

Adair County Employee Newsletter December 2014

Anniversaries:

Kim Kriegel, Building and Grounds, 23 years
Tracy Salsberry, Sheriff's Office, 10 years
Tammy Miller, County Clerk's Office, 4 years

Happy Birthday!

Carson Adams, County Commissioner, 12/24
Angela Althide, Circuit Court, 12/18
Brittany Huffman, Child Support Division,
12/20
Grace March, Juvenile Office, 12/16
Phil McIntosh, Juvenile Office, 12/8
Brian Noe, Coroner, 12/18
Rhonda Noe, Public Administrator, 12/28
Scott VanWye, Road and Bridge, 12/3
Vera Willis, Collector's Office, 12/23
Randall Watson, Road and Bridge, 12/8



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

Welcome New Employees!

County Events

12/5- Missouri Livestock Symposium
12/5- Adair Co. Library LinkedIn Intro Class
12/8- Community Chorus Concert

12/10- Holiday Nature Craft Night
12/12- Adair Co. Library Ancestry.com class
12/13- Truman State Univ. Graduation
12/13-First Baptist Church, Christmas on the
Air
12/14- First Baptist Church, Christmas on the
Air
12/14- Living Christmas Tree
12/18- Chamber members Business After
Hours
12/20- MO Dept. of Conservation's "Tracks and
Signs" class

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 Website

Our website pages are only as good as the
information the elected officials give me for
their page. Any elected official, who would like
to give me things to upload to their page or any
information they would like to add, please let
me know. I'd be glad to do it.

Employee Motivational Fund



Congrats to Angela Althide and Shelley
Story for being the winners of \$24
each! The next drawing will be
December 19th at our Carry-In! Bring
me your \$2!



County News

Medical rates for 2015 went down 5%. However, dental did go up a little bit. Come see me for new prices. ☺

Carry-in on December 19th! I will pass around a sign up sheet. Please give me ideas on a carry-in theme. Do we want Christmas dinner? Soup/Chili? Soup/Sandwiches? What!?! Let me know what you think. Noon to 1 p.m. in Commissioners' Office.



Secret Santa will be the week of December 15-19th. Bring your gifts to me, and I will get them distributed. We will reveal Secret Santas on December 19th at the carry in ☺



Recipes:

Christmas Morning Orange Marmalade Rolls



Ingredients

FOR THE ROLLS:

1/2 whole Recipe Of "Cinnamon Roll Dough"
8 Tablespoons Orange Marmalade
1/2 cup Melted Butter
1 cup Brown Sugar

1/2 teaspoon Kosher Salt

ORANGE GLAZE:

2 pounds Powdered Sugar
6 Tablespoons Melted Butter
1/2 cup Milk
1/2 cup Orange Juice
1 dash Salt

Preparation Instructions

Roll out dough into a long rectangle. Spread marmalade over the top. Pour on butter, and then sprinkle on the brown sugar evenly. Sprinkle with salt.

Beginning at the long side farthest from you, roll the dough in a long roll toward you; begin careful to keep it tucked tightly. Pinch edge to seal.

Cut rolls into 1 to 1 1/2 inch rolls and place into buttered pans. Allow to rise for at least 20 minutes.

Bake at 375 degrees for 15 to 18 minutes, or until golden brown (but not overly brown).

While baking, mix together the ingredients for the orange glaze, thinning with more milk or orange juice to make mixture thin enough to be pourable.

Immediately drizzle orange glaze over the top. Serve warm or at room temperature.

Chex Party Mix



Ingredients

3 cups Corn Chex
3 cups Wheat Chex
3 cups Rice Chex
2 cups Pretzel Sticks
2 cups Mixed Nuts
1 stick (to 1 1/2 Sticks) Butter)
3 Tablespoons Worcestershire Sauce
6 dashes (to 12 Dashes) Tabasco Sauce

3 cloves (to 5) Garlic, Mashed
1 teaspoon Lawry's Seasoned Salt
1/4 teaspoon Onion Powder

Preparation Instructions

Dump cereal into a large mixing bowl. Add in pretzel sticks and nuts.

