

CCAR Industries Workshop Review

Charleston, IL

A publication written by CCAR program consumers.

February 2012

Happy
Valentine's Day



Tony Hackett has a party!
Page 2



Tribute to Our Friend Jason.
Pages 3 & 4



Guess who works at
County Market.
Page 6

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Note from the Editor

By Amber Daubs

I came up with the idea to dedicate this edition to Jason Oetting after he passed away on January 11th. The other newsletter writers unanimously agreed. On pages 3 and 4, we wrote about our memories of Jason. My personal favorite (and I know everyone will remember this) was when he would "Boo" anyone who had the nerve to speak badly about his precious Cubs. In fact, I got a daily thumbs down in the summertime. Remember when he used to find things (soda cans, time cards, lost gloves) and give them to people to be funny? How many times did he put poor Joe Carlen's Cardinal's gear in the trash can and then "Boo" him for getting it out? I hope pages 3 and 4 help everyone remember the good times.

I have good news. I recently moved to the Jackson Street CILA. I LOVE it. One of the things that I love is my housemate, Barry. He can make me laugh and actually missed me over the holidays! I missed him too. He loves Spaghetti-O's. So do I. By the way, his mom said that she would give us a recipe for the newsletter. Before there were Mrs. Smith's pies, there were Mrs. Goble's pies. Everyone at CCAR says that she's the best cook ever! We look

forward to her recipes.

Speaking of my house, I would like to mention the staff that work there: Jeff Cranstoun, Johnny Dahlke, and Doug McGaghie. Jeff gets me up in the morning by giving me math problems. I know it sounds weird, but it works. Johnny is pretty funny and even jokes around with Barry. Doug gets me laughing too. We tease each other. I guess you could pretty much say that I'm teaching these guys about girl stuff. They're learning pretty quick. Pretty soon, Johnny will be an expert at nail polish. Doug will know how to do make-up, and Jeff will be able to do hair. They could open a beauty shop!

I don't know if I mentioned that our newsletter computer was out of commission for a couple of months, but it is working again. The agency gave us a new hard drive. When we get a long enough internet cable, we're going to hook it up to the internet in the computer lab. We are very excited, especially me. I won't have to type everyone's articles now. Yes, that means YOU, Anthony and Bret!

That's it for now. I hope you enjoy reading this and remembering Jason.

Newsletter Writers

Sherry Woodard ... Editor-In-Chief
Amber Daubs ... Editor-In-Chief
Luis Tarango ... Meeting Manager
Ashley Davis ... Distribution Editor
Bret Hackett ... Sergeant-At-Arms
Joe Carlen ... Sports/Features Editor
Kathy Davis ... Birthdays
James Sparks ... Writer



Anthony Price ... Writer
Mary Madden ... Writer
Steven Hobbs ... Jokes
Natalie Carlock ... Writer
Kayleigh Davison ... Writer
David Rennels ... Managing Editor
Richard Henna ... Writer
Jason Grass ... Writer

Random Questions

By Amber Daubs, Mary Madden, & Anthony Price

For this article, we decided to ask staff and consumers some random questions. A few of the questions didn't make it into this article. Some of you may still be wondering what a group of monkeys is called. No, it's **not** a barrel (even though that would be really fun). It's a troop. Also, there are *50 stars* and *13 stripes* on the U.S. flag. The stars represent the 50 states and the stripes represent the 13 colonies that rebelled against the British.

What is the favorite part of your job?

Pam Pierce - Doing janitorial work.
 Donna Leachman - Interacting with consumers.
 Catelyn Sedgwick - Seeing consumers.
 David Rennels - Friends.
 Katrina Lemay - Outings with consumers.
 Margie Schmitt - I enjoy working with everyone.

What is the best meal you've ever eaten?

Marlene Hulfachor - Everything my mother fixed—
 Nothing from a box or a can.
 Krystin Edwards - My mom's chicken and dumplings.
 Kacey Stiff - Chicken wings that her mom made.
 Jason Wallace - His wife's seafood lasagna.
 Pat Black - Her mom's pepper steak.
 Pam Pierce - Her aunt's Chili Mac.
 Jacee Zanton - Lamb kabobs in Greece.
 Karin Temple - Anything Wayne fixes at Johnson.
 Vern Owens - Red Lobster when eating out. His wife's spaghetti at home.

