

Cold, Flu or COVID-19?

Take steps to keep yourself and others safe

Found at nsc.org (National Safety Council)

Flu season is always a risky time, when we can unintentionally pass a cold or the flu between ourselves and those around us. This flu season, with the added risks of COVID-19, safety is more important than ever. To protect against viruses this flu season, you must be able to spot the signs and symptoms of a typical cold, the annual flu and COVID-19, and take steps to keep yourself and others healthy.

The flu season in the U.S. typically ranges from November to April. While it is a myth that cold temperatures during these months cause colds, it is true that cold weather keeps people indoors, making transmission and exposure to viruses more likely.

Here are some tips to help you limit exposure to colds, the flu and COVID-19:

- Practice social distancing
- Wear a mask indoors while in close contact with others
- When feasible, limit the number of people in enclosed spaces
- Regularly clean and wipe down shared surfaces such as countertops, keyboards and phones
- Avoid touching your mouth, nose and eyes, and wash hands thoroughly and often
- Get the COVID-19 vaccination and booster as well as a flu shot, if possible
- Eat healthy foods to strengthen your immune system
- Exercise moderately to maintain a healthy immune system
- Ask your doctor about vitamin supplements to help support your immune system
- Drink plenty of water to stay hydrated
- Get plenty of rest
- Try to avoid people who are sick, and stay home if you feel sick.

When at work, ask about steps to limit exposure in the workplace. (When in public places, be aware of your surroundings and those who are present. Coughs and sneezes could be symptoms of seasonal allergies...or could be symptoms of a virus.)

Spot the symptoms

While you might be familiar with symptoms of a cold or the flu, it's crucial to know the difference between these illnesses and COVID-19.

Cold symptoms:

- Sore throat
- Cough, chest discomfort



- Mild fatigue
- Runny nose
- Fever and headache are rare
- Symptoms may be gradual

Flu Symptoms

- High fever 102-104 degrees Fahrenheit
- Headache
- Extreme fatigue
- Dry cough and sore throat
- Runny or stuffy nose
- Muscle or body aches
- Nausea, vomiting and diarrhea
- Symptoms show up abruptly

COVID-19 symptoms

- Fever or chills
- Cough
- Shortness of breath or difficulty breathing
- Fatigue
- Headache
- New loss of taste or smell
- Sore throat
- Muscle or body aches
- Congestion or runny, stuffy nose
- Nausea, vomiting and diarrhea
- Symptoms may appear 2-14 days after exposure to the virus.

Some of these overlapping symptoms can be confusing, but it's important to keep in mind that each person's experience with a cold, the flu or COVID-19 may be different. Symptoms may be more severe or, in some COVID-19 cases, there may be no symptoms at all. According to the CDC, due to the similarity of some of these symptoms, testing is key to determining whether or not you are positive for one or more than one of these illnesses. Once you know what is causing your symptoms, talk to your doctor about treatment options and take steps to stop the spread.

Continued on page 5...



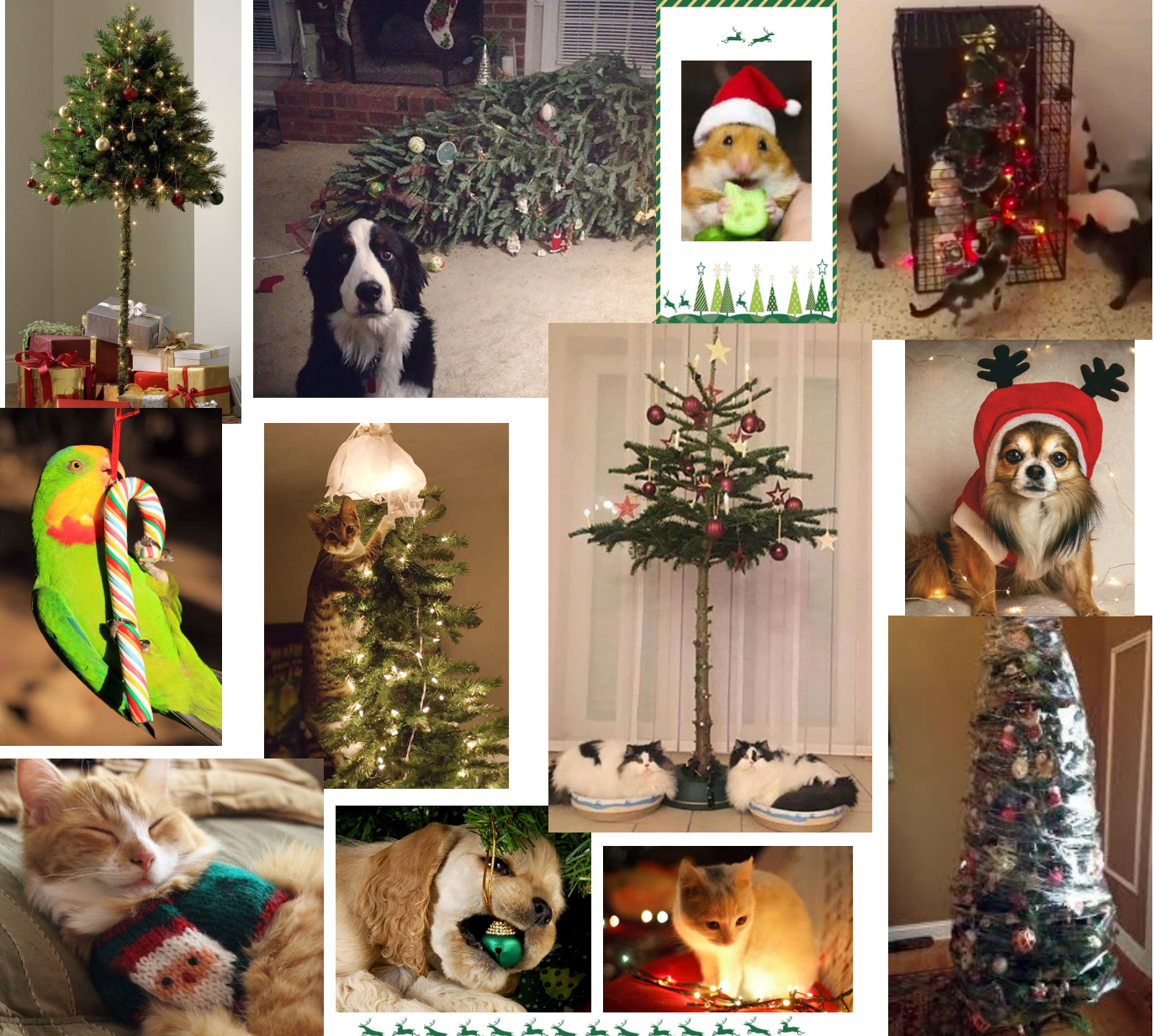
"Where's Mel"? Be the first person to call 501-975-8617 and tell us where he's hiding and win a prize! (Only 1 win per year!)

