



# Greetings News

November 12, 2015 Monthly Publication

Send a card. It's the biggest little thing you can do.

## Employee in the Spotlight

**Name: Tiffany Beard Department: Ctr Pkg Position: Machine Operator Years at Hallmark: 9 years**

Q: Best part of your day:

A: Going home to my family!

Q: Toughest part of day:

A: After lunch, I think the time slows down.

Q: Favorite Hallmark moment so far:

A: Becoming full-time permanent in 2006!

Q: What is your hope for Hallmark?

A: To continue improving and become a more successful company.

Q: What is one thing that not many people know about you?

A: I enjoy skating.

Q: If you could have a super power, what would it be? Why?

A: The ability to clone myself. It would be so much easier fulfilling my many roles (wife, mother, student, etc).

Q: What's an improvement you've made to your job or Department?

A: Nothing specific, but I feel my teamwork has contributed to the department effectiveness.

Q: What's your favorite season?

A: Summer



## Annual Holiday Silent Auction



Time to think about what you would like to donate to the Annual Holiday Silent Auction!

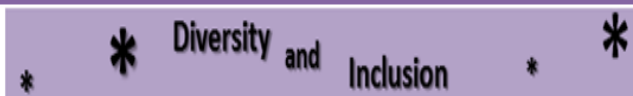
This year's auction will open on Monday, Nov 30th in the Crown Room and run through Friday, Dec 11th.

Items may be dropped off at the front desk between the hours of 7:30 am and 4:00 pm, Monday thru Friday, beginning Monday Nov 23rd. Please include the donor's name and the charity of your choice to receive the proceeds.

## Silent Auction

This is a great way to get into the holiday spirit, raise funds for your favorite charity and pick up some unique gifts for Christmas!

For more information contact Nancy Smelser/Quality or Tarita Carpenter/HR.



## Thanksgiving Feast History

The classic Thanksgiving menu of turkey, cranberries, pumpkin pie, and root vegetables is based on New England fall harvests. In the 19th century, as the holiday spread across the country, local cooks modified the menu both by choice ("this is what we like to eat") and by necessity ("this is what we have to eat"). Today, many Americans delight in giving regional produce, recipes and seasonings a place on the Thanksgiving table. In New Mexico, chiles and other southwestern flavors are used in stuffing, while on the Chesapeake Bay, the local favorite, crab, often shows up as a holiday appetizer or as an ingredient in dressing. In Minnesota, the turkey might be stuffed with wild rice, and in Washington State, locally grown hazelnuts are featured in stuffing and desserts. In Indiana, persimmon puddings are a favorite Thanksgiving dessert, and in Key West, key lime pie joins pumpkin pie on the holiday table. Some specialties have even become ubiquitous regional additions to local Thanksgiving menus; in Baltimore, for instance, it is common to find sauerkraut alongside the Thanksgiving turkey.

Corn, sweet potatoes, and pork form the backbone of traditional southern home cooking, and these staple foods provided the main ingredients in southern Thanksgiving additions like ham, sweet potato casseroles, pies and puddings, and corn bread dressing. Other popular southern contributions include ambrosia (a layered fruit salad traditionally made with citrus fruits and coconut; some more recent recipes use mini-marshmallows and canned fruits), biscuits, a host of vegetable casseroles, and even macaroni and cheese. Unlike the traditional New England menu, with its mince, apple and pumpkin pie dessert course, southerners added a range and selection of desserts unknown in northern dining rooms, including regional cakes, pies, puddings, and numerous cobblers. Many of these Thanksgiving menu additions spread across the country with relocating southerners. Some, like sweet potato casserole, pecan pie, and corn bread dressing, have become as expected on the Thanksgiving table as turkey and cranberry sauce.

