

# North Little Rock e-Newsletter

*Provided by Diane Whitbey, City Clerk and Collector*

January 2014

## ***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).

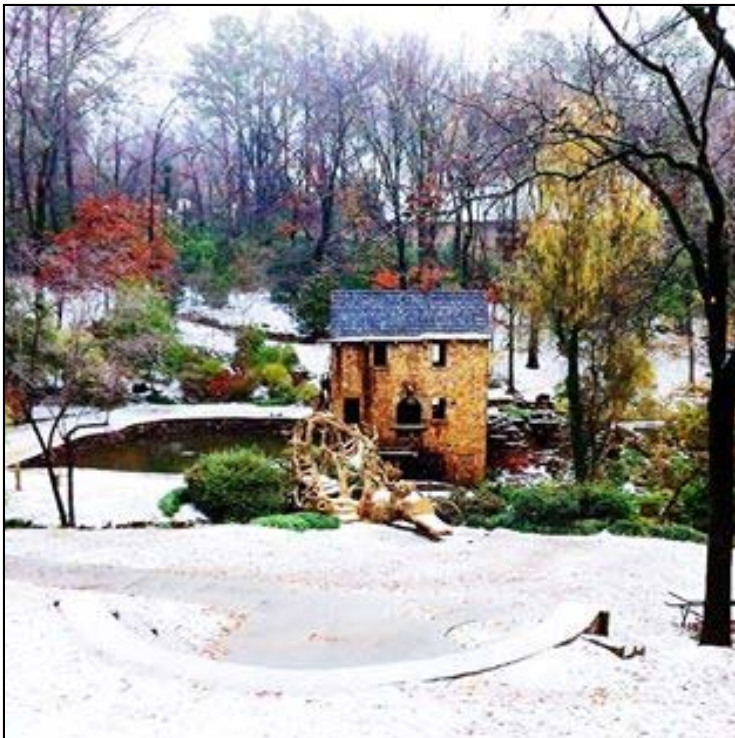


Icy pictures found on Facebook from here and there...left, the bridge between North Little Rock and Little Rock—Daniel McFadden.

Above, wild turkeys—Alecia Selman.

Below left, the Old Mill—Derrell Hartwick.

Below right, fountain at the Baker House—Sonja Miller.



**"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**

**Proposed Spay and Neuter Law**

Found at THV Extra (online)

Arkansas has one of the highest stray animal rates in the country, according to an animal advocate in the state, and how to fix the problem continues to create controversy.

Taking care of animals is like second nature to Billy Grace, director North Little Rock Animal Control. "It's not about me. It's about the animals," said Grace.

But there's a dark side to caring for animals.

"It's disheartening," Grace says, talking about the hardest part of his job, seeing hundreds of cats and dogs euthanized every year.

In 2012, the city put down more than 1,000 cats and nearly 1,700 dogs. While the goal is to have every animal in the shelter adopted, Grace said that's not the reality. North Little Rock is an 'open door' shelter, meaning whether they are full or not, they take any animal that comes to the facility.

"Every animal that you turn away from your door is going to produce in multitudes," he said.

However, the shelter's mission to keep stray animals off the street is creating an overcrowding problem. To help with this, they ship dozens of animals (dogs only) to other states every few weeks. "That is a temporary fix to a permanent problem," said Grace.

THV11 found a similar situation happening across the state. Euthanization numbers were gathered from shelters in central Arkansas. Of the six shelters that answered the request for information, their numbers showed that more than 4,200 cats and dogs were put down in 2012.

As for how many are being put down across the state? Grace said, "we're euthanizing between 60,000 and 80,000 dogs and cats in Arkansas animal shelters". (Every year).

Grace is a supporter of House Bill 2160, which was proposed to lawmakers last January. It would require many pet owners to spay and neuter their mixed breed dogs and cats. Arkansans who don't comply would face a \$50.00 fee each year, per pet.

North Little Rock State Representative Eddie Armstrong is the bill's sponsor. The bill didn't become law, but Armstrong's fight to make it happen and to look at

other options is back. "As opposed to pointing your finger at any member who may feel adamant about this issue, understand that we are simply responding to the request of the constituents needs," explained Armstrong.

Over the next few months, lawmakers will study the bill, identify concerns, and talk with supporters and opponents.

Jake Hillard is opposed to the bill. "It's almost impossible to enforce," she said. Hillard operates a spay and neutering clinic in Pulaski County for low-income pet owners and believes a law like this would be a burden on local governments. "I think rather than going to the punitive side where we are criminalizing for not having their pets spayed or neutered, we really need to push for access throughout the state," she suggested.

THV11 found out seven of Arkansas' 75 counties don't have veterinarians to provide care for these animals. And while Hillard admits Arkansas is one of the worst states in the country for stray animals, she believes many people would simply hide their pets from authorities to keep from being fined.

Grace said the cost associated with the potential law pales in comparison to the amount of tax dollars paid out every year for euthanasia.

"We want to get every animal out of here alive," he explains, calling that his mission. Because of that, he will be back at the Arkansas State Capitol for the next legislative session prepared for controversy.

The City of Little Rock enacted a similar ordinance in 1998. Statistics show it has reduced the amount of dogs and cats killed by about \$4,000.00 per year.

<b>Low Cost Spay or Neuter Clinics:</b>	
<b>Companions Spay and Neuter Clinic</b> —Greenbrier	
501-679-7900	
Female puppy—\$75.00	Male puppy—\$65.00
Female kitten—\$50.00	Male kitten—\$40.00
<b>City of Bryant</b> —Bryant	
501-557-5518	
Female puppy—\$70.00	Male puppy—\$60.00
Female kitten—\$50.00	Male kitten—\$40.00
<b>Arkansas For Animals Rescue</b> —Little Rock	
501-455-5400	
Female puppy—\$65.00	Male puppy—\$65.00
Female kitten—\$35.00	Male kitten—\$35.00

Arkansas counties without veterinarians:  
 Woodruff, Cleveland, Calhoun, Lafayette, Nevada, Monroe, and Lee.

Need a new addition to your family?

Call  
 501-791-8577  
 ...we've got the perfect companion for you!



**2012 Euthanization totals (dogs and cats)**

Little Rock Animal Shelter: 1,513, Conway Animal Welfare: 836, Humane Society of Search: 835, Jacksonville Animals Shelter: 783, Sherwood Humane Animal Shelter: 249, Maumelle Friends of Animals: 47

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

### Fire Safety Tips in the Workplace

No matter the type of business you conduct at your workplace, fire safety should always be a main concern. Here are a few fire safety tips you can distribute to your staff.

