

North Little Rock e-Newsletter

Provided by Diane Whitbey, City Clerk and Collector November 2012

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@northlittlerock.ar.gov.



Time to Fall Back!

Daylight Savings time ends November 4, 2012.
Be sure to set your clocks back one hour...or you may find that you are the only one at work early!

North Little Rock Veterans Day Ceremony



at Laman Plaza Veteran's Memorial
Sunday, November 11, 2012 at 2:00 p.m.
To honor all Veterans

All Gave Some, Some Gave All

North Little Rock City Offices will be closed
Monday, November 12, 2012 in observance of Veteran's Day, and
Thursday and Friday, November 22 and 23, 2012 in observance of Thanksgiving



"Where's Mel"? Be the 1st person to call 340-5317 and tell us where you found him hiding and win a prize!

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

Search for "North Little Rock Friends of Animals" on Facebook and *Friend* them today!

Autumn Safety Tips for Pets

found at aspca.org

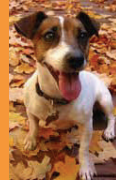
Pet parents, beware of lurking dangers for our furry friends. From household poisons to cold weather hazards, the season can be a minefield.

Rodenticides are highly toxic to pets—if ingested, the results could be fatal. If you must use these products, do so with extreme caution and put them in places inaccessible to your pets.

Fall and spring are mushroom seasons. While 99% have little or no toxicity, the 1% that are highly toxic can cause life-threatening problems in pets. Unfortunately, the most toxic mushrooms are difficult to distinguish from the nontoxic ones.

In order to generate body heat, pets who exercise heavily outdoors, or who live outdoors, should be given more food during colder seasons. Make sure horses and other outdoor animals have access to clean, fresh water that is not frozen.

Autumn is the season when snakes are preparing for hibernation...and may be particularly "grumpy," increasing the possibility of severe bites.



NORTH LITTLE ROCK
Friends of Animals
Chili Supper
November 16, 2012
5:00 pm - 8:00 pm

Park Hill Christian Church
4400 JFK Blvd
North Little Rock

\$8.00 Adults, \$5.00 Children ages 9-12

MENU Take-out Available
Chili, Cole Slaw, Nachos, Crackers, Punch, Coffee, Dessert

Our favorite artists Reflections Entertainment Tribute will be performing! Barry and Donna Humphries have captivated audiences with their spectacular performances as Elvis, Patsy Cline, Johnny Cash, and Karen Carpenter. Don't miss this exciting event!

If you love to volunteer at fundraisers, contact Jay at 501-758-5482 to become a member of our group.

Thank You!
for your support

For information call 753-4594 or 758-5482

All proceeds go to the NLR Animal Shelter for adoption, rescue, spay and neuter programs



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



North Little Rock Friends of Animals is going digital. To sign up for announcements, etc., email AngelMcCoy2010@gmail.com. Include "NLRFOA" in the subject line or text and your name will be added to their e-group.



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

Fall Fire Safety Tips

In the event of a fire, remember that **every second counts**. Escape plans help you get out of your home quickly. In less than 30 seconds, a small fire can get completely out of control and turn into a major fire. It only takes minutes for a house to fill with thick black smoke and become engulfed in flames.

Prepare and practice your fire escape plan twice a year with everyone in your household, including children and people with disabilities. It's also a good idea to practice your plan with overnight guests.

Some tips to consider:

- Draw a map of each level of your home and show all doors and windows. Find two ways to get out of each room. Make sure all doors and windows that lead outside open easily.
- Only purchase collapsible escape ladders evaluated by a recognized testing laboratory. Use the ladder only in a real emergency.
- Teach children how to escape on their own in case you cannot help them.
- Have a plan for everyone in your home who has a disability.
- Practice your fire escape plan at night and during the daytime.
- Designate a place to meet and take a attendance.

Found at www.usfa.fema.gov

Daylight savings time begins, Sunday, November 4, 2012 at 2 a.m. When you start resetting your clocks, use this time to change the batteries in smoke detectors and carbon monoxide detectors. Prevention is key to saving lives and working smoke alarms cut the risk of dying in a home fire in half.

Statistics from the International Association of Fire Chiefs (IAFC) show 96% of American homes have at least 1 smoke alarm, but 19% do not have at least 1 smoke alarm that works, primarily due to missing or dead batteries.

Nuisance activations were the leading cause of disabled smoke alarms. Cooking fumes and steam can cause a smoke alarm to sound. Nuisance alarms can be prevented by moving the smoke alarm further from kitchens and bathrooms.

On average, home fires kill 540 children ages 14 and under each year.

