

Northern Lights Festival—2019

This family-friendly, dog-friendly, FREE holiday festival is the perfect way to get in the holiday spirit! The event will include live music, food trucks, holiday vendors, children's activities, North Little Rock's biggest Christmas tree, horse drawn carriage rides and actors in period costumes. AND photos with Santa and Mrs. Claus!

The Northern Lights Festival should be fun for people of all ages and will kick off at 5:30 p.m. at 510 Main Street.

This year's event will also mark the GRAND OPENING of the downtown Argenta Plaza, a beautiful, modern outdoor space in the Argenta Arts District of North Little Rock. The Plaza will feature sophisticated water feature designs, a "front porch" complete with swings and a main square where folks can enjoy videos projected onto a 40-foot screen above the stage.

This event will be held Saturday, November 30, 2019.



North Little Rock Sertoma Christmas Parade

Sunday, December 1, 2019, folks from near and far line up along the 1.7 mile route on Main Street in North Little Rock for our annual Christmas Parade.

Come out and watch high school marching bands, community groups and more!

The theme this year is Candy Canes and Gingerbread!



North Little Rock Heritage Center Open House

Be sure to stop by the North Little Rock History Commission, located in the Heritage Center at 506 Main Street before or after the 2019 Annual Christmas Parade.

You won't want to miss the holiday exhibit which features a "train tree" with a train actually riding the tracks within the tree! This exhibit chronicles our city's long railroad history.



The Union Pacific Credit Union Tree is unique and built with the help of volunteers from the AR Regional Innovation Hub.



You'll also have a chance to visit with "Buddy the Elf", and enjoy a seasonal treat!

The building will open at 1 p.m.

"Where's Mel"? Mel has been in hiding the past couple of months...but this month he's back!
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 Shelter**
For more information
call 501-791-8577

Pet Care—Holiday Safety Tips

Found at www.aspca.org/pet-care/general-pet-care/holiday-safety-tips



Avoid Holiday Food Dangers

Skip the Sweets: By now you know not to feed your pets chocolate and anything sweetened with xylitol, but do you know the lengths to which an enterprising pet will go to chomp on something yummy? Make



sure to keep your pets away from the table and unattended plates of food, and be sure to secure the lids on garbage cans.

Leave the

Leftovers: Fatty, spicy and no-no human foods, as well as bones, should not be fed to your furry friends. Pets can join the festivities in other fun ways that won't lead to costly medical bills.

Careful with Cocktails:

If your celebration includes adult holiday beverages, be sure to place your unattended alcoholic drinks where pets cannot get to them. If ingested, your pet could become weak, ill and may even go into a coma, possibly resulting in death from respiratory failure.



Selecting Special Treats: Looking to stuff your pet's stockings? Stick with chew toys that are basically indestructible, Kongs that can be stuffed with healthy foods or chew treats that are designed to be safely digestible. Long, stringy things are a feline's dream, but the most risky toys for cats involve ribbon, yarn and loose little parts that can get stuck in the intestines, often necessitating surgery. Surprise kitty with a new ball that's too big to swallow, a stuffed catnip toy or the interactive cat dancer.

Plan a Pet-Safe Holiday Gathering

House Rules: If your animal-loving guests would

WHAT NOT TO FEED YOUR PETS ON THANKSGIVING

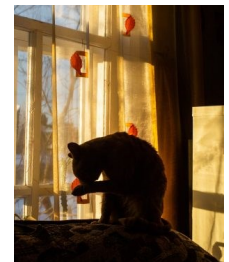
- ♥ TURKEY SKIN, DRIPPINGS + GRAVY
- ♥ TURKEY TWINE
- ♥ TURKEY BONES
- ♥ CORN ON THE COB
- ♥ ONION + GARLIC
- ♥ MUSHROOMS
- ♥ RAISIN + GRAPES
- ♥ SAGE
- ♥ FAT TRIMMINGS + FATTY FOODS
- ♥ BREAD DOUGH
- ♥ CHOCOLATE
- ♥ ALCOHOL



like to give your pets a little extra attention and exercise while you're busy tending to the party, ask them to feel free to start a nice play or petting session.

Put the Meds Away: Make sure all of your medications are locked behind secure doors, and be sure to tell your guests to keep their meds zipped up and packed away, too.

A Room of Their Own: Give your pet his own quiet space to retreat to—complete with fresh water and a place to snuggle. Shy pups and cats might want to hide out under a piece of furniture, in their carrying case or in a separate room away from the hubbub.



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

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

Food Safety Tips for the Holidays

Found at <https://www.cdc.gov/holidayfood/safety>

Feasting with family and friends is part of many holiday celebrations! Follow these simple tips to keep safe from food poisoning, or foodborne illness, during the holidays.

Everyone can practice food safety during the holidays.

Wash your hands! Be sure to wash your hands with soap and water during these key times when you are likely to get and spread germs:

- **Before, during and after** preparing food
- **After** touching raw meat, raw eggs, or unwashed vegetables
- **Before** eating or drinking
- **Before and after** caring for someone who is sick
- **Before and after** treating cut or wound
- **After** blowing your nose, coughing, or sneezing
- **After** using the toilet
- **After** changing diapers or cleaning up a child who has used the toilet
- **After** touching an animal, animal feed, or animal waste
- **After** touching garbage.



Cook food thoroughly. Meat, poultry, seafood, and eggs can carry germs that cause food poisoning. Use a food thermometer to ensure these foods have been cooked to the safe minimum internal temperature. Roasts, chops, steaks and fresh ham should rest for 3 minutes after removing from the oven or grill.

Keep food out of the “danger zone.” Bacteria can grow rapidly at room temperature. After food is cooked, keep hot food hot and cold food cold. Refrigerate or freeze any perishable food within 2 hours. The temperature of your refrigerator should be set at or below 40°F and the freezer at or below 0°F.

Use pasteurized eggs for dishes containing raw eggs. Salmonella and other harmful germs can live on both the outside and inside of normal-looking eggs.

Many holiday favorites contain raw eggs, including egg-nog, tiramisu, hollandaise sauce, and Caesar dressing. Always use pasteurized eggs when making these and other foods made with raw eggs.

Do not eat dough or batter. Dough and batter made with flour or eggs can contain harmful germs, such as E. coli and Salmonella. Do not taste or eat unpasteurized dough or batter of any kind, including those for cookies, cakes, pies, biscuits, pancakes, tortillas, pizza, or crafts. Do not let children taste raw dough or batter or play with dough at home or in restaurants.

