



Minute-By-Minute

Minute-By-Minute is the Monthly Newsletter of the

North Carolina Association of Municipal Clerks

November
2014

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Join NCAMC

Know a clerk or deputy clerk who wants to join NCAMC? For membership information, email committee chair Jim Byrd, CMC, NCCMC of Wilkesboro at the following address:

jbyrd@wilkesboronorthcarolina.com

Now, join IIMC

If you have joined the North Carolina Association of Municipal Clerks and are wondering what else you can do to grow in your profession, you definitely need to consider joining the International Institute of Municipal Clerks. IIMC is the certifying arm for clerks worldwide. For more information go to the website:

www.iimc.com

If you would like to submit an article of interest for the newsletter, email committee chair Tammy Hatley, MMC, NCCMC of King at the following address:

thatley@ci.king.nc.us

Dora Moore selected as *NCAMC 2014 Clerk of the Year*



Dora Moore, MMC, NCCMC was recently selected as the *2014 Clerk of the Year*. Dora has worked for the Town of Rural Hall for 21 years. She has served two terms as NCAMC Planning & Education Committee Chairman, District 9 Representative, and was recently elected as NCAMC 2nd Vice President. Congratulations Dora!

“Thankfulness”

Leighanna T. Worley, CMC, NCCMC
Town of Wilson’s Mills
District IV Director

My childhood memories are far from the traditional, movie scene, picturesque Thanksgiving family gatherings with extended family members all dressed in their Sunday best, fine china on the table, Uncle So-And-So carving a picture-perfect turkey, and Grandfather leading with a generic blessing. No, my childhood memories of this day take me back to raking leaves in sweats and sneakers until my fingers felt like they would fall off, the smell of small burning fires around the big farm yard and tons of food in the kitchen.

For years, my dad’s family of nine children, and their children, and their children... celebrated Thanksgiving by giving thanks for a family healthy enough to put in a hard day’s work on the farm (since every other day of the year except Christmas was spent working), after which my cousins and I would hide around the side of my granny’s house, in fear of being assigned to another chore, and trying to figure out why in the world Granny & Papa planted all of those trees with leaves on them. Then an older, wiser cousin would chime in that the trees had been there hundreds of years, and we were all left to wonder why the leaves needed to be raked anyway. (To be honest, I still wonder to this day the real purpose of raking leaves at all, but that’s another story.) So later in the day, we would finally gather for the food we’d smelled cooking all day – which, unless someone won big at the turkey shoot in town, it was chickens from the farm, homemade chicken pastry, buttermilk biscuits, and vegetables from the most recent year’s crop – and Granny would remind us of how we were so blessed to have loving family, food on the table, and fellowship all the time, not just at Thanksgiving.

Years later, as the families grew up and moved away, our family traditions changed and we spent more time with extended family. But none of us ever forgot what it meant to be thankful for the smallest of things – health, a roof over our heads, food (humble as it may be) on our tables, and being surrounded by a loving family – all blessings we enjoyed throughout the year. And we never forgot that there are others not as fortunate.

During this season of giving thanks, and into the season of Christmas, my hope and prayer is that you will all remember your blessings throughout the year. Think of, and be thankful for, the smallest of joys in your life. As my Granny used to tell us, “If you’re busy counting all your blessings, you won’t have time to complain.”

Wishing you all a wonderful Thanksgiving season!



