

North Little Rock e-Newsletter

Provided by Diane Whitbey, City Clerk and Treasurer

February 2017

North Little Rock e-Newsletter

If you have information you would like to share with other city employees, residents and businesses throughout **North Little Rock**, let us know. The **City Clerk's office** provides a monthly *e-letter* to those who subscribe through the **North Little Rock** website. To sign up, email Dwhitbey@nlr.ar.gov.

Swearing In Ceremony, January 1, 2017



Above left: newly sworn Judge Paula Juels Jones tries on her robe for the first time as North Little Rock District Court Judge.

Above right: Ron Harris receives the Oath of Office from North Little Rock District Court Judge Randy Morley.

Below: former Ward 3 Alderman Bruce Foutch receives a plaque from Mayor Joe A. Smith recognizing his service and dedication while serving on the North Little Rock City Council.



On Sunday, January 1, 2017, during a ceremony held at North Little Rock City Hall, the following North Little Rock Elected Officials received their Oath of Office: Mayor Joe A. Smith, City Clerk/Treasurer Diane Whitbey, District Judge Randy Morley, District Judge Paula Juels Jones, Alderman Ward 1—Beth White, Alderman Ward 2—Maurice Taylor, Alderman Ward 3—Ron Harris and Alderman Ward 4—Charlie Hight.



"Where's Mel"? Be the 1st person to call 975-8617 and tell us where you found him hiding and win a prize!

North Rock
Animal Control
 more information call
501-791-8577

10 Benefits of Adopting an Older Pet

Found at <http://healthypets> by Dr. Becker

In shelters across American, there are a large number of hard-to-adopt pets. At the top of the list of dogs and cats languishing in shelter are older animals.

It makes me terribly sad to know these poor animals are frightened, disoriented and waiting anxiously in their kennels for their families to come back for them.

And it's sadder still to know many of these pets will never leave the shelter...unless more adoptive families are willing to give them a second look.

10 Great Reasons to Open Your Heart to a Senior Pet

Older dogs have manners. Unlike puppies, many grown-up dogs have spent years living with a family and being socialized to life with humans.

They may have received obedience training and respond to commands like Sit, Stay, and Down.

Many are house trained and it takes a matter of hours or a day or two to help them learn the potty rules in their new home.

Senior pets are less destructive. Most older adoptive pets are well past the search-and-destroy phase.

You don't need to worry so much about finding your favorite pair of shoes or a table leg chewed beyond recognition. Chances are your senior kitty has no urge to overturn your potted plant or shred the handmade quilt your grandma gave you.



What you see is what you get. A senior pet hold no surprises as to how big he might get, what color his adult coat will be, or whether his hips will be healthy.

A senior pet comes to you with his own history, which makes his future much more predicable than that of an 8-week old puppy or kitten.



You can teach an old dog new tricks. Adult dogs can focus on the task at hand (unlike many of their much younger counterparts). If your adopted older pet needs to learn a few things in her new life with you, not to worry. Enroll her in an obedience class, contact a trainer, or go the do-it-yourself route.

Older dogs are more attentive than puppies, and more eager to please their humans.

You can custom order your senior pet. If you're looking for a short-haired cat, for example or a kitty with no history of dental disease, you can search until you find an older pet with exactly those attributes. If you already have a cat and need your adoptive dog to get along with cats, again, you'll have a much better chance of finding an older adoptive dog who is a perfect companion for your family.

You can adopt a purebred pet if you want. If you really love a certain breed of dog or cat, chances are there's a breed rescue club that can point you in the direction of older purebred pets in need of homes.

Senior pets are great company for senior citizens. Many elderly people find the calm presence of an older pet very comforting. They appreciate having a companion who is also 'getting up there' in age, doesn't mind hearing the same stories again and again, and is content to move through life at a slower speed.

Older pets are relaxing to hang out with. Senior dogs and cats have all the basics down and aren't full of wild energy to burn. Because you're not constantly chasing around or cleaning up after your older pet, you have a lot more time to spend finding fun things to do or just relaxing together.

Adopted senior pets are grateful for your kindness. Somehow, older pets seem to know you gave them a home when no one else would. Many new owners form a close bond very quickly with their senior dog or cat, because the pet shows them a level of attention and devotion that is unique to older adopted animals.

You can be a hero to a deserving dog or cat. Almost without exception, people who adopt older animals feel a special sense of pride and purpose in opening their heart to a hard-to-place pet. Doing a good thing really does make you feel good!



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.



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 Recipes for disaster

Since we all know our Firefighters are some of the best cooks around, it seemed like a good idea to share a cooking article!

20 common kitchen mistakes and how to avoid them

By Blair Anthony Robertson,
The Sacramento Bee

Found in the Arkansas Democrat-Gazette January 11, 2017

Cooking at home can be a rewarding endeavor and a lifelong pursuit. The more time and effort you invest, the more likely you are to reduce your flubs and minimize your disappointments.

We've compiled a list of the most common cooking mistakes and tips to avoid them to help you in your pursuit. If you're just starting out or if you've been cooking for years, you've probably made some of the mistakes listed below (or are about to make them).

—You don't "preheat" your oven adequately. While the term preheating is redundant, making sure the oven is heated to the proper temperature before adding the food is not. It is crucial for many baked goods such as cakes, muffins, pies and breads. To get the oven fully heated to 350 degrees, usually takes 20 minutes. But the time may vary depending on the type of oven you own—gas, electric, convection—and its BTUS (British thermal units, the amount of heat necessary to raise the temperature of one pound of water by one degree).

