

# *Adair County Employee Newsletter April 2013*

## ***Anniversaries:***

Pam Ashford, Assessor's Office, 1 year  
Janet Cooper, Sheriff's Office, 3 years  
Lonnie Harris, Road and Bridge, 22 years  
Barb Johnson, Recorder's Office, 6 years  
Franz Kinkhorst, Sheriff's Office, 4 years  
Chris Pavlack, Sheriff's Office, 4 years  
Karen Phipps, Juvenile Center, 10 years  
Ed Powell, Road and Bridge, 9 years  
Rick Schmidt, Sheriff's Office, 4 years  
Randall Snyder, Road and Bridge, 33 years  
Dale Stanfuss, Maintenance, 4 years  
Pam Tarr, Assessor's Office, 6 years

## ***Happy Birthday!***

Melvin Bradshaw, Assessor's Office, 4/1  
Gail Claybrook, Road and Bridge, 4/2  
Peter Danielsons, Child Support, 4/8  
Linda Gentry, Circuit Court, 4/13  
Rick Schmidt, Sheriff's Office, 4/30

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

Erica Carr, Assistant Pros. Attorney  
Zachary Mikita, Corrections Officer

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

## ***County Events***

City Council Meeting **4/1**  
Daddy Daughter Dance **4/5**  
FKS Christian Prom **4/6**  
YMCA Murder Mystery Dinner **4/6**  
Spring Musical Dinner Theater **4/11-4/13**  
Holman Family Distinguished Speaker  
Series: Mara Liasson **4/13**  
34<sup>th</sup> Annual SAA Osteopathic 5K/10K **4/13**  
Relay for Life **4/14**  
Library Class *Facebook Basics* **4/16**  
Truman Visit Event **4/20**  
United We Run 10K **4/20**



TSU Jazz Band Concert **4/22**  
NEMO Spring Job Fair **4/23**  
KHS Jazz Band Concert **4/25**  
Dance Party 2013 *Mini Prom* **4/26**  
KHS Grand March & Prom **4/27**  
TSU Orchestra **4/27**  
Walk MS **4/28**

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 looking for safety manuals to be handed out soon.
- **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 and everyone should attend. If you know in advance you cannot attend, please let me know, as other arrangements for training will be made.

- On April 30, Jim Ellison from CERF will be here to specifically discuss the CERF 457 retirement plan and what it means for you. It's a great opportunity to discover the many benefits of this retirement plan, including: tax deferred savings, tax deferred compound growth and a variety of investment choices. I encourage everyone to stop in and see him. I will hand out flyers closer to the 30<sup>th</sup>.
- How many employees would be interested in joining the Y club if the county obtains a corporate membership? The monthly price you'd pay to the Y would be cheaper. If you have any interest in that, please let me know.
- I am planning an informal, basic tutorial Microsoft Tools training at the TCRC building sometime in the near future. Marcy Palermo, Training Specialist, will be giving the training. I know it will be held from 3-5 p.m., but unsure of the dates just yet. It's free of course, and everyone who would like to learn the basics of Microsoft Word and Excel is encouraged to come. I will let you know dates as soon as I can.

## Fajita Pizza



You will need:

- \* 2 refrigerated prepared pizza crust (or oiled pizza dough from the pizzeria)
- \* 1 medium red bell pepper
- \* 1 medium green bell pepper
- \* 1 medium onion
- \* 2 cups cooked chicken, chopped
- \* 2 teaspoons olive oil
- \* 1 -2 large garlic clove (to your liking)
- \* 2 teaspoons Southwest Seasoning
- \* 1 cup thick & chunky salsa
- \* 2 cups shredded Monterey jack and cheddar cheese blend

Directions:

- 1 - Preheat oven to 400°F.
- 2 - Unroll pizza crusts and arrange them side by side on the pizza pan.
- 3 - Roll dough using a dough roller.
- 4 - Bake for 15-18 minutes or until light golden brown.
- 5 - Slice peppers and onion
- 6 - Coarsely chop cooked chicken
- 7 - Heat skillet over medium heat. Add oil and garlic. Stir fry 30 seconds. Add peppers, onion and southwest seasoning; stir fry 1-2 minutes or until vegetables are tender.
- 8 - Remove from heat and stir in salsa and chicken. Arrange vegetables mixture over crust. top with cheese.
- 9 - Bake an additional 15-18 minutes until golden brown.
- 10 - Enjoy!

## Bacon Wrapped Smokies with Butter and Brown Sugar



- 1 pound Bacon, Cut Into Thirds
- 1 pound Smokies
- 1 stick Butter
- 2 cups Brown Sugar

Preheat oven to 375F. Cut the bacon into thirds and wrap each smokie. Place all the wrapped smokies in a single layer in a baking dish. Then melt the stick of butter and then 1 cup of brown sugar and stir until mixed well. Pour the butter and brown sugar mixture on the smokies and bacon. Then take the other cup of brown sugar and sprinkle evenly over the smokies. Bake them for about 15-20 minutes and then turn the heat up to 400F for about 5 minutes or longer until the bacon becomes crispy.

### **Bisquick Chocolate Chip Cookies**



- 1/2 cup butter, softened
- 1 cup brown sugar, packed
- 2 teaspoons vanilla
- 1 egg
- 2 3/4 cups Bisquick baking mix
- 1 cup semi-sweet chocolate chips (6 oz.)
- 1/2 cup nuts, chopped, if desired (optional)

Heat oven to 375°F. In large bowl, mix butter, sugar, vanilla and egg. Stir in Bisquick mix, chocolate chips and nuts. Drop dough by rounded teaspoonfuls onto

ungreased cookie sheet, about 2 inches apart; flatten slightly. Bake 8-10 minutes or until golden brown. Remove from cookie sheet to cooling rack.

