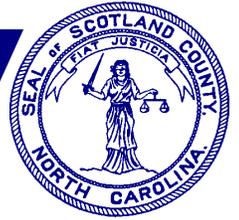


# Scotland County

## Monthly



NOVEMBER 2011

A newsletter for Scotland County employees

## Haney's Tire and Uniroyal support Youth Soccer Program

For as long as the Uniroyal Soccer Program has been in place, Haney's Tire & Recapping has been an active participant and contributor to youth soccer right here in Scotland County.

In fact, the Uniroyal Soccer Program is 12 years strong and rolling forward this season with more dealers participating every year.

Effective September 11, families of Scotland Youth Soccer Association received certificates redeemable for a free soccer ball at Haney's Tire while supplies lasted.

After the 30-day program period, Scotland Youth Soccer Association received \$2 for every Uniroyal® tire sold to the general public on behalf of Uniroyal and Haney's Tire.

Since the program's inception in 2000, the Uniroyal Soccer Program has provided nearly \$14



**Haney's Soccer Team in light blue are front row (left to right) Aidan Lopez, Alec Houg, Nicholas Eury and second row (left to right) Cassie Rinkacs, Katie Carmichael, Micah Oxendine, Conner Seales and Matthew Stevens. Eric Byrd's Insurance in dark blue are front row (left to right) Jordan Stone, Connor Bert, Nick Chance, Desiree Tyson and Blake Dean and second row (left to right) are Kaitlyn Roller, Ethan Best, Sawyer McIntyre and Henry Medlin. Back row (left to right) are Referee Shea Poage, Haney's Tire Coach Jason Eury, Mike Coughenour of Haney's Tire and Eric Byrd Insurance Coach and U-10 League Director for Scotland Youth Soccer Doug Bert.**

million in funds and equipment, including more than one million soccer balls to more than 3,000 youth soccer leagues across the United States.

"Contributing to our local community and supporting our youth is so important to us," said Mike Coughenour of Haney's Tire & Recapping.

"We look forward to connecting with players and families from Scotland Youth Soccer Association when they come in for their free soccer ball," he said.

"It is an honor to provide such a distinct program for our dealers to stay involved in their communities," said Ana Martin, Uniroyal Communications Manager. "Soccer leagues depend on donations from partners like Haney's Tire & Recapping, and we are pleased to facilitate that relationship."

## Program funds playground for children in foster care

by April Snead, DSS

Child Protective Services (CPS) unveiled a new playground November 9 for children in the legal custody of Scotland County DSS. The North Carolina Adoption Promotion Program provided the funds for the new playground.

Unlike other county departments of social services across the State, Scotland County has a separate building, and now a playground, where children in the foster care system can visit birth parents, potential relative placements or adoptive placements.

The playground, which is surrounded by a locked privacy fence, was a dream for many CPS social workers for many years including retired program administrator Sandy Skamperle.

Expansion of Cynthia's Place was funded through the North Carolina Adoption Promotion Program. In recent years the CPS adoption unit received more than \$60,000 as an incentive from the State for meeting and exceeding a baseline number of adoptions set by the State.

see [Playground](#), page 2

## County unveils new website

The new Scotland County website, launched October 28, offers numerous features not found on the previous website.

One of the most important aspects of the website is all County departments now have a presence on the internet and, with the exception of Cooperative Extension because of its association with NC State, have a uniform appearance.

That means people who access the County website and move from department to department will find a consistent appearance and design.

Drop down menus on the main page provide information for businesses, visitors and residents. Economic Development is featured prominently on the front page because it is an important driver in business recruitment and growing the workforce.

Also on the main page, rotating banner photos and news items that can be updated frequently.

A Google map on the lower right corner pinpoints the location of County buildings.

Inside pages reference County departments. Each department has assigned staff to update and manage the web content.

see [Website](#), page 3

# News of Note

## Incentives fund playground

*continued from page 1*

Since that time Adoption Promotion money has been used to promote adoption awareness, ease the transition

from foster homes to adoptive homes, support programs to find adoptive parents, refurbish Cynthia's Place and now for allowing foster children to visit in a family friendly, private setting in Cynthia's Place and on the playground.

Scotland County DSS and Child Protective Services, in particular, are very proud of this accomplishment. More Adoption Promotion funds are expected this year as CPS again will exceed the baseline set by the State for completing adoptions.

