

GULFPORT AT A *GLANCE*

Where city employees get their news



Mayor's Note

A lot has happened in our city in recent weeks that has brought new visitors to Gulfport and benefited our economy and there are even more great things ahead in the coming months.

On Saturday, October 1st, we welcomed the racers of the **Chevrolet Fireball Run Adventurally: Southern Excursion**, a 2,500-mile road rally from Melbourne, Florida to Gulfport. The goal of this annual cross country race is to raise awareness for missing children. On the day the cars crossed the finish line in downtown Gulfport two young children, a brother and sister, were located and reunited with their family.

On Sunday, October 2nd, we welcomed several thousand classic car owners and enthusiasts to Hardy Court Shopping Center and Downtown Gulfport for a large block party to kick off **Cruisin' the Coast**.

In the coming weeks we will begin a new concert series in Gulfport to help stimulate economic activity. **The Gulfport City Stage Concert Series** will begin on November 12th with a free concert by Tim Reynolds, the lead guitarist of the Dave Matthews Band.

Ahead on the calendar we have scheduled artists such as Tab Benoit, a famous New Orleans bluesman who will be here in April, and George Porter Jr., from the Funky Meters, who will perform for a free Mardi Gras show in February.

Also, as the holidays get closer we will hold our Sugarplum Saturday event and Christmas parade. Several thousand people attended last year's event and this year it is expected to be even bigger.

While the purpose of these events is to enhance the quality of life for our citizens, we also hope that all of our employees have an opportunity to enjoy some of these happenings. All of you work hard each day to make certain the City of Gulfport is a place that our people are proud to call home, and you - like them - deserve to enjoy the fruits of your labors. So get out and enjoy all that Gulfport has to offer!

Sincerely,

George Schloegel
Mayor

OCTOBER/NOVEMBER 2011

CityNews



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BENEFITS BUZZ

By Lynn Hill

October is:

National Breast Cancer Awareness Month



Breast cancer is the second most common cancer affecting women. Most families have been touched in some way by this disease.

Have you had your annual mammogram?

For more information visit:

www.nbcam.org

Eye Injury Prevention Month

For more information visit:

www.geteyesmart.org/eyesmart/injuries/index.cfm

November is:

American Diabetes Month

For more information visit:

www.diabetes.org

COPD Awareness Month

For more information visit:

www.lungusa.org

Fight Stress with Healthy Habits



Healthy habits can protect you from the harmful effects of stress. Here are ten positive healthy habits you may want to develop.

1. **Talk with family and friends.** A daily dose of friendship is great medicine. Call or write your friends and family to share your feelings, hopes and joys.
2. **Engage in daily physical activity.** Regular physical activity relieves mental and physical tension. Physically active adults have lower risk of depression and loss of mental functioning. Physical activity can be a great source of pleasure, too. Try walking, swimming, biking or dancing every day.
3. **Accept the things you cannot change.** Don't say, "I'm too old." You can still learn new things, work toward a goal, love and help others.
4. **Remember to laugh.** Laughter makes you feel good. Don't be afraid to laugh out loud at a joke, a funny movie or a comic strip, even when you're alone.
5. **Give up the bad habits.** Too much alcohol, cigarettes or caffeine can increase stress. If you smoke, decide to quit now.
6. **Slow down.** Try to "pace" instead of "race." Plan ahead and allow enough time to get the most important things done.
7. **Get enough sleep.** Try to get six to eight hours of sleep each night. If you can't sleep, take steps to help reduce stress and depression. Physical activity also may improve the quality of sleep.
8. **Get organized.** Use "to do" lists to help you focus on your most important tasks. Approach big tasks one step at a time. For example, start by organizing just one part of your life - your car, desk, kitchen, closet, cupboard or drawer.
9. **Practice giving back.** Volunteer your time or return a favor to a friend. Helping others helps you.
10. **Try not to worry.** The world won't end if your grass isn't mowed or your kitchen cleaned. You might need to do these things, but today may not be the right time.

Article reprinted with permission from the American Heart Association

Breast Cancer Facts:

In 2011, an estimated 230,480 women will be diagnosed with breast cancer according to the latest reports. About 39,520 women will die from the disease in 2011. Besides skin cancer, breast cancer is the most common cancer seen among American women. **Early detection is the best defense against breast cancer.**

The three best ways to screen for breast cancer are through mammograms, clinical breast exams and breast self-exams. These guidelines apply to women with a normal risk of breast cancer. Those with certain elevated risk factors, such as people who have a family history of cancer, are advised to discuss risk factors with their physician to devise an appropriate screening program.



