

## Personellites

### Benefits Corner

#### Summary of Benefits and Coverage:

The 2018 SBC was distributed to all departments yesterday via inter-office mail. The SBC is also available on the CLICK.

#### New 2018 Insurance Cards:

New cards will be sent to employee's home address the week of December 26, 2017 (from Meritain).

If you elected the Flexible Spending Account (health) for the first time, cards will also be distributed the week of December 26, 2017.

#### City Care Center Support Center:

Support Center wait times may increase this time of year. Here are some alternatives to calling the support center at 1-877-423-1330:

- 1) Support Center chat feature-the chat feature is available (From the Welcome page, Click on 'chat with support center')
- 2) Patient Call back-if wait times are long, the patient has the option to be called back by an agent.
- 3) For general scheduling, visit [www.carehere.com](http://www.carehere.com) or use the CareHere appointment app to schedule appointments.



#### LifeServices EAP (Employee Assistance Program):

Phone: (800) 822-4847 Website: [www.lifeserviceseap.com](http://www.lifeserviceseap.com)

The Employee Assistance Program (EAP) is a benefit for employees and family members providing confidential counseling for all types of personal problems. These include, but are not limited to: relationship issues, financial concerns, alcohol and drug addiction, legal issues, emotional problems, grief, and stress.

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There are far better things ahead than anything we leave behind.

- C. S. Lewis

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### Congratulations

#### January 1 Retirements:

**Ron Tabor**, Senior Building Inspector, NCS, 30 years

**Mike Tibbs**, Firefighter/EMT II, Fire, 20 years

**Pam Coleman**, Senior Recreation Staff Assistant, 22 years

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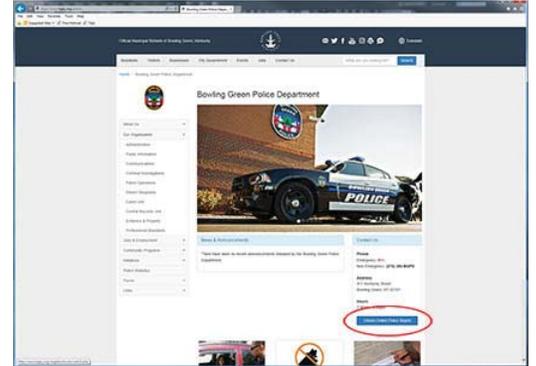


## Focus on...

### Police: Citizen Online Police Report

The Bowling Green Police Department has cut the ribbon on a new police service for the citizens. The police department now offers the ability for citizens to report crimes online. In the attempt to keep up with technology and serve the ever growing computer age, certain crimes can be reported through the city's website. The system operates 24 hours a day, seven days a week. Crime victims simply enter [www.bgky.org/police](http://www.bgky.org/police) and follow the "Citizen Online Police Report" button on the right-hand side. The department feels the benefits are two-fold. One, the citizens can report crimes at their convenience in their own homes. Two, the department believes they will get a more accurate snapshot of crimes occurring in Bowling Green. "We know some crimes are not reported for reasons such as someone may think the crime is insignificant or they don't want to take up an officer's time" says Public Information Officer Ronnie Ward. Accurate crime reporting gives the department a better idea on trend crimes allowing them to utilize resources effectively and efficiently.

Once the reporting person clicks the button an information/instruction page appears. They will then continue with a "Start Report" button. Once the report is completed, the reporting party will receive an email back with a temporary report number. A representative of the department will contact them to let them know the official report has been completed and is ready to be picked up. Of course the report will be submitted whether or not they want to obtain a copy. Five days after the report is filed, a copy may be obtained online for a convenience fee of \$10.00 or can be picked up at the station for \$3.00. Citizens can use the reporting system for theft, property damage, lost property, forgery, identity theft and fraudulent credit card usage. Also, if a person files a report and realizes information needs to be added after completion, he or she can go back in and update the report through the "supplement" section. Any crime with suspect information will require an officer response and the reporting system does not take the place of an officer if the citizen wants to speak to one in person.



The department went online with the program on December 7th and has received 22 reports to date.

## New Year, New You, New Goals... BGPR Fitness Open House 2018

Join us on January 9th from 6 a.m. – 10 p.m. and January 10th from 6 a.m. – 9 p.m. for our BGPR Fitness Open House. Enjoy fitness membership specials, door prizes, and refreshments both days.