Anyone who is interested in viewing Cynthia's Place and the new playground is asked to contact April Snead, Program Administrator, at the Scotland County Department of Social Services.



**CPS staff at the playground include front row, left to right, Jennifer Byrd, Ashley Gibson, April Snead and Jennifer ODonnell. Standing, left to right, are Wendy Stanton and Latisha Lowery.**

## Prescription discount cards help save money

The number of prescriptions purchased using the NACo-sponsored Prescription Drug Discount Card program was 243 in October 2011, up from 218 in September 2011 but down from 343 prescriptions purchased in October 2010. The NACo program in cooperation with Caremark offered the best prices on 71 prescriptions in October 2011. Since Scotland County opted to participate in the program in September 2006, 17,831 prescriptions have been processed at participating pharmacies for a total price savings of nearly \$149,643 for customers. NACo discount prescription cards are available in English and in Spanish at the County administrative offices at 507 West Covington Street. Call or email Ann Kurtzman (277-3191//akurtzman@scotlandcounty.org) for more information or to pick up cards.

## McDow attends education/workforce retreat

Commissioner Joyce McDow attended an Institute for Competitive Workforce retreat November 7 in New Orleans. She was joined by Chamber of Commerce and education representatives from Alabama, Florida, Kentucky, Tennessee, North and South Carolina, Virginia and Georgia. The retreat focused on initiatives in education and workforce development and partnerships between businesses and educators that meet and strengthen the education needs of its communities. The retreat gave participants an opportunity to share ideas, programs, concerns and expertise on local and regional initiatives and challenges facing individual communities. McDow's trip was funded by the U.S. Chamber of Commerce and the Laurinburg/Scotland County Chamber of Commerce. The Institute for a Competitive Workforce is the education and workforce nonprofit, nonpartisan affiliate of the U.S. Chamber of Commerce. It promotes the rigorous educational standards and effective job training systems needed to preserve the strength of America's greatest economic resource, its workforce.

## More benches installed for SCATS customers

New benches were placed at Scotland County Area Transit System (SCATS) bus stops at the DSS and Health complex and at Covington Street across from the County Administration building to serve the surrounding community as well as students at the RCC Scotland campus. Placement of the benches was a collaborative effort between SCATS, which needed places for riders to sit while waiting for the bus, and Parks and Recreation, which had extra benches removed from parks no longer in use. Joining the collaboration was Buildings and Grounds, which provided the manpower and time to install the benches. The three departments pooled efforts to make better use of the resources available to the County to best serve citizens.



**The bench at Covington Street.**

## HEART candlelight vigil is December 1

HEART (HIV Education and Resource Team) at the Health Department will host a candlelight vigil 5:30 p.m. to 7 p.m. December 1 at the A.B. Gibson Center, 322 South Main Street, in acknowledgement of World AIDS Day. The event increases HIV/AIDS awareness in the community. The public is invited to attend. Please call Elliott Brown, 277-2440 ext. 4460 for additional information.

## 2012 Holiday Schedule

**New Year's Day, Monday, January 2**

**Martin Luther King, Jr., Birthday,  
Monday, January 16**

**Good Friday, April 6**

**Memorial Day, Monday, May 28**

**Independence Day, Wednesday, July 4**

**Labor Day, Monday, September 3**

**Veteran's Day, Monday, November 12**

**Thanksgiving, Thursday and Friday,  
November 22 and 23**

**Christmas, Monday, Tuesday and  
Wednesday, December 24, 25 and 26.**



**Kathy Duke, Public Works, clowns around and Judy McMillan, Health, strives to be angelic on Halloween.**



**Holiday bonus days December 28, 29 and 30**

## Students enjoy annual field days

by Martha Norfleet, Soil and Water Conservation

Approximately 560 sixth grade students from Carver, Spring Hill and Sycamore Lane middle schools attended the 25th Annual Environmental Field Days at Lumber River State Park November 1 through 3.

The event was sponsored by Scotland Soil and Water Conservation District.

Students were able to enjoy a day outdoors gathering information on natural resources and how to protect them for future generations.

The environmental stations presented instruction on air and water quality, forestry, animal wildlife, honeybees, woodpeckers, recycling and wildlife enforcement.



Students visit the woodpecker and animal wildlife stations.

