



O.T. NEWS



Spicy Chicken Breasts

- 2 tablespoons garlic powder
- 1 teaspoon salt
- 1 tablespoon onion powder
- 1 tablespoon dried thyme
- 1 tablespoon cayenne pepper
- 1 tablespoon ground black pepper
- 4 skinless, boneless chicken breast halves

In a medium bowl, mix together the garlic powder, salt, onion powder, thyme, cayenne pepper and black pepper. Set aside about 3 tablespoons of this seasoning mixture for the chicken; store the remainder in an airtight container for later use (for seasoning fish, meats or vegetables). Preheat grill for medium-high heat. Rub some of the reserved 3 tablespoons of seasoning onto both sides of the chicken breasts. Lightly oil the grill grate. Place chicken on the grill and cook for 6 to 8 minutes on each side until juices run clear.



*Happy Mother's Day
Sunday, May 14*



May Birthdays

Becky Kresser (ELFS)	5/1
Stephanie Shavers (ELFS)	5/3
Jodi Rowe (CR)	5/4
Liberata Aung (CR)	5/5
Maria Siems (ELFS)	5/10
Ty Timmer (ELFS)	5/12
LaToya Godfrey (CR)	5/14
Craig Thorne (WX)	5/14
Joe Ambrose (WX)	5/22



May Employment Anniversaries

Joe Ambrose (WX)	20 years
Tim Hayes (WX)	17 years
Chris Sarsfield (WIC)	11 years
Konnie Green-Holman (WIC)	11 years
Gary Lies (WX)	8 years
Carrie Evans (WIC)	7 years
Kodi Putbrese (ELFS)	2 years
Patrick Osaka (ELFS)	1 year



**Operation Threshold will
be closed
Monday, May 29.**