HEALTH AND WELLNESS

Employee Health Information

By Lynn Hill



Open Enrollment 2012

It's that time of year! Fall is in the air and so is Open Enrollment 2012. It's time to get ready and freshen up your HR Connection skills. HR Connection is the software program provided for employees to enroll online. The web address is: www.hrconnection.com. HR Connection will officially open to enrollees on October 17, 2011. All enrollments and changes should be completed by November 15, 2011. All changes and coverage will be effective beginning January 1, 2012. **Enrollment online is mandatory for all employees who want coverage beginning 2012.**

We have made a few changes in HR Connection this year which we think you will find helpful. Employee usernames will now be your last name and your employee number, i.e, Jones7144. Usernames should not be changed by the employee as they were created for simplicity to assist employees with logging in.

The password for logging in to HR Connection is **Gulfport2012**. The "G" in Gulfport must be capitalized and all other letters should be lowercase. Once you have logged in under this password (**Gulfport2012**) the system will prompt you to create a new password. Once you have created your new password you are ready to enroll. It's a good idea to review all your personal information in the system as some things might have changed that you wish to update at this time. Make sure all your dependent names and social security numbers are correct before enrolling.

You should begin by clicking on "My Information" and then review your contacts and your beneficiaries. Once you have checked everything, begin the enrollment process. Remember, you must waive any coverage you do not want to enroll in. Also make sure you check all dependent names at the bottom of the page if these dependents will have coverage. Save your information at the bottom of the page before going to the next coverage. **Once you have elected all of your coverage you must confirm your elections prior to November 15, 2011.**

Remember, if you have difficulty enrolling you can always contact Human Resources for assistance at 868-5831.

2012 Wellness Program

- Last year we rolled out our **voluntary** Wellness Initiative which required an annual wellness exam (which is covered 100%, unless a problem is discovered upon exam) and a health risk assessment (which measured your blood pressure, cholesterol, etc). In order to qualify for a premium reduction you had to attend a class that addressed your health goals and provide that information to the Medical Analysis Clinic. Then they confirmed and forwarded a list of eligible participants to Human Resources.
- This year our program has changed somewhat, as it will be a **voluntary** outcome based wellness program. In order for you to qualify for a premium reduction you must identify any health risk, develop goals to address the identified health risks, and work towards meeting the goal. An example is: if you are overweight by 40 pounds, a realistic goal would be to lose 15-20 pounds within 90 days. This will be monitored either by your personal medical provider or the wellness program review (Nurse Practitioner) at Medical Analysis Clinic. **In-depth information will be available during our annual open enrollment.**

Seasonal Flu



If you have ever had the flu, you will do everything in your power to prevent getting it again. The "flu shot" (an inactivated vaccine containing killed virus) is given with a needle, usually in the arm. The flu shot is approved for use in people older than 6 months, including healthy people, and people with chronic medical conditions.

The single best way to protect against the flu is to get vaccinated each year.

Flu shots will be given to employees and family members at our Medical Analysis Clinic on the following dates: October 18th, 20th, 25th, and 27th.

All injections are covered under the preventative part of your insurance. For those employees who do not have insurance injections will be "free" as well.

In the Spotlight:

Department of Finance
The Voice of Ginnie Hem, Finance Manager
868.5881/ghem@gulfport-ms.gov

5 QUESTIONS



- 1. What are your hobbies in your spare time?** With three active sons (ages 20, 17 and 14) I do not have a lot of spare time. However, I enjoy reading, old movies, and playing tennis. Tennis is an activity my entire family does together and we try to play at least twice a week.
- 2. What do you enjoy most about the field of finance?** Finance is great because it touches all aspects of business and government. I get to learn about each department and what they accomplish. Finance is constantly changing and requires a great deal of continuing professional education.
- 3. Why did you choose the field of finance?** I always enjoyed business and knew there were numerous job opportunities in Accounting. I majored in Accounting at Louisiana State University and got my CPA license while working in public accounting with Peat Marwick in Raleigh, North Carolina. Public accounting and auditing gave me a good opportunity to see several different industries and their individual accounting systems. I left public accounting to work with the Chapel Hill School System and have worked in governmental accounting ever since. Over the years, I have worked for two public school systems, LSU Shreveport, and the City of Biloxi.
- 4. What are your future plans for the Finance Department?** I have been with the City of Gulfport since January and am still continuing to learn something new every day. I try to incorporate procedures and methods that I have used or seen previously to improve or alter our current practices. My duties include budget and amendments, working with outside auditors, reviewing and maintaining the City's general ledger, among numerous other responsibilities. Luckily, I have the Director of Administration and Finance, Mike Necaise (who has been here forever!) to show me the ropes.
- 5. What role do you play with each department?** Everyone in each department of the City has been so friendly and helpful. I try to be here to assist each department with account information, budgets, adjustments, and overall accounting questions. I work closely with the Police grant staff due to their numerous grants and financial requirements. I serve as the liaison between the departments and outside auditors and I have been involved with the exciting re-opening of the Harbor. Every day seems to bring new challenges and opportunities.

