

final thoughts...

“We recognize and appreciate Public Works because they are the foundation of our City”

Congressman Jason Smith at the PPW Legends Awards Banquet, Nov. 4, 2016

Congressman Jason Smith delivered a great salute to Public Works professionals everywhere at our banquet.

Thanks!



in this issue >>>

A lot about Thanksgiving Banquet
Legends
Pumpkins and Memories
And much more!



Vol. 4
Issue 22

Office Report

The Front Line Safety Committee meeting will be November 21st at 3:15.

All Hands Meeting: December 12th at 3:15 pm

Visitors at Public Works!!

Steve Jones with Share Corp, Dan Beussink with Purple Wave, Harry Gaab with Downing Sales and Service, Inc., Bill Koch with Koch Electric Incorporated, Mike Willhelm with Shoring Sales Specialist, Barney Proffer and Jason with Eastern Missouri Industries, Tim Baer with Baer Engineering, and Brent Buerck.

Happy Anniversary's in November :

Joe Berger 9 years

Angela Fields 3 years

coming soon >>>

In The Next Issue

The MEL Scholarship

Christmas

Snow Preparations

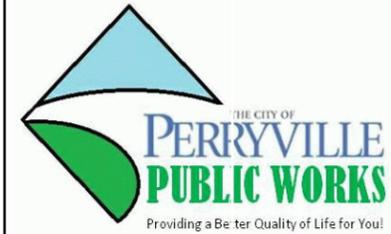
Water Tower Going Up

And even some surprises

A Twice Monthly Update from Perryville Public Works

November 10, 2016

What's In The Works And More!



Turkey day is right around the corner! For everyone that travels on this Holiday to be with your family, I wish you and your family safe travels.

This receipt is my mother's top secret receipt. It is time consuming but delicious. When my family shows up at mom's house it's a fight for the carrot cake.

Carrot Cake

- | | |
|------------------------------|-----------------------------|
| 1 ½ Cups of Salad Oil | 2 Cups of Sugar |
| 4 Eggs | 2 Cups of Sifted Cake Flour |
| 2 Teaspoons of Baking Powder | 2 Teaspoons of Baking Soda |
| 2 Teaspoons of Cinnamon | 1 Teaspoon of salt |
| 3 Cups of Grated Carrots | 1 Cup of Chopped Walnuts |

Blend the salad oil and sugar together. Then add the eggs one at a time beating well after each egg addition. Measure and add flour and add the rest of the dry ingredients into the oil and sugar mixture mix well add carrots and nuts and mix well again. Bake in a greased and floured aluminum 9 by 13 inch pan at 325 degrees 40 to 60 minutes or until cake is done. Take cake out of oven and let sit till cool before adding frosting.

Frosting for Carrot Cake

Beat ½ stick of margarine, 8oz of cream cheese, 1lb box of powdered sugar and 1 teaspoon vanilla beat until smooth. Spread on cake and sprinkle with chopped walnuts.

Customer Care Update

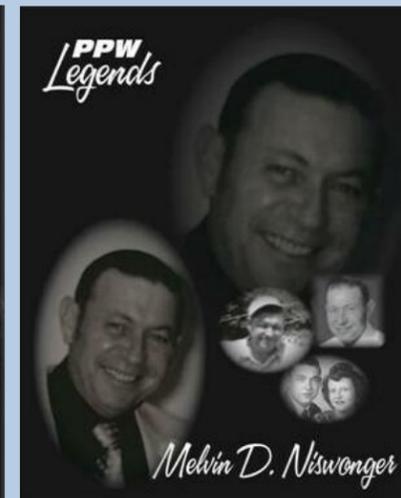
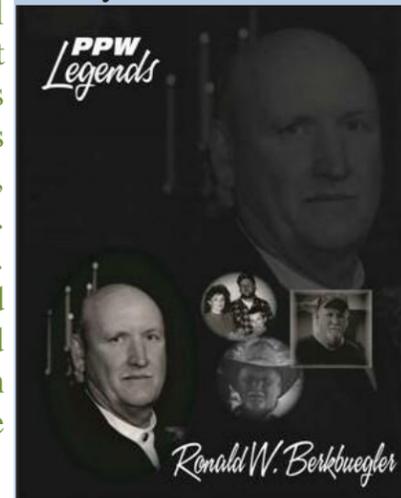
From Tim Paulus

Is it really November? You certainly can't tell by the weather so far... but I'm sure everyone knows "if you don't like the weather in Missouri, stick around a couple of days... It'll change!" So get ready, I'm positive that changes are just around the corner. What a wonderful month—Veterans Day- deer season but now the main focus of November is Thanksgiving... I have so many things to be thankful for. Family, friends, job, roof over my head, and the list is lengthy. I'm going to focus on only one for now. My 14 month old granddaughter I could not have imagined what joy she would bring to our lives. I had high expectations and she has exceeded those by a long shot. Happy Thanksgiving all!

