

North Little Rock e-Newsletter

Provided by Diane Whitbey, City Clerk and Collector

November 2013

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.



Left: NLRPD Officer Tommy Norman and friends from Park Hill Elementary School.



Right: Carla Stewart, Susan Burleson and Linda Williams

Right: Fathia and Susan—Hays Center

Below: Diane Whitbey, Mark Rogers, Katelyn Thomas and Linda Marshall



HAPPY HALLOWEEN
FROM
NORTH LITTLE ROCK
CITY EMPLOYEES



Right: Debbie Kolwyck.

Far right: PJ Smith and Jamie Stout



DAYLIGHT SAVINGS TIME—FALL BACK NOVEMBER 3, 2013 AT 2:00 A.M.



"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

Animals and Holidays....

While holidays bring good times and cheer for many, they also bring a unique set of circumstances for companion animals. Here are special issues to consider in keeping your pets safe and happy year-round.

Holiday House Plants

Although they add a warm touch, many plants can harm your pets. Keep these potentially dangerous bloomers well out of reach.

- Lilies can be deadly to cats, and many types can cause cats to have kidney failure.
- Poinsettias, although not as toxic as people often think, can upset your pet's digestive system.
- Mistletoe, especially the berries, is highly toxic, can cause stomach upset and has the potential to cause fatal heart problems.
- Holly can cause vomiting, diarrhea, nausea and lethargy.
- Certain types of ivy, such as English ivy, can also cause severe harm.
- Amaryllis can cause vomiting and diarrhea.
- Hibiscus can cause diarrhea.

Lights, Candles and Fragrances

- Keep lights and extension cords safely secured or covered to deter chewing, which can lead to electric shock or even electrocution. Better yet, invest in pet-proof extension cords, or spray with products such as Bitter Apple or Chew Stop.
- Candles can be fragrant and enticing to pets. But they can be a fire hazard if knocked over by an exuberant pet, and the fumes can be harmful to birds.
- Liquid potpourri and sachets, popular during the holidays, can be very dangerous. Exposure can cause skin or oral damage to your pet and may cause illness or death.

Food Hazards

Before you give in to those gorgeous, pleading eyes and feed your pet that leftover turkey leg or Halloween candy bar, be aware of the harmful and even deadly consequences of feeding "people" food to any companion animal.

One way to reduce the temptation is to feed your pet before guests arrive, so your pet will be less likely to beg and steal food. Inform your guests of the house rules regarding your pet, such as not feeding him scraps from the table. Also, if your guests smoke, be extra vigilant and keep nicotine and alcohol out of your pet's reach. These can be highly toxic—even deadly.

Below are some foods that can be harmful to your pet on holidays and year-round:

- Rich, fatty foods, such as turkey skins or gravy can cause pancreatitis, an inflammation of a digestive gland, and can be very painful and serious, leading to hospitalization. Stomach upset, vomiting, and diarrhea can occur if pets consume these items. Limit table scraps, and let your guests know as well.
- Any kind of bone can tear or obstruct your pet's intestinal tract. Make certain all bones are disposed of properly. Poultry bones can be especially dangerous or even fatal to animals.
- Often used to tie the turkey during roasting, strings, can tie up your pet's insides, too.
- Found in abundance in turkey stuffing, onions are toxic and can destroy a dog's red blood cells, leading to anemia. Food containing high amounts of onion power should also be avoided.
- Grapes and raisins are beautiful to look at but harmful to pets. Keep that cornucopia filled with fresh fruits out of reach. Grapes especially contain toxins that can cause kidney failure.
- Chocolate—especially baking chocolate—can actually kill your dog, so keep all such goodies well out of reach. Chocolate can affect the nervous system and cause urinary system and heart muscle damage in your pet. It also contains theobromine, which can be especially harmful to dogs if ingested in large quantities.



Need a new addition to your family?

Call

501-791-8577

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



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



The North Little Rock Fire Department hosted its Annual Fire Fest Celebration last month in the Kroger Parking lot at McCain and North Hills. Hundreds of visitors young and not so young came by.

Above left: a members of the North Little Rock Mayor's Youth Council makes Hot Dogs.

Above: a little Firefighter gets a "high-five" from Sparky the Fire Dog.

Left: Assistant Fire Chief Steve Smith came by to join the fun with his Firefighter Family members.



North Little Rock Woman's Club Annual Fall Follies
Saturday, November 9, 2013—Patrick Henry Hays Senior Center
Doors open at 5:30 p.m. \$25.00 per person—includes
Dinner at 6:30 p.m. Corky's BBQ, homemade desserts & more!
Country Store—Fund Raiser

For more information contact Helen Greenfield at 835-5019
All proceeds go back into the community through phone cards for military service members, Breast Care at Baptist Health and more

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 (September events).



Central Arkansas Water—CAW and the City of Hot Springs have agreed to purchase the water rights for 120 MGD in Lake DeGray from the Corps of Engineers. Hot Springs will receive 20 MGD and CAW 100 MGD. CAW will also receive \$1.1 million from Hot Springs as part of this joint endeavor.

Laman Library—In September the library opened the 9/11 exhibit from the New York State Museum. Guest speaker at the opening was Maureen Mitchell, wife of one of the firemen lost in the South tower. The library had an average of 1,132 users per day in September.



Neighborhood Services—attended multiple neighborhood association meetings, mailed 8 neighborhood group newsletters to 12,604 individual households, including 1,348 September/October NLR Neighborhood News newsletters. Worked with multiple neighborhood National Night Out groups and events.

Hays Senior Center—average over 700 persons in daily attendance. New programs working well including Zumba and Tai Chi. 101 new members in September and approaching 18,500 since center originally opened. A Veteran's Day program will be held on November 12.

IS-53 work orders logged and completed for 17 city departments. eAccount stats (online bill app): access site—Web=6,726 Phone=4,501; used payment gateway—Web-2,830 phone=670.

Utilities Accounting—Bad debt August: \$98.20
Projected bad debt write-offs 2013: \$365,000.00
New accounts installed: 1,067
Accounts finalized: 1,005

Street Department—worked potholes in Scenic Hill area, West of Pike, North of Osage. Cut and cleaned (River) trail along Riverfront for Big Dam Bridge 100. Cleaned multiple ditches. Continue pumping Greenlea Lake. Checked and cleaned basins.

Sanitation—garbage crews collected and disposed of 1,275.71 tons (2,551,420 lbs) of household garbage. Yard waste crews collected and disposed of 280 loads (8,556 cubic yards) of mixed debris. 223 used tires collected. Logged 651 telephone calls.



