THANK YOU FOR YOUR YEARS OF SERVICE

Below is a list of all of the hardworking employees who have hit an anniversary with The Controller’s Office this month. We appreciate all you do & look forward to many more years to come. We appreciate you & thank you!

Kristen Tenney has been with us for 2 YEARS
Greg Lowry has been with us for 12 YEARS
Betsy Clark has been with us for 12 YEARS
Lee Alder has been with us for 13 YEARS
Allen Dawes has been with us for 19 YEARS

Back 2 School LUNCH IDEAS

1. Make a batch of PB&J sandwiches in advance & freeze them. They will keep just fine for about 4-6 weeks. Take one out of the freezer in the morning, pack it, & it will be thawed by lunch time!

2. Freeze drinks (juice boxes, water bottles, etc) the night before & they’ll double as ice packs. The rest of the lunch will stay cool & the drink should thaw by lunchtime.

3. Cookie cutters are a great way to jazz up your child’s lunch. It is a quick way to remove crust from a PB&J, shape fruit (watermelon, cantaloupe, honeydew, apples, etc.) & cheese into fun, more desirable shapes for kids to eat.

4. Put a rubber band around a sliced apple to keep it from turning brown:

5. Mason Jar Lunchables: fill jar with ham & cheese slices. Place lid on jar. Stack crackers on lid. Place fruit cup over top of crackers & lid. Add mason jar ring to secure everything in place. Refrigerate until ready to serve. Try this w/ yogurt & granola or cereal & milk!
Congratulations to the proud parents of this cute baby! 

**CRASH POTATOES**

**Ingredients:**
- 5 medium red potatoes
- 1 tablespoon of extra virgin olive oil
- 1/2 stick of butter, melted
- 1/2 teaspoon of onion powder
- 1/2 teaspoon of garlic salt
- 1 teaspoon dried parsley flakes
- salt & pepper to taste

**Instructions:**
- Fill a large sauce pot 3/4 of the way with water and add 1/2 teaspoon of salt. Bring to a boil. Add your potatoes to the water/salt mixture and boil until they are fork tender. About 20-30 minutes, depending on how big they are. Pour about 1 tablespoon of extra virgin olive oil on a baking sheet and use a napkin to spread around the entire surface. Carefully place your potatoes on the baking sheet and use a potato masher to mash. Only push about 1/2 way down on the potato. Turn your potato masher and mash again in the other direction to give it a nice somewhat even surface. Spoon melted butter over the tops of the potatoes and sprinkle with your garlic salt, onion powder & dried parsley flakes. Place in the oven and **bake at 425°** for about 20-25 minutes, or until they start to turn slightly brown and crispy on the top of the potato. Serve & enjoy!

**Tried and True Testimonial:** "These are delicious, flavorful, and the perfect side dish. The crispier the better, in my opinion, so let them bake the full 25 minutes. My picky-teenage brother even loves them—that’s how you know they’re good." — Abby Garrity

**Hidden Talents:**
**Sharyn Bradfield** has been keeping her braiding skills under wraps. Abby asked her one day if she knew how to French braid, and sure enough—3 minutes later, she had a **practically perfect** braid. Dan was rather envious and had her braid his next.

**What’s That?**
Each month’s newsletter will feature a difficult (or not-so-difficult) to identify object that can be found somewhere on Utah State’s campus or right inside of our very own office. The first person to report, to Abby, what and where the object is will receive a **prize**. Who knows? It could be a free Aggie Ice Cream cone.

* Let the games begin!

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**FYI:**
- The Zions Bank located on the ground level of the TSC has closed their doors.
- The new USU Credit Union has opened on campus in the Welcome Center.
- Construction surrounding Old Main has finally come to an end!