**North Little Rock
Animal Services**
For more information
call **501-791-8577**

Christmas Trees and Pets

If you grew up with pets like most of us did, you may have memories of your furry family members helping with the Christmas tree and other decorations. If you had a live tree you may have had a cat who would climb it!


Now I have artificial trees...and guess what, there is always a furry family member who either needs to be "in" the tree, under the tree, knocking off the ornaments or playing with the twinkle lights. Below are some funny pictures we found on the internet of pets and their family tree.



 *Need a new addition to your family?*
Call 501-791-8577
...we've got the perfect companion for you!

Our shelter is full of dogs, cats, puppies and kittens in need of a forever home. Please consider adopting a shelter pet for your next pet.

**Please Don't Litter
Spay or Neuter
Your Critter** 

 Support spaying and neutering in Arkansas by getting your own Arkansas Specialty *Please Spay or Neuter* License Plate at any State Revenue Office.



North Little Rock Fire Department



Merry Christmas everyone!

A beautifully lit tree is always the centerpiece of holiday season decorations. Don't let a fire spoil your holiday fun.


According to the U. S. Fire Administration *Christmas trees account for hundreds of fires each year. Typically, shorts in electric lights or open flames from candles, lighters or matches start tree fires. Well-watered trees are not a problem. A dry and neglected tree can be.*

One of the more memorable fires I remember from early in my career started with a Christmas tree. It was a beautiful two story house in Lakewood.

Here are some tree fire safety tips that are in the fire code.

Natural cut trees should have their trunk bottoms cut off at least 1/2 inch above the original cut and placed in a stable support device that hold the tree securely in an upright position. The support device should be of adequate size to prevent the tree from tipping over. The device should be capable of containing enough water to cover the tree stem at least two inches. The water should be checked daily and maintained so that the tree stem remains below the water level.

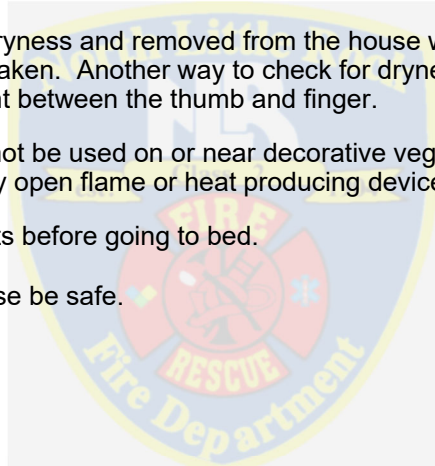
The tree should be checked daily for dryness and removed from the house when needles fall off readily when a tree branch is shaken. Another way to check for dryness is if the needles are brittle and break when bent between the thumb and finger.

 Candles and open flames should not be used on or near decorative vegetation. Natural cut trees should be kept a distance from heat vents and any open flame or heat producing devices.

It is a good idea to unplug the tree lights before going to bed.

Have a happy holiday season but please be safe.

Chief Warren Almon
Fire Marshal
North Little Rock
Fire Department



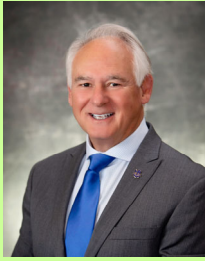
*City Offices will be closed
the following dates:*

**December 23 and 26, 2022—
Christmas Eve / Christmas Day observed**

January 2, 2023—New Years Day

**January 16, 2023—
Dr. Martin Luther King Jr.'s Birthday**





Mayor Terry C. Hartwick holds a monthly department head meeting. Department heads provide a report of activities, projects and accomplishments. Below are highlights from October 2022 (You will see that some departments had to change operations due to the Coronavirus/COVID-19.

Hays Center—fully open to members. 7,858 members visited, with an average 253 members per day. 93 new members. Volunteers contributed 742 hours.

Sanitation—crews continue to pickup garbage and yard waste during the pandemic. Garbage / Yard Waste crews collected 1,955.53 tons (3,911.06 lbs) of household garbage, rubbish and junk. Yard waste crews collected 105 loads (2,897.00 cubic yards) of green waste. 216 tires picked up. Sanitation Code performed 15 re-inspections. Issued 20 notices for non-compliance. Collected \$1,575.00 from move-outs or excessive bulk waste. Curbside recycling tonnage for the month was 137.01.

Traffic—AR One Call requests—62, Signs/posts repaired or replaced—107, City vehicles marked with decals—1. Stealth Box at Pontiac and Osceola, Rockwater Drive. Speed Trailer on Kierre Drive.

Police—Slight increase in violent crime (aggravated assault and robberies. Working with FBI on arrests including guns and drug seizures. **LOCK YOUR VEHICLES!!!** Sergeant William (Bill) Elizandro retired. 17 vacancies.

Fire—Total incidents—1,130, Fires-79 False alarms-84, Rescue/Emergency Medical-648, Hazmat-28. Training hours: 3,707. Building surveys: 193.

Emergency/911—Incoming calls-11,366, Non-911-4,537, Wired 911-673, Abandoned 911-34, Wireless 911— 5,915, Abandoned Wireless-207. Total dispatch entries: 7,616.

Planning—Inspectors traveled 4,085 miles within the city performing the following inspections: 308 HVAC, 571 Plumbing, 394 Electrical, 178 Building. Issued the following permits: 6 sign, 2 banner, 19 demolition, 5 New Single Family (average cost \$176,000), 39 Residential Remodel (average cost \$24,830), 4 New Commercial (permit average \$3,401,030) 1 Commercial Remodel (cost \$1,370,000), 3 new Multi-family with 278 units.

Electric Customer Service—Payments—39,736.

Code Enforcement—Assigned calls—188, Citations—49, Violation Notices—379, Vehicles Tagged—177, Lots Posted—25, Signs Removed—5, Structures Inspected—16, Rental Inspections—2, Food Service Inspections—11, Houses Demolished by city—7, Houses Demolished by owner—10, Vacant Lots Cleaned—19, Lots with Structures Cleaned—29, Vacant Houses Secured—1, Vacant Lots Mowed—18, Tires removed—75.