#### Fire Prevention

- Keep your work area free of waste paper, trash and other items that can easily catch on fire.
- Check on your electrical cords. If a cord is damaged in any way, replace it. Try not to lay cords in places where they can be stepped on, as this will contribute to deterioration of the protective outside coating.
- Do not overload circuits.
- Turn off electrical appliances at the end of each day.
- Keep heat producing equipment away from anything that might burn. This includes copiers, coffee makers, computers, etc.



#### In the Event of a Fire

- Upon finding a fire, call 911 immediately and don't hang up with the emergency responder until told to do so.
- Close doors when exiting to help limit the spread of smoke and fire throughout the building.
- Never use elevators during an evacuation.
- Follow the escape plan and meet at a pre-determined place outside of your building and away from danger. Conduct a headcount to ensure all of your staff has evacuated.

The best way to ensure the safety of your staff is through fire prevention and preparation. Talk with your staff about fire safety in the workplace today.

#### Medical Emergency Procedures

If an employee experiences a medical emergency, it is crucial to act quickly. Designate someone at your business to make phone calls to 911, building management/maintenance, and the victim's emergency contact person. If it is necessary and you are able to do so safely, render first aid to the victim. Always have one person stay with the victim until the paramedics arrive.

#### Robbery Situations

If your workplace is robbed, the first step is to stay calm and encourage the rest of your employees to do the same. Try to avoid eye contact with the assailant and don't make any sudden movements. Follow his or her demands, whatever he or she wants is not worth your life or the lives of others. If you have an opportunity to press a silent alarm without being noticed, do so. If your workplace is not equipped with an alarm system, dial 911 inconspicuously and leave the phone line open so the operator can find your address and hear what is going on. Allow the assailant to leave without a fight. When the police arrive, try to give them as much information about the robber as possible such as height, weight, ethnicity, distinct markings, clothing, vehicle description, vehicle license plate, etc.

#### Suspicious Activity

If you notice someone hanging around the lobby, garage or parking lot of your building, do not hesitate to contact the police. Try to give them a description of the person and behavior. Sometimes, these suspicious people are profiling a person or business so they can carry out a crime in the future. Never let employees walk out of the building by themselves. If possible, install surveillance cameras and lights outside your building to deter criminal activity.

Safety should always be one of your main priorities—especially when it comes to your staff. Talk to your employees about business' emergency situation procedures.

*This information found at [www.alarm.org/BusinessSafety](http://www.alarm.org/BusinessSafety)*

## Highlights from some City Departments



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

**Central Arkansas Water**—experienced water service disruptions due to ice storm. Received Certificate of Achievement for Excellence in Financial Reporting from the Government Finance Officers Association for its comprehensive Financial Report.

**Laman Library**—9/11 exhibit has ended 8,900 visitors. Post Office renovation should be completed by January 15, 2014.



**Neighborhood Services**—worked on Jump Start Grants in Levy and Park Hill. Mailed 10,119 group newsletters. Attended numerous neighborhood related meetings.

**Hays Senior Center**—enrolled 58 new members (oldest new member was 94). 21 trips included 235 members. Destinations included Van Buren, Helena, Bryant Senior Center, Hot Springs, Des Arc, Benton, Harrison, Alma and Heber Springs. Daily attendance averages 700 members per day.

**Utilities Accounting**—Bad debt November \$25,610  
Adjusted projected bad debt write-offs 2013: \$325,000  
New accounts installed: 1,065  
Accounts finalized: 1,003

**Street Department**—repaired potholes throughout city. Milled several locations for handicapped accessible ramps. Right-of-way crews cleaned, but and sweep Camp Robinson Bike Trail, alleys, ditches. Made 400 sand bags for ice storm. Equipment crew moved cement barricades, cut and cleaned alleys and ditches, prepped equipment for ice storm. Drainage crew continued to lower Greenlea Lake, flushed pipes, check grates, painted over graffiti. Masonry crew replaced curbs, saw cuts, sinkhole, removed rock, cement and dead tree, put up City Services Tree.



**Sanitation**—garbage crews collected and disposed of 1,329.8 tons (2,659,600 lbs) of household garbage and the loads were processed at our two landfills located at Two Pine and Little Rock. Yard Waste crews collected and disposed 307 loads (9,231.0 cubic yards) of mixed debris along with 88 loads (3,550.3 cubic yards) of mulched leaves which were processed at American Composting, Inc. 224 used tires picked up, 916 telephone calls regarding scheduling, complaints and concerns, 315 calls regarding leaf vacuums.

**Traffic**—Service request work order (Sign Shop) 120. Signal trouble reports—30, Posts replaced—8. Approved Barricade Applications—63. City vehicles marked with decals (logo) 5.



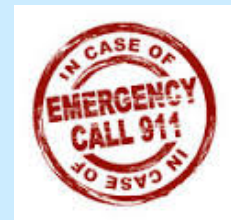
**Police**—(October) Violent Crime down overall 13%, Robberies down 29%. Property Crime down 25%, Burglaries and Breaking and Entering (Storage Buildings) down 20%. Theft from motor vehicles was down for the 6th month, almost 49%. Residential burglaries in Downtown/Baring Cross down. Attribute to increased involvement of community members, concentrated effort by Officers to process all crime scenes resulting in 47 cases solved through hits on fingerprints.



**Fire**—Total Incidents: 868  
Residential Fires: 16  
Vehicle Fires: 4  
Rescue/EMS: 501  
Other Responses: 266  
Total Responses: 1,573  
Other Structure Fires: 4

False Alarms/Malfunctions: 66  
Haz Mat Responses: 11  
Total Fire Losses: \$307,400.00  
Total Value: \$16,875,300.00  
Total Saved: \$16,567,900.00  
Training: 2,963 hours  
Building Inspections: 138

**Office of Emergency Services/911**—Calls for service 18,461. 8,165 CAD Entries.



**Planning**—Master Street Plan expected to be considered by City Council this month. Plan includes an improved inventory of existing streets and proposals for future developments.

**Fit 2 Live**—working with vendor to assess product mix and audit compliance with Healthy Food Option Guidelines for city employees.

**Health Department**—gave approximately 2,860 flu shots to North Little Rock children.



**Human Resources**—preparing to update all Job Descriptions on an annual basis. Updated random drug test list. Developed new questionnaires.

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**City Clerk/Collector**—issued 3,653 Business Licenses/Beer/Liquor/Restaurant in 2013.