Events and Happenings

Submitted by: Liz MacMillan, Leisure Services

868-5881/emacmillan@gulfport-ms.gov



The City of Gulfport and Main Street hosted the **Fall Around Downtown Fall Festival** in conjunction with **Crusin' the Coast** on Sunday, October 2nd in the downtown area. It was a great opportunity for our guests from around the country to get a glimpse of our growing and transformed downtown. Cruisers enjoyed local art, food and entertainment throughout the day, which filled the streets with people until the sun went down.

"This weekend was a great boost to the merchants in downtown Gulfport. Beyond the event, they received exposure which translates into more customers and eventually more tax dollars for the City," said Lisa Bradley, Main Street Director.

In addition, the weekend festivities included the **Pub Crawl** on Friday night, September 30th, and the culmination of the **2011 Chevrolet Fireball Run Adventurally: Southern Excursion** finish line on 26th Avenue in downtown Gulfport bringing over 35 racing teams from around the country to our great city. *Submitted by: Rebecca Kadjan*

City Basketball Registration

Pee Wee basketball registration will be held November 15-17 at the following locations:

Gaston Hewes Recreation Center (864-2689) 12:30 pm-7:30 pm

Lyman Community Center (328-4323) 10:30 am-5:30 pm

Herbert Wilson Recreation Center (868-5777) 12:30 pm-7:30 pm

Ages 7-14 are eligible to participate. Registration fee is \$15.00.

If you have any questions, please contact Larry Davis at 861-1212.



Fall Festivities



Get ready for some fun Fall activities for the family!

There are several Fall festivals for you to enjoy in the month of October:

10/20 ~ Tricks & Treats on 14th Street. This event will be held on 14th Street in the downtown area from 5:30 pm-7:00pm. It will feature games, music, costume contest, and treats.

10/25 ~ Fall Festival at Goldin Park Sports Complex off of Three Rivers Road from 5:00 pm-7:00 pm. The Leisure Services Department will hold this annual event featuring games, music, costume contest, and treats.

10/27 ~ Treats in the Streets. This event will be held at Mississippi Gulf Coast Community College-JD Campus from 5:00 pm-7:00 pm. It will feature games, music and treats.

If you have any questions, please call Kerri Jones at 868-5881.



Thanksgiving Recipes from our Grand Chefs

Crawfish Etouffee' ~ Submitted by: Gary Joffrion, Jr. - Fire Department

Seasoning Mix

2 teaspoons salt
2 teaspoons ground red pepper (preferably cayenne)
1 teaspoon white pepper
1 teaspoon black pepper
1 teaspoon dried sweet basil leaves
½ teaspoon thyme leaves



Other Ingredients

1/2 lob or 2 sticks of unsalted butter, in all
1 cup finely chopped green onions
2 lob of crawfish (pre-cooked)

Roux

1/4 cup chopped onions
1/4 cup chopped celery
1/4 cup chopped green bell peppers
7 tablespoons vegetable oil
3/4 cup all purpose flour

3 cups basic seafood stock (see note below)
4 cups of hot cooked rice

Thoroughly combine seasoning mix ingredients in a small bowl and set aside. In a separate bowl combine the onions, celery and bell peppers.

In a large skillet, heat oil over high heat until it begins to smoke (about 4 minutes). With a long handled metal whisk, gradually mix in flour, stirring until smooth. Continue cooking, whisking constantly, until roux is dark red-brown (color of a penny and be careful not to scorch). Remove from heat and immediately stir in the vegetables and 1 teaspoon of seasoning mix with a wooden spoon. Continue to stir until cool (about 5 minutes).