North Little Rock Mayor's Youth Council—members are currently collecting coats, gloves, caps, scarves and blankets for homeless. For more information, contact Director Jan Scholl at 501-951-0866 or email NLRMYC22@aol.com.

Animal Control—Incoming:

Dog—127/1,388 ytd

Cat—93/621

Other—1/11

Adopted:

Dog—41/487

Cat—58/364

Other—1/3

Reclaimed:

Dog—32/207

Cat—0/8

Other—0/3

Euthanized:

Dog—55/690

Cat—26/240

Service Calls—609/5,348

Citations—27/328 Vouchers (Spay/Neuter)—11/158



Parks & Recreation—Arkansas Inland Maritime Museum had 1,102 visitors, hosted groups—Hot Springs Christian School, Exchange High School, Traveling RV Group, Homeschool group from Grant County and Birthday Party. Special events included the following reunions: USS Helena SSN-725 Boat (45), USS Dogfish SS-350 (35), T-Boat SS-T1 (48) and USS Seacat SS-399 (20). Burns Park Golf hosted 49th Annual Arkansas Open and Veterans of Foreign Wars (VFW) State Tournament.

Street—work in the street department is never ending...crews patch potholes, pick up litter, clean out storm drains (remove accumulated debris including leaves and grass clippings). Assist other departments with various projects as well.

Electric

39,759 customers

\$8,655,396 revenue

136,176 kw peak power

60 sq miles—territory

11,252 transformers

555 miles of wire

10,458 street lights

5,032 security lights

82 lighting repairs

39,401 smart meters

Major outages: 9-30-22 Bulldozer hit guy wire at Rockwater—1,125 customers out 32 minutes.

Thanksgiving Day Activities

What do you do after the family feast?

Some folks use Thanksgiving Day as the official kickoff of Christmas decorating. Whether you put up a few lights or decorate the whole house, it's a fun way to get in the holiday spirit!

Have a marathon of holiday movies. With all of the cable options, streaming, etc. there will be plenty of opportunities to watch your favorite holiday movie like "It's a Wonderful Life", "How The Grinch Stole Christmas", "Christmas Vacation", "A Christmas Story", just to name a few.

Volunteer to serve food at a shelter or elsewhere in the community.

Go for a walk...you know you will need to!

Watch Football...even if you don't enjoy it, you may be forced to watch a game at a family gathering!

*Merry Christmas and Happy New Year
From the City of North Little Rock!*

City of NLR General Fund Oct 2022

Revenues

Interest Income	18,861.47
Miscellaneous	45,086.81
Licenses/Permits	234,795.38
Property Tax	850,164.49
Intergovernmental	63,258.15
Franchise Fees	174,861.76
Local Option Sales Tax	5,441,823.41
Charges for Services	197,876.86
Fines/Fees	106,757.33
Net Transfers	(1,697,598.78)
Total Revenues	\$5,435,886.91

Expenditures

Administration	100,516.36
Animal Shelter	81,292.28
Special Appropriations	2,165,832.58
City Clerk	33,870.45
Emergency Services	159,939.55
Finance	119,887.82
Fire	1,355,724.34
Health	6,597.76
Legal	63,765.64
1st Court	53,254.91
2nd Court	35,574.72
HR	77,419.71
Commerce	25,660.23
Planning	73,239.57
Police	2,246,053.97
Code Enforcement	113,525.38
Public Works	130,182.83
Neighborhood Services	27,995.45
Sanitation	441,400.67
Vehicle Maintenance	109,427.07
Senior Citizens Center	62,783.05
Communications	31,958.46
Fit2Live-Wellness	19,123.98
Total Expenditures	\$7,535,026.78

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Stop the Spread

Illnesses such as a cold, the flu and COVID-19 are typically spread in respiratory droplets and small particles caused by breathing, coughing and sneezing. They usually spread from person to person, though the CDC (Centers for Disease Control) cautions that sometimes people can become infected by touching their eyes, nose or mouth with hands that have viruses on them.

Though periods of contagiousness for these viruses can differ, healthy adults infected with them may be able to infect others before they feel symptoms and for some time after.

To prevent the spread of germs, always cover your nose and mouth when you sneeze or cough. Use tissues when you sneeze or if you have the sniffles, but don't just throw tissues on the floor, make sure to immediately toss them into the trash. If tissues aren't available, sneeze into your sleeve—it is another great weapon against germs. You should wash your hands frequently, especially after sneezing, coughing or coming in contact with other people. Any kind of soap is effective in removing germs if you vigorously rub your hands together under running water for at least 15-30 seconds.

Stay home when sick

There are few hard and fast rules to help you decide when it's time to stay home but it is generally a good idea to avoid going into work when you feel sick. This is especially true if you work around children, older people or people with certain health conditions, all of whom can be at risk for serious flu and COVID-19 complications. Complications may include bacterial pneumonia, dehydration and worsening of chronic medical conditions, such as congestive heart failure, asthma or diabetes. Children may develop sinus problems and ear infections.

With a cold or the flu, you should stay home if you cannot control your sneezing and coughing or if you have a fever, as that is likely when you are the most contagious. When in doubt, call your physician. Don't overtax your immune system by going to work if you're really suffering. Common colds can become more serious bacterial infections such as sinusitis and influenza can turn into pneumonia or worse.



Holiday Stress and Coping

*Found at mayoclinic.org/healthy-lifestyle/stress/management

The holiday season often brings unwelcome guests—stress and depression. They can also present a dizzying array of demands—cooking meals, shopping, baking, cleaning and entertaining, to name a few.

When stress is at its peak, it's hard to stop and regroup. Try to prevent stress and depression in the first place, especially if the holidays have taken an emotional toll on you in the past.

A few things to remember:

1. Acknowledge your feelings...if someone close to you has recently died or you can't be with loved ones for other reasons, realize that it's normal to feel sadness and grief.
2. Reach out...if you feel lonely or isolated, seek out companions in the community, church or social events.
3. Be realistic...the holidays DON'T have to be perfect.
4. Set aside differences...try to accept family members and friends as they are, even if they do not live up to all of your expectations.