## the Birthday list for December

2 Kimberly Cheek (DSS); 4 Lloyd Goins (Jail); 5 David Newton and Gyivan Collins-Jackson (Sheriff) and Wendy Stanton (DSS); 6 Tracie Patterson (EMS); 7 Guy McCook (Commissioner); 8 James Nichols (Jail); 9 Robert Jones (Transportation), Richard Goforth (Cooperative Extension) and James Willenburg (Public Buildings); 10 Gina Paul (EMS); 11 Tammy Kellogg (DSS); 13 James Pegues (Sheriff); 15 Morrison Lockey (EMS); 17 Amy Grissom (DSS) and Kathie Cox (Health); 18 Nicole Peek (Health); 19 Louise Williams (Library) and Ronetta Hunt (EMS); 20 Wanda Hassler (Health), Earl Haywood (Sheriff) and Gail Wright (Administration); 21 Teresa Gorden (DSS); 23 Barbara Ledbetter (DSS), Charles Crifasi (Jail) and Hattie Ray (Elections); 24 Sandra Leonard (DSS); 26 John Alford (Commissioner); 27 Elfreda Chavis (DSS) and Holly Storey (EMS); 29 Maisha McLaurin (DSS); 30 Tracy Lytch (DSS); 31 Danielle Wilkins (Health).

## SCATS staff take fire safety class

Text and photo by Roylin Hammond

Scotland Area Transit System (SCATS) participated in its annual fire training conducted by Stewart Darden, a risk control specialist with the North Carolina Association of County Commissioners.

SCATS holds a safety training meeting each month to ensure that all staff members are well prepared to do their job.



Pictured is SCATS driver James McQueen extinguishing a small fire in the parking lot of the Buildings and Grounds shop.

## New County website unveiled

continued from front page 1

“That means the Scotland County website is no longer static,” said County Manager Kevin Patterson. “With each department controlling their content, the website is expected to be fresh and up to date all the time.”

The website has a greater profile now through its participation in social media sites twitter and facebook and photo and video sharing with flickr and youtube.

Another aspect of the new site is it allows those with web access to create calendars and surveys as needed.

An online application form can be completed and submitted by County residents who wish to serve on a board or committee and seek formal appointment by the Board of Commissioners.

“This is still an educational process for all of us,” Patterson said. “The website was designed by VC3 with input by a committee of County staff. Now those with web access are learning how to create content, put it out to the public and ensure it is timely and current.”



## PostScripts

Cleon Robinson, husband of **Nicole Robinson**, DSS, was one of three

elected to the East Laurinburg Board of Commisioners. “This is all new to us and we are very excited with this venture,” said Nicole. ☼ Congratulations to **Kitty Johnson**, Health, who welcomed her fifth grandchild November 8, Brad Hutton Allen, Jr. ☼ **Dale Phillips**, Parks and Recreation, is a member of the beach music band Carolina Breakers, a group that was awarded New Beach Music Band of the Year at the 17th Annual Carolina Beach Music Awards November 13. Phillips is married to **Billie Jo Phillips** who

works in the Tax Department. Congratulations, Dale, and keep on drumming! ☼ Congratulations to **Tenita Bullard**, IT, on the successful completion of the Certified Government Chief Information Officer Program through the School of Government. ☼ **Mary Helen Norton**, Tax, is celebrating the November 19 birth of granddaughter, Ella Katherine Quick.

## Introductions & transitions

Welcome to those individuals who joined Scotland County departments as of September 16, 2011: **Morgan Richardson**, Health. In EMS **Jessica Watson** transitioned from part-time to full-time, **Stephanie Bennett** transitioned from full-time to part-time and **Gloria Mair** is new to EMS part-time.

# Home food safety procedures will make meals more enjoyable

With holidays quickly approaching kitchens will be busier than ever. One item we need to add to our holiday to-do list is refreshing ourselves on home food safety procedures.

According to the USDA an estimated 48 million illnesses and 3,000 deaths occur annually due to foodborne illness. Because the symptoms, including nausea, vomiting, diarrhea, are similar to flu-like symptoms, many people may not realize that the illness is caused by harmful bacteria and other pathogens in food.

Below are a few tips and suggestions to make your food not only delicious but safe for family and friends.