2014 Invoices printed and ready to mail December 31 (approximately 4,000 renewals). Updated and revised various business license and other related forms. Updated and recoded Business License Fee schedule. Continue to try to collect from 200+ delinquent license holders representing \$50,000.00 in uncollected revenue. Collected \$53,367.51—2% Hotel/Motel, \$25,442.88 1% Hotel, \$33,357.25 Mixed Drink and \$420,357.48 Restaurant Taxes.



**Code Enforcement**—140 assigned calls, 490 initiated calls, 30 citations, 149 notices, 29 vehicles tagged, 119 structures inspected, 21 food service inspections, 0 search warrants, 2 houses demolished by city, 7 houses demolished by owner. Secured 1 vacant house, mowed 17 vacant lots, mowed 7 with structures, picked up 117 tires.



**Animal Control—NLR**

Incoming Animals—183, Adopted 78, Reclaimed 29, Euthanized 1071, Citations issued 57, Vouchers (spay/neuter) Dogs 35, Cats 10, Calls for Service 522



**Pulaski County** Incoming Animals—77, Adopted 22, Reclaimed 9, Euthanized 41  
Calls regarding coyotes reduced. Trapper has captured two this fall, a fraction of the normal number. Rescue Dog Transport Program continues to be a success. Program has been in place for two years with countless lives saved.



**Electric Department**—38,098—customers, Peak Power—122,533 KW, Territory— 60 square miles, miles of wire—544.8 miles, # Transformers—11,248, Street lights—10,977, Smart meters 26,232—Revenue \$6,027,960.00

**Parks and Recreation**—Holiday Lights was open during the month of December—over 7,000 vehicles drove through the display in Burns Park. 21 Youth Challenge workers have been working on various projects in the parks. 11 National Emergency Grant workers assisted with trimming trees. 3 recreation centers participated in a Guinness Book World Record event-175 participants stacked cups as part of a worldwide activity. Revenue for Burns Park Golf

Course were \$10,874.00. Emerald Park Golf Course revenues were \$1,572.00. Parks Ranger advised average of 120 geese between golf and soccer complex.

**Finance—**

**Revenues (MTD—November)**

Taxes	2,703,149.85	
Licenses and Permits	95,073.82	
Fines and Forfeitures		134,557.11
Local Option Sales Tax		2,301,351.82
Intergovernmental State		0.00
Franchises		156,873.50
Investment and Misc		9,556.90
User Fees		182,466.65
Utility Transfer		62,234.41
Grants and Other Sources		66,012.69
Transfer from Electric		923,080.00



**Expenditures**

Admin	94,431.89
Animal Control	48,901.27
Special Appropriations	406,490.72
City Clerk	19,623.65
Emergency Services/911	115,187.76
Finance	52,894.45
Fire	1,270,717.48
Health	24,399.90
Legal	39,510.93
1st Court	41,677.79
2nd Court	35,135.62
Public Defender	792.76
Human Resources	42,445.46
Commerce	18,252.31
Planning	54,715.82
Police	2,261,318.90
Code Enforcement	80,137.89
Public Works	46,041.49
Neighborhood Services	11,984.98
Fiscal Control/Revenue	0.00
Sanitation	319,762.17
Vehicle Maintenance	96,455.93
Senior Center	60,355.53
Communications	5,917.43



**Hays Center  
Receives Money  
from State**

Last month, North Little Rock State Representatives Eddie Armstrong and Patti Julian Recently presented a check in the amount of \$21,052.00 to the Patrick Henry Hays Senior Citizens Center. The funding was a result of a bill sponsored during the 2013 General Assembly.

The funding will be used for operations and programs.

# BATS

We normally think of bats around Halloween or when we see them in the summer chasing mosquitoes and other creatures of the night. However, bats can be seen any-time as one of our coworkers recently learned when a bat entered his house last month. Below is information found at the University of Arkansas Division of Agriculture Research & Extension Web-site.

Few wildlife species elicit such a range of reactions and emotions as bats. Bats are feared by some while others are captivated by these unusual and often misunderstood creatures of the night.

Bats are our only true flying mammals. They emit high frequency sounds that bounce back as echoes from objects and prey in their environment. This echo location enables bats to fly in darkness and detect insects that are usually caught in flight. Studies of little brown bats (*Myotis lucifugus*) indicate they catch and eat 500 to 1,200 mosquitoes and other tiny insects an hour. A colony of 150 big brown bats (*Eptesicus fuscus*) in one summer ate an estimated 38,000 cucumber beetles, 16,000 June bugs, 19,000 stinkbugs and 50,000 leaf-hoppers, which are all major crop pests. A bat colony can assist farmer who want to use a natural, biological method of insect control.

Bats are beneficial in other ways, too. Bat guano (droppings) is processed for organic gardening. It's contents are roughly 10 percent nitrogen, 3 percent phosphorous and 1 percent potassium plus trace elements that contribute to rapid plant growth. Some homeowners contend these nutrients remain in the soil longer than chemical fertilizers that can leach out of the soil soon after application.

Arkansas is home to 16 species of bats. State law protects all bat species, but the federally endangered Indiana BAT (*Myotis sodalis*), gray bat (*Myotis grisescens*) and Ozark big-eared bat (*Corynorhinus townsendii ingens*) receive additional state and federal protection. It is illegal to kill, harm, harass or possess these endangered mammals. All three endangered species hibernate in caves in the Ozarks during the winter months, and the gray and big-eared bats use



caves to raise their young during spring and summer. Disturbance by humans during these sensitive times has caused population declines over the last 25 years.

**Bat Control** Bats can be beneficial, but it's not a good idea to have them in your living quarters. If a bat enters your home, simply turn off the lights, open a few doors or windows leading

outside and allow the bat to leave on its own. Chasing or swatting bats causes undue panic for the flying mammals and people alike. If opening windows and doors doesn't do the trick, the bat can be caught in a butterfly net. Always wear thick leather gloves when you are netting or capturing a bat. If the bat is resting on a wall or curtain, place a coffee can or large bowl slowly over it while sliding a piece of cardboard between the bat and the wall. The bat should be released in an elevated position such as a tree branch or wall. Unlike birds, bats have to drop and catch air under their wings before they can fly.

If a bat colony is in an occupied building or home, you will need to seal entrances into your living space. Some people decide to let a small colony remain in attics or under eaves. Additional measures may not be necessary unless bat droppings become a problem or there is a concern about bats coming into direct contact with people or pets. If you decide to remove the bat colony, you will need to develop a plan for excluding bats without trapping them within the structure. For difficult problems, hiring a professional wildlife nuisance control operator is advised.