Children, ages 5 and under, are 1.5 times more likely than the population, as a whole, to die in home fires.

Seniors age 75 and older are 3 times more likely to die in a home fire.

10 pm to 6 am are the peak alarm times for home fire deaths as people tend to be asleep and the house is likely to be dark.

Carbon Monoxide is sometimes called the silent killer. It is colorless, odorless and tasteless. Roughly 500 people in the United States die each year from unintentional non-fire carbon monoxide (CO) poisoning.

Flashlights versus candles

- Candles used for light in the absence of electrical power cause one-third of fatal home candle fires.
- Candles are the third leading cause of injuries from home fires, following cooking and heating.
- When your power goes out, use flashlights instead of candles.
- Use the time change to check the batteries in your flashlights.

Found at IAFC website

Extension Cord Safety

During the holiday season, families often string together extension cords without a second thought—after all, all cords are created equal, right? Think again.

Just because the extension cord has the length to reach the outlet across the room, it doesn't mean it's the right one for the task at hand. If the tool, appliance or holiday display is drawing more current than the extension cord can carry, it may cause the cord (and whatever is connected to it) to overheat and start a fire.

Continued on next page...



Space Heaters

need space! Portable space heaters can pose a major workplace and home fire safety hazard. Fires can be caused by space heaters without adequate safety features, space heaters placed near combustibles, or improperly plugged in.

In 1999, space heaters in homes caused 2,800 structure fires and hundreds of deaths and injuries.

Space heater safety begins with proper use. -Only purchase a space heater with a tip-over switch to ensure it will turn off automatically if knocked over.

-Space heaters should never be used with extension cords, as most extension cords are not rated for the higher power demands of space heaters and may overload and catch fire.

-Keep stacks of paper, wood, clothing or other combustibles away from your space heater.

Found at www.compliance.gov



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Fortunately, all cords are labeled with wattage restrictions to help you make smart connection decisions.

To keep your family safe, UL recommends that you follow simple steps when using any extension cord:

Step 1: Read the manufacturer's instructions for the device(s) you will be using. These booklets contain important information about your tools, appliances and decorations and will provide instructions on their use. The booklets will also indicate whether these items are suitable for use outdoors.

Step 2: Check the information on your cord. Extension cords are labeled with valuable information as to the use, size and wattage rating of the cord. Cords are offered in many lengths and are marked with a size or "gauge." The gauge is based on the American Wire Gauge (AWG) System, in which the larger the wire, the smaller the AWG number. For example, a 12 gauge wire would be larger and can power larger wattage appliances, than a 14 gauge wire.

Step 3: Decide whether you will be using the appliance indoors or outdoors. Extension cords that can be used outdoors will be clearly marked "Suitable for Use with Outdoor Appliances." Never use an indoor extension cord outdoors; it could result in an electric shock or fire hazard.

Step 4: Determine how long you need the cord to be. A cord, based on its gauge, can power an appliance of a certain wattage only at specific distances. As cords get longer, the current carrying capacity of the cord gets lower. For example, a 16 gauge cord that is less than 50 feet in length can power a 1625 watt (W) appliance. A 16 gauge cord that is longer than 50 feet in length can only power an appliance up to 1250W.

Step 5: Determine the gauge needed. All appliances indicate how much wattage is consumed when operated; that rating can be found on the appliance itself and often within the use and care booklet that accompanies the product. Other appliances will indicate power usage in amps, rather than watts. Quick



tip: if your appliance indicates that it uses 4 amps at 125 volts, then its wattage rating is 625W (5x125). If you are going to use the extension cord with two or more appliances, you must add together the wattage rating for all appliances used on the cord. The total of those wattage ratings will help you determine which gauge size you will need.

Step 6: Place the cord correctly. Extension cords should not be placed underneath rugs or other heavy furniture. They should not be tacked in place to a wall or taped down. Extension cords should not be used while coiled or bent. Match the length of the cord to the length of your needs.

Follow these additional safety tips when using extension cords with any electrical appliance:

- Look for the UL Mark on extension cords you purchase. The UL Mark means that representative samples of the cord have been tested for foreseeable safety hazards.

- Store all cords indoors when not in use. Outdoor conditions can deteriorate a cord over time.

- Never keep an extension cord plugged in when not in use. The cord will still conduct electricity until it is unplugged from the outlet.

