

# *Adair County Employee Newsletter May 2013*

## ***Anniversaries:***

Rusty Harris, Road and Bridge, 19 years  
Bill Himes, Sheriff's dept., 1 year  
Jack Moots, Road and Bridge, 19 years  
Shelley Story, Public Administrator's office,  
2 year  
Jeff Waddle, Road and Bridge, 19 years

## ***Happy Birthday!***

Caleb March, Sheriff's Dept. 5/2  
Barb Johnson, Recorder's office, 5/5  
Kelly Koenig, Sheriff's Dept. 5/11  
David Erwin, Collector, 5/14  
Maggie Ferrell, Recorder's office, 5/14  
Lonnie Harris, Road and Bridge, 5/14  
Karen Hammons, Collector's office, 5/21  
Sharon Young, Sheriff's Dept. 5/26

## ***Welcome New Employees!***

Kevin Ballinger-Sheriff's office  
David Hurt-Sheriff's office

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

## ***County Events***

5/4- KV Farmer's Market Open  
5/4- Hershey Track and Field Met  
5/4- TSU Cantoria  
5/6- KV City Council Meeting  
5/11- TSU Graduation  
5/16- KHS Courtyard Concert  
5/18- ATSU Graduation  
5/19- YMCA Alzheimer's Walk  
5/25- KV Aquatic Center Outdoor Pool  
opens  
5/26- KV High School Graduation  
5/27- Memorial Day 5K Coal Miner's Day



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.

## ***County News***

- 2013 Employee Manuals have been handed out. I need everyone to be turning their acknowledgement forms back in please. You can fax them (665-8406), scan and email them or bring by the office. I can also come get them...just let me know when you have them ready, which hopefully will be soon. If you decide to scan and email them, my email is [bplatz@adaircomo.com](mailto:bplatz@adaircomo.com).
- **Be preparing now for our annual Workplace Harassment training on May 29<sup>th</sup>. Our speaker will be Cornell Dillard from the MO Dept. of Labor. Training will be held at 10 a.m. and 1 p.m., with each training lasting approximately 2 hours, in the County Annex building. This is a mandatory training that everyone should attend. I will be sending a sign up sheet around shortly.** If you know in advance you cannot attend, please let me know, as other arrangements for training will be made. Our speaker will be Cornell Dillard, from the Missouri

Department of Labor. He is a dynamic and entertaining speaker. This training will prove to be enjoyable.



**Cornell Dillard**, Chief Human Relations Officer, has worked for Department of Labor for 12 years. In fulfilling this position, Cornell is accountable for investigating grievances, discriminatory and non-discriminatory complaints, as well as sexual harassment complaints. Ultimately, he serves as the department's internal investigator for anything in the workplace environment while aiming to ensure an atmosphere free from hostility. Dillard provides training to employees to make them aware of their rights under the law.

### ***Recipes:***

#### **Beer Battered Pickles**



I know this calls for beer, but you really can't taste it, and all the alcohol cooks out, so these are safe for the young-uns.

### **Ingredients**

- 1 cup Beer
- 1 1/8 cup Flour
- 2 Egg(s)
- Salt To taste
- Pepper To Taste
- Several Pickles cut into thin slices
- Vegetable Oil

Pour enough vegetable oil into a skillet to come up the sides about 3/4" and heat it up on the stove.

Whisk together the eggs and beer

Slowly add flour to the eggs and beer. You may need more or less than I've said. Make it a little thick. Batter-like.

Add salt and pepper to taste.

Dredge your pickle slices in the batter with tongs and carefully place them in the hot oil. I did between five and eight at a time.

Turn them after about a minute. Let them sit another minute (totaling 2 minutes cooking time per slice), and then take them out and place them on a paper towel or other grease-sucking object.

#### **“Crack” Potato Casserole**

- 2 (16oz) containers sour cream
- 2 cups cheddar cheese, shredded
- 2 (3oz) bags real bacon bits
- 2 packages Ranch Dip mix
- 1 large (28 - 30oz) bag frozen hash brown potatoes - shredded kind

Combine first 4 ingredients, mix in hash browns. Spread into a 9x13 pan. Bake at 400 for 45-60 minutes.