### **Buffalo Chicken Ring**



- 8 oz. cream cheese
- 1/2 packet ranch powder mix
- Diced celery to taste
- Buffalo wing sauce to taste
- Diced/shredded chicken, cooked (2-3 chicken breasts worth, or 1-2 cans of canned chicken)
- 2 packages crescent rolls
- Ranch dressing for dipping (optional)

#### *Preparation*

Preheat oven to 375 degrees. On a cooking sheet, spread the unrolled crescent rolls out leaving a small circle in the middle. Mix chicken and buffalo sauce to taste and add in celery. In separate bowl, mix cream cheese and 1/2 ranch packet together. Microwaving cream cheese for about 30 seconds makes mixing easier. Mix all ingredients together.

Place spoonfuls of mixture on crescent rolls and fold rolls over to form a ring shape and cook for about 15 minutes or until crescent rolls are nicely browned. Serve with ranch dressing and extra hot sauce for dipping.

### **Sausage and Cream Cheese Pinwheels**



1 Roll Breakfast Sausage  
1 Tube Pillsbury Crescent Rolls  
1 Pkg Softened Cream Cheese

- Brown sausage and drain.
- In a large bowl, combine cooked sausage with softened cream cheese
- Remove crescent roll dough from packaging do not separate sections, and roll out into a rectangle, sealing the perforated areas with your fingers- so the cream cheese doesn't ooze out of the cracks!
- Spread the cream cheese mixture over the dough in a thin even layer. Roll the dough lengthwise (if you roll from the short side- the pinwheels will be fatter- but you won't get as many!)
- Once rolled up- refrigerate for at least 20 mins- or if you are in a hurry like I usually am, put it in the freezer til' firm... this will help the dough keep shape while cutting
- Cut in about 1/4" sections and lay on baking sheet. Bake for about 15 mins or until crescent roll is cooked.

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

What president was shot while walking to California's Governor Jerry Browns' office?

- a) James Monroe
- b) Gerald Ford
- c) JFK
- d) Ted Roosevelt
- e) Richard Nixon

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

Which nation gave women the right to vote first?

- a) The United States
- b) China
- c) New Zealand
- d) England

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

What country do men use the most deodorant?

- a) Pakistan
- b) India
- c) The United States
- d) Japan

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

If you had pogonophobia what would you be afraid of?

- a) Beards
- b) Feet
- c) Metal
- d) Work

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

Potatoes weren't always grown for food; 1,800 years ago Spaniards brought them over and sold them as what?

- a) Shoes
- b) Weapons
- c) Medicine
- d) Ornaments

**Trivia Answer #1:** b

**Trivia Answer #2:** c

**Trivia Answer#3:** d

**Trivia Answer#4:** a

**Trivia Answer #5:** d

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

A priest on the Titanic refused a place on a life boat twice, and stayed behind to hear confessions and give absolution to people left on the ship.

Human birth control pills work on gorillas.

Nuns are not allowed to criticize monks but monks are allowed to criticize nuns

250 people have fallen off the Leaning Tower of Pisa.



The percent of women who wash their hands after leaving a restroom is 80%.

The percent of men who wash their hands after using a restroom is 55%.

There is a town in Brazil that powers its streetlights by having convicts pedal bicycles attached to generators.

Over 5,000 Ph.D.'s work as janitors in the U.S.

The University of Victoria offers a course in the science of Batman

Sleeping on the job is acceptable in Japan. It is viewed as exhaustion from working hard. Some people fake it to look committed to their job.

At the peak of its popularity, Farmville players outnumbered real farmers 60 to 1.

There is a species of mouse that howls at the moon and eats scorpions

In 1792 criminals saw they could make a good profit by filing shavings from the sides of gold and silver coins and selling the precious metal, which is why coins now have ridges on their sides.

Cats can donate blood to other cats

A man robbed a bank for \$1 so he could be arrested and sent to jail for free healthcare

Cats were dropped from planes during WWII with a bomb strapped to them, hoping the cats would avoid the water and land on the decks of enemy ships.

Scientists have successfully cloned puppies that glow in the dark.

## Helpful Hints (supposedly, let me know if any of them work):

- Who knew! - add 1/2 tsp. baking soda to the water when hard boiling eggs and the shell will come right off when you peel.
- Gotta blemish coming on? No problem..... take an aspirin and make a paste of it with water. Apply it to the pimple before you go to bed and the next day the swelling will be gone.
- Whiten your teeth for free....Use a little toothpaste, mix in one teaspoon baking soda plus one teaspoon of hydrogen peroxide, half a teaspoon water. Thoroughly mix then brush your teeth for two minutes. Remember to do it once a week until you have reached the results you want.
- Suprising uses for Vicks VapoRub: 1) applied to feet at night, works as a cough suppressant; 2) relieves sore, achy muscles; 3) gets rid of nail fungus; 4) stops your cat from scratching furniture; 5) small amount rubbed on temples relieves headaches; 6) rapidly heals paper cuts and splinters; 7) wards off mosquitoes.
- To restore finished wood furniture, steep two tea bags in hot water for 10 minutes. Let cool, then dampen a clean soft cloth with tea and wipe over wood furniture. It will bring out the woods natural color and shine.
- Shaving your legs with hair conditioner instead of soap makes them soft and smooth. Just apply, shave, and rinse.
- Candles will last a lot longer if placed in the freezer for at least 3 hours prior to burning.