5. Stick to a budget...before you do your shopping, decide what you can afford to spend. Happiness can't be bought.
6. Plan ahead...this will help prevent last-minute scrambling for forgotten ingredients or gifts.
7. Learn to say no...saying yes when you should say no can leave you feeling resentful and overwhelmed. Friends will understand if you can't participate in every activity.
8. Don't abandon healthy habits...overindulgence only adds to stress and guilt. Have healthy snacks before meals to prevent overdoing it. Get plenty of sleep. Keep up physical activity. Try deep-breathing exercises like meditation or yoga. Avoid excess tobacco, alcohol and drug use.
9. Take a breather...make some time for yourself. You deserve it!
10. Seek professional help if needed...there is nothing wrong with talking to someone if you are having a hard time (any time during the year). A chat with a professional can help you work through things that many be causing you mental (and physical) health issues.

Don't let the holidays become something you dread. Take the time to find peace and joy during the holidays.

*To read the full article visit the website.

Happy Holidays

Coaching Legend John “Hutch” Hutchcraft Honored



By Stefanie Brazile—501 Life Magazine

Hundreds of people recently swarmed the Guy-Perkins High School Thunderbirds’ gym to recognize a man who served the district for 40 years and won more basketball games than any other high school coach in Arkansas.

Pictured above in the center is Coach Hutchcraft and his significant other Shara Brazear. Also pictured (left to right) are Dr. Joe Fisher, Superintendent of Guy-Perkins School District; Jim Baker, Faulkner County Judge; Charlotte Sober, daughter of Coach Hutchcraft; (Coach and Shara); Ashley Hutchcraft, daughter of Coach Hutchcraft and coach of the Conway High School Lady Cats Basketball Team; Jason McGinty, son of John Hutchcraft; and Victor Rimmer, former player and coach of the Fayetteville High School Girls Basketball team.

Coach Hutchcraft is a small-town Arkansas success story turned legend. “Coaching kids is the greatest honor and blessing in my life,” Hutchcraft said. “I have always been honored to be a coach.”

Guy-Perkins School District Superintendent Dr. Fisher and the Board of Education organized a dedication ceremony to recognize Hutchcraft by naming the new basketball court for him. He retired in 2018, and now his influence is visible on numerous banners on the walls of the gym and on the new basketball court, which features his signature on each side.

During the ceremony, former student Victor Rimmer presented the Arkansas Diamond Award—the highest-ranking award the state gives to a private citizen—on behalf of Arkansas Secretary of State John Thurston.

Coach Hutchcraft’s story began in the small town of St. Charles (Arkansas County). He hitchhiked to the University of Central Arkansas, which he attended on a basketball scholarship. He still hold three career records at UCA, for 1,162 rebounds and 962 defensive rebounds and for a defensive rebound average 8.8. “Hutchcraft has invested 50 years of his life in basketball and made countless investments in the lives of his players, their families and his community”, said Shara Brazear.

His career coaching record is 2,103 wins to only 617 losses over 42 seasons. At age 70, Coach Hutchcraft is 6-foot-8 and continues to play on the Arkansas Travelers basketball team around the U.S., and with the USA Global basketball team internationally. He and Shara recently visited Spain and Finland with the USA Global team and St. George, Utah for the Huntsman World Senior Games.

During his speech, Hutchcraft said, “I hope that basketball is in heaven, and I hope I go there too.” His daughter, Ashley, thanked him for the hours he has poured into so many lives, finishing her speech with ‘You’ll always be our coach.’”

2023 State Holiday Schedule

Jan 1 *New Year’s Day*
Observed Monday, Jan 2
 Jan 16 *Dr. Martin Luther King, Jr Bday*
 Feb 20 *George Washington’s Bday*
Daisy Gatson Bates Day
 May 29 *Memorial Day*
 July 4 *Independence Day*

Sept 4 *Labor Day*
 Nov 11 *Veterans Day*
Observed on Friday, November 10
 Nov 23 *Thanksgiving Day*
NLR Observes Friday November 24 too
 Dec 24 & 25 *Christmas Eve & Day*
Observed on Monday, Dec 25 and
Tuesday Dec 26, 2023

Rubs Also Are Good for Grills

Found in Arkansas Wildlife | Nov/Dec 2022

By Jeff Williams

Mix and Match to Find Your Secret Spice

Those of us dedicated to smoked meats know all the rules—low and slow is the way to go, a good rub adds flavor and sugar creates bark that tastes like candy.

Those are simple directions but the many combinations of heat, time, spices and sugar can lead to amazingly tasteful results for other styles of cooking. In other words, rubs aren't just for pork shoulders, ribs and beef briskets anymore.

The long-standing rule of thumb for rub ingredients among most pit masters is a third sugar, a third salt and a third spices (let the arguments begin). Sugar means raw sugar or brown sugar, not refined white sugar, and salt usually means kosher or sea salt. Spices might include black or white pepper, paprika, cumin, dry mustard, cayenne, oregano, garlic powder and even some uncommon additions such as cinnamon or coffee.



Let's focus on grilling with a dry rub instead of smoking, which is a big difference. Sugar, which creates the magical bark on your favorite barbecue, can begin to caramelize (break down and turn brown) at about 320 degrees, give or take a few degrees, depending on the kind of sugar. This is a good thing on the grill but that's as far as we want the process to go—burned sugar promotes a bitter taste. There's no need to worry about this when smoking meats because the temperature inside the smoker never reaches a level that will burn sugar.

This is also why it's a good idea to back off sugar if you're making a rub for grilling. We might even consider creating a rub without sugar if the grill is going to be hot

enough to burn it. If sugar is an ingredient in the rub, perhaps indirect

grilling (keeping food away from the hottest part of the fire) could solve the problem.

There are just about as many commercial rubs as there are grills, or at least it seems. Some of them are spectacular and worth the cost; others are packed with fillers and don't do much to enhance meat. Mixing a personal rub is easy, customizable and in the end saves money because jars loaded with outdated spices don't wind up in the trash.

The rub recipe presented here is for grilling, not smoking. Add to it or subtract from it to create your addition to beef, poultry, pork, lamb or whatever graces your grill. Some spices pair well with certain cuts—thyme, rosemary, basil and marjoram leaves, for instance, are great with chicken. Try coriander, cumin, garlic, curry and maybe mustard powder with beef. Allspice, cloves, fennel and sage pair with pork. Experiment and find the combinations that pick up quail, duck, deer, rabbit and other wild game.



Some grill masters suggest using olive oil or yellow mustard on meat to help rub adhere; some don't. Pat dry the meat and generous rub with spices and hour or two before cooking. Do not wrap in plastic; bring to room temperature before grilling.