In a microwave-safe bowl, add remaining ingredients and microwave until butter is melted. Stir together and toss into a cereal mixture, stirring as you go.

Transfer mix onto one or two baking sheets, and bake in a 250-degree oven for 1 hour and 15 minutes, stirring every 15 minutes. Let cool and store in an airtight container.

Grab a handful every forty minutes. Eat. Spoil your appetite.

Easy Caramel Sauce



Ingredients

- 1 cup Brown Sugar
- 1/2 stick Butter (4 Tablespoons)
- 1/2 cup Half-and-half Or Cream (cream Will Make It Thicker)
- 1 Tablespoon Vanilla
- Pinch Of Salt
-

Preparation Instructions

Mix all ingredients in a medium saucepan over medium-low to medium heat. Cook while whisking gently for 5 to 7 minutes, until thicker. Turn off heat. Serve warm or refrigerate until cold.

If sauce is thin, just continue cooking for a few more minutes.

Glazed Ham- Pioneer Woman, Ree Drummond's Recipe



Ingredients

1 whole Fully Cooked Bone-in Ham (15-18 Pounds)

Whole Cloves

3 cups Brown Sugar

1/2 cup Spicy Brown Mustard

1 can Dr Pepper Or Coke

3 Tablespoons Apple Cider Vinegar

Preparation Instructions

Preheat the oven to 325 F.

Score the surface of the ham in a diamond pattern about 1/8-inch deep. Place cloves in the middle of each diamond. Place the ham in a large roasting pan with a rack, tent it with foil, and bake for 2 to 2 1/2 hours---or longer, depending on the package directions. (Some hams may require 3 to 3 1/2 hours at a lower temp; just check the package.)

Heat the brown sugar, mustard, vinegar and soda in a small saucepan until bubbly. Cook until reduced and a bit thicker, about 15 minutes.

After about 2 hours of baking time, remove the foil and brush the glaze on the ham in 20 minutes intervals (put the ham back in the oven, uncovered, in between) until it's nice and glossy. Remove from the oven and allow to rest 15-20 minutes before carving.

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Refresher of Medical/Dental/Vision Information

Individual Deductible (Base Plan): \$2500

Reimbursable Deductible Allowance: \$500

Maximum Annual Out of Pocket (Excluding deductibles): \$1500

Co-Pays:

- Dr. visit- \$25
- Urgent Care- \$75
- Emer. Room- \$200

Preventive Care is paid for 100%. Includes:

- Routine Physical
- Mammograms (must be over age 40, unless medically necessary)
- Pap smears
- Prostate Exam (must be over age 50, unless medically necessary)
- Well child care (includes exams and immunizations)

Lab Work

- *100% paid, but must use Quest Labs. Ask your doctor about using Quest Labs before your blood work is done to ensure you don't get a bill for it.*
- *Northeast Regional Hospital uses Quest Labs. Utilize this resource if your doctor's office doesn't use Quest.*

Dental Insurance Information

You can use any dentist! That's right....any dentist, anywhere.

Individual Deductible: \$50

Calendar Year Max. Benefit: \$1000

Preventative Services (no deductible) paid at 100%

Preventative Services includes:

- Emergency Palliative treatment
- Oral exams (every 6 months)
- X-rays (4 bite wings a year)
- Teeth cleaning (every 6 months)
- Fluoride treatments
- Space maintainers for children under age 19
- Topical sealants for un-restored molar teeth

Basic Services Include: (90% after deductible)

- Crowns: Stainless steel
- Diagnostic Consultation- one yearly

- Fillings: Amalgam, Silicate, Acrylic
- Laboratory Test
- General Anesthesia (surgical procedures only)
- Injectable Antibiotics (treatment of a dental condition only)
- Simple extractions

Major Services Include: (50% After Deductible)

- Bridges Installation- fixed and removable
- Crowns: Acrylic, Metal, and Porcelain
- Dentures (full and partial)
- Endodontic Services/Root Canal Therapy
- Fillings: Gold and Porcelain
- Inlays
- Onlays
- Oral Surgery
- Periodontal Services
- Posts
- Repairs of dentures, bridgework, crowns, etc.