Keep foods separated. Keep meat, poultry, seafood, and eggs separate from all other foods at the grocery and in the refrigerator. Prevent juices from meat, poultry, and seafood from dripping or leaking onto other foods by keeping them in containers or sealed plastic bags. Store eggs in their original carton in the main compartment of the refrigerator.

Safely thaw your turkey. Thaw your turkey in the refrigerator, in a sink of cold water that is changed every 30 minutes, or in the microwave. Avoid thawing foods on the counter. A turkey must thaw at a safe temperature to prevent harmful germs from growing rapidly.

How long can you safely keep leftovers in the refrigerator?

By Katherine Zeratsky, R.D., L.D.
Found at <https://www.mayoclinic.org>

Leftovers can be kept for 3 to 4 days in the refrigerator. Be sure to eat them within that time. After that, the risk of food poisoning increases. If you don't think you'll be able to eat leftovers within 4 days, freeze them immediately.

Food poisoning—also called food-borne illness—is caused by harmful germs, such as bacteria in contaminated food. Because bacteria typically don't change the taste, smell or look of food, you can't tell whether a food is dangerous to eat. So if you're in doubt, throw it out.

Uncooked foods, such as cold salads or sandwiches, also should be eaten or refrigerated promptly. Your goal is to reduce the time a food is in the “danger zone”—between 40° and 140°F—when bacteria can quickly multiply.

When you're ready to eat leftovers, reheat them on the stove or in a conventional oven or microwave until the internal temperature reaches 165°F. Slow cookers are not recommended for reheating leftovers as these devices may not heat foods hot enough to kill bacteria. 3



TURKEY LEFTOVERS FOOD SAFETY

How to enjoy your Thanksgiving leftovers without getting sick.

Within 2 hours:
Leftovers should be refrigerated.

For 3 to 4 days:
Leftovers can be safely consumed.

For 3 to 4 months:
Leftovers can be frozen. They'll be safe longer, but could lose moisture and flavor after a few months.

Heat to 165 F:
Use a thermometer to ensure leftovers are reheated.



Highlights from some City Departments

Mayor Joe A. Smith holds a monthly department head meeting. Department heads provide a report of activities, projects and accomplishments. Below are a few highlights from the last meeting (September events).

Hays Center— 74 new members. 11,560 visits for the month. Activities included 78 people went on Alaskan cruise! AR Heart Hospital Strong Hearts Clinic, Chronic Pain Webinar, hosted 20 Beanbag Baseball teams who competed in statewide tournament. Also provided trips to Murry's Dinner Playhouse, Heber Springs, Searcy and Hot Springs. Public Senior Housing residents were transported to medical appointments, grocery stores, and pharmacies. Volunteers contributed 1,339 hours.

Sanitation—Garbage/Yard Waste—1,467.93 tons (4,926,280 lbs.), Yard Waste—77 loads = 2,194.20 cubic yards (green waste). 337 waste tires collected. 30 Sanitation Code Inspections, 18 re-inspections, and issued 14 notices for non-compliance. *Leaf vacuums will resume the first week in November! If you want yours picked up before then, bag for weekly pickup.*

Traffic—123—barricade permits, signs and posts repaired or replaced—302, city vehicles marked with logo—5, AR One Call requests—53.

Police—August crime numbers showed decreases. Property crime down -2%, Burglary down 31%...Theft from Motor Vehicles up—3.5% for the year. Vehicle crimes continue to be due to vehicles left unlocked (and/or) keys left inside.

Fire—Total incidents—923
Total Unit Responses—1,617
Residential Fires—10
Vehicle Fires—5
False Alarms/Malfunctions—65
Rescue/Emergency Medical—538
Mutual Aid—1
Hazardous Material Response—12
Structure Fire fatalities—0
Vehicle fire fatalities—0
Training hours—4,012
Total Building Surveys—163

Office of Emergency Services/911—

Total incoming calls: 13,889
Non-911 calls: 6,013
Wired 911: 779 Abandoned Wired 911: 116
Wireless 911: 6,348 Abandoned Wireless: 570
Total dispatch computer entries: 8,325

Planning—0 new commercial permits. Issued 4 new single family residence permits (permit average \$222,000). Issued 6 Sign permits and 1 Banner per-

mit. Inspectors completed 471 inspections and covered 3,211 miles: 157 Electric; 79 Building; 140 Plumbing; 95 HVAC.

Electric Customer Service—Direct contact—lobby payments, 5,106, Drive-thru payments, 2,572. Total payments received: Electric—36,918, amount \$9,801,459.00. Bad debt: \$2,891.00.

Code Enforcement—111 assigned calls, 493 initiated calls, 35 citations, 423 violation notices, 61 vehicles tagged, 30 structures inspected, 16 rental inspections, 27 food service inspections, 1 search warrant, 1 house demolished by city, 2 houses demolished by owner. Code Maintenance—235 assigned calls, 57 vacant lots cleaned, 30 lots with structures cleaned, secured 5 vacant houses, 168 vacant lots mowed, 65 lots with structures mowed.

North Little Rock Convention & Visitors Bureau—

Visitors Information Center in Burns Park had 381 visitors in September. Downtown RV Park had 628 campers with an average stay of 2.6 days. The Arkansas Inland Maritime Museum had 1,805 visitors. Also hosted AR State Parks Tourism dinner, Junior National Fishing Tournament (teams from all over the U.S.), and 3 different Boat Reunions.

Electric Department—38,768 customers, Peak Power—213,365 KW, Territory— 60 square miles, miles of wire—555.1 miles, # Transformers—11,252, Street lights—11,060(141 repaired), Security lights—4,327 (32 repaired), Smart meters—39,401, Revenue—\$9,801,459. No major outages.

Continued on page 5...

Picture This: Capturing History Through the Camera Lens



FREE exhibit is open to the public Monday—Friday from 10:00 a.m.—4:30 p.m. at the North Little Rock Heritage Center, 506 Main Street through spring of 2020.

This exhibit features the camera collection of local photographer (and city employee) Jim Billings. Through Billings' extensive collection and expertise, you can explore the history of cameras and photography. Cameras from 1910 — 2000s make up the collection and include 35mm, Brownie snapshot cameras, digital cameras and movie cameras, such as the Bell & Howell home movie camera, and more!

It also traces the explosion of photography from a cumbersome process to the instantaneous process of today.