—You don't heat your frying pan before adding the food. Are your omelets a mess? Are your pancakes gooey in the middle? Do delicate foods stick to your nonstick pan? You're probably not patient enough heating it up.

—You don't gather and prep ingredients before you cook. Watch what happens in a professional kitchen. Before lunch or dinner service, prep cooks come in and get everything ready. They peel potatoes, chop celery, mince onions, slice tomatoes, peel garlic. Home cooks tend to do everything at once and the results can be chaotic. Prep, then cook. It's more relaxing and you're less likely to make mistakes.



—You don't read recipes all the way through. This is similar to prep. You should understand the recipe before you dive in and start cooking from it. There's also the issue of timing. It's crucial. Say you're making a chocolate mousse an hour before dinner guests arrive, only to read the final step: Chill said mousse for eight hours.

—You don't follow the recipe. Thanks to online comments on countless food sites, we see it all the time. People alter recipes, then complain the recipe is no good. They substitute ingredients, often unwisely. They leave things out. They skip steps. Stick to the recipe faithfully the first time and see what the writer is getting at before switching it up.

—You always cook from a recipe. Yep, while it's good to follow recipes and learn how ingredients work together, you're not really cooking until you go it alone and create your own dishes. A good book for understanding the fundamentals and creating your own recipes is *Ratio: The Simple Codes Behind the Craft of Everyday Cooking* by Michael Ruhlman.

—You don't let your meat rest after cooking. You're hungry. The kids are famished. Let's just pull those steaks off the grill and dig in. Wrong. Steaks and other meats should rest at least 10 minutes before slicing to

avoid the dreaded loss of juices all over the plate.

—You use dull knives. OK, be honest. When was the last time you've had your knives sharpened? Dull knives are actually dangerous, especially for doing things like slicing onions. Here's a quick test: A sharp knife should easily cut through a sheet of paper. Sharpen your knives about once a month, depending on use. Hone your blades with a steel or a honing rod, before every use to realign the edge (which makes it

feel sharper).

—You're still soaking dried beans. This is a controversial one, because most recipes for dried legumes call for soaking, often overnight. But Russ Parsons, former food editor for the *Los Angeles Times*, has long insisted that soaking does nothing to improve flavor and texture and only marginally decreases cooking times. If you want to do beans even faster, use a pressure cooker.

—You're not using a pressure cooker. Remember when bread machines were all the rage? And slow cookers? *Continued on page 8...*

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 (November events).

Laman Library—28,466 visitors, 13,967 electronic visitors, 16,715 borrowers, 748 events with 16,876 attending.

Neighborhood Services—mailed information for 6 neighborhood associations to 3,466 households. Updated various Facebook pages. Request information from departments for neighborhood newsletters.

Hays Center—34 new members. Trips included Sherwood Forrest to view Christmas Lights and dinner at Feastro's, Pine Bluff to view Christmas lights and dinner, Van Buren to rid the train, Red Hatters went to Bobby's for lunch, Searcy for lunch, Garvin Gardens for Christmas lights, and Bryant Senior Center. Held center Christmas party and had 130 attend. Event included a band, dinner, gifts exchange and more! Volunteers provided 967 volunteer service hours in various city departments.

Utilities Accounting—

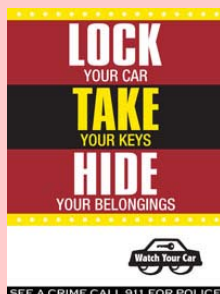
Electric bad debt expense for December: \$24,266.00
New accounts installed: 1,106
Accounts finalized: 945
Customer related calls—8,017, direct contact with Customer Service—1,818; inside teller payments received 7,268—electric; 7,378—gas / water, drive-thru teller payments 4,774—electric; 4,960—gas / water, Web/IVR payments—6,360.

Sanitation—Collected and disposed of 1,878.46 tons (3,756,920 lbs) of household garbage/rubbish. Yard Waste crews collected and disposed 321 loads; 8,965 cubic yards of mixed debris and green waste. Leaf crews collected 152 loads (5,037.16) cubic yards of mulched leaves. Collected 300 used tires. Issued 55 Sanitation Code notices/letters and 6 Citations for non-compliance.

Traffic Services—approved 148 barricade applications for permits. Repaired or replaced 279 signs and posts, marked 2 city vehicles with logo, 39 Arkansas One Call location requests.

Police—(October) Theft from motor vehicles +24%

(majority unlocked vehicles-remind citizens to keep locked), Violent Crime -2.70%, Robberies -11%, Burglaries -8%. 15 officers participated in Kiwanis Club "I Like Me" book reading program. Held annual Shop With A Cop Program. Annual Season of Giving Event providing food and toys to 20 families.



Fire—Total incidents—997
Total Unit Responses—1,786
Residential Fires—13
Other fires—0
Vehicle Fires—10
False Alarms/Malfunctions—77
Rescue/Emergency Medical—578
Mutual Aid—3
Hazardous Material Response—7
Structure Fire fatalities—0
Vehicle fire fatalities—0
Training hours—4,008
Building Surveys—123

Office of Emergency Services/911—

Incoming call total: 16,660
Non-911 calls: 7,908
Wired 911: 881 Abandoned Wired 911: 140
Wireless 911: 6,962 Abandoned Wireless: 769
Total dispatch computer entries: 8,614

Planning—Major permits issued: Outback Steakhouse and McAlisters (remodel), AR Dermatology, Tuesday Morning and The Works at Rockwater. Levy Church of Christ, Onyx Corp. Issued 0 new single family residential permits (average \$210,000). Inspectors completed 464 inspections and covered 3,886 miles: 179 Electric; 83 Building; 132 Plumbing; 70 HVAC.

