

# North Little Rock e-Newsletter

Provided by Diane Whitbey, City Clerk and Treasurer

May 2016

## 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**, then 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](mailto:Dwhitbey@nlr.ar.gov).

**May**—found on the internet at [www.bellaonline.com](http://www.bellaonline.com) by Grace D. Dooley

The month of May is filled with the sounds of birds, the smell of fresh flowers and summer breezes. The month marks the end of spring and the beginning of summer. There's growing anticipation of backyard barbecue get-togethers, out door activities and beach parties. School age children are anticipating the last day of school for summer vacation and parents planning for family get away's after being inside during the cold winter month.

Here are three of the most well knowN holidays and special days of the month of May:

—**Mother's Day** (Sunday, May 8) is the most popular of the special days in May. It's celebrated on the second Sunday of the month.



—**Memorial Day** (May 30th) falls on the last Monday of the month. It was originally known as Decoration Day and commemorates the U. S. Soldiers who died in military service. Over the years, it became more general in the fact that people would visit the burial sites of loved ones whether they served in the military or not.

Memorial Day also kicks off summer vacation season for many. The weekend itself is one of the most active shopping seasons of the year due to nice weather and a shift from winter to summer. Families get together for cookouts and trips to the lake or beach.

—**Cinco de Mayo** (May 5) is celebrations and observance of the Mexican culture. Traditions for this special day include traditional Mexican food, music and dance. Cinco de Mayor is a historic time commemorating the victory of the Mexicans over the French during the battle of Pueblo.

—**May** is also know as : National Salad, Barbecue, Blood Pressure, Hamburger and Older Americans Month. All of these are observed all month long.

—Weekly observance are Nurse's—first week, Wildflower—second week, national Bike—third week, national Police—third week and Medical Emergency Medical Services week—fourth week.

—Day observances include May Day (May 1), Loyalty Day (May 1), Renewal Day (May 4), National Missing Children's Day (May 25) and Armed Forces Day (May 21) to name a few. Other national days

found at [www.nationaldaycalendar.com](http://www.nationaldaycalendar.com)) include Law Day, Chocolate Parfait Day, Mother Goose Day, Lemonade Day, Truffle Day, Lumpy Rug Day, Paranormal Day, Bird Day, Star Ward Day, World Puzzle Day, Hoagie Day, Day of Prayer, Military Souse Appreciation, Bombshells'Day, Coconut Cream Pie, Lost Sock Day, Women's Checkup Day, Shrimp Day, Twilight Zone Day, Dance Like a Chicken Day and many more.



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

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

## Myths and Truths About Spay/Neuter

Found at <http://humanesocietyofcharlotte.org>

**Myth: My pregnant animal can not be safely spayed.** Truth: Many dogs and cats are spayed while pregnant to prevent the birth of puppies or kittens. A veterinarian, however, must consider the pregnant dog or cat, as well as the stage of her pregnancy, before deciding whether she can be safely spayed

**Myth: Spay or neuter surgery is painful and can harm my dog or cat.** Truth: During a spay or neuter surgery, dogs and cats are fully anesthetized, so they feel no pain. Afterwards, most animals seem to experience some discomfort, but signs of discomfort disappear within a few days, and with pain management medication, pain may not be experienced at all. Serious harm as a result of spay or neuter surgery is extremely rare.

**Myth: Neutering my dog will keep him from being protective.** Truth: Spaying or neutering doesn't affect a dog's natural instinct to protect home and family. A dog's personality is formed more by genetics and environment than hormones.

**Myth: Neutering my male dog or cat will make him feel less like a male.** Truth: Neutering will not change a pet's basic personality and he won't suffer any kind of emotional reaction or identity crisis when neutered.

**Myth: It's better to let my pet have one litter first.** Truth: Medical evidence shows that females spayed before their first heat tend to be healthier. Females that are not spayed before their first heat have a much higher risk of mammary or breast cancer and infections of the uterus. Males neutered early in life have a less of a risk of prostate infections. We can safely sterilize dogs and cats as young as eight weeks of age.



**Myth: Everyone wants a cuddly kitten or puppy. I'll find good homes for them all.** Truth: You may find homes for all of your pet's litter but this will mean one less home for all the dogs and cats in shelters who need homes. Overpopulation is a problem perpetuated by each new litter of puppies and kittens. The Humane Society of the United States estimates that one un-spayed female dog and her offspring can produce 11,167 puppies per year. One un-spayed female cat and her offspring can produce 60000+ in their lifetime. Do you know 60,000 people that would want a kitten?

**Myth: I should let my children experience the miracle of birth.** Truth: The real miracle is that preventing the birth of some pets can save the lives of others. The Humane Society of the United States estimates that 6 to 8 million companion animals end up in shelters nationwide. Of that number, 3 to 4 million will be euthanized, simply because they do not have a home. Cats and dogs should not be allowed to breed with little regard for the availability of homes for their litters.

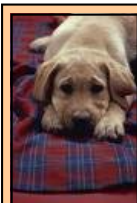
**Myth: Spayed or neutered dogs and cats become overweight.** Truth: In some dogs and cats, metabolism does decrease following spaying or neutering. Nevertheless, if fed only the appropriate amount of food and if adequately exercised, spayed or neutered dogs and cats are unlikely to become overweight.

**Myth: My dog or cat is too old to be spayed or neutered.** Truth: Because early spaying or neutering is optimal, and with advanced techniques and safer anesthetic drugs, your pet can be safely spayed or neutered at 8 weeks of age and a weight of 2 pounds. Even dogs and cats who are years older will benefit from being spayed or neutered. Dogs and cats over 7 years of age are required to have pre-surgical blood work performed in order to check liver and kidney function prior to administering anesthesia. This blood work can be done at our clinic for an additional \$40.