What's the capital of Wyoming?

Donna Leachman - Can I Google it?
 Linda Johnson - Can I pass?
 Mary Irwin - Helena? I don't know.
 Larry Fisher - Bismark.

Dianne Murphy - Helena.
 Chas Parker - Is there a field for that in CASPer?
 David Rennels - Cheyenne.

Answer: Cheyenne.

What's your biggest pet peeve?

Karen Torbeck - People who refuse work.
 Allyson Addams - Bad drivers.
 Catelyn Sedgwick - Liars.
 Mary Irwin - Drivers who drive in the passing lane.
 Dianne Murphy - Drivers who drive in the passing lane on the interstate.
 Dianne Richman - People who don't drive properly.
 Vern Owens - Idol chit chat.
 Larry Fisher - People talking on their cell phones.
 Margie Schmitt - I don't like things out of place.
 Chas Parker - Fingerprints on my monitor and clerks who lick their fingertips when counting money back.

What's your middle name?

Karen Sue Torbeck
 Linda Lou Johnson
 Mary Catherine Irwin
 Dianne Lynn Richman
 Luis Ramon Tarango
 Katrina Yvonne Lemay

What is a Snipe?

Allyson Addams - A magical bird that you hunt for.
 Linda Johnson - Aren't there snipes on a beach?
 You take flashlights out to look for them at night.
 Dianne Richman - Someone who's being deceptive.
 Jacee Zanton - Turtles.
 Vern Owens - An imaginary bird.
 Larry Fisher - A fish.
 Chas Parker - Tiny gnomes that lick their fingertips and leave fingerprints on my monitor.

Answer: Long-billed shore birds OR malicious remarks.

Consumer of the Year

By Kayleigh Davison

Tony Hackett is a great guy. He works on the janitorial crew and on the production floor. He doesn't ever miss work and never refuses a job. He starts work 6:45 am and goes home at around 4:30 pm.

This year, his name was drawn as the Consumer of the Year. He was given the choice of a Walmart gift card OR having a pizza party with seven of his friends. He chose to have the pizza party. He asked for four sausage pizzas and a 2-Liter of Mountain Dew. The Workshop bought these for him. He had a good time with his friends. He said he ate a whole pizza by himself!





The Workshop Remembers Jason Oetting



By David Rennels

I remember him every week at church, and he'd acknowledge me every time I would say hello to him. He would NEVER miss a single week at church. He would always be more than willing to make like the head usher. He would always want to try and be a leader. Jason was always wanting to partake in every single activity.

Jason was always a leader. He proved to everyone that anyone can be a leader in life no matter what your physical situation might be. I think if anyone should have deserved the "Citizen of the Year" award, which the City of Charleston Chamber of Commerce presents each year, it should have been Jason, because he proved that you can do anything you put your mind to. He was never afraid to be a part of anything. I really believe Jason loved his life, and most certainly loved anyone he met.

By Anthony Price

Jason O was a very nice person and he also liked Special O. I think its very sad about what happened to him. He always took the time cards downstairs for the staff. He was a major Cubs fan. He always teased Herbie and Joe about the Cubs and the Cardinals. He had a Cubs lunchbox, a Bears jacket, and a Panthers shirt. He was a very hard worker. If you worked by him, he would always get you to laugh because he would joke around. People would always joke around with him about his favorite sports teams. Sometimes people would put his lunchbox on the phone booth sign when he tried to put their Cardinals hat in the trash can. He would "Boo" them. He worked at CCAR for a long time. He made everyone smile, and he will be greatly missed because he has a ton of friends at work.

By Trea Shillings

Jason Oetting was a good friend to all of us at the Workshop. We are going to miss him all of the time. It is not the same at CCAR. He liked to pick on us and liked to work too.

By James Sparks

I liked to tease him. I'd always take his hat and put it on the vending machine. Not too high where he couldn't reach it. He would always know that I was teasing. He would "Boo" me. Then, he'd smile. He always liked the Cubs. He would always be helpful and take out the microwaves at lunch. Then, he'd put them away. I remember that he was a good friend to everybody. Everyone was upset when they heard about him. I'll miss him.