Electric Department—38,426 customers, Peak Power—129,560 KW, Territory— 60 square miles, miles of wire—555.1 miles, # Transformers—11,252, Street lights—11,042 (142 repaired), Security lights—4,148 (36 repaired), Smart meters—39,553, Revenue—\$5,739,033. Major outages—none.

Code Enforcement—76 assigned calls, 440 initiated calls, 11 citations, 271 violation notices, 112 vehicles tagged, 183 structures inspected, 28 rental inspections, 8 food service inspections, 0 search warrants, 1 house demolished by city, 5 houses demolished by owner. Code Maintenance—10 assigned calls, 12 vacant lots cleaned, 6 lots with structures cleaned, secured 2 vacant houses, vacant lots mowed—0, lots with structures mowed—0, picked up 5 tires.

Continued on next page...

North Little Rock Animal Control—

Note: the first number is for the month/the second number is for the year

Incoming animals—175/2,401

Adoptions—80/679

Reclaimed—25/336

Euthanized—132/1,355

Citations issued—19/585

Dogs/cats sterilized—31/576

Calls for service—600/7,822

Pulaski County

(accepted at NLR)

Incoming Animals—70/960

Adopted—29/248

Reclaimed—11/84

Euthanized—40/620



Parks and Recreation—Maintenance staff have been busy trimming trees inside Burns Park. They have also installed metal edging along the front of the softball dugouts (to try to keep dirt out), and added new benches at the Dog Park. The ASpire program at North Heights had 79 participants. 35 were from the North Heights Community Center Teen ASpire program. The center's Adult GED classes hosted 12 participants. Youth volleyball skills and drills are underway at Glenview Community Center.

Shep continues to earn his keep...he even helps with collections and deposits of various funds. However, he has discovered some "traveling geese" who are learning of his skills. On a recent visit to City Hall he had a chance to visit with Mayor (Joe) Smith. Rentals included 2 pavilions, Burns Park Hospitality House—26, Idlewild Park—10 and Stone Links—10.



2 onions, peeled and quartered
6 small red potatoes, scrubbed and quartered
4 carrots, scrubbed and cut into 1/2 pieces
2 bay leaves
2 tablespoons soy sauce.
Pat roast with paper towels. Separate roast into 2 pieces along natural seam and trim fat to 1/4-inch thickness.

North Little Rock Visitors Bureau—the Visitors Information Center in Burns Park had 687 visitors in December. The Downtown Riverside RV Park had 295 guests with

an average stay of 3.4 days. Campers registered (in 2016) from all 50 states, Washington, DC and 12 foreign



countries. The Arkansas Inland Maritime Museum had 827 visitors, which included 10 school groups, 1 overnight group, 2 Birthday parties, and hosted 2 Christmas parties, a Wine and Cheese Party, Commissioning Ceremony and Arkansas Remembers Pearl Harbor: 75th Commemorative Ceremony which was attended by 1,200 people. Volunteer hours totaled 352. Attendance was 2,525.

Finance—

Revenues (MTD—December)

Due to the end of the year, reports were not available by the e-Letter deadline.

Chuck Roast in Foil

found in the Daily Record Jan 23-29, 2017

First, you need to make a rub. You will need the following ingredients:

- 3 tablespoons corn starch
- 4 teaspoons onion powder
- 2 teaspoons light brown sugar
- 1 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon instant espresso powder
- 1 teaspoon dried thyme
- 1/2 teaspoon celery seed

Combine all ingredients in a small bowl and set aside.

Next you will need a 4-pound boneless beef chuck-eye roast and the following ingredients.



Tie kitchen twine around each piece at one-inch intervals.

Lay out two 30 by 18-inch pieces of heavy foil inside a large roasting pan. Place veggies and bay leaves in center of pan and place roast on top. Rub each roast with rub. Wrap and seal tightly with foil. Place pan in oven and cook about 4-1/2 hours, until well done.

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Take 5

If you sit for a living, stand and walk once an hour to stay sharp scientists say

—by Gretchen Reynolds *The New York Times*

This article was found in the Arkansas Democrat-Gazette, Monday, January 9, 2017

Stuck at your work desk? Standing up and walking around for five minutes every hour during the workday can lift your mood, combat lethargy without reducing focus and attention, and even dull hunger pangs, according to (what else?) an instructive new study.

The scientific research, which also found that frequent, brief walking breaks were more effective at improving well-being than a single longer walk before work, could provide the basis for a simple, realistic New Year's exercise resolution for those of us bound to our desks all day.

There is growing evidence, of course, that long bouts of uninterrupted sitting can have undesirable physical and emotional consequences.

Studies have shown that sitting motionless reduces blood flow to the legs, increasing the risk for atherosclerosis, the buildup of plaques in the arteries.

People who sit for more than eight or nine hours daily, which for many of us describes a typical workday, also are at heightened risk for diabetes, depression and obesity compared with people who move more often.

In response researchers and some bosses have proposed a variety of methods for helping people reduce their sitting time at work, including standing workstations and treadmill desks.

But such options are cumbersome and costly, making them impractical for many work situations.

Some experts have worried, too, that if people are physically active at the office, they will subsequently become more tired, grumpy, distracted or hungry, any of which could have undesirable effect on work performance and long-term health.

So for the new study, which was published in November in the *International Journal of Behavioral Nutrition and Physical Activity*, researchers from the University of Colorado Anschutz Medical Center, the Johnson & Johnson Human Performance Institute and other institutions decided to test several methods of increasing movement among office workers. (The study was funded largely by Johnson & Johnson, with additional support from the Colorado Nutrition Obesity Research Center.)