Grill Rub

1 Tbsp kosher salt	2 tsp cumin
1 Tbsp black pepper	1 Tbsp raw sugar, optional
1 Tbsp paprika	Thoroughly mix and store in air-tight container.
1 Tbsp garlic powder	
1 Tbsp onion powder	
2 tsp chili powder	

Tired of racking your brain for holiday gifts this year?



How about mixing up a dry rub (*like the one mentioned above*)...or layer it in a little Mason type jar (see picture). Then tie a festive ribbon around it and viola! A gift you made and share! You could also include your favorite grilling recipe!

Speaking of Mason type jars...what else could you give? If your friends or family are over 21, consider a cocktail in a jar!



Another fun gift (or decoration) is a jar with lights inside. This fun little idea requires a jar with a lid (heck, an old pickle jar would do the trick!) and a small string of battery operated lights. Throw in a few small Christmas ornaments or tie a bow around the top for another easy home-crafted gift!



Impossibly Easy Buffalo Chicken Pie

Found at bettycrocker.com

Ingredients:

- 1/4 cup blue cheese dressing
- 1/4 cup Frank's™ RedHot™ Original cayenne pepper sauce
- 1 pkg (3 oz) cream cheese, softened
- 1 1/4 cups cubed cooked chicken
- 1/2 cup chopped celery
- 1/4 cup sliced green onions (4 medium)
- 1 cup shredded Swiss cheese (4 oz)
- 3/4 cup Original Bisquick™ mix
- 1/2 tsp salt
- 1/4 tsp pepper
- 3/4 cup milk
- 3 eggs

Steps:

Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray.

In small bowl, mix dressing, pepper sauce and cream cheese until blended. Spread in bottom of pie plate. Top with chicken, celery, green onions and Swiss cheese. In medium bowl, stir remaining ingredients with whisk or fork until blended. Pour in pie plate.



Bake 25 to 30 minutes or until top is golden brown and center is set. Let stand 10 minutes before serving. Serve with additional dressing if desired.

Cornbread...

Just like grandma used to make

Shared by Shara Brazear

Ingredients:

- 1/4 cup vegetable oil
- 1 cup sour cream
- 1 - 15 oz can cream corn
- 3 large eggs
- 2 cups yellow corn meal mix
- 1/2 cup sugar
- 1 tbsp. baking powder
- 1/2 tsp salt

Steps:

Mix top four ingredients (wet) together. In a separate bowl, mix last four ingredients (dry). Combine wet and dry ingredients and bake at 425° for 20—30 minutes.



Super Easy Cranberry and Orange Relish

Friends, this may be one of the easiest things you put together this holiday season!

- 1 package fresh cranberries
- 1 whole orange (washed)
- 1 cup sugar

Pulverize the cranberries and orange together. Put in a bowl, stir in sugar until blended. Refrigerate overnight. This simple concoction is a delicious alternative to the canned stuff!

Knowing what DOES NOT go in your recycling cart is as important as knowing what does!



NO plastic bags of any kind



NO clothes or fabrics



No bagged items



NO wire, hoses rope or hangers



No food or food scraps

YES!
Empty plastic bottles and jugs



YES!
Empty metal cans



YES!
Cartons, paper & flattened cardboard



Call 501-340-8787 or go to MyDoRight.com



**Peddlers Permit
City of North Little Rock**

Issued to: **Mel Dun**
Issued: 11/1/2022
Expires: **12/31/2022**



Sex: Male
Eyes: Brown
Hair: Dun
Height: 15 hands
Employer: **Equine sunglasses**
Type of Goods Sold: **Sunglasses for horses**

City Clerk and Treasurer Diane Whitbey
By: **SAMPLE ONLY—**
only valid with signature

Deputy City Clerk / Treasurer, Revenue

North Little Rock History Commission



If you or a loved one have items you think might have a historic value to our city, please consider donating them to the North Little Rock History Commission. Accepted items will be maintained in their archives.

For more information, call 501-371-0755 or email nlrhistory@comcast.net.

The North Little Rock Convention & Visitors Bureau wants to help promote your upcoming events! Visit www.NorthLittleRock.org or call Stephanie Slagle (Director of Marketing) at stephanie@northlittlerock.org or 501.404.0378 to submit your events.

**ALL PERSONS CONDUCTING
BUSINESS OF ANY KIND IN THE
CITY OF NORTH LITTLE ROCK
ARE REQUIRED TO HAVE A CITY
BUSINESS LICENSE**

It's the same story, but a different day.

We continue to remind our residents and business owners if someone does business within our city limits, they are required to have a city business license.

North Little Rock will honor any Business License issued by a city or town within the State of Arkansas.

Insured and Bonded. As a home-owner, renter, business owner, whoever, it is worth your time to do your homework by checking to see if the person working for you has a state license (if required) city license (required), insurance bond (to cover any damages that may occur on your property).

Story time. And it does not have a happy ending (for the home-owner).

Last month, a resident hired a friend who was a tree-trimmer to cut down a large tree in the front yard. Unfortunately, the tree fell and took out the power line up and down the block, pulled a light pole down and caused an extended outage. The person doing the work was **NOT** licensed, insured or bonded. The damage will cost the homeowner thousands in damages which will have to be paid to the North Little Rock Electric Department.

To see a **list of issued permits**, visit the city website at www.nlr.ar.gov, then click on City Clerk/Treasurer, followed by Licensed Peddlers.

To see an **individual ID/Permit**, click on the person's name. All licensed door to door peddlers are **required to have the ID issued by the City Clerk's Office with them at all times.**

Currently, we have NO permitted door to door solicitors.

All 2022 North Little Rock Business/Privilege License/Permits will expire January 1.

All persons doing business **of any kind** within the city limits of North Little Rock are required to have a Business/Privilege License. This includes home-based such as lawn care or internet sales.

****If a business operates 1 day into the new year, it is required to obtain a business license at the full fee.****

If you have any questions, please contact the North Little Rock City Clerk's Office at 501-975-8617.

North Little Rock City Council Schedule

The North Little Rock City Council meets the 2nd and 4th Monday of each month at **6:00 p.m.** in the City Council Chambers in City Hall (300 Main Street, North Little Rock).

For more information, please contact the City Clerk's Office at 501-975-8617 or email Diane Whitbey at Dwhitbey@nlr.ar.gov.

The City Council Agenda can be found at www.nlr.ar.gov, then click on the Government tab, followed by Council Agenda.