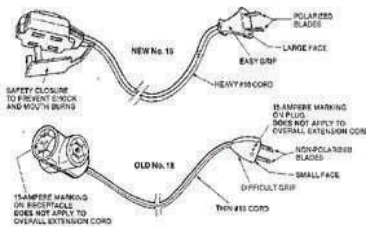
- Most newer, indoor cords with more than one outlet have covers for the unused openings—use them. Children and pets face serious injury if they chew on unused outlets or stick sharp metal objects into the openings.

- Do not use extension cords that are cut or damaged. Touching even a single exposed strand of wire can give you an electric shock or burn.

- Never file or cut the plug blades or grounding pin off an extension cord or appliance to plug into an old outlet.

- As a safety feature, extension cords and most appliances have polarized plugs (one blade wider than the other). These special plugs are designed to prevent

electric shock by properly aligning circuit conductors. If a plug does not fit, have a qualified electrician install a new outlet. *Found at www.safetyathome.com*



How safe is your home?

Keep clothes, blankets, curtains, towels and other items at least 3 feet away from space heaters and stoves.

Have chimney's cleaned and inspected every year by a professional.

Always use a metal mesh screen with fireplaces and leave glass doors open while burning a fire.

Never leave cooking unattended.

Be sure your stove and small appliances are off before you go to bed.

Never overload electrical sockets.

Keep lighters and matches out of reach of children.

Never leave cigarettes unattended and never smoke in bed.

Make sure cigarettes are completely stubbed out in the ashtray or run under water.

North Little Rock Candidate List in Ballot Order

U.S. President and Vice President		North Little Rock Alderman Ward 2	
Mitt Romney/Paul Ryan	Rep	Alderman Maurice Taylor	Ind
Gary Johnson/James P. Gray	Lib	Donald Williams	Ind
Barack Obama/Joe Biden	Dem		
Peta Lindsay/ Yari Osorio	Soc/Lib	North Little Rock Alderman Ward 3	
Jill Stein/Cheri Honkala	Green	Darrell L. Montgomery	Ind
		Alderman Bruce Foutch	Ind
		John Parker	Ind
U.S. Congress District 2		North Little Rock Alderman Ward 4	
Chris Hayes	Lib	Jane Ginn	Ind
Congressman Tim Griffin	Rep	Alderman Charlie Hight	Ind
Herb Rule	Dem		
Barbara Ward	Green		
State Senate District 34		Nonpartisan Judicial Gen Election Runoff	
State Representative Jane English	Rep	Patti James	Ind
Representative Barry Hyde	Dem	John Hout	Ind
State Representative District 38		Unopposed Candidates	
Debrah Standiford	Lib	State Representative District 37	
Patti Julian	Dem	Eddie L. Armstrong, III	Dem
Dean DiMichele	Rep	Pulaski County Judge	
Bill M. Laman	Ind	Judge Buddy Villines	Dem
Justice of the Peace District 15		Pulaski Circuit/County Clerk	
Steve Walden	Dem	Circuit Clerk Larry Crane	Dem
Shane W. Stacks	Rep	Pulaski County Treasurer	
Constable/Hill Township		Treasurer Debra Buckner	Dem
Constable Rick Scott	Rep	Pulaski County Assessor	
J. D. Holloman	Dem	Assessor Janet Troutman Ward	Dem
North Little Rock Mayor		North Little Rock City Clerk / Collector	
John Parker	Ind	Diane Whitbey	Ind
Joe Smith	Ind	North Little Rock Alderman Ward 1	
Mark Clinton	Ind	Beth White	Ind
Representative Tracy Steele	Ind		

Early Voting Schedule

Main Site Early Voting—Pulaski County Regional Building, 501 W. Markham, Little Rock
 Continues through Saturday, **November 3, 2012** 8:00 a 6:00 p weekdays / 10 a—4p Saturdays
 Monday, **November 5th**—8:00 a—5 p

Offsite Early Voting

Little Rock, Sue Cowan Williams Library, 1800 S Chester

Little Rock, Dee Brown Library, 6325 Baseline Road

Little Rock, Roosevelt Thompson Library, 38 Rahling Circle

North Little Rock, William F. Laman Library, 2801 Orange Street

Jacksonville, Jacksonville Community Center, 5 Municipal Drive

Maumelle, Jess Odom Community Center, 1100 Edgewood Drive

Sherwood, Jack Evans Senior Citizen Center, 2301 Thornhill Drive

Continues through Saturday, November 3, 2012 10:00 a 6:00 p weekdays / 10 a—4p Saturdays



Health Matters

Your source for healthy eating and active living

Banish 3 top time wasters

USA Weekend Oct 12-14, 2012

Do you ever ask yourself, "Where did the day go?"

Wasted, says an expert.

