

O.T. NEWS



Irish Potato Bites

- 20 Small Red Potatoes (Golf Ball Size)
- 1/2 Cup Corned Beef
- 1/4 Cup Shredded Cheddar Cheese
- 1 Tablespoon Butter, Melted
- Salt
- Sour Cream

Fill a large pot with water and bring to a boil. Add potatoes and boil until they are fork tender. Preheat oven to 400 degrees. Once potatoes are cooked and have cooled cut each one in half and cut a slice of the rounded end so the potato can sit up. Scoop out the inside of each potato half saving the potato insides in a bowl. Add cheese, corned beef and butter to the bowl of the potato insides. Salt mixture to taste. Also sprinkle some salt over the potato halves. Scoop mixture into the potato halves and place them on a baking sheet. Place potatoes in the oven for 10 minutes. Remove from the oven and serve with a dollop of sour cream.



March is Reading Awareness Month

Read aloud for 15 minutes to children in your life. A special thank you to Lekeisha Veasley for all her work in this area.



March Birthdays

Billie Allen-Williams (CR)	3/2
Mindy Dolan (ELFS)	3/3
Marla Betts (Fiscal)	3/4
Barb Grant (Admin.)	3/9
Jane Arthur (ELFS)	3/16
Danell Schofield (WIC)	3/26



March Employment Anniversaries

Darlene Wetzel (Admin.)	24 years
Mary Anne Meyer (CR)	9 years
Jeff Church (Housing)	8 years
Jeff Mathews (Fiscal)	7 years
Laurie Busching (WIC)	3 years



Daylight Saving Time begins
Sunday, March 12.

Don't forget to set your clocks
ahead one hour before going to bed
Saturday, March 11.

St. Patrick's Day - Word Search

Can you find all of the words hidden in the grid?

L	K	G	O	B	Z	Y	R	S	X	B	G	L	R	N
W	E	C	R	D	K	D	E	H	P	I	S	L	O	A
F	K	P	I	E	D	X	V	A	J	X	G	R	Z	N
V	V	U	R	R	E	X	O	M	P	W	T	W	I	Q
Z	X	A	J	E	T	N	L	R	T	A	Y	G	W	V
K	Z	O	P	U	C	A	C	O	P	D	M	W	D	V
L	Y	D	J	M	S	H	P	C	X	G	N	V	X	G
K	Q	D	A	I	O	W	A	K	G	P	M	R	L	K
L	Y	R	L	L	L	A	A	U	C	M	M	G	U	Z
J	C	H	I	O	N	W	O	B	N	I	A	R	C	F
H	Y	D	J	I	G	D	K	G	Y	Q	Y	W	K	S
Q	A	C	O	I	N	S	T	N	I	A	S	P	Y	F
Y	K	F	G	N	J	V	Z	W	D	R	H	R	K	J
S	I	G	D	V	Z	I	W	T	C	R	X	A	P	A
V	Z	C	K	L	H	W	B	L	M	C	M	H	C	A



CLOVER

COINS

GOLD

GREEN

HARP

HOLIDAY

JIG

LEPRECHAUN

LUCKY

MARCH

PATRICK

PATRON

RAINBOW

SAINT

SHAMROCK