North Little Rock Animal Control

Incoming animals—223/YTD-1,926

Dogs—122

Cats—101

Other—0

Adoptions—46/YTD-577

Dogs—34

Cats—12

Other—0

Reclaimed—29/YTD-209

Dogs—29

Cats—0

Euthanized—122/YTD-1,056

Dogs—51

Cats—71

Calls for service—567/YTD-5,047

Pulaski County (accepted at NLR)-0

YTD=Year to date

****Non-adoptable animals are those that are sick, injured, unweaned (puppies and kittens), vicious, court ordered or by owner request.****



Finance—September Report—Revenues (MTD)

Taxes	\$ 454,364.13
Licenses/Permits	\$ 97,891.20
Fines/Forfeitures	\$ 150,424.22
Local Option Sales Tax	\$3,110,214.35
Franchises	\$ 209,402.14
Investment/Misc	\$ 2,582.48
User Fees	\$ 163,757.91

Electric System	\$1,384,620.00
Grants & Other	\$ 66,927.05
Transfers	\$ (153,457.50)
Total Revenue:	\$5,486,725.98

Expenditures	
Administration	\$ 130,931.14
Animal Shelter	\$ 61,202.16
Special Appropriations	\$ 451,081.31
City Clerk	\$ 27,712.11
Emergency Services	\$ 147,859.03
Finance	\$ 58,379.12
Fire	\$1,311,230.82
Health	\$ 6,738.74
Legal	\$ 47,677.44
1st Court	\$ 71,411.07
2nd Court	\$ 19,041.00
Human Resources	\$ 64,811.68
Commerce	\$ 23,026.51
Planning	\$ 64,928.13
Police	\$1,933,307.45
Code Enforcement	\$ 84,226.49
Public Works	\$ 183,707.40
Neighborhood Services	\$ 12,440.20
Sanitation	\$ 348,092.48
Vehicle Maintenance	\$ 77,864.91
Senior Citizens Center	\$ 168,339.43
Communications	\$ 11,594.07
Fit 2 Live	\$ 12,384.12
Total Expenditures:	\$5,317,986.81

Soup's On! In 30 minutes or less!

This recipe was found in *mymagazine.us*, a publication mailed by Kroger.

Meatball Tortellini Soup

- 1 Tbsp olive oil
 - 1 small onion, finely chopped
 - 2 stalks celery, finely chopped
 - 2 cloves garlic, minced
 - 1 can (15 oz) crushed tomatoes
 - 1 can (15 oz) tomato sauce
 - 2 cans (14 oz each) beef broth
 - 1/2 Tbsp Italian herbs
 - 1/2 tsp each salt and pepper
 - 1 pkg (12 oz) precooked refrigerated Italian-style meatballs (can use Turkey meatballs, too)
 - 1/2 pkg (5 oz) frozen cut leaf spinach, thawed, squeezed dry and chopped (can use fresh)
 - 1 pkg (19 oz) refrigerated or frozen cheese tortellini
 - Parmesan cheese
- Heat olive oil in large pot over medium-high heat. Sauté onion, celery and garlic until softened, about 3 minutes.
- Add crushed tomatoes, tomato sauce, broth, herbs,

salt, pepper, meatballs and spinach to pot, stir to combine. Bring to a boil, then lower heat and simmer 5 minutes.



Stir in tortellini, cook additional 3-6 minutes (if thinner consistency is desired, add water or more beef broth in small increments.) Serve, garnishing with parmesan cheese. Refrigerate any leftovers. Makes 6 servings.

William F. Laman Library

Both branches **closed Thursday and Friday, Nov. 28 and 29**, for **Thanksgiving**. Digital items are available through our website, lamanlibrary.org.

Harry Potter Night – Main Branch hosts fun for everyone with movies, treats, crafts, and wizarding world vendors between 4 and 7 p.m. **Nov. 12**. Plus, the Teen Center is open to all ages during this library-wide event.

Main Branch's Lit @ Lunch: Storytime for Grownups – Celebrate the Day of the Dead with *Funny Bones*. Fredonna Walker reads excerpts of Duncan Tonatiuh's book on the artist Jose Guadalupe Posada, creator of *Calaveras* (sugar skulls) at 12:30 p.m. Nov. 1.

Knitting for a Cause – Loom knit socks or hats for The Van and those in need at 1 p.m. **Nov. 9** and **Dec. 7** at the **Main Branch**. If you don't know how to knit, don't worry, all supplies are provided free, and we'll be happy to teach you.



Main Branch Creative Writing Workshop – Feel free to bring copies of your writing to share, and we'll also have fun with writing prompts at 2 p.m. Nov. 16.

Free Main Branch Adaptability Job Skills Workshops – As the holiday season kicks into high gear, adaptability may come handy! Learn to modify your strategies to ensure the most likely chance for success from 2 to 3 p.m. **Nov. 12** and **14** or 6 to 7 p.m. **Nov. 19**. Register for these classes on our Calendar under the Events and Programs tab at lamanlibrary.org or by calling (501) 758-1720.

Puzzle Competition – Compete alone or with your puzzle crew **Nov. 4** to 9 at the Main Branch. The individual or team with the best time wins a 300-piece puzzle. See a staff member at the Adult Department desk to enter.

Free Main Branch Computer Classes – Digital Water Coloring is 4 to 5 p.m. **Nov. 5**. **CS: First** makes coding an adventure for 4th grade and up from 6 to 7 p.m. **Wednesdays all this month**. **Girls Who Code** clubs meet 5 to 5:30 p.m. with 6th grade and up on **Nov. 4** and **18** and 3rd to 5th grade on Nov. 7 and 21. **Coding Basics** for all is 5 to 6 p.m. Nov. 11 and 25. **Computer Basics** are covered 11 a.m. to noon on **Tuesdays and Fridays**, and Retro Gaming is 3:45 to 4:45 **Fridays** (except Nov. 29).

Book Club – Main Branch's Book Club is open to all at 1 p.m. **Nov. 5**. This month's story is Lisa See's *The Island of Sea Women*.

Magic the Gathering Card Trading – Personalize your deck with **MTG Card Swap & Battles** from 5 to 6 p.m. **Nov. 19** outside the **Main Branch LINC** Center.

Dungeon World – Enjoy the tabletop role-playing game from 5 to 6 p.m. **Nov. 26** outside the **Main Branch LINC** Center.

Teen Just Dance Tournament – Teens compete in the **Main Branch** Teen Center at 4 p.m. **Nov. 12**. Throwback Thursday features the Cartoon Network at 4 p.m. **Nov. 21**.