Traffic—Service request work order (Sign Shop) 142. Signal trouble reports—44, Posts replaced—36. Approved Barricade Applications—86. City vehicles marked with decals (logo) 22.



Engineering—continue work on 2014 Overlay Program—plan/list of streets to be overlaid. Multiple projects underway throughout the city. Ward drainage projects underway—West 50th—717, 47th Street, 1304, 12th Street—1230, Crutcher and 36th, Poe at Mount Olive, Bethany and Hwy 161, Overbrook ditch cleaning, Arlene Laman Drive, Bethany and Hwy 161, Glenview Recreation Center Fence.

Police—(August) Violent Crime down overall 10%, Robberies down 24%. Property Crime down 25%, Burglaries and Breaking and Entering (Storage Buildings) down 17%. Theft from motor vehicles down. No homicides. Letter sent to Alcohol Beverage Control Board requesting closure of business due to homicide and other incidents, emergency order issued closing business until final decision is made. Police Athletic League football underway. United States Marshall Service and Police Department joined forces with the addition of a detective to the Fugitive Task Force. Testing an ELSA translator.



Fire—Total Incidents: 856
Residential Fires: 12
Vehicle Fires: 6
Rescue/EMS: 481
Other Responses: 280
Total Responses: 1,553
Other Structure Fires: 4

False Alarms/Malfunxions: 63
Haz Mat Responses: 10
Total Fire Losses: \$277,470.00
Total Value: \$16,065,320.00
Total Saved: \$15,787,850.00
Training: 2,714 hours
Building Inspections: 171



Office of Emergency Services/911—Met with Military Heights Neighborhood Association providing 911 education and emergency protective measures in case of a disaster. Public Safety Dispatchers trained on new AWIN digital radio system. Conducted assessment and maintenance of Tornado Siren at Fire Station #9. Natural gas leak at Hemlock Courts—2 buildings evacuated for precaution. Calls for service 19,394, 8838 CAD Entries.

Planning—city approved for 2 “Jump Start” grants through Metroplan (Park Hill and Levy). Staff assisting with multiple potential developments. New Agriculture Zoning Classification approved by Planning Commission. Land swap with Arkansas Game and Fish to expand Ott Park.

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Fit 2 Live—Community volunteer teaching “Cooking Matters” healthy cooking workshop for teens at Boys & Girls Club. Working with The People Tree and the Clinton Health Matters initiative on a mobile market—vegetable market trailer to increase access to healthy, locally-grown food in “food desert” neighborhoods.

Health Department—Mass Flu Clinic scheduled November 1, 2013 at Lakewood Middle School. Between October 15 and November 15 will visit all North Little Rock Schools. Enrolling Arkansans in new affordable health insurance program.

City Clerk/Collector—issued 3,548 Business Licenses/Beer/Liquor/Restaurant in 2013. Updating Business License Applications to include new information and fees. Began printing 2014 Invoices (renewals). Collected \$48,336.98—2% Hotel/Motel, \$23,929.89 1% Hotel, \$14,466.03 Mixed Drink and \$494,136.16 Restaurant Taxes.



Code Enforcement—152 assigned calls, 759 initiated calls, 35 citations, 347 notices, 74 vehicles tagged, 155 structures inspected, 17 food service inspections, 0 search warrants, 1 house demolished by city, 5 houses demolished by owner. Secured 4 vacant houses, mowed 119 vacant lots, mowed 38 with structures, picked up 26 tires.

Animal Control—NLR Incoming Animals—241, Adopted 86, Reclaimed 16, Euthanized 158, Citations issued 60, Vouchers (spay/neuter) Dog 37, Cats 17, Calls for Service 763



Pulaski County Incoming Animals—84, Adopted 19, Reclaimed 2, Euthanized 44

New “Rescue Dog Donor” Program provides assistance with expense of transporting dogs out of state.

Parks and Recreation—Arkansas Bikers for Children event in Burns Park had over 1,000 motorcyclists and raised \$50,000 for Children’s Hospital. Dark Hollow Day at Lorene Joshua Park had 150 participants. 2,600 Big Dam Bridge bike ride participants went through Campbell Lake Park and Burns Park.

NLR Visitors Center (A&P)—September RV Park revenue \$22,651.90—468 reservations and an average stay of 2.60 days. New Marriott Courtyard open, 121 rooms, restaurant, Starbucks and 3,000 feet of meeting space.

Electric Department—38,297—customers, Peak Power—223,390 KW, Territory—60 square miles, miles of wire—544.8 miles, # Transformers—11,248, Street lights—10,975, Smart meters 23,559—Revenue \$10,429,891.00



Parks and Recreation—Funland averaged 600 visitors per weekend and hosted 28 Birthday Party’s, and 3 Group Rentals (with 155 participants). Funland is closed for the season.

**Finance—
Revenues (MTD—August)**

Taxes	409,604.58
Licenses and Permits	75,086.17
Fines and Forfeitures	276,599.50
Local Option Sales Tax	2,018,162.66
Intergovernmental State	0.00
Franchises	138,467.56
Investment and Misc	(1,934.79)
User Fees	87,994.55
Utility Transfer	68,642.08
Grants and Other Sources	52,653.46
Transfer from Electric	923,080.00

Expenditures

Admin	100,917.84
Animal Control	55,792.92
Special Appropriations	410,997.96
City Clerk	18,685.22
Emergency Services/911	108,978.51
Finance	55,573.61
Fire	1,245,901.54
Health	28,968.27
Legal	41,729.62
1st Court	41,847.02
2nd Court	40,134.04
Public Defender	547.62
Human Resources	43,726.26
Commerce	12,348.80
Planning	61,916.50
Police	1,573,553.79
Code Enforcement	66,564.00
Public Works	61,294.51
Neighborhood Services	13,433.42
Fiscal Control/Revenue	0.00
Sanitation	338,970.76
Vehicle Maintenance	113,545.73
Senior Center	80,476.54
Communications	18,375.89



A budget discussion will be held on November 5, 2013 to review the 2014 budget at 5:00 p.m. at the North Little Rock Chamber of Commerce.



In October, Major General William Wofford, Adjutant General Arkansas National Guard spoke to members of the North Little Rock Camp Robinson / Camp Pike Community Council. He provided an update regarding the effect of the recent partial government shutdown and its impact on the local community.

On October 1, 2013, the partial government shutdown impacted many government agencies including the Arkansas National Guard. The shutdown forced the immediate furlough of 738 federal employees, most dual status technicians, 294 state employees and the cancelation of October drill, which impacted nearly all 10,000 members of the guard statewide.