To start, the researchers invited 30 sedentary adult office workers to a university clinic to complete a battery of health tests and questionnaires. The researchers measured their heart rates and stress hormone levels and asked them to rank, on a numerical scale, how energetic or tired they felt, as well as how happy they were, and whether they were feeling pucky or had little appetite just then.

The volunteers also completed computerized games designed primarily to test their ability to concentrate and make decisions.

Then, on three subsequent visits to the clinic, each volunteer simulated a six-hour workday.

During one visit, the volunteers sat for the whole time with no interruptions, except for bathroom breaks.

During another, they walked moderately for 30 minutes at the start of their experimental day, and then sat for the next 5 1/2 hours with no additional scheduled breaks.

Finally, during a third visit, the volunteers sat for most of the six hours, but began each hour with five minutes of moderate walking, using treadmills at the clinic.

At the start and end of each session, the researchers drew blood to check levels of stress hormones. And periodically throughout each day, they asked their volunteers to numerically rate their moods, energy, fatigue and appetites.

The volunteers also repeated the computerized testing of their thinking skills at the close of each session.

The researchers then analyzed the data.

The numbers showed that on almost all measures, the subjects' ratings of how they were feeling rose when they did not sit for six uninterrupted hours.

They said they felt much more energetic throughout the day if they had been active, whether that activity was bunched into a single longish walk at the start of the day or distributed into multiple brief breaks.

On other measures, though, the five-minute walks were more potent than the concentrated 30-minute version.

When the workers rose most often, they reported greater happiness, less fatigue and considerable less craving for food than on either of the other days. Their feelings of vigor also tended to increase throughout the day, while they often had plateaued by early afternoon after walking only once in the morning.

There were no differences on the scores on the cognitive tests, whether they sat all day or got up and moved. Stress hormones also remained steady during each visit.

These results suggest that "even a little bit of activity, spread throughout the day, is a practical, easy way to improve well-being," says Jack Groppe, a study author and founder of the Johnson & Johnson Human Performance Institute. *Continued on next page...*

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He points out that the walking breaks did not cause people to feel more tired or hungry, but instead had the opposite effect. They also did not alter people's ability to focus, so, in theory, should not affect productivity (for good or ill).

This study, however, was small in scale, short-term and limited by its dependence on the volunteers' perceptions of their responses to the experiment.

But even so, "it's clear that moving matters," Groppe says.



So set your 2017 appointment calendar, he suggests, to devote five minutes every hour to physical activity, whether you walk up and down a staircase, along a corridor or just pace around your office.



This year's swearing in ceremony was all about family...members of our city family included the Police and Fire Department Honor Guards along with the NLRFD Pipe and Drum Band.

Mrs. Megan Sanders (daughter of Alderman Beth White) sang the Star Spangled Banner.

Also receiving their Oath of Office from Judge Morley were Shelley Ussery and Tiffany McGraw (Deputy City Clerk/Treasurer), pictured right.



The Pledge of Allegiance was led by Allen and Bryn Mitchell (son and daughter of Amy Smith—Commerce) and Jacob and Cameron Henry (son of Isaac Henry—Mayor's Staff). Pictured right are Bryn and Allen.



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It may seem old school, but the best gadget you're not using is the pressure cooker. These days, it's a big hit with chefs using modernist techniques. It saves time (dried beans cook in about an hour *without soaking*), it's a green appliance (uses less energy) and in many cases the flavors are superior to other cooking methods.

—You try to wing it while baking. Sure, you can adjust the flavors or sauces and soups on the fly, and seasoning chicken, beef and poultry is more of a feel thing. But it's not that way with baking, where precision is paramount. You need to measure carefully and consistently. And swapping out ingredients can often lead to disaster.

—You don't own a kitchen scale. The most accurate way to bake and cook is to weigh the ingredients. More and more recipes, especially for baked goods, are providing weights in the list of ingredients. It's more precise than cups and spoons.

—You don't chill cookie dough before baking. This is not the secret it used to be, thanks to a spate of recent articles celebrating this crucial step. Yes, cookies will have better texture and flavor if the raw dough is chilled for 24 hours before baking. This is the key step for excellent vegan chocolate chip cookies, too.

—You don't use parchment paper. It's the best for cakes and cookies and makes cleanup a breeze. Take it from Martha Stewart.

—You overstir your pancake batter. This is a rookie mistake and can lead to pancakes as pleather. This is not like a cake batter, where you whip and/or mix at



high speeds. Put the whisk away, grab a silicon spatula and stir, or fold. Gently. Just until the wet and dry ingredients are combined. You actually want some lumps.

—You overcook your omelets. Here's a seemingly simple dish that actually requires great care. Browning the eggs alters the flavor for the worse. Learn the technique, practice and master one of life's little luxuries. Thomas Keller of the French Laundry in Yountville, Calif., advises using a pan at low heat and cooking the eggs until they are slightly underdone, with no color.

—You don't think about time and sequence before you start cooking. Let's say you've got four different dishes to pull together for dinner. Starting them haphazardly could lead to chaos. Start each recipe in the proper sequence and finish everything at the same time (remembering to rest that steak for 10 minutes).

—You under-salt everything. Eric Veldman Miller, owner of V. Miller Meats in Sacramento, says the most common mistake home cooks make with steak is under-

salting the meat. Be assertive. The salt brings out the flavor of the beef.

—You overcook *everything*. Last but not least, this may be the biggest blunder of all. Your pork chops have all the tenderness of a foam roller. Your steaks are dark gray and brutally dry in the middle. And that plate of mushy veggies, as *Joy of Cooking* puts it in the "Introduction to Vegetables" section, "is drained of all life force." The great tome goes on to advise home cooks to "do very little to them." Obliterating food is a sign of an insecure cook. With skill and experience comes an understanding of when food is cooked properly.

