



Keeping Touch

SANTA BARBARA, CA • MAY 2012 • VOL. 30 • No. 9

FROM THE DESK OF **BILL CIRONE...**

The merry month of May

May is a very “merry” month because it is when we name the County Teacher of the Year and when we celebrate Classified Staff Appreciation Day. Both events are wonderful opportunities to salute those who work so hard and achieve so much on behalf of children. This comes on the heels of April’s board recognition for the county’s Classified Employees of the Year (story at right), including our own **Zonia Chaney**, administrative secretary to the assistant superintendent for Categorical and Special Programs. Zonia won in the office and technical category. She was joined by Cathy Christman, an instructional assistant at Franklin School in Santa Barbara, who won in the instructional assistance category. How very well deserved these awards were, and how proud we were of Zonia for the recognition she received for all her good work.

I’m also always pleased that Classified Staff Appreciation activities enable us to formally thank all our classified staff members who work so hard and achieve so much all year through. It’s a chance to salute each and every one of our classified staff members for their dedication and professionalism. You all embody the spirit of service that is the hallmark of this office, going the extra mile and doing “whatever it takes” to get the job done on behalf of the students and districts we serve. And you do that often facing daunting challenges.

You all make a difference and should be very proud of the work you do. On behalf of everyone in this office, countywide, I say “thank you.”

Christman and Chaney named 2012 Classified Employees of Year

Cathy Christman, an instructional assistant at Franklin Elementary School in Santa Barbara for 10 years, and **Zonia Chaney**, an administrative secretary at the Santa Barbara County Education Office for seven years, were named 2012 Santa Barbara County Classified Employees of the Year, and were honored at a ceremony during the meeting of the Santa Barbara County Board of Education in April.

Christman was nominated in the instructional assistance category and Chaney was nominated in the office and technical category.

The county recognition is part of the California School Employee of the Year Program. To qualify, the employee must have been in the same service category for at least five years.

Cathy Christman has been a special education aide at Franklin School for 10 years, and Zonia Chaney has been an administrative secretary for seven years with the assistant superintendent for Categorical and Special Programs, which provides managerial oversight for several federal, state, and local programs.

Quote of the Month...

“

When the facts change, I change my mind. What do you do, sir?

—John Maynard Keynes

”

I'm So Proud!

The Dos Pueblos FIRST Robotics Team built their robot "Lindsay Rose" to compete in the first regional competition of the year. After six grueling weeks, with long hours, no sleep, and feelings of uncertainty, Team 1717, the D'Penguineers, won first place in the Los Angeles Regional First Robotics Competition.

Less than a month later, they won first place at the two-day Central Valley Regional in Madera, California. They succeeded in winning, and also in becoming the highest scoring team in the world.

To top it off, they were also awarded the Innovation in Control Award for their robot programming. They were to compete next in the World Championships in St. Louis,



"Lindsay Rose" wins first place for Team 1717, the D'Penguineers from Dos Pueblos High School.

Missouri at the end of April, against more than 350 teams from across the world.

Engineering Academy Director **Amir Abo-Shaeer** is part of the office's Regional Occupational Program.

—Carole Cole/SBAS

Angela Wells (SBAS) has had no time to do anything but homework over the last year and a half. She has been taking online classes (distance learning classes) through Allan Hancock College and will be graduating with her first AA on May 25. She's working toward her business administration bachelor's degree. A couple of years to go and a lot more homework. Go, Angela!

—Carole Cole/SBAS

Allan News... Life after SBCEO

Colleen Wright (Stanley) (formerly SBAS) came to SBCEO for a quick visit. Since leaving here in 2000, she was working in the Mono County Office of Education as the Deputy Superintendent for 10 years. She got married in 2010 and left her job in Mono to move with her husband to India where she has been living for a 1½ years. She has had the time to write down her adventures (or life in India) and is writing a book. I hope I get to read it soon and give a book report. She says "hi" to everybody that she didn't get to see while she was here.

—Carole Cole/SBAS

After working as a secretary in Internal Services, **Melinda Brown (Richardson)** left her many friends here in August 2001 to travel to Europe. Later, while working in Los Angeles at Troxler Real Estate, she met Daniel; they were married in March at The Crossings at Carlsbad, a beautiful golf course minutes from downtown San Diego. **Taiwo Madison** and **Daisy Lazaer** attended the wedding and one of the bridesmaids was Tammy (Mainez) Gillen (her close friend since they both worked together here in Internal Services). They have been living in Parker, Colorado for three years on a farm, raising alpacas. Congratulations from all those who remember Melinda.



—Carole Cole/SBAS

Wedding Bells...

