

Adair County Employee Newsletter October 2012

Anniversaries:

Lalara Lusher, 4 years, Sheriff's Dept.
Jermaine Talton, 2 years, Juvenile
Richard Walters, 3 years, Sheriff's Dept.
Vera Willis, 10 years, Collector's Office
Jamie Wolf, 6 years, Juvenile
Bobbie Shultz, 32 years, Circuit Court

Happy Birthday!

Susan Gall, Circuit Court Office, 10/4
Tammy Miller, County Clerk's Office, 10/7
Jason Lene, Sheriff's Office, 10/8
Gary Krambeck, Sheriff's Office, 10/13
Sandy Slocum, Juvenile, 10/27

Welcome New Employees!

No new September employees

County Events

10/5- TSU Concert Band and Wind
Symphony Concert
10/6- FFA Truck and Tractor Pull
10/8- TSU Clarinet Concert Choir
10/11- Bluegrass America Showcase of
Bands
10/11- Community Prayer Breakfast
10/11- Friends of Library Fall Fun Fest with
Jason Haxton and the Dibbuk Box
10/16- NEMO's Largest Job Fair
10/19- TSU 2012 Homecoming
10/20- Train Show and Swap Meet
10/20- Rotary Taste of the World
@Pickler's Famous
10/21- FLATS Trail Half Marathon
10/22- TSU Brass Choir Concert
10/23- NEMO Senior Health Fair and Expo
10/23- TSU Trio Americana Concert
10/25- Sigma Alpha's Haunted Corn Maize
10/25- ATSU Founders Day Events
10/25- "5 Under 40" Award Banquet
10/25- TSU Music Festival



10/25- TSU Theatre presents "Gruesome
Playground Injuries"

10/26- Twin Pines Soup, Supper and Bizarre
Auction

10/26- Dinner and Wine tasting event

10/26- Student Activities Board presents hip
hop artist B.o.B

10/27- Children's Halloween Carnival

10/29- KV Marching Band Concert

**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.**

Recipes:

Meatballs and Sauce (*submitted by Brenda
Capps, Assessor's Office*)

3 lbs. hamburger
2 cups of Quick Oats
2 eggs
1 can of evaporated milk
1 cup chopped onion
2 tsp. salt
1 tsp. pepper
1 tsp. garlic powder
2 tsp. chili powder
Mix altogether and let stand for 15-20
minutes (Mix ingredients with your hands to
ensure it's all mixed together well) Makes
two batches of meatballs

Sauce:

2 ½ c. ketchup
1 ½ c. brown sugar
1 tsp. liquid smoke
½ tsp. of garlic powder
½ c. chopped onion or dehydrated chopped onion is fine too.....
If you made full batch of meatballs, only use half the sauce.

Fall Popcorn

- put two bags of popped popcorn and a bag of candy corn in a bowl, drizzle 1 package (16 ounces) of white almond bark over the popcorn and candy corn, then spread out on to wax paper. Sprinkle with Halloween sprinkles and let cool 15-30 minutes. Then break it up and enjoy!!

Ghastly Meringues



3 large egg whites
1/2 teaspoon cream of tartar
3/4 cup sugar
1/2 cup semisweet chocolate chips

Directions

Preheat the oven to 200 degrees F. Line a baking sheet with parchment paper. Beat the egg whites and cream of tartar in a large bowl with a mixer on medium speed until frothy. Beat in the sugar; increase the mixer speed to high and beat until stiff peaks form, 5 to 6 minutes.

Transfer to a pastry bag fitted with a large round tip. Pipe 8 to 10 upward swirls (should look like little ghosts) on the

prepared baking sheet. Bake until dry, 1 hour to 1 hour, 15 minutes. Transfer the baking sheet to a rack and let cool completely.

Put the chocolate chips in a microwave-safe bowl; microwave on 50 percent power until melted, about 1 minute, stirring halfway. Transfer the melted chocolate to a zip-top bag and snip a corner. Pipe the chocolate on the meringues to look like eyes.

Blood Red Hot Chocolate

5 ounce(s) semisweet chocolate, finely chopped
5 ounce(s) bittersweet chocolate, finely chopped
4 cup(s) whole milk
1/4 cup(s) sugar
2 teaspoon(s) red gel-paste food coloring

Directions

1. Bring milk and sugar to a simmer in a medium saucepan over medium-high heat, stirring until sugar dissolves, about 7 minutes. Pour over chocolate and let stand. When chocolate begins to melt, stir until combined. Whisk in food coloring.

Kitty Litter Casserole



1 cup Bisquick
1 cup shredded cheddar cheese
1 pound ground beef
2 cups long grain rice
3 3/4 cups water
2 teaspoons salt
2 tablespoons butter

Combine the bisquick, cheese, and ground beef. Form into tootsie-roll shapes of different sizes. Set oven to 350 degrees F. Place beef rolls in a baking pan in a single layer. Bake for 20 minutes until cooked. Drain on paper towel.