...continued from page 5

Remove roast from foil pouch and place on carving board. Tent with foil and let rest 20 minutes. Discard onion and bay leaves, and place carrots and potatoes on a platter.

Strain juices from roasting pan and let settle long

enough to separate fat. Pour defatted juice into a serving bowl.

Thinly slice roast against the grain and transfer to the serving platter with veggies. Pour juices over meat and serve.



Black-Eyed Pea Dip

—found in *AR Democrat-Gazette* 1-25-17

4 cups black-eyed peas, cooked and drained

5 jalapeno peppers

1 tablespoon jalapeno juice

1/2 onion, chopped

1 (4-ounce) can green chilies

1 clove garlic

2 small jars Old English sharp cheese (Kraft)

1/4 pound butter

Corn or tortilla chips for serving



Mix all ingredients except cheese and butter in food processor.

Heat cheese and butter in microwave or double boiler.

Mix all together. Serve warm with chips.

Longtime 911 Dispatcher Retires



Roberta Muelling applied for a position as a North Little Rock Public Safety Dispatcher because she needed a job, plain and simple. As a former reference librarian, she'd gained quite a bit of experience answering questions from the public; and as a former representative who took calls on crisis lines, she'd become familiar

with callers dealing with intense and heightened situations. She was hopeful this combination of extensive phone experience would be useful in a 9-1-1 communications center.

On October 22, 1990, Roberta went to work for the City of North Little Rock. Now, twenty-six years and three months later, she hung up her headset for good. Her last official day with the North Little Rock Office of Emergency Services was January 19, 2017.

During the past 26 years, Roberta saw the job change. It is more complex with a lot more information to learn. Also, the public is paying more attention and is more critical. Additionally, she said the stress has increased exponentially with the advent of cell phones, higher call volumes, and the increase in the number of technological gadgets.

Roberta said her greatest personal challenge on the job was to keep her own emotions in check so she could remain calm and detached enough to help the callers with their emergencies.

The one thing that didn't change was the thrill when a long and involved call is resolved with everyone working together as a team. Teamwork, for her, was one of the highlights of working as a 9-1-1 dispatcher.

Roberta has a bachelors degree in English and a Masters degree in Library Science. She had other viable career choices.

Nationally, the turn-over rate for dispatcher is high, proving that dispatching is not for everyone. Roberta always said, "it takes a special kind of crazy to work in this field". No other dispatcher in the center's history has retired with more years of service. Evidently, for her, the job had been a 'special kind of rewarding.'



Her co-workers hated to see her retire. Her friendship, sense-of-humor, job knowledge and know-how will be sorely missed and remembered for years to come.

Provided by Karen Rollins, NLR Emergency Services

Pictured left: Roberta Muelling and NLR Fire Chief Jim Murphy.



It's a Girl!

Congratulations to North Little Rock Planning Department employee Tim Reavis and his wife Allison on the birth of their beautiful daughter, Mabel. Mabel was born Tuesday, January 14, 2017.

Do you have news to share?

We like to highlight the additions and accomplishments of members of our city employee family.

If you have something you want to share with employees, business owners, residents and others who read our monthly e-Newsletter, please email



Various Phenomena Chronological Events

found in *Grier's Almanac 2017*



- 1 First Fingerprint conviction, 1911
- 2 Violinist J. Heifetz, 1901
- 3 Norman Rockwell born, 1894
- 4 George Washington elected President, 1789
- 5 Inspections at airports, 1972
- 6 U.S. Government seized N. Y. tugboats, 1946
- 7 Novelist Charles Dickens born, 1812
- 8 Boy Scouts day, founded 1910
- 9 U.S. Weather Bureau established, 1870
- 10 Spanish-American war ended, 1899
- 11 Inventor Thomas Edison born, 1847
- 12 Abraham Lincoln born, 1809
- 13 Billy Bowlegs died at 102, 1965
- 14 Arizona became 48th State, 1912
- 15 Susan B. Anthony, birthday, 1820
- 16 Morgan Library presented to N.Y.C., 1894
- 17 National PTA organization founded, 1897
- 18 First 3D movie shown, 1953

First
published
in 1807



and
every year
since

- 19 First TV Pres. Press conference, 1955
- 20 John Glenn orbited the Earth, 1962



- 21 Washington Monument dedicated, 1885
- 22 U.S. purchased Florida from Spain, 1819



- 23 Siege of the Alamo began, 1836
- 24 Admiral Chester W. Nimitz born, 1885
- 25 U.S. Income Tax law adopted, 1913
- 26 Napoleon escaped from Island of Elba, 1815
- 27 Poet Henry Wadsworth Longfellow born, 1807
- 28 First American R.R. chartered, 1827

2017 Sanitation and Curbside Recycling Holiday Work Schedule

Monday, February 20th—G. Washington Birthday and Daisy Bates Day

City Offices closed
Crews will work regular schedule Mon-Fri

Monday, May 29—Memorial Day

City Offices closed
Crews off Monday, *one-day delay Tue-Sat*

Tuesday, July 4—Independence Day

City Offices closed
Crews off Tuesday, *one-day delay Wed-Sat*

Monday, September 4—Labor Day

City Offices closed
Crews off Monday, *one-day delay Tue-Sat*

Friday, November 10—Veterans Day

City Offices closed
Crews will work regular schedule Mon-Fri

Thursday/Friday November 23 & 24
Thanksgiving Holidays

City Offices closed
Crews off Thursday, *one day delay Fri-Sat*

Christmas Eve, December 24

City Offices closed Monday, December 25
Crews off Monday, *one-day delay Tue-Sat*

Christmas Day, December 25

City Offices closed Tuesday, December 26 in observance of Christmas day (*see above for Sanitation schedule*)



For additional information visit www.nlr.ar.gov or call 501-371-8345

The article below was found in Governing The States and Localities - January 2017

Opioids by Mattie Quinn

The problem of opioid addiction remains a persistent one. In some states, its effects are so devastating that it is the topic of conversation at any gathering of policymakers. The number of people dying of opioid overdoses has skyrocketed in the past decade, and it continues to climb even as efforts have ramped up to combat it. More than 28,000 people died from opioid overdoses in 2014, and that number rose to approximately 33,000 in 2015.