If you need to clean your attic after relocating a bat colony, sprinkle diatomaceous earth in the roost area to eliminate any parasites that remain. Thoroughly spray bat droppings with water to reduce the amount of dust and prevent spreading spores from *Histoplasma capsulatum* which can cause histoplasmosis. Histoplasmosis is an infectious, non-contagious disease which originates from a fungus that lives in bat and bird droppings. Exposure to this fungus is widespread in Arkansas, although the vast majority of infected people have no ill effects. Some may require medical attention for respiratory problems which develop 3 to 17 days after exposure. If large amounts of bat droppings are to be removed, contact a nuisance wildlife professional with experience in removal.

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**Bats and Rabies** Rabies is the most important public health hazard associated with bats, although the incidence of transmission is very rare. Bat Conservation International reports that more humans die annually from being attacked by domestic dogs than from encounters with bats. Despite this low incidence, a sick bat is a risk for rabies and should be avoided. Sick bats are active during the daytime or are found on the ground, incapable of flying. A bat found on the ground is not necessarily rabid, but don't tempt bats by touching them, as they are likely to bite if touched. If bitten or scratched by a bat, wash the affected area with soap and water, and seek immediate medical attention. Try capturing the bat without damaging its head, so that it can be tested for rabies. Modern treatment for rabies is normally safe, relatively painless and very effective. A lack of treatment can result in death, so get prompt treatment after exposure.

**Bat-Proofing Your Home** The ultimate bat control technique is preventing their entry into the home. The best time for bat-proofing is in the spring before bats enter the roost or in the fall after young bats leave. Bat-proofing should never be attempted from May through August when the youngsters are in the roost. Bat-proofing at this could lead to health risks and odor problems, not to mention ethics and legality of harming and killing bats, as the young bats will die and decay. You will need to carefully evaluate your situation and develop a strategy, perhaps using several of the bat-proofing techniques described below.

**Seal entrances.** With as little as a 3/8 inch wide crack, bats can gain entry through an open window, an unscreened chimney, a gap in an outside wall, roof overhangs, loose vents, openings where electrical wire boxes or water pipes enter the house or openings between drop siding. Once bats are evicted, screen or tape their entrances, plug holes with steel wool or a copper mesh or gauze and fill cracks with expanding foam insulation or caulking. To observe where bats are entering and exiting, station several people around the building about 30 minutes before dark or one hour before dawn so that all sides can be seen. Watch for about an hour, noting where the bats are flying in or out. If no bats are seen try another evening when the weather conditions are differ-

ent. Observers should be as quiet as possible. A flashlight can be used, but direct the main part of the beam away from where bats are exiting, as this may cause them to stay inside the building.

**Install one-way doors.** Do not use one-way doors from May through August when flightless young bats are present. You can make your own one-way door from heavy plastic or wire screening. If using plastic sheets, make a strip at least two feet wide and extend it at least two feet below where bats exit. The material should be stapled or taped several inches above the exit. The bats should have enough space to drop down and exit but will be unable to fly up and reenter the building. Another alternative is to use 1/4– 1/2-inch wire screening or plastic mesh to cover the exit. The screening should cover the width of the hole and extend approximately three feet below the hole so the bat can crawl down the screening and exit from the bottom. The screening can be secured to the building with tape or staples. Remove the one-way door after three or four days and seal the opening.

**Polypropylene bird netting.** Netting for excluding birds from agricultural crops and fruit trees may also be a practical exclusion device for bats in some situations. The netting can be draped over parts of a building in April or May when the bats begin arriving, then removed and stored until the next spring. Check local markets for bat netting products sold in self-contained kits.

Consider installing alternative housing for bats. Once bats are excluded from your house, they have to find somewhere else to live or they will die. In one instance, bats that had lived in an attic before bat-proofing began roosting under the eaves near their old exit. A bat box was installed and the bats took residence in this alternative structure. Ideally, bats should be allowed to investigate a new bat house well in advance of bat-proofing a building in the fall. It is best if a standard bat box can be installed near the bats' entry to the building. Bats are very loyal to traditional roosting sites. By providing a bat box, those returning in the spring may be less inclined to find another entry into the building where they previously roosted. (Designs for bat boxes can be found on the internet. Bat boxes can also be purchased at most locations where bird houses are sold.)



## 14 Ways to Slash Your Expenses in the New Year

### Boost your bottom line in 2014 with these budget cuts.

U. S. News by Teresa Mears found at [www.dailyfinance.com](http://www.dailyfinance.com)

The new year is a great time to get your financial house in order.

No matter what mistakes you made in 2013, you get a do-over in 2014. The beginning of the year is a great time to make changes that will boost your bottom line going forward. But before you can make a plan to save money, you have to find out where your money's going. If you use an online budget tool or computer program to track your spending, run some reports and evaluate where your money went. If you don't have any records, write down every penny you spend for a month.



"It's hard to figure out where you're overspending until you know where you're spending," says Jean Chatzky, author of "Money Rules: The Simple Path to Lifelong Security."

Once you get a record, do some analysis. The first question, obviously, is whether your outgoing funds exceeds your income. If you've got a mountain of credit card debt, and every month you spend more than you take in, you need to make some changes.

"This can happen to smart people, to anybody, to responsible people," says Beverly Harzog, author of the new book "Confessions of a Credit Junkie: Everything You Need to Know to Avoid the Mistakes I Made." Her problems were caused by overspending when she was young, but others have ended up in debt because of job loss, medical problems or other issues beyond their control. Solving the problem, however, is up to them. "It is your problem and you have to fix it, regardless of how it happened," Harzog says.

Even if your expenses don't exceed your income, drilling down into your spending may reveal places you can painlessly cut costs to have more money for retirement, a home down payment or an exotic vacation.

The best spending plan for you may not be the best plan for your neighbor. We've all heard the cliché about cutting out the morning latte, but that isn't going to work for everyone, especially those who never buy lattes. "If you value that takeout coffee—if it puts a little joy in your day—I don't believe that's what you should cut," Chatsky says.

Here are ways to slash expenses in the new year: **Cook more at home.** "We eat so frequently on the go these days," Chatsky says. "The evidence is gone before you get home." Anyone who can read can cook, and the Internet is full of websites with easy, healthy recipes.