**Myth: Spaying or neutering will make dogs and cats less affectionate.** Truth: Freed from the urge to mate, dogs and cats tend to be calmer and more content after spaying or neutering. Spayed or neutered dogs and cats are more, not less, likely to show affection toward their human companions.

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*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.*



Need a new addition to your family?

Call  
501-791-8577

...we've got the perfect companion for you!

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

Last month, the **North Little Rock Chamber of Commerce, Centennial Bank, The Ashley Group and Fletcher Auto Group** sponsored the Annual **North Little Rock Public Safety Awards**.

Awards were presented to the following:

### Police Department

#### *Achievement Award*

Officer William Elizandro

Officer John Nannen

#### *Achievement Award*

Investigator Mark Tozer

#### *Leadership Award*

Sergeant Ragan Hernandez

#### *Merit Award*

Officer David Moore

#### *Merit Award*

Sergeant Daniel Haley

Officer Robert Cupps

Officer Matthew Peach

#### *Chief's Award*

Chaplain David Barnes

#### *Chief's Award*

Officer Raul Dallas

#### *Team Achievement*

Captain Tracy Roulston

Lieutenant Patrick Thessing

Lieutenant John Breckon

Lieutenant Dana Bowers

Lieutenant Kim Francisco

Sergeant Craig Edwards,

Sergeant Kenny Livingston

Sergeant Connie Bartlett

Sergeant Steve Chamness

Sergeant Brian Dedrick

Officer Shana Cobbs

Officer Carmen Helton

Officer Jeff Coburn

Officer Vincent Thornton



### Fire Department

#### *Apprentice Firefighter of the Year*

Firefighter Matt Matchett

#### *Fire Service Educator of the Year*

Captain Wesley Stephens

#### *Fire Officer of the Year*

Lieutenant Dustin Free

#### *Emergency Medical Firefighter*

Firefighter Sean Walker

#### *Firefighter of the Year*

Lieutenant Mike Holley

#### *Fire Chief's Award*

Captain Gerald Tucker

#### *Fire Service Support Staff*

Captain Ricky Cranford

#### *Unit Citations*

Captain Wesley Stephens

Lieutenant Ben Evans

Captain Scott Miller

Captain Alan Tetkoskie

Lieutenant Laith Adams

Firefighter Michael Garrett

Lieutenant James Kolb

### Emergency Services

#### *Merit Award*

Dispatcher

Heidi Webb

#### *Leadership Award*

Dispatch Lead

Shelly Barnes

#### *Dispatcher of the Year*

Dispatch Lead

Jennifer Buckner

*Special thanks to all of the men and women who work in Public Safety for the City of North Little Rock.*

*You all make our city a safe and great place to live, work and play!*

*Keep up the good work!*



## 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 (March events).

**Neighborhood Services**—Mailed 10 neighborhood association newsletters/meeting announcements to 6,966. Mailed 1,058 notifications to residents in Rose City Focus area and left notice at all locations. Update department Facebook page, Rose City Neighborhood Association, Levy groups. Multiple upcoming events.

**Hays Center**—61 new members. 20 trips and transported 157 persons to Chris Olsen's Florals, River Market Falconry: Birds of Prey, Pinot's Palette Paint, Bryant Senior Center and Dondies Buffett, Des Arc. Volunteers provided 1,966 volunteer service hours in various city departments.

### Utilities Accounting—

Electric bad debt expense March : \$1,781  
New accounts installed: 1,154  
Accounts finalized: 1,109

Customer related calls—8,512, direct contact with Customer Service—1,676, inside teller payments received 7,856—electric; 9,558—gas / water, drive-thru teller payments 4,762—electric; 5,467—gas / water, Web/IVR payments—4,953.

**Street**—patched pot holes citywide, picked up litter. Start grass cutting season. Hauled debris off Dickey Stephens, ran down Greenlea Lake. Poured light pole bases for Electric, repaired 5 sinkholes.

**Sanitation**—Collected and disposed of 1,711.21 tons (3,422,420 lbs) of household garbage/rubbish. Yard Waste crews collected and disposed 347 loads; 9,062.20 cubic yards of mixed debris along with 831.0 cubic yards of green waste. Leaf crews collected 2 loads (63 cubic yards of mulched leaves). Continue to pickup from move outs and illegal dumps. Issued 62 Sanitation Code notices/letters and 11 Citations for non-compliance. Picked up 435 tires.

### Traffic Services—

approved 180 barricade applications for permits. Repaired or replaced 149 signs and posts, marked 18 city vehicles with logo, 44 Arkansas One Call location requests.



Continued on next page..

**Police**—Burglary/Breaking and Entering buildings – 23%, Robbery –14%. Concerns with heroin use and sales is rising throughout the country. Narcotics division is investigating several cases.

**Fire**—Total Incidents: 938 Total Responses: 1,645  
Residential Fires: 13 Other Structures: 0  
Vehicle Fires: 2 False Alarms: 73  
Rescue/Emergency Medical: 582  
Mutual Aid: 1 Hazardous Material: 11  
Building Surveys: 248 All Other Reponses: 257

### Office of Emergency Services/911—

Incoming call total: 22,477  
Non-911 calls: 7,554  
Wired 911: 1,064 Abandoned Wired 911: 186  
Wireless 911: 8,241 Abandoned Wireless: 934  
Total dispatch 8,668

**Planning**—Inspectors completed 481 inspections and covered 3,949 miles: 139 Electric; 110 Building; 155 Plumbing; 77 HVAC. New single family permits (8), average \$127,620. Residential remodeling permits (36) average \$13,084. Major permits: 7 (Hide Away Pizza, UP Terminal, Mattress Firm, Koehler Bakery, Park Hill Presbyterian, PC Hardware, ABC Co.)