In a 2 quart saucepan bring 2 cups of the seafood stock to a boil over high heat. Gradually add the roux and whisk until thoroughly dissolved. Reduce to a low heat and cook until flour taste is gone (about 2 minutes), whisking almost constantly. Remove from heat and set aside. In a 4 quart saucepan melt 1 stick of butter over medium heat, stir in the crawfish (or shrimp) and green onions. Saute' about 1 minute, stirring constantly. Add remaining stick of butter, stock mixture and the remaining 1 cup of stock. Cook until butter melts and is mixed into the sauce (about 4-6 minutes), constantly shaking the pan in back and forth motions. Add the remaining seasoning mixture, stir well, and remove from heat. Serve over rice.

Note: If you don't have basic seafood stock, boil empty crawfish heads and tails with enough water to measure 3 cups liquid in the place of basic seafood stock.

Dry Brined Turkey ~ Submitted by: Scott Gregory - General Administration (IT)

Be sure to completely read the recipe. It must be started up to one week in advance (if you start with a frozen turkey).

1 thawed Turkey 12-15 pounds (keep it cold) with giblets removed
1 tablespoon of salt (kosher or table salt) for every 5 pounds of bird
Herbs (if desired): sage, thyme, rosemary, bay leaves, black pepper, etc.
1 plastic bag (large enough to completely hold turkey-2 1/2 gallon sealable bag suggested)

Sprinkle the thawed turkey with salt and spices (concentrate salt on thickest parts of the bird like the thighs and breast), place it in the bag and seal it well. Put it in a large pan, just in case your bag springs a leak. Store it in the fridge for 4 days (for a 12-16 pound bird). At first, the salt pulls moisture from the meat, but as time passes, almost all of those juices are reabsorbed, bringing the salt and spice flavoring along with them. You can rotate your bird a couple of times during this process, if you choose to.



Start the brining process four days before you plan to cook your bird.

After three days (at some time the day before you cook it) remove turkey from bag. There should be no salt visible on the skin surface and the skin should be moist, but not wet (if there is still some liquid, discard the leftover liquid). Place turkey breast side up on a platter. Return to fridge, and allow the turkey to air dry in the refrigerator overnight.

On cooking day, preheat the oven to 425 degrees F. (If you want to eat at noon, you need to have it in the oven no later than 8:30 am (for a 15 lb bird). Brush/rub butter over all the turkey and cook breast down, uncovered. Do not stuff turkey. Do not baste turkey during cooking. After 30 minutes, flip and reduce the temperature to 325 degrees.

A 15 pound turkey should take roughly 3 hours to cook (it will cook faster than a non-brined turkey). If you happen to have an instant read thermometer, the meat at the thickest part of the bird should reach 170 degrees.

The drippings in the pan make a pretty tasty gravy too. Be sure to taste it before adding any additional salt. Let the bird sit for 30 minutes after removing from the oven to finish cooking and enable the juices to redistribute evenly throughout the meat prior to slicing and serving.

More Thanksgiving Recipes from our Grand Chefs

Red Velvet Cake ~ Submitted by: Ronda Cole - Council Division

Ingredients:

- 2-1/2 cups SWANS cake flour
- 1-1/2 cups sugar
- 1 teaspoon baking soda
- 1 teaspoon fine salt
- 1/4 cup cocoa powder
- 1/2 cup vegetable oil
- 2 sticks (unsalted) butter, softened
- 1 cup buttermilk (room temperature)
- 2 large eggs (room temperature)
- 1 teaspoon white distilled vinegar
- 1 teaspoon vanilla extract
- 2 tablespoons red food coloring



Directions:

Preheat oven to 350 degrees F. Lightly oil and flour two (9 by 1-1/2 inch round) cake pans. In a large bowl, sift together the flour, sugar, baking soda, salt, and cocoa powder. In another large bowl, whisk together the butter, oil, buttermilk, eggs, food coloring, vinegar, and vanilla. Using a standing mixer, mix the dry ingredients into the wet ingredients until just combined and a smooth batter is formed.

Pour batter into coated cake pans. Bake about 30 minutes or until the cake pulls away from the side of the pans, and a toothpick inserted in the center of the cakes comes out clean. Remove the cakes from the oven and run a knife around the edges to loosen them from the sides of the pans. One at a time, invert the cakes onto a plate and then re-invert them onto a cooling rack, rounded sides up. Let cool completely.