"We squander a lot of mental time on things such as making excuses rather than on accomplishing our goals," says Samantha Sutton, Ph.D., and director of seminars at The Handel Group. Try her solutions for three top time-wasters.

Excuses. If you'll be late for work after your alarm doesn't go off, rather than make excuses (the power went out!) tell the truth. Say: "Sorry I'm late. It won't happen again," and use your mental energy instead to brainstorm ideas.



Wandering attention. Ever notice how weeks fly by when you're running through boring to-do lists, but time slows on vacation? That's because you're living more in the moment. You can train your brain to stay present. So if your mind wanders to paying bills while you're playing with your kids, redirect thoughts back to the fun at hand.

Gossiping. Talking about people when they're not around is counter-productive, because you're not addressing an issue with the person who can change it. Make a no-gossip rule: Tell friends you won't talk behind their backs, and reserve the right to tell anything they say about another to that person's face. It will end gossip in your life, guaranteed. — *Holly C. Corbett*

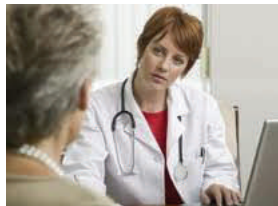
Want great care? Get to know your doctor

USA Weekend Oct 12-14, 2012

Great medical care relies on a good patient-doctor relationship. Peter Ubel, a physician and behavioral scientist at Duke University and author of *Critical Decisions*, shares how we can make stronger connections.

Know thyself. "Often, the right medical treatment depends on a patient's preference," Ubel says. "If your doctor doesn't understand your values, he can't recognize the right treatment for you." Seek a relationship in which the doctor can make suggestions based on what you want rather than simply telling you how to proceed.

Demand equal time. How can the doctor get to know you when there's so little time? "You know when your doctor is



120 minutes late to see you? They are spending that time with someone," Ubel says. "You deserve the doctor's time as well." And let your doctor know if you are confused, scared or feeling rushed by anything at the visit.

Do your part. Doctors ought to be great communicators, but many are not. Realize you have a role, too. Bring a loved one with you, especially when important decisions need to be made. Your loved one can say 'I don't understand, Doctor,' when you are too polite or shy to stand up for yourself.

And if you aren't happy with the care you're receiving, speak up. "You have the right to decide what happens to your body. ...It doesn't feel that way when you're half-naked on an exam table, but you are ultimately in charge." — *Chery Alkon*



North Little Rock High School Freshman and Sophomore Campus Speech, Drama and Dance Department proudly present
"Sleeping Beauty—A Very Merry Fairy Tale",
November 1 at 7 pm & Nov 3 at 2 pm
Tickets are \$6 for adults and \$5 for students and senior citizens



North Little Rock City Clerk and Collector employees Daven McCoy, Linda Marshall and Katelyn Thomas wearing their NLR Fire Department Race for the Cure T-shirts Friday, October 5, 2012 to show their support of the fight to find a cure for breast cancer.

Former North Little Rock Alderman Gary Berry, 56, died October 15, 2012. He served on the City Council from 1999—2006. He was a member of Faith Baptist Church and loved to fish and coach baseball.



Friends said Gary was all about making other people happy, but he had a serious side, too. Having grown up in North Little Rock he played linebacker at Ole Main. He was ferocious on the football field, a former classmate said but off the field he was “just a big ole’ Teddy Bear.”

Berry coached baseball at Burns Park during the 1980’s and 1990’s and was at the ballpark almost every day helping fix up and clean the field when he wasn’t coaching or working a game.

He was preceded in death by his parents, Cletus and Emma Jane Berry; and step-father, Jack Lusk.

Survivors include his wife of 29 years, Sharon and sons Christopher and Garrett.

Memorials can be made to the American Heart Association or the American Diabetes Association.



Eighteen North Little Rock High School West Campus students recently attended the Arkansas JAG Conference held at UALR with their JAG Specialists, Brenda Butler and Brouke Reynolds:

Erica Ferguson, Kendra Brown, DeDe Reed, Jacquelyn Brown, Mallory Golliglee, Warren Lindsey, Alexandria Sallis, Ashlee Knedrick, Asia Moseby, Mackenzie Hess, Jessica Barnett, Trey Alexander, Alexis Haney, John Whitaker, Breonna Lipscomb, Destiny Sims, Desirae Soto, and Kimberly Gilbert.

North Little Rock High School Senior Alexis Haney (pictured left with Senator Bill Walker) competed in the Job Interview Competition against 35 of her peers and placed first, securing her spot at the National JAG Conference in this month in Washington, D. C. Alexis will compete in the same competition representing the State of Arkansas.



