

Adair County Employee Newsletter December 2012

Anniversaries:

Kim Kriegel, Maintenance, 21 years
Tracy Salsberry, Sheriff's Dept, 8 years
Sandy Slocum, Juvenile Div., 13 years

Happy Birthday!

Angela Altheide, Circuit Court, 12/18
Carson Adams, County Commission, 12/24
Heather Davis, County Clerk's office, 12/20
Latara Lusher, Sheriff's Dept, 12/8
Phil McIntosh, Child Support, 12/8
Brian Noe, Coroner, 12/18
Ed Powell, Road and Bridge, 12/16
Scott VanWye, Road and Bridge, 12/31
Randall Watson, Road and Bridge, 12/8
Vera Willis, Collector's Office, 12/23

Welcome New Employees!

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

County Events

12/1- Pet Pictures with Santa from 9-12
noon at Lindquist Veterinary Center
12/1- Reindeer Romp Marathon, sponsored
by Dukum Inn
12/1- Visit Santa in the Courthouse!
12/1- TSU Orchestra Concert
12/2- Holiday Tour of Homes
12/3- TSU Jazz Band Concert
12/5- TSU Band and Wind Concert
12/6- Kirksville Community String
Orchestra Concert
12/6- TSU Steel Band Holiday Concert
12/7- Missouri Livestock Symposium
12/7-8 Living Christmas tree
12/8- Breakfast with Santa
12/8- "His Life"- Presented by Life Church

12/8- Messiah: Cantoria and University
Orchestra Concert

12/10- Kirksville Community Chorus
Holiday Concert



12/13- Kirksville Band and Choir Winter
Concert

12/15- Truman Graduation

12/15- Santa and a Movie @ Pickler's
Famous

12/16- "His Story" presented by Life Church

12/22- Kirksville Christmas Parade

**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:

Old Fashioned Ham with Brown Sugar, Honey and Mustard Glaze

1 10-pound smoked ham with rind,
preferably shank end
1 cup unsweetened apple juice or apple cider
1/2 cup whole-grain Dijon mustard
2/3 cup (packed) golden brown sugar
1/4 cup honey

Preheat oven to 325° F. Place ham in large
roasting pan. Pour apple juice over ham.
Cover ham completely with parchment
paper, then cover ham and roasting pan
completely with heavy-duty foil, sealing
tightly at edges of pan.

Bake ham until instant-read thermometer inserted into center of ham registers 145° F, about 3 hours 45 minutes. Remove ham from oven. Increase oven temperature to 375° F.

Remove foil and parchment from ham. Drain and discard liquids from roasting pan. Cut off rind and all but 1/4-inch-thick layer of fat from ham and discard. Using long sharp knife, score fat in 1-inch-wide, 1/4-inch-deep diamond pattern. Spread mustard evenly over fat layer on ham. Pat brown sugar over mustard coating, pressing firmly to adhere. Drizzle honey evenly over.

Bake until ham is well glazed, spooning any mustard and sugar glaze that slides into roasting pan back over ham, about 30 minutes. Transfer ham to serving platter; let cool at least 45 minutes. Slice ham and serve slightly warm or at room temperature.

Award Winning Yeast Rolls

2 1/2 cups warm milk
4 teaspoons dry yeast
1/2 cup sugar
1/2 cup butter, softened
2 teaspoons salt
2 eggs
7 cups flour
1/4-1/2 cup butter (reserved)

Note: Due to its sticky nature, this recipe is best made in a standing mixer with a dough hook; the truly persistent could probably make this by hand with a bowl and a wooden spoon-- these rolls are worth the extra effort.

Sprinkle the yeast over the warm milk and let sit for approximately 5 minutes to proof.

Add sugar, 1/2 cup melted butter, salt and eggs; mix well.

Add flour and mix well.

Blend at medium-low speed for about 5-10 minutes, scraping down sides once or twice.

Cover bowl with plastic wrap and a towel; let rise in bowl about 1 hour or until doubled.

Remove the towel and plastic wrap and turn mixer on low to “punch down” the dough; if you wish, you can let the dough raise a second time as it makes for a more flavorful roll.

Remove the dough from the bowl and divide into 36“plops”; the dough will be very sticky.

Place “plops”, edges just touching, in a buttered 9x13 baking pan; don't bother trying to smooth out the “plops”-- they will smooth out as they rise.

Cover pan with plastic wrap and let rise until doubled, about 30-40 minutes.

Melt the reserved butter and drizzle over the top of the rolls before baking.

Bake at 400°F for 10-15 minutes or until golden.

