

Adair County Employee Newsletter December 2013

Anniversaries:

Tracy Salsberry, Sheriff's Dept, 9 years
Kim Kriegel, Building and Grounds, 22 years

Happy Birthday!

Carson Adams, County Commissioner, 12/24
Angela Althide, Circuit Court, 12/18
Latara Lusher, Sheriff's Dept, 12/8
Grace March, Juvenile Office, 12/16
Philip McIntosh, Juvenile Office, 12/8
Brian Noe, Coroner, 12/18
Rhonda Noe, Public Administrator, 12/28
Ed Powell, Road and Bridge, 12/16
Scott VanWye, Road and Bridge, 12/3
Vera Willis, Collector's Office, 12/23
Randall Watson, Road and Bridge, 12/8



Just a note.....

***To avoid confusion in the future, 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!

Steve Lowrey, Sheriff's Dept

County Events

12/2- Kirksville City Council Meeting
12/6- Missouri Livestock Symposium
12/7- Missouri Livestock Symposium; Kohlenberg Lyceum Series Kansas City Chorale; Faith Lutheran School's Christmas Bazaar and Cookie Sale; 30th Annual Reindeer Romp, Run, and Walk; Skate with Santa; Kirksville Kiwanis Club Christmas Parade; Breakfast with Santa
12/14- Truman State Univ. Graduation
12/16 – Kirksville City Council Meeting
12/19- Chamber Business after Hours Event
12/25- Community Christmas Dinner

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

Congratulations to the following employees for being recognized by the Missouri Association of Counties for their years of service:



Celesta Boltz, Mapper, 15 years
 Melvin Bradshaw, Assessor's Office, 5 years
 Dana Buster, Pros. Atty. Office, 10 years
 Doug Hill, Road and Bridge, 40 years
 Karla Kramer, Pros. Atty. Office, 10 years
 Pat Shoush, Recorder, 30 years
 Mary Walitshek, Assessor's Office, 5 years
 Randy Watson, Road and Bridge, 10 years
 Joe Wuebker, Sheriff's Office, 5 years

Thank you all for your dedicated, hard work over the years. We do appreciate all you do!



COLA INCREASE



Thank you to the County Commission for allowing a 2% COLA increase to all County employees, effective January 1, 2014. ☺

Employee Motivational Fund



❖ *Congratulations to Pam Ashford and Sandy Collop for being our November 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, December 12th. We will draw for winners on Friday December 13th. 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!!

County Employee Christmas Dinner

There will be a Christmas Dinner this year! Details are still being planned out, but it will be at 12 noon, Annex building, on December 18. When I get more specifics, I'll let you know. ☺

Recipes:

Christmas Funfetti Crunch



1/2 c. popcorn kernels (or 2 bags microwave white popcorn)
1 1/3 c. broken pretzel pieces,
1 12-oz bag Christmas M&Ms drizzled & stirred with 1 12-oz bag melted Vanilla candy melts
spread in single layer onto wax paper & sprinkled with Christmas nonpareils. I'd use almonds too!

Cinnamon Baked French Toast for Christmas Morning!! (Pioneer Woman Recipe)



French Toast:
Butter, for greasing
1 loaf crusty sourdough or French bread
8 whole eggs
2 cups whole milk
1/2 cup whipping (heavy) cream
1/2 cup granulated sugar
1/2 cup brown sugar
2 tablespoons vanilla extract

Topping:
1/2 cup all-purpose flour
1/2 cup firmly packed brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
Freshly grated nutmeg
1 stick cold butter, cut into pieces, plus more for serving
Warm pancake syrup, for serving
1 cup fresh blueberries, for serving
Special equipment: 9-by-13-inch baking pan

Directions

For the French toast: Grease the baking pan with butter. Tear the bread into chunks, or cut into cubes, and evenly distribute in the pan. Crack the eggs in a big bowl. Whisk together the eggs, milk, cream, granulated sugar, brown sugar and vanilla. Pour evenly over the bread. Cover the pan tightly and store in the fridge until needed (overnight preferably).

For the topping: Mix the flour, brown sugar, cinnamon, salt and some nutmeg in a separate bowl. Stir together using a fork. Add the butter and with a pastry cutter, and mix it all together until the mixture resembles fine pebbles. Store in a re-sealable plastic bag in the fridge.

When you're ready to bake the casserole, preheat the oven to 350 degrees F. Remove the casserole from the fridge and sprinkle the topping over the top. Bake for 45 minutes for a softer, more bread pudding texture or for 1 hour or more for a firmer, crisper texture.

Scoop out individual portions. Top with butter and drizzle with warm pancake syrup and sprinkle with blueberries.

Caramel White Hot Chocolate



8 oz. Premium White Hot Chocolate (This is important, don't buy the cheap stuff!)
4 Cups of Milk or Cream
1 Tbsp. Vanilla
2 TBSP Caramel
Marshmallows

Directions:

Combine all in ingredients in a Crockpot and stir frequently.
Cook on low for about 4 hours until chocolate is melted and warm. Add 2 TBSP of Caramel to each glass of Hot Chocolate before adding warm hot chocolate
Top with Marshmallows & Serve

Baked Garlic Parmesan Chicken



2 table spoons olive oil
1 clove garlic, minced
1 cup dry bread crumbs
2/3 cup grated Parmesan cheese
1 teaspoon dried basil leaves
1/4 teaspoon ground black pepper
6 skinless, boneless chicken breast halves

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.
2. In a bowl, blend the olive oil and garlic. In a separate bowl, mix the bread crumbs, Parmesan cheese, basil, and pepper. Dip each chicken breast in the oil mixture, then in the bread crumb mixture. Arrange the coated chicken breasts in the prepared baking dish, and top with any remaining bread crumb mixture.