Traditional Cinnamon Roll Dough

*Found in Democrat Gazette
Food Section 10-24-12*

- 1 cup whole milk
- 1/3 cup granulated sugar
- 1/4 cup butter
- 1 teaspoon salt (see note)
- 2 eggs
- 3 1/3 cups all-purpose flour, plus more for kneading and dusting
- 2 1/2 teaspoons instant yeast

In a 4-cup glass or plastic measure, combine the milk, sugar, butter and salt. Microwave on 100 percent power for 1 minute, or until warm, but not hot. Whisk in eggs, whisking until butter is melted and sugar has dissolved; set aside.



In the bowl of a stand mixer fitted with a paddle attachment, combine the flour and yeast on low speed. Add the liquid and mix on low speed, stopping to scrape down the sides of the bowl from time to time, until the dough forms a soft mass and starts to pull away from the bowl, about 5 minutes.

Remove paddle attachment and switch to the dough hook. With the mixer on low, knead dough with dough hook, sprinkling dough with flour to keep it from sticking. Knead until dough is smooth and springs back when pressed— about 5 minutes.

Place dough in a large, oiled bowl, cover with a tea towel and let rise in a warm place for 45 to 60 minutes, or until dough has almost doubled.

For Honey Buns, use the recipe above and use 1/3 cup mild-flavored honey in place of the granulated sugar.

Classic Cinnamon Rolls

- 3/4 cup butter, softened, divided use
- 1 recipe cinnamon roll dough (see above)
- Flour, for dusting
- 1 cup packed dark brown sugar
- 2 1/2 tablespoons ground cinnamon
- 3 ounces cream cheese, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt

Spread 1/4 cup of the butter in the bottom of a 9-by-13-inch baking dish; set aside.

Transfer dough to a lightly floured surface and roll into a 16-by-10-inch rectangle.

In a bowl, combine the brown sugar and the cinnamon and mix thoroughly.

Spread dough with 1/4 cup of the butter and sprinkle with cinnamon sugar. Starting with a short side, roll dough into a tight cylinder. Using a sharp knife, cut the cylinder(s) into 1-inch slices. Place spiral side up in prepared baking dish. Cover with a tea towel and let rise in a warm place until almost doubled, 45 to 60 minutes.

Heat oven to 350 degrees. Bake 15 to 20 minutes, or until lightly browned on top.

For the frosting: Combine the cream cheese, remaining 1/4 cup butter, confectioners' sugar, vanilla and salt and mix well. Spread over warm rolls. Makes 16 rolls.

Bacon Brown Sugar Cinnamon Rolls

- 6 tablespoons butter, divided use
- 3/4 cup packed brown sugar, divided use
- 1/4 cup apple cider or apple juice (see note)
- 2 to 3 slices thick-cut bacon, cooked until crisp, crumbled
- 1 recipe cinnamon roll dough (see top of page)
- Flour for dusting
- 2 tablespoons ground cinnamon

In a small saucepan over medium heat, combine 4 tablespoons of the butter and 6 tablespoons of the brown sugar and cook, whisking, until sugar dissolves. Stir in cider and cook until sauce starts to thicken. Remove from heat and pour into a 10-inch

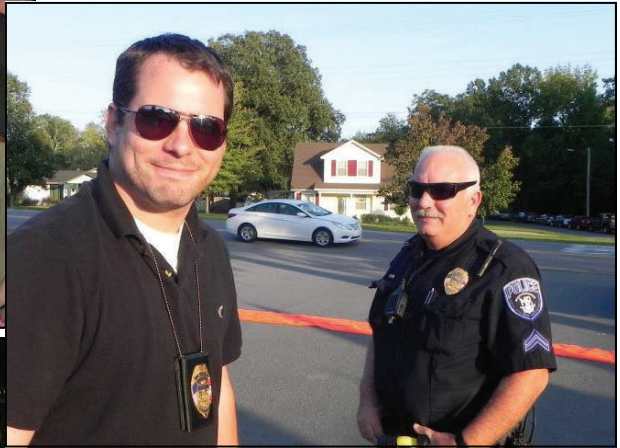
cast iron skillet (or two smaller cast iron skillets). Let cook 15 minutes. Sprinkle bacon over cooled sauce; set aside.

Transfer dough to a lightly floured surface. Roll dough into 16-by-20-inch rectangle.