## Winter Fire Safety Tips

- \* Make sure all smoke detectors and carbon monoxide detectors are working properly and repair/replace them as needed.
- \* Plan and practice exit drills in your home with all household members at least 2 times per year.
- \* Make sure that furniture, walls, curtains or anything else that can burn are at least 36" away from any type of heating appliance.
- \* Have fireplaces and heating units checked and cleaned once per year by a professional.
- \* Never use your kitchen stove as a substitute for heat in your home.
- \* Always turn off space heaters when you leave home or go to bed.
- \* Let liquid fueled heaters cool down before refueling them. Refuel the heater outdoors, away from structures where spills won't present a fire hazard. Use only the fuel recommended.
- \* Never install unvented gas heaters in bedrooms or bathrooms where carbon monoxide can build up to dangerous levels.
- \* Use fireplace screens to protect your home from sparks.
- \* Burn only dry, well-seasoned wood in your fireplace or wood stove.
- \* Never leave cooking unattended.
- \* Purchase an all-purpose fire extinguisher and learn how to properly use it.

If you have questions, please feel free to call the Bowling Green Fire Department at 270-393-3702.

# Dark Chocolate Ganache Brownie Cakes



## Dark Chocolate Brownie Cakes:

- 1 2/3 cups dark chocolate morsels
- 1 1/2 cups granulated sugar
- 1/2 cup unsalted butter, cut into pieces
- 3 tablespoons water
- 3 large eggs
- 1 1/2 teaspoons vanilla extract

- 1 1/8 cups all-purpose flour
- 1/4 teaspoon salt
- 2 1/2-inch round metal cookie cutter

## Dark Chocolate Ganache:

- 1/2 cup heavy whipping cream
- 1 cup dark chocolate morsels

1. Preheat oven to 325 degrees F. Line 13x9-inch baking pan with foil; lightly grease.
2. Heat morsels, sugar, butter and water in medium saucepan over low heat, stirring constantly, until chocolate and butter are melted. Remove from heat. Stir in eggs, one at a time, until blended. Stir in vanilla extract. Add flour and salt; stir well. Pour into prepared baking pan.
3. Bake for 30 to 35 minutes or until wooden pick inserted in center comes out slightly sticky. Cool completely in pan on wire rack. Holding sides of foil, lift brownie from pan to cutting board. Carefully remove foil and return brownie to board. Cut away 1/4-inch from each side. Cut out 15 cakes with cookie cutter, twisting gently to remove. For easier cutting, cutter can be wiped clean and/or greased lightly between cuttings. Scraps can be saved for another use, such as an ice cream topping, milkshakes or a snack. Serve cakes with Dark Chocolate Ganache.
4. For Dark Chocolate Ganache: Heat cream in 2-cup microwave-safe glass measure or small bowl on high (100%) power for 30 to 40 seconds. Slowly add morsels. Cover with plastic wrap and let stand for 5 minutes. Stir well. Refrigerate any remaining ganache.

## January 2018

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	<b>1</b> Robbi Hammock Angela Ng William Patton	<b>2</b>	<b>3</b> Lenora McLaughlin Nichole Wright	<b>4</b>	<b>5</b>	<b>6</b> Joshua Johnson Timothy Schroader
<b>7</b> Linda Harbin David Ward	<b>8</b>	<b>9</b> Ricky Jackson	<b>10</b> Dale Barbiea	<b>11</b> Jeremy Segur	<b>12</b> Keifer Adkins Cody Hymer	<b>13</b>
<b>14</b>	<b>15</b> Justin Donnelly Yvonne Evans	<b>16</b>	<b>17</b>	<b>18</b> Lisa Cooper	<b>19</b> Linda Gaines	<b>20</b> Christopher Durbin
<b>21</b> Jason Franks James Napper	<b>22</b>	<b>23</b>	<b>24</b> Andrea Scott Phillip Shelton	<b>25</b> Jeremy Owen	<b>26</b>	<b>27</b>
<b>28</b>	<b>29</b> Anthony Davis Gary Hardin Shawn Payne	<b>30</b>	<b>31</b> Cathy Maroney Jennifer Owen			