

Adair County Employee Newsletter June 2012

Anniversaries:

Thomas Danielsons, Child Support, 11 years
Clifton Engle, Road and Bridge, 7 years
Glenn Farris, Road and Bridge, 9 years
Beth Platz, Human Resources, 1 year
Michael Smith, Sheriff's Dept., 5 years
Randall Watson, Road and Bridge, 9 years

Happy Birthday!

Jeanette Gregory, Public Administrator, 6/4
Pam Tarr, Assessor's office, 6/9
Celesta Boltz, Mapping Office, 6/10
Paul Hill, Road and Bridge, 6/10
Linda Decker, Circuit Clerk, 6/16
Kirby Bailey, Road and Bridge, 6/16
Michael Smith, Sheriff's Dept, 6/16
Ryan Crandall, Sheriff's Dept. 6/21
Chris Pavlack, Sheriff's Dept. 6/25
Jeff Waddle, Road and Bridge, 6/29

(if I've missed anyone, I'm so sorry....please just let me know so I can have the info. next time. ☺)

Welcome New Employees!

Bill Himes, Sheriff's Dept.

County Events

6/1- Summer on the square concert series begins
6/2- Walk for Lifeline
6/10- National Wild Turkey Federation Banquet (gun raffle)
6/15- Sigma Sigma Sigma Sorority 76th anniversary reunion
6/17- Father's Day swim. Take your kids to Aquatic Center and all dads swim for free

6/29- ATSU Open House/Jack Magruder Retirement

6/30- Movie in the Park

More information on any of these events can be given by the Chamber of Commerce, 665-3766.



Recipes:

Celesta's Crock Pot Pork Loin

Put pork loin in crockpot, and then cover it with root beer. Let it cook over night. In the morning take pork loin out and dispose of juices. After tearing pork loin into smaller pieces, return it to crockpot and add BBQ to taste preference and reheat.

Thanks Celesta!

Crispy Fish

2 cups dry potato flakes
1 cup all-purpose flour
1 tablespoon garlic powder
1 tablespoon seasoning salt
1 tablespoon ground black pepper

2 teaspoons cayenne pepper, or to taste
4 (6 ounce) fillets cod
2 cups butter flavored shortening, for frying

1. In medium bowl, combine the potato flakes, flour, garlic powder, seasoning salt, black pepper, and cayenne pepper.
2. Soak fish filets in bowl of cold water.
3. In a deep skillet or deep fryer, melt and heat the shortening to 350 degrees F (175 degrees C).
4. Dredge fish filets in dry mixture and fry in the hot oil for 5 minutes or until fish flakes apart easily. Remove from oil and place on paper towels to absorb excess oil.

Creamed Garden Potatoes and Peas

- 2 pounds small red potatoes, quartered
- 3 cups fresh or frozen peas
- 1 cup water
- 2 tablespoons chopped onion
- 2 tablespoons butter
- 3 tablespoons plus 1 teaspoon all-purpose flour
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 2 cups 2% milk
- 1 cup half-and-half cream

• Place potatoes in a large saucepan and cover with water. Bring to a boil. Reduce heat; cover and simmer for 8-12 minutes or until tender. Drain.

• Meanwhile, place peas and water in a small saucepan. Bring to a boil. Reduce heat; cover and simmer for 3-5 minutes or until tender. Drain.

• In a large saucepan, saute onion in butter until tender. Stir in the flour, salt and pepper until blended; gradually add milk and cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in potatoes and peas; heat through. Yield: 12 servings.

Strawberry Bars

- 3/4 cup butter, softened
- 3/4 cup peanut butter
- 1 cup packed brown sugar
- 1/2 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 eggs
- 1 teaspoon vanilla
- 2 1/4 cups all-purpose flour
- 1/2 cup strawberry jam
- 4 cups small whole strawberries, halved or quartered

1. Heat oven to 350 degrees F. Line 13x9x2-inch baking pan with foil, extending foil beyond the edges. Set aside.

2. In large mixing bowl beat butter and peanut butter on medium to high for 30 seconds. Beat in sugars, baking powder, and salt until combined. Add eggs and vanilla; beat until combined. Beat in as much flour as you can with mixer. Stir in remaining flour.