In a small bowl, combine the cinnamon and the remaining brown sugar and mix well. Spread dough with remaining butter. Sprinkle with cinnamon sugar. Roll dough to form a tight cylinder. Cut into 1-inch thick slices. Arrange slices, spiral side up, in prepared skillet(s). Cover with a tea towel and let rise until doubled, 45 to 60 minutes.

Heat oven to 375 degrees. Bake 22 to 25 minutes, or until rolls are golden brown. Transfer pan to a wire rack to cook for 5 minutes, then invert onto a serving platter.

Makes about 16 rolls.



McGruff the Crime Dog was busy making the rounds at National Night Out Events in North Little Rock. Right, he made an appearance at the event in Park Hill.





More **National Night Out** event photos in North Little Rock. (Provided by Shirley Abel, Neighborhood Services and found on Facebook).



North Little Rock Mayor
Patrick Henry Hays
Welcomed
2012 Race for the Cure
Participants to
North Little Rock





The color of the day was pink! First there were runners...then came the walkers...and more walkers!

And then there was dancing...Jimmy Ard of North Little Rock (*pictured right*) got his groove on with one of the dance groups.

Costumes ranged from jogging pants and T-shirts to tutu's and feather boas. Oh, and don't forget the wigs (all pink, of course)!

Special thanks to Joan Stewart, North Little Rock Electric Department Dispatcher for all of the wonderful Race for the Cure photos!



North Little Rock City Council Schedule

The North Little Rock City Council meets the 2nd and 4th Monday of each month at 7:00 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 501-340-5317 or email Diane Whitbey at Dwhitbey@northlittlerock.ar.gov.

The City Council Agenda can be found at 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 Patrick Henry Hays	340-5301
City Clerk and Collector Diane Whitbey	340-5317
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
November:



Oct 29—Nov 2 no pickup

Nov 5-9—recycle

Nov 12-16 no pickup

Nov 19, 20, 21, 23, 24—recycle

Nov 26-30—no pickup

City Offices located at 120 Main

IT/Data Processing, Kathy Stephens	975-8820
Finance, Bob Sisson	975-8802
Information	975-8888
Human Resources, Betty Anderson	975-8855
Planning, Robert Voyles	975-8835
Purchasing, Joe Smith	975-8881
Revenue/Audit, Jerry Reagan	975-8895
Utilities Accounting, David Melton	975-8888

The Art of Music

Friday, November 9, 2012

At the Hays Center, 401 West Pershing
Beginning at 5:30 p.m.

Featuring

Angela Green

who will paint to music to entertain the
audience beginning at 6:00 p.m.

Other artists include

Melverue Abraham,

Harold Ott,

Tim Vahsholtz,

Robert Spencer and

David Stricklin

Days to observe in November:

1-National Author's Day	26-National Cake Day
2-National Deviled Egg Day	27-Pins & Needles Day
3-National Sandwich Day	...and...
6-National Nachos Day	<i>Aviation Month</i>
13-Mom's and Dad's Day	<i>Good Nutrition Month</i>
17-Homemade Bread Day	<i>Peanut Butter Lover's</i>
21-World "Hello" Day	<i>Month</i>

November Employee Birthdays

Name	Dept	Date	Name	Dept	Date
JESSICA HILLMAN	Finance	1	BRECK MAXEY	UAD	12
KANDACE SANDERS	Police	1	KEISA WILLIAMS	Planning	12
CLINTON O'KELLEY	Police	2	DAVID MATCHETT	Fire	14
FRANKLIN GRIFFIN SR.	Vehicle Maint	2	RAGAN HERNANDEZ	Police	14
BRUCE FOUTCH	Admin	3	JUDY WEST	2nd Court	15
TERRY KUYKENDALL	Police	3	JUDY ROSS	UAD	15
DIANA LUNA	Police	3	KATHLEEN FINEFIELD	Parks Admin	15
PATRICK LANE	Street	3	SHELBY HUNTER	Police	16
TYRONE MAYWEATHER	Street	3	RANDY FLIPPIN	Police	16
JAMES BRAY	Electric	4	TERENCE METCALF	Fire	17
KATHERYN STEPHENS	UAD	4	DANA BOWERS	Police	18
BETTY ANDERSON	HR	5	RAUL DALLAS	Police	19
DHURMON CUNNINGHAM	Sanitation	5	JERRY REAGAN	Audit	19
EMORY REED	Electric	6	ROBERT BROWN	Street	19
JOHNNY GOFF	Fire	6	GEORGE PAXTON	Traffic	19
BRUCE MOYSTER	Police	6	MATTHEW TURES	Electric	20
BRANDT CARMICAL	Police	6	KIM ALMOND	Police	20
DANTANIEL DURAN	Fire	7	DEAN GATLIN	Street	20
JOSH BURKS	Fire	7	BRENDA JONES	Planning	21
JULIANNE IVY	Sanitation	7	BRIAN FISCHER	Ft Roots Golf	21
TINA OFFORD	Sanitation	7	DONALD PAYNE	Fire	23
DENNIE HUNTER	Street	7	SAM BROOKS JR	Street	23
TOBY HARRINGTON	Fire	8	TODD NEBLING	Street	23
JUSTIN BRADSHAW	Fire	9	MICHAEL HOPPER	AIMM	24
SYLVIA NORMAN	UAD	9	MICHAEL WALKER	Parks Maint	24
MICHAEL GARVIN	Police	9	MATTHEW MARTIN	Parks Maint	24
WYNNONA HEARN	OES	10	JOSHUA FORNEY	Police	25
NAQUESHA CROSS	UAD	10	DANIEL HALEY	Police	25
LADONNA BLAYLOCK	Police	10	ANTHONY WATKINS	Parks Maint	26
MICHAEL JOHNSON	Code	10	DENNIS DORRELL II	Police	27
JEFFREY WHITE	Street	10	DAVID JAMES	Sanitation	28
LINCOLN MARTIN	Hays Center	10	EDWARD RHODES	Street	28
YANCY TOLLETT	Police	11	THOMAS HANKINS	Electric	30
GORDON WITTENBURG	Fire	12	CHRISTOPHER PLY	Electric	30
			JAMES NEELEY	Police	30