The Legends

At last week's PPW Awards Banquet, we inducted two more Legends into our Hall of Fame. We owe these two men (and their families) so many thanks for all their years of dedication and sacrifice. It is an honor to add these two professionals to our Legends wall.

On December 15 at 3pm in our Legends Hall, we will officially unveil their plaques and induct them. At that time, we invite all who knew them or worked with them to share memories, stories and recollections of a past that we honor and recognize as part of the foundation upon which we stand everyday. See yall then!



From the Director: Thanksgiving

Sometimes it is hard to try to remember all that we have to be thankful for. It seems that everyday blessings sometimes get lost in the shuffle of our day to day lives. In this respect, I am different from no one. I am blessed to work as part of a wonderful organization full of dedicated professionals, who, lets face it, make my job the greatest job in the world. I am blessed that I found Perryville. I found both love and purpose in one place. I have great kids, great friends and a wonderful life. My dad used to tell me that everyday was Christmas and there is still some truth to that but everyday should be Thanksgiving for me. I should strive to remain ever more humble and entirely more thankful every day. I have a great boss, a town with great leadership (both public and private) and a wonderful family. And to top it all off, I get to have two wonderful Thanksgiving dinners this week! In this issue, enjoy some of our favorite recipes and memories of a great season!



Water and Sewer Update

Pumpkin Roll

- 3 large eggs
- 2/3 cup canned pure pumpkin
- 1 tsp baking soda
- 2 cups toasted pecans, finely chopped
- 1 Tbsp butter, at room temperature
- 3/4 tsp pure vanilla extract
- 1 cup granulated sugar
- 3/4 cup all purpose flour
- 1/4 tsp ground cinnamon
- 1 8-oz pkg cream cheese, at room temp
- 3/4 cup confectioners' sugar

Heat oven to 350°F. Lightly coat a 15½x10½ x1-in. jelly roll pan with cooking spray and line the bottom with parchment, leaving an overhang on two sides; coat the parchment with cooking spray.

In a large bowl, whisk together the eggs, granulated sugar, pumpkin, flour, baking soda and cinnamon. Spread the batter into the prepared pan. Sprinkle with 1½ cup pecans and bake until the cake is puffed and a wooden pick inserted in the center comes out clean, 10 to 15 minutes.

Let the cake stand for 5 minutes, then sprinkle the remaining ½ cup pecans over the top. Place a clean kitchen towel directly on top, then a baking sheet on top of that. Invert the cake, then remove the pan and parchment. Starting from a long side, gently roll up the cake with the towel. Place seam-side down on a wire rack and let cool completely, about 30 minutes.

When ready to assemble, using an electric mixer, beat the cream cheese and butter until combined. Beat in the confectioners sugar and vanilla til light and fluffy, about 2 minutes. Carefully unroll the cake, leaving it on the towel (there may be some cracking). Spread with cream cheese filling, reroll into a log and transfer to a serving platter.

Project Directories

Street Dept.

Sidewalks continue on Huber

Gas Dept.

Service now in Lake Pointe Acres

WWTP

Engineering study – complete soon

Water Plant

New UV online and operating

Water/ Wastewater Dept.

Sewer truck delivery Feb 15

Water System Renovation –

WalMart tank erection start Nov 15

CNG Station: Proposals In!

New Trash Trucks: Studying

Customer Care Center: Now

online at 547-2500! 24 hr emerg line!



Street, Refuse and Maintenance Department Update

Thanksgiving is a time that we spend with our families or friends to talk about the things we are thankful for and of course eating the good food. But what thanksgiving really means to me is to be thankful for the blessings that God has gave and done for me in the last past year. I am thankful for having a wonderful and supporting family and friends to help guide me through the good and bad of life.