**Electric Department**—38,578—customers, Peak Power—117,567 KW, Territory— 60 square miles, miles of wire—555.1 miles, # Transformers—11,252, Street lights—11,042 (169 repaired), Security lights—4,019 (31 repaired), Smart meters—38,600, Revenue— \$5,293,258. Major outages—2 (Washington Ave—128 minutes—485 customers) and (Sherwood area—58 minutes—2302 customers).

**City Clerk/Treasurer**—processed \$5,755,851.19. Issued new business licenses and renewals, some accounts still under review. Various other activities include software updates and conversion and training for staff on all applications (payroll, licensing, accounts receivable, etc). Participated in Planned Emergency Center Exercise. Welcomed new employees LaTonya Braggs and Shelley Ussery.

**North Little Rock Visitors Bureau**—953 visitors stopped in at Visitor Information Center in Burns Park. Downtown Riverside RV Park had 442 reservations for a total of 1,352 camping nights. One group had 22 RVs from Canada. Arkansas Inland Maritime Museum has 1,821 visitors which included 2 overnight stays, 1 birthday party and 2 special events. Beginning May 1, hotels/motels and restaurants will be able to pay their monthly taxes online by either electronic check or credit card.

**Code Enforcement**—89 assigned calls, 647 initiated calls, 36 citations, 359 violation notices, 91 vehicles tagged, 178 structures inspected, 36 rental inspections, 16 food service inspections, 0 search warrant, 1 house demolished by city, 9 houses demolished by owner. Code Maintenance—42 assigned calls, 28 vacant lots cleared, 10 lots with structures cleared, secured 8 vacant houses, picked up 0 tires.

**North Little Rock Animal Control—**

Incoming animals—142

Adoptions—63

Reclaimed—28

Euthanized—72

Citations issued—79

Dogs sterilized—21

Cats sterilized—14

Calls for service—583

Pulaski County (accepted at NLR)

Incoming Animals—72

Adopted—14

Reclaimed—10

Euthanized—43

Held an open house to show off newly remodeled shelter adoption area. Impounded 19 Pitbull dogs and sent 5 animals for rabies testing—1 tested positive. Out of state rescue retrieved 10 dogs.



**Fit 2 Live**—Employee Wellness continues to promote Incentive Program. Signing up participants (City team) for River Cities Dragon Boat Race, May 21, 2016, benefiting Children’s Protection Center. Supporters can donate to Team NLR-rrrrrr online.

**Parks and Recreation**—Heritage House at Burns Park Golf Course is available for events. Tennis Center has new programs. Parks Maintenance installed new fencing at Military Heights Park. Lighting project at DeJanis ballfield complete. Installed fabric on all shade structures at youth baseball and softball complexes. Remodeling began at former Stonelinks Pro Shop. Park Ranger removed vagrants from Faucette Gazebo and Riverfront area (3 arrests made).

**Finance—**

**Revenues (MTD—March)**

Taxes	\$ 178,856.45
Licenses/Permits	\$ 640,793.21
Fines/Forfeitures	\$ 415,691.34
Local Option Sales Tax	\$3,251,480.83
Intergovernmental-State	\$ 0.00
Franchises	\$ 738,204.72
Investment/Misc	\$ 32,707.72
User Fees	\$ 93,944.93
Utility Transfer	\$ 50,341.58
Grants & Other	\$ 114,242.71
Transfer from Electric	\$ 923,080.00
<b>Total Revenue:</b>	<b>\$6,439,343.49</b>

**Expenditures**

Administration	\$ 97,566.26
Animal Shelter	\$ 59,223.06
Special Appropriations	\$ 836,289.71
City Clerk	\$ 16,523.24
Emergency Services	\$ 150,896.16
Finance	\$ 53,918.51
Fire	\$1,210,434.57
Health	\$ 5,345.57
Legal	\$ 41,103.91
1st Court	\$ 39,123.55
2nd Court	\$ 32,487.76
Public Defender	\$ 688.19
Human Resources	\$ 45,675.39
Commerce	\$ 15,673.40
Planning	\$ 77,216.13
Police	\$1,589,588.33
Code Enforcement	\$ 61,054.55
Public Works	\$ 70,895.78
Neighborhood Services	\$ 12,187.56
Sanitation	\$ 353,191.19
Vehicle Maintenance	\$ 64,755.51
Senior Citizens Center	\$ 65,191.30
Communications	\$ 21,114.75
Fit 2 Live	\$ 5,567.53
<b>Total Expenditures:</b>	<b>\$4,925,711.81</b>

**Abby's Chicken Spaghetti**

*Found in the North Little Rock Times 11-17-95*

- 3 boneless chicken breasts, cubed
- 1 bell pepper, chopped
- 1/2 cup chopped onion
- 1 can Rotel
- 1 can cream of Chicken soup
- 1/2 cup milk
- 3/4 pound Velveta cheese
- Pasta of choice.

Sauté chicken, pepper and onions in oil or margarine until chicken is cooked and vegetables are tender. Stir in Rotel, soup, milk and cheese. Simmer mixture over low heat until the sauce is well blended.

Cook pasta.  
Pour mixture over pasta, toss and serve.  
Serves 6 to 8.

*Abby Kolb-Selby*





## How Clean is YOUR Kitchen?

By Cynthia Van Hazinga,  
Found in *The 2016 Old Farmer's Almanac*

Continued from April 2016  
North Little Rock e-Newsletter

Discard everything you think you know—and while you're at it, toss that old sponge, too!

Most cooks believe they keep a clean kitchen. Before gathering this information, we certainly did. Now we're realizing that we may actually be encouraging toxic bacteria that make us vulnerable to food-borne illnesses! How about you? Take this quiz, test your knowledge, and face the dangers lurking in *your* kitchen.