3. Spread dough in prepared pan. Bake 25 minutes or until top is lightly browned and toothpick inserted near center comes out clean.

4. Cool completely on rack. Remove from pan by lifting foil. Spread jam and top with berries. Cut into bars. Serve at once or refrigerate up to 6 hours. Makes 24 bars.

Trivia Challenge #1

What did King Henry the VIII sleep with at night?

- a) Rosary Beads
- b) An axe
- c) A sword
- d) His favorite childhood toy

Trivia Challenge #2

As of 1996, what T.V. show holds the record for the longest running weekly first-run syndicated show in the history of television, spanning over 4 decades, from the late '60s to the early '90s, airing every Saturday night at 7:00.

- a) American Bandstand
- b) Bonanza
- c) Hee Haw
- d) Gunsmoke

Trivia Challenge #3

???? are apparently the only animals that never get sick. As far as it is known, they are immune to every known disease including cancer.

- a) sharks
- b) armadillo
- c) porcupine
- d) octopus

Trivia Challenge #4

The most popular first name in the world is ???

- a) Michael
- b) Liam
- c) Muhammed
- d) John

Trivia Answer #1: b

Trivia Answer #2: c

Trivia Answer#3: a

Trivia Answer#4: c

Did you know that.....?

Dolphins sleep with one eye open

Polar bears are left-handed.

The chances of you dying on the way to get your lottery tickets is greater than your chances of winning.

Months that begin on a Sunday will always have a "Friday the 13th."

There are no clocks in Las Vegas gambling casinos

If you blowtorch Pepto-Bismol, you would get a hunk of metal

A lump of pure gold the size of a matchbox can be flattened into a sheet the size of a tennis court.

The can opener was invented 48 years after the can.

There is a poisonous plant that leaves the victim with a smile on their face at the time of death.

Non-dairy creamer is flammable

County News:

Not really news, but let's shoot for a carry-in at the Annex building on Wed, June 27th from 12-1pm. Hope to see everyone that can make it there, including Road and Bridge and the Sheriff's Dept. folks. I'll send a sheet around for sign-up! ☺ Come and eat some good food.

Quotes:

“Some cause happiness wherever they go; others whenever they go” - Oscar Wilde

“Better to remain silent and be thought a fool, than to speak and remove all doubt.” - Abraham Lincoln

“Children: You spend the first 2 years of their life teaching them to walk and talk. Then you spend the next 16 years telling them to sit down and shut-up.”



June 17th is Father's Day! Happy Father's Day to all the dads who went to get a gallon of milk and actually came back. ☺

Inspired by Ms. Anna Jarvis's struggle to promote Mother's Day, Ms. Dodd began a rigorous campaign to celebrate Father's Day in US. The Spokane Ministerial Association and the local Young Men's Christian Association (YMCA) supported Sonora's cause. As a result Spokane celebrated its first Father's Day on June 19, 1910. Though there was initial hesitation the idea gained gradual popularity all over US and Father's Day came to be celebrated in cities across the country.

Looking at the heightened popularity of Father's Day in US, President Woodrow Wilson approved of this idea in 1916. President Calvin Coolidge too supported the idea of a national Father's Day in 1924 to, "establish more intimate relations between fathers and their children and to impress upon fathers the full measure of their obligations". After a protracted struggle of over four decades, President Lyndon Johnson signed a presidential proclamation declaring the third Sunday of June as Father's Day in 1966. Then in 1972, President Richard Nixon established a permanent national observance of Father's Day to be held on the third Sunday of June. Sonora Smart Dodd was honored for her contribution at the World's Fair in Spokane in 1974. Mrs. Dodd died in 1978 at age 96.

Father's Day Fun Facts:

The “tie” is the most traditional and famous Father's Day gift around the globe.