Combine the rice, water, salt and butter in a saucepan. Bring to a boil. Cover and reduce heat to low. Simmer for 15 minutes or until rice is cooked. Combine rice and beef rolls in a baking dish. Serve with a clean (new!) kitty litter scoop for added effect. Looks pretty gross and true form to a litter box....but it's pretty good if you can bring yourself to eat it! Kids will love it.

Peanut Butter Sheet Cake (*submitted by Brenda Capps, Assessor's Office*)

2 c. all purpose flour
2 c. white sugar
½ t. baking soda
¼ t. salt
1 c. water
¾ c. butter softened
½ peanut butter
¼ c. vegetable oil
2 eggs
½ c. buttermilk
1 t. vanilla extract

Frosting

2/3 c. white sugar
1/3 c. evaporated milk
1 T. butter softened
1/3 c. chunky peanut butter
1/3 c. miniature marshmallows
½ teaspoon vanilla extract

Preheat oven to 350 and grease a 10x15x1 inch jellyroll pan. In a large bowl stir together the flour, 2 c. sugar, baking soda and salt. Set aside. Combine the water and ¾ c. of butter in a saucepan and bring to a boil. Remove from the heat and stir in ½ c.

peanut butter and vegetable oil until well blended. Stir this mixture into the dry ingredients. Combine the eggs, buttermilk and vanilla; stir into the peanut butter mixture until well blended. Spread the batter evenly in the prepared pan. Bake for 18-26 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean. While the cake bakes, place 2/3 c. sugar, evaporated milk and butter in a saucepan. Bring to a boil, stirring constantly. Cook stirring for 2 minutes. Remove from heat and stir in the peanut butter, marshmallows and vanilla until marshmallows are melted and the mixture is smooth. Spoon frosting over the warm cake and spread in an even layer. Allow to cool before cutting and serving.

Trivia Challenge #1

The IRS employees' tax manual actually has instructions for collecting taxes after what potential event?

- a) December 21, 2012 (end of Mayan calendar)
- b) A nuclear War
- c) Apocalyptic weather incident
- d) Supervolcanic eruption

Trivia Challenge #2

What is the most shop-lifted reading material in the world?

- a) New York Times newspaper
- b) National Enquirer
- c) The Bible
- d) People Magazine

Trivia Challenge #3

The most dangerous job in the United States is what?

- a) Bomb Squad
- b) Alaskan Crab Fisherman
- c) Logger
- d) Firefighter

Trivia Challenge #4

The electric chair was invented by:

- a) A dentist
- b) An electrician
- c) A school teacher
- d) A police officer

Trivia Answer #1: b

Trivia Answer #2: c

Trivia Answer#3: b

Trivia Answer#4: a

County News:

Drive-thru flu shots at NEMO Fairgrounds October 4th, from 1 p.m. to 7 p.m.....given by the Adair County Health Department of course. Take advantage of it because the Health Dept. won't be at our Benefits Fair this year.

AND.....

Speaking of our Benefits Fair, it will be held on October 17th in the Annex Building from 1 -4 p.m. All of our vendors will be there:

LAGERS
CERF
CERF SAVINGS PLAN
GROUP BENEFIT SERVICES
AFLAC

There is internet connection in the Annex now, so they will be able to pull up your accounts, estimate retirement, answer any questions you might have, etc. etc. It's your chance to speak directly to the people who handle our benefits.

A good attendance is important for us to be able to have a Benefits Fair every year, so come check it out and visit with our benefits people. Refreshments will be provided.

ALSO: ~Congratulations to Matt Wilson, Adair County Prosecuting Attorney, for his nomination to the "5 under 40" Award. ~

Did you know that.....?

-If you are hired into a part-time position, but work at least 1,000 hours in a calendar year, you will be automatically enrolled in the CERF retirement program? See below:

- If you reach 1,000 hours on or before June 30, you will enroll on July 1 of the current year.
- If you reach 1,000 hours after June 30, you will enroll on January 1 of the following year.

- In the CERF Pension Plan, if you leave county employment before you become vested, you will receive a refund of any contributions you made to the plan; or you may have them rolled over to a traditional IRA, an eligible employer plan or to a Roth IRA (subject to the same rules that apply to rollovers from a traditional IRA into a Roth IRA)

-An eligible employer plan is not legally required to accept a rollover. Before you decide to roll over your payment to another employer plan, you should find out whether the plan accepts rollovers and, if so, the types of distributions it accepts as a rollover.

-If you terminate employment and then return to county employment after more than a 30-day break in service, you will have 60 days to contact CERF about purchasing your prior service, otherwise that service will no longer be eligible for purchase.