3. Bake 30 minutes in the preheated oven, or until chicken is no longer pink and juices run clear.

Turkey Pot Pie



1 recipe pastry for a (10 inch) double crust pie
4 tablespoons butter, divided
1 small onion, minced
2 stalks celery, chopped
2 carrots, diced
3 tablespoons dried parsley
1 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
2 cups water
3 potatoes, peeled and cubed
1 1/2 cups cubed cooked turkey
3 tablespoons all-purpose flour
1/2 cup milk

1. Preheat oven to 425 degrees F (220 degrees C). Roll out bottom pie crust, press into a 10 inch pie pan, and set aside.
2. Melt 2 tablespoons butter in a large skillet over medium heat; add the onion, celery, carrots, parsley, oregano, and salt and pepper. Cook and stir until the vegetables are soft. Stir in the bouillon and water. Bring mixture to a boil. Stir in the potatoes, and cook until tender but still firm.
3. In a medium saucepan, melt the remaining 2 tablespoons butter. Stir in the

turkey and flour. Add the milk, and heat through. Stir the turkey mixture into the vegetable mixture, and cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Roll out the top crust, and place on top of filling. Flute edges, and make 4 slits in the top crust to let out steam. 4. Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes or until crust is golden brown.

Trivia Challenge #1

Pie crusts can be extra crispy by using _____ instead of water when making them.

- a) vodka
- b) club soda
- c) milk
- d) ginger ale

Trivia Challenge #2

You are only born with 2 fears -- We are naturally afraid of _____ and _____.

- a) The dark and death
- b) Heights and snakes
- c) Spiders and Snakes
- d) falling and loud noises

Trivia Challenge #3

It snows _____ on the planet Venus.

- a) oil
- b) diamond dust
- c) metal
- d) rocks

Trivia Challenge #4

Which restaurant has one picture hanging upside-down inside and it's a challenge for the customers to find it?

- a) Chili's

- b) T.G.I. Fridays
- c) Cheddar's
- d) Applebee's

Trivia Challenge #5

_____ contains some of the same ingredients used to manufacture gym mats and running shoes.

- a) Laffy Taffy
- b) McDonald's McRib Sandwich
- c) Burger King's Dutch Apple Pie
- d) Dairy Queen's Pork Tenderloin

Trivia Answer #1: a

Trivia Answer #2: d

Trivia Answer#3: c

Trivia Answer#4: a

Trivia Answer #5: b

Fun Facts:

Unhappy children grow up to make more money than those who were happy, using childhood disappointment as motivation to do better.

The happier you are, the less sleep you require to function in everyday life.

36 million years ago, penguins were about 5 feet tall.

If someone truly loves you, they tend to hug you for at least 5 seconds or more.

Studies show that sandwiches actually taste better when other people make them for you. When we make food, we get desensitized to the smell.

M&M's were developed so that soldiers could eat candy without getting their fingers sticky.

Michael Jackson used a special shoe to perform his "Smooth Criminal" lean trick.



Quotes:

See everything; overlook a great deal; correct a little. ~Pope John XXIII

Never miss an opportunity to make others happy, even if you have to leave them alone in order to do it. ~Author Unknown

Whatever you are be a good one. ~Abraham Lincoln

“Great minds discuss ideas. Average minds discuss events. Small minds discuss people.”
~ Eleanor Roosevelt



- 1) What is the biggest selling Christmas single of all time?
- 2) What carol contains the line "O tidings of comfort and joy"?
- 3) In The Night Before Christmas I sprang from my bed to see what?
- 4) In what city did Miracle on 34th Street take place?
- 5) How many pipers piping did my true love give to me?
- 6) What type of canned pie filling is a big seller at Christmastime?

- 7) In It's a Wonderful Life, what part of George's house is always broken?
- 8) What is the most popular tree topper?
- 9) On every street corner you hear what song?
- 10) Who kept time with the Little Drummer Boy?

Answers:

- 1) White Christmas
- 2) “God Rest Ye Merry Gentlemen”
- 3) What was the matter
- 4) New York
- 5) 11
- 6) Pumpkin
- 7) The banister
- 8) Angel
- 9) Silver Bells
- 10) The ox and the lamb

CHRISTMAS SCRAMBLER

1. OTOEHALC
2. GCSIONTK
3. NCYAD
4. SATEOITNIP
5. BORBNI
6. ARKCENTRCU
7. ARPDSAE
8. ATWHRE
9. EDENRRIE
10. VSLEE

Answers:

1. Chocolate
2. Stocking
3. Candy
4. Poinsettias
5. Ribbon
6. nutcracker
7. Parades
8. Wreath
9. Reindeer
10. elves