**Wash hands the right way** — for 20 seconds with soap and running water — to stop the spread of illness-causing bacteria. Follow the four basic steps for food safety: clean (wash hands and surfaces often), separate (don't cross-contaminate), cook to proper temperatures and chill by refrigerating promptly. Wash surfaces and utensils after each use.

Bacteria can be spread throughout the kitchen and get onto cutting boards, utensils and counter tops. Wash fruits and veggies but not meat, poultry or eggs.

Even if you peel fruits and veggies it's important to first wash them as bacteria can spread from the outside to the inside as you cut or peel them. Use separate cutting boards and plates for produce and for meat, poultry, seafood and eggs.

Placing ready-to-eat food on a surface that held raw meat, poultry, seafood or eggs can spread bacteria and make you sick. Keep meat, poultry, seafood, and eggs separate from all other foods at the grocery. Keep raw meat, poultry, seafood and their juices away from other food to further prevent the possibility of cross-contamination. Keep them separated during checkout and in your grocery bags, too.

Keep meat, poultry, seafood and eggs separate from all other foods in the fridge. Bacteria can spread inside your fridge if the juices of raw meat, poultry, seafood and eggs drip onto ready-to-eat foods.

## **Use a food thermometer.**

Cooked food is safe only after it's been heated to a high enough temperature to kill harmful bacteria. Color and texture alone won't tell

you whether your food is done. Keep food hot after cooking at 135 fahrenheit or above. The possibility of bacterial growth actually increases as food cools after cooking because the drop in temperature allows bacteria to thrive.

Keep cold food at 41 fahrenheit or lower. Microwave food thoroughly to 165 fahrenheit or higher. Refrigerate perishable foods within two hours. Cold temperatures slow the growth of illness causing bacteria. Never thaw or marinate foods on the counter. Since bacteria can multiply rapidly at room temperature, thawing or marinating foods on the counter is one of the riskiest elements in food preparation.

**Know when to throw food out.** You can't tell just by looking or smelling whether harmful bacteria has started growing in your leftovers or refrigerated foods. All food should have labels with the date of preparation.

**Plan to drive directly home from the grocery store.**

Don't leave groceries in the car while you run other errands. The key is to always refrigerate perishable food within two hours.

Dates on labels have different meanings. **"Sell By"** tells the store how long to display the product for sale. You should buy the product before the date expires. **"Best If Used By"** (or before) is recommended for best flavor or quality. It is not a purchase or safety date. **"Use-By"** is the last date recommended for the use of the product while at peak quality.

Shelf-stable food doesn't need to be refrigerated or frozen but must still be stored with care.

Store canned food and other shelf-stable products in a cool, clean, dry place. Never put them above the stove, under the sink, in a damp garage or basement or any place exposed to high or low temperature extremes.

High-acid food such as tomatoes and other fruit can be stored for 12 to 18 months. Low-acid food such as meat and vegetables can be stored for two to five years. Discard cans that are dented, leaking, bulging or rusted. Can linings might discolor or corrode when metal reacts with high-acid food such as tomatoes or pineapple but as long as the outside of the can is in good shape, the contents should be safe to eat. Keep in mind, though, that the taste, texture, and nutritional value of the food can diminish over time.

The greatest danger in canned goods is a toxin produced by the clostridium botulinum bacteria. Never use food from containers that show possible "botulism" warnings: leaking, bulging, or badly dented cans, cracked jars or jars with loose or bulging lids, canned food with a foul odor, any container that spurts liquid when opened. Play it safe and never taste it. Even a tiny amount of botulinum toxin can be deadly. Double bag the cans and jars in plastic bags that are tightly closed then place in a trash receptacle for non-recyclable trash outside of the home.

The safest way to go from frozen to thawed is in the refrigerator. Place frozen food on a plate or in a pan to catch juices that may leak. Cold water works for faster thawing. Put the frozen package in a watertight plastic bag and submerge it in cold water. Change the water every 30 minutes. Cold water slows bacteria that might be growing in the thawed portions of the meat while the inner areas are still thawing. Once thawed, cook immediately.

Meat and poultry that have been fully defrosted in the refrigerator may be refrozen before or after cooking. If thawed in cold water or in the microwave (following the manufacturer's instructions), always fully cook before refreezing.

**For more information contact Sharon English, Cooperative Extension at 277-2422. Source: [www.usda.gov](http://www.usda.gov)**



**Wash hands for 20 seconds with soap and running water.**



**It's best to discard damaged cans.**