City Offices located at 120 Main

Finance, Ember Strange	501-975-8802
Information	501-975-8888
Human Resources, Betty Anderson	501-975-8855
Planning, Shawn Spencer	501-975-8835
Purchasing, Mary Beth Bowman	501-975-8881
Utilities Accounting, Terrell Milton	501-975-8888

City Council Members

Ward 1	Debi Ross Nathan Hamilton	501-753-0733 501-952-7679
Ward 2	Linda Robinson Maurice Taylor	501-945-8820 501-690-6444
Ward 3	Steve Baxter Ron Harris	501-804-0928 501-758-2877
Ward 4	Charlie Hight Jane Ginn	501-758-8396 501-749-5344

Utility Payment Assistance and Other Numbers

Central AR Development Council.....	501-603-0909
Little Rock Catholic Charities...	501-664-0640 ext 459
Saint Francis House.....	501-664-5036
Watershed.....	501-378-0176
Helping Hand of Arkansas.....	501-372-4388
River City Ministries.....	501-376-6694
Arkansas Metro.....	501-420-3824
Arkansas Food Bank.....	501-565-8121
American Red Cross.....	501-748-1021
Salvation Army.....	501-374-9296

Other Elected Officials

Mayor Terry C. Hartwick	501-975-8601
City Clerk/Treasurer Diane Whitbey	501-975-8617
City Attorney Amy Fields	501-975-3755
Dist Court Judge Randy Morley	501-791-8562
Dist Court Judge Paula Juels Jones	501-791-8559

Telephone Numbers for City Hall

Mayor's Office.....	501-975-8601
Terry C. Hartwick	
City Clerk & Treasurer.....	501-975-8617
Diane Whitbey	
Communications.....	501-975-8833
Shara Brazear	
External Relations.....	501-975-8605
Margaret Powell	
Special Projects/DEI.....	501-975-3737
Arnessa Bennett	
Fit 2 Live.....	501-442-7406
LaKaisha Shelby	

North Little Rock Curbside Recycling schedule for the month of December.



Nov 28 to Dec 2, no pickup
 Dec 5 to 9, recycle
Dec 12 to 16, no pickup
 Dec 19 to 23, recycle
Dec 27 to 30, no pickup

Laman / Argenta Branch Library

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
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DECEMBER

AT YOUR NLR PUBLIC LIBRARIES

KIDS EAT FREE!

Equal Hearts Food Program
Ages 18 and under, no registration required!

MONDAY THROUGH THURSDAY
FROM 3:30 PM TO 4:30 PM
William F. Laman Public Library - Children's Library
2801 Orange Street, North Little Rock, AR 72114



KEY:

Adults

Children

Teens

All Ages

Crooked-Rails' MODEL TRAINS

THURSDAY & FRIDAY, DECEMBER 8 & 9
9 AM TO 7 PM

SATURDAY, DECEMBER 10
9 AM TO 4 PM

Laman Library
2801 Orange St.
NLR, AR

Storytime
10:30 AM | Argenta

Kids' Zone: Book Club
3:30 PM | Laman

Holiday Decoration Bonanza
4 PM | Laman

Fun Friday
All Day | Argenta

Teen Gaming
All day | Laman

Winter Craft Workshop
All day | Laman

Crafturday with Colby: Crochet
All day | Laman

Creative Writing Workshop
10 AM | Laman

Line Dancing
11:30 AM | Laman

Makerspace Monday: Die Cuts
10 AM | Laman

Baby Story and Play Time
10:30 AM | Argenta

Movie Monday: Norm of the North
3 PM | Laman

Hallmark Holiday Marathon
4 PM | Laman

Makerspace Monday
4 PM | Laman

Storytime
10 AM | Laman

Tech Tuesday: Web Basics
10 AM | Laman

Homeschool STEAM Explorers
1 PM | Laman

Tree Trimming Party
3 PM | Argenta

Connor's Corner: Afterschool Fun
3 PM | Laman

Card Game Night OR Karaoke Jam
4 PM | Laman

Bowlivers String Ensemble
5 PM | Laman

Babytime
10 AM | Laman

Wednesday "Hump Day" Movie: Pearl Harbor
1 PM | Argenta

Connor's Corner: Afterschool Fun
3 PM | Laman

Creative Wednesday
3 PM | Argenta

Teen Gaming
4 PM | Laman

English Conversation Club
5 PM | Laman

Book Chat with Julie
10 AM | Social Media

Tailored Tech Training
10 AM | Laman

Storytime
10:30 AM | Argenta

Kids' Zone: Art
3:30 PM | Laman

Whatcha Readin'?
4 PM | Laman

Puzzle Frenzy
All day | Laman

Fun Friday
All Day | Argenta

Winter Craft Workshop with Santa
10 AM | Laman

Introduction to Homebuying
10 AM | Laman

Line Dancing
11:30 AM | Laman

Makerspace Monday: Gemini
10 AM | Laman

Baby Story and Play Time
10:30 AM | Argenta

Movie Monday: Double Feature
3 PM | Laman

Makerspace Monday or Dark Holiday Movies
4 PM | Laman

Monday Mystery Club
5:30 PM | Laman

Storytime
10 AM | Laman

Tech Tuesday: Word Basics
10 AM | Laman

Homeschool STEAM Explorers
1 PM | Laman

Winter Games
3 PM | Argenta

Connor's Corner: Afterschool Fun
3 PM | Laman

Human Rights Day OR TikTok Hour
4 PM | Laman

Babytime
10 AM | Laman

Connor's Corner: Afterschool Fun
3 PM | Laman

Paint and Sip
3 PM | Argenta

Chess Club
3:30 PM | Laman

Teen Gaming OR Book > Movie Night
4 PM | Laman

Storytime
10:30 AM | Argenta

Cricut: Vinyl & Heat Transfer
3 PM | Laman

Kids' Zone: Christmas and Hanukkah Bingo
3:30 PM | Laman

Holiday Elf Training
4 PM | Laman

Fun Friday
All Day | Argenta

Teen Gaming
All day | Laman

Third- Friday ArtWalk Reception & Opening of "Gathering Again: A Celebration of Fiber Arts"
5 PM | Argenta