**Save on groceries by shopping store sales and using coupons.** It's true that a lot of coupons are for junk food, but that doesn't mean you can't save with coupons, particularly on personal care and cleaning products. Store sales can provide even bigger savings. Many products go on sale every two, three or six months. Watch the sales cycles on products you use and stock up when prices are lowest.



**Look for happy hours and restaurant deals.** For many people, drinks and dinner with friends are a big part of socializing. If you don't want to give that up but you want to spend less, find restaurants with 2-for-1 drinks and free or cheap appetizers and make those your dinner. Join restaurant email clubs to get coupons you can use to cut the price of restaurant meals.

**Call your cable TV and Internet provider and ask for a better deal.** As more users abandon cable and more competitors get into the market, companies want to hang on to customers. That means they're ready to make a deal. You'll get the best deals from the customer retention department, which is where you call to cancel. "The last time I did this, I saved close to \$50 a month," says Liz Weston, author of "Deal with Your Debt: Free Yourself from What You Owe."

**Investigate cheaper cell phone plans.** Many carriers are offering new no-contract and pay-as-you-go plans. If you find a plan you like, and your contract is up, ask your existing carrier if it will match the price or give you a better deal.

**Cancel your landline phone.** Many people find they rarely make calls on their home phone. If you're not using it, why are you paying for it? Ask about bundling your phone with your cable and Internet service—but *be warned that a cable phone won't work in a power failure.*

**Review your insurance costs.** Call your insurance agent and make sure you're getting all the discounts to which you're entitled. Make sure your coverage fits your current circumstances. If your teenage driver moved out and got his own car, get him off your policy. You might also want to get quotes from other companies on auto or home insurance.

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**Call your credit card companies and ask for lower rates.** Or do balance transfers. Credit is loosening up and card companies are sending more offers. If you get a good offer, call your existing company and see if it will match the new offer. If your credit is good and you make all your payments on time, you're in a good position to negotiate. "All they can do is say no," Harzog says. "Consumers have more power than they know."

**If you are in debt, make a plan to pay it off.** Paying \$200 a month in interest charges is a waste of money that would be better used toward retirement savings, your kids' braces or a trip around the world. Some experts advise paying off the smallest balances first, although Harzog recommends targeting those with the highest interest rates. Either way, start paying off those cards, one at a time. Make the minimum payments on all cards, but target one card at a time and make bigger payments to so you can pay it off. When you've paid off one card, go to the next.

**Look for a cheaper health club.** Are you paying \$75 a month for a gym membership you never use? Maybe you should cancel and take up walking, biking

or hiking. Perhaps you can get a gym membership that's equally good for half the price at a community center. Shop around.

**Look for fees associated with your bank and investment accounts.** If you don't have free checking, ask your bank what you can do to get it. If your bank doesn't offer free checking, find one that does. If mutual fund fees or stock account fees are eating into your returns, move your accounts to a discount brokerage, especially if you're not getting personalized advise.



**Don't shop for recreation.** If you're not in the stores, you won't be tempted to buy. That goes for yard sales, and thrift shops, too.

**Be careful of online purchases.**

It's easy to shop online in the wee hours of the morning, but that spending can add up. Unsubscribe from email alerts that urge you to spend. Get yourself off stores' online mailing lists and restrict your online shopping to things you really need, when you need them.

**Make a budget and stick to it.** Give yourself a realistic allowance or discretionary spending and don't spend any more than that. "It sounds quaint," Harzog says, but having a budget works.

## Cold Season...be smart and take action

*Found in November/December 2013 Healthy Living—  
Sam's Club magazine*

You know the feeling. Your nose starts to run. You sniffle uncontrollably. Is that a tickle in your throat? On boy—you're sick. Or maybe not. Sometimes it's tough to tell. Use the information below to help figure out what's plaguing you and what to do about it.

### FEVER

**Symptoms:** Sweating, shivering, weakness.

**What to do:** Drink fluids and consider seeing your doctor, especially if fever reaches 102° F.

### ALLERGIES

**Symptoms:** Sniffly with itchy eyes but not achy or feverish.

**What to do:** Try an over the counter (OTC) treatment. If it doesn't help, see an allergist.

### COLD

**Symptoms:** Runny/stuffy nose, sore throat, cough, congestion, sneezing.

**What to do:** If you have aches/fever, stay home. If you cough up dark mucus after a week, see a doctor. If cough feels deep and you feel short of breath, see doctor ASAP—could be bronchitis or pneumonia.

### BRONCHITIS

**Symptoms:** Chest discomfort, cough, mucus, fatigue, fever.

**What to do:** If cough lasts more than three weeks, is accompanied by a fever over 100.4°F or produces discolored mucus or blood, see a doctor.

### EAR INFECTION

**Symptoms:** Ear pain, drainage, trouble hearing.

**What to do:** Call your doctor—you might need an antibiotic or pain reliever. If you also have cold symptoms, you could be contagious for two to three days.

### SINUS INFECTION

**Symptoms:** Pain around the eyes, top of the forehead, the cheekbones and top of teeth.

**What to do:** Call your doctor—you might need an antibiotic.

### PNEUMONIA

**Symptoms:** Fever, cough, shortness of breath, sweating, chills, chest pain that fluctuates with breathing, headache, muscle pain, fatigue.

**What to do:** See doctor ASAP, especially if you have a fever of 102°F or higher.



## Home Fried Chicken

*Found at [cooking-from-scratch.blogspot.com](http://cooking-from-scratch.blogspot.com)*

8—10 chicken legs, skin off or on  
(or a whole chicken)

2 cups all purpose flour

1 teaspoon table salt

1/2 teaspoon ground black pepper

1/2 teaspoon paprika

1/2 teaspoon garlic powder

2 eggs

1/2 cup milk

Vegetable oil (for frying)

Mix the flour and spices together in a shallow bowl or plastic container. In a separate container, lightly beat the eggs and milk together.

Dip each leg (or other pieces) in the flour, shake off any excess. Then dip the chicken into the egg mixture, being sure to coat all sides. Finally, dip the chicken back into the flour mixture, rolling to coat thoroughly. Set the leg on a sheet tray while coating the remaining pieces.

Heat 1/4 to 1/2 inch of oil in a large skillet (or Dutch oven) over medium high heat. Use a small piece of the flour/egg mixture that invariably ends up stuck on your finger to check the heat of the oil. (Drop the little dollop into the hot oil—do NOT insert your finger!)



You are looking for that piece of dough to instantly start fizzing vigorously. Once the oil is hot, add the chicken and cook, turning occasionally to brown all sides for about five minutes. (You may want a spatter shield during this time period.)

