

Adair County Employee Newsletter July 2015

Anniversaries:

Maggie Ferrell, Records Office, 15 years
Gary Krambeck, Sheriff's Office, 16 years
Jason Lene, Sheriff's Office, 18 years
Latara Lusher, Sheriff's Office, 2 years
Phil McIntosh, JJC, 18 years
Brian Noe, Coroner, 26 years
Michael Smith, Sheriff's Dept. 8 years
Mary Walitshek, Assessor's Office, 7 years

Happy Birthday!



Dana Buster, Pros. Attorney office, 7/10
David Goring, Pros. Attorney office, 7/22
Franz Kinkhorst, Sheriff's Office, 7/18
Greg Lawrence, Assessor's Office, 7/5
John Malloy, Sheriff's Office, 7/16
Charlie Truitt, Sheriff's Office, 7/18

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

Welcome New Employees!

Miranda Long, Collector's Office

County Events

July 1-5 Sally Mountain Bluegrass Festival
July 2-4 Red, White, and Blue Festival

July 3- Summer on the Square
July 6- Art in the Park begins
July 7- Children's Theatre Camp begins
July 7- Food for kids program
July 10- Movie in the park "Lego Movie"
July 12-18- NEMO Fair
July 18- Kirksville Summer Sidewalk Sales
July 21-22- Adair County MASH Camp
July 24- Summer on the Square
July 24-25- Titanic the Musical
July 27- Performing Arts Camp begins
July 31- Summer on the Square
July 31- K-Vegas night

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.

AFLAC Claims

If you have any claims you want to submit for Aflac, come see me and I can do it for you. You pay for it monthly, so you might as well claim your \$\$\$ when you can.

Employee Lottery



Employee participation is very low, so we have very little money to draw for (\$10 I think, without looking). We'll wait to draw until we have more money is what I'm thinking, and we might just take a break from it since it's summer, and start back up in the fall. Feedback would be great.

Recipes:

Eggplant Parmesan



2 eggplant, peeled and cut into 1/2-inch slices

1 tablespoon salt, or as needed

1 cup Italian-style bread crumbs

1/4 cup grated Parmesan cheese

2 eggs, beaten

1 (28 ounce) jar garlic-and-tomato pasta sauce

1/4 cup grated Parmesan cheese

1 (16 ounce) package shredded mozzarella cheese, or as needed

1/2 teaspoon dried basil

Directions:

Place eggplant slices in a colander; sprinkle both sides of each slice with salt. Allow to sit for at least 3 hours. Wipe excess moisture from eggplant slices with paper towels.

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Mix bread crumbs and 1/4 cup Parmesan cheese together in a bowl.

Dip eggplant slices in beaten egg; coat with bread crumb mixture.

Arrange coated eggplant slices in a single layer on the prepared baking sheet.

Bake in the preheated oven until lightly browned and crisp, about 5 minutes per side.

Cover the bottom of a 9x13-inch casserole dish with a layer of

spaghetti sauce; top with a layer of eggplant slices. Sprinkle with about 1 tablespoon of the remaining Parmesan cheese and 1/3 the mozzarella cheese. Repeat layers with remaining ingredients, ending with a cheese layer. Sprinkle with basil.

Bake in the preheated oven until cheese is bubbling and golden brown, about 35 minutes.

Baked Parmesan Tomatoes



2 large tomatoes, cut into 3 slices each

1/2 cup Parmesan cheese, grated

1 tsp dried oregano

salt and pepper to taste

a little bit of olive oil for drizzling over the top (optional)

parsley for garnish (optional)

Directions:

Preheat oven to 400 F degrees.

In a small bowl toss together the Parmesan cheese, dried oregano, salt and pepper. Top each tomato slice evenly with the Parmesan cheese mixture. Drizzle with a bit of olive oil, this is optional.

Bake for about 5 to 10 minutes or until you notice the cheese starts to

turn gold. Garnish with parsley and serve.

Creamy Shrimp and Mushroom Pasta



2 tablespoons olive oil
1 pound fresh shrimp (10 big shrimp or 20 small shrimp) without shells, deveined
3 garlic cloves
dried basil
crushed red pepper flakes
paprika
8 oz mushrooms, thinly sliced
1 cup half and half
1/2 cup Parmesan cheese, shredded
3/4 cup Mozzarella cheese, shredded
cooked pasta water
8 oz fettuccine pasta

Directions:

Heat a large skillet until hot - add 2 tablespoons of olive oil and immediately add garlic and shrimp, cook on one side for about 1 minute until pink on one side, on medium-high heat. Flip the shrimp to the other side, sprinkle the top of cooked side of shrimp with dry basil, paprika, and salt, cook for another 1-2 minutes, occasionally stirring, until shrimp is pink on both sides.

