

HUNT COUNTY EMPLOYEE NEWSLETTER



JULY 2025 EDITION

Important & Fun Dates

to Remember

July 4th Independence Day Courthouse will be closed

July 7th Global Forgiveness Day

July 11th World Population Day

July 14th Bastille Day

July 17th National Hot Dog Day

July 20th National Ice Cream Day

July 28th Parents' Day

July 29th National Chicken Wings Day

July 30th International Friendship Day

July 31st

National Avocado Day





Open Enrollment Dates:

7/7/2025—7/25/2025

We are switching to a new Dental and Vision provider so <u>all full-time</u> employees will be <u>required</u> to complete new forms.



Happy Work Anniversary!

Thank you to all the County Employees who began their employment or current position during the month of July. Thank you for your years of service!

10 + Years of Service

Mark Bussell, PCT 1 - 26 years Kim Fannin, Jail - 19 years Kelsey Crowther, Treasurer's - 17 years Teri Robinson, S.O. - 13 years Joshua Lunsford, Jail - 12 years Jana Campbell, Jail - 9 years

1 to 9 Years of Service

Angela Allen, Jail - 9 years Jonathan Beasley, S.O. - 8 years Michelle Rogers, Jail - 7 years Michelle Looney, Tax Office - 4 years Brandon Nafikov, S.O. - 4 years Heather Gibson, Cty Clerk's - 4 years Brandon Mott, Jail - 2 years Daron Smith, PCT 3 - 2 years Andrew McLarry, PCT 4 - 2 years Kenneth Foster, PCT 2 - 2 years Mary Corcoran, Auditor's - 2 years Cameron Kirschner, Jail - 2 years Noah Farkosh, IT - 1 year Robert Duncan, S.O. - 1 year Joshua Richie, Health Dept - 1 year Almina Cook, Elections - 1 year











2500 BOIS D ARC ST, GREENVILLE, TX 75401

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2500 BOIS D ARC ST, GREENVILLE, TX 75401 8PM · FREE LIVE CONCERTS · DOWNTOWN GREENVILLE · FARMERS MARKET STAGE







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To all the Hunt County employees born in **July** we wish you a wonderful Birthday!

Jacob Smith - Sheriff's Office 1st 2nd Cameron Kirschner - Jail 4th Jessica Sims - County Judge's Office 6th Kelly Phillips - Constable Precinct 1 7th Tatiana Blackwell - Tax Office 7th Jose Hinojos - Facilities 12th Nobie Walker - District Attorney 12th Nichole Chreene - Tax Office 13th Matthew Regan - Constable Precinct 4 14th Donita Robins - 196th District Court 16th Matthew Gibson - Facilities 17th Terry Jones - Sheriff 17th Matthew Klopfenstein - Jail 17th Brian Toole - County Development 17th Christopher Kuykendall - Facilities 18th Barbara Baker - Veteran's Service 18th Tina Fruge - Tax Office 18th Gloria Hinojos - County Clerk's Office 19th John Robinson - Jail 19th Andy Bench - Judge196th District Judge 20th Peggy Freeman - Veteran's Office 20th Daniel Looney - Sheriff's Office 21st Kerry Crews - JP 2 22nd Joe Browning - PCT 2 22nd Joel Gibson - Constable Precinct 1 22nd Virginia Phillips - Dispatch 25th **Connie Porter - Constable Precinct 4** 25th Vanessa Woodlee - Sheriff's Office 26th Kenneth Foster - PCT 2 27th Francisco Lopez Jr - Sheriff's Office 27th Sarah Shea - Homeland Security 28th Keli Aiken - Judge 354th District Judge 28th Timothy Brown - Sheriff's Office 28th Clifton King - Jail 28th Michael Benson - Constable Precinct 2 28th Tracer Lynch - Sheriff's Office 29th Brittany Cooper - Health Department 30th Stacy Green - Sheriff's Office 30th Caden Carlson - Jail



We're glad you're here

with us at Hunt County!