**Q: Marinades contain acid, which kills bacteria, so food can be marinated on a kitchen counter. True or false?**

A: False. Even in an acidic marinade, bacteria can grow rapidly at room temperature. Marinate foods safely in the refrigerator.

**Q: Food that falls on the floor is safe to eat after...**

- A. 5 seconds
- B. 10 seconds
- C. 1 minute
- D. None of the above

A: D. Bacteria can be transferred immediately upon contact. Toss it.

**Q: If the power goes off, food in a full refrigerator is safe for how long?**

- A: 4 hours
- B: 8 hours
- C: 12 hours
- D: 16 hours

A: A. Also: Frozen food in a full freezer is safe for 48 hours; food in a half-full freezer is safe for 24 hours.

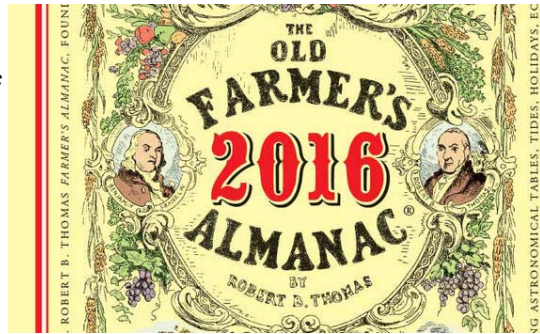
**Q: Packaged food that is past its "sell by" date should be thrown out. True or false?**

A: False. "Sell by" dates are used by retailers for inventory control. "Use by" (or "best by") dates usually refer to best quality, not safety dates. While some dates indicate freshness, none reflect edibility or safety.

**Q: How long does canned food last?**

- A: 6 months
- B: 1 year
- C: 2 years
- D: Indefinitely

A: C. In general, canned food stored at 75°F and below in a cool, dry, dark place will last at least 2 years from the



date of purchase. It retains its safety and nutritional value longer, but the food's quality (color and texture) may vary.

**Q: Bulging or dented cans of food are unsafe. True or false?**

A: True and false. A bulging can is unsafe. A dented can is safe, unless the dent is

along the seam or it is leaking.

**Q: When a hamburger turns brown in the middle, it is cooked to a safe internal temperature. True or false?**

A: False. Visual cues do not indicate that food is properly cooked. Use a food thermometer to be sure that ground meat is at least 160°F inside.

**Q: Which kitchen tool might save your life?**

- A. Cast-iron skillet
- B. Food thermometer
- C. Microwave
- D. Electric beater

A: B. As a general rule, cook poultry and stuffed meats to 165°F; ground meats to 160°F; and pork, lamb, veal, fish, and whole cuts of meat to 145°F in the thickest part. Heat cooked meats (e.g., hot dogs) until steaming hot. Food should be held at those temperatures for at least 15 seconds to kill any bacteria or pathogens.

**Q: You can partially cook food and finish cooking it later. True or false.**

A: False. Partially cooking increases the risk of bacterial growth.

**Q: Leftovers are safe to eat until they smell bad. True or false?**

A: False. Bacteria that cause food poisoning do not affect the look, smell, or taste of food. Heat leftovers to an internal temperature of 165°F. Never taste food to check for spoilage.



## WASTE NOT!

Ninety percent of Americans occasionally discard good food because they mistakenly think that the "sell by," "best before," "use by," or "packed on" dates on food containers indicate safety.

It's all unnecessary waste!  
As far as food safety goes,  
the dates are meaningless.

# — PULASKI TECHNICAL COLLEGE — EDUCATION THAT WORKS



Pulaski Tech is a local college where students can feel at home. As a comprehensive two-year college they provide a variety of programs and services.

Students decide when to go to college. Classes are offered on campus, at night, on weekends and online.

Do you want to make movies, be a chef, build a robot, or just get basic math and English classes behind you? Classes are hands-on learning envi-

ronments.

80% of Pulaski Tech students get general education degrees. These students take basic, general education classes and eventually transfer to a four-year college or university.

After completing general education classes, many students get scholarships to continue their education at a college or university. This allows them to finish their degree while keeping costs down.

Small class sizes mean students get more one-on-one attention from faculty.

## Associate of Applied Science

Anesthesia Technology  
Dental Assisting  
Histotechnology  
Sleep Technology  
Surgical Technology  
Baking and Pastry Arts  
Business  
Accounting  
Entrepreneurship  
Office Supervision and Management  
Office Technology  
Applied Program  
End-user Support  
Network Support  
Construction Management  
Crime Scene Investigation  
HVAC  
Hospitality Management  
Occupational Therapy Assistant

## Technology Certificates

Accounting  
Automotive  
Collision Repair  
Cosmetology  
Diesel Technology  
Early Childhood Development  
General Studies  
Industrial Equipment  
Legal Secretarial  
Machine Tool/Computerized Numerical Control  
Nail Tech  
Practical Nursing  
Traditional and Non-Traditional  
Power Sports and Equipment  
Lawn and Garden Equipment  
Repair  
Motorcycle/ATV Repair  
Welding  
Wine and Spirits Studies

## Locations include:

**Main Campus**—3000 West Scenic Drive,  
North Little Rock

Houses offices for most academic and student services departments

**Little Rock—South**—13000 Interstate 30,  
Little Rock

159,000 square feet of learning space  
Offers day and evening courses

**Pulaski Technical College Culinary Arts and Hospitality Management Institute**—

13000 Interstate 30, Little Rock

Opened in 2013

Offers culinary, baking, pastry, and hospitality courses

Offers day and evening courses

**Business and Industry Center**—

3303 East Roosevelt Road, Little Rock

Business and industry training Community education

**Aerospace Technology Center**—1600 West Maryland Avenue, North Little Rock

Offers day and evening training

A location for students seeking careers in the aerospace industry

**Saline County Career Center**—3201 Reynolds Road, Bauxite

Houses the cosmetology program

## Certificates of Proficiency

Accounting  
Alternative Fuels  
Basic Baking  
Basic Food Prep  
Basic Pastry  
Cake Decorating  
Computer Information Systems  
Damage Analysis and Estimation  
Food Purchasing and Inventory  
Tire Center Operator  
Tractor and Trailer Servicing

## Online Programs

Associate of Arts in General Education  
Associate of Applied Science in Hospitality Management  
Technical Certificate in Hospitality Management

For more information, go to [www.pulaskitech.edu](http://www.pulaskitech.edu), or call 501-812-2200.