Remove the shrimp from skillet. If shrimp is a little undercooked - it's

OK because you will continue cooking it in the sauce.

To the same skillet add sliced mushrooms. Add more olive oil if necessary. Cook on high heat for about 2 minutes, occasionally stirring, until mushrooms become soft and release juices. Salt midway through cooking.

To the skillet with mushrooms, add cooked shrimp. Immediately add 1 cup half and half and all of the cheese - bring to boil, then reduce to simmer, and cook, constantly stirring, until all cheese melts. Cover with lid and remove from heat.

Cook pasta according to package instructions. Reserve some of pasta water. Drain and rinse pasta with cold water. Add pasta to the skillet with shrimp and mushrooms and cream sauce. Stir well, season with more salt and add more crushed red pepper flakes and basil, if desired. If the cream sauce is too thick and you want it creamier - add some pasta water in small amounts until you reach desired consistency.

Personality Test

Go Ahead, take it. It's interesting!

Which one are you? If you're interested, click on this link to find out. It's fun, and can tell you quite a bit about yourself. See if you agree: <http://www.16personalities.com/free-personality-test>

Want to learn MS Word/Excel/Outlook computer skills?

Check out the following website below. Just click on it, or copy and paste into address bar.

<https://support.office.com/en-us/article/Office-training-and-tutorials-b8f02f81-ec85-4493-a39b-4c48e6bc4bfb>

Scroll all the way down to the bottom to this section:

Office 2010 training

Outlook 2010

Word 2010

Excel 2010

PowerPoint 2010

OneNote 2010

Lync 2010

Access 2010

Project 2010

SharePoint 2010

Visio 2010

Office 2007 training

Outlook 2007

Excel 2007

PowerPoint 2007

Word 2007

Access 2007

SharePoint 2007

Visio 2007

Depending on what year of Outlook you have (either 2007 or 2010), that's the trainings you'll want to click on. Let me know if you need any help or have any questions.

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. 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 this quarter will last from July 1 to September 30th.

<http://www.localgovu.com/>

Supervisors/Elected Officials, it would be great if you'd encourage participation from your employees for these training classes. This month Workplace and Sexual Harassment training is being offered, and I'd really like all employees to take it. No, it's not mandatory of course, but it's very beneficial for the employees. Contact me if interested.

Trivia Challenge #1

In the movie "Cast Away" with Tom Hanks, his best friend is a ball named what?

- a) Wilson
- b) Wilbur
- c) Wilmet
- d) Spalding

Trivia Challenge #2

What is laughing gas?

- a) Hydrogen Peroxide

- b) Carbon Monoxide
- c) Nitrous Monoxide
- d) Nitrous Oxide

Trivia Challenge #3

What animal has the highest blood pressure?

- a) Cheetah
- b) Giraffe
- c) Hippopotamus
- d) Ostrich

Trivia Challenge #4

Who has the authority to change a ball during a football match?

- a) The Guest team
- b) The home team
- c) Nobody
- d) The referee

Trivia Challenge #5

Which celestial body was famously booted from the official list of planets, as determined by the International Astronomical Union, in 2006?

- a) Phoebe
- b) Uranus
- c) Neptune
- d) Pluto

Trivia Challenge #6

What is Frodo Baggins, the main character in 'The Lord of the Rings'?

- a) A man
- b) A dwarf
- c) A hobbit
- d) Elf

Trivia Challenge #7

Nimrod, Noah's great grandson, was renowned for his skill as what?

- a) Hunter

- b) Swordsman
- c) Fisherman
- d) Horseman

Trivia Challenge #8

Which of the following is not a hit in volleyball?

- a) Spike
- b) Wave
- c) Bump
- d) Serve

Trivia Answer #1: a

Trivia Answer #2: d

Trivia Answer#3: b

Trivia Answer#4: d

Trivia Answer #5: d

Trivia Answer #6: c

Trivia Answer #7: a

Trivia Answer#8: b

And always remember.....



