

North Little Rock e-Newsletter

Provided by Diane Whitbey, City Clerk and Treasurer

June 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.

There's something about June...

Found at www.nationaldaycalendar.com/june/

HAPPY NATIONAL DOUGHNUT DAY!



June 1—National **Say Something Nice!** Day
June 2—National Bubba Day
June 3—National **Doughnut Day**
First Friday in June
June 4—National Trails Day
First Saturday in June—makes perfect sense that

it's the day after National Doughnut Day

June 5—National Cancer Survivors Day
First Sunday in June

June 6—National Higher Education Day
June 7—National Chocolate Ice Cream Day!!!!
June 8—National Best Friends Day
June 9—National Earl Day



June 10—National Black Cow Day
June 11—National Corn on the Cob Day
June 12—National Jerky Day
June 13—National **Sewing Machine Day**
June 14—National Flag Day
June 15—National Smile Power

June 16—National Fudge Day

June 17—National **Flip Flop Day**

June 18—National Go Fishing Day

June 19—Father's Day
Third Sunday in June

June 20—American Eagle Day

June 21—Summer begins

June 22—National Onion Rings Day

June 23—National Pink Day

June 24—National Pralines Day

June 25—National Catfish Day

June 26—National Take Your Dog to Work Day

June 27—National **Sunglasses Day**



June 28—National Paul Bunyan Day

June 29—National Waffle Day

June 30—Social Media Day



Crestwood Elementary Partner of the Year

Last month, the North Little Rock Traffic Department received the Partner of the Year Award at Crestwood Elementary School.

The awards were presented to show appreciation to the department for its continued commitment and service to the North Little Rock School District.

Left: Cody Reese and Ross Everett hold the awards. Both worked on the project around the school.

"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

9 Summer Dangers for Pets

Found at www.care.com



Summer has long been a time for vacations, cookouts and pool parties. When the heat turns up, the dangers to pets increase too. To keep your dog, cat and other furry friends safe, make sure you are prepared. Dr. Elizabeth Rozanski, DVM, DACBM, DACVECC, Associate Professor of Clinical Sciences at Cummings School of Veterinary Medicine and Section Head for Emergency Medicine at the Foster Hospital for Small Animals provided tips on preventing accidents and safeguarding your pet during the summer months.

Ticks—With all the time your pet will be spending outdoors, one of the biggest dangers is ticks. During the summer, Dr. Rozanski recommends that you or your dog walker check your pet for ticks at least once a day and look thoroughly after walks or trips through wooded areas. “Ticks can be harder to find on thicker coat dogs,” she warns. “And dogs are often more affected than cats are.”

What should you do if you find a tick? Once it’s removed (usually with tweezers), “try to save it in an airtight container,” suggest Dr. Rozanski. “Then ask your vet if you should bring it in for testing.” Ticks carry a number of diseases, including Lyme disease, but symptoms are often hard to spot. Dogs may be tired or feverish, or become lame. So also talk to your vet ahead of time about effective tick medication, and only use products that are made for your type of pet.

Dehydration and Heat Stroke—are very real threats when the dog days of summer are upon us. Animals should always have fresh, clean water available, whether it’s summer or the dead of winter. Carry portable water bowls on walks and bring them on vacation or long car rides. Short-nosed dogs, like pugs, Japanese chins and bulldogs, darker-colored pets, animals that are overweight or ones that have thick coats (like Himalayan or Persian cats), are especially prone to heat stress. Watch out for these symptoms.

- Excess lethargy
- Decreased urination
- Dry gums
- Refusal to eat
- Sunken eyes
- Decreased skin elasticity (Gently pinch your pet’s

skin near the shoulder up into the shape of a tent; if the skin is slow to snap back, your pet may be dehydrated.)

Don’t worry if your dog pants. “It’s how they cool themselves,” says Dr. Rozanski. “The hotter it is, the more they will pant.” Other ways to cool your pup? Fans, ice packs, frozen treats, ice cubes, kiddie pools and sprinklers. Your kids and dog will have a blast.

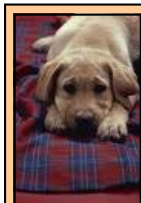
What should you do if you think your pet is dehydrated? “If they seem weak or off-balance, cool them with a hose or wet towels and get them to a veterinarian as quickly as possible,” recommends Rozanski.

Pools and water—Despite what YouTube may tell us, cats and rabbits don’t like to swim. “I believe most of the animals [in the videos] are not enjoying it,” says Dr. Rozanski. And not all dogs have mastered the doggie paddle. Some may not like water and certain breeds like pugs and terriers may have trouble swimming. So before you bring Fido to the beach or pools, buy a flotation device (yes, dogs can wear floaties too!) to keep your pup safe. If you are planning a boating adventure with your dog this summer, make sure he doesn’t jump overboard, which can be dangerous for animals. And never try to force your pet into the water.

If you luck out and your pet enjoys splashing around, always rinse off after a swim. The chlorine, salt and bacteria in pools and lakes can be harmful. Animals should also have a shady area nearby where they can cool off and access to fresh water, as drinking salt water and pool water can cause health problems.