Winter Craft Workshop
All day | Laman

Leave No Trace
10 AM | Laman

Makerspace Monday: Cricut
10 AM | Laman

Card Shop at Argenta
10 AM | Social Media

Baby Story and Play Time
10:30 AM | Argenta

Movie Monday: Full Court Miracle
3 PM | Laman

Movie and Popcorn
All Day | Argenta

Storytime
10 AM | Laman

Tech Tuesday: Excel Basics
10 AM | Laman

Bingo
3 PM | Laman

Teen Gaming
4 PM | Laman

Tabletop Tuesday
4 PM | Laman

Coloring Fun
All Day | Argenta

Babytime
10 AM | Laman

Teen Gaming
4 PM | Laman

In observance of Christmas

The library is closed on Thursday, December 22 through Monday, December 26

The library will reopen on Tuesday, December 27
Our digital library is open 24/7 at <https://www.nlrlibrary.org/digital/>

Closed

Teen Gaming
All day | Laman

Snowflake Day
All Day | Argenta

Storytime
10 AM | Laman

Teen Gaming
All day | Laman

Creative Wednesday
All Day | Argenta

Babytime
10 AM | Laman

Quilt Block of the Month
3 PM | Laman Makerspace

Teen Gaming
All day | Laman

Storytime
10:30 AM | Argenta

Kids' Zone: Kwanzaa Crafts
3:30 PM | Laman

Fun Friday
All Day | Argenta

Teen Gaming
All day | Laman

Winter Craft Workshop
All day | Laman

Employee Birthdays: Kathy Sarna and Emily Rozario—Dec 4
Craig Gerald—Dec 20
Kirk Owens—Dec 29

Jennie Promack—Dec 13
Kevin Newsom—Dec 28

Employee Anniversaries: Jeff Atkins—10 years
Peggy Morris—5 years

John English—7 years

December Anniversaries

Name	Department	# Yrs	Name	Dept	# Yrs
BRAZEAR, SHARA	COMMUNICATIONS	2	BEASTON, RICHARD P	POLICE	23
WILLIAMS, TERRENCE JEROME	ELECTRIC	21	TOZER, MARK A	POLICE	23
NORMAN, SYLVIA R	ELECTRIC	15	JONES, WILLIAM G	POLICE	19
PRATER, SHANE P	ELECTRIC	13	COOPER, AMY E	POLICE	19
REAGAN, SHAY S	ELECTRIC	10	IMHOFF, ERIC V	POLICE	18
DAVISON, BRIANNA M	ELECTRIC	2	MAYNARD, JAROD L	POLICE	15
GRAY, EVELYN F	ELECTRIC	2	UMHOLTZ, CRAIG A	POLICE	15
BURGER, FRANK W	ELECTRIC	1	BRUNO, SHERRYL L	POLICE	7
RILEY, BENJAMIN D	ELECTRIC	1	RAMIREZ, EDNA I	POLICE	4
WARD, JUSTIN W	ELECTRIC	1	MAY, MOLLY M	POLICE	4
KELLEY, BRAYDEN A	ELECTRIC	1	COOPER, SAM L	POLICE	4
KOVACH, KRISTOPHER J	ELECTRIC	1	GOSSER, BOBBY L	POLICE	3
SBAIT, CHERIHAN I	FINANCE	10	COFFMAN, NATHANIEL D	POLICE	3
EDWARDS, TERRIKA M	FINANCE	1	BROWN, NICHOLAS R	POLICE	3
MCPEAK, SHANIKA L	FINANCE	1	STROUT, ANTHONY G	POLICE	3
CERRATO, ALFRED M	FIRE	45	THOMPSON, PAYTON N	POLICE	2
WILLIAMS III, ALVIN L	FIRE	1	GUARNO, DAVID M	POLICE	2
MAULDIN, ROBERT L	HR	15	PIERSON, KEITH A	POLICE	2
LEONARD, STACEY D	HR	12	PERESKO, LYLE J	POLICE	2
TUSTISON, STACY Z	IT	1	RAMIREZ, ALYSSA F	POLICE	1
SHEPPEARD, RICHARD L	IT	1	KISSACK, JASON C	POLICE	1
LEE, NATHANIEL	PARKS MAINT	12	MARBLEY, MICHAEL B	SANITATION	14
GARDNER, OMAR E	PARKS MAINT	4	SMITH JR, SYLVESTER	SANITATION	13
PHILLIPS JR, JERRY J	PARKS MAINT	1	SPENCER, LESLIE	SANITATION	6
BRYANT, CHRISTOPHER D	PARKS REC	18	GATLIN, DEAN L	STREET	20
CARR, STEVEN	PHHSCC	2	SHEFFIELD, GARY E	STREET	15
DAUGHERTY, JERRI L	POLICE	41	DAVIDSON JR, JOHN D	STREET	8
GIBBONS, MICHAEL G	POLICE	28	MCKEE JR, THURMAN C	TRAFFIC	22
NANNEN, JOHN C	POLICE	24	STEPHENS, KENNY	TRAFFIC	15
LIVINGSTON, KENNETH E	POLICE	24	CLINGAN, JAMES M	VEHICLE MAINT	1

Information regarding employee anniversaries and birthdates is provided by Human Resources the prior year (i.e. 2022 was provided in 2021). So if an employee name is on the list that has retired or resigned, please disregard. Also, typos happen! Please let me know if a name is spelled wrong and a correction will be included next month! For employees who leave the city and come back in a different capacity or department, your length of service may change as well. Example, I worked in the Mayor's Office 10 years, then was elected City Clerk. I have been in the City Clerk's Office 21 years. My total service with the city is 31 years. If this scenario applies to you, please email me at least one month before the month of your anniversary month so I can include your total service to the City of NLR! Diane (Dwhitbey@nlr.ar.gov)