Scalloped Cabbage

1 medium head cabbage, cut into small wedges
2 tablespoons butter
2 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup milk
2/3 cup shredded American cheese
1/2 cup crushed buttery round crackers

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.
2. Bring a large pot of salted water to a boil. Cook cabbage in boiling water until barely tender, about 10 minutes; drain.
3. Meanwhile, melt butter in a small saucepan over low heat. Blend in flour, milk, and salt. Cook and stir until slightly thickened, and then fold in cheese.
4. Transfer cabbage to prepared casserole dish, and stir in cheese sauce. Sprinkle cracker crumbs on top.
5. Bake for 25 to 30 minutes in the preheated oven, or until top is browned.

Best Ever Sweet Potato Casserole

- 4 cups sweet potato, cubed
- 1/2 cup white sugar
- 2 eggs, beaten
- 1/2 teaspoon salt
- 4 tablespoons butter, softened
- 1/2 cup milk
- 1/2 teaspoon vanilla extract
- 1/2 cup packed brown sugar
- 1/3 cup all-purpose flour
- 3 tablespoons butter, softened
- 1/2 cup chopped pecans

1. Preheat oven to 325 degrees F (165 degrees C). Put sweet potatoes in a medium saucepan with water to cover. Cook over medium high heat until tender; drain and mash.
2. In a large bowl, mix together the sweet potatoes, white sugar, eggs, salt, butter, milk and vanilla extract. Mix until smooth. Transfer to a 9x13 inch baking dish.
3. In medium bowl, mix the brown sugar and flour. Cut in the butter until the mixture

- is coarse. Stir in the pecans. Sprinkle the mixture over the sweet potato mixture.
4. Bake in the preheated oven 30 minutes or until the topping is lightly brown.

Here are a few dessert recipes kids will love!!!

Santa Hat Pretzels



- Mini Twist Pretzels
- White Chocolate Almond Bark
- Red Sanding Sugar
- Mini Marshmallows

1. Melt the white chocolate almond bark according to the directions on the package.
2. Dip each mini twist pretzel halfway into the melted white chocolate almond bark.
3. Dip each almond bark covered pretzel into the red sanding sugar until only a small amount of the almond bark is showing. Place on waxed paper.
4. Cut the mini marshmallows in half. Use additional melted almond bark to adhere a mini marshmallow half onto the side of each pretzel. Allow time for the almond bark to set.

Peanut Butter Mice Cookies



- Refrigerated Peanut Butter Cookie Dough
- Almond Slices
- Red & Green M&M's® or Other Candy Coated Chocolates
- Mini Chocolate Chips
- Red Shoestring Licorice

1. Roll refrigerated peanut butter cookie dough into 1" balls. Place balls approx. 2" apart on an ungreased cookie sheet. Pinch one end of each ball to form the nose.
2. Insert two almond slices in the center of each ball to form the ears. Insert one M&M® for the nose and two chocolate chips for the eyes.
3. Bake according to the directions on the cookie dough packaging or until set. While cookies are still warm insert a length of licorice into the cookies to form the tail. Move mice to wire racks to cool completely.

Christmas Tree Cones



- Sugar Cones
- Green Gel Food Coloring
- White Frosting
- Sprinkles
- Candy

1. Stir drops of green gel food coloring into the white frosting until your desired color has been reached.
2. Spread the frosting onto the sugar cones.
3. Decorate with sprinkles and/or candy. Set out as a fun Christmas dinner decoration.

Trivia Challenge #1

What are the three best-known western names in China?

- a) Jesus Christ, Richard Nixon, and Elvis Presley
- b) Madonna, Barack Obama, and Barbara Walters
- c) Bill Clinton, Rob Pattinson, and Michael Jackson
- d) Lady GaGa, Jimmy Carter, John Travolta

Trivia Challenge #2

After the French Revolution of 1789, selling what?? was considered against national interest? The punishment for a merchant selling this was execution.

- a) tobacco
- b) spoiled milk
- c) sour wine
- d) bullets

Trivia Challenge #3

What celebrity's museum has the largest rhinestone in the world?

- a) Elvis
- b) Johnny Cash
- c) Liberace
- d) Elton John

Trivia Challenge #4

On average, about 100 people choke to death on what every year?

- a) toothpick
- b) ballpoint pen
- c) pretzel
- d) hard candy

Trivia Challenge #5

In 1987, American Airlines saved \$40,000 by eliminating ??? in first-class?

- a) peanuts
- b) alcohol
- c) warm towels
- d) crackers
- e) 1 olive from each salad

Trivia Answer #1: a

Trivia Answer #2: c

Trivia Answer#3: c

Trivia Answer#4: b

Trivia Answer #5: e

County News:

Jeanette Gregory, Adair County Public Administrator is retiring this month. Her last day will be December 31st. We'd like to say "thank you" Jeanette for your service, and we wish you many happy and blessed days of retirement ahead. We will miss you.

LAGERS Visit

LAGERS representatives will be here on December 10 at 1 p.m. in the Annex Building. Anyone wanting to hear their presentation please make arrangements to be there. I will send a reminder out closer to time.