Jadene Benton - Tax Office Reese Goodwin - Jail

Logan Pille - Jail

Claritza Rodriguez - Jail

Charmayne Randolph - Dispatch

Brooks Robles—Jail

Dalli Valentine—Jail

John White—Jail

Halle Himes—911 Addressing Coordinator

Fun Facts about July 4th

- Did you know that the Liberty Bell, located in Philadelphia, is tapped (13) thirteen times every July 4th? It is a way to honor the original (13) thirteen colonies! It has not been rung since February 1846.
- Massachusetts was the first state to make July 4th an official holiday, however, in 1870 it became a federal holiday.
- Despite what you might have thought or known, but only (2) two men signed the Declaration of Independence on July 4 1776, John Hancock and Charles Thompson. The other delegates signed it with-in the next few weeks. So, that famous painting showing the signatures, well, it is a bit of an exaggeration!
- (1) one President of the United States was born on July 4th, that was America's 30th President Calvin Coolidge.
- * Americans spend over a \$1 billion on fireworks every 4th of July.
- * July 4th produces the highest beer and wine sales out of all the federal holidays.
- Americans eat a lot of hot dogs on July 4th, approximately, 150 million pounds, which would stretch from Washington DC to Los Angeles more than (5) five times

Hunt County Employee Spotlight

Human Resources would like to introduce *July's* employee of the month, *Blaine Roberts with Courthouse Security*. Get to know *Blaine*, read below to find out *his* answers to our questions.

What's the last thing you watched on TV? Live PD

What were you like in high school? Party animal

What's been your favorite purchase so far this year? Radio in my red truck

> What kind of old person would you be? Grumpy

If you could have dinner with any two people, dead or alive, who would you choose? Grandma & Grandpa

What's your favorite season and why? Fall—because it's cooler and the holidays

What's the best concert you've ever been to? George Strait

> What's your go-to karaoke song? 80's-90's country

What does your typical Sunday look like? Going into the shop, blasting Def Leppard and piddling around

> What's your bucket list destination? Germany





Hunt County Leadership Message

"Become the kind of leader that people would follow voluntarily, even if you had no title or position."







Red Velvet Fireworks Cake

Ingredients:

- 1 1/3 cups vegetable oil, plus more for the pans
- 3 cups all-purpose flour, plus more for the pans
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups granulated sugar
- 1 cup buttermilk
- 3 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 1 1/2 teaspoons red gel food coloring
- For the frosting:
- 2 8-ounce packages cream cheese, at room temperature
- 4 sticks unsalted butter, at room temperature Pinch of salt
- 5 cups confectioners' sugar
- 1 cup (one 3.8-ounce container) red, white and blue nonpareils

Directions:

 Preheat the oven to 350 degrees F. Brush two 9-inchround cake pans with vegetable oil; dust with flour and tap out the excess.



2 Make the cake: Whisk the flour, cocoa powder, baking soda and salt in a medium bowl. Combine the

granulated sugar, vegetable oil, buttermilk, eggs and vanilla in a large bowl; whisk until smooth. Whisk in the food coloring, then add the flour mixture and whisk until smooth.

- 3 Spread 3/4 cup batter in each of the prepared pans (you'll have a very thin layer of batter); set the remaining batter aside. Bake until a toothpick inserted into the center of a cake comes out clean and the top springs back when pressed, 16 to 18 minutes. Transfer to a rack and let cool about 5 minutes in the pans, then invert the cakes onto the rack to cool completely.
- 4 Meanwhile, cool the pans under cold water, then wipe clean. Brush with oil and dust with flour again. Repeat to make 2 more cake layers, using 3/4 cup batter for each, then repeat again. You will have 6 layers.
- 5 Make the frosting: Beat the cream cheese, butter and salt in a stand mixer fitted with the paddle attachment on medium-high speed until fluffy. Beat in the vanilla, then beat in the confectioners' sugar in three additions until smooth.
- 6 Put 1 cake layer on a serving plate and spread evenly with a scant 1 cup frosting. Repeat with the remaining 5 cake layers, then frost the top and sides of the cake with the remaining frosting in a thin layer (just enough so the nonpareils will stick). Refrigerate until the frosting is just set but still soft, about 10 minutes.
- 7 Put the cake (on the plate) on a rimmed baking sheet. Cover the top and sides completely with the nonpareils, reusing the ones that fall onto the baking sheet.