What started as a largely white, middle-class problem in New England has spread to almost every demographic in every single state, and has broadened from prescription drugs to heroin. Governments responded aggressively in 2016 to the alarming rates of drug use, as police departments and other local agencies equipped their personnel with Narcan, the life-saving drug that reverses an overdose. Several states and cities eased restrictions on needle exchange clinics, which help slow the spread of infectious diseases among intravenous drug users. The epidemic even created a rare moment of bipartisanship: Forty-six governors signed a compact at July's National Governors Association conference promising to do whatever possible to curb the toll opioids have taken.



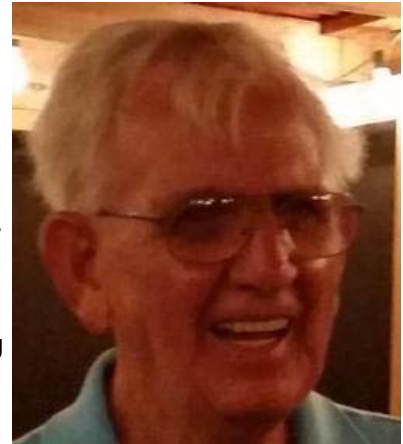
**Obituary for Barbara S. Martin,
Mother of Alderman Steve Baxter**

Mrs. Martin, 80, of North Little Rock passed away on Thursday, January 19th, 2017. She was born January 2nd, 1937 in Conway, Arkansas to Harley Derrick Sr. and Pearl Prince. She was preceded in death by her parents, best friend and sister Velda Sandberg. Survivors: Brother Harley Derrick Jr.; son Steve Baxter (Susan) of NLR; daughter Sharon Santistevan of Round Rock, Texas; grandchildren Jason Baxter (Heather) of Ward; Chris Baxter (Zach) of NLR; Austin King and Autumn King of Round Rock, Texas; great-grandchildren Lily and Brooks Baxter, three nieces and one nephew.

Barbara grew up in NLR and spent her 80 years devoted to her family. She was truly the “mother hen” always looking out for her children and grands. Barbara was employed as a bookkeeper for many years at Arkansas Book Company and LR Mental Health Clinic. Mom was fortunate enough to have the chance to visit many countries in Europe while living in England for a short period. She absolutely loved France. Mom returned to NLR in 1988 and spent many Saturdays with Velda hitting McCain Mall, running errands and fussing over where they would have lunch. She spent many summers at Burns Park watching Steve, Jason and Chris play baseball.

**Obituary for Dennis Leon Bradley, Sr.,
brother of North Little Rock Chief of Staff Danny Bradley**

Dennis Leon Bradley, Sr. of East End, Arkansas was born August 4, 1941 in Mayflower, Arkansas, the son of the late Arch Bradley, Sr. and Aida Maude Wickliffe Bradley. He was of the Baptist faith, and had faithfully and honorably served in the Arkansas Army National Guard. Most of his military career was spent with Company B, 212 Signal Battalion in Benton, Arkansas. At the time of his retirement, he had attained the rank of First Sergeant. He was a general contractor and a gifted, self-taught, engineer. His favorite pastime was horse racing. Even though his health was failing, he was still able to attend opening day at Oaklawn this year, as he had for many, many racing seasons before. At one time, he and his wife’s uncle were horse owners, and co-owned D&E Racing. He also enjoyed bowling, gardening, and was affiliated with the National Guard Association of Arkansas.



Mr. Bradley died Friday, January 27, 2017 at UAMS in Little Rock, at the age of 75. In addition to his parents, he was preceded in death by a step-son, Randy Beasley. Survivors include his wife, Marilyn Bradley of East End; sons, Wayne Larson (Rhonda) of Casscoe, Dennis Bradley, Jr. (Dana) of Bauxite, David A. Larson (Laura) of Maumelle, Kenny Beasley (Martha) of Pensacola, Florida; daughters, Kim Burnside (Bobby) of Little Rock, Joyce Biggs (Dean) of Austin; brothers, Arch Bradley, Jr. (Cindy) of Conway, Doyle Bradley (Rita) of North Little Rock, Don Bradley (Rhonda) of Little Rock, Danny Bradley (Melonie) of Sherwood; grandchildren, Jessica, Jerry, Ashley, Kayla, Brittney, Joseph, Jay, Ashley, Cori, Christian, Dana, Samantha, Bradley, Will, Noah, Steven, and Emily; 30 great grandchildren. He is also survived by other family members and countless numbers of friends.

**North Little Rock City Offices will be closed Monday,
February 20, 2017
in observance of George Washington’s Birthday and Daisy Bates Day**
Garbage and trash routes will run normal routes all week
(i.e. Monday’s pickup will be Monday and so on...)



**Peddlers Permit
City of North Little Rock**

Issued to: **Mel Dun**
Issued: 1/1/17
Expires: 3/31/17



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 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.