Congrats are in order for **Dennis** (aka Denny) Anderson and his new bride **Marnie**, who were married at sunrise on March 20. The couple picked a favorite spot (Los Carneros Lake) to exchange vows, and chose our own **Kristen Walker** to preside over the joyful occasion in her role as newly ordained minister. The couple plans a romantic honeymoon in Ojai. Mazel tov Denny and Marnie!

—Rose Koller/IMS



In the past three years, the Center for Community Education's Transitional Youth Services (TYS) has vastly improved identification of homeless students in all districts throughout the county. Because of TYS's successful effort to identify students who are homeless, the office is qualifying for additional funding and is helping other districts qualify for additional funds as well.

A specific example: After uploading all TYS homeless students into AERIES, the district data specialist for the Santa Barbara school district is now informing all elementary and secondary administrators how to identify their specific students in AERIES. A greater awareness of specific students who are homeless on each campus will lead to increased support for these students as demonstrated by educational rights being respected and needs being met.

Kudos to **Bonnie Beedles**, program manager, and her TYS staff, **Rosa Valle-Rico**, **Terri Zabaleta**, **Magaly Vazquez**, and **Natalia Corral**.

—Michelle Magnusson/PIE/CCE

Congratulations to **Zonia Chaney**, one of two people chosen as Santa Barbara County Classified Employees of the Year for 2012, Zonia was nominated in the office and technical category. You're a good egg, and it is a pleasure working with you.

—Tom Heiduk/HR

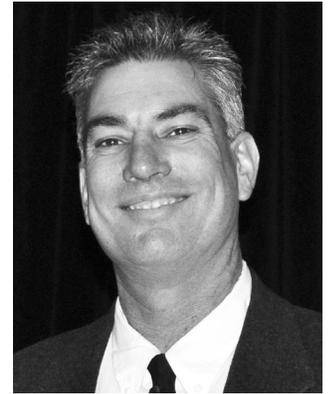


A big "THANK YOU!" from the South County Social Committee to **Fred Borchers** for his work on making a super-sized banner to promote the South County SBCEO Egg Hunt, which was a great success. We think that Fred's talent, creativity, and sense of humor with the banner had more than a little to do with the large turnout at the hunt. So Fred... are you sure you don't want to join the Social Committee? Oh well, maybe next year.

—Tom Heiduk/HR

Granger named teacher of year by CITEA

Russell Granger, Automotive Technologies, Regional Occupational Program instructor at San Marcos High School, was honored as Teacher of the Year by the California



Industrial & Technology Education Association.

In addition to the award, Granger was invited to represent California's Industrial and Technology teachers, San Marcos High School and the Regional Occupational Program, at the joint CITEA-International Technology & Engineering Educators Association national conference next March in Columbus, Ohio.

For more than 80 years, the CITEA Foundation has been honoring one deserving teacher with its annual award. Granger is now part of a select group of professional educators cited by the CITEA Foundation as the finest example of professional competence in the Career Technical Education field.

—Dyan Bomer/ROP

Welcome back, Allen

It was only months (but felt like years) that **Allen Stepka** was on sick leave recuperating from back surgery, and we missed him a bunch here at Cathedral Oaks. It's great to see him rushing up and down, to and fro again as he tackles one job after another with his trusty toolbox. WELCOME BACK ALLEN! (Now can you fix that leak in the ladies' room sink?)

—Rose Koller/IMS

Question of the Month???

What's a good recipe that has five ingredients or less?

(salt and pepper do not count as ingredients)

Here's one with just two ingredients, and it was a holiday tradition at my house when I was growing up: whipped cream and chocolate cookies. Well, actually, you have to make the whipped cream, which takes some sugar and vanilla, so technically it's four ingredients.

Anyway, you get these thin "Famous Chocolate Wafers" (really, that's their name), and put a dollop of whipped cream on one and then sandwich it with another and then another until you've used up the whole package. My mother used to place it on its side so it was like a loaf or log and then slice it diagonally. Finally she'd cover the whole thing in still more whipped cream! Years later I learned it even had a name: Icebox Cake. Yum.

—Rose Koller/IMS

✦ **Cherry Pineapple Dump Cake**

- 1 can (16 oz.) crushed pineapple
- 1 can (20 oz.) cherry pie filling
- 1 pkg. yellow cake mix
- 1/2 to 2/3 c. chopped nuts
- 1/2 c. butter

Grease a 9 x 13 inch pan. Dump in the pineapple and juice, spreading evenly. Pour cherry pie filling over the pineapple, spreading evenly. Add dry cake mix evenly over the fruit. Add nuts, then slice butter and lay all over the top. Do not mix. Bake in a 350-degree oven 1 hour.

—Petti Pfau/Teacher Programs

This is one of my Aunt's favorite dessert recipes she's shared with us younger generations. It's a favorite of many of my friends and family, so simple

and easy! Can also use this recipe with cherries and cherry Jello.