The ability to purchase supplies (fuel, ammunition, parts and other services) ceased. The State of Arkansas had to pick up the tab on many items, including utilities at local facilities. The majority of schools (training) were canceled including classes at the PEC (Professional Education Center) at Camp Robinson.

The number of state employees furloughed increased to 371 by the second week of the furlough.

On October 16, 2013, a continuing resolution was passed lifting the partial shutdown and restoring funding under FY13 for three (3) months. Language in the resolution will reimburse the state for losses, and provide retroactive pay to furloughed employees.

Many soldiers and airmen were canceled out of schools which are important to their individual readiness and career progression. Due to lengthy waiting lists, guardsmen may have to wait months or even years to attend necessary training.

Morale has been impacted too. This is the second furlough this year for federal employees (most of which are dual-status military technicians). As part of the criteria for federal civil-service jobs, soldiers in a dual-status position must be members of the Army or Air National Guard, they are military personnel, and many are veterans of Iraq and Afghanistan. The furlough earlier this year did not provide retroactive pay. Those members and their families had to absorb the loss of income. However, during the furlough, Guardsmen and women continued to go to work, not knowing if they would be paid. They worked long hours and weekends to ensure readiness was maintained in our state. Members who were not furloughed volunteered to pick up extra shifts to cover for those who were.

The impacts to the Arkansas National Guard effected members at Camp Robinson, Little Rock Air Force Base, Fort Chaffee / Ebbing Air National Guard and our local communities.

Businesses in the areas above, including North Little Rock felt the impact as well. These businesses ranged from small businesses to large vendors and suppliers. Ben E. Keith (North Little Rock) lost over \$100,000.00 in sales directly to the Arkansas National Guard. Businesses in the area of Camp Robinson including Belwood Diner, The Getting Place, Convenience stores and more suffered financial losses as well.

General Wofford extended appreciation from the entire Guard family to all of the local businesses which support them every day. He said "There is no mechanism for retroactive pay for these businesses."

During the next few months, maintaining readiness and building financial resiliency are a focus. All businesses face uncertainty. The Guard must begin finding innovative ways to mitigate the impact within the guard and our local businesses. The budget control act and sequestration required more reductions in spending than last year. The Army and Air Force will become a leaner force requiring fiscal adaption's.

General Wofford said, "The Guard is the bedrock of our nation; since 1636 despite the challenge, the citizen-soldier, and now airmen, have responded to the needs of our fellow citizens at home and abroad." Over the past decade, Arkansas National Guard members have logged over 13,000 deployments in support of operations in Iraq and Afghanistan; all while responding to over 300 emergencies statewide.

The New York Times has estimated \$3.1 billion in lost government services as a result of the shutdown. \$76 million per day was lost because of National Parks being shut down (according to the National Park Service). \$217 million per day was lost in federal and contractor wages in the Washington D.C. metropolitan area alone.

Our Arkansas National Guard team is made up of Soldiers, Airmen and Civilian employees. Some are your family members, others are co-workers and neighbors. The impact of the shutdown on the Guard is not an isolated one; as a community based organization it impacts us all.





Congratulations Alderman Baxter!

North Little Rock City Council member (Ward 3) Steve Baxter (left) participated in the Men's Division of the Annual Susan G. Komen Race for the Cure in October. He finished 6th in his division with a time of 21:44!

Way to go Alderman Baxter!

Last month, the City of North Little Rock and North Little Rock Fit 2 Live Coordinator Bernadette Rhodes were honored by the Governor's Council on Fitness at an Awards Banquet.

Mrs. Rhodes received the Individual Leadership Award for exceptional leadership in physical activity and health for Arkansas Citizens.

The City of North Little Rock won the Governor's Council on Fitness *Built Environment Leadership Award* for its "Complete Communities" efforts around increasing physical activity through neighborhood walkability and bikability.

Pictured L-R are North Little Rock Chief of Staff Danny Bradley, Planning Director Robert Voyles, Alderman Debi Ross, Alderman Beth White and Mrs. Rhodes.



Above:
Loretta Dumas



Above middle left and right: Jenifer Holland and Shay Reagan
Above right: Renee Henson
Below right: Brenda Hernandez
Bottom middle: Kandace Sanders, Chereon Camp and Cynthia Marshall



Below:
Kristin Schultz and Cheryl-Whitley



5 Ways to Make Your Health Benefits Work for You

1. **Stay In-Network.** Your benefits will be lower if the provider is out of network. Make sure all doctors and facilities involved in any procedure are in the QualChoice network—including specialists and lab or X-ray testing (before the procedure is performed). Specialty lab work is expensive, but most can be done by our network partners. To find a QualChoice network provider, visit qualchoice.com and click on *Provider Search*.
2. **Use Generic Drugs.** Ask your doctor if a less expensive generic form of a drug will work as well as a name brand for you. Visit qualchoice.com and click *Pharmacy* to view QualChoice formularies (drug lists). If you're not sure what prescription coverage you have, log in at qualchoice.com.
3. **Get Pre-Authorization.** Know beforehand which medical procedures require pre-authorization by checking the Medical Polices section of qualchoice.com or calling Customer Service at 501-228.7111 or 800-235-7111. Your claim could be denied if pre-authorization was required and you didn't get it.
4. **See a Primary Care Physician Instead of a Specialist.** Visit your primary care physician first for most medical needs. Your doctor knows you and your medical history and can take care of most problems without the cost of specialty care.
5. **Use Preventive Care Benefits and Health and Wellness Programs.** Use the preventive care benefits in your plan. If it includes our QCARE health and wellness programs, you can enroll in a program to stop tobacco use, get healthy lifestyle coaching, or get support for chronic or serious health issues. It could help you avoid a problem later. Speak to a care manager today. Call 501-228-7771 or 800-235-7111.



Health Care Reform 101

Information found in *A Quality You—*

Your QualChoice Member Newsletter / Fall 2013

Parts of the Patient Protection and Affordable Care Act are already in place, with the full law taking effect January 1, 2014. Here's how the law may effect you:

- You must have health insurance or pay a penalty.
 - Your health plan must cover certain essential health benefits for things like emergency care, hospital stays, and maternity and newborn care.
 - Non-grandfathered health plans will provide free preventive care.
 - People with pre-existing health conditions must be offered coverage, and it cannot be cancelled if they get sick.
 - Younger, healthier people may have higher rates, to offset costs for older, less healthy people.
- All health Plans must use the same standard, easy-to-read Summary of Benefits and Coverage.
 - You may choose any doctor within your health plan's network.
 - Adults up to age 26 may be covered on their parents' plan.
 - There will be no lifetime and yearly dollar limits on coverage of essential health benefits.
 - You are guaranteed a right to appeal health plan decisions.