Flexible Spending Account

If you need a list of what is covered under the Flexible Spending Account, come see me, or email me, and I'll get you a list of what's covered under the plan. I can also provide your end of the year balance of what's left in your account. ☺

Carry In!!!



On Friday December 21st, we will have a carry- in from 12 – 1:30 p.m. (this way, everyone will have a chance to go through the line and be able to eat in a decent timeframe, and also to catch everyone's lunch hours, hopefully). I'll be sending a sheet around to see what everybody wants to bring. It'll be fun and DELICIOUS, so be sure to participate and come on down for lunch! Hoping to see Road and Bridge and Sheriff's Department employees there. There will be plenty of food, so just pop in. ☺

SECRET SANTA TIME!!



If you would like to participate in “Secret Santa”, please let me know by Friday, December 7, so we can draw names on Monday, December 10. **Secret Santa week will take place the week of December 17-21st**. That week, you will bring a present for your drawn name every day, Monday through Friday. Since its “secret”, feel free to bring your daily present to me and I will deliver, or call/email me and I’ll come get it. ☺ There will be a \$25 limit for the entire week. It will be fun. ☺ You know where to find me, or call 234-7914, or shoot me an email @ bplatz@adaircomo.com to let me know if you want in. Any questions just let me know.

Did you know that.....?

Did you know fish cannot live in the Dead Sea because the water has too much salt in it?

Jon Bon Jovi has a restaurant that has no prices; guests pay whatever they can or volunteer in exchange for their meal.

Chewing gum while peeling onions will keep you from crying!

The world’s most expensive champagne-1907 Heidsieck, costs \$275,000!!

In 1995, a man robbed a bank with lemon juice on his face. Since lemon juice makes for invisible ink he thought it would render his face invisible on camera. Shall we say, “stuck on stupid, much?” (I can’t make this stuff up, folks!)

Samsung is set to release smartphones with bendable display screens next year.

Scientists, via brain scanning, communicated with a man in coma who told them he was not in pain (that’s amazing!)

Abraham Lincoln attended school for less than a year, but taught himself to read and write.

Beer companies have started moving to curved glasses as people drink 60% quicker from them.

Coca-Cola can remove blood stains from clothing.

Jack Daniel’s last spoken words before he died were “One last drink, please.”

Scientists are currently working on a substance that could give anybody the Spiderman ability of walking up walls and ceilings

If your throat tickles, scratch your ear and it will most likely quit!

A man in the UK changed his name to Emperor Spiderman Gandalf Wolverine Skywalker Optimus Prime.

There is an asteroid called 19367 Pink Floyd

iPhones can survive falls of over 13,000 feet

Christmas Word Scramble! Try to unscramble the words below related to Christmasanswers on next page.

- 1) LSWAOESFNK
- 2) TENESSRP
- 3) FIGST
- 4) CMEBRDEE
- 5) EDINERER
- 6) STRANEMON
- 7) DRANLAG

- 8) SOTTLEMIE
- 9) ISENTPIOTA
- 10) TEWHAR
- 11) GOSTINCK
- 12) ESOKOCI

Fun with Christmas Carols.....

In the song the “Twelve Days of Christmas”, what does my true love get me on the eighth day?

- a) Swans a-swimming
- b) Pipers piping
- c) Lords a-leaping
- d) Maids a-milking

In the song “Rockin’ Around the Christmas Tree”, what kind of pie will they be having later?

- a) Pumpkin
- b) Apple
- c) Chocolate
- d) Coconut Cream

What catchy tune uses this line: “There’s a birthday party at the home of Farmer Gray?”

- a) Jingle Bells
- b) Silver Bells
- c) Sleigh Ride

What is the title of the carol that goes “Here comes _____ snowflake, dressed in a snow white gown?”

- a) Sarah Snowflake
- b) Susie Snowflake
- c) Sally Snowflake
- d) Shelly Snowflake

Some Christmas Trivia:

Who was the first president to decorate the white house Christmas tree in the United States?

- a) Franklin Pierce
- b) Grover Cleveland
- c) Zachary Taylor
- d) Millard Fillmore

What Christmas movie appears on TV more often than any other holiday movie?

- a) A Christmas Story
- b) It’s a Wonderful Life
- c) White Christmas
- d) Miracle on 34th Street

What famous Christmas character was actually created by Montgomery Ward in the late 1930's for a holiday promotion?

- a) Frosty the Snowman
- b) Jack Frost
- c) Rudolph the Red Nosed Reindeer
- d) Kris Kringle

Answers to all on the next page:

- 11) Stocking
- 12) Cookies

- 1) D
- 2) A
- 3) C
- 4) B

- 1) A
- 2) B
- 3) C

Word Scramble:

- 1) Snowflakes
- 2) Presents
- 3) Gifts
- 4) December
- 5) Reindeer
- 6) Ornaments
- 7) Garland
- 8) Mistletoe
- 9) Poinsettia
- 10) Wreath