After the initial browning, turn the heat down to medium low and cover. For normal sized legs, cook about 15-20 minutes, checking periodically with a meat thermometer. When the internal temperature is around 145°F, remove the cover and turn the heat back up to re-crisp the crust, about five minutes. Cook until the crust is nicely golden and crispy. Remove the chicken and place on a cooling rack lined with paper towels to drain and cool slightly.

You might want to mix up a batch of homemade buttermilk biscuits, too! (See below).

## Buttermilk Biscuits

*Found at [www.food.com](http://www.food.com)*

2 cups unbleached flour, plus more for dusting board (recipe recommends White Lilly flour)

1/4 teaspoon baking soda

1 tablespoon baking powder (use one without aluminum)

1 teaspoon kosher salt or 1 teaspoon salt

6 tablespoons unsalted butter, very cold

1 cup buttermilk (approximately)

Preheat oven to 450°F. Combine the dry ingredients in a bowl, or in the bowl of a food processor.

Cut the butter into chunks and cut into flour until it resembles coarse meal. If using a food processor, just pulse a few times until this consistency is achieved.

Add the buttermilk and mix JUST until combined.

If it appears on the dry side, add a bit more buttermilk. It should be very wet.

Burn the dough onto a floured board.

Gently, gently PAT (do NOT roll with a rolling pin) the dough out until it's about 1/2 inch thick. Fold the dough about 5 times, gently press the dough down to 1 inch thick.



Use a round cutter to cut into rounds.

You can gently knead the scraps together and make a few more biscuits, but they will not be as good as the first ones.

Place the biscuits on a cookie sheet—if you like soft sides, put them touching each other. If you like “crusty” sides, put them about 1 inch apart—these will not rise as high as the biscuits

put close together.

Bake for about 10—12 minutes—the biscuits will be a light golden brown on the top and bottom. DO NOT over bake.

*Note: the key to real biscuits is not in the ingredients, but in the handling of the dough. The dough must be handled as little as possible or you will have tough biscuits. A food processor produces superior biscuits, because the ingredients stay colder and there's less chance of over mixing. You also must pat the dough out with your hands, lightly. Rolling with a rolling pin is a guaranteed way to over stimulate the gluten, resulting in a tougher biscuit.*

You can make these biscuits, put them on a cookie sheet and freeze for up to a month. When you want fresh biscuits, simply place them frozen on a cookie sheet and bake at 450°F for about 20 minutes.

## Classic Chicken Pot Pie

Found at [www.bettycrocker.com/recipes](http://www.bettycrocker.com/recipes)

### Crust

2 cups all-purpose flour  
1 teaspoon salt  
2/3 cup plus 2 tablespoons shortening  
4 to 6 tablespoons cold water

### Filling

1/3 cup butter or margarine  
1/3 cup chopped onion  
1/3 cup all-purpose flour  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1 3/4 cups chicken broth (from 32 oz carton)  
1/2 cup milk  
2 1/2 cups shredded cooked chicken or turkey  
2 cups Green Giant Valley Fresh Steamers frozen mixed veggies, thawed (or 2 cups canned mixed veggies drained)

Heat oven to 425°F. Combine flour and salt in large bowl; cut in shortening with pastry blender or fork until mixture resembles coarse crumbs. Mix in enough cold water with a fork until the flour is moistened. Divide dough in half. Shape each half into a ball; flatten slightly. Wrap 1 ball in plastic food wrap; refrigerate.

Roll our remaining ball of dough on lightly floured surface into 11-inch circle. Fold into quarters. Place dough into ungreased 9-inch pie plate; unfold dough, pressing firmly against bottom and sides. Trim crust to 1/2 inch from edge of pan; set aside. (Or use store bought premade crusts).

In a 2-quart saucepan, melt butter over medium heat. Add onion; cook 2 minutes, stirring frequently,



until tender. Stir in flour, salt and pepper until well blended. Gradually stir in broth and milk, cooking and stirring until bubbly and thickened. Stir in chicken and mixed vegetables. Remove from heat. Spoon into crust-lined pie plate.

Roll out refrigerated ball of dough on lightly floured surface into 11-inch circle. Gently fold dough into quarters. Place dough over filling; unfold. Trim, seal and crimp or flute edges.

Bake 30 to 40 minutes or until crust is golden brown. During the last 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Let stand 5 minutes before serving.

*For a tender, flaky crust, choose heat-resistant glass pie plate or aluminum pie pans with a dull finish. Shiny pie pans are not recommended because they reflect heat, causing a soggy bottom crust.*



## Peanut Butter Cup Brownies

Found at [www.bettycrocker.com/recipes](http://www.bettycrocker.com/recipes)

### Brownie Mixture

1 box Betty Crocker fudge brownie mix  
3 tablespoons unsweetened baking cocoa  
2/3 cup butter, melted  
1/4 cup water  
1 egg

### Cookie Filling

1 pouch Betty Crocker peanut butter cookie mix  
1/2 cup creamy peanut butter  
3 tablespoons vegetable oil

### Topping

1 1/2 cups milk chocolate chips, melted, cooled.

Heat oven to 350°F. Cut about 1/2 inch off around top of each of 48 regular-size foil baking cups. Place cup in each of 48 regular-size muffin cups.

In large bowl, stir together Browning Mixture ingredients until well blended. In another large bowl, stir together Cookie Filling ingredients until dough forms. Spoon and spread 1 measuring teaspoon browning mixture evenly into bottom of each foil cup. Shape 1 measuring teaspoon cookie filling into a ball; flatten into 1-inch circle. Place on top of brownie mixture in each foil cup. Spoon and spread 1 measuring teaspoon browning mixtures over cooking filling in each cup.

Bake 11 to 13 minutes or until toothpick inserted into edge come out clean. Spoon generous teaspoon melted chocolate on top of each, spreading chocolate to edge of foil cup. Remove cups from pan. Refrigerate 30 minutes to set chocolate.

*Makes 48 servings.*

## Emergency Operations Center

North Little Rock Mayor Joe Smith recently presented the public a new Emergency Operations Center (EOC) and Emergency Response Plan.

Left: Interim General Manager and North Little Rock City Attorney C. Jason Carter goes over a visual reflecting power services within the city.

Carter said the new EOC will enable the city to pool its resources together when an emergency strikes like the Christmas 2012 winter storm.

North Little Rock Aldermen Bruce Foutch, Charlie Hight and Steve Baxter also attended.



