

THE BUZZ

July 2016 Assignments

Becky Constantineau, Purchasing
 Courtney Elmer, NEFEC
 Jeff Griffis, NEFEC
 Kevin Hall, Maintenance
 Jeanie Houk, Interlachen High
 Evelyn Langston, Ochwilla Elementary
 Stacy Owens, NEFEC
 Amber Richardson, Jenkins Middle
 Kristi Richburg, NEFEC
 Jennifer Rivera, NEFEC
 Travis Woods, Maintenance
 Jimmy Fletcher, NEFEC
 John Shelby, Jr., CCJSHS
 Sandra Key, Interlachen High
 Kenneth Petty, Mellon Elementary
 Horace Sermon, Purchasing
 Tommy Smith, Information Services
 Ryan Medler, NEFEC
 Joseph Szymanski, Interlachen High
 Alvin Givens, James A. Long

July 2016 Retirees

William Cole, Middleton-Burney
 Victoria Lewis, Jenkins Middle
 James Surrency, NEFEC



5 – Labor day

13 – Final budget public hearing 5:30pm

20 – School Board meeting

22 – First day of Fall

27 – Principal meeting

28 - Executive Secretary meeting

UF | IFAS Extension
 UNIVERSITY of FLORIDA

Are you ready to enjoy a healthier lifestyle AND reduce your risk of heart disease? **Keeping the Pressure Down (KPD)** is a 6-week program that provides practical, healthy tips for individuals with or at risk for high blood pressure. The program will provide strategies for a healthier lifestyle and support for making positive changes. There will be incentives, taste testing and more! Don't wait - Now is the time to learn how to keep your pressure down!



Classes begin Wednesday, October 19th and will meet weekly through the week of November 20th, 5:30p-6:30p at the Extension office in East Palatka. Cost: \$35. **Registration is required** and closes **September 30th**.
 Registration: <http://bit.ly/2bug9O6>
 Questions? wendyw74@ufl.edu



BEST & BRIGHTEST TEACHER SCHOLARSHIP PROGRAM

The 2016 Legislature enacted section 1012.731, Florida Statutes (F.S.), The Florida Best and Brightest Teacher Scholarship Program.

Eligibility

The statute establishes the following eligibility requirements for the scholarship. The individual applying for a scholarship must:

1. Be a classroom teacher as defined in section 1012.01(2)(a), F.S., who is employed by a Florida school district, charter school or the Florida School for the Deaf and Blind (FSDB) in 2016- 2017;
2. Submit an official record that demonstrates his or her composite score on either the ACT or SAT was at or above the 80th percentile based on the National Rank in effect when the assessment was taken; and
3. A. Be newly hired by the district school board and not have been evaluated pursuant to section 1012.34, or
B. Have received an evaluation of highly effective on his or her evaluation for the school year immediately preceding the year in which the scholarship will be awarded.

Deadline

No later than October 1, 2016: An eligible teacher must submit their application (attached) along with an official score report of his or her SAT or ACT score demonstrating that the teacher scored at or above the 80th percentile based on the percentile ranks in effect when the teacher took the assessment; and also his or her "highly effective" performance evaluation for the 2015-2016 school year to the Staff Services Office.

No Waivers will be granted.

By April 1, 2017: Each school district will award the scholarship to each eligible classroom teacher.

If you have any questions, please contact Debby Decubellis at ddecubellis@my.putnamschools.org.

Staff Services

Deborah Decubellis, Director

Patsy Munch, Executive Secretary

Christine Wright, Executive Secretary

Sheri Wilkinson, Certification Specialist

Jackie Smith, Personnel Specialist

Melissa DeRossett, Personnel Specialist

Mechele Nunley, Personnel Specialist

STORM PREPAREDNESS GUIDE

Follow this checklist before a storm hits



Pay close attention to weather advisories and storm warnings.



Keep a flashlight and fresh batteries handy.



Refuel vehicles and ensure they are in good working condition.

Have a phone that does not require an electric outlet to operate. Charge cell phones or have a car cell phone charger.

Stock water and packaged or canned foods that do not require refrigeration or cooking. Be sure to have a non-electric can opener.



Have a battery-powered radio to keep informed of restoration efforts.



Ensure adequate supplies of medications, cash & other necessities.



Have a plan to check on vulnerable neighbors and family members.

You can access a mobile version of Central Hudson's website with your web-enabled cell phone or mobile device at mobile.CentralHudson.com. Recent updates to our apps were made earlier this month and users need to download these updates at CentralHudson.com/mobileapp for complete access.

GENERATORS

Back-up generators require proper, professional installation. Never plug a generator into any electric outlet in your home. A wrong connection could feed electricity back through the lines and endanger the lives of our repair crews. Check local ordinances to see if you need a special permit and inspection.

Follow these safety tips when using a portable home generator:

- Read all manufacturer's instructions.
- Follow instructions on properly "grounding" the generator.
- Don't exceed the manufacturer's rating for total electric load.
- Generators produce carbon monoxide, so your generator should never be operated in an enclosed building. Locate it outdoors in a dry area.
- Turn the generator off to refuel, and store fuel in a properly designed container.
- Use only UL-listed, three-prong extension cords.
- Keep cords out of the way, and don't run them under rugs or carpets.



- » Stay at least 30 feet away from downed power lines, and lines that may be entangled and hidden in fallen trees. **Assume a downed line is live.**
- » Avoid using candles for illumination.
- » Never use outdoor gas or charcoal grills indoors, as they pose a fire hazard and, over time, can give off deadly carbon monoxide gas. Use these appliances outdoors only, with proper ventilation. Operate motor vehicles outdoors only, and never in the garage.

Pumpkin Lush Bars



Ingredients

- Tbsp. softened butter
- $\frac{3}{4}$ c sugar, divided
- $\frac{3}{4}$ c Flour
- 8 oz cream cheese
- 1 pkg pumpkin pudding mix ($\frac{3}{4}$ oz)
- 1 $\frac{3}{4}$ c milk
- 8 oz thawed whipped topping

Instructions

- Preheat oven to 350
- Line an 8x8 dish with aluminum foil
- Cream the butter and $\frac{1}{3}$ c sugar until creamy
- Beat in the flour until well blended
- Press into bottom of prepared pan and bake 25 minutes or until lightly brown on edges
- Allow to cool
- Beat together cream cheese and $\frac{1}{2}$ c sugar until well blended
- Spread over cooled crust
- Prepare pudding mix according to directions
- Spread pudding over cream cheese
- Refrigerate until pudding is set
- Remove from pan by lifting foil
- Cut into bars
- Spread whipped topping over bars