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.

All North Little Rock Door-to-Door Peddlers permits issued in 2016 expired Dec 31, 2016.

Persons wishing to go door-to-door in 2017 must reapply with the City Clerk/Treasurer.

Permits are valid for 90 days from the date of issue.

As of February 1, 2017, there was one was registered to solicit door to door in the city of North Little Rock .

Melvin H. Jackson—Legal Shield Expires 4-9-17

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.

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
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, Karen Scott	975-8802
Fit 2 Live, Bernadette Rhodes	975-8777
Information	975-8888
Human Resources, Betty Anderson	975-8855
Planning, Shawn Spencer	975-8835
Purchasing, Mary Beth Bowman	975-8881
Utilities Accounting, David Melton	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	Murry Witcher Charlie Hight	835-0009 758-8396

**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 C. Jason Carter	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	
Legal.....	501-975-3755
C. Jason Carter	
Communications.....	501-975-8833
Nathan Hamilton	
External Relations.....	501-975-8605
Margaret Powell	
Special Projects.....	501-975-3737
Jim Billings	

North Little Rock Curbside Recycling schedule for the month of February:

Jan 30—Feb 3 Pickup
Feb 6—10 no pickup
Feb 13—17 Pickup
Feb 20-24 no pickup
Feb 27—Mar 3 Pickup



February Birthdays

<i>Name</i>		<i>Dept</i>	<i>Date</i>	<i>Name</i>		<i>Dept</i>	<i>Date</i>
WILLIAM	BROOM	FIRE	1	KAREN	SCOTT	FINANCE	14
MARGIE	MAYFIELD	COURTS	1	DAGNY	PRITCHARD	FINANCE	14
CHERIHAN	SBAIT	SENIOR CENTER	1	LESLIE	RICHARDSON	TRAFFIC	14
THOMAS	BLYTHE JR	ELECTRIC	2	JOE	RALSTON	PARKS GOLF	14
HARRY	ALLEN IV	ELECTRIC	2	TERRENCE	WILLIAMS	ELECTRIC	15
TAYLOR	ALLISON	ELECTRIC	2	CYNTHIA	YANCEY	FIRE	15
LINDA	FELTON	POLICE	2	HEATH	WILLIAMS	FIRE	15
ALLIE	DELEON	POLICE	2	JIMMY	JONES	POLICE	15
ALLEN	JAMES JR	PARKS & REC	2	ROY	ROBINSON	STREET	15
BEAU	BUFORD	FIRE	3	PHILICIA	KNOX	ELECTRIC	16
DIANE	WHITBEY	CITY CLERK	4	MARTIN	DUNLAP	ELECTRIC	17
JEFFREY	EISENHOWER	ELECTRIC	4	DONALD	FRIDAY JR	ELECTRIC	17
BENJAMIN	MUNDY	FIRE	4	CONSTANCE	FOWLER	HAYS CENTER	17
JOSHUA	COX	FIRE	4	GLENDA	PARKER	PARKS & REC	17
DIRK	BARRIERE	POLICE	4	NICHOLAS	LACY	PARKS & REC	17
DANIEKA	HERNANDEZ	POLICE	4	JEFFERY	ELLISON	ELECTRIC	18
PHILIP	GRAY	POLICE	4	BRIANNA	MITCHELL	POLICE	18
FELECIA	MCHENRY	CODE	4	NICHOLAS	RODRIGUEZ	POLICE	19
WILLIAMS	DODSON	SANITATION	4	SAMUEL	SEIGRIST JR	PARKS MAINT	19
DANE	PEDERSEN	POLICE	5	MELINDA	JOHNSON	COURTS	20
JOHN	SCOTT	POLICE	5	GABRIEL	KING	UAD	20
JOAN	STEWART	ELECTRIC	6	CHRISTOPHER	HILLISTAD	SANITATION	20
PHILLIP	HAMMONS	POLICE	6	KATELYN	THOMAS	CITY CLERK	21
ANTHONY	BROWN	ELECTRIC	7	DOYLE	KIRKENDOLL	FIRE	21
CHRISTOPHER	MORENO	FIRE	7	GARY	SHEFFIELD	STREET	21
PEGGY	BOREL	FIRE	8	ZACHRY	LEASE	POLICE	22
LINDA	WILLIAMS	UAD	8	JAMES	HOOKS	FIRE	23
SCOTTIE	RUMMELL	STREET	8	BRIAN	MILLER	FIRE	23
WILLIAM	WITHEM	PARKS GOLF	8	FAYE	BROWN	POLICE	23
PAJAI	VANG	UAD	9	RUTH	SCARBOROUGH	HAYS CENTER	23
KYLE	GRUMBINE	AIMM	9	GREGORY	HEINTZ	ELECTRIC	24
TODD	SMALLING	PARKS MAINT	9	TERRY	DAVIS	PARKS MAINT	24
TELINA	LANE	PARKS SPEC PROJECT	9	HEATH	HOOPS	FIRE	25
DANA	WALLIS	ELECTRIC	10	CLAYTON	ZAKRZEWSKI	FIRE	25
MARK	TOZER	POLICE	10	JAMES	REID	FIRE	25
ALIA	MADANI	PARKS MAINT	10	JALEN	BANKS	PARKS CONCESSION	25
TERRY	LEONARD	SANITATION	11	JASON	FENDER	FIRE	26
GERALD	TUCKER	FIRE	12	ZACHARY	FOURLEY	PARKS MAINT	26
ALLISON	HIBLONG	AIMM	12	DOUGLAS	WELTER	FIRE	27
SUZANNE	FLETCHER	FINANCE	13	ISAARIA	BROWN	UAD	27
ROGER	ROBINSON	FIRE	13	CHRISTOPHER	WEAVER	POLICE	27
JERRY	ROBISON	FIRE	13	JAMES	BAILEY	SANITATION	28
ALEX	GUAJARDO JR	FIRE	13	DOUGLAS	THURMOND	ELECTRIC	29
DENNIS	HENDERSON	COURTS	13				