Cyber Saturday - Main Branch LINC's all-age gaming is 9 a.m. to 4:30 p.m. **Nov. 9** and **23**. **Tournaments** start at 1 p.m. with **League of Legends** on Nov. 9 and **Mortal Kombat X** on **Nov. 23**.

Free Movies – Relax with a Monday Movie at 1 p.m. at the **Argenta Branch** with *Crazy Rich Asians* **Nov. 4**, *Captain Marvel* **Nov. 11**, and *The Game Plan* **Nov. 18**. **Teen Movie Mondays** start at 4 p.m. **Nov. 4** in the **Main Branch** Teen Center.

Meditation and Mindfulness – Thirty minutes of relaxation at the **Argenta Branch** starting at 4 p.m. **Mondays**.

Rock Painting is back! Kids make the to take home or hide throughout the community to spread good cheer at 3:30 p.m. **Nov. 5, 12, and 26**.

Argenta Branch Donuts with Santa – Registration for the 10:30 a.m. **Dec. 7** event runs from **Nov. 4** to **22**. Call (501) 687-1061 to arrange your family's spots.

Tween Cupcake Decorating Contest – Nine- to 12-year-olds compete at 1 p.m. on **Nov. 16** at the **Main Branch**. Registration is required. Call (501) 758-1720 or visit lamanlibrary.org for to register your child.



Free Bingo Games - Everyone's a winner at 1 p.m. **Nov. 8** at **Argenta Branch**.

Free Main Branch Fitness and DIY Classes – In November, **Main Branch** offers **Mediation** at 1 p.m. and **Adult Yoga** at 6 p.m. on Thursdays (except Nov. 28), and **Mixed Fit** is 11 a.m. on Saturdays. There's a **Paper Pumpkin Craft** at 1 p.m. **Nov. 13**. Register before the Nov. 9 deadline. Registrations are accepted through our Calendar under the Events and Programs tab at lamanlibrary.org or at (501) 758-1720.

Main Branch Free Walk-In Legal Clinic – Leigh Law, PLLC, answers legal questions 9 a.m. to 1 p.m. on **Nov. 16**.

Argenta Branch Gallery & ArtWalk – Arkansas Fiber Arts Exhibit continues during regular hours with free admission through Nov. 9. Brandon Markin's *Songs for the Broken Hearted* photography exhibit opens with a third-Friday ArtWalk free reception, from 5 to 8 p.m. on **Nov. 15**.

Equal Heart - Free meals are provided for ages 1-18 at the **Main Branch** from 3:30 to 4:15 p.m. weekdays and 2 to 2:45 p.m. Saturdays, except Nov. 28 & 29, when the library is closed.

Storytimes –Preschoolers enjoy stories, songs, and playtime at 10:30 a.m. on Tuesdays and Wednesdays at the **Main Branch** and Thursdays at the **Argenta Branch**, except Nov. 28. Lapsit Storytime is 10:30 a.m. on Wednesdays at the **Main Branch**.



...continued from previous page...

November Birthdays:

RONICA CRUTCHFIELD	Laman Library	4	JEFF ATKINS	Laman Library	15
STEPHANIE WILLIAMS	Laman Library	18	ADAM BRANSCUM	Laman Library	30

November Anniversaries:

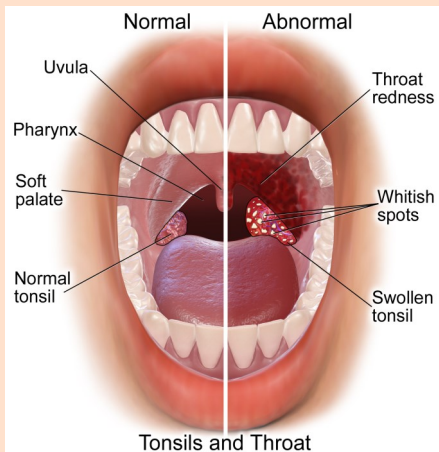
MARILYN WILLIS	Laman Library	24 years	CHRIS THOMPSON	Laman Library	9 years
TONI SANDALL	Laman Library	7 years	VICKIE CARROLL	Laman Library	6 years
RENEE MORRISON	Laman Library	2 years			



Sore Throat...is it strep, a cold or the flu?

This information was found in *mymagazine.us*, a publication mailed by Kroger.

Common Causes. The pesky sore throat—sometimes it's simply a result of allergies or dry winter air. Sometimes it's caused by a virus and easily helped with home remedies and patience. Or it could be bacterial and need a kick of antibiotics to heal. Strep throat is one of those bacterial types—it's an infection caused by group A streptococcus (GAS). But no matter if it's viral or bacterial, the way it travels



is similar. "They are typically transmitted by the respiratory fluid of an infected person," Tara Pfund, PharmD explains.

Strep Throat Symptoms. So how do you know if a sore throat is bacterial? "Things to look for include fever, sudden and severe sore throat, tender or swollen lymph nodes on the neck, and red or white filled spots in the mouth and back of throat with painful swallowing." Tara says. Other symptoms include headache, nausea, vomiting, stomach pain and a rash that has a sandpaper feel. With any of these symptoms, it might be time to visit the clinic.

The Diagnosis. "For strep throat, we look for the distinctive symptoms, but other clues as well," Tara says. For example, it's more common in winter and early spring, and among patients 5-15 years of age, those in contact with someone with strep throat in the last five days or patients with a prior history of strep throat. Additionally, a test called a Centor scoring tool helps determine if it's strep throat caused by GAS, which is typically treated with antibiotics.

For viral cold or flu infections, symptoms can run the gamut—fever or feeling feverish, chills, cough, sore throat, runny or stuffy nose, muscle or body aches, headaches and fatigue—and they typically resolve without treatment. Because the cold and flu have similar symptoms, it can be difficult to differentiate them based on symptoms alone, so a rapid influenza diagnostic test (RIDT) can confirm the diagnosis of the flu, if necessary.

Soothe the soreness. Regardless of the cause, there's hope for relief! "Try ice chips, sore throat sprays, frozen pops or lozenges. Gargling with saltwater or drinking warm beverages may help as well," Tara says. "In addition, plenty of rest and hydration are recommended. Over-the-counter medications, such as acetaminophen or ibuprofen may also help, but avoid using aspirin for children 12 years old or younger."

As for antibiotics, only sore throats caused by GAS will benefit from them. While strep throat can also go away on its own after a few days, antibiotics can help reduce the length and prevent spread and complications, especially in children. Just remember to take all prescribed antibiotics and avoid skipping doses, even if you're feeling better before they're gone.