Remember, if you're thinking about retiring, I need to know 30-90 days before you do so

we can get all your paperwork in order, etc. for you to receive your first installment accordingly.

Always feel free to contact CERF @:
County Employees' Retirement Fund
2121 Schotthill Woods Drive
Jefferson City, MO 65101
Toll-free: (877) 632-2373
Fax: (573) 761-4404
E-mail: admin@mocerf.org
Website: www.mocerf.org

Great-West Retirement Services
100 N. Tucker, Suite 100
St. Louis, MO 63101
Toll-free: (877) 895-1394
Fax: (314) 241-2181
E-mail: james.ellison@gwrs.com
Website: www.gwrs.com

-GBS Healthcare Website portal for employees is:
<https://www.wltmediportal.com/MediCIm/Login>.

I encourage everyone to register to use this. It's a wonderful tool for keeping track/looking up claims, deductibles, etc. Literally takes just a couple of minutes to register. I can even help you if you like. Just come up and we'll get you going.

-Don't forget about your \$500 reimbursable deductible! Every time you pay off a doctor bill/pay a co-pay, etc. submit the receipt to me, Beth Platz, and we'll send off for your refund of up to \$500. This benefit only provides reimbursements to the major medical portion of the Plan (no dental, Rx, vision, etc.). Did you also know that you will receive a 50% credit of the unused amount carried over to the next year? (not to exceed the annual Plan Deductible).

Flexible Spending Account

Flexible Spending Account

Are you currently enrolled in the Flexible Spending Account? Did you know that an FSA allows you to set aside a portion of earnings to pay for qualified expenses? Money deducted from an employee's pay into an FSA is not subject to payroll taxes, resulting in substantial payroll tax savings. One significant disadvantage to using an FSA is that funds not used by the end of the plan year are lost to the employee. So, if you sign up for it, use it!! ☺ The maximum you can contribute is \$2500. ***Open enrollment will take place from November 1 – November 30.*** You can sign up or re-enroll in it then. Just come see me. ☺

Did you also know that.....?

A donkey can sink into quicksand but a mule can't.

Paul Revere was a dentist.

In space, astronauts cannot cry because there is no gravity.

Children grow faster in the springtime than any other season during the year.

Women in the Tiwi tribe of Northern Australia are married at birth.

Peter the Great had his wife's lover's head cut off, then had it preserved in alcohol and placed next to her bed.

The only two animals that can see behind itself without turning its head is the parrot and the rabbit

German Shepherds bite more humans than any other breed of animal.

Quotes:

“The art of being wise is knowing what to overlook.” - William James

“Winning isn't everything, but wanting to win is”- Vince Lombardi

“The virtue lies in the struggle, not in the prize.”-Richard Monckton Milnes

“A good deed is never lost: he who sows courtesy reaps friendship; and he who plants kindness gathers love.”-Basil

“The greatest of faults, I should say, is to be conscious of none.”-Thomas Carlyle

“No man was ever wise by chance.”-Seneca

Halloween Trivia Fun!!

•Orange and black are Halloween colors because orange is associated with the Fall harvest and black is associated with darkness and death.

•Jack o' Lanterns originated in Ireland where people placed candles in hollowed-out turnips to keep away spirits and ghosts on the Samhain holiday.

•Pumpkins also come in white, blue and green. Great for unique monster carvings!

•Halloween was brought to North America by immigrants from Europe who would celebrate the harvest around a bonfire, share ghost stories, sing, dance and tell fortunes.

•The ancient Celts thought that spirits and ghosts roamed the countryside on Halloween night. They began wearing

masks and costumes to avoid being recognized as human.

•Halloween candy sales average about 2 billion dollars annually in the United States.

•Chocolate candy bars top the list as the most popular candy for trick-or-treaters with Snickers #1.

•Halloween is the 2nd most commercially successful holiday, with Christmas being the first.

•Black cats were once believed to be witch's familiars who protected their powers.

Pumpkin Fun Facts:

● Pumpkins originated in Central America.

● Pumpkin flowers are edible.

● Pumpkin seeds can be roasted as a snack.

● The largest pumpkin pie ever made was over five feet in diameter and weighed over 350 pounds. It used 80 pounds of cooked pumpkin, 36 pounds of sugar, 12 dozen eggs and took six hours to bake.

● In early colonial times, pumpkins were used as an ingredient for the crust of pies, not the filling.

● Colonists sliced off pumpkin tips; removed seeds and filled the insides with milk, spices and honey. This was baked in hot ashes and is the origin of pumpkin pie.

● The largest "official" pumpkin ever grown weighed 1,340 pounds.

● Pumpkins are 90 percent water.

● Eighty percent of the pumpkins supply in the United States is available in October.