The new Health Insurance Marketplace opened October 1, 2013. Arkansans who do not have coverage will be able to shop and compare plans at healthconnector.org.

If you have any questions, you can use QuicQuestions online serve to get answers. Submit questions and receive a response within 24 hours. Visit qualchoice.com and click *QuicQuestions*.

Sweet Potato Chips

Ingredients:

- 1 5-inch sweet potato
- Olive oil spray
- 1/4 tsp. no-salt herb blend

Directions:

Peel and cut the sweet potato in half diagonally. Use a mandolin or other slicer to cut into 1/8 inch slices. Put slices into a bowl of ice water for about 15 minutes to wash off some starch. Pat dry with paper towels.



Heat oven to 425 degrees. Line cookie sheet with easy-release aluminum foil. Spray generously with olive oil and put the sweet potato slices in one layer. Bake about eight minutes, carefully turn over, and bake another six minutes. Let the chips cool on a baking rack, and sprinkle with a no-salt herb blend. Serve at room temperature.

Download the 2013 Healthy Lunch-time Challenge cookbook or see a video of the 2013 Kids' State Dinner by visiting chosemyplate.gov.

Homemade Boursin Cheese

Ingredients:

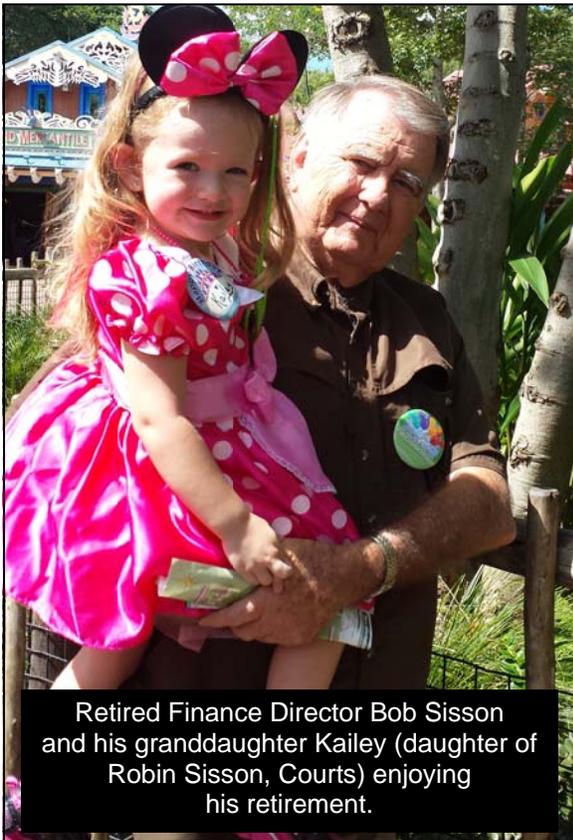
- 2 garlic cloves
- 8 oz butter at room temperature
- 16 oz cream cheese
- 3 Tbsp grated parmesan cheese (use freshly grated)
- 1 Tbsp fresh dill—minced or 1 tsp dried dill weed, crumbled
- 1/2 tsp dried marjoram
- 1/2 tsp basil
- 1/2 tsp chives
- 1/2 tsp black pepper

2 Tbsp fresh parsley, minced

Have cheese at room temperature. Crush garlic. Mix cheese, butter and garlic. Add remaining ingredients.

Pack mixture into a container just large enough to hold the Boursin and store in the refrigerator.

To serve, bring to room temperature and serve with crackers.



Retired Finance Director Bob Sisson and his granddaughter Kailey (daughter of Robin Sisson, Courts) enjoying his retirement.



Part time City Clerk and Collector employee Pat White enjoying time with her best boy, Gabe.



Leaf Vacs resume in North Little Rock Monday, November 4, 2013

Leaves must be raked within 6 feet of the curb and away from any obstructions, (light pole, rocks, mail box, etc.) Bagged leaves will be picked up weekly on the regularly scheduled yards waste pickup date.

Baylor Graduates in *Teach For America* are on a Mission—Both in the Classroom and on a Bigger Stage

Article found in the Baylor Line Magazine of the Baylor Alumni Association—Summer 2013

The sign behind Kelsey Riley's desk reads, "BELIEVE." And believe she does. The 2011 Baylor graduate teaches English in a high-poverty, rural high school along the banks of the Mississippi River in Arkansas.

High poverty levels correlate statistically to low student achievement, but Riley said that her students—even the ones who are years behind in their reading skills—truly want to learn.

"My students have a thirst for knowledge," she said.

And the students say they like Riley's class, even though some don't necessarily like reading and writing. Junior Keristen Bennett said, "She's a young teacher; so she's giving us some more ideas and experience that we need to learn better. When she walks in the room, you're like, 'Oh my gosh, this looks like a fun classroom.'"

It is no accident that Riley and her youthful enthusiasm landed at Central High School in Helena-West Helena school district. She is part of Teach For America (TFA), a program designed to put new college graduates into public schools with high-poverty populations. The organization, which is part of AmeriCorps, recruits non-education majors and gives them a crash course in teaching the summer after graduation. Then they are hired directly by the various schools and districts that are TFA partners. TFA teachers benefit from AmeriCorps educational grants for each year they teach and can defer student loans while in TFA. Almost all of them teach in high-density urban settings or in rural towns.

During the 2012/2013 academic year, there were thirty Baylor graduates in the classroom through TFA and forty-nine who are TFA alumni. For the coming year, TFA's Baylor recruiter Rachel Harpster expects the numbers will go up. "We had more than a hundred applications this year," Harpster said of Baylor. She anticipated about twenty new Baylor alumni joining TFA in 2013.

"I love recruiting at Baylor, because everything I'm looking for is part of the core values in the Baylor community," Harpster said. "Every student I talk to at Baylor has experience volunteering in the community."



Grand Central

A native of (North) Little Rock, Riley feels at home at Central High, which had six other TFA teachers for 2012-2013. The rest of the TFA teachers are from far away, so the students are always surprised to learn that Miss Riley—with her sweet southern accent sounds that sounds so much like their own—is part of TFA.