Prevention Tips

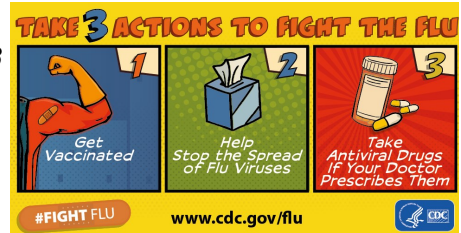
Keep these tips in mind to help avoid and prevent spreading of colds, flus and strep throat this season:

- Don't share glassware or silverware with others.
- Avoid close contact with infected people.
- Get a yearly flu vaccination (available at any Pharmacy).
- Cover your mouth and nose with a tissue, upper sleeve or elbow when coughing or sneezing.
- Toss tissue in the trash immediately after use.
- Wash hands often with soap and water for at least 20 seconds, or use an alcohol-based hand sanitizer.
- Avoid touching eyes, nose and mouth to prevent the spread of germs.

- Clean and disinfect surfaces and objects that may be contaminated.
- Discard and replace toothbrushes of anyone taking antibiotics 24 hours after starting treatments.

If diagnosed with strep throat or the flu, avoid work, school or daycare until fever is gone and antibiotics or antivirals have been taken for at least 24 hours.

Call your doctor if symptoms do not get better after 48-72 hours, regardless of whether antibiotics are being taken.



The Leaf Vacs are BACK!!!!

Leaf vacuums are a perk we love in North Little Rock! Why? Because they will roll down your street and suck up your leaves, which saves you time (since you don't have to bag them).

You have options! So how does it work?

Option 1—bag your leaves and they will be picked up weekly on your yard waste pickup day (the day after household garbage pickup).

Option 2—rake leaves to the curb. There are a few rules you will need to follow on this option:

Do not include tree limbs or other trash in the leaf pile...it must be leaves only since the leaf vacuum sucks the leaves through an industrial sized mulcher to break them down. If you are the neighbor that has other debris (limbs, rocks, etc.) in your pile, you are going to delay pickup for everyone!

Do not rake or blow leaves into the street or gutter. If



it rains, the leaves can wash into the storm water drainage system which can clog pipes which can lead to flooding and pot holes.

Do not block your leaf pile with a vehicle or other obstacle. If your leaf pile is blocked, it cannot be vacuumed as employees and their equipment will be

unable to access it.

Factors that can delay pickup:

How many leaves have fallen? If all of the trees in the city let go of their leaves at the same time, this will delay pickup due to the piles being larger on the first round of pickup.

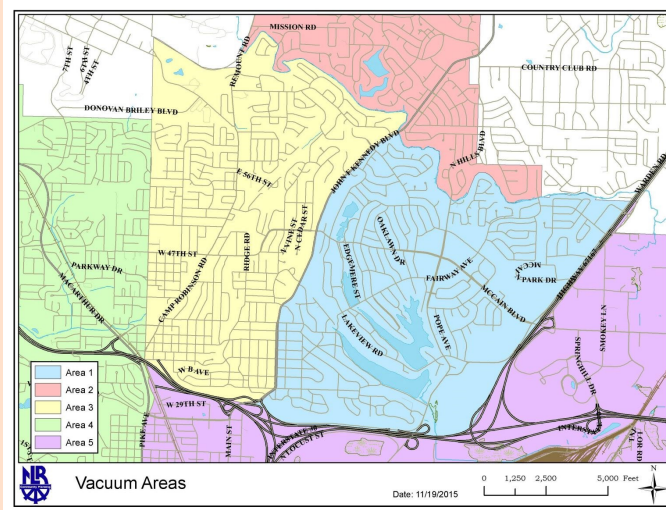
Did it rain yesterday? If the answer is yes, then the leaves are wet and heavy and can cause damage to equipment.

How many residents are participating? If you and all of your neighbors get out and rake your leaves to the curb at the same time, this will slow things down a bit as there will be a lot more to be vacuumed per neighborhood. Keep in mind, the mulched leaves have to be off loaded from the truck once it is full.

Is this a free service to residents? Yes and no. Like most government services, this is paid for by tax revenue. If someone refers this to a FREE service, it is because residents of North Little Rock do not pay a sanitation fee, unlike every other city in Pulaski County. Sanitation is included as a service along with police and fire protection.

When do the vacuums begin running this season?

Beginning **Monday, November 4, 2019**, North Little Rock's fleet of vacuums and employees will hit the streets. Our city is divided into 5 zones. To see a map of zones and for more information, go to the North Little Rock Sanitation Departments page on



our website at www.nlr.ar.gov, then click on the Government tab, followed by Sanitation, then under Leaf Vacuum Truck Status, click on *Leaf Pick Up*...this will tell you everything you want to know!

If you have questions, please call the Sanitation Department at 501-371-8340.



United States[®] Census 2020

So unless you've been hiding under a shrub (just kidding), you've probably heard of the Census.

So what is the **Decennial Census**?

Every 10 years, the federal government conducts a population count of everyone in the United States. Data from the census provide the basis for distributing more than \$675 **BILLION** in federal funds annually to communities across the country to support vital programs—impacting housing, education, transportation, employment, health care, and public policy. They are also used to redraw the boundaries of congressional and state legislative districts and accurately determine the number of congressional seats each state has in the U.S. House of Representatives.

How are Census Data used?

The 2020 Census results will help us understand how demographics—including income and education levels—and population size are changing in our area. Businesses, researchers, and policymakers depend on the high-quality data provided by the U.S. Census Bureau to make important decisions such as:

- Where to build schools, roads and hospitals.
- Where to open new stores and expand operations
- What products and services to sell.
- What new policies and public programs will be most helpful to the community.

Why is a Complete and Accurate Count important?

The census is a valuable tool for improving communities across the country. If our community members don't respond, the community may not receive the funding it needs.

What are some other ways Census Data is used?

- Direct funds for services for people in poverty.
- Designing public safety strategies.
- Analyzing local trends.
- Estimating the number of people displaced by natural disasters.
- Developing assistance programs for American Indians and Alaska Natives.
- Creating maps to speed emergency services to households in need.
- Designing facilities for people with disabilities, the elderly, or children.
- Planning future government services.
- Planning investment and evaluating financial risk.
- Publishing economic and statistical reports about the United States and its people.

- Facilitating scientific research.
- Establishing fair market rents and enforcing fair lending practices.
- Directing services to children and adults with limited English-language proficiency.
- Planning urban land use.
- Understanding labor supply.
- Assessing the potential for spread of communicable diseases.
- Understanding consumer needs.
- Planning for faith-based organizations.
- Locating factories and distribution centers.
- Providing genealogical research.
- Developing adult education programs.
- Researching historical subject areas.
- Determining areas eligible for housing assistance and rehabilitation loans.
- And more!!!!