## Associate of Science Degree

Aviation  
Aviation Management  
Professional Pilot option  
Business  
Education



## RIVERFEST ENTERTAINMENT LINEUP:

### Saturday, June 4

#### Frio Light State—Clinton Lawn

1:15—1:45 p.m. Matt Steel  
 2:00—2:45 p.m. Bonnie Montgomery  
 3:15—4:00 p.m. Aubrie Sellers  
 4:30—5:30 p.m. The Sheepdogs  
 6:00—7:15 p.m. Brothers Osborne  
 7:45—9:00 p.m. Grace Potter  
 9:30—10:45 p.m. Chris Stapleton

#### AR Federal Credit Union/

#### Lake Liquor Amphitheater Stage

1:15—1:45—The Uh Huhs  
 2:15—3:00 p.m.—Randall Shreve &  
 The Devilles  
 3:30—4:30 p.m. GIVERS  
 5:00—6:00 p.m. ZZ Ward  
 6:30—7:30 p.m. St Paul &  
 The Broken Bones  
 8:00—9:15 p.m. George Clinton &  
 The Parliament Funkadelic  
 9:45—11:00 p.m. The Flaming Lips

### Sunday, June 5

#### Frio Light State—

#### Clinton Lawn

1:30—2:15 p.m. KOA  
 2:45—3:45 p.m. New  
 Breed Brass Band  
 4:15—5:30 p.m. Andy  
 Frasco & The U.N.  
 6:00—7:15 p.m. Barrett  
 Baber

7:45 p.m.—9:00 p.m. Kelsea Ballerini

9:45 p.m.—11:00 p.m. Cole Swindell

#### AR Federal Credit Union/

#### Lake Liquor Amphitheater Stage

1:15—1:45—Arkansauce!  
 2:15 p.m.—3:00 p.m. Star & Micey  
 3:30 p.m.—4:15 p.m. Knox Hamilton  
 4:45 p.m.—5:45 p.m. Judah & The Lion  
 6:15 p.m.—7:15 p.m. X Ambassadors  
 7:45 p.m.—9:00 p.m. Juicy J  
 9:30—10:45 p.m. Goo Goo Dolls



## FOOD



**Santa Lucia, Inc.** Gyros and Baklava // **Dry Creek Concessions** Frito Chili Pie, Brats, Old Fashion Burger, Chicken Tenders, Pit Smoked Pulled Pork Sandwich, BBQ Nachos, Chili Fries, Fries // **Ice Tea Box** Fresh Brewed Ice Tea // **W & M Concessions** Mozzarella Cheese Sticks, Fried Pickles, Jumbo Corn Dog, Nachos // **Ozark Candies and Nuts, Inc.** Kettle Corn, Gourmet Nuts and Candy // **Nucci's** Hand Dipped Corn Dogs // **San Francisco Puffs & Stuff, Inc.** Fresh and Frozen Lemonade // **The Chill Factory** Adult Daiquiri's // **Kathy's Kabana** Taco Salad, Quesadilla's, Walking Taco, Burrito's, Fajita's, Nachos, Philly Cheesesteak, Soft Taco, Hot Dog, Chocolate Dipped Banana, Chocolate Dipped Cheesecake // **Riverside Coney Island** Alligator, Crawfish A-2-Fay, Red Beans and Rice, Gumbo, Alligator Boudin, Boudin Balls, Catfish Plate, Shrimp Plate, Crawfish Plate, Frog Legs Plate, Cajun Burger, Fries. // **T & J Concessions** BBQ Pulled Pork Sandwich, BBQ Beef Sandwich, BBQ Bologna Sandwich, BBQ Chicken On A Stick, Smoked Sausage On A Bun, BBQ Baby Back Ribs, Cowboy Fries, Loaded Fries, Cowboy Nachos // **Linda Chan's** Teriyaki Beef and Chicken Stick, Shrimp Fried Rice, Egg Roll, Vege Lo Mien // **No Buns BBQ** Roasted Corn, BBQ Baked Potato, BBQ Nachos, BBQ Wrap // **Sissy's Place** Fried Chicken On-A-Stick, Fried Gator On-A-Stick, Fried Pork Chop On-A-Stick, Bacon Cheeseburger On-A-Stick, Bacon Wrapped Tator Tots On-A-Stick, Bloomin Onions, Fried Green Tomatoes, Wings And Rings (Onion), Fried Pickle Spears, Ribbon Fries, Fried Oreos, Fried Candy Bars, Fried Twinkies, Fried Rolos, Fried Cheesecake // **Gammy and Gamps Concessions** Pork Tenderloin Sandwich, Root Beer Chicken, Bacon Wrapped Chicken Strips, Grandma's Buttermilk Chicken Strips and Grilled Cheeseabella // **Flossie's Funnel Cakes, Inc.** Funnel Cakes and Cotton Candy // **Papa John's** Pepperoni and Cheese Pizza By The Slice and Chocolate Chip Cookie Slice



## From Coupons to Cash Back: Our Latest Tips on Choosing and Using Bank “Rewards”

*Found in FDIC Consumer News Summer 2015*

Bank rewards programs tied to credit or debit cards or other products can provide you with appealing offers for things such as points to be used for travel and shopping or cash added to your account. But finding great deals is only half of the equation.