Riley said the reading levels for her eleventh-grade students range from first grade to college. Now in her second year, Riley said, "I've become way more honest. I tell them, 'You came to my class without the skills that you needed. None of us wanted that. I didn't want that for you. You didn't want that for yourself, but it is what it is, so we have to work twice as hard.' And so they work hard."

Riley applied to be a kindergarten teacher. "Then I got placed in high school, and I thought, 'Oh my Lord, have mercy,'" she said. "They are all way bigger than I am."

At five-foot-one, Riley looks like a student herself. But she has control of her classroom and has developed rewards and consequences to motivate her students. She planned a day for the students to perform their original poetry as a reward after they finished state testing. They said they liked to express their feelings through writing, as

opposed to "essays and paragraphs and narrative and all that stuff." Themes of their poetry included a dislike of school rules, desires to succeed and graduate, and the challenges of parenthood.

Riley went easy on the grammar for the poetry assignment, but students were expected to pay attention to each other and use "appropriate" language, as always.

"I don't talk ugly at my students, and I expect them to show the same respect," she said. But when Riley's eyebrows go up and her chin goes down, somebody on the other end of that look had better straighten up.

"My students know that I am invested in who they are as people," she said, "and that I want them to grow as individuals in my classroom—just as much as I want them to know who Shakespeare is."

Riley teaches seven classes a day—with seniors in AP English first period and juniors the rest of the day. She has about 130 students total, and usually has less than twenty at a time. She also works in the after-school program, offering remediation and enrichment one on one.

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Central High senior Bri'ana Meriweather plants to be a dentist but took AP English mostly to be in Riley's class. "I can talk to her about anything—that's what I love about her," Meriweather said. "And I'm a good writer now—she's an extremely good teacher."

"I would rather teach English than anything else," said Riley, who was a journalism and public relations major at Baylor. "In math, you don't really have conversations about life, but you do in English class."

Riley will stay at Central an extra year after her two-year TFA commitment. But she has been accepted to a master's program in education in community development action at Vanderbilt, so in 2014, she will leave for Nashville.

That's one reason not all traditional educators are 100 percent sold on TFA. Monica McMurray, the principal at Central High, said that Teach for America teachers are great, but that she would prefer to hire certified teachers who would stay long term. "I love Teach for America, but I'm a traditional teacher," she

said. "I came through the traditional ranks, so what I have seen—and the data shows this—it hurts us in the long run...because people move on, be it to other areas or to go back and start another career or get another degree."

McMurray said she is trying to improve the school enough that certified teachers will come—and stay.

TFA recruiter Harpster said the organization works with schools that cannot attract enough traditional teachers. "Especially in math and science, we are filling vacancies that are not being filled otherwise," she said.

Harpster said that the national average for teacher retention after the first year is 86 percent, and it's 83 percent for teachers at low-income schools. She said TFA's retention rate for completing the two-year commitment is 90 percent. TFA's statistics indicate that 66 percent of participants stay in the field of education, including those who are studying education in graduate school or working in policy and administration.

Slow Cooker French Onion Soup

- 1 Slow Cooker liner
- 3 large onions, sliced (3 cups)
- 3 Tblsp margarine or butter, melted
- 3 Tblsp all-purpose flour
- 1 Tblsp Worcestershire sauce
- 1 tsp sugar
- 1/4 tsp pepper
- 4 cans (14 1/2 oz each) ready-to-serve beef broth



utes or until onions begins to slightly brown around the edges.

Mix flour, Worcestershire sauce, sugar and pepper. Stir flour mixture and broth into onions. Cover and cook on low heat setting 7 to 9 hours (or high heat for 3 to 4 hours) or until onions are very tender.

Put soup in a bowl and top with Cheesy Bread. Serve immediately. Serves 8

Place liner in 5 to 6 1/2 quart slow cooker bowl (crock). Make sure that the liner fits snugly against the bottom and sides of the bowl and pull the top of the liner over the rim of the bowl.

In lined slow cooker, mix onions and margarine. Cover and cook on high heat setting 30 to 35 min-

Cheesy Broiled French Bread

Just buy a loaf of French bread, slice and place on a baking sheet and top with cheese. Place under broiler until cheese is melted or cook according to package directions.

Bird Buns

Ingredients:

- 1 can Pillsbury refrigerated country Italian bread or crusty French loaf
 - 1 egg white, beaten
 - 1/4 tsp poppy seed
 - 6 slivered almonds
- Heat oven to 350°F. Lightly spray cookie sheet with cooking spray. Remove dough from can. Cut dough crosswise into 9 slices. Place 6 dough slices on cookie sheet. Shape each into oval with a slight point at one end for the tail. Use kitchen scissors to cut the tip



of the tail to give a feathered look. Cut a 1-inch slice at an angle on each side for wings. Tuck wings up slightly onto the back. Cut remaining 3 rounds in half crosswise, shape each into a ball for the head. Place on middle of each body.

Brush dough with egg white. With a toothpick, poke two holes in dough ball for eyes. Carefully place poppy seed into holes. Add almond for beak. Repeat with remaining dough rounds. Bake 15 to 20 minutes or until golden brown. Serve warm.

Recycling Success has set the table for food waste diversion

by Chaz Miller
Found in waste360.com

Over 20 years ago, legislators made recycling into their green crusade. By the end of 1990, most states had enacted recycling laws. These laws varied in the details, but the aim was to reduce the amount of waste generated, reduce the amount sent to disposal and boost the amount recycled. A new era had begun.

Clearly, those laws had an impact. Based on EPA data, total trash generation has flattened out. More importantly, perhaps, we each produce less waste now than we did (20 years ago). The decline on a per person basis is modest, but the trend is clear: we are not making garbage like we used to.

The decline, however, is mostly due to sweeping changes in the products we use in our daily lives, not because we are deliberately using less stuff. For instance, the amount of plastic packaging has doubled since 1990. In doing so, it has displaced heavier packaging materials, creating less potential waste in the process. At the same time, printed paper is down by almost a third, as we have shifted to using electronic media to transmit knowledge. As for electronic products like computers and cell phones, EPA didn't even have a separate category to track them back in 1990.

Yes, we are recycling more. Recycling and composting have increased dramatically, going up by 54 million tons, or 161 percent.



In particular, the amount of packaging we recycle has more than doubled since 1990 to slightly more than 50 percent. Recycling of newspapers, office paper and all

other kinds of printed paper, has shot through the roof, reaching a 75-percent recycling rate. Yard waste composting has also been a major success story, as we compost almost four times as much as in 1990. We also make less yard waste due, no doubt, to the rise of grasscycling and backyard composting.

