, 1/18
Brenda Capps, Assessor's office, 1/8
Janet Cooper, Sheriff's Dept, 1/14
Jeff Gottman, Sheriff's office, 1/02
Alexandra Gutosky, Pros. Atty, 1/26
Robert Hardwick, Sheriff, 1/10
Judy Harlan, Collector's Office, 1/22
Nick Panos, Sheriff's Dept, 1/18
Kristin Rouser, Drug Court, 1/3
Kim Salter, Treasurer's office, 1/17
Ray Schneider, Assessor's Office, 1/6
Lori Smith, Treasurer, 1/12



Just a note.....

***To make sure that all part time and seasonal employees get recognized, as well as full time employees, anniversaries in this newsletter are actual hire dates, regardless of employment status when hired, i.e. part time, seasonal, etc. Benefits and raises go by the date you were brought on full time. For example, if you were hired on August 30, 2013 as a part time employee, but went to full time status in November 2013, the newsletter will say your anniversary date is August, but your benefits and yearly raises will use the November date.

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

Welcome New Employees!

County Events

1/9- Kirksville Leadership Recruitment Luncheon
1/13-TSU Spring Session Begins
1/17- Chamber Banquet Event "A Stroll in the Sand"
1/31- Chamber Event "Business After Hours"

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.



Happy Retirement to Ed Powell, Road and Bridge. Ed has been with the County since 2004. Thank you for your years of service Ed, and we wish you many happy years of retirement. Ed's last day was December 31.



County News

The County will receive a grant from the State Historic Preservation Office in early 2014, for the amount of \$47,559.99 to install a new boiler system in the courthouse.

Employee Motivational Fund



- ❖ ***Congratulations to Latara Lusher and Donnie Waybill for being our December winners of a \$30 gas card.*** If you'd like to participate, please bring me your \$2, or email me and I'll come get it. I will need your \$2 by Thursday, January 16. We will draw for winners on Friday January 17. I encourage everyone to participate, because the bigger the monthly pot, the more \$\$ we can put on the gas cards, and not to mention it's fun!!

Recipes:

Shrimp Dip



- 1 package cream cheese, softened
- 1/4 cup low-fat mayonnaise
- 1/2 tsp lemon juice
- 3 green onions, chopped
- 1/2 cup chopped celery
- 1 can small shrimp, drained
- Crackers (e.g., Ritz, Wheat Thins, Triscuit)

Combine all ingredients in a small bowl; mix until thoroughly combined. Chill before serving. Serve with crackers. So easy!

Scalloped Potatoes



2 pounds Yukon gold potatoes, (about 6 large potatoes)
1 medium onion, thinly sliced
1/2 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/4 teaspoon freshly ground black pepper
1 cup milk
1/4 cup whole wheat flour or 1/4 cup gluten free flour blend
2 cups grated mozzarella or Swiss cheese

Preheat the oven to 450 F. With the tines of a fork, poke each potato 3 to 4 times. Place on a microwave-safe plate. Microwave on high 10 to 12 minutes until the potatoes feel soft when pressed with a dishtowel or oven mitt. Set aside to cool 4 to 5 minutes.

Slice the potatoes into 1/4-inch thick slices. In an 8x12-inch baking dish, layer half of the sliced potatoes. Sprinkle over half the onion slices, salt, paprika and black pepper. Sprinkle with half the flour and then top with half the cheese. Repeat with remaining ingredients, add the milk, and cover with aluminum foil. Slide the dish into the oven and bake 15 minutes until the cheese is melted. Remove the foil and bake an additional 5 to 10 minutes until the top is lightly browned. Cool 5 minutes before serving.

Taco Casserole



1 lb hamburger meat
1 bag Fritos
1 can Rotel
1 can chili beans
1 can enchilada sauce
1 can green chilis
2 oz cream cheese
1 cup chopped onion
Shredded Mexican cheese

Brown the hamburger meat, then drain. Mix everything together but the shredded cheese.

In a casserole dish, layer everything in this order: Fritos, meat mixture, cheese. Repeat the layers. Cook in a 350 F oven for 20 minutes.

Chocolate Chip Goopy Bars



Start by pressing about two-thirds of a roll of cookie dough into a pan. Top that with butterscotch chips, a drizzle of peanut butter and sweetened condensed milk, and then press the rest of the cookie dough on top.

Crock Pot Peach Dump Dessert Recipe using Cake Mix



2 cup frozen peaches, sliced (undrained)
1 tbsp corn starch
1/2 tsp vanilla
1/4 cup brown sugar
1/4 tsp (up to 1/2) cinnamon
1 package (9 ounce) Jiffy white cake mix, or
1/2 package of a 2 layer size cake mix
4 tbsp butter, melted

1. Lightly grease crock pot. Place peaches in the bottom.
2. Sprinkle with cornstarch and toss.
3. Drizzle vanilla and sprinkle brown sugar over mixture.
4. Sprinkle with cinnamon, then cake mix.
5. Drizzle melted butter evenly over cake mix.
6. Cover and cook on High for 3-3 1/2 hours.

Trivia Challenge #1

If a friendship lasts longer than ___ years, psychologists say it will last a lifetime.

- a) 15
- b) 10
- c) 7
- d) 5

Trivia Challenge #2

_____ has more citizens with IQ's over 120 than the total population of the U.S.

- a) India
- b) China
- c) South Korea
- d) Japan

Trivia Challenge #3

An Oregon man was jailed and fined \$1500 for collecting _____, since it was considered "property of the state".

- a) rocks
- b) rainwater
- c) crystals
- d) gemstones

Trivia Challenge #4

Every citizen of _____ has the right to an internet connection.

- a) Greece
- b) Brazil
- c) France
- d) Finland

Trivia Challenge #5

What actor travels with one of his movie costumes to make impromptu visits to sick children in hospitals?

- a) Robin Williams
- b) Steve Martin
- c) Johnny Depp
- d) Martin Short

Trivia Answer #1: c

Trivia Answer #2: a

Trivia Answer#3: b

Trivia Answer#4: d

Trivia Answer #5: c

Fun Facts:

Multiple cast and crew members were struck by lightning during the filming of the Passion of the Christ, including the actor who played Jesus.

According to Amazon, the most highlighted Kindle books are the Bible, the Steve Jobs biography, and The Hunger Games.

Nutella was invented during WWII, when an Italian pastry maker mixed hazelnuts into chocolate to extend his chocolate ration.

- Charles F. Kettering, Engineer and Inventor

According to the National Insurance Crime Bureau, the most commonly stolen vehicle in 2012 was the 1994 Honda Accord.

In Qaddafi's compound, Libyan rebels found a photo album filled with pictures of Condoleezza Rice.

There are at least 6 people in the world that look exactly like you. There is a 9% chance you'll meet them in your lifetime.

A natural gas vent in Iraq, known as The Eternal Fire has been burning for over 4,000 years, and is mentioned by Herodotus, Plutarch, and in the Old Testament's Book of Daniel.

Only 8% of the world's currency is physical money, the rest exists only on computers.

If you're trying to quit smoking, go to a sauna three days in a row. You'll sweat out all the nicotine and it will be easier to quit.

Quotes:

Everything you've ever wanted is on the other side of fear. -George Addair

If you want to lift yourself up, lift up someone else. -Booker T. Washington

Whenever you find yourself on the side of the majority, it's time to pause and reflect.
- Mark Twain

Keep on going and the chances are you will stumble on something, perhaps when you are least expecting it. I have never heard of anyone stumbling on something sitting down.