Cars—We have all been guilty of it. You leave the dog or cat in the car to run a quick errand inside a store. But in the summer months or if the temperature is above **65 degrees**, stop this bad habit. “It’s too great a risk to your dog’s health and should not be done,” warns Dr. Rozanski. So keep your pet safe and bring them in with you.

Snakes—More time spent outdoors means more potential encounters with slithering serpents. Many are Harmless, but sometimes a snake’s bite is worse than
...continued on page 6 ...



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.

Our shelter is full of dogs, cats, puppies and kittens in need of a forever home. Please



North Little Rock Fire Department



FOCUS
ON FIRE SAFETY

Summertime Burn Safety



Summer is a time to enjoy vacations, camping, picnics and the Fourth of July; however, summertime also brings fires and burn injuries due to fireworks and outdoor cooking.

- Wear short sleeves or roll them up when cooking on the grill.
- Use long-handled barbecue tools.
- Keep a 3-foot safe zone around grills, fire pits and campfires.
- Attend public fireworks displays; this leaves the lighting to the professionals.

First aid for burns:

- Place the burn in cool water for three to five minutes.
- Cover the burn with a clean, dry cloth.
- See your doctor if the burn is larger than your palm.

For more information and free resources, visit www.usfa.fema.gov.



FEMA



Fire is
Everyone's
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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 (April events).

Wastewater—Sewer System Evaluation Survey 2016—area Indian Hills/Overbrook, Dixie Addition and South Levy—scope of work includes approximately 2,207 manholes and 382,401 linear feet of gravity pipelines.

Neighborhood Services—Mailed association newsletters/meeting announcements, etc to 8,737. Updated department Facebook page, Rose City Neighborhood Association, Levy groups. Multiple upcoming events. Participated in Rose City Focus (South of Lynch Drive from Broadway to Water and North of Lynch Drive from Broadway to Greenlea). Tour de Bark held in Park Hill—over 100 attended. The event included information from History Commission highlighting historic homes and architecture.

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 April : \$12,279
New accounts installed: 1,011
Accounts finalized: 1,081
Customer related calls—8,492, direct contact with Customer Service—1,733 inside teller payments received 7,414—electric; 8,789—gas / water, drive-thru teller payments 4,700—electric; 5,269—gas / water, Web/IVR payments—4,545.

Sanitation—Collected and disposed of 1,367.87 tons (2,735,740 lbs) of household garbage/rubbish. Yard Waste crews collected and disposed 325 loads; 8,719.40 cubic yards of mixed debris along with 621.0 cubic yards of green waste. Continue to pickup from move outs and illegal dumps. Issued 128 Sanitation Code notices/letters and 9 Citations for non-compliance. Picked up 250 tires. Participated in Rose City Focus—collected 32 truck loads of junk and 273 tires.

Traffic Services—approved 106 barricade applications for permits. Repaired or replaced 104 signs and posts, marked 1 city vehicle with logo, 49 Arkansas One Call location requests. 85 gallons white paint—3 miles for road striping and 200 gallons—5.3 miles yellow paint for road striping.

Police—Burglary/ Breaking and Entering buildings – 7%. Officer trained thru medical combat training credited with saving life of victim suffering from knife wound.



Fire—Total Incidents: 977 Total Responses: 1,688
Residential Fires: 18 Other Structures: 0
Vehicle Fires: 11 False Alarms: 57
Rescue/Emergency Medical: 615
Mutual Aid: 0 Hazardous Material: 9
Building Surveys: 248 All Other Responses: 267

Office of Emergency Services/911—

Incoming call total: 17,807
Non-911 calls: 7,863
Wired 911: 975 Abandoned Wired 911: 170
Wireless 911: 7,939 Abandoned Wireless: 860
Total dispatch 8,720

Planning—Inspectors completed 416 inspections and covered 2,055 miles: 113 Electric; 111 Building; 131 Plumbing; 61 HVAC. New single family permits (5), average \$165,654. Residential remodeling permits (30) average \$9,264. Major permits: 16 (Kroger, Cash Max, Harding University, Pella Window, Simmons, Baker Pharmacy, AR Physician Management, Sun Stop Window Tint, LR Allergy Clinic and 5 new single family residences).

Electric Department—38,533 customers, Peak Power—138,935 KW, Territory— 60 square miles, miles of wire—555.1 miles, # Transformers—11,252, Street lights—11,041 (119 repaired), Security lights—4,046 (9 repaired), Smart meters—38,942, Revenue—\$5,253,664. Major outages—2 (MacArthur area—55 minutes—1,281 customers) and (3800 block Magnolia—344 minutes—563 customers).

City Clerk/Treasurer—processed \$9,490,529.20. 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). Provided Business License information to Pulaski County Assessor's Office.

North Little Rock Visitors Bureau—957 visitors stopped in at Visitor Information Center in Burns Park. Downtown Riverside RV Park had 619 reservations for a total of 1,467 camping nights. Two groups had 45 RVs from Canada. Arkansas Inland Maritime Museum has 2,830 visitors which included 2 overnight stays, 16 school groups. 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—107 assigned calls, 918 initiated calls, 46 citations, 705 violation notices, 56 vehicles tagged, 172 structures inspected, 24 rental inspections, 19 food service inspections, 0 search warrant, 0 houses demolished by city, 9 houses demolished by owner. Code Maintenance—208 assigned calls, 133 vacant lots cleared, 29 lots with structures cleared, secured 1 vacant house, picked up 5 tires.