As a result, legislators are turning their attention to increased food waste recovery. They know that if we are serious about diverting waste from disposal, food waste recovery—whether through composting or anaerobic digestion—represents the greatest opportunity.

In the last two years, several states have passed laws to increase food waste recovery. Unfortunately, some have overlooked the reality that food waste presents more dumping collection and processing challenges than recyclables. They have forgotten that we need markets for the finished products from the composting and anaerobic digestion facilities.

Solving food waste recovery will take time.

Chaz Miller is Director, Policy/Advocacy for the Environmental Industry Associations, Washington, D.C.

Home Composting made Easy

Found at www.homecompostingmadeeasy.com/foodscraps

Composting food scraps at home is one of the most important aspects of home composting. Why? Because food scrap items such as vegetable and fruit waste, meal leftovers, coffee grounds, tea bags, stale bread, grains, and general refrigerator spoilage are an everyday occurrence in most households.

One of the "great waves" in municipal and home recycling is the concentration on what to do with the enormous amount of food waste generated in and out of the home, by businesses, or as a result of surplus farming. On the grand scale, it is estimated that about one-half of all food that is produced or consumed in the U. S. is discarded. The main culprits are spoilage and overproduction/surplus.

A typical household throws away an estimated 474 pounds of food waste each year. Put another way, that is about 1.5 lbs per person a day in the U. S. Food scraps generated by all households could be piled on a football field more than five miles (26,400 feet) high.

Up to 90 percent of waste thrown out by businesses like supermarkets and restaurants is food scraps. In fact, food scraps are the third largest segment of the waste stream with nearly 26 million tons generated each year. Of the overall wastestream, about 12 percent is food-related, behind paper and plastic.

Some cities have issues with the home composting of food scraps. Why? Because there is the concern over attracting rodents and other vermin (raccoons, opossums, scavengers, etc.) to an inadequately secured composting bin.

Some communities around the U. S. are exploring curbside food waste disposal, using specially designed receptacles. They believe they can control the food wastestream better. Unfortunately,

such food disposal has a flaw. Very often, food waste that should not be composted is comingled with appropriate compostable food scraps.

Continued on next page... 12



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What home food waste can you compost?

Not all food is created equal. You should know this or else you may have problems popping up in your compost bin or pile. Once you look at the chart below, commonsense will be your guide.

DO COMPOST	Do NOT COMPOST
All your vegetable and fruit wastes, including rinds and cores) even if they are moldy and ugly.	Meat or meat waste, such as bones, fat, gristle, skin, etc.
Old bread, donuts, cookies, crackers, pizza crust, noodles, anything made out of flour.	Fish or fish waste.
Grains (cooked or un-cooked): rice, barley, you name it.	Dairy products, such as cheese, butter, cottage cheese, yogurt, cream cheese, sour cream, etc.
Coffee grounds, tea bags, filters.	Grease and oils of any kind.
Fruit or vegetable pulp from juicing.	<i>Why can't you compost the foods above?</i>
Old spices.	They imbalance the otherwise nutrient-rich structure of other food and vegetation waste and breakdown slowly.
Outdated boxed foods from the pantry.	They attract rodents and other scavenging animals.
Egg shells (crush well).	Meat attracts maggots.
Corn cobs and husks (cobs breakdown very slowly).	Your compost bin will smell to holy _____ and back!

Create a home food waste plan!

Now that you know what you can compost out of your kitchen, create a household plan. Use this plan from food preparation and storage to kitchen storage, and ultimately to the compost bin.

Food scraps at the stove

Ever wonder how those sauces or soups at your are prepared? Yes, from vegetable scraps such as peels, skins, stalks, etc. Simply simmer a small pan of such scraps, (as seen in the photograph) for a few hours, let cool, then store in your refrigerator until you desire to make a soup or sauce. This stock is delicious, and you did a little veggie recycling to boot! (Throw the cooked veggie remains in the compost pile).



How to store compostable food scraps

Many people who have an in-sink garbage disposal don't even consider this fact: what they grind up ends up merging with the wastestream leaving their house and into the larger wastestream of their municipality. This definitely taxes municipal waste treatment facilities. Home composting is a decision to have the buck stop at your household.

- Scraps can be stored in plastic bags in your refrigerator until used in your compost bin
- Scraps can take up less space if you chop or shred them first during meal preparation
- Scraps can be stored in a Kitchen Compost Pail until taken to your compost bin

The Kitchen Compost Pail

The best way to store food scraps until thrown into the compost bin is in a securely lidded Kitchen Compost Pail. This can be kept near the sink or beneath it.



You can purchase a food scrap pail designed specifically to securely store food scraps. Look for one with a tight-fitting lid, adequate storage, aesthetic appeal, washable, and with a handle. You can also use a plastic container, such as a 1-quart yogurt container for small quantities of scraps.

Empty your container daily or ever few days, depending upon how much waste you generate, or to insure that no smell starts permeating the kitchen or home. You can always cover the scraps inside a container with a wet paper towel or newspaper to cut down on odor or gnats.

Trench composting

The premise is simple. Bury your food waste (and yard waste).

Just dig a trench about 12-inches deep, throw in the items, chop and mix with soil, then cover with remaining soil. In a few months the rotted material will have been incorporated into the soil and you can plant above it.

Raised-bed garden integration

Similar to trench composting, just dump the food scraps into the raised-bed and dig them into the soil deeply so that no scavengers can get to them.

In no time the worms will have digested every last bit of the food you wasted!

Add-as-You-Go Compost Pile

Here you just throw it on top of your compost pile.

You may want to cover it with some yard waste (mulched leaves, etc.) to keep the fruit flies, gnats, rodents and other critters away.

How to Make Vegetable Stock at Home

Found at www.simplyrecipes.com



Ingredients:

- 1 ounce dried mushrooms*
- 4 Tbsp olive oil
- 4 cups chopped onion
- 2 cups chopped celery
- 3 cups chopped carrot
- 1 cup chopped fennel bulb (optional)
- Salt
- 2 large garlic cloves, smashed (can leave skins on)
- 2 Tbsp tomato paste
- 1 Tbsp fresh rosemary
- 2 tsp dried thyme
- 1 tsp black peppercorns
- 4 bay leaves
- 1/2 cup chopped parsley

**If you want to use fresh mushrooms instead, use about 5-6 ounces, thinly slice them, and dry sauté them first in a separate pan, until they are lightly browned and have given up some of their moisture. Then add in with the rest of the vegetables.*

Place dried mushrooms in a large bowl and pour 1 quart of boiling water over them. Set aside. Heat olive oil over high heat in a large stockpot. Add chopped onions, celery, carrots, and fennel (if using) and stir to coat. Sprinkle with salt. Cook over high heat for several minutes, stirring occasionally. Given that there are so many vegetables, and they have a high moisture content, it may take more heat and longer time to brown than you would expect. Cook until veggies begin to brown.