✦ **Mandarin Orange Fluff**

- 16 oz. small curd cottage cheese
- 6 oz. box of orange Jello
- 8 oz. Cool Whip
- 10 oz. can mandarin oranges

Mix cottage cheese with dry Jello. Blend in Cool Whip and fold in fruit. Chill.

—Heather Reasner/SESS-N

✦ **Peanut Butter Cookies**

- 1 egg, beaten
- 1 cup sugar
- 1 cup peanut butter

Mix all ingredients. Spoon on to ungreased cookie sheet. Flatten with fork. Bake approximately 18 minutes at 350 degrees.

—Joan Gilmore/Communications

On a hot summer day, this recipe is perfect every single time. Put two scoops of ice cream in a tall glass, fill with root beer, stick a vanilla wafer into ice cream, and a maraschino cherry on top. Root Beer Float—served with a long spoon and a straw.

—Tom Heiduk/HR

✦ **Peanut Butter Cookies**

- 1 c. sugar
- 1 c. peanut butter (natural w/salt, no sugar added)
- 1 egg
- 1 tsp. vanilla

Mix all ingredients. Place spoonfuls on a cookie sheet. Flatten if desired. Bake

at 350 for about 10 minutes. They burn easily, so keep an eye on them.

—Lonnie Hughes/BTSA

✦ **Sautéed Kale**

- 1.5 lbs. kale, stems and leaves coarsely chopped
- 3 T olive oil
- 2 cloves garlic, finely sliced
- 1/2 cup vegetable stock or water
- Salt and pepper
- 2 T red wine vinegar

Heat olive oil in a large saucepan over medium-high heat. Add the garlic and cook until soft, but not colored. Raise heat to high, add the stock and kale and toss to combine. Cover and cook for 5 minutes. Remove the cover and continue to cook, stirring until all the liquid has evaporated. Season with salt and pepper to taste and add vinegar.

—Joan Gilmore/Communications

My favorite breakfast has only two ingredients: Milk and Cheerios.

—Matt Evans/Communications

✦ **Pasta Carbonara**

- 1 lb. spaghetti
- 8 oz. (8 slices) bacon, cut 1-inch-thick crosswise
- 3 large eggs
- 3/4 cup grated Parmesan cheese, plus more for serving
- 1/2 cup half-and-half
- Coarse salt, freshly ground pepper

1. Set a large pot of water to boil (for pasta). In a large skillet, cook bacon over medium heat, stirring occasionally, until crisp, 8 to 12 minutes; transfer to

Question of month, continued

Pasta Carbonara, cont'd from p. 4.

a paper-towel-lined plate.

2. Salt boiling water generously; add pasta and cook until al dente, according to package instructions.

3. Meanwhile, in a large bowl, whisk together eggs, Parmesan, and half-and-half. Set aside.

4. Drain pasta, leaving some water clinging to it. Working quickly, add hot pasta to egg mixture. Add bacon; season with salt and pepper, and toss all to combine (heat from pasta will cook eggs). Serve immediately, sprinkled with additional Parmesan cheese, then run a marathon to burn off the calories.

—Tracey Beauchamp/Communications

I love this recipe and it's really easy. I throw everything into a pressure cooker and it is done in twenty minutes. A crockpot works great, but it takes about 6 hours on low.

Ingredients:

- 2 peeled potatoes cut up into chunks
- 2 chopped onions
- 2 Granny Smith apples, peeled and chopped
- 1 kielbasa cut into chunks
- 1 jar of sauerkraut, rinsed and drained (important to rinse)

That's my 5 ingredients (you can add salt and pepper). In a pressure cooker, I add about a cup of chicken stock. In a crockpot, add liquid if you need any.

—Carole Cole/SBAS

✦ **Salmon in Pepper Crust**

- 2 tablespoons soy sauce
- 1 large garlic clove (mashed to a paste)
- 2 teaspoons fresh lemon juice
- 1 teaspoon granulated sugar
- 2 salmon fillets, skinned (6 oz, ea.)

(Note: Happy Harry's on Calle Real has fresh, never frozen local salmon. It's the best)

1. In a sealable plastic bag combine soy sauce, garlic, lemon juice, and sugar; mix well. You can do this in Tupperware as well, just add some water and more soy sauce.

2. Add salmon and let it marinate in refrigerator for 30 minutes, turning over once or twice.

3. Remove salmon from the bag and pat it dry; discard marinade.

4. Press 2 teaspoons of coarse black pepper onto each piece of salmon, coating it thoroughly.

5. Heat 2-4 tablespoons olive oil in a heavy skillet over moderately high heat until it is hot but not smoking. Make sure there is a thick layer of oil covering the entire bottom of the pan or it will burn.