Greeting cards are the No. 1 purchase and 92% of those are purchased by women

Of the children younger than 6 in the U.S., 53 percent eat breakfast and 71 percent eat dinner with their father every day. That compares to 58 percent and 80 percent with mom.

Another 36 percent had 15 or more outings with their father in the month before a 2006 survey. On average, fathers read six times a week to their children aged 3 to 5. And 66 percent of those under-6 kids received praise from dad three or more times a day.

The Census Bureau counted 140,000 stay-at-home dads in 2008, caring for 234,000 children. Of these dads, 54 percent had two

or more children and 52 percent enjoyed a family income of \$50,000 or more annually.

Father's Day Quotes:

"Any man can be a Father but it takes someone special to be a dad." -- Anne Geddes

"Fathers, like mothers, are not born. Men grow into fathers - and fathering is a very important stage in their development." -- David M. Gottesman

"Sometimes the poorest man leaves his children the richest inheritance." -- Ruth E. Renkel

"My father taught me to work; he did not teach me to love it." -- Abraham Lincoln

"A man's children and his garden both reflect the amount of weeding done during the growing season". -- Unknown

Something Extra for you this month:

Some important things to know about your LAGERS retirement:

LAGERS is the short form for Missouri Local Government Employees Retirement System. Some advantages of LAGERS are:

- Retirement benefits are permanent and protected for as long as the retiree lives
- Benefits received in retirement are a direct reflection of the member's salary and length of service.
- LAGERS benefits reward employees for longer working careers.
- Retirement benefits are not affected by the economy changes in markets

or a member's individual investment decisions.

- LAGERS also provides long-term disability and survivor benefits.

A LAGERS member is vested after 5 years of service credit within the LAGERS system.

- General Employees may retire with an unreduced retirement benefit at age 60
- Sheriff's deputies may retire with an unreduced benefit at age 55

Early Retirement with LAGERS:

If you are vested with LAGERS, then you may elect to begin to draw a benefit up to 5 years earlier than your normal retirement age. However, your retirement benefit will be permanently reduced by one half of one percent for each month he or she is younger than the normal retirement age.

How to estimate your Retirement Benefit:

All LAGERS benefits are calculated using a simple formula:

BENEFIT FACTOR X EMPLOYEE'S FINAL AVERAGE SALARY X EMPLOYEE'S YEARS OF SERVICE CREDIT = Employee's Monthly Benefit

Our benefit factor is the percent that an employer elects to use in the retirement benefit calculation and ranges from 1%-2%. As it increases, so do the benefits to the employees, as well as to the cost of the employer.

As an Adair County employee, we are fortunate because our benefit factor is 1.75%, thanks to the current commissioners, who voted to increase our benefit factor recently.

Here's an example of how to calculate your retirement:

Want to call LAGERS yourself? 1-800-447-4334 or 573-636-9455

BENEFIT FACTOR = 0.175
EMPLOYEE'S FINAL AVG. SALARY=
\$1600
EMPLOYEE'S YEARS OF SERVICE=-
25 years

So, using the formula, I can estimate a retirement monthly benefit to be:

$.0175 * \$1600 * 25 \text{ years} = \700 a month

What is the Cost for LAGERS benefits?

LAGERS for us, is funded by:

- 1) Employer contributions
- 2) Investment Return

Lucky for us, our employer, Adair County, pays all of the required 4% of our gross monthly salary to LAGERS after we've completed 6 full months of employment. We don't have to contribute anything toward our LAGERS retirement.

LAGERS then invests the contributions in a diversified portfolio. The return that is generated from investments accounts for about 65% of LAGERS' funding.

Employees also might be interested to know that LAGERS provides disability and survivor benefits to its vested members.

Got LAGERS questions? Feel free to stop by anytime during the week 8:30-4:30pm and see me, Beth Platz (in Commissioners' office). If I don't know the answer, we can call LAGERS and get the answer. Also feel free to call me 234-7914.