How the 2020 Census will invite everyone to respond.

Every household will have the option of responding online, by mail, or by phone. Nearly every household will receive an invitation to participate in the 2020 Census from either a postal worker (by mail) or a census worker (in person).

- 95% of households will receive their census invitation by mail.
- Almost 5% will receive their invitation when a census taker drops it off. In these areas, the majority of households may not receive mail at their home's physical location (like households that use PO boxes or areas recently affected by natural disasters).
- Less than 1% of households will be counted in person by a census taker, instead of being invited to respond on their own.

What and when will be sent in the mail?

On or between March 12—20—an invitation to respond online to the 2020 Census. (Some households will also receive paper questionnaires.)

March 16-24—a reminder letter.

If you haven't responded yet:

March 26—April 3—a reminder postcard.

April 8—16—a reminder letter and paper questionnaire.

April 20—27—a final reminder postcard before follow up in person.

Confidentiality. Your responses to the 2020 Census are safe, secure, and protected by Federal law. Your answers can only be used to produce statistics—they **cannot be used against you in any way**. By law, all responses to the U.S. Census Bureau household and business surveys are kept completely confidential.

Your answers cannot be used for law enforcement purposes or to determine your personal eligibility for government benefits.

To support historical research, Title 44 of the U.S. Code allows the National Archives and Records Administration to release census records only AFTER 72 years. And all Census Bureau staff take a lifetime oath to protect your personal information, and any violation comes with a penalty of up to \$250,000 and/or up to 5 years in prison.

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Counting Young Children in the 2020 Census Counting everyone once, only once, and in the right place.

An estimated 5 percent of kids under the age of 5 weren't counted in the 2010 Census. That's about **1 million** young children, the highest of any age group.

Common situations where young children aren't counted:

The **child splits time between two homes** or

The **child lives or stays with another family member or other relative** such as a grandparent. The census counts everyone where they live AND sleep most of the time, even if the living arrangement is temporary or the parents of the child do not live there.

If the child truly spends equal amounts of time between two homes, count them where they stayed on Census Day, April 1. Coordinate with the other parent or caregiver, if possible, so the child is not counted at both homes.

If it's not clear where the child lives or sleeps most of the time, count them where they stayed on Census Day, April 1.

The **child lives in a lower income household**. Service providers and family members need to know that responding to the census helps determine where \$675 billion in local funding for programs such as food stamps (also called the Supplemental Nutritional Assistance Program or SNAP), the National School Lunch Program, and the Children's Health Insurance Program (CHIP). When children are missed in the census, these programs miss out on funding that is based on the number of children counted.

The **child lives in a household with young parents or a young, single mom**. Filling out the census yourself, on your own schedule, is easier than having to respond when a census worker knocks on your door. The form only takes about **10 minutes** to fill out and can be done online or over the phone!...or you can mail it back!

Newborns. Parents should include babies on the census forms, even if they are still in the hospital on April 1.

Facilities providing services to newborns are also encouraged to remind parents about the importance of counting their children.

The **child lives in a household with multigenerational, or includes extended or multiple families**. The person filling out the form should count all children, including non-relatives and children with no other place to live, even if they are only living at the address temporarily on April 1. The census counts **all people living or staying** at an address, not just the person or family who owns or rents the property.

The **child lives in a household that rents or has recently moved**. Renters and recent movers should complete their census form online or by phone, right away. That way they don't need to worry about paper forms getting lost in the move.

The **child lives in a household where they're not supposed to be** for one reason or another. This could in-

clude children who stay with grandparents who live in a seniors-only residence or a family with more children than their lease allows. These children should be included in the census count for that address. Remember, the census **DOES NOT** share information so it cannot be used against them.

The **child lives in a non-English or limited-English speaking household**. Encourage non-English speakers to self-respond to the census and let them know that for the 2020 Census, the online form and telephone line will be available in 13 languages, including English. Language guides will be available

in 59 languages other than English.

The **child lives in a household of recent immigrants or foreign-born adults**. Again, census records are confidential. The Census Bureau will never share information with immigration enforcement agencies, law enforcement agencies, or allow the information to be used to determine government benefits.

Everyone Counts!



Become a Census Worker for the 2020 Census



Is the 2020 Census Hiring? Absolutely! Applying is easy! Click on **APPLY NOW AT 2020census.gov/jobs**.

As part of the application process, applicants will be asked to respond to questions that relate to educational, work, and other experience.

If hired, the work schedule will depend on the position. Generally, hours for field positions are flexible. Some field positions require work during the day. Other positions require evening and weekend work interviewing the public.

Supervisory positions require employees to be available for certain day, evening, and/or weekend shifts.

The Census Bureau is committed to hiring census takers to work in their own communities.

Employees are paid weekly and can expect to receive their first paycheck approximately 10—14 days after their first day of work

Field employees will be reimbursed for authorized work expenses, like mileage, incurred while conducting Census work.

Workers will be paid (at a slightly lower rate) during training.

Apply if you are: over the age of 18 years, have a valid Social Security number, are a U.S. citizen, have a valid email address, are registered with the Selective Service System, or have a qualifying exemption, are male and were born after December 31, 1959.



Defenders of the Wild

Arkansas Master Naturalists Keep the Natural State Pristine

By Kendrell D. Collins

Arkansas is a “nature lover’s playground” according to naturalist Dave Leisure, president of the Northwest chapter of Arkansas Master Naturalists. Leisure said he and his team of volunteers want to inform Arkansans about native plants and the beneficial impact they have on the environment. That’s part of what Arkansas Master Naturalists do.

The Arkansas organization, founded 13 years ago, now boasts nearly 700 members divided among its seven chapters throughout the state. Its mission is to assemble a strong core of volunteers who are educated about the



environment and ecosystems of Arkansas. Arkansas Master Naturalists can ascend through three levels of mastery:

Naturalist in Training, Master Naturalist and Certified Master Naturalist. Master Naturalists complete 40 hours of training during springtime in a range of areas, including how to identify trees, plants, mammals and reptiles. They also learn about various Arkansas ecosystems as well as the state’s geology.

“[Volunteers] do anything from building hiking trails for the state parks to working with organizations that provide educational programs for people of all ages,” said Ken Leonard, immediate past president for AMN’s board of directors. “Each chapter is doing different things, depending on where they are and what’s going on in that area of the state where they’re located.”