## Time to Renew City Business/ Privilege Licenses

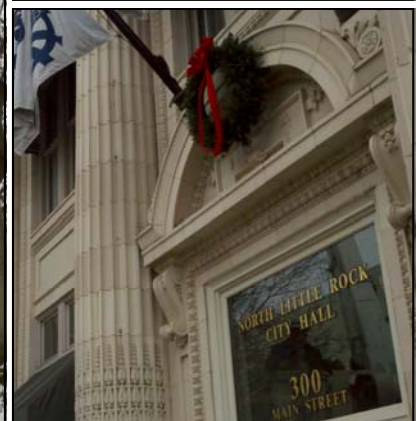
The City Clerk and Collector's Office staff recently audited close to 4,000 businesses licensed to do business in the city. Pictured left are invoices that were mailed December 31, 2013. All city business/privilege licenses are due and payable on January 2, 2014 through January 31, 2014. Renewals received after April 1 are subject to a 25% penalty. Renewals received after July 1 are subject to a 50% penalty.

To view a list of license categories, visit our website at [www.nlr.ar.gov](http://www.nlr.ar.gov) and click on the Business tab.



## New Year's Notice: FIREWORKS ARE ILLEGAL IN NORTH LITTLE ROCK

Individuals caught using or with fireworks will be subject to a fine and all fireworks will be confiscated.



## 2014 Holiday Schedule

New Year's Day	Wednesday, Jan 1
Dr. Martin Luther King Jr. and Robert E. Lee Birthdays	Monday, Jan 20
George Washington's Birthday and Daisy Bates Day	Monday, Feb 17
Memorial Day	Monday, May 26
Independence Day	Friday, Jul 4
Labor Day	Monday, Sep 1
Veteran's Day	Tuesday, Nov 11
Thanksgiving Holidays	Thursday, Nov 27 Friday, Nov 28
Christmas Eve	Wednesday, Dec 24
Christmas Day	Thursday, Dec 25



Happy New Year to all!



## 2014 Sanitation Schedule and Waste Management Curbside Recycling

New Year's Day—work one day delayed	<i>Thursday—Saturday</i>
Dr. Martin Luther King Jr. and Robert E. Lee Birthdays—work one day delayed	<i>Tuesday—Saturday</i>
George Washington's Birthday and Daisy Bates Day—work one day delayed	<i>Tuesday—Saturday</i>
Memorial Day—work one day delayed	<i>Tuesday—Saturday</i>
Independence Day—work one day delayed	<i>Friday's pickup—Saturday</i>
Labor Day—work one day delayed	<i>Tuesday—Saturday</i>
Veteran's Day—work on day delayed	<i>Wednesday—Saturday</i>
Thanksgiving Holidays—work one day delayed	<i>Friday—Saturday</i>
Christmas Eve—work regular schedule	
Christmas Day—work one day delayed	<i>Friday—Saturday</i>

Note: one day delayed means if your regular day is Monday, it will be picked up on Tuesday and so on the remainder of the week.

If you have any questions, please call Sanitation at 501-371-8345.





Photos from the  
North Little Rock  
City and Sertoma  
Club Annual  
Christmas Parade  
held December 1,  
2013



## ***Leaf Vacs***

Leaves must be raked within 6 feet of the curb and away from any obstructions,  
*(light pole, rocks, mail box, vehicles, etc.)*

Do not put leaves in the storm drain!

**Bagged leaves** will be picked up weekly on the regularly scheduled yards waste pickup date.

For an approximate location call  
371-8355 option 3

## *North Little Rock City Council Schedule*

The North Little Rock City Council meets the 2nd and 4th Monday of each month at **6:30 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 501-340-5317 or email Diane Whitbey at [Dwhitbey@northlittlerock.ar.gov](mailto:Dwhitbey@northlittlerock.ar.gov).

The City Council Agenda can be found at [www.northlittlerock.ar.gov](http://www.northlittlerock.ar.gov), then click on the Government tab, followed by Council Agenda.

### 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

### Other Elected Officials

Mayor Joe A. Smith	975-8601
City Clerk and Collector Diane Whitbey	975-8617
City Attorney C. Jason Carter	975-3755
City Treasurer Mary Ruth Morgan	753-2028
District Court Judge Jim Hamilton	791-8559
District Court Judge Randy Morley	791-8562

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



*Dec 30—Jan 3 recycle*

**Jan 6—10 no pickup**

*Jan 13—17 recycle*

**Jan 20—24 no pickup**

*Jan 27—31 recycle*

## City Offices located at 120 Main

IT/Data Processing, Kathy Stephens	975-8820
Finance, Karen Scott	975-8802
Information	975-8888
Human Resources, Betty Anderson	975-8855
Planning, Robert Voyles	975-8835
Purchasing, Amy Smith	975-8881
Utilities Accounting, David Melton	975-8888

## **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

### ***New Telephone Numbers for City Hall***

Mayor's Office.....	501-975-8601
Joe A. Smith	
City Clerk & Collector.....	501-975-8617
Diane Whitbey	
External Relations.....	501-975-8605
Margaret Powell	

### ***No Change***

Legal.....	501-975-3755
C. Jason Carter / Matt Fleming	
Fit 2 Live.....	501-975-8777
Bernadette Rhodes	
Communications.....	501-975-8833
Nathan Hamilton	