November Birthday Calendar

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|----|---|----|--|
| 1 | Kay Minton
Talece Hunter | 15 | Tammy Drake
Mary Lucas
Rhonda Webb |
| 2 | Daylight Savings Ends
Nancy Jackson
Jennifer Broderick | 18 | Paula Pulley |
| 3 | Ann Katsuyoshi | 20 | Barbara Baker |
| 4 | Cathy Whittington | 21 | Leigh Summerour
Diane Autry |
| 5 | Phyllis McClure | 22 | Kelly Baker
DiAnne Enock |
| 7 | Elaine Bryan
Terry Bullock | 23 | JoAnn Strickland |
| 8 | Martha Wolfe
Ronda Lambert
Tammy Hatley
Angela Easter
Jennifer Richardson | 24 | Natashia McCants
Glenda Sansosti
Linda Brown |
| 9 | Juanita Owens
Jennifer Casstevens | 25 | Jacqueline Nicholson
Melody Hancock
Holly Doerr
Pam Casey |
| 11 | Veterans Day
Tamara Swanson
Vickie Brooks | 26 | Diana Davis |
| 12 | Staci Venura | 27 | Happy Thanksgiving |
| 13 | Cheryl Bennett
Wilene Cunningham | 28 | Amy Harvey |
| 14 | Regina Alexander
Janis Moore | 29 | Betsy Nicholson
Gail Thomas
Leslie Crowder
Sandra Smith |



If you have an addition or correction to the birthday calendar, please contact Biscoe Town Clerk Laura Morton at laura.morton@townofbiscoe.com.



Morton earns MMC Designation

North Carolina Clerk, Wendy S. Morton has received the International Institute of Municipal Clerks' highest honor the Master Municipal Clerk (MMC) designation.

Wendy S. Morton, MMC began her career with the Town of La Grange in 2007 as Deputy Town Clerk.

Wendy earned her CMC on April 7, 2009 and was notified by IIMC on October 7, 2014, that she had received her MMC. She became a member of the North Carolina Association of Municipal Clerks and IIMC in 2007.

Wendy stated "I am so excited about earning my MMC. It is not easy but it is definitely an accomplishment that is so worth it. Without the Town of La Grange I would never had this opportunity and for that I am grateful."

Congratulations to Wendy for achieving her MMC designation!

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News from around the Clerk's Association

- ✿ Please keep **Rich Frommeyer** of American Legal and his family in your prayers as his father continues to recover from surgery.
- ✿ Our best wishes go out to Cedar Point Town Clerk, **Barbara Sandlin**, on her retirement on October 31, 2014.
- ✿ Good luck to Dobson Town Clerk/Recreation Director, Rachel Pace, as she and her family relocate to Hickory, NC to pursue a job promotion for her husband.

It's not what we say about
our blessings, but how
we use them, is the
true measure of our
Thanksgiving.

-W.T. Purkiser



Paula Deen's Roasted Turkey



INGREDIENTS

- 1 1/2 teaspoon kosher salt
- 1/2 teaspoon + 1/8 teaspoon pepper
- 1 turkey, 12-14 lbs, thawed if frozen
- 1 onion, quartered
- 1 head of garlic, halved crosswise
- Several sprigs of fresh herbs, such as thyme, parsley, rosemary, and sage
- 2 bay leaves
- 1/2 cup unsalted butter, melted
- 1 can (14 1/2 oz) chicken broth
- 2 teaspoons chopped fresh thyme
- 1/4 cup cornstarch

DIRECTIONS

- Preheat oven to 325 F. Sprinkle 1/2 teaspoon kosher salt and 1/4 teaspoon black pepper inside turkey cavity. Place onion, garlic, herb sprigs, and bay leaves inside cavity.
- Place turkey breast-side up on rack in large roasting pan. brush with half of butter; sprinkle with 1/4 teaspoon pepper and remaining salt. Truss, if desired.
- Tent turkey with foil, roast 2 hours, 30 minutes. Remove foil, brush with remaining butter. Increase oven temperature to 425 F. Roast turkey until meat thermometer inserted into thickest part of thigh away from bone registers 180 F about 45 minutes, tenting with foil during last 15 minutes of cooking time, if browning too quickly. Let stand 15 minutes before carving.