December Birthdays

Name	Dept	Date	Name	Dept	Date
HART, FELICIA	COMMERCE	1	GARVIN, BELINDA	PUBLIC WORKS	17
KUYKENDALL, ROBERT	ELECTRIC	1	LEWIS, JOHN	PARKS MAINT	18
HOLSTED, FRANK	PARKS MAINT	1	KISSACK, JASON	POLICE	18
SCHUTTE, JOSHUA	VEHICLE MAINT	1	BUIE, ALLEN	STREET	18
SMITH, MICHAEL	ELECTRIC	2	KELLEY, BRAYDEN	ELECTRIC	19
DICUS, JONATHAN	IT	2	OWENS, ANTHONY	PARKS MAINT	19
PORTER, GERALD	STREET	2	ROBINSON, LINDA	COUNCIL MEMBER	20
SADLER, LEEANN	OES/911	5	FUNDERBURG, CODY	ELECTRIC	20
ARMSTRONG, DAVID	VEHICLE MAINT	5	BRYSON, ROBERT	FIRE	20
NASH, GREGORY	FIRE	6	SCOTT III, JIM	CITY CLERK/ENF	21
MATTHEWS, RICHARD	FIRE	7	WEED, VICTORIA	1ST COURT	21
ALURAIKY, YASSIN	IT	7	POUNDERS, JOHN	FIRE	21
TULLOS, JOSEPH	IT	7	DRIGGERS, LINDA	FINANCE	22
STEVENSON, JULIA	POLICE	7	EDMOND, AVIGNON	PARKS REC	22
SCOTT, WILLIAM	POLICE	8	TETKOSKIE, ALAN	FIRE	23
LOUDEN, TYLER	POLICE	8	TETKOSKIE, NICHOLAS	FIRE	23
JERNIGAN, MATTHEW	POLICE	8	CATES, DIANA	CODE	24
STEPHENS, JESSICA	ELECTRIC	10	HARGROVE, RICHARD	FIRE	24
TODD, TERRI	OES/911	10	SMITH SR, ERIC	SANITATION	25
BRANNON, JOHNNY	PARKS GOFL	10	BROWN, CODY	POLICE	26
MATCHETT, MATTHEW	FIRE	11	MAHAN, TIMOTHY	FIRE	27
CUPPS, ROBERT	POLICE	11	WARD, JEREMY	FIRE	27
SATTERFIELD, BRENDA	POLICE	13	FIELDS, AMY	LEGEAL	27
ALSTON, JOHN	POLICE	13	WILLIAMS, ADAM	POLICE	27
BROWN, CHRISTOPHER	POLICE	13	BROCK, KENNY	VEHICLE MAINT	27
KIMSEY, ZACHERY	ELECTRIC	14	EPPERSON, LARRY	CODE	28
MILLER, NORMAN	FIRE	14	STRIPLING, WILLIAM	ELECTRIC	28
TUCKER, JAMES	PARKS GOLF	15	TACKETT, PERRY	FIRE	28
SAVAGE, DOMINIQUE	PARKS REC	15	COLTER, TYLER	FIRE	28
HUDSON, THOMAS	POLICE	15	JORDAN, DEON	PARKS REC	28
ROBERTS, MARK	POLICE	15	KERR, DENA	POLICE	28
HEAD, CLARK	ELECTRIC	16	JOHNSON, MICHAEL	POLICE	28
BOODY, JAY	POLICE	16	CARTER, TALON	PARKS REC	29
RAMIREZ, EDNA	POLICE	16	STEWART, NICHOLAS	POLICE	29
FULLER, CHAD	VEHICLE MAINT	16	HOUSE, JON	FIRE	30
YIELDING, CHRISTINA	LEGAL	17	BRYANT, CHRISTOPHER	PARKS REC	30
GUNN III, WALTER	PUBLIC WORKS	17			



National Ugly Christmas Sweater Day—Friday, December 16, 2022

Wear your ugly (or cute) Christmas Sweater to work!

Be sure to email a photo to Dwhitbey@nlr.ar.gov

There will be a major award!

Save the Date!

Sunday, December 4, 2022 beginning at 2:00 p.m.
2022 North Little Rock Christmas Parade



This year the theme is “Beloved Christmas Characters”

The parade is sponsored by the North Little Rock Sertoma Club, City of North Little Rock and North Little Rock Convention & Visitors Bureau

This event is free and open to the public!

The parade will begin at Pershing Boulevard where it will turn south onto Main Street and proceed to Washington Avenue. The route will pass Argenta Plaza at 510 Main Street where you can see the City’s 38-foot Christmas Tree!

The parade will have floats, marching groups, decorated cars and trucks, school groups, pageant winners, equestrian riders and of course SANTA!!!!

A few things to remember:

Bring your lawn chair

Get there early for a prime spot

Only licensed and permitted vendors will be allowed on the parade route

Performers will stop and perform briefly in front of the judges stand.

There should be no “delay of parade” otherwise

We want you all to come out for some good, safe, family fun!



From the members of the
City of North Little Rock Team
We want to wish you all a
Very Merry Christmas
And a
Happy, safe and prosperous
New Year!

2023

The City of North Little Rock has purchased 96-gallon garbage containers and new automated side loader sanitation trucks for all single-family residents in our city.

▲ We are pleased to provide this NEW service to NLR residents: ▲

- The new garbage containers will be delivered to North Little Rock residents between now and the end of 2022. The container is extremely large and is not designed to be emptied manually. Please **DO NOT USE THE CONTAINER UNTIL** the City begins using the new sanitation trucks in early 2023. Residents will be notified when the new containers will be used.
- The container will be easy for residents to roll out for curbside service.
- The container is the **property of the City of North Little Rock** and should remain at the residence if you move.
- An additional sanitation crew, will work temporarily alongside the new sanitation truck.
- The container must be placed at the curb by **7 am on collection day** and removed from the street by 8 am the following morning.



How to use the new garbage container:



- Place on a **flat surface, close to the street.**
- Place **at least 3 feet from anything:** other containers, utility poles, mailboxes, overhead wires, tree limbs, vehicles, gas meters, above ground water valves, etc.
- Place the **opening toward the street**, and the handle toward the residence.
- Place all garbage **inside the container.**

Questions should be emailed to:
nlsanitation@nlr.ar.gov
or call 501-906-6327



Important Information below and on previous page!

Questions and Answers:

What should I do with my old trash can?

Residents can: 1) Keep your old can for storage, or 2) Place your old can on the street the week of December 12 labeled "PLEASE REMOVE". The city will pick up your old can.

Who do I contact if my new container is damaged?

Call the NLR Sanitation at 501-906-6327 to schedule a repair.

Can I get an additional container?

Due to supply chain issues, additional containers will not available until 2023.

What if I only have one bag of trash?

All garbage must be placed in the new container, either bagged or loose for pickup.

What about residents that only have street parking?

Residents should make arrangements on the day of pickup as they have done with Waste Management pickup.

Will sanitation workers lose their jobs? What will they do?

NO! NLR Sanitation workers will be assisting the new side-loader trucks and also collecting debris throughout the city.

What other cities have this service?

Little Rock, Sherwood, Maumelle, Jacksonville and Wrightsville.

Can I get a smaller container?

Due to supply chain issues, additional containers will not available until 2023.

Mark Your Calendar:

Leaf Pickup begins Monday, November 14 in Ward 4 (Indian Hills, Overbrook, Windsor Valley, and adjacent areas.) Leaf Pickup will follow in Wards 1, 2 and 3.

The City of North Little Rock will begin using the **new garbage containers the week of December 12.**

