

# Newsletter | SMTS CONNECTIONS

November 2022

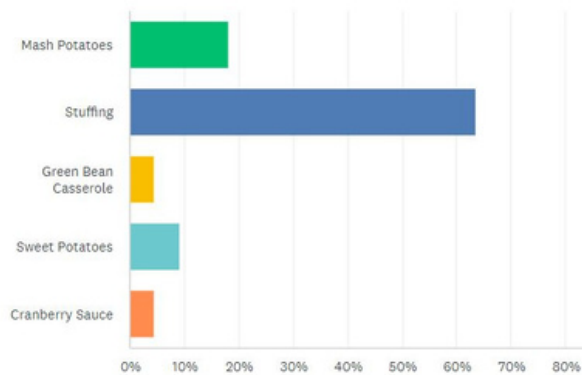


## THE GREAT DEBATE

This year I have seen a huge increase in this topic I thought was interesting, “The Great Debate”. Could it be over if the transit is better, or the cutaway, or the mini vans? Not this one, this debate is on what Thanksgiving side is superior to the rest of the Thanksgiving sides. I sent out the survey to see what SMTS thinks about this, and I will post the results down below. According to the internet Mash Potatoes seems to hold the title but, according to SMTS the best side dish is stuffing! It just goes to show that there is debates everywhere even over Thanksgiving sides.

What is the best Thanksgiving Side Dish?

Answered: 22 Skipped: 0



## Meet the Main Office Staff!

### DEBBIE ELDERS



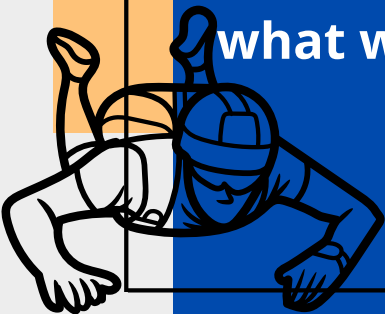
Accounts Manager  
Since 2021

**Favorite Color:**  
**Burgandy**

**Favorite Holiday:**  
Christmas

**Favorite Food:**  
Steak

**If you could be  
immortal for one day  
what would you do?**  
Skydive



## SMTS Turkey Tip

### WHEN SHOULD YOU THAW YOUR TURKEY?



20-24lbs	16-20lbs	12-16lbs	4-12lbs
Move to fridge Friday before Thanksgiving	Move to fridge Saturday before Thanksgiving	Move to fridge Sunday before Thanksgiving	Move to fridge Monday before Thanksgiving



### Upcoming Events:

#### Coordinator Meeting:

Nov 11 9-11  
Fredericktown

#### Coordinator Meeting:

Nov 15 9-11 Poplar Bluff

#### New Employee Training:

Nov 17th 9-2

#### Coordinator Meeting:

Nov 22 9-11 Salem

**November 24th:**

**Thanksgiving**

**November 25: Office  
Closed**



# Happy Veterans Day

## SMTS WANTS TO THANK ALL OF OUR VETERANS!



Roger Rayfeild



**St. Francois County**  
**Nick Stetina - Marine**

**Jim McDaniels - AirForce**

**Lonnie Harrison -Army**

**Ed Johnson - Navy**

**Eric was in the Army**

**Yvettes Son Matthew is still  
in the Marines**

**Philip Souden is in the Navy  
(2.5 years so far)**

**Bootheel**

**James Carpenter - Navy**

**Roger Renfro - National Guard**



LEFT TO RIGHT TOP ROW: Yvette's son Matthew, Pam and Stan son Phillip Souden, Ed Johnson, Eric, Lonnie Harrison

BOTTOM ROW: Jim McDaniels and his wife, Wendell, Carl Jarvis



**Butler County**

**Kim Crites - Army**

**John Leist - Marine**

**Dent County**

**Dennis Inman- National Guard**

**Manual Gearhart - Army**

**Michelle Young - Army**

**Madison County**

**Wendell Moore - Air National Guard**

**David Parson - Navy**

**David John - Air Force**

**Bollinger County**  
**Chad Dalton - Navy**

**HOST Area**

**Jerry Smith- Army**

**Thomas Morris - Army**

**Trevor Phillips - British Navy**

**Phelps County**

**Donald Pitts - Air Force**

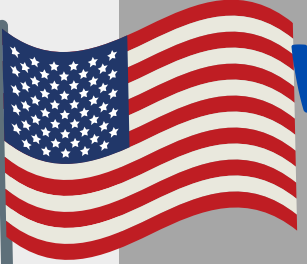
**James Wheeler - Marine**

**Gary Buneger - Marine**

**Perry County**

**Kenneth Whited - Marines**

**Gerry McCloud - Air Force**



# Want to thank a veteran? Check these ideas out!

- Send care packages. If you don't know anyone in the military, check out AnySolider. The site will give you contact details to mail a package, as well as items they might be needing.
- Visit a Veteran's Home. There will always be someone you can visit with or they may need someone to lead a class or group activity.
- Fly a flag and fly it correctly.
- Teach your kids about our military and what they have done and continue to do for our country. Even if you don't agree with today's wars, you can still educate them about all our military has done in the past and why we still have them.
- Fly a flag and fly it correctly.
- Support a veteran's business. There are a lot of small business's near us that are owned by veteran's and we support them when we can.

Credit: <http://nothingbutroomblog.com/2019/11/21-ways-to-thank-a-veteran-and-give-back-this-veterans-day.html> - Kara

## LOADED CAULIFLOWER CASSEROLE

**WANT TO TRY A  
NEW OPTION FOR  
THANKSGIVING?  
TRY THIS OUT**

Credit:

<https://www.smalltownwoman.com/wp-content/uploads/2019/05/Beth-1.pdf>

- 2 lbs cauliflower florets cut in bite size pieces
  - 1 box (8 ounces) cream cheese softened
  - 1/2 cup sour cream
  - 1 1/2 cups sharp cheddar cheese finely shredded
  - 1 1/2 cups Monterey Jack cheese finely shredded
  - 1 teaspoon garlic powder
  - 1/2 teaspoon onion powder
  - 6 slices crispy cooked bacon coarsely chopped
  - 1/4 cup chopped fresh chives (reserve one tablespoon for the top)
  - Kosher salt and black pepper to taste
1. Steam the cauliflower until fork tender; approximately 10 minutes. Drain well in a colander.
  2. Preheat oven to 425 degrees. Grease a 9 x 13 inch baking dish.
  3. In a large bowl combine the cream cheese, sour cream, cheddar cheese, Monterey Jack, garlic powder and onion powder. Mix until creamy and smooth. Gently stir in cauliflower, 1/2 of the bacon and chives. Season with kosher salt and black pepper to taste.
  4. Spoon into a casserole dish and top with the remaining bacon. Bake uncovered for 20-25 minutes or until the cheese is melted. Top with remaining chives and serve.



If you have anything interesting that you would like to add to next months issue please submit to [tori@ridesmts.org](mailto:tori@ridesmts.org) for review!

# COORDINATOR OF THE MONTH! Verna Williford



Washington County  
Since 2021

## Favorite Holiday:

Christmas because it is Jesus's birthday & I also love being surrounded by family

## Favorite Dessert:

Ooey Goey Butter  
Cake

## Favorite Part of the Job?

Talking with the riders. Some even come by just to meet me so they have a name to put with a face & I love that! I enjoyed the Washington County Health Fair this year for that reason as well, getting to meet many of the riders.