North Little Rock Animal Control—

Incoming animals—202
 Adoptions—66
 Reclaimed—24
 Euthanized—83
 Citations issued—111
 Dogs sterilized—32
 Cats sterilized—4
 Calls for service—711
 Pulaski County (accepted at NLR)
 Incoming Animals—104
 Adopted—22
 Reclaimed—6
 Euthanized—70
 Participated in Tour For Life Adoption event, Medi-Paws Clinic, Sherwood's Annual Pet Adoptathon and Park Hill Tour de Bark. Seized 28 illegal pitbulls.



Parks and Recreation—Burns Park golf course in great shape and ready for pay! All Funland rides are up and running! Shep has been chasing groups of 12-15 adult geese. Outdoor Recreation Grant awarded to renovate 4 restrooms in Burns Park. Development underway for *LocoRopes* at Emerald Park and Big Rock Quarry Park. Parks & Rec e-Newsletter distribution over 1,800. To sign up go to <http://nlrpr.org/enewsletter>. Lots of summer programs available at all 4 community centers.



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**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
Total Revenue:	\$6,439,343.49

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
Total Expenditures:	\$4,925,711.81

National Day of Prayer Breakfast—May 5, 2016



Hundreds of people attended a National Day of Prayer Breakfast hosted by the North Little Rock Kiwanis Club, Thursday, May 5, 2016. The breakfast was held at the Wyndham Hotel on Riverfront Drive.

...continued from page 2 ...

your dog's bark. Protect your pet (and the rest of your family) by keeping your yard tidy — snakes love to hide and tall grass and piles of junk are perfect spots.

Remind kids that if they see a snake — no matter if it's poisonous or not — they should back away and leave it alone. "If your dog is inclined to chase wild animals, get him or her into the house until the animals goes away," advised Dr. Rozanski.

If your cat is allowed to go outside, do a quick surveillance of your yard beforehand to make sure the coast is clear. Unfortunately, a cat or small dog can be a perfect-size meal for some snakes.

If a pet is bitten by a snake, its face and head will become swollen and "you should call your vet right away," urges Dr. Rozanski.

Miami-Dade Fire Rescue's Venom One team specializes in dealing with snakes and snakebites. They star on Animal Planet's *Swamp Wars* and have additional safety information on their website. The ASPCA also has a guide on snake bite safety and prevention.

Bee stings—Buzz. Buzz. It may not be a pleasant sound to us, but it can cause your pet to investigate. And while curiosity may not kill the cat (or dog), it can get them stung. So what should you do? "Often — nothing," says Dr. Rozanski. If there is a lot of swelling, call your vet who can suggest an office visit or prescribe an over-the-counter medicine. Some OTCs are harmful to pets though, so never dispense them on your own.

And watch how your pet responds to any swelling. If they are very irritated, they may scratch the stung area, pulling out the fur. These "hot spots" make your pet look bald. Bring your pet to the vet right away if you notice this behavior or these spots.

Sidewalks—Ever heard the expression, "It's so hot, you can fry an egg on the sidewalk"? Things like black pavement (or asphalt) can get very hot and can harm your pets' paw. "Think about what you're walking on," says Dr. Rozanski. "If you wouldn't like walking on it with bare feet, try to limit your dog's time on it too."

Talk to your dog walker about what routes to avoid in the summer. Stay away from asphalt or rough pavement, pick softer routes and schedule walks for cooler times of the day.

And what about booties? "If you think your dog will tolerate them, give them a try — but many really don't like them," says Dr. Rozanski. Plus, common sense tricks, like walking in the shade can replace the need for booties, so try that before paying for something your pup may not like.

Extra fur—Grooming is especially important in warmer weather. Brush your pet more often during the summer to get rid of excess or matted fur, which can weigh a pet down and contribute to overheating. And it depends on where you live and the type of animal you have, but "if they seem uncomfortable because of their thick coat, for example dogs may pant endlessly, consider taking them to a groomer," says Dr. Rozanski. Never cut too closely though, as a coat protects your pet from the harsh summer sun.

BBQs and family cookouts—Everyone loves a cookout, especially your pet, who gets to feast on table scraps.

But a little of this and a taste of that can be bad for pets—and not just for their waists.

Some surprising foods, such as grapes, onions, garlic and raisins, can be toxic to dogs if consumed in large quantities and should stay off their menu. Grapes and raisins are safe for cats, but keep onions and garlic away from them,



says Dr. Rozanski. Watch out for these BBQ favorites that can pose a problem for your pet.

- **Barbeque.** This slow-cooked delight can cause non-delightful diarrhea in dogs.
- **Corn on the Cob.** Dogs often have difficulty digesting corn cobs and this barbeque staple can be a choking hazard.
- **Fruits with pits.** Peaches, avocados and other pitted fruit can be choking hazards.
- **Foods with bones.** Squeaky bone that's a toy: great! Real bones in food: not so much. Even things like bone-in wings can be very dangerous for your pet, as they may splinter and hurt their GI system, sometimes even piercing their bowels. Avoid the emergency room by not feeding your pet anything with bones.
- **Foods with toothpicks or skewers.** An overlooked toothpick or splinter can pierce or make a hole in the intestines.
- **Ice cream.** A little of any flavor is fine for most dogs. Try some, but it may not agree with all dogs, especially if they have sensitive stomachs. Just like people some dogs can be lactose intolerant.