By Joe Carlen

Jason was a good friend. He liked the Illini, the Cubs, the Bears, and the EIU Panthers. He liked to tease me. He always used to "Boo" the Cardinals. He knew I liked the Cardinals. He used to act like he was throwing my lunchbox in the trash can, then he would laugh. He was always there as a friend. He was a special friend. I will miss him.

By Kathy Davis

I miss Jason Oetting. He was born December 12, 1968. That was a Thursday. He was a nice person. I miss him. He worked hard. He liked bowling. He went on outings. He helped people out. He used to put the microwaves away when people were done eating. Jason was my friend. It makes me sad. I miss Jason.

By Steven Hobbs

This is how I knew Jason. He was a good worker and a good friend. I remember him folding Conair boxes and doing caps. He always said, "Boo Cubs!" He talked about EIU Panthers and the Bears. One day at work, he teased me and Joe about the Cardinals. That was what I remember about Jason.

By Pam Lewsader

He was my best friend for a friend. He was happy every day.

By Theresa Farris

I liked to see him. He teased me about my stomach. He was funny, and I miss him.

By Julie Williams

He was a good friend. He liked to work. He liked the Cubs.

By Ashley Miller

He was a friendly person. He always was every day. He was a good friend. Everybody liked him. He was a hard worker and had a lot of friends.

By Danny Williams

He was a good friend. I am going to miss Jason. He was a Cubs fan. I remember Jason "Boo-ing" the St. Louis Cardinals. Jason is in a good place.

By Herb Brooks

To his parents:
You had a good son. I liked him very much. I'm sorry that he is gone.

Your friend,
Herb

By Gale Carpenter

Jason was my friend. I love Jason.

By Eric Temple

Jason liked the Cubs and Chicago Bears. He liked to tease me about the Bears. He was a good person. I liked Jason every day.

By Jerry Walker

Dear Jason,
You are a nice guy for a Cubs fan. You and your parents are nice people. You are my friend. I am sorry that you passed away. I love you as a friend.
Love,
Jerry

By Jason Grass and Kayleigh Davison

He was a very nice person. We would joke with him by "boo-ing" his team. He would "Boo" his own team some days. He was a very friendly person to be around. He would sign up for Special Olympics. He was a very cool person to talk to. He was a helpful person. People respected him. He was a funny person. He liked EIU Panthers. He will be greatly missed by a lot of people. He loved to bowl with some of his co-workers. People teased him in a friendly way. People were very friendly toward Jason. He worked at CCAR for many years.

By Richard Henna

Jason was a good man and a great guy. He was a good Cubs, Bears, and EIU Panthers fan. He was a good worker. He was a nice uncle to his nieces and nephews. He will be missed by everyone. I liked him a lot. He was always helping out and working hard. He was a really good Christian with good religious values.

By Mary Madden

Jason took time cards down to Margie every day. He teased us about the Cardinals. He would say, "Boo Cards! Cubs Yeah!" Jason was a good worker. He packed and folded boxes for Karen Torbeck. Jason would sometimes put the microwaves up after lunch. I was sad when I heard about Jason. Everybody misses him at CCAR.



Jason Wallace's Seafood Lasagna

- 1 green onion, finely chopped
- 2 tablespoons canola oil
- 2 tablespoons plus 1/2 cup butter, divided
- 1/2 cup chicken broth
- 1 bottle (8 ounces) clam juice
- 1 pound bay scallops
- 1 pound uncooked small shrimp, peeled and deveined
- 1 package (8 ounces) imitation crabmeat, chopped
- 1/4 teaspoon white pepper, divided
- 1/2 cup all-purpose flour
- 1-1/2 cups 2% milk
- 1/2 teaspoon salt
- 1 cup heavy whipping cream
- 1/2 cup shredded Parmesan cheese, divided
- 9 lasagna noodles, cooked and drained

- In a large skillet, saute onion in oil and 2 tablespoons butter until tender. Stir in broth and clam juice; bring to a boil. Add the scallops, shrimp, crab and 1/8 teaspoon pepper; return to a boil. Reduce heat; simmer, uncovered, for 4-5 minutes or until shrimp turn pink and scallops are firm and opaque, stirring gently. Drain, reserving cooking liquid; set seafood mixture aside.
- In a large saucepan, melt the remaining butter; stir in flour until smooth. Combine milk and reserved cooking liquid; gradually add to the saucepan. Add salt and remaining pepper. Bring to a boil; cook and stir for 2 minutes or until thickened.
- Remove from the heat; stir in cream and 1/4 cup cheese. Stir 3/4 cup white sauce into the seafood mixture.
- Spread 1/2 cup white sauce in a greased 13-in. x 9-in. baking dish. Top with three noodles; spread with half of the seafood mixture and 1-1/4 cups sauce. Repeat layers. Top with remaining noodles, sauce and cheese.

Bake, uncovered, at 350° for 35-40 minutes or until golden brown. Let stand for 15 minutes before cutting.



Wayne Collier's Goulash



- 1 can of tomato juice
- 1 lb hamburger
- 1/4 cup of onion
- 1/4 cup of green pepper
- 1/4 teaspoon of Italian seasoning
- 1/4 teaspoon of black pepper

- Dash of salt
- 1 can diced tomatoes
- 1 bag egg noodles
- Pinch of sugar
- Scramble hamburger with onions and drain the grease.
- Add seasonings and vegetables.
- Boil egg noodles.
- Add egg noodles to the above ingredients.
- Let simmer.

Good Manners

By Richard Henna

People should show good manners in public. It's not the Stone Age. Here are a few tips:

- When you enter a building, remove your hat.
- Open the door for women. Hold the door open for anyone who needs assistance.
- Excuse yourself from the table if you need to blow your nose or have another bodily function. That includes picking food from your teeth. For example, you should say, "Pardon me, but I need to get up for a moment."
- Place your napkin in your lap.
- No elbows on the table while eating.
- No loud talking at the table.
- Try not to use your fingers when you eat. If there's a knife, fork, or spoon, use them.
- Don't reach across the table to get the butter, salt, or pepper. Ask someone to pass it to you.
- Don't talk on your cell phone at dinner. Turn it off!
- Keep your mouth closed when chewing.
- Don't over-fill your plate with heaping portions.
- Don't fill your mouth too full or eat too fast.
- Don't get a second helping until everyone else has gotten their first helping.
- Always thank the host and compliment the person who made the food.



Welcome Paula Linker!

Paula Linker is our new Employment Specialist. She joined the Workshop staff in November. She helps individuals find jobs in the community through CCAR's contract with the Division of Rehabilitation Services (DRS). She can help **anyone** who has a disability as long as the person qualifies for (or already has) DRS services. She also works with local businesses to develop jobs and works with the schools to help students transition into adult work. We are happy to have her here and wish her the best of luck! If anyone would like to learn about Placement services or hire an employee through CCAR, Paula's phone number is 348-0127 ext. 610.



David demonstrates the "triangle of life" earthquake survival principle with a trash can at our last meeting.

W e l c o m e b a c k

Welcome back, David! David has been a Workshop Review newsletter writer for the past several months. On February 1st, he returned to work at the CCAR Manufacturing Plant to earn extra money. We're all glad that he's back! He got a standing ovation from his fellow writers.

Congratulations Aaron!

Aaron Tardy is the Charleston County Market's newest stocker. If you ask Aaron, he'll tell you that he got the job because he was wearing his lucky purple shirt. If you ask us, we know it was because he is friendly and has a great work ethic. He's a sharp dresser too! Everyone at CCAR loves Aaron and wishes him the best of luck. Congratulations!



Aaron calls his family to share the good news after his interview on January 30th.



Artwork By Mary Madden

Thank You!

The CCAR Senior Program would like to thank all of the individuals whose donations made our 2011 Summer School Supply Drive and Holiday Food Drive successes! We were able to donate school supplies to ERBA and nonperishable food items to the Charleston Food Pantry because of your generous support. In addition, we would like to thank the many community members who continue to donate their time to our program by providing activities and entertainment.



Artwork By Lewis Clark