City Offices will be closed, Monday, November 12. **Garbage and trash routes will run one-day delayed all week** (i.e. Monday's pickup will be Tuesday and so on).

City Offices will be closed, Thursday and Friday, November 22 and 23rd. **Garbage, trash and recycling routes will run one-day delayed Thursday and Friday** (i.e. Thursday's pickup will be Friday and Friday's pickup will be Saturday).

For more information call 501-371-8345.

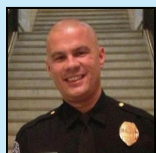
**Loose Leaf Pickup
will resume
November 5, 2012**



Bagged leaves will be picked up weekly on your yard waste (*trash*) pickup day.

November Employee Anniversaries

<i>Name</i>	<i>Dept</i>	<i># Yrs</i>	<i>Name</i>	<i>Dept</i>	<i># Yrs</i>		
VALENCIA	HARDY	Admin	3	PHILLIP	LOWRY	Police	18
JULIA	COULTER	Animal She	16	MICHAEL	GIBBONS	Police	18
MARY	DENTON	Oes	9	CHARLES	BARNES	Police	14
JON	RUSS	Electric	5	KENNETH	LIVINGSTON	Police	14
JONATHAN	STOWELL	Electric	25	JOHN	NANNEN	Police	14
SHANE	PRATER	Electric	3	MARK	TOZER	Police	13
DANIEL	CUSHING	Electric	5	RICHARD	BEASTON	Police	13
DONNA	BRYANT	Electric	30	BRIAN	KILGORE	Police	13
TERRENCE	WILLIAMS	Electric	11	JUDY	PRINCE	Police	32
ALFRED	CERRATO	Fire	32	LABRENDA	COHENS	Police	3
OTHA	JOHNSON JR.	Fire	32	ERIC	IMHOFF	Police	8
BRENT	TREECE	Fire	5	KASEY	KNIGHT	Police	6
JUDY	WILKINS	2nd Court	9	KENNY	STEPHENS	Public Works	5
NAQUESHA	CROSS	UAD	4	ROBERT	HUMPHREY	Public Works	5
SYLVIA	NORMAN	UAD	5	JULIANNE	IVY	Sanitation	3
ROBERT	MAULDIN	HR	5	SYLVESTER	SMITH JR.	Sanitation	3
STACEY	LEONARD	HR	2	ANTHONY	ROBINSON	Sanitation	4
JERRI	DAUGHERTY	Police	31	JOSEPH	BAUMAN	Sanitation	16
WILLIAM	JONES	Police	9	MICHAEL	MARBLEY	Sanitation	4
MICHAEL	BROOKS	Police	5	LEON	ROBINS	Street	3
JEFFREY	GLOVER	Police	22	ROBERT	BROWN JR.	Street	5
GARY	YIELDING	Police	22	GARY	SHEFFIELD	Street	5
JAROD	MAYNARD	Police	5	DEAN	GATLIN	Street	10
CRAIG	UMHOLTZ	Police	5	WALLACE	HATCHETT	Street	21
LARRY	BEHNKE	Police	7	THURMAN	MCKEE JR.	Traffic	12
KENNETH	RICHOUBOURG	Police	5	LINCOLN	MARTIN	Hays Center	8
LE	CHAU	Police	5	NATHANIEL	LEE	Parks Maint	2
AMY	COOPER	Police	9				



North Little Rock Police Officer Tommy Norman received the National Chapter Military Order of World Wars (MOWW) Law and Order Distinguished Service Award, recognizing his sustained outstanding performance on the job and in the community.