And what about everything else on the table? "Table scraps and treats should be kept to less than 10 percent of a pet's diet," says Dr. Rozanski. Boneless chicken, hamburgers and hot dogs are okay, but limit them to small quantities. As you know, most pets eat anything and everything, so keep an eye on what they're indulging in.

Talk to any guests, especially kids, before summer parties. Politely remind them if your pet has a special diet, is allergic to anything or if there are any foods on the table that could cause a health problem. You want to enjoy the party too, not spend it looking after a pet with an upset stomach.

These dangers may sound scary, but a little preparation and a watchful eye is all you need to take the heat off your summer!



Establishing or Rebuilding Credit Scores: Options for Moving Forward

Found in FDIC Consumer News-Summer 2015

Your credit scores are prepared by FICO and other companies and are mainly based on your history of managing debts, such as whether you tend to make payments on time. Your scores play a significant role in your everyday life because the next time you apply for a loan or credit card — or perhaps a new apartment or insurance — your scores could affect the final decision, including your costs.

For the many consumers with damaged credit scores and those with no credit record, here are some ways to improve your credit scores.

Consider consulting with a reputable credit counseling service.

It can help you develop a customized plan to improve your credit score, which may include helping you decide how to prioritize your spending choices. Counseling services are available to help consumers budget money, pay bills and develop a plan to improve their credit histories.

Bear in mind, however, that not all counselors are looking out for the consumer's best interests. Be cautious of counseling services that advise you to stop making payments to your creditors or to make your payments to the counselors instead (so they can negotiate on your behalf with the lender). These programs can be costly; may result in your credit score becoming even worse, and they could be scams.

For suggestions on finding a reputable counseling service, visit the Federal Trade Commission website at www.consumer.ftc.gov/articles/0153-choosing-credit-counselor.

Understand what information is most likely to influence your credit scores. In general, the most significant factor affecting your score is whether you repay your debts on time. Also important is how much you currently owe on each account compared to its original loan amount or credit limit. Additional factors include how long you have had your current loans and credit cards and the types of credit accounts you have (for example, managing both a credit card and an installment loan, such as for a car, could be viewed more favorably than just having one of those two loans).

Obtain and review a copy of your free credit report. Credit

Credit reports detail each person's financial history and they are used to develop credit scores. Under federal law, you can get at least one free report from each of the nationwide credit bureaus every 12 months. If you find an error, contact the credit bureau directly.

reports produced by credit bureaus, detail each person's financial history, and they are used to develop credit scores. Under federal law, you can get at least one free report from each of the nationwide credit bureaus every 12 months. If you find an error, contact the credit bureau directly and correct the record.

To order your free annual report from the three major credit bureaus — Equifax, Experian, and TransUnion — visit www.AnnualCreditReport.com or call toll-free 1-877-322-8228.



For information on your right to see and correct reports from “specialty” credit bureaus that, for example, track a person's history of handling a checking account, visit the Consumer Financial Protection Bureau website at www.consumerfinance.gov/blog/you-have-a-right-to-see-specialty-consumer-reports-too.

If you cannot qualify for a regular credit card, consider a no-fee or low-fee secured credit card. This is a credit card for which you would keep money (as collateral) in a deposit account at the financial institution issuing the card.

For example, if you want a card with a \$1,000 limit, you might deposit that amount into a savings account at the bank offering the card. The lender would report how you manage the card to one or more of the credit bureaus, and often it will provide you the opportunity to obtain an unsecured credit card after a certain period of on-time payments.

Secured cards may have fees attached to them and may have a higher interest rate, so be sure to do your homework before signing up.

Look into having a co-signer if you have no credit history. A family member or friend guaranteeing payment may help you obtain a loan. It is usually structured so the primary borrower is expected to make the payment but the payment history will be reported in both names. Your co-signer will need to know that if you default on the loan, he or she will be responsible for repaying it in full, and missed payments will be reflected on both credit files.

Consider taking out a small loan. A personal loan from a depository institution can help you establish credit. You may be asked to offer collateral to secure your loan.

Be Patient. “Whether you have been through a foreclosure, bankruptcy, divorce or made mistakes with your finances, the road to recovery is possible,” said Angelisa Harris, an FDIC Regional Community Affairs Manager. “The key is to be focused and understand which steps will be helpful in rebuilding your credit based on your specific situation. You won't be able to rebuild credit overnight.”

She added that “arming yourself with knowledge, obtaining advised from a reputable organization, and creating a plan can help you make significant strides toward improving your credit rating.”

For more tips and information, read the Federal Trade Commission's publication “Building a Better Credit Report” (www.consumer.ftc.gov/blog/building-better-credit-report-20).



Food Safety at Home

Why should you care about food safety?

Each year millions of people get sick from food illnesses. Food illnesses can cause you to feel like you have the flu. Food illness can also cause serious health problems, even death.

Think you have a food illness?

Call your doctor and get medical care right away.

- Save the food package, can or carton.
- Call USDA at 1-888-674-6854 for meat, poultry or eggs.
- Call FDA at 1-866-300-4374 for all other foods.
- Call your local health department if you think you got sick from food you ate in a restaurant or other food seller.

Who is at risk?

Anyone can get sick from eating spoiled food.

Some people are more likely to get sick from food illnesses.

- Pregnant women
- Older Adults
- People with certain health conditions like cancer, HIV/AIDS, diabetes and kidney disease

Some foods are more risky for these people.

Talk to your doctor or other health provider about which foods are safe for you to eat.

4 Basic Steps to Food Safety at Home

1. Clean—Always wash your food, hands counters and cooking tools.

- Wash hands in warm soapy water for at least 20 seconds. Do this before and after touching food.
- Wash your cutting boards, dishes, forks, spoons, knives and counter tops with hot soapy water. Do this after working with each food item.
- Rinse fruits and veggies.
- Clean the lids on canned goods before opening.

2. Separate (keep apart) Keep raw foods to themselves. Germs can spread from one food to another.

- Keep raw meat, poultry, seafood, and eggs away from other foods. Do this in your shopping cart, bags and fridge.
- Do not reuse marinades used on raw foods unless you bring them to a boil first.
- Use a special cutting board or plate for raw foods only.

3. Cook—Foods need to get hot and stay hot. Heat kills germs.

- **Cook to safe temperatures:**
 - Beef, Pork, Lamb 145°F
 - Fish 145°F
 - Ground Beef, Pork, Lamb 160°F
 - Turkey, Chicken, Duck 165°F
- Use a food thermometer to make sure that food is done. You can't always tell by looking.

4. Chill—Put food in the fridge right away.

2-Hour Rule: Put foods in the fridge or freezer within 2 hours after cooking or buying from the store. Do this within 1 hour if it is 90 degrees or hotter outside.

- Never thaw food by simply taking it out of the fridge. Thaw food: In the fridge, under cold water or in the microwave
- Marinate foods in the fridge.

Found at <http://www.fda.gov/food>

To Learn More:

Food and Drug Administration (FDA)

<http://www.fda.gov/food>

Partnership for Food Safety Education:

<http://www.foodsafety.gov>

To Get Free Copies:

FDA Office of Women's Health

<http://www.fda.gov/womens>



Metroplan Annual Report—2015

Metroplan was founded in 1955 by local business and government leaders just a decade after the end of World War II and with a new world facing profound changes laid out in front of them. They believed that by working together and planning for our future, our region could be competitive in that new world. Sixty years of service to our member governments and the citizens of central Arkansas have resulted from their foresight.

While compiling the historical record of Metroplan's work for the past six decades, it was striking how much the organization has accomplished or helped our local elected officials accomplish in that time. Our world will change fundamentally over the next six decades — from climate change adaptation to massively disruptive technologies to changes to the very nature of work.

Self-driving cars, trucks and buses will transform the nature of transportation and the shape and form of our cities. Robotics and Bid Data will transform work. Nanotechnology and 3D printing will change the nature of health care and manufacturing. It will be a time of great change, of great risk, and of great opportunity. Now is the time to reinvest in vision, imagination and cooperative action to plan for that changing future. To do, in other words, what Metroplan has always done best.

Jim McKenzie, Executive Director

Originally named the MAPC (Metropolitan Area Planning Commission (in 1955), the organization was housed in the basement of the Pulaski County Courthouse and served a population of 220,000. By 2015, Metroplan encompassed a four-county region with a population around 705,000, or a population more than 3.2 times as large. In its earliest incarnation, the organization did transportation planning, industrial recruitment, housing plans, urban renewal and park design. Both Burns Park (in North Little Rock) and Pinnacle Mountain State Park (in western Pulaski County) were developed with Metroplan's assistance.

Metroplan provides planning assistance to its local government members with land use, streets, trails, parks, and utility infrastructure. Metroplan also plays a key role in planning the long-range future of regional water supplies. In 2015, the Jack Evans Regional Leadership Award was presented to Rob Stephens, an avid biker, hiker and outdoorsman, for guiding the Arkansas River Trail's continuing success.

Pioneered through a joint effort between Pulaski County and the cities of Little Rock and North Little Rock, the trail nonetheless lacks a brand and a long term plan. Mr. Stephens saw an opportunity to create a task force to connect stakeholders and capitalize on the trail as an underutilized resource.

Rock Region Metro: A New Day and New Ways

You may have seen the fresh new green-blue-and-white

logo on local buses. In August 2015, Central Arkansas Transit Authority (CATA) announced a new name. This was part of a rebranding effort to improve transit in Central Arkansas. Several changes included:

- 15 new buses that run on compressed natural gas (CNG), a cleaner and less expensive fuel
- New bus signs that show route numbers
- Customized texting system to help users follow stop locations, taking some of the uncertainty out of transit travel
- Added 35 new shelters across the service area
- All buses now offer free WiFi.

With the help of increased funding voted by the Metroplan Board, RRM aims to convert its entire fleet to CNG by 2025.

During 2015, Metroplan worked with its member communities adding mileage and quality to regional trails, side-walks, and other amenities. Much of the funding came from the federal government's Transportation Alternatives Program (TAP), as well as Safe Routes for Schools and Recreational Trails Programs.

In December, 2015, the Arkansas State Highway and Transportation Department announced the award of more than \$4.5 million in TAP funding to projects within Central Arkansas. In North Little Rock, Levy Trail Phase III re-



ceived \$271,696.00.

Many communities adopted Jump Start programs. The North Little Rock City Council adopted new plans to engage residents and developer to identify the needs, wants and available resources within the community. The new codes mirror traditional urban development patterns, where quality community design is emphasized rather than separation of land uses. Designated public space, pedestrian priority, and pedestrian friendly streetscapes are strategically placed between services, entertainment, and residences. This provides new opportunities for neighbors to live and interact. In Park Hill and Levy neighborhoods National Night Out and Park Hill Patio events had over 3,000 participants.

The I-30 project presents opportunities and challenges. To date, the project has involved the most active and comprehensive public outreach effort every engaged by the AHTD (Arkansas Highways and Transportation Department), with numerous public meetings, presentations and outreach.



For more information or to request their annual report, visit www.metroplan.org or call 501-372-3300.

Relieving pain from a pinched nerve

Found in May 2016—City & Town Magazine

By Noojan Kazemi, M. D.

Pinched nerves can wreck havoc on your daily life and activities. These pinched nerves occur when there is a compression on a given nerve, applied by surrounding bones, cartilage, muscles or tendons.

The biggest symptom of a pinched nerve is pain. In the lower back, a pinched nerve caused by a herniated disc can send shooting pains down the leg. In the neck, it can send shooting pains down the arm. In the elbow or wrist, it's common to experience numbness and the feeling of pins and needles, in addition to shooting pains. Occasionally, extremely compressed nerves can lead to weakness in muscles associated to the effected nerve.

How do pinched nerves happen?

There are a number of causes for pinched nerves, including repetitive motions. For example, office workers who spend the majority of the day behind a keyboard can experience nerve compression in the wrist, also known as carpal tunnel syndrome.

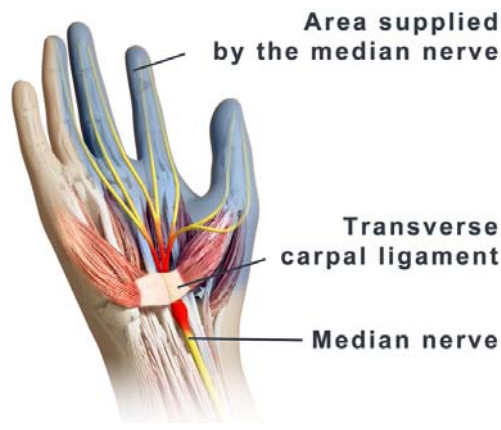
As mentioned before, a herniated disc is a common cause for a pinched nerve in the lower back. With the spine, in general, age is a big factor.

No one has a spine that is getting any younger. Each day, our spine grows more mature and more degenerative.

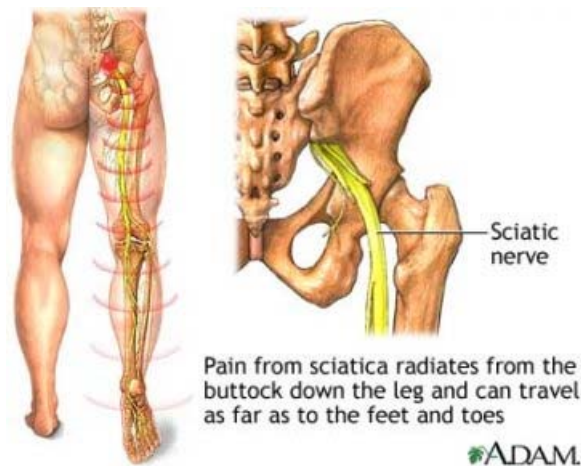
Diabetes is also a leading cause of pinched nerves, especially in Arkansas. High sugar levels in uncontrolled cases affect the nerves and can lead to neuropathy, which is numbness or weakness of the area surrounding the nerve.

Is surgery the only option?

Treatment of pinched nerves depends on the severity and cause of the compression. In some cases, compression can be mild or occur in a small area where it is difficult to determine the source. In this instance, pain medication and rest can be beneficial. While it might not solve the problem completely, it can provide relief and reduce the impact of symptoms.



nerves.



nerves.

When a pinched nerve is the result of a larger, structural object, such as a disc or bone fragment, surgery is the only effective option. In any case, it's best not to ignore the signs of a pinched nerve. When a nerve compression is diagnosed and treated quickly, surgery has a good chance of reversing its effects. However, a pinched nerve left undiagnosed or untreated can lead to permanent nerve damage.

Surgery techniques have improved immensely to help provide better results for patients, One minimally invasive technique used in patients with a pinched nerve in the back, called the lateral technique, allows surgeons to enter from the patient's side, instead of the traditional way through the back. This way, the surgery avoids splitting and dissecting through the very large muscles in the back—all of which can cause significant pain for the patient, increasing the hospital stay and delaying recovery.

Instead, the surgeon uses a special tube, passed through a small hole in the patient's side, that allows correction of various problems, including spine fusion or removing a herniated disc. The philosophy allows the surgeon to take the least invasive approach and maximize nerve decompression. UAMS is one of the few places in the state where the technique is used.

Preventing future pinched nerves

There are many simple steps people can take to avoid pinched nerves. If you have diabetes, keeping your condition in check is vital. As stated before, high sugar levels in uncontrolled cases can cause several problems related to nerve compression.

Watching your weight and keeping a healthy diet can also prevent nerve compression. Exercise, in general, is also a good way to stave off pinched

With so many basic ways to help avoid pinched nerves, it's important to make sure you're doing all you can to prevent nerve compression.

Noojan Kazemi, M.D., is Assistant Professor, Department of Neurosurgery, UAMS College of Medicine.



Is there an issue in your neighborhood or something you've seen while out and about that you don't want to call anyone to report? Do the next best thing...use the link on the city's website to NLR R&R (Report & Repair). You can report pot holes, street lights that are out, over grown yards, deceased animals, trash not picked up, and more. Visit [http://nlr.ar.gov/how_do_i/report_repair/](http://nlr.ar.gov/how_do_i_report_repair/) to learn more and begin reporting and repairing issues in our city!

Squash Dressing

Annette Fallin, Recorder/Treasurer City of Stamps, AR

2-3 cups cooked squash, drained
1 onion, chopped
2 cups cornbread, crumbled
1 stick margarine, melted
3 eggs
1 can cream of chicken soup
1 tsp salt
1 tsp pepper

Combine all ingredients and place in baking dish. Bake at 350° until brown or about 45 minutes.



Johnny's Beans

Johnny Brigham, (former City Clerk/Treasurer) Mayor Dumas, AR

1/2 lb Bacon cut into 1/2 inch pieces
1 onion diced
40 oz can Pork and Beans (drained)
1/4 cup dark molasses
1/4 cup brown sugar
1/4 tsp ground ginger
1/4 tsp cayenne pepper
1/4 tsp ground cumin
1 Tbsp yellow prepared mustard
1/2 cup barbeque sauce
1—4 jalapeno peppers, chopped (1 for wimps or more for mucho picante!)

Fry port until rendered but not crisp. Add onion and cook until soft. Drain beans of excess liquid, then mix all ingredients. Cook in pot or casserole one hour at 350° uncovered.



Apple Dumplings

A Matter of Taste (ACCRTA) - Johnny Brigham, Mayor Dumas, AR

2 cans crescent rolls
2 granny smith apples, cut into 4 pieces each
2 sticks of butter
3/4—1 cup sugar
2 Tbsp cinnamon
1 can Mountain Dew or Sprite

Preheat oven to 375°. Wrap a crescent roll around each slice of apple. Place in a 9 x 13 pan. Melt butter and pour over apples. Mix the sugar and cinnamon and sprinkle over the apples. Pour the can of Mountain Dew or Sprite over the above and bake 35 minutes.



Smoothies

Frances Myers, City Clerk Dardanelle, AR

4 cups Pineapple Sherbet (or whatever flavor you like)
1 Banana
1 cup frozen sweetened strawberries (or fresh if in season)
1/2 cup orange juice
1/2 cup blueberries

Put sherbet in blender first then add all the other ingredient and blend until smooth. Serve immediately and pour any leftovers into a freezer container and freeze for later.

This is a great low-fat treat for summer!

You can change up the sherbet and fruits to you liking!



All of the recipes above were found in *A Matter of Taste—Arkansas City Clerks, Records and Treasurers Association* cookbook which was published one time in 2012. If you have a favorite recipe you would like to share, email it to Dwhitbey@nlr.ar.gov.



**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 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 June 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, 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.

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 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 June:



June 6—10 no pickup

June 13—17 RECYCLE

June 20—24 no pickup

June 27—July 1 RECYCLE

June Anniversaries

Name	Dept	# Yrs	Name	Dept	# Yrs		
KAREN	ROLLINS	OES	13	LONNELL	TIMS	Police	13
TERRI	TODD	OES	12	CODY	BROWN	Police	9
THOMAS	HANKINS	Electric	6	KARL	SORRELLS	Police	20
CHAD	ALLEN	Electric	22	SAMUEL	MONTGOMERY	Police	9
RONALD	RIGGIN	Electric	25	MICHAEL	MILLER	Police	20
DANA	WALLIS	Electric	6	DON	DUKES	Police	20
ROBERT	KUYKENDALL	Electric	8	CARY	COOKE	Police	19
JESSICA	STEPHENS	Electric	6	WILLIAM	MILLER	Police	19
OKEY	DILLON JR	Electric	31	KEITH	PHIFER	Police	19
EDWIN	FAUBION	Fire	19	PAUL	RILEY	Police	19
MICHAEL	JOY	Fire	9	DAVID	SCHMIDT	Police	19
MATTHEW	MAYFIELD	Fire	5	MARK	WIGGINS	Police	19
BENJAMIN	EVANS	Fire	16	WILLIAM	ELIZANDRO	Police	18
DANIEL	ASHLEY	Fire	5	JAY	BOODY	Police	18
MELINDA	JOHNSON	2nd Court	7	GREGORY	BLANKENSHIP	Police	18
STEVE	RABUN	UAD	21	THOMAS	NORMAN	Police	18
KIMBERLY	LOR	UAD	4	DENNIS	DORRELL II	Police	18
YOLANDA	LOR	UAD	1	CARMEN	HELTON	Police	17
JULIA	HODGE	HR	14	PHYLLIS	DRONE	Police	4
JOHN	HALE	Planning	2	ANGEL	ROSADO	Police	14
JENIFER	HOLLAND	Planning	3	JULIE	ECKERT	Police	14
JAMES	BRILEY	Planning	15	MARK	HOOD	Police	14
RODGER	GREENE	Planning	18	GLEN	REESE	Code	6
JAMES	DANCY	Police	31	TOMMY	FELLS	Sanitation	13
STEVEN	CHAMNESS	Police	14	ANTHONY	LOGAN	Sanitation	16
DON	MAGGARD JR	Police	13	SHANE	WILLIAMS	Sanitation	4
BRANDON	BENNETT	Police	9	TERRY	LEONARD	Sanitation	14
ROBERT	BRANCH	Police	12	RAYMOND	JONES	Sanitation	8
SHANA	COBBS	Police	16	ROY	ROBINSON	Street	6
MARK	WRIGHT	Police	15	TRAVIS	ANDERSON	Street	4
CLINTON	O'KELLEY	Police	13	WILLIAM	ROBERTSON	Vehicle Maint	26
RONALD	MESSER	Police	19	DAVID	ARMSTRONG	Vehicle Maint	19
BRADLEY	SIMS	Police	12	PAMELA	SMITH	Parks Rec	24
GEORGE	GOREE II	Police	22	DUSTIN	MCNAUGHTON	Parks Golf	2
KENT	STEWART	Police	22				

*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!*

June Birthdays

<i>Name</i>	<i>Dept</i>	<i>Date</i>	<i>Name</i>	<i>Dept</i>	<i>Date</i>
BRIAN SMITH	Electric	1	SUSAN RUSSELL	Hays Center	15
RAYMOND JONES	Sanitation	1	WILLIAM MANN	Electric	16
ROBERT WARD	Police	2	MARK STEPHEN	Police	16
TINA WORRELL	Parks Rec	3	DANIEL SCOTT	Neighborhood Srv	16
GREGORY WOODWARD	Electric	4	CYNTHIA BOONE	UAD	17
LEWIS HARPER	Electric	4	MATTHEW PEACH	Police	17
DANIEL DELLORTO	Fire	4	MICHAEL STANLEY	Police	18
DANIEL ASHLEY	Fire	5	BERNADETTE RHODES	Fit 2 Live	18
MICHAEL BLEVINS	Police	5	SHAWN SPENCER	Planning	19
JENNIFER BUCKNER	OES	6	KENNY HIGHFILL	Electric	20
JENNIFER WILSON	1st Court	6	CHRISTOPHER MATLOCK	Fire	20
JON SCHWULST	Police	6	MARVIN GULLETT	Electric	21
LYNN WILLIAMS	Sanitation	6	AMANDA BONNER	Finance	21
MICHAEL COOK	Fire	7	JEFFREY COMBS	Fire	21
WILLY TIDWELL	Parks Maint	7	DONNA MATHEWS	Sanitation	21
TODD IRBY	Fire	8	JAHRAILL RAYE	Parks Maint	21
NAKISHA MORAGNE	UAD	8	ROBERT DANIELS	Electric	22
MATTHEW ANDERSON	Police	8	CEDRIC PAYNE	Fire	22
JAMES BONA	Police	8	DEBI ROSS	Admin	23
DEWEY GOSHIEN	Planning	9	MARK COLEMAN	Fire	23
GARY SONTAG	Parks Maint	9	VEDA STEWART PEREZ	UAD	23
OWEN HONEYSUCKLE	Parks Golf	9	RICHARD BIBB	Police	23
DAVID SIDERS	Electric	10	MICHAEL MERLO	Police	23
JEFFREY COBURN	Police	10	GLEN REESE	Code	23
DEBORAH MURPHY	Finance	11	JOSEPH BAUMAN	Sanitation	23
BRYAN HILL	Fire	11	DONALD EOFF	Parks Maint	23
CHARLES BOLDEN	Electric	12	LINDSEY HOWARD	OES	24
JASON CHRISMAN	Police	12	MICHAEL MATHIS	Fire	24
GAYLE LEWIS-MULLINS	Police	12	LEONARD PETTIT	Electric	25
ERIC STOCKMAN	Police	14	BILLY HOPSON	Sanitation	25
LAURIE ROBINSON	Police	14	TRACY ROULSTON	Police	27
MARK TACKETT	Fire	15	DENISE LACY	Police	28
COREY PLATT	Fire	15	ROBERT GRIFFIN	Police	28
MICHAEL LITTEN	Police	15	TANYA WARD	Police	29
WILLIAM ELIZANDRO	Police	15	ROBERT BRANCH	Police	30
JERRY HAWKINS	Street	15	WILLIAM WILLIAMS	Police	30

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.

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