“It’s important for consumers to understand that to make the most of any rewards program, they need to make sure that they do not overlook other, more important account features in addition to the rewards,” said Susan Boenau, Chief of the FDIC’s Consumer Affairs Section.

Before jumping into any rewards program, consider these tips for maximizing the potential benefits and minimizing mistakes.

**Comparison shop different rewards programs, including their fees and other costs, before deciding to apply for one.** One credit card or deposit account might offer seemingly terrific rewards but also charge fees that may negate the rewards. So it’s important to take a look at other products (such as a rewards card without an annual fee) and weigh the costs and benefits of each one.

**Choose a rewards program that fits your lifestyle.** The best way to maximize benefits and avoid spending problems is to choose a program that rewards you for purchases or deposits you would make event without the gifts.

“You may want to think about rewards programs in terms of reaching your goals, because each one has different features,” Boenau added. “For example, if you are planning a vacation, then a credit card offering a lot of points for airfare and hotel costs may appeal to you. But if the card also has a high interest rate and you plan to carry a balance, you may find another credit card offering a lower interest rate may be a better deal overall.”

Also look for credit cards and other bank products that provide rewards tailored to consumers at particular stages in their lives. For instance, some credit cards allow consumers to automatically deposit cash-back rewards into a college savings account, and certain banks have bonus (above market) interest rates on deposit accounts and rebates on ATM fees for senior citizens and students.

**Remember what it takes to earn rewards.** Many credit cards provide rewards when you use them to make purchases, but it’s important to know exactly how much you can earn. For example, a card issuer may offer 5 percent cash back on groceries, but the fine print may say that reward is available only on the first \$1,000 spent each year. Likewise, while some banks offer sign-up bonuses for simply obtaining a card, others may require you to charge a certain amount of money to the card within the first few months.

In addition, some card issuers offer specials that double or triple rewards for purchases in certain categories.



“These specials change from time to time, so be on the lookout for opportunities to increase your rewards earnings by signing up for alerts or checking your card issuer’s website,” said Heather St. Germain, a Senior Consumer Affairs Specialist at the FDIC.

While rewards can be beneficial, don’t spend just to earn rewards. A recent Federal Reserve Bank of Chicago report noted that overall spending and debt accumulation may increase slightly among consumers who use a rewards credit card. “Make sure you’re not spending just to earn a small rebate,” St. Germain advised. “Use the card for purchases you would typically make, and try to pay your account balance in full each month so you can avoid interest charges.

**Check your account regularly to make sure you receive your rewards.** A mistake or coding error by a merchant may result in you failing to receive the full rewards amount you’re due.

Understand how you may lose access to rewards. Consumers focus on the potential rewards they may earn but can forget that it is possible to earn rewards and lose them. Here are some examples involving credit cards:

- If a cardholder misses a payment on a monthly credit card bill, some card issuers will take back the rewards earned during that month;
- Some card issuers place expiration dates on using rewards, which may be an unpleasant surprise if you plan to save rewards over a period of time; and
- Card issuers may require customers to spend a minimum amount on the card to continue to earn rewards or keep the rewards they’ve already earned.

Also be aware that card issuers may reserve the right to change the terms of their rewards programs or cancel the programs at any time.

**Manage your credit and debit cards.** Any rewards you receive can become worthless if you allow fees or other penalties to pile up. So try to pay your credit card bill on time and in full each month to avoid interest charges and late fees. And when using your debit card, be careful to not overdraw your account or make other transactions that could rack up costly fees, such as when using an ATM not affiliated with your bank.

**Be wary of signing up for too many rewards programs.** Some consumers take on many rewards cards, either because they see a reward that is too enticing to pass by or they’re trying to build as many rewards as possible. However, using several cards may sometimes reduce your rewards. For example, if your purchases are spread out among multiple cards, it may be difficult to accumulate enough purchases on one card to acquire rewards. Be sure to look strategically at the cards you have before making a decision to apply for another one.

**Using mobile banking services for purchases may also get you rewards.** Some banks have relationships with specific retailers that provide customers with extra rewards when they shop with that merchant and pay with the bank’s credit or debit card. And with a mobile banking application (app) on their phone, consumers also can access those rewards while they’re shopping.



## PADDLES UP!

### Form A Team



The 2016 River Cities Dragon Boat Festival, benefiting the Children’s Protection Center will be held Saturday, May 21, 2016. Teams will compete at Maumelle’s Lake Willastein for the champion title in the third annual dragon boat competition.

All proceeds benefit the Children’s Protection Center (CPC). The CPC works in collaboration with all the agencies that help children in abuse cases from local law enforcement to community mental health professionals.

CPC is a non-profit, child advocacy and safety center.

Come on out and enjoy the fun!

## North Little Rock First City Purple Heart City in Central Arkansas

The Purple Heart is the Nation’s oldest military medal and is awarded to those wounded or killed while serving in the U.S. military. In 1992 the Purple Hearts Trails and Cities Program was created to provide a symbolic and honorary way to provide tribute to men and women who have been awarded the Purple Heart Medal. Signs or monument have been place throughout the United States in those cities that have been designated as Purple Heart Cities through legislation and proclamations. North Little Rock is the first such city in Central Arkansas to make this proclamation. This sign is located in Ward 3 on Charles Boyer. Ward 4, the sign is located near Maryland and Remount Road. Ward 2 is on Highway 70 near Fire Station 10. Ward 1 is on North Hills Blvd. Here Traffic Department’s David Heiser and Les Richardson install the new sign with the help of Alderman Debi Ross and Military Order of the Purple Heart Senior Vice Commander Richard Maxwell. North Little Rock is proud to support its military.