Cream Cheese Frosting:

- 1 pound cream cheese, softened
- 4 cups sifted confectioners' sugar
- Crushed pecans (optional)
- 2 sticks (1 cup) unsalted butter, softened
- 1 teaspoon vanilla extract

In a large bowl, mix the cream cheese, sugar, and butter on low speed until incorporated. Increase the speed to high, and mix until light and fluffy (about 5 minutes). Occasionally turn the mixer off, and scrape down the sides of the bowl with a rubber spatula. Reduce mixer to low speed. Add the vanilla, raise the speed to high and mix briefly until fluffy (scrape down the bowl occasionally). Store in the refrigerator until somewhat stiff, before serving. May be stored in the refrigerator for three days.

Shrimp and Squash Casserole ~ Submitted by: Cheryl Millender - General Admin (HR)

- 20 ounces of fresh or frozen squash, sliced and washed
- 1 stick of butter
- 2 pounds of shrimp, raw, peeled and deveined
- 1 onion
- Green onions
- Garlic powder, season all (low sodium), old bay seasoning, pepper to taste
- 1-1/2 cups plain bread crumbs



Boil squash for 5 minutes. Set aside. Brown onions and scallions in butter. Add shrimp and cook until light orange in color. Add squash and seasoning, cook down for 5-10 minutes. Place mixture in a 9 X13 inch baking dish. Place bread crumbs on top. Bake at 350 degrees for 30 minutes.



LIGHTS & SIRENS: Fire & Police News POLICE DEPARTMENT by Mike Saucier

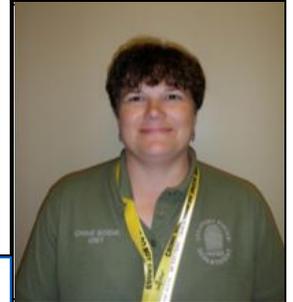
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Civilian Employees of the Month

Congratulations to **Ashley Watts** on her recognition as **Civilian Employee of the Month for July 2011**. Ashley has been with the Gulfport Police Department since October 2007. She was temporarily assigned to the Financial Services/Police Supply Division in April 2011. She quickly learned many new tasks without hesitation. Her hard work assisted the entire Gulfport Police Department without fail. Her positive attitude, loyalty, and honesty makes her someone the department and public can relate to and feel comfortable with. Citizens and fellow employees know that she will do anything in her power to meet their needs.

Congratulations to **Jessica Kendziorek** and **Amanda Self** on their recognitions as **Civilian Employee of the Month for August 2011**. Jessica has been employed with the Department since February 2007, and Amanda has been employed since May 2011. Both ladies work in the Forensic Unit. Jessica and Amanda both took on the task of working the first triple homicide in recent memory. This is a task in which many would shy away. They showed grit, determination and commitment to their field of study understanding the seriousness and importance of the job and performed admirably in unfavorable conditions. They are being commended for their compassion and commitment not only to the field of Forensic Science, but also to the citizens of the City of Gulfport.



Officers of the Month

Officer Clayton Fulks was recognized as **Officer of the Month for June 2011**. Officer Fulks is a new employee to the Gulfport Police Department, although he has been in law enforcement for several years. After being assigned to the Patrol Squad on the night shift he hit the ground running. In the month of June, he led the squad with field contacts, which is an integral part of policing. Officer Fulks was above average in the number of arrests for the month of June. His performance and actions reflect superior dedication of service to the public.

Officer Todd Wallis was recognized as **Officer of the Month for July 2011**. Officer Wallis has been employed by the Gulfport Police Department for about twelve years. He was a member of the Traffic Division for several years and is currently assigned to the Patrol Division. After being reassigned to Patrol, he has embraced his new position with the energy and vigor of a new recruit, but with the knowledge of a veteran. He has never complained about an assignment and always has a positive attitude. It is actions and performances like these that reflect superior dedication of service to the public, which is in line with the mission of the Gulfport Police Department.

Officer Edwin Archebelle was recognized as **Officer of the Month for August 2011**. He has been a Patrol Officer with the Gulfport Police Department for two years now. Officer Archebelle regularly makes good decisions and handles himself professionally. His work ethic, dedication to duty, willingness to take on additional responsibilities, and overall positive attitude makes him stand out amongst his peers.



LIGHTS & SIRENS: Fire & Police News

By Fire Chief Mike Beyerstedt
868-5950/mbeyerstedt@gulfport-ms.gov

HALLOWEEN is a fun and exciting time of the year, but it also comes with many safety challenges.

The following **Halloween** safety tips will assure yours is a safe one.