## Bean Chimichangas

- 12 tortillas
- 2 egg whites
- 1 can refried beans
- 1/2 block 16 oz. pkg. Velveeta®
- 1/2 can RO\*TEL® Diced Tomatoes & Chiles
- 2 TB Vegetable Oil
- Monterrey Jack Cheese

### INSTRUCTIONS

1. Place beans, RO\*TEL®, and VELVEETA® in a pot and heat until cheese is all melted.
2. Then warm up your tortillas so they are easier to work with.
3. You will then add egg whites to a bowl and mix with whisk. You will add beans to the middle of your tortilla, sprinkle with cheese and then add egg whites all around your beans and fold up. To fold start with one side and fold up an inch and then fold sides and then add more egg white where you make the last fold.
4. Flash-fry chimis by placing in a pan of 2 TB Vegetable oil on medium heat. Heat on both sides for a minute or so. Place fried chimis back onto a pan seam-side down.
5. After finishing flash-frying your chimis, back at 350 for 12-15 minutes.

## Peach Cobbler

2 cups fresh sliced peaches (or one 29 ounce can of sliced peaches, drained)

1 cup Bisquick mix

1 cup of milk

1/2 teaspoon nutmeg

1/2 teaspoon cinnamon

1/2 cup butter, melted

1 cup of sugar

Preheat oven to 375 degrees Fahrenheit

In an 8 x 8 baking dish, stir Bisquick mix, milk, nutmeg and cinnamon together until thoroughly mixed. Stir in melted butter until crust is fully moistened. In a medium mixing bowl, stir sugar and peaches. Spoon peaches over the cobbler crust.

Bake for one hour or until crust is a golden brown. Serve warm and enjoy!

## Lemon Angel Food Bars

1 (16 ounce) package angel food cake mix  
1 (21 ounce) can lemon pie filling

1. Preheat oven to 350 degrees F (175 degrees C).
2. Combine the angel food cake mix with the lemon pie filling in a mixing bowl; blend until smooth. Pour the batter into an ungreased 10x15 inch jelly roll pan.
3. Bake in preheated oven until golden brown and top springs back when lightly touched, 20 to 25 minutes. Cool in the pan, and cut into squares. Sprinkle with powdered sugar

## CERF PENSION PLAN QUIZ:

- 1) When you are ready to retire, you will need to complete a retirement application 30-90 days prior to the date you want your benefits to commence. True or False?
- 2) You are vested in the CERF Pension Plan after 6 years of service. True or False?
- 3) You are eligible to receive a normal monthly retirement benefit at age 60. True or False?
- 4) You are eligible to receive a reduced monthly benefit at age 55. True or False?
- 5) As a vested member, you MUST begin receiving a required minimum distribution of your pension benefit on April 1 of the calendar year

following the latter of the year in which you reach age 70 1/2, or the year in which you separate from service. True or False?

- 6) If you are retired and receiving a benefit from CERF, your benefit will be suspended if you are rehired for 1500 hours or more in a calendar year. True or False?
- 7) If you die while actively employed with the county and while a participant in CERF, your beneficiary will receive a \$10,000 death benefit regardless of the length of time you worked for the county. True or False?
- 8) Your beneficiary will not receive a refund of any contributions paid by you if you die before becoming vested. True or False?
- 9) The beneficiaries you name for the \$10,000 death benefit will also be the beneficiary of the refund of contributions should you die non-vested. True or False?
- 10) The \$10,000 Death Benefit is a taxable benefit to your beneficiary. True or False?
- 11) If you are married, have at least 8 years of credible service, and die prior to electing a pension benefit option, your spouse is not eligible for a survivor benefit. True or False?

Answers below:

- 1) True
- 2) False, after 8 years
- 3) False, age 62
- 4) True
- 5) True

- 6) False, hired for 1000 hours in a calendar year
- 7) True
- 8) False, your beneficiary WILL receive a refund
- 9) True
- 10) True
- 11) False, they are eligible for a 50% survivor benefit

### ***Trivia Challenge #1.***

What secret recipe is considered the most closely guarded in the corporate world?

- a) Kentucky Fried Chicken
- b) Coca-Cola
- c) Bush's Baked Beans
- d) Big Mac Special Sauce
- e) Twinkie

### ***Trivia Challenge #2***

Crocodile Hunter, Steve Irwin, was actually afraid of what?

- a) parrots
- b) cats
- c) mice
- d) bees
- e) geese

### ***Trivia Challenge #3***

What dog breed was known as "nanny dogs" because of their loving and protective nature toward children?

- a) Pit Bulls
- b) Dobermans
- c) Chihuahuas
- d) German Shepherds
- e) Great Danes

### ***Trivia Challenge #4***

Significantly, what month are serial killers born in more than any other?

- a) January
- b) December
- c) November
- d) June
- e) August

### ***Trivia Challenge #5***

In 1776, the slogan printed on American currency was what?