Star-Studded Berry Tarts

Ingredients:

For the crusts:

- 2 1/4 cups all-purpose flour, plus more for dusting 3/4 cup pecans 6 tablespoons granulated sugar 1/4 teaspoon salt 1 1/2 sticks cold unsalted butter, cut into 1/2inch pieces 1 large egg, beaten For the pastry cream: 1 cup whole milk 2/3 cup granulated sugar 1 teaspoon vanilla extract 1/2 cup plus 3 tablespoons buttermilk 3 large egg yolks 3 tablespoons cornstarch 1 pint raspberries
- 1 pint blueberries
- Confectioners' sugar, for dusting

Directions:

1 Make the crusts: Pulse the flour, pecans, granulated sugar and salt in a food processor until the nuts are finely ground. Add the butter and pulse until the mixture looks like coarse meal. Drizzle in 6 tablespoons ice water and pulse until the dough comes together. Turn out onto a piece of plastic wrap and form into a disk; wrap and refrigerate until firm, about 1 hour.



- 2 Lightly flour a large sheet of parchment paper. Roll out the dough on the parchment into a 9-by-13-inch rectangle. Trim into an 8-by-12-inch rectangle (reserve the scraps). Cut into eight 3-by-4-inch rectangles. Separate the pieces slightly on the parchment, then use your fingers to crimp the edges. Slide the parchment onto a baking sheet. Roll out the scraps until 1/4 inch thick. Cut out 8 stars using a small floured star-shaped cookie cutter; arrange on the baking sheet around the crusts. Refrigerate until firm, about 20 minutes.
- 3 Preheat the oven to 375 degrees F. Poke holes in the crusts with a fork. Brush the stars and the edges of the crusts with the beaten egg. Bake until golden brown, about 25 minutes; remove to a rack to cool completely.
- 4 Make the pastry cream: Combine the milk, 1/3 cup granulated sugar and the vanilla in a saucepan and bring to a simmer over medium heat. Whisk 1/2 cup buttermilk, the egg yolks, cornstarch and the remaining 1/3 cup sugar in a bowl. Slowly pour the hot milk mixture into the egg mixture, whisking constantly. Pour the mixture back into the saucepan and cook, whisking, until thick and bubbling, about 3 minutes. Transfer to a bowl; stir in the remaining 3 tablespoons buttermilk. Lay plastic wrap on the surface and refrigerate 45 minutes.
- 5 Carefully transfer the crusts to a platter. Spread the pastry cream on the crusts, then top with the berries. Top each tart with a star. Dust with confectioners' sugar.



Jolly Facts about July

- July was named after the famous Roman general Julius Caesar; it was selected by the Roman senate, based on his birth month.
- On July 16, 1945, a day with a dark period of world history, the first atomic bomb, called "Fat Boy", was detonated in Alamogordo, New Mexico. The explosion caused a mushroom cloud that was 41,000 feet high!
- July was a significant time for the space race of the '60s. The Apollo 11 Mission, was launched on July 16, 1969. On July 20, 1969, Neil Armstrong made history by taking the first step on the moon while announcing, "That's one small step for man, one giant leap for mankind!".
- Even though, July, being the first month in the second half of the year, July 1st is not actually the middle of the year. In a regular non-leap year, the midpoint is actually on July 2nd at 1 pm.
- The full Moon in July is called the Buck Moon because the antlers of male deer (bucks) are in full-growth mode at this time.
- On July 10, 1913, the hottest temperature ever recorded in the US, was in Greenland Ranch CA, it soared to 134°. It was hot enough to fry an egg on a rock in a matter of seconds!
- The first bikini, a audacious two piece, debuted in Paris on July 5th, 1946 at the famous Piscine Militor swimming pool, unveiled by French designer, Louis Réard.





Unusual Patriot Ways to Celebrate July 4th

- 1) Make a Patriotic Playlist. Get creative by picking out songs that reference the good ole Red, White & Blue!
- 2) Do a Red, White and Blue potluck.
- 3) Heard of Secret Santa, how about Secret Uncle Sam! Have fun with family and friends playing along!
- 4) Play an American game, such as baseball or dodgeball!
- 5) Enjoy a patriotic movie outside (or inside), such Independence Day or Hamilton



Hunt County Human Resources Department Wishes all of you a fun, safe and happy July!