

HUNT COUNTY

EMPLOYEE

NEWSLETTER



January 2025 Edition

Important & Fun Dates to Remember:

January 1st New Year's Day <mark>Courthouse Closed</mark>



January 4th National Trivia Day

January 9th Law Enforcement Appreciation Day

January 15th National Hat Day

January 20th Martin Luther King Day Courthouse Closed



January 19th National Popcorn Day

January 23rd National Pie Day



January 25th Opposite Day

January 29th Chinese New Year





Fun Things to do in Hunt County!

Family Friendly Activity Walk - includes story time station, kids crafts, New Years resolutions, yard games, and more!

TUESDAY, DECEMBER 31

6:00 PM - 12:30 AM SPORTSPARK HOLIDAY LIGHT SHOW 3603 LEO HACKNEY BLVD





January 2024

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Please join us for the Elected Officials Swearing-In Ceremony Hunt County Courthouse 196th District Courtroom January 1st 10:00 am 2025

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Happy Work Anniversary!

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

10 + Years of Service

Ren Saxton-21 years, Constable Precinct 1 Joel Littlefield-20 years, CCAL 2 Judge Jimmy Regan-20 years, R&B 2 Libby Dunham-19 years, County Clerk Andy Bench-18 years, 196th District Judge Julie Deary-18 years, 196th District Court Julie Morrissey-18 years, Homeland Security Clinton Landrith-17 years, Sheriff's Office Shannon Sudderth-16 years, 354th District Court Sheila Linden-14 years, JP 1-2 Holly Peterson-14 years, County Attorney's Office Jeff Kovach-14 years, District Attorney's Office Shelly Hughes-13 years, District Attorney's Office Wayne Money-12 years, JP-1-1 Randy Wineinger-12 years, Tax Assessor Paul Arnold-12 years, Tax Assessor's Office Stephanie Holbrook-12 years, Tax Assessor's Office Edna Garner-12 years, Detention Officer Debbie Driggers- 11 years, JP 2 **Richy Valenzuela-11 years, Constable Precinct 1** Brandon Westbrook-11 years, Precinct 3 Eric Huggins-10 years, County Court at Law 1 Cathy Stroud- 10 years, County Court at Law 1 Timothy Linden-10 years, CCAL 1 Judge James Troublefield-10 years, Detention Officer

Happy Work Anniversary!

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

1 to 9 Years of Service

David Hearne-9 years, R&B 2 Karen Blakely-9 years, Facilities Connie Porter-7 years, Constable PCT 4's Office Lisa Lopez-6 years, JP 4 's Office Steven Harrison-6 years, Commissioner Pct 4 Kerry Crews-6 years, JP 2 Renee Layman-6 years, District Clerk's Office Noah Palmer-6 years, Detention Officer Bobby Stovall-6 Years, County Judge Roy Leevey-5 years, Detention Officer Ralph Grassi-5 years, Detention Officer Michael Rupon II -5 years, Detention Officer Matthew Regan-4 years, Constable PCT 4 Christine Young-4 years, County Court at Law 2 Perry Sandlin-4 years, County Attorney's Office Elisha Hollis-4 years, District Attorney's Office Mark Hutchins-4 years, Commissioner PCT 1 Ann Taylor-4 years, District Attorney's Office Thomas Trammell-4 years, R&B 3

Deborah Warren-4 years, Sheriff's Office Joseph Thompson-4 years, R&B Crystal Bogan-4 years, District Clerk's Office Austin Jackson-3 years, Detention Officer Christopher Perry-3 years, Detention Officer Brittney Martin-3 years, County Clerk's Office Kevin Cook- 2 years, Foreman PCT 2 Clayton Rankin- 2 years, JP 4's Office David Monroe- 2 years, Commissioner PCT 2 Charles Dominguez-2 years, Sheriff Deputy William Autrey- 2 years, Detention Officer Katie McVaney- 2 years, Assistant District Attorney Isaac Rosales- 2 years, Detention Officer Jesse Ruelas-1 year, Detention Officer Ashleigh Heer-1 year, Human Resources Dept. Conrad Tate-1 year, Precinct 4 Ian McIntyre-1 year, Precinct 4 Ashlyn DeCarlo-1 year, Detention Officer



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Hunt County Employee Spotlight

Human Resources would like to introduce *January's* Employee Spotlight, Tim Brown with the Sheriff's Office. Get to know Tim, read below to find out answers to our questions.