# Happy Birthday

Nov 12	Debbly Fornelli	Nov 28	Doug Wingfield
Nov 12	Eric Hund	Nov 29	Russ Hepner
Nov 13	Rich Freislinger	Dec 01	Edward Perez
Nov 13	Tom Hodgson	Dec 02	Donald Coffee
Nov 13	Dawn Hulce	Dec 03	Tony Fleming
Nov 13	James Murry	Dec 03	Scarlett Gordon
Nov 13	Mark Schiefelbein	Dec 03	David McConnell
Nov 14	Alfred Freeman	Dec 03	Sandy Poston
Nov 14	Odessa Shorter	Dec 04	Paul Terry
Nov 15	Sharon Dean	Dec 05	Randy Jamison
Nov 15	Cathy Scruggs	Dec 05	Jeff Templer
Nov 16	Tracy Donnelly	Dec 06	Kerri Barker
Nov 16	John Leshner	Dec 06	William Brynds
Nov 17	Wade Smyth	Dec 06	Scott Stormann
Nov 17	Don White	Dec 07	Carrie Hill
Nov 19	Regina Collins	Dec 09	Heather Ledom
Nov 19	Wendi Meisenheimer	Dec 09	Max Winter
Nov 19	Doris Ricks	Dec 10	Tony Brosemer
Nov 20	Leona Shippis	Dec 10	Misty Grube
Nov 21	Tina Ridgeway	Dec 10	Chris Huston
Nov 21	Jay Shellenberger	Dec 11	Beth Gorman
Nov 22	Pam Bateman	Dec 12	Ron Birch
Nov 22	Jeanette Born	Dec 12	Brad Johnson
Nov 23	Susan Bond	Dec 13	Christy Vestal
Nov 23	Sandy Sedgwick	Dec 14	Rudell Hart
Nov 24	Kevin Morgison	Dec 14	Eloisa Lopez
Nov 25	Rosana Hall	Dec 14	Christine Moore
Nov 25	Eric Muetz	Dec 14	Randy Shockley
Nov 26	Bob Gellings	Dec 15	Tracy Dethloff
Nov 27	Kevin Gill	Dec 15	Melissa Oshel
Nov 27	Jeannie Miles	Dec 16	Guillermo DeJesus Vega
Nov 28	John Luna	Dec 16	Virginia Smith
Nov 28	Paula McConnell		

# Happy Anniversary

<b>25 years</b>	
Susanne Fletcher (Foil)	11/19
Gail Williams (Flock)	11/19
Shannon Channel (Mfg Finishing)	12/4
Robbin Woodyard (Foil)	12/6
Dennis Ice (LDC)	12/12
Ron Rice (Foil)	12/13
<b>20 years</b>	
Angie Hughes (Mfg Finishing)	11/16
<b>15 Years</b>	
Marc Smith (Ctr Pkg)	11/15
<b>5 Years</b>	
Tina Ridgeway (Plnt General)	11/23



The following employees will retire November 13th

Jeane Sola (Ctr Pkg)  
Marlin Case (Ctr Pkg)

The following employee will retire November 30th

Lynette Jones (Ctr Pkg)

## Topeka Retirees

Next Quarterly Luncheon

Tuesday, Nov 17th

The Golden Corral

11:30 am



## Wishing You a Safe Holiday Season Frying up a Turkey?



- Turkey fryers should always be used outdoors at a safe distance from buildings and any other materials that can burn.
- Never use turkey fryers on wooden decks or in garages. Make sure the fryers are used on a flat surface to reduce accidental tipping.
- Never leave the fryer unattended.
- Never let children or pets near the fryer when in use. Even hours after use, the oil inside the cooking pot can remain dangerously hot.
- To avoid oil spillover, do not overfill the fryer.
- Use well-insulated potholders or oven mitts. If possible, wear safety goggles to protect your eyes from oil splatter.
- Make sure the turkey is completely thawed. It is recommended to thaw your turkey in the refrigerator and allow approximately 24 hours for every 5 pounds.
- Keep an all-purpose fire extinguisher nearby. Never use water to extinguish a grease fire. **Immediately Call 9-1-1 for help if you have a fire.**