CHOOSING THE RIGHT **Halloween** COSTUMES:

- Purchase costumes made of **flame retardant material** (check the label).
- Keep hemlines short enough to prevent tripping and avoid loose, baggy sleeves, or billowing skirts.
- To be seen easily, costumes should be made of a light colored material.
- Use glow in the dark reflective tape on your costume.

TIPS FOR **Halloween** NIGHT:

- Use battery powered lights (**never use candles**) to light jack-o-lanterns.
- Instruct children to stay away from open flames.
- Remove objects from the yard that present a hazard to children (garden tools, hoses, etc.).
- Be extremely careful with cornstalks and other harvest season items. Keep them away from sources of heat. Don't let them block doorways or stairs.
- Do not allow children to carry sharp sticks or other objects that could cause injury to others.
- When you are driving, watch out for trick-or-treaters who will be too pre-occupied to watch out for you.



Closely inspect all **Halloween** candy before allowing children to eat it. Discard any unwrapped treats from a stranger. **If in doubt, throw it out.**

United Way CEO Talent Show



When the United Way asked me and my department to step up and put an act in the **CEO Talent Show**, my first reaction was sheer terror as my wife has told me on many occasions that I am not a talented singer. I have always maintained that she is jealous and that when I am singing along with the radio, I sound uncannily similar to the original recording artists. Not wanting to take any chances, I enlisted in the help of one of my Lieutenants, Greg Griffin and his band "The Dry Creek Band". Lt. Griffin suggested a song for us to play and I diligently practiced my parts for about a week, until Lt. Griffin came by to have me audition for him. Apparently he is in collusion with my wife, and had the nerve to say I didn't sound "just like the radio." He then suggested we change songs to something with more yelling and less singing. We settled on Luke Bryan's "All My Friends Say", and I began practicing the new song. We had a dress rehearsal on the eve of the big event and things went fairly well. The band seemed very, very relieved at this. The night of the show we were greeted by a very enthusiastic full house at the Hard Rock Casino, and we had a great time per-

forming our song. I really appreciate the patience and support of Greg Griffin and The Dry Creek Band. They were great sports. Hannah Bell and Karen Sock did a great job for United Way in bringing the event together. We came in second place in our group I was told, which is quite amazing considering what the band was forced to carry. The important thing was that we helped the United Way in a wonderful fundraising activity, and we all had a great time.

Municipal Court

Jennifer Jones Snaer

868.4285/jjonesnaer@gulfport-ms.gov

Brick Salvage Project

On July 19, 2011, the Gulfport Municipal Court offered a select group of individuals a community service opportunity to satisfy their outstanding fines by working on the "Brick Salvage Project" for the City of Gulfport. These twenty individuals worked five days a week with minimal supervision at the former JRC Gymnasium site sorting through and stacking the usable bricks on to pallets. The goal was to complete sixty pallets of salvaged bricks within a three month period, which would be utilized in the renovation of Jones Park.



On September 19, 2011, the goal was met and all twenty individuals were given their due credit towards their fines with the Gulfport Municipal Court. Being given this opportunity to satisfy their fines by working on this project gave each individual the chance to start a new chapter in their life. Many of these individuals were released from house arrest, reporting probation, and were also able to obtain a valid driver's license. They will now be able to seek gainful employment with employers who were not willing to hire them prior to their participation in this project.

At the City Council Meeting on October 4, 2011, the participants were recognized by Odell Thompson, Jr., the Municipal Court Administrator and presented certificates handed out by Mayor Schloegel for their accomplishments and completion of this project.

Submitted by: Valerie Seldon-Ray, Community Service Coordinator

Urban Development News

The City of Gulfport is continuing to grow and attract exciting new businesses. Here are a few that recently opened:

Banking Institutions

The First A National Bank

Various locations throughout Gulfport

Restaurants

EATS Restaurant & Catering – 1723 25th Avenue

Sweetwater Deli and Bakery – 19 Pass Road

Atomic Dogs – 10000 Factory Shops Boulevard

Dynasty Buffet – 9131 Highway 49

Off Da Grill Southern & Caribbean Café – 1534 20th Street

AKL Deli division – 1717 30th Avenue

Tony's King of Steaks – 1909 East Pass Road

Little Caesars Pizza – 28 Pass Road



Giving Back to Our Community



Heart disease is the number one killer of Mississippians and the number one killer of Americans as a whole.

Did you know for every one woman dying of breast cancer, five are dying of heart disease? The City of Gulfport is committed to giving back to our community, and shedding light on this preventable disease.