6. Sauté the salmon for about 4 minutes on each side or until it just flakes.

7. Consume happily.

—Matt Evans/Communications

✦ **Cherry Tomato-Mozzarella Salad**

4 cups (1 1/4 lb.) cherry tomatoes rinsed and stemmed

8 oz. small balls fresh mozzarella cheese (often labeled Ciliegine, drained)

1/2 cup loosely packed fresh basil leaves, rinsed

About 2 tablespoons extra-virgin olive oil (or more to taste)

Balsamic vinegar (optional)

Coarse sea salt and pepper

Cut cherry tomatoes in half with a sharp knife. Cut mozzarella balls in half. Tear basil leaves into small pieces. In a bowl, gently mix cherry tomatoes, mozzarella, and basil. Drizzle with 2 tablespoons olive oil and vinegar (if

using) and sprinkle lightly with salt and pepper; add more oil and salt and pepper to taste. All these proportion can be changed to your taste. Serve alone or over toasted bread or crostini.

—Tracey Beauchamp/Communications

✦ **Margaritas**

Tequila - 100% Agave: 1.5 oz

Agave Nectar: 2 tsp.

Fresh Squeezed Lime Juice: 1.5 oz

Ice

Salt

I think you know what you do with this. It's one of my favorite 5 ingredient or less recipes—goes great with chips and guacamole laying on a beach in Mexico!

—Kristen Walker/IMS

✦ **Five-Layer Dips**

A Tex-Mex dish called "*Everything but the kitchen sink*"

A World War II French-British dish called "*Cinq the Bismark*"

An open-face BLT with mayo

One handful of finger sandwiches

—Bob Freeborn-Rubin/Fiscal Services

Be prepared for June:

What questions
of the month
would you like
to see asked
next year?

Letters to Petti

Petti Pfau (Teacher Programs) recently participated in Career Day at Santa Barbara Junior High School. Below are two “thank you” letters from students.

Dear Mrs. Pfau:

Thank you for coming to our English class and telling us about teaching and your career. I liked your story about scaring the little boys with your ghost stories. I did that to my little brother when he was younger. Teaching sounds fun to me because you get to be with kids and help them learn. Thanks for coming and helping out with Career Day!

—Tess Francavilla

Dear Mrs. Petti Pfau:

Thank you for coming to our school today and talking to us about your career. You seem like a really fun, nice, and enthusiastic teacher. It was really interesting hearing you talk about your job. I like that you are very passionate about your job, but also take it seriously. When I get a job I hope I enjoy it as much as you. You were my favorite class. I hope you come back again next year!

—Elizabeth Salazar

—Lucille Boss Ramirez/PIE/CCE

Safety Tips Emergency Communications

Each department recently reviewed its telephone trees to be used in the event of an emergency, and the Get Ready Santa Barbara newsletter also gave some good tips for communicating with co-workers or family. Whether you are at home or at work during even a minor emergency, your ability to communicate with others could be affected. Communications are often disrupted with even a minor power outage so it is a distinct possibility that you might not be able to reach others. And if it is a widespread emergency with hundreds of people all vying for the same cell phone tower or telephone land line, your ability to contact others could be severely impacted or even nonexistent. For that reason, it is always a good idea to include communications in your work and personal emergency preparation plans.

Communication is sometimes defined as a system for transmitting or exchanging information. As a society, we exchange information all the time about what we are doing at the moment, what we plan to do during the day, and what we plan to do in the future. Through the use of texting, email, and phone messages, our communication streams are almost immediate, and if that stream is interrupted, we are often frustrated or apprehensive.

Since no one can guarantee that all familiar sources of communication will be available, it may help to incorporate alternative methods of contacting family and friends. Here are questions that you can ask yourself to see if you need to

add options to your communications plan:

Q: How do I reach my family if I don't have cell, phone or texting service? How will my family contact me? What happens at my child's school when there is an emergency? How will they contact me?

A: You can prepare for these questions by completing an American Red Cross Emergency Contact Card. You can go to the website for a PDF of the card which can be filled out, copied, and shared with your family members.

Q: Do I have an out-of-state contact and do all my family members have the same information?

A: During a local emergency, the American Red Cross has a website where you can post personal information about yourself to let other family members know you are all right. The site is the Red Cross Safe and Well website and may be used for domestic disasters within the U.S. <https://safeandwell.communityos.org/cms/index.php>. For instance, if we had an earthquake here in California, you could post information for relatives on the East Coast to let them know that you are OK.

Another tool that may work better than voice phone service is texting. Because texting uses less bandwidth than voice calls, you may find that text messages will be delivered when a voicemail or cell call will not connect.

—Peggy Greer/NoCo