The Distinguished Service Award is presented each year to nationally recognized patriots, who are honored for their extraordinary contributions to our national defense. This is the highest individual award that can be received through the MOWW.

Norman has been a patrol officer since 1998 and is well-known in our community. Local children know him from the “Back to School” event where he distributes backpacks and sneakers to children in need or as the lead officer for the Star Student Program at local schools. Norman coordinates “Shop With a Cop”, which he established 5 years ago, and the “Season of Giving” which he created 12 years ago. He also volunteers with Special Olympics by participating in the Law Enforcement Torch Run and Krispy Kreme’s “Cops on Top” fundraiser.

Officer Norman’s supervisors say he builds “lasting relationships” with residents and is a role model for children.

If you would like to volunteer in any of the programs mentioned above, or make a donation, please contact Officer Norman at 501-366-4330 or email him at tommy.norman@NLRPolice.org.

Norman recently participated in Ronald’s Night of Dancing With The Stars and received the “People’s Choice Award”.

Alderman Debi Ross was a Celebrity Judge and former contestant of the event.

NORTH LITTLE ROCK CHRISTMAS PARADE- SUNDAY, DECEMBER 2, 2012

The theme this year is **“Psychedelic Christmas”**.

Participants are encouraged to incorporate one “non-traditional” holiday color into their float presentation.

There will be **ONE Santa** in the parade, sponsored by the North Little Rock Visitors Bureau.



All entries must have entertainment appeal and must be costumes or decorated.



All clubs, organizations, schools, churches and businesses are encouraged to participate in the parade.

All entry forms must be returned on or before **Monday, November 26, 2012.**

No walking entries that perform will be allowed other than school bands with drill team, military units or adult walking units.

All children and children groups will be required to be in cars, trucks, floats, etc. This is for the safety of the children and to keep the parade moving in a timely manner.



This year's parade is sponsored by the **North Little Rock Sertoma Club**, The **City of North Little Rock**, and the **North Little Rock Visitors Bureau**.

Project Chair, Ms. Sherry Bruno

For more information, contact **Shannon Harris** at **501-758-1424** or email **SHarris@northlittlerock.org**.



North Little Rock Lions Club

Annual Fruit Sale

December 17, 2012



Peck Baskets for \$25.00
Half Peck Baskets for \$15.00

For more information or to order, please contact:

Jim Bullard at 501-835-1420

Since 1917, Lions clubs have offered people the opportunity to give something back to their communities. From involving members in projects as local as cleaning up an area park



We Serve

or as far-reaching as bringing sight to the world's blind, Lions clubs have always embraced those committed to building a brighter future for their community.

Little Rock AFB Green Knights Presents

THE FIRST ANNUAL RAEGAN WHALEY MEMORIAL DIAPER RUN

ALL Bikes Welcome!!!

When: 10 November 2012 @ 2 pm

*Where: M and M Stop n Shop, Hwy 5
El Paso, AR*

*We will make the short ride from
M n M via the Frontage Rd to the
LRAFB Education Center on
Vandenburg Dr. KSU: 2:30pm.*

*Donations can include any baby
-related item such as diapers, formula,
baby food, wipes, toys, children's clothes,
gift cards from retailers that sell these
items, and cash.*

*Coin Toss: Bring all your loose change
toss it in the Little Red Wagon for
St. Junes Children's Hospital.*



Donations will be collected on and off Base through 10 November. All donations collected will be presented to the LRAFB 1st Sgt's Assoc. to be distributed to Airmen and their families during Christmas.

CONTACTS:

Terry Thomas

Cell: 501-743-8837

tkmme55@igmeil.com

Alexandra Casanoff

Cell: 501-960-1126

ajcasanoff@aol.com

M n M Stop n Shop

501-796-7070

Add'l Contact: MSgt Rodney Kizzia

Email: rodney.kizzia@us.af.mil

Phone: (501) 749-0245

If you have information, announcements, pictures, recipes, etc. you would like to share with North Little Rock City Employees and others in the community, please email to Dwhitbey@northlittlerock.ar.gov by the 15th of the month.