Our hats are off to Team Captains: Brittany Dyess, Program Coordinator, Leisure Services; Lynn Hill, Benefits Administrator, General Administration; Merlissa Lewis, Community Policing Assistant, Police Department; Emily Holloway, Customer Service Representative, Utility Billing Department; and all of our other employees who contributed funds, assisted with the fundraising activities or participated in the Heart Walk. We thank you for your unselfish acts of serving Gulfport and our community.



We would like to thank the following for their many years of dedicated service to our City and wish them a Happy Retirement!

Sarah Lizana ~ 24.5 years

Kevin Raymond ~ 18 years

D.J. Ziegler ~ 39 years

Michael Favre ~ 34 years

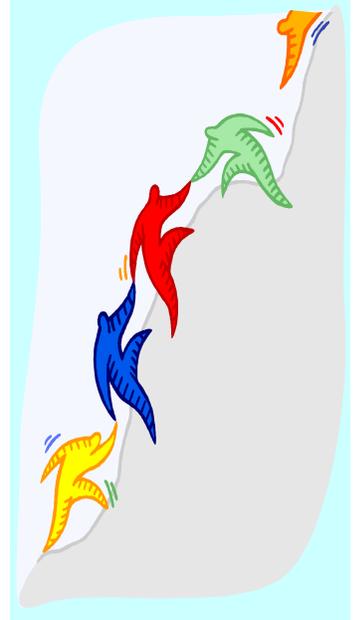
Service is the rent we pay to be living. It is the very purpose of life and not something you do in your spare time.

-Marian Wright Edelman



October (continued)

- 21-Jerry Birmingham
- 22-Bran Bishop & Marshall Hilley
- 23-Jason Gouin, Greg Holmes, Stephenie Bley
- 24-Norman Heflin
- 26-Perry Byrd
- 27-David Bertucci
- 28-Margaret Murdock
- 29-David Hansen, Sr., Timothy Sims, Michael Westbrook
- 30-Christopher Baker, George Chaix III



Happy Birthday

NOVEMBER

1-Brandon Necaize, Benjamin Simpson
2-Jacqueline Platts
4-Marian Faul, Amanda Self, Gary Taylor,
John Thornton, Jr.
5-Matilda Welch
6-John Bennett, Stephen Gilmore, Frank
Skinner
8-Ryker Haselden
9-Allison Stachura
10-Kerri Jones
11-Jamie Fredericks
12-Chelsea Brannon
13-Minnie Blue
14-Marlin Champagne
15-Eddie Hilliard, Susan Swear
16-Boston Grace, Sr., Dennis Walker
17-Douglas Albritton, Chandra McGill
18-Joseph Ashmore, Nellie Henry, John
Kelly, Darren Vedros
19-Scott Hetrick, Woodrow Payne
22-Ginnie Hem
23-Lawrence Buckhalter, James Griffin
24-Kenneth Brown, Terry Fairley
25-Tommy Payne, Ronald Radix, Joseph
Wurst
26-Daniel Campton
27-Phillip Biancamono, Christopher
Cuevas, Jeffrey Necaize
28-Ryan Lafontaine, Kenneth Martin,
Ronald Roe, Jr.
29-Godfrey Davis, Jennifer Fay

DECEMBER

1-Denise Racz
2-Rodney Blackwell
3-Barbara Lazerio
4-James Lovitt, Deborah Walker
5-Dorothy Payne, Gregory Peleaz, Brittany
Whitten
7-Brent Necaize, Ashley Ruiz
8-Steve Decelle, Monica Johnson
9-Christopher Clayton, Tonya Laville, Loren
Moran, Mark Quintero
10-Onelia Byrd, April Shavers
11-Carl Woods
12-Ronda Cole, Chad Elmore, Albert
Stachura
13-Doug Galloway, Gary Joffrion, Jr., Bryan
Rowe
14-Neil Clark, Jr., Michael Edwards, Kevin
Jackson, Joseph McCormick, Christopher
Parish
15-Robert Brown
16-Wade Beesley, Scott Gregory, Frances
Hall
17-Enfren Acosta, Jr., Ken Edwards
18-Christopher Langenbach, Jeffrey Necaize,
Rick Ryan, David Scarborough
19-Angela Barnes, Joseph Brown, Tim
Holliman, Keith Walker
20-Walther Brightman
22-Everett Compston, Jr., David Faul, Renee
Oatman, Keith Rhodes
24-Liz MacMillan, Henry Skinner
26-Herbert Hickman
28-Scotty King, Glenn Parker, Jr.
29-Bradley Worthington
30-Brandon Bang, John W. Fletcher, Jr., Kevin
Lundy, Max Ramon, Antoinette White



New Hires

Welcome Aboard to Our Great City!