## Training Our City Leaders

Last month, North Little Rock city employees, including supervisors participated in supervisory training. The week-long training included class-room lectures and participation.

*Left to right front row:* Terrell Milton, Terry Glen, David Bell, Glenda Parker, Renee Henson, B J Jones, Human Resources Director Betty Anderson, Michael Toples, Shelley Barnes, Pam Smith, and Bill Bush.

*Left to right back row:* Danny Dillon, Ernest Peoples, Cindy Yancey, Mayor Joe A. Smith, Milton "Buddy" Henshaw, Andy Johnson, David Miles, Jon Savory and Kenny Johnson.



Pictured left are employees who scored the highest on the class exam:

Shelley Barnes,  
Emergency Services  
B J Jones,  
Planning Department  
Andy Johnson,  
Electric Department  
Glenda Parker,  
Parks & Recreation

### 2016 Wellness Incentive Program—Up to \$100!

*Pictured right—one lucky employee completed her annual Preventive Exam and passed all of the other categories to receive \$100 in Wal-Mart Gift Cards!*

How can you get started? Visit your Primary Care Provider (PCP) for an annual wellness exam. Don't have a PCP? Find one at [www.uhcrivervalley.com/Members](http://www.uhcrivervalley.com/Members) or contact Amber Hodge in HR for help at 975-8876 or [ahodge@nlr.ar.gov](mailto:ahodge@nlr.ar.gov).

Preventive exams are completely FREE to you through UHC River Valley. Be sure you tell your PCP's office you're scheduling an ANNUAL WELLNESS EXAM.

For more information about the Incentive program contact Bernadette Rhodes at [brhodes@nlr.ar.gov](mailto:brhodes@nlr.ar.gov).



## Layered Salad

*Found in Natural Temptations—A Collection of Recipes from The Junior League of North Little Rock, Arkansas*

- 1 pound fresh spinach, torn
- 1 head iceberg lettuce, torn
- 6 hard-cooked eggs, sliced
- 1 pound bacon, crisp-cooked, crumbled, or 1 (2 ounce) can bacon bits
- 1 (8-ounce) can sliced water chestnuts, drained
- 1 (10-ounce) package frozen English peas, drained
- 1 cup mayonnaise or mayonnaise-type salad dressing
- 1/2 cup sour cream
- 1/2 envelope buttermilk-recipe salad dressing mix

Layer the spinach, lettuce, eggs, bacon, water chestnuts and peas in a large salad bowl. Combine the mayonnaise, sour cream and dressing mix in a bowl

and mix well. Spread over the layers, sealing to the edge of the bowl. Chill, tightly covered, for 3 hours or longer. May sprinkle additional peas over the top. Yield 10 to 12 servings



*You can make individual layered salads in mason jars (see above).*



## Cheesy Layered Salad

*Found in Natural Temptations—A Collection of Recipes from The Junior League of North Little Rock, Arkansas*

- 1 head lettuce, chopped
- 1/2 cup chopped bell pepper
- 1 red onion, chopped
- 1/2 cup chopped celery
- 1 (10-ounce) package frozen green peas, thawed
- 2 cups mayonnaise
- 2 tablespoons sugar
- 4 ounces Cheddar cheese, shredded
- 8 bacon slices, crisp-cooked, crumbled

Layer the lettuce, bell pepper, onion, celery and peas in a 9 x 13 inch dish or a large salad bowl. Combine the mayonnaise and sugar in a bowl and mix well. Spread over the layers, sealing to the edges. Sprinkle the cheese and bacon over the top. Chill, covered, for 8 hours or longer. Yield 10 to 12 servings.

## Broccoli Coleslaw

*Found in Natural Temptations—A Collection of Recipes from The Junior League of North Little Rock, Arkansas*

- 2 (3-ounce) packages, beef flavor ramen noodles
- 1 (1-pound) package broccoli slaw
- 1 bunch green onions, chopped
- Slaw Dressing
- 1 cup sunflower seed kernels
- 1 cup sliced almonds, toasted

Crumble the noodles. Reserve the seasoning packets for another use. Combine the noodles, broccoli



slaw and green onions in a salad bowl and mix well. Pour Slaw Dressing over the mixture. Chill, covered, 4 hours. Stir in sunflower seed kernels and almonds. Serve immediately. Yield 4 to 6 servings.

## Slaw Dressing

- 1/2 cup vegetable or light olive oil
  - 1/3 cup vinegar
  - 1/2 cup sugar
- Combine the oil, vinegar and sugar in a microwave-safe bowl. Microwave until heated through.





**Peddlers Permit  
City of North Little Rock**

Issued to: **Mel Dun**  
Issued: 4/15/16  
Expires: **7/15/16**



**EXAMPLE**

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**



The North Little Rock History Commission is on Facebook! Search for North Little Rock History Commission and join their page today!

Also, the Friends of North Little Rock History have formed a Non-Profit Organization whose purpose is to protect and promote our city's rich history.

If your family has been in North Little Rock for 50 years or longer, the History Commission wants to know.

If you have items that represent our city's past and would like to donate them for future generations to enjoy, contact the History Commission staff.

For more information, contact the History Commission at 501-371-0755.

*The North Little Rock Visitor's Center wants to know about your upcoming events!*

*To submit events, visit [www.NorthLittleRock.org](http://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 2015 expired Dec 31, 2015.**

**Persons wishing to go door-to-door in 2016 must reapply with the City Clerk/Treasurer.**

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

**As of May 1, 2016, there is one licensed door to door solicitors in the city of North Little Rock**

***Marlena Supina—Edward Jones Investments Expires 7-25-16***

To see the permits issued to the above door to door peddlers, visit the city website at [www.nlr.ar.gov](http://www.nlr.ar.gov), then click on City Clerk/Treasurer, followed by Licensed Peddlers.