Chapters partner with organizations to preserve and conserve the state’s fish and wildlife. Volunteers clean up, monitor and



adopt portions of streams as part of AGFC’s Stream Team program. Leonard said the state agencies that do environmental work need volunteers because of the enormity of the tasks they undertake compared to their budget.

Dave Leisure’s chapter has nearly 300 members, 91 of whom completed AMN’s educational program last year. Members also maintain a greenhouse and host native plant sales from season to season.

Most members are 60 or older, so the group is focusing on making itself more visible to a younger generation.

“We do have younger folks in the chapter, but I can tell you that our demographic is largely an older population,” Leisure said. “We have a huge interest by younger people [but] there are so many things to attract their attention.”

That said, Leisure voiced concerns over getting more Arkansans involved in conservation work because of the difficulty in recovering a damaged or disappearing ecosystem. Ultimately, the Arkansas Master Naturalist tagline of “keeping The Natural State in a natural state” is a nod toward sustaining the environment for posterity’s sake.

“It’s better to conserve what we have than to try to rebuild something after it’s gone,” Leisure said. “We want to work on the front end in the area of conservation and preservation so that we maintain not only for our generation and for this moment, but The Natural State for generations to come.”

Found in Arkansas Wild Magazine—September 2019

For more information or to join a local chapter, visit arkansasmasternaturalists.org.

Quick Brussels and Bacon

Found at allrecipes.com

- 6 slices of bacon
- 1/2 tsp Extra Virgin Olive Oil
- 3 shallots, chopped
- 1 (16 oz) package froze Brussels sprouts, thawed and halved

Cook bacon in a large skillet over medium-high heat until crisp; drain on paper towels and crumble. Heat olive oil in a large skillet over medium-high heat. Cook and stir the onion in the oil until soft; stir in the bacon and cook until bacon is heated through. Add the Brussels sprouts; cook and stir until the sprouts are browned, 7 to 10 minutes.





North Little Rock City Employees joined together on the Broadway Bridge to honor two of our wonderful co-workers last month. Mrs. Kit Murphy (left), City Attorney's Office and Ms. Katrina Wilbon, (bottom right) head of the Glenview Community Center. Photo on these two pages were taken by either Jim Billings Director of Special Projects or City Clerk/Treasurer Diane Whitbey.



© City of North Little Rock

Our thoughts and prayers go out to all who have endured cancer and other illness in their families.


Many members of our city family have either been treated for various health issues or have died as a result of a devastating illness.

Remember that each day is precious and make the most of each one.



Thank you to the crews from North Little Rock Electric for assisting our folks in hanging their banners on the Broadway Bridge.



 © City of North Little Rock



**Peddlers Permit
City of North Little Rock**

Issued to: **Mel Dun**
Issued: **11/10/19**
Expires: **12/31/19**



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

Question: *If someone comes to my home representing a telephone company, are they required to have a door-to-door peddlers permit?*
Answer: Yes. **Anyone** going door to door in the North Little Rock City Limits is required to have a peddlers permit and ID issued by the City Clerk's Office. Other examples include newspaper subscriptions, pest control, alarm systems, home improvements, etc.

Reminder to residents:
If someone comes to your door, you do not have to answer or let them in. **If someone comes to your door and makes you uncomfortable please call the police.** If someone comes to your door and is unable to produce an ID issued by the City of North Little Rock City Clerk and Treasurer's Office (similar to the example on this page), please call **501-758-1234**.
In all cases, if you call **please provide a description of the person, location and vehicle description and license number if possible.** You can also call the North Little Rock City Clerk/Treasurer's Office Monday through Friday 8:00 a.m.— 4:30 p.m. to verify any business license or peddlers permit in our city at 501-975-8617.

North Little Rock History Commission



If you or someone you know has items of a historical interest (photos, newspaper clippings, keepsakes, etc.) to City of North Little Rock, please consider donating them to the NLR History Commission.
For more information, call 501-371-0755 or email nlrhistory@comcast.net.

Effective July 1, the penalty for not renewing or doing business in the city since January 1, 2019 is 50% of the total amount due.

Reminder—ALL businesses doing business within the city limits of North Little Rock are required to have a current Business/Privilege License. Businesses that are not licensed are subject to a citation (and court appearance) for operating a business without a license.

Please contact 501-975-8617 with any questions regarding North Little Rock Business License requirements and fees.

*The North Little Rock Convention & Visitor's Center wants to know about your upcoming events!
To submit events, visit www.NorthLittleRock.org or call Stephanie Slagle, Public Relations Representative at 501-758-1424.*

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 the following permitted door to door solicitor:
Melvin Jackson, Legalshield—expires 12-31-2019
Yates Phillips, Champion Restoration—expired 11-12-2019

**All Business / Privilege Licenses
expire December 31 each year.**

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 lawncare 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

IS/Data Processing, Kathy Stephens	975-8820
Finance, Ember Strange	975-8802
Information	975-8888
Human Resources, Betty Anderson	975-8855
Planning, Shawn Spencer	975-8835
Purchasing, Mary Beth Bowman	975-8881
Utilities Accounting, Terrell Milton	975-8888

City Council Members

Ward 1	Debi Ross Beth White	753-0733 758-2738
Ward 2	Linda Robinson Maurice Taylor	945-8820 690-6444
Ward 3	Steve Baxter Ron Harris	804-0928 758-2877
Ward 4	Charlie Hight Jane Ginn	758-8396 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 Joe A. Smith	975-8601
City Clerk/Treasurer Diane Whitbey	975-8617
City Attorney Amy Fields	975-3755
District Court Judge Randy Morley	791-8562
District Court Judge Paula Juels Jones	791-8559

Telephone Numbers for City Hall

Mayor's Office.....	501-975-8601
Joe A. Smith	
City Clerk & Treasurer.....	501-975-8617
Diane Whitbey	
Communications.....	501-975-8833
Nathan Hamilton	
External Relations.....	501-975-8605
Margaret Powell	
Fit 2 Live.....	501-975-8777
Isaac Henry/Robert Birch	
Special Projects.....	501-975-3737
Jim Billings/Steve Shields	

North Little Rock Curbside Recycling schedule for the month of November



Oct 28—Nov 1 recycle
Nov 4-8 no pickup
 Nov 11-15 recycle
Nov 18-22 no pickup
 Nov 25-30 recycle

