IN THE KNOW

USU Controller’s Office, Logan, UT
May 2017, Volume 9

THANK YOU FOR YOUR YEARS OF SERVICE

Linda Rupp has been with us for 1 YEAR
Samantha Tervort has been with us for 4 YEARS
Justin Gereau has been with us for 10 YEARS
Lori Francom has been with us for 12 YEARS
Kaylynn Petersen has been with us for 12 YEARS
Brent Sorenson has been with us for 13 YEARS
Jen Jenkins has been with us for 15 YEARS

We appreciate all you do for the office. We couldn’t do it without you. We look forward to many more years to come. Thank you!!

The numbers are in, The Controller’s Office favorite flavor of Aggie Ice Cream is...drum roll, please... A FOUR-WAY TIE!? Come on, people!! The four favorites are: Aggie Blue Mint, Chocolate English Toffee, Lemon Custard, and Praline Pecan.

Statistics show that a handful of you wish that Aggie Ice Cream would make a Peaches n’ Cream (or Peach Cobbler) flavored ice cream. Kenrik Lopez even said it’d be “better if it has chunks of peach” in it”. Matt Millburn remembered that when he was younger, Aggie Ice Cream offered Peaches n’ Cream but has apparently discontinued it since. We’ll cross our fingers for a comeback for all of you peach-lovers in the office.

Rocky Road was another popular request. Susan Jones describes the ice cream that we are missing as “an intense Rocky Road with lots of almonds”. Taylor Paskett has a pioneering idea with his Rocky Road response: “rocky road and mint chip—in one flavor”. Woah!

To my surprise, we had quite a few coconut ice cream flavors suggested. Lisa Cox, Monica Bosworth, and Robert Kekauoha are the proposers of the tropical fruit ice cream. Lisa imagines pineapple and strawberry chunks surrounded by coconut flavored ice cream, while Monica and Robert both mentioned Piña Colada.

Various types of chocolate ice creams were suggested. Kara Johnson mentioned Chocolate Swirl. Karen Mouritsen dreams of Fudge Ripple. Jill Hansen and Jen Jenkins both advocated for Chocolate Marshmallow. Betsy Clark summed it up well by simply answering that we are in need of “more chocolate flavors!”

The most unique and creative answer came from Misty Andrus when she suggested “Peanut Butter Cap’n Crunch and caramel swirls!” Cheesecake was the request of Samantha Tervort. Raspberry Cheesecake was suggested by Justin Gereau. Pistachio was proposed by Kristen Tenney, Robyn Hilton-Alison, and Gina Hooten. Trent Gates put forward a flavor that I think I can really get behind—“something with pretzels” he said, my ears perked up and then he gloriously finished the sentence with, “like a mixture of pretzel, caramel and chocolate in a vanilla based ice cream. Maybe mix in some almonds.” and that’s when I started wondering ‘why are we accountants and not ice cream engineers?’. We’ve got some great ideas and even better taste in ice cream!
Ingredients:
- 16 oz spicy Italian sausage
- 8 slices of bacon
- ½ large onion, diced
- 2-3 cloves of garlic, minced
- 28 oz low-sodium chicken broth
- 3 cups water
- 5 medium russet potatoes, thinly sliced
- 1 tsp crushed red pepper flakes (optional)
- Salt and pepper (optional)
- 4 cups chopped kale
- 1 cup heavy whipping cream

Instructions:
1. Brown sausage in a large pot.
2. Remove sausage with a slotted spoon and set aside.
3. Cut bacon into small pieces.
4. Add bacon to pot and cook until crispy.
5. Stir in chopped onion. Cook for 5 to 6 minutes or until onion is translucent.
6. Stir in minced garlic and cook for 1 minute, stirring frequently.
7. Add chicken broth and water to the pot. Add crushed red pepper flakes, salt, and pepper if desired.
8. Add thinly sliced potatoes and the cooked sausage to the pot and bring to a simmer over medium heat.
9. Continue cooking until potatoes are tender, about 10 minutes.
10. Add the kale to the soup, and simmer for an additional 5 to 10 minutes, stirring occasionally.
11. Stir in the heavy cream and let heat through.

**Tried and True Testimonial:** “I just made the most DELICIOUS soup this weekend! IT was SO GOOD. I just can’t get over that I made something that tasted that good.”
—Lisa Cox