What were you like in high school? I was a tad bit wild and liked to party. I got in a little trouble but nothing major. I never disrespected my elders or messed with anyone's property. I stood up for a few lady teachers and tried fighting the student when they disrespected them. Once that got around, all teachers seemed to love me.

> As a kid, what did you want to be when you grew up? A Cop.

If you had a time machine, what historical event would you want to see and why? Renaissance Era. To be able to be a knight, fighting others and living in the king's palace.

> What's been your favorite purchase so far this year? Land.

> > What is your secret talent? I'm good at what I do.

What advice would you give to yourself at age 15? Just chill out, everything will work itself out.

If you could have dinner with any two famous people, dead or alive, who would you choose? Jennifer Aniston and Jennifer L Hewitt

If you could only eat one food for the rest of your life, what would it be? Steak.

What's your season and why? Fall. The air smells fresher which means hunting season is around the corner.

If you could live anywhere in the world, where would it be? I could live anywhere and be happy as long as I had a good woman by my side.



Hunt County Leadership Message

Leadership is lifting a person's vision to high sights, the raising of a person's performance to a higher standard, the building of a personality beyond its normal limitations.

-Peter Drucker

WELCOME TO HUNT COUNTY WE'RE GLAD YOU'RE HERE

Scott Cornuaud—County Attorney Garry Smith—Commissioner Precinct 3 Sara Steves—Asst. County Attorney Sarah Shea—Asst. Emergency Mgt. Trevor Kemp—Precinct 4

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

1st	Paula Metzger - Health Department
1st	Kimberly Langehennig - Detention Officer
3rd	Daniel Uzialko - 196th District Court
3rd	Karen Blakley - Facilities
5th	Dora Cruz - JP 3's Office
5th	Jacob Fisher - Detention Officer
5th	Gladys Rodriguez - Tax Assessor's Office
6th	Joshua Payne - R&B 2
7th	Patricia Peters - Sheriff's Office
7th	Daniel Loredo Castillo - Detention Officer
8th	Thomas Trammell - R & B 3
9th	Julie Morrissey - Homeland Security
9th	Seth Rodgers - Detention Officer
10th	Janice Evans - County Attorney's Office
12th	Danrose King - JP 1-1's Office
13th	Perry Sandlin - County Attorney's Office
14th	Shannon Lindsey - Sheriff's Office
15th	Benny Brothers - Homeland Security
15th	Steven Harrison - Commissioner Pct 4
15th	Aaron Craig - R&B 2
15th	Amanda Suarez - Constable Pct 2
16th	Jon Knudson - Sheriff's Office
19th	Michail Eckles - Detention Officer
21st	Myron Waters - Juvenile Probation
22nd	Crystal Bogan - District Clerk's Office
23rd	Korby Quirl - Detention Officer
23rd	Sara Steves - County Attorney 's Office
23rd	Maria Segovia - Tax Assessor's Office
23rd	Bianca Rojas - Juvenile Probation
24th	Charles Kennemer - Constable 4's Office
25th	Johnny Pairsh Jr R&B 1
26th	Hailey Brown - Detention Officer
27th	Phillip Staton - R&B 3
27th	Deborah Guthrie - Detention Officer
29th	Robert Hunter - Detention Officer
30th	Jimmy Regan - R&B 2
30th	Kirsten Polk - Ag Extension
31st	Lillie Clayton - Facilities

Hunt County Human Resources wishes everyone a Happy

New Year!!!