FEBRUARY ANNIVERSARIES

NAME		DEPT	# YEARS	NAME		DEPT	# YEARS
CHARLOTTE	THOMAS	ADMIN	43	MIKE	DAVID	POLICE	31
ERNEST	BRIDGES	ADMIN	3	JAMES	BONA	POLICE	23
ISAAC	HENRY	ADMIN	2	JAMES	BAILEY	POLICE	23
MELISSA	ERVIN	COMM DEV	15	TODD	SPAFFORD	POLICE	25
LEONARD	MONTGOMERY	OES	39	NATHAN	KIMES JR	POLICE	22
TAMMY	NEWTON	OES	17	CONNIE	BARTLETT	POLICE	25
RON	OSBORN	ELECTRIC	36	RAGAN	HERNANDEZ	POLICE	22
EMORY	REED	ELECTRIC	29	TODD	HUMPHRIES	POLICE	21
JEFFREY	EISENHOWER	ELECTRIC	35	RICHARD	BIBB	POLICE	21
SCOTT	SPRINGER	ELECTRIC	36	ROBERT	SPRIGGS	POLICE	11
JILL	PONDER	ELECTRIC	7	DAVID	REYNOLDS	POLICE	1
KEITH	MCCOURT	ELECTRIC	14	JACOB	HOUSE	POLICE	14
TERRENCE	WILLIAMS	ELECTRIC	16	LARRY	EPPERSON	CODE	11
ERIC	HEINRICHS	ELECTRIC	6	JAMES	GATES	PUBLIC WORKS	9
JOE	FOLEN III	FINANCE	14	KENNETH	WILLIAMS	SANITATION	8
CHRISTOPHER	MATLOCK	FIRE	11	KENNY	SUMMONS	SANITATION	17
JEFFREY	COBS	FIRE	18	WILLIAMS	DODSON	SANITATION	11
ALANA	PIERCE	FIRE	11	PATRICK	LANE	STREET	13
CHRIS	PATTON	FIRE	18	GERALD	PORTER	STREET	1
DOYLE	KIRKENDOLL	FIRE	10	ALLEN, RACHEL	BUIE	STREET	31
DUSTIN	FREE	FIRE	18	JORDAN, TAMAR	RAOULSTON	STREET	1
SHANE	DOUGAN	FIRE	11	BILLY	ROBERTSON	VEHICLE MAINT	16
CHRISTOPHER	BRADLEY	FIRE	11	JAMES	SEIGRIST JR	VEHICLE MAINT	2
MICHAEL	COOK	FIRE	11	NADIA	JOHNSON	SENIOR CENTER	9
WILLIAM	BROOM	FIRE	5	ERMA	WILBERT	SENIOR CENTER	5
TYSON	HADDOCK	FIRE	10	TOLLIE	WALLAE	PARKS ADMIN	1
BRIAN	MILLER	FIRE	11	MARTHA	GREEN	PARKS MAINT	16
BRIAN	THOMAS	FIRE	10	WILLIAM	BURNHAM	PARKS MAINT	4
SEAN	SPECKELS	FIRE	5	GARY	SONTAG	PARKS MAINT	5
COREY	PLATT	FIRE	5	TODD	SMALLING	PARKS MAINT	19
JASON	CARTER	LEGAL	10	SAMUEL	SEIGRIST JR	PARKS MAINT	18
SALLY	TAYLOR	UAD	6	PATRICK	ISBELL	PARKS MAINT	1
DANA	RAEBURN	UAD	9	ZACHARY	FOURLEY	PARKS MAINT	3
CHERYL	THOMAS	UAD	8	RODGNEY	ELLIS	PARKS & REC	6
TYLER	BOWIE	AIMM	1	KATINA	DOBBINS	PARKS & REC	6
DEWEY	GOSHIEN	PLANNING	8	WILLIAM	WITHEM	PARKS GOLF	2
CHARLENE	JAMES	POLICE	19	JAMIE	PETTIT	PARKS CONCESSION	5
JIM	SCOTT III	POLICE	27				

Notice: to be eligible to offer a discount to North Little Rock City Employees, a business must be properly Licensed to do business in the city and current on all monies due to the City of North Little Rock.

Information regarding employee anniversaries and birthdates is provided by HR the prior year (i.e. 2017 was provided in 2017). So if an employee name is on the list that has retired or resigned, please disregard.

NORTH LITTLE ROCK

Friends of Animals

Chili Supper

Silent Auction & White Elephant Sale



February 17, 2017

5:00 pm - 8:00 pm

Take-out Available

Park Hill Christian Church

4400 JFK Blvd

North Little Rock

\$10.00 Adults, \$6.00 Children ages 9-12

Chili, Slaw, Nachos, Beverage, and Dessert

**Entertainment by
DB Reflections Entertainment Tribute**

**Pet Treats by Paws & Claws of Lakewood
Middle School**



Make a difference, Volunteer!

NLRFOA MONTHLY MEETING

2ND TUES, EACH MONTH 6:30PM

NLR COMMUNITY CENTER - 2700 WILLOW ST. NLR

For more information call 501-753-8042 or 501-758-5482

Help Friends of Animals help the animals