Add garlic and tomato paste and stir to combine. Cook, stirring often, for 2-3 minutes, or until the tomato paste begins to turn a rusty color. Add the mushrooms and their soaking water, the rosemary, thyme, onion skins (if using) peppercorns, bay leaves, parsley and 4 additional quarts of water. Bring to a simmer and then drop the heat until you just get a bare simmer. The surface of the stock should just barely be bubbling. Cook for 1 1/2 hours.

Using a spider skimmer or slotted spoon, remove all the big pieces of vegetable and mushroom. Discard or compost. Set up a large bowl or pot with a sieve set over it. Line the sieve with a paper towel and pour the stock through it. When you have about half the stock poured through, stop, let what's in the strainer filter through, and change the paper towel; the old one will be gunked up with debris. Filter the rest of the stock.



To store, pour into glass jars and refrigerate for up to a week, or freeze. If you freeze in glass jars, leave at least an inch and a half of headroom so the stock can expand without breaking the glass jar. To freeze, pour ice cup trays or non-stick muffin pan. *Makes about 5 quarts.*

Slow Cooker Cheesy Potato Soup

Found at www.bettycrocker.com

- 1 slow cooker liner
- 1 bag (32 oz) frozen southern-style diced hash brown potatoes, thawed
- 1/2 cup frozen chopped onion (from 12-oz bag), thawed
- 1 medium stalk celery, diced (1/2 cup)
- 1 carton 32-oz) chicken broth
- 1 cup water
- 3 Tbsp all-purpose flour
- 1 cup milk
- 1 bag (8-oz) shredded American-Cheddar cheese blend (2 cups)
- 1/4 cup real bacon pieces (from 2.8-oz. package)
- 4 medium green onions, sliced (1/4 cup)



Place slow cooker liner inside a 5 to 6 1/2 quart slow cooker bowl. Make sure the liner fits snugly against the bottom and sides of the bowl and pull the top of the liner over the rim of the bowl.

In lined slow cooker, mix potatoes, onion, celery, broth and water.

Cover; cook on Low heat setting 6 to 8 hours.

In a small bowl, mix flour into milk; stir into potato mixtures. Increase heat to High. Cover and cook 20 to 30 minutes or until mixture thickens. Stir in cheese until melted. Garnish individual servings with bacon and green onions. Sprinkle with pepper if desired.

Makes 6 servings (1 1/2 cups each).



- 1/2 cup mayonnaise (Hellmann's)
- 1/4 cup grated Parmesan Cheese
- 4 chicken breast halves
- 4 tsp. Italian seasoned bread crumbs

Combine mayo with cheese. Arrange chicken on baking sheet. Top with mayo mixture. Sprinkle with bread crumbs. Bake 20 minutes at 425°



Health Matters

Maximized Nerve Supply

Restoring and maintaining proper function of the nervous system through spinal correction.

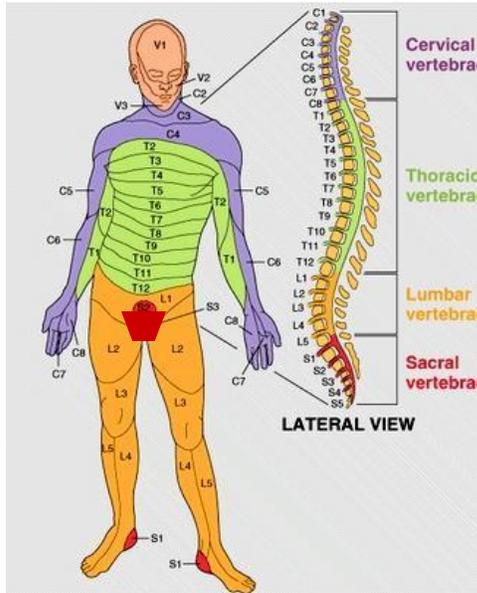
By Dr. Ben Pittman

Our health depends on the stability and performance of our central nervous system. This intricate system intertwined within our body is the power supply of life.

The brain, our body's command center, is in charge of the flow of "power" along the spine and through the nervous system, controlling all function and healing within the body. Attaining overall health and wellness is directly associated to maximizing your nerve supply.

The nervous system is so powerful and subtle that it is able to control millions of cells inside dozens of operating systems all at once. Right now you are currently breathing, your heart is beating and your eyes are blinking. All of these individual operations are done without effort and sometimes unknowingly due to your nervous system's ability to manage and regulate your body's function. While your body may be able to go days without water, weeks without food, and even minutes without oxygen, it cannot keep going one second without the power created by your nervous system.

The nervous system is so essential to your body that it is covered within a well-built, bony structure to



keep damaging elements away from the sensitive nerves. This body structure consists of the skull and the spinal column. When this spinal column is not well taken care of, it may shift or rotate out of place, interfering with your body's ability to create maximum nerve supply. The condition of your spine influences both your physical and mental health. Developments in

modern medicine have allowed chiropractors to make precise measurements of both the damage done to your spine and nervous system, as well as the accurate recommendations for care.

The benefit of full spinal correction are not just pain relief, but also greater neurological health, maximized organ function, prevention of spinal degeneration, optimum range of motion, high performance, and a far greater resistance to injury.

Dr. Ben Pittman is a chiropractor at Natural State Health Center in Little Rock. He can be reached at drbenpittman@gmail.com

Mini Chicken Meatloaves

*Provided by Pat White, City Clerk's Office
Low Fat Cooking from About.com*

Ingredients:

- 1 lb extra-lean ground chicken
- 1/2 cup finely chopped onion
- 1/2 cup grated carrots
- 1/2 cup finely chopped mushrooms
- (note: can substitute frozen chopped spinach)*
- 1/4 cup finely chopped fresh parsley
- 1/2 cup dried breadcrumbs *(can use Italian)*
- 1 Tbsp Worcestershire Sauce
- 1/4 cup tomato ketchup
- 1 egg, lightly beaten *(or 1/2 cup eggbeaters—whites only)*



Preheat oven to 400 degrees. Coat a 12-pan muffin tin with nonstick cooking spray.