"Gratitude unlocks the fullness of life. It turns what we have into enough, and more. It turns denial into acceptance, chaos to order, confusion to clarity. It can turn a meal into a feast, a house into a home, and a stranger into a friend."

Ginger-Streusel Pumpkin Pie Recipe

TOTAL TIME: Prep: 25 min. Bake: 55 min. + cooling - 8 servings

Ingredients:

- | | |
|--------------------------------------------|-------------------------------|
| 1 sheet refrigerated pie pastry | 3 large eggs |
| 1 can (15 ounces) solid-pack pumpkin cream | 1 ½ cups heavy whipping cream |
| 1/2 cup sugar | 1/4 cup packed brown sugar |
| 1½ tsps ground cinnamon | 1/2 tsp salt |
| 1/4 tsp ground allspice | 1/4 tsp ground nutmeg |
| 1/4 tsp ground cloves | |
| STREUSEL: | |
| 1 cup all-purpose flour | 1/2 cup packed brown sugar |
| 1/2 cup cold butter, cubed | 1/2 cup chopped walnuts |
| 1/3 cup finely chopped crystallized ginger | |

Directions

- Preheat oven to 350°. On a lightly floured surface, unroll pastry. Transfer pastry to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges.
- In a large bowl, whisk eggs, pumpkin, cream, sugars, cinnamon, salt, allspice, nutmeg and cloves. Pour into pastry shell. Bake 40 minutes.
- In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Stir in walnuts and ginger. Gently sprinkle over filling.
- Bake 15-25 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers. Yield: 8 servings

WASTE WATER PLANT

Happy Thanksgiving from all of us at the Wastewater Plant to our fellow employees, their families and the citizens we proudly serve. We all have much to be thankful for and Thanksgiving is a time to reflect on our many blessings. I am reminded of a quote that I read years ago which states, "Gratitude is the inward feeling of kindness received. Thankfulness is the natural impulse to express that feeling. Thanksgiving is the following of that impulse." Each of us here are very thankful for our family, friends and coworkers that enhance and enrich our lives daily. God has been particularly gracious to me this year by helping me to regain hope, revive my strength and resurrect my dreams after experiencing the despair of a tragic loss. God has blessed me with a new wife and new dreams to follow. There is no need to simply exist when we can live each moment with passion and a thankful heart. May God richly bless you all this Thanksgiving Holiday.

Neil Bert

Plant Operations Foreman

Building Department Update

By Angie Fields, CBO

Before we dive into the Christmas Holiday Season, we must first give thanks for all of the blessings we have in our lives. I have been blessed with 3 beautiful children, 2 wonderful bonus children and a man I love with all of my heart. Without their help I wouldn't be able to accomplish all I want to do in my life.

I am thankful to have a job that I love and challenges me every day. I have worked for nearly 20 years to get where I am now. I continue to learn and grow as a Building Official and will continue to give the City of Perryville all that I can. I am so lucky to work with a great group of people who have learned to work as a team, and it has paid off. We would never be able to accomplish all of the work in the past few years if we didn't work together.

So in a few weeks, when we sit down with our family, whether biological or adopted, look around at all of the good things and wonderful people and give thanks.



NATURAL GAS: THE BEST CHOICE!

Please remember our 24 hour a day, 7 days a week, 365 days a year emergency number:

547-2500

Cleaner, cheaper, better.

Natural Gas.
The Natural Choice.

NATURAL GAS costs to cook a Thanksgiving dinner for 12 guests

54¢

DINNER INCLUDES

- TURKEY: \$12
- GRAND PUMPKIN: \$12
- STUFFING: \$12
- SOUL: \$12
- WASTEBIT COCONUTS: \$12
- TRUCAMPION PIES: \$12
- TOTAL: \$84



Source: ConsumersEnergy.com/news

Water Plant >>>

Thanksgiving is almost here. What I remember most about thanksgiving is going to grandma's house and getting to play with my cousins who I really only got to see a couple times per year. Then came the big spread that grandma put on the table. I always looked for the green bean casserole, then the mashed potatoes, and then roast. After lunch it was the uncle's nap time and us kids would go back and play. I always hated to leave. I'm sure everyone misses thanksgiving at their grandma's unless you are lucky enough to still have a grandma. I am thankful for the memories that I have. They are one of my most prized possessions. Now we get to give our kids the precious gift of memories of their own. Happy Thanksgiving.