- a) "In God We Trust"
- b) "Mind Your Business"
- c) "United We Stand"
- d) "Hakuna Matata"
- e) "Deliverance"

**Trivia Answer #1:** b

**Trivia Answer #2:** a

**Trivia Answer#3:** a

**Trivia Answer#4:** c

**Trivia Answer #5:** b

### ***Facts you didn't know.....***

Dirty snow melts faster than clean snow

Faking and or forcing yourself to smile burns more calories than a genuine smile.

People who suffer from insomnia all share a common habit, over thinking, which makes it very difficult to sleep at night.

People who ride on roller coasters have a higher chance of having a blood clot in the brain.

Back in 2003, French scientists predicted that bananas will be extinct by 2013.

In Tokyo, a bicycle is faster than a car for most trips of less than 50 minutes.

The water we drink is already 3 billion yrs. old.

Michael Jordan makes more money from Nike annually, than the entire Nike factory of workers in Malaysia combined.

A 4 year old child was shipped through the United States Parcel service for 53 cents in 1914.

Trees can send warning signals to other trees about insect attacks.

Ron L. Hubbard awarded himself his PhD because he owned the university from which he graduated.

As lemon juice is used to make invisible ink, a man tried to rob a bank thinking he was invisible by putting lemon juice on his face

There are more than 1,000 chemicals in a single cup of coffee. Of these, only 26 have been tested and half caused cancer in rats.

Morgan Freeman wears earrings so that if he dies in a strange place they can pay for his coffin.

Robert Metcalfe predicted in 1995 that the internet would collapse in 1996, and "eat his words" if it did not. In 1997, he blended a printed copy of that speech with liquid and drank the mixture.

### **Helpful Hints:**

- If you wrap your celery in tin foil before placing it in the fridge it will last for weeks, and it will still be fresh and crisp when you pull it out! This also works for stored broccoli for 7 weeks wrapped in tin foil, and heads of lettuce for at least 6 weeks!!!
- Never boil corn again! Want to know the easiest way to cook corn on the cob? Throw it in the oven at 350° for 25-30 minutes. That's it. Leave the husk on, it will trap in the moisture,

leaving you with juicy, tender corn. The husk and silk will peel away easily once it's cooked. Cut off the large end and it slides right out with no silk.

- Do you want to know how to remove the printing on food containers? You need pure acetone (located in the beauty section near the finger nail polish removers), a rag, and a container. In a dish pan, pour enough acetone on the rag to saturate it. (Make sure you are in a well-ventilated area and are wearing gloves.) Then wrap the rag around the container and let it sit for 3-5 minutes. It may take longer depending on what brand container you are working on. I found that Dannon, Great Value, and Kroger brand come off the easiest. Check the container by rubbing the paint. If it wipes off, you are good to go! Just keep wiping! It'll come right off. If it doesn't come off easily, keep soaking. You may need to re-saturate your rag.

- Chemical Free Hardware Paint Removal in a Slow-Cooker:

Just add your hardware (cabinet knobs, etc.) and cover with water before bed. Turn your cooker on high heat and the hot water will soften the paint and peel it away in one big layer. Think of it as like taking off a rubber glove. It's really that easy.

- One of the most effective hair growth tips is to use Aloe Vera. Massage Aloe Vera into your scalp. Leave it on for an hour and then rinse with warm water; this is amazing for growing long tresses.

- How to remove old stains from carpets:
  - Combine equal parts ammonia and water, or use Windex. If you use Windex, use clear or yellow solution. The blue solution should not stain the carpet, but watch it carefully.
  - Heat up an iron to the highest cotton setting.
  - Soak the stain with the solution of your choice. If the stain is large, work in small sections.
  - Place a white towel on the section you're cleaning. Do not use a colored towel, or the color may transfer to the carpet.
  - Iron over the towel in ten-second increments. It may take a few applications, but the spot will be soaked into the towel within minutes. If you don't see the desired effects after the first three applications of the iron, soak the spot and try again. If it isn't wet enough, the solution will not come up. A sizzling noise is completely normal when the spot is saturated.
- How to remove permanent marker:
  - 1) From clothing and pretty much everything else: hand sanitizer
  - 2) From painted walls: toothpaste or hairspray (hairspray works best but will begin to remove paint if you have to scrub hard) or my best friend, Mr. Clean Magic Eraser
  - 3) From carpet: white vinegar, pour on area and cover with a towel, gently blot with towel, do not rub
  - 4) From wood cabinets: rubbing alcohol
  - 5) From a stove: white vinegar