Vision Insurance Information

\$50 deductible

- Pays \$60 on eye exams
- Single Vision Lenses \$70
- Bifocal Lenses \$80
- Trifocal Lenses \$90
- Lenticular Lenses \$90
- \$110 on frames

Contact Lenses:

Single vision- \$80

Bifocal Vision- \$90

Your Reimbursable Deductible

Bring me receipts of payments with dates of service for 2014 medical appointments thus far. We'll fill out an RDA form and hopefully get you some money back. Remember, you get up to \$500 back every year (and sometimes more), so be sure and take advantage of it.

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.

Trivia Challenge #1

In the song The Twelve Days of Christmas, '...my true love brought to me nine...' what?

- a) Ladies Dancing
- b) Pipers Piping
- c) Swans a swimming
- d) Maids a milking

Trivia Challenge #2

From which country does the poinsettia plant originate?

- a) Italy
- b) France
- c) Mexico
- d) Brazil

Trivia Challenge #3

Which US President banned Christmas trees from the White House?

- a) Ulysses S. Grant
- b) Theodore Roosevelt
- c) Woodrow Wilson
- d) Grover Cleveland

Trivia Challenge #4

In the song, "Silver Bells" what is dressed in holiday style?

- a) People
- b) Presents
- c) Houses
- d) Sidewalks

Trivia Challenge #5

Why did Joseph and Mary go from Nazareth to Bethlehem?

- a) To be taxed
- b) To have baby Jesus
- c) To witness about the virgin conception
- d) To try and reason with the king

Trivia Answer #1: a

Trivia Answer #2: c

Trivia Answer #3: b

Trivia Answer #4: d

Trivia Answer #5: a

Fun Facts:

The first artificial Christmas Tree wasn't a tree at all. It was created out of goose feathers that were dyed

The most popular Christmas Song ever is We Wish You a Merry Christmas. The song can be traced back to England, but its author and composer remains unknown

Christmas trees usually grow for about 15 years before they are sold

During the Christmas of 1914 (World War 1), a truce was held between Germany and the UK. They decorated their shelters, exchanged gifts across no man's land and played a game of football between themselves.

'Jingle Bells' was written for Thanksgiving, not Christmas

Eating Kentucky Fried Chicken is very popular in Japan. KFC is so busy at Christmas; customers must put in their order 2 months in advance.

CHRISTMAS WORD SCRAMBLE

1. R G M N A E
2. O T O E C H A L C
3. G C S I O N T K
4. A T R S
5. S E E N T R P
6. A C S D R
7. A R O L C
8. G L S I H E
9. R R M E Y T M S A S R H I C
10. M N W S E E I
11. L H E M E E B H T
12. L C M E A
13. N I T A R
14. N A M T N E O R
15. E R D R I E N E

Answers:

1. Manger
2. Chocolate
3. Stocking
4. Star
5. Present
6. Cards
7. Carol
8. Sleigh
9. Merry Christmas
10. Wisemen
11. Bethlehem
12. Camel
13. Train
14. Ornament
15. Reindeer



Spiced Pumpkin Fudge

Ingredients:

- 2 cups granulated sugar
- 1 cup brown sugar, packed
- 3/4 cup butter
- 2/3 cup evaporated milk
- 1/2 cup canned pumpkin (pure pumpkin not pie mix)
- 1 1/2 teaspoon pumpkin pie spice
- 1 package (12 ounce size) white chocolate chips
- 1 jar (7 ounce size) marshmallow crème
- 1 cup chopped nuts (walnuts or pecans are good)
- 1 1/2 teaspoon vanilla extract

Preparation:

- 1) Combine the first 6 ingredients in a heavy saucepan; heat over medium heat until sugar dissolves.
- 2) Continue heating until mixture begins to boil, stirring constantly; continue boiling until candy thermometer reaches soft-ball stage or 234 to 243 degrees F.
- 3) Remove from heat; stir in white chocolate chips until melted. Add remaining ingredients; mix well.
- 4) Pour into a buttered 9x13x2 inch baking pan; cool to room temperature. Cut into squares; store in the refrigerator in an airtight container.

Yield: about 48 pieces.