November Anniversaries

Name	Dept	# Yrs	Name	Dept	# Yrs
ALEXIS CLARK	ANIMAL CONT	1	Laurie Robinson	POLICE	31
TIMOTHY MCEUEN	ANIMAL CONT	1	Gayle Lewis-Mullins	POLICE	23
MARY BETH BOWMAN	COMMERCE	6	Thomas Latina	POLICE	31
KATHRYN SNIDER	ELECTRIC	9	Caroline Prentice	PUBLIC WORKS	9
MICHAEL MATHIS	FIRE	5	Robert Butler	SANITATION	4
CYNTHIA YANCEY	FIRE	21	Antwone Young	SANITATION	14
CARRIE BROWN	PARKS ADMIN	8	Eric Smith Sr	SANITATION	17
TROY PRINCE	PARKS MAINT	3	Bill Middleton	STREET	3
JASON BARBER	PARKS MAINT	5	Chris Terry, Sr	STREET	25
OWEN HONEYSUCKLE	PARKS MAINT	19	Steve Adams	STREET	37
WILLIE ROMES	PARKS MAINT	37	Jacob Mahan	TRAFFIC	13
ERNEST PEOPLES	PARKS REC	27	Danny Dillon	TRAFFIC	39
BRENDA JONES	PLANNING	19	Jonathan Dicus	UAD	6
WILLIAM MCCURLEY	POLICE	1	Andreaus Tenner	VEHICLE MAINT	1
GARETH QUINT	POLICE	1	Kathryn Dillon	VEHICLE MAINT	10
JIMMY JONES	POLICE	9	Ronald Cash	VEHICLE MAINT	23

Below, North Little Rock Fire Department Captain Billy Jones trained members of the team from the North Little Rock City Clerk's office on how to use an AED (*Automated External Defibrillator*) last month. Pictured left to right, Shelley Ussery, Talor Shinn, Captain Jones and Shannon Carroll. Photo taken by Katelyn Thomas.



North Little Rock Christmas Parade

Sunday, December 1, 2019—2 p.m.

Sponsored by

North Little Rock Sertoma Club

City of North Little Rock

North Little Rock Convention & Visitors Bureau

For more information, contact

Sherry Bruno, Project Chair

at 501-753-7902 or

email NLRChristmasParade@gmail.com



November Birthdays

Name	Dept	Date	Name	Dept	Date		
KANDACE	SANDERS	POLICE	1	SAVANNAH	BOWERS	ELECTRIC	14
CLINTON	O'KELLEY	POLICE	2	JEREMY	MIDDLETON	ELECTRIC	15
RODERICK	QUINN	FIRE	2	RANDY	FLIPPIN	POLICE	16
PATRICK	LANE	STREET	3	SHELBY	HUNTER	POLICE	16
DIANA	LUNA	POLICE	3	TERENCE	METCALF	FIRE	17
KATHERYN	STEPHENS	UAD	4	SEAN	SPECKELS	FIRE	17
GREGORY	CHEATHAM	PARKS MAINT	4	DANA	BOWERS	POLICE	18
MARIE-BERNARDE	MILLER	LEGAL	5	DESHAWN	BRYANT	PARKS REC	18
BETTY	ANDERSON	HR	5	ROBERT	BROWN	STREET	19
BRUCE	MOYSTER	POLICE	6	DAVID	MOORE	POLICE	19
TINA	OFFORD	SANITATION	7	JULIE	FISHER	ADMIN	19
CHARLES	STANFORD	PARKS MAINT	7	RAUL	DALLAS	POLICE	19
JOSH	BURKS	FIRE	7	DEAN	GATLIN	STREET	20
DANTANIEL	DURAN	FIRE	7	DUSTIN	MCNAUGHTON	PARKS GOLF	20
JUSTIN	JONES	FIRE	7	BRENDA	JONES	PLANNING	21
TOBY	HARRINGTON	FIRE	8	JENA	SMITH	ELECTRIC	21
GARETH	QUINT	POLICE	8	BRIAN	FISCHER	PARKS GOLF	21
JUSTIN	BRADSHAW	FIRE	9	CHRISTOPHER	ABEL	POLICE	21
SYLVIA	NORMAN	ELECTRIC	9	DONALD	PAYNE	FIRE	23
LINCOLN	MARTIN	HAYS CENTER	10	SAM	BROOKS JR	STREET	23
JEFFREY	WHITE	STREET	10	TODD	NEBLING	STREET	23
RUSSELL	GOODNIGHT	PLANNING	10	BARBARA	HYATT	SANITATION	24
MICHAEL	JOHNSON	TRAFFIC	10	DANIEL	HALEY	POLICE	25
CODY	STROUD	POLICE	10	JOSHUA	FORNEY	POLICE	25
YANCY	TOLLETT	POLICE	11	DENNIS	DORRELL II	POLICE	27
BRECK	MAXEY	UAD	12	PHYLLIS	DRONE	POLICE	29
GORDON	WITTENBURG	FIRE	12	EDGAR	RAMIREZ	POLICE	29
EVAN	HENDRICKS	POLICE	12	DUSTY	FULLER	CODE	29
ROBERT	BECK	ELECTRIC	13	THOMAS	HANKINS	ELECTRIC	30
JOHN	HALE	PLANNING	13	JAMES	NEELEY	POLICE	30
RAGAN	HERNANDEZ	POLICE	14	CHRISTOPHER	PLY	ELECTRIC	30
JASON	RHODES	PARKS MAINT	14				

Information regarding employee anniversaries and birthdates is provided by Human Resources the prior year (i.e. 2019 was provided in 2018). 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 19 years. My total service with the city is 29 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)

North Little Rock City Offices will be closed

Monday, Nov 11, 2019 in observance of **Veteran's Day** and **Thursday and Friday, Nov 28—29, 2019**, in observance of the **Thanksgiving Holiday**.

Sanitation and Recycling pickup will run normal routes on Monday, Nov 11, 2019.

Sanitation and Recycling routes will be delayed one-day Thursday, Nov 28. Thursday's pickup will be Friday and Friday's pickup will be Saturday.



North Little Rock Lions Club *Annual Fruit Sale*

Orders must be booked by December 11, 2019

**Pickup after 10:30 AM on
December 18, 2019**

Peck Baskets \$30.00

Half Peck Baskets \$20.00



**For more information or to order, please contact
any member of the NLR or Argenta Branch Clubs**



We Serve



Since 1917, Lions clubs have offered people the opportunity to give something back to their communities. From involving members in projects as local as cleaning up an area park or as far reaching as bringing sight to the world's blind, Lions clubs have always embraced those committed to building a brighter future for their community.