INGREDIENTS

- 2 (10 ounce) packages frozen corn kernels, thawed
- 1 cup heavy cream
- 1 teaspoon salt
- 2 tablespoons granulated sugar
- 1/4 teaspoon freshly ground black pepper
- 2 tablespoons butter
- 1 cup whole milk
- 2 tablespoons all-purpose flour
- 1/4 cup freshly grated Parmesan cheese

DIRECTIONS

- In a skillet over medium heat, combine the corn, cream, salt, sugar, pepper and butter. Whisk together the milk and flour, and stir into the corn mixture. Cook stirring over medium heat until the mixture is thickened, and corn is cooked through. Remove from heat, and stir in the Parmesan cheese until melted. Serve hot.

Creamed Corn



Hashbrown Cassarole



INGREDIENTS

- Nonstick cooking spray
- 1 (2-pound) package frozen hash browns, thawed
- Salt and pepper
- 1/4 pound (1 stick) margarine or butter
- 1/2 cup minced onion
- 1 (8-ounce) container sour cream
- 1 (10.75-ounce) can condensed cream of chicken soup
- 2 cups shredded Colby cheese

DIRECTIONS

- Preheat the oven to 350 degrees F. Grease a 9 x 13-inch baking pan. Spread the potatoes in the pan. Season with salt and pepper. Melt the butter in a medium bowl in the microwave. Add the onions, sour cream, and soup and mix together. Pour the soup mixture over potatoes. Sprinkle with the cheese. Bake for 45 minutes, or until all is completely warm and the cheese begins to melt.

INGREDIENTS

- 3/4 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 large eggs
- 1 can (15 oz.) LIBBY'S® 100% Pure Pumpkin
- 1 can (12 fl. oz.) NESTLÉ® CARNATION® Evaporated Milk

DIRECTIONS

- MIX sugar, cinnamon, salt, ginger and cloves in small bowl. Beat eggs in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
- POUR into pie shell.
- BAKE in preheated 425° F oven for 15 minutes. Reduce temperature to 350° F; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. Top with whipped cream before serving.

LIBBY'S® Famous Pumpkin Pie



Holiday Stress Reducers

1. Plan out your holiday calendar of activities and chores well in advance. Pace yourself. Eat well and get enough sleep, including naps. Make a list you can cross off daily. You'll know exactly where you stand on the timeline.
2. Cook or bake some foods in advance and freeze; build up your collection of holiday recipes.
3. Try stress erasers like meditation, deep breathing exercises or play relaxing holiday music often. If you can play a musical instrument, paint, sculpt or knit—whatever reduces stress for you—take time to do it.
4. Plan ahead how much you can afford to spend for gifts and budget how much to spend for each person or each family. Buy gifts throughout the year, not at the last minute—it's easier on your budget. Shop online to avoid crowds, impulse purchases, parking and checkout hassles. Set gift costs limits so everyone follows the ground rules. Choose one or several gifts to buy or make in bulk or give gift certificates. Wrap gifts ahead of time.
5. Laugh, we all know that laughter reduces stress. Watch a comedy, read a funny book or hang out with giggling children.
6. Exercise is a known stress reducer. Walking is great, but, if you can do something even more strenuous, go for it.
7. Connect to nature. Take in the beauty of trees, the soothing effect of moving water, and the openness of blue skies.
8. Begin or continue some holiday traditions that focus on the meaning behind the celebrations.
9. Volunteer for a project that helps others, or do something special for someone.
10. Take a relaxing hot bath or shower. Go to a spa for an afternoon. Indulge in a full body massage. Take a break.

How to make your own “iced” branches for holiday decorating



Iced branches are beautiful to use in holiday decorating but can be rather expensive. Here's how to make your own.

- Materials:**
- * branches
 - * Aleene's Tacky Glue
 - * Colorfill diamond vase filler



Directions:

- 1) Place a sheet of newspaper down for a work area. Pour a pile of Colorfill diamonds in the middle.
- 2) Place tacky glue on the branches and smooth it out along the branch (not in big clumps). Fold the newspaper slightly and roll one side of the branch in the diamonds. Let set for about 45 minutes then do the same to the remaining side of the branch.

You may also add glitter for extra sparkle if you wish.