Patti Padgett, Dispatcher
Howard O'Gwin, Patrol Officer

Joanna Ratcliff, Dispatcher
Jesse Yarbrough, Dispatcher

Barry Johnson, Patrol Officer Recruit

Destry Walker, GSE I
Larry Brantley, Harbor Asst.
Douglas Albritton, Foreman III
Sara Ladner, Billing Coordinator
Carolyn Munns, CSR
Emily Freazell, CSR
Sharon Blaize, Customer Service Supv.
Cortney Page, CSR
Christopher Turner, Meter Reader Lead
Jennifer Berry, Billing Supervisor
Ralph Curtis, Meter Reader
Tara Reed, CSR Lead

Hayden Smith, Harbor Asst.
Kimberly Carter, Deputy Court Clerk
David Howard, Meter Reader
Cheree Malley, Utility Billing Manager
Tammy Peterson, Account Manager
Boston Grace, GSE II PT
Earl Sears, GSE II
Tavrian Haynes, Meter Reader
Johnathan Banks, Meter Reader Lead
Emily Holloway, CSR
Terry Moore, CSR Lead
Donna Farris, Call Center Rep.

PROMOTIONS

Blake Smith-Engineer

Christopher Cuevas-Community Service Tech II

Aaron Fore-Community Service Tech II

Larry McCook-Patrol Officer I

Ahmed Elalighe-Patrol Officer II

Benjamin Bentz-Patrol Officer II

Patrick McCann-Foreman III

Mark Burns-Deputy Commander

George Chaix-Deputy Commander

Craig Peterson-Captain

April Shavers-Customer Service Representative

IT DEPARTMENT

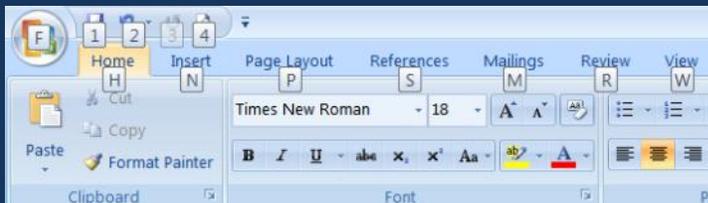
By: Ryan Merrill
868-5734/rmerrill@gulfport-ms.gov



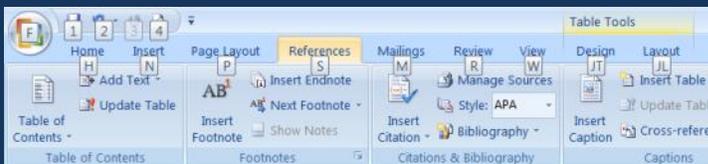
Keyboard shortcuts are great ways to navigate your computer, software applications, and can even save your work when you lose the functions of your mouse. Many, like me, find keyboard shortcuts faster to use in most programs once you become familiar with them. The most beneficial thing about keyboard shortcuts is that they are universal. Whether you use Microsoft Word, Excel, Power Point, Publisher, Access, or Internet Explorer the same function can be applied.

To get to the References Menu

In Microsoft Word 2007 - Select - Alt



Then - Select - S



Alt+S – Save	Ctrl+Esc – Open Start	Ctrl+X – Cut
Ctrl+C – Copy	F1 – Help	Windows Key - Start
Ctrl+V – Paste	Alt+Tab – Switch Programs	F5 – Refresh - Internet
Ctrl+U – Underline	Shift+Delete – Delete Permanently	F5 – Find - MS Word
Ctrl+B – Bold	Window Logo+L – Lock computer	Ctrl+Z – Undo
	Ctrl+I – Italicize	

View the graphics snipped from Microsoft Word's menu bar. Once you select the Alt-key you have all the options available without the use of a mouse. With that stroke of a single key you have many options to navigate each menu with one additional key stroke.

The top shortcuts that you will find yourself using more and more are:

Alt+S to Save

Alt+F4 to Close Active Window

Ctrl+C to Copy

Ctrl+V to Paste

Don't be afraid to try something new. You might just find that previous task will become easier than it was before!

The Last Glance...

Our Employees Giving Back to the Community

United Way CEO Talent Show



Walking for a Good Cause American Heart Walk