Be safe and see you next



OU'RE INVITED TO THE

CADDO MILL FFA

AUCTION

CMHS CAFETERIA

01 / 11 / 2025

CASH, CHECKS, AND CARDS ACCEPTED! MEAL TO START AT 5:30 PM BY DONATION. AUCTION TO FOLLOW AT 6:30 PM.



January 2024

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Hoppin' John

It brings luck on New Year's Day!

Ingredients

- 4 Tbsp. butter
- 1 large onion, diced
- 4 cloves garlic, minced
- 1 green bell pepper, diced
- 2 stalks celery, diced
- 1 lb. dried black eyes peas
- 5 c. low-sodium chicken broth, plus more as needed
- 1 whole ham hock
- Kosher salt and pepper, to taste
- Cayenne pepper, to taste
- 2 tbsp. white vinegar
- White or brown rice, to serve



Collard Greens

Serve with plenty of cornbread.

Ingredients

- 1 lb. smoked turkey legs (about 2)
- 1 Tbsp. olive oil
- 1 large sweet onion, chopped
- 4 garlic cloves, finely chopped
- 2 tsp. kosher salt, plus more to taste
- 1 tsp. paprika
- 1/2 tsp. ground black pepper
- 1/2 tsp. crushed red pepper flakes
- 1 qt. chicken broth
- 3 Tbsp. apple cider vinegar, plus more to taste
- 1 Tbsp. granulated sugar
- 1 (2-lb.) bag chopped fresh collard greens
- Hot pepper sauce, to serve

Directions

- 1. Soak the black-eyed peas in cool water for at least 6 hours. Rinse before using.
- 2. Heat the butter in a large pot over medium-high heat. Add the onion, garlic, green pepper, and celery, and stir. Cook for 3 to 4 minutes. Stir in the soaked beans, then add chicken broth and ham hock as well as salt, pepper, and cayenne, to taste. Bring to a boil, then reduce the heat and cover the pot for 30 minutes.
- 3. After 30 minutes, check the liquid level; if it's too soupy, cook with the lid off for another 15 minutes or so. If it's too thick, splash in a little more broth. Stir in vinegar, then taste for seasonings. Add more spice if needed.
- 4. Serve over white or brown rice, making sure to get plenty of the cooking liquid spooned over the top. Or, you may mix the bean mixture with the rice before serving.
- 5. Variations: Add red bell pepper, canned diced tomatoes, diced jalapeños, diced ham (instead of ham hocks), or sliced bacon (instead of ham hocks). Stir in torn-up kale when 5 minutes of cooking time remain. You can also use canned, drained black-eyed peas if preferred. Just use diced ham instead of ham hock and a little less broth, as peas won't need to cook as long.

Directions

- In a large pot, cover the turkey legs in 2 quarts of water. Bring the turkey legs to a boil over medium-high heat. Reduce the heat to medium-low and simmer, uncovered, until the turkey is tender and falling off the bone, about 1 ¹/₂ hours.
- 2. Remove the turkey legs from the stock and strain the stock into a large bowl through a fine mesh sieve. When the turkey is cool enough to handle, remove the bones and skin and shred the meat into bite-sized pieces.
- 3. In the same large pot, heat the olive oil over medium heat. Add the onion, garlic, salt, paprika, black pepper, and red pepper flakes. Cook, stirring frequently, until lightly golden, 3 to 4 minutes. Add the chicken broth, vinegar, sugar, and the strained smoked turkey stock. Add the greens one handful at a time, stirring until wilted. Fold in the shredded turkey. Add water until it just covers the greens. Cover and cook until the greens are tender, 45 minutes to 1 hour. Remove the lid and simmer until the liquid is slightly reduced, 10 minutes. Taste for salt and vinegar.
- 4. Serve hot, with pepper sauce, if you like.