In a large bowl, use a fork to combine ground chicken with onion, carrot, mushrooms (or spinach), parsley and breadcrumbs. Add Worcestershire sauce, ketchup and egg, and mix well. Spoon mixture into muffin tins, filling each about half full.

Bake for 20—25 minutes, making sure that the internal temperature reaches 170 degrees.

Serving size—2 mini meatloaves—153 calories, Total Fat 4.8g (sat 1g), Cholesterol 98mg, Sodium 254 mg, Carbohydrate 10.4g, Fiber 1.1g, Protein 17.3g.

The beauty of mini meatloaves is they cook in less than half the time of a regular meatloaf. Mini chicken meatloaves are a perfect exercise in portion control, as well as a great alternative to more usual ground beef variety.

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.

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 Joe A. Smith	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 28– Nov 1 no pickup

Nov 4–8 recycle

Nov 11–15 no pickup

Nov 18–22 recycle

Nov 25–Nov 29 no pickup



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



North Little Rock Police Chief Mike Davis congratulates Officer of the Month for September—Joshua Forney.

November Anniversaries

Name	Department	# Yrs	Name	Department	# Yrs		
LINDA	MARSHALL	City Clerk	34	RICKEY	TRAMMELL	Parks Rec	24
JOAN	BOHANNON	Comm Dev	2	BRENDA	JONES	Planning	13
JENNIFER	VESS	1st Court	8	CARRIE	BROWN	Police	2
KATHRYN	SNIDER	Electric	3	JIMMY	JONES	Police	3
LEWIS	HARPER	Electric	5	LAURIE	ROBINSON	Police	4
DOUGLAS	THURMOND	Electric	13	GAYLE	LEWIS-MULLINS	Police	17
NORITH	ELLISON	Electric	26	JOHN	BRECKON	Police	25
JESSICA	HILLMAN	Finance	2	THOMAS	LATINA	Police	25
CYNTHIA	YANCEY	Fire	15	CAROLINE	PRENTICE	Sanitation	3
ROGER	ROBINSON	Fire	25	ANTWONE	YOUNG	Sanitation	8
JAMES	CRAIG	Fire	25	ERIC	SMITH SR.	Sanitation	11
THOMAS	SIMMONS	Fire	25	CHRIS	TERRY	Street	19
SOLOMON	KIMBLE	Hays Center	7	STEVE	ADAMS	Street	31
WYNNONA	HEARN	OES	17	WILLIE	ROMES	Street	31
OWEN	HONEYSUCKLE	Parks Golf	13	JACOB	MAHAN	Traffic	7
WILLIAM	HENSLEY	Parks Maint	3	DANNY	DILLON	Traffic	33
ERNEST	PEOPLES	Parks Rec	21	KATHRYN	DILLON	Vehicle Maint	4
				RONALD	CASH	Vehicle Maint	17



Oopsie! We made a mistake last month...

Street Department employee **Anthony Chukes**
anniversary date was October 1995...so...

Congratulations for **18 years** of continuous, dedicated service the residents of
North Little Rock!



Left:
Jennie
Cunning-
ham

Far
Right:
Katrina
Wilbon

Center:
NLR
Electric
made this
pumpkin
their own

A spreadsheet including all North Little Rock employees is provided at the end of the 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.

November Birthdays

Name	Department	Date	Name	Department	Date
KANDACE SANDERS	Police	1	RAGAN HERNANDEZ	Police	14
CLINTON O'KELLEY	Police	2	DAVID MATCHETT	Fire	14
FRANKLIN GRIFFIN SR.	Vehicle Maint	2	JUDY WEST	2nd Court	15
BRUCE FOUTCH	Alderman	3	RANDY FLIPPIN	Police	16
TYRONE MAYWEATHER	Street	3	SHELBY HUNTER	Police	16
DIANA LUNA	Police	3	SEAN SPECKELS	Fire	17
PATRICK LANE	Street	3	TERENCE METCALF	Fire	17
TERRY KUYKENDALL	Police	3	DANA BOWERS	Police	18
KATHERYN STEPHENS	UAD	4	JULIE FISHER	Admin	19
JAMES BRAY	Electric	4	RAUL DALLAS	Police	19
DHURMON CUNNINGHAM	Sanitation	5	ROBERT BROWN	Street	19
BETTY ANDERSON	HR	5	GEORGE PAXTON	Traffic	19
JOHNNY GOFF	Fire	6	DEAN GATLIN	Street	20
BRUCE MOYSTER	Police	6	KIM ALMOND	Police	20
BRANDT CARMICAL	Police	6	BRIAN FISCHER	Golf	21
EMORY REED	Electric	6	BRENDA JONES	Planning	21
DANTANIEL DURAN	Fire	7	MEKEESHA JACKSON	UAD	22
JULIANNE IVY	Sanitation	7	TODD NEBLING	Street	23
TINA OFFORD	Sanitation	7	SAM BROOKS JR	Street	23
JOSH BURKS	Fire	7	DONALD PAYNE	Fire	23
DENNIE HUNTER	Street	7	MICHAEL HOPPER	AIMM	24
TOBY HARRINGTON	Fire	8	MATTHEW MARTIN	Parks Maint	24
JUSTIN BRADSHAW	Fire	9	MICHAEL WALKER	Parks Maint	24
SYLVIA NORMAN	UAD	9	JACOB HARRELL	Police	25
MICHAEL GARVIN	Police	9	DANIEL HALEY	Police	25
LADONNA BLAYLOCK	Police	10	JOSHUA FORNEY	Police	25
NAQUESHA CROSS	UAD	10	ANTHONY WATKINS	Parks Maint	26
LINCOLN MARTIN	Hays Center	10	DENNIS DORRELL II	Police	27
JEFFREY WHITE	Street	10	EDWARD RHODES	Street	28
MICHAEL JOHNSON	Code	10	DAVID JAMES	Sanitation	28
WYNNONA HEARN	OES	10	PHYLLIS DRONE	Police	29
YANCY TOLLETT	Police	11	THOMAS HANKINS	Electric	30
KEISA WILLIAMS	Planning	12	CHRISTOPHER PLY	Electric	30
BRECK MAXEY	UAD	12	JAMES NEELEY	Police	30
GORDON WITTENBURG	Fire	12			

All North Little Rock Sanitation Routes will run as scheduled Monday, November 11, 2013. There WILL NOT be a delay in service.

The North Little Rock City Council meeting will be held Monday, November 11, 2013 as scheduled.

City Offices will closed Monday, November 11, 2013.

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 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.