I’m baaaaaaaack! I’m sure you missed me!

After a bit of a break—thanks to the 2017 Annual Report, I have decided to bring back the monthly newsletter! In my short time away, I have learned that some of you have missed me. I have also learned that some of you DON’T EVEN READ THIS! It’s okay. I’ve got thick skin, and since those people won’t even be reading this anyway, I won’t shy away from saying they’re losers, and we don’t need them anyway. Okay, I’m kidding...kind of. Anyway, I’m back. Consider this a 2018 revamp. Thank you for being here. Thank you for reading this. Thank you in advance for content suggestions and your kind comments. Here goes nothing, enjoy!

Happy New Year!

I hope that you had a nice holiday season and enjoyed a little bit of time off work! Don’t get too comfortable behind that desk of yours though, we get National Strawberry Ice Cream Day off! (More commonly known as Martin Luther King, Jr. Day). Yep, you heard me, don’t come to work on Monday, January 15th. Sleep in. Go to the movies. Eat a dozen donuts. Do whatever you want—I don’t care, just don’t come around here!

I hope that your 2018 has started off well, too. I hope you are going full force on all of those New Year’s resolutions that are so popular to set. I gave up on setting official resolutions a few years ago, but kudos to those of you who set them and plan to move forward chasing goals and dreams this year! I do have a few goals though (I am not completely ambition-less), and I’m excited to see what this year has in store for us all. All I know is, I’m excited to spend another year with you here (I’m going to hit my 2 year mark next month)! Thank you for being so kind, fun, and great to work with. An awesome boss and fun coworkers truly make all the difference, and I consider myself really lucky to work with and for such great people!

Happy Birthday!

One year older, but more importantly—wiser, right? In that case, CONGRATULATIONS to these folks who will be celebrating a birthday this month!

- Allen Dawes — January 5th
- Glen Schmidt — January 6th
- Sherice Rasmussen — January 16th
- Kayden Hatch — January 18th
- Lori Francom — January 21st

Sugar Cookies

Dan emailed this recipe to me over Christmas break because these cookies are THAT good. You should all give them a try!

**Ingredients:**
- 1/2 cups butter, softened
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

**Directions:**
In a large bowl, cream butter and sugar together until smooth. Beat in eggs and vanilla. Stir in flour, baking powder, and salt. Cover and chill for at least one hour (or overnight).

Preheat oven to 400 degrees. Roll dough on floured surface 1/4 to 1/2 inch thick. Cut into shapes. Place cookies 1 inch apart on ungreased cookie sheet. Bake 6–8 minutes in preheated oven.

Quarterly Staff Meeting

It’s time for another quarterly staff meeting! We will be having Fox’s Den Pizza & Baked Cookies. It will be held on Thursday, January 25 @ 11:30 AM, in the Perry Pavilion. See you there!