**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](mailto:Dwhitbey@nlr.ar.gov).

The City Council Agenda can be found at [www.nlr.ar.gov](http://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 Bruce Foutch	804-0928 658-9714
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 Jim Hamilton	791-8559
District Court Judge Randy Morley	791-8562

***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 May:

May 2—6  
 May 16—20  
 May 31—June 4





# May Anniversaries

Name	Dept	# Yrs	Name	Dept	# Yrs		
GLINDA	CRAIGMYLE	Admin	6	CHRISTOPHER	COLLINS	UAD	2
CLAY	ROGERS	Airport	5	KRASTAL	DUCKERY	UAD	9
JOHN	ALEXANDER	Animal Shelter	16	AUDRIANNA	BARNES	UAD	2
KIMBERLY	LAURENT	OES	16	DAVID	MELTON	UAD	7
SARA	NOWROSKI	OES	2	KEISA	STEWART	Planning	5
JAMES	BRAY	Electric	41	ELLISA	MCEUEN	Police	5
JEFFERY	ELLISON	Electric	34	CRAIG	EDWARDS	Police	21
WILLIAM	THOMPSON	Electric	18	TERRY	KUYKENDALL	Police	21
EBBIE	USSERY	Electric	27	VERA	WAYNE	Police	9
MARVIN	GULLETT	Electric	38	JANICE	JENSEN	Police	6
WALTER	BARRINGTON	Electric	4	CHARLES	HARRIS	Street	5
ANDREW	JOHNSON	Electric	4	JULIUS	CRAIG	Street	18
CHRISTOPHER	PLY	Electric	12	JUSTIN	MCDUGAL	Vehicle Maint	9
KAREN	SCOTT	Finance	3	RICKY	CARRINGTON	Vehicle Maint	12
DOROTHY	GILLILAND	Finance	2	KENNY	BROCK	Vehicle Maint	24
CHARLES	BASS	Fire	36	PAULA	SMITH	Parks Admin	26
CHARLES	REDDING	Fire	36	JERRY	HINSON	Parks Maint	3
WARREN	ALMON	Fire	22	MICHAEL	WALKER	Parks Maint	17
CHRISTINA	YIELDING	Legal	16	JASON	RHODES	Parks Maint	3
WILLIAM	BROWN	Legal	14	TINA	WORRELL	Parks Rec	13
JEAN	HOBBY	UAD	16	MATTHEW	PETERSON	Parks Rec	3
SANDRA	TARKINGTON	UAD	9	DESHAWN	BRYANT	Parks Rec	1
LINDA	WILLIAMS	UAD	9	JENNIE	CUNNINGHAM	Parks Rec	21
CYNTHIA	BOONE	UAD	32	JOSEPH	RALSTON	Parks Golf	2

**City Offices will be closed**  
**Monday, May 30, 2016**  
**in observed of Memorial Day**  
 Garbage, trash and recycling routes will  
 run one-day delayed all week.  
*(Monday's pickup will be Tuesday and so on...)*

# May Birthdays

Name	Dept	Date	Name	Dept	Date
KIMBERLY LAURENT	OES	1	COREY GIBBS	Parks Maint	15
KAREN ALLEN	Electric	2	JIM BILLINGS	Admin	16
MARCUS JOHNSON	Parks Maint	2	BRYAN SPEARS	Parks Maint	16
GREGORY ZONNER	AIMM	3	WILLIAM THOMPSON	Electric	17
JASON WOODWARD	Police	4	CAREY WALKER JR	Electric	17
WESLEY HONEYCUTT	Police	5	SHANE DOUGAN	Fire	17
CAROLINE PRENTICE	Sanitation	6	VICTOR RODRIGUEZ	1st Court	17
JENNIE CUNNINGHAM	Parks Rec	6	STEVEN LANKFORD	Fire	18
JESSICA BEINS	Animal Shelter	7	SAMANTHA THOMPSON	Police	18
BILLIE BLACK	Planning	7	ANITA KABAT	Animal Shelter	19
CHARLES HARRIS	Street	7	STEVEN GRIMES	Fire	19
DEBRA LUSK	OES	8	JACOB SCHMIDT	Fire	19
SEAN WALKER	Fire	8	RUSTY GARTRELL	Police	19
TONY PATE	Parks Rec	8	STEVEN HUBBARD	Street	20
JERRI DAUGHERTY	Police	9	SUSAN BURLESON	UAD	21
RYAN DAVIDSON	Police	9	LONNELL TIMS	Police	21
SHANA COBBS	Police	10	MICHAEL HOLLEY	Fire	22
SARAH BORNHAUSER	Police	10	JEFFREY GLOVER	Police	22
DANNY DILLON	Traffic	10	MCKINSEY PIGGEE	Street	22
JOHN BARBER	Police	11	ELREE ASHFORD	Sanitation	23
JOHN HARRIS	Electric	12	LARRY MICKEL	Police	25
AMY COOPER	Police	13	EUGENE TYREE JR	Police	27
BRYAN KINKAID	Police	13	KATHRYN DILLON	Vehicle Maint	28
PATRICK GARRETT	Police	13	KRASTAL DUCKERY	UAD	29
KRISTOPHER ROARK	Street	14	KARL SORRELLS	Police	29
JENIFER HOLLAND	Planning	15	MATTHEW BARBER	Police	31
JOSEPH GREEN	Police	15	CHARLES BARNES	Police	31

*A spreadsheet including all North Little Rock employees is provided at the end of the previous year for Birthday and Anniversary information (to be used the following year). If you see an employee's name who is no longer with the city, keep in mind that the current information was provided during the previous year when those individuals were employees of the City of North Little Rock. If someone is omitted, please let us know!*

**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.