# January Anniversaries

Name	Dept	# Yrs	Name	Dept	# Yrs		
JOE	SMITH	Mayor	23	EUGENE	TYREE JR	Police	33
STEVEN	BAXTER	Alderman	3	TAYLOR	HUDSON	Police	2
MAURICE	TAYLOR	Alderman	5	SHELBY	HUNTER	Police	5
DEBORAH	ROSS	Alderman	7	JACOB	HARRELL	Police	2
MURRY	WITCHER JR.	Alderman	23	JOSEPH	GREEN	Police	5
CHARLES	HIGHT	Alderman	13	MATTHEW	ROEBUCK	Police	9
BETH	WHITE	Alderman	5	VINCENT	THORNTON	Police	4
MARY RUTH	MORGAN	Treasurer	39	VINCENT	RAY	Police	9
DANNY	BRADLEY	Admin	13	MARCUS	PEREZ	Police	2
MARGARET	POWELL	Admin	17	JAMES	CAVIN	Police	1
LINDA	ROBINSON	Alderman	11	MARK	ROBERTS	Police	4
BILLY	GRACE	Animal Contr	18	JUSTIN	MOSS	Police	4
JAMES	TINDALL	Animal Contr	2	JOHN	SCOTT	Police	4
DIANE	WHITBEY	City Clerk	23	JONATHAN	THOMPSON	Police	2
GARY	GRAY	OES	24	RAUL	DALLAS	Police	3
DEBRA	LUSK	OES	24	PHILIP	GRAY	Police	1
ZACHERY	KIMSEY	Electric	2	MICHAEL	THOMAS	Police	1
BRENDA	DAVIDSON	Electric	34	RHONDA	HUEY	Police	7
RENITA	NOBLE	Electric	23	DENA	KERR	Police	12
HARRY	ALLEN IV	Electric	2	KANDACE	SANDERS	Police	5
MARK	COLEMAN	Fire	26	BRENDA	SATTERFIELD	Police	6
STEVE	ALLEN	Fire	26	GARY	THORNTON	Code	1
NORMAN	MILLER	Fire	26	CHARLES	BINYON	Street	36
STEVEN	SMITH	Fire	26	EDWARD	RHODES	Street	17
MARK	TACKETT	Fire	26	JOHN	ANDERSON	Street	30
MICHAEL	KEENER	Fire	35	WILLIAM	EASON	Street	30
PERRY	TACKETT	Fire	26	CHARLEY	BAXTER	Hays Center	39
GORDON	WITTENBURG	Fire	26	SUSAN	RUSSELL	Hays Center	11
MIKE	SCHULLER	Fire	26	RONNIE	MITCHELL	Parks Maint	14
CONSTANCE	FOWLER	Health	7	PATRICK	ISBELL	Parks Maint	15
FELECIA	HART	Health	32	JENNIFER	FAULKNER	Parks Maint	4
VICKI	WEED	1st Court	19	WARREN	DEBUSK	Parks Maint	5
MARGIE	MAY	2nd Court	11	MARK	JOSEPH	Parks Golf	6
KATHY	DAVIS	2nd Court	11	NATHAN	HAMILTON	Communication	3

*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.*

**North Little Rock City Offices will be closed Wednesday, January 1, 2014  
in observance of New Year's Day.**

Garbage and trash routes will run one-day delayed the remainder of the week.  
(i.e. Wednesday's route will be picked up Thursday and so on...)

**City Offices will also be closed Monday, January 20, 2014  
in observance of Dr. Martin Luther King Jr  
& Robert E. Lee Birthdays.**

## January Birthdays

Name	Dept	Date	Name	Dept	Date		
CHRIS	HALL	Fire	1	ROY	MCPHAIL	Electric	17
JOHN	NANNEN	Police	1	ALFRED	CERRATO	Fire	17
REBECCA	HENDERSON	Legal	2	MARK	THORN	Fire	17
KAREN	DIMATTEO	Police	2	MATT	SODERLUND	Police	17
PAMELA	SMITH	Parks Rec	2	CRAIG	UMHOLTZ	Police	17
DANNY	BRADLEY	Admin	3	DONALD	JOHNSON	Parks Maint	17
TAMMY	NEWTON	OES	3	ROY	SANCHEZ	Fire	18
MATTHEW	RAGLAND	Electric	3	MATTHEW	MAYFIELD	Fire	18
MATTHEW	HUNT	Fire	3	GLADYS	JACKSON	Finance	19
MICHAEL	GIBBONS	Police	3	CURTIS	CRAIG	Fire	19
MICHAEL	THOMAS	Police	3	KEITH	MELTON	Fire	19
KEVIN	USSERY	Traffic	4	JAROD	MAYNARD	Police	19
REGINA	HENSON	Parks Rec	4	CARY	COOKE	Police	19
ERNEST	PEOPLES	Parks Rec	4	SHIRLEY	ABEL	Neighbor Srv	19
PATRICK	ISBELL	Parks Main	5	RICHARD	ABBOTT	Sanitation	19
BRADLEY	SIMS	Police	6	PAUL	REEVES JR.	Street	19
ERIC	CHEATHAM	Police	6	MARY	ERVIN	Comm Dev	20
PATRICIA	JONES	Animal Contr	7	MATTHEW	THOMAS	Police	20
ROBERT	VOYLES	Planning	7	CRISS	GARDNER	Police	20
AARON	CHASSELLS	Fire	8	BRENT	TREECE	Fire	21
STEVEN	BAXTER	Admin	10	BETH	WHITE	Admin	22
MICHAEL	GARRETT	Fire	10	CHONG	LOR	Traffic	22
DAVID	DALLAS	Police	10	JEAN	HOBBY	UAD	23
RONALD	MESSER	Police	10	SHEILA	HICKS	OES	24
RASHUNDA	WILLIAMS	Police	10	DARREN	OWEN	Electric	24
KENNY	SUMMONS	Sanitation	10	JAMES	HOUSTON	Electric	24
NATHAN	WOLFE	Fire	11	STEVEN	SMITH	Fire	24
MICHAEL	NELSON	Police	11	MICHAEL	KEENER	Fire	24
MATTHEW	BRUSH	Police	11	DANA	RAEBURN	UAD	25
MATTHEW	PFLEGER	Police	11	CHAUNCEY	SIMS	Police	25
WALLACE	DEREUISSEAU	Fire	12	REBA	CRAIG	Police	25
JANET	HILL	1st Court	12	SHANNON	CARROLL	Comm Dev	26
MARK	WOODS	Parks Golf	12	ROBERT	BRYSON	Electric	26
BILLY	GRACE	Animal Contr	13	JUDY	WILKINS	2nd Court	26
OKEY	DILLON JR.	Electric	13	CHERYL	THOMAS	UAD	27
STEPHANIE	THOMAS	Finance	13	GREGORY	GAINES	Parks Rec	27
MATTHEW	ROWLAND	Street	13	JEFFREY	BENNETT	Fire	28
MATTHEW	PRICE	Electric	14	MILTON	HINSHAW II	Electric	30
WILLIAM	EASON	Street	15	TERRY	GLENN	Street	30
ROBERT	DAVIS	Parks Maint	15	KIMBERLY	LOR	UAD	31
NICHOLAS	FREY	Fire	16	LATONIA	WOODS	UAD	31
CHRIS	GANN	Police	16	KATRINA	WILBON	Parks Rec	31

**If you have news, an upcoming event, recipe, photos, etc. you would like to share with others in North Little Rock, please email [Dwhitbey@nlr.ar.gov](mailto:Dwhitbey@nlr.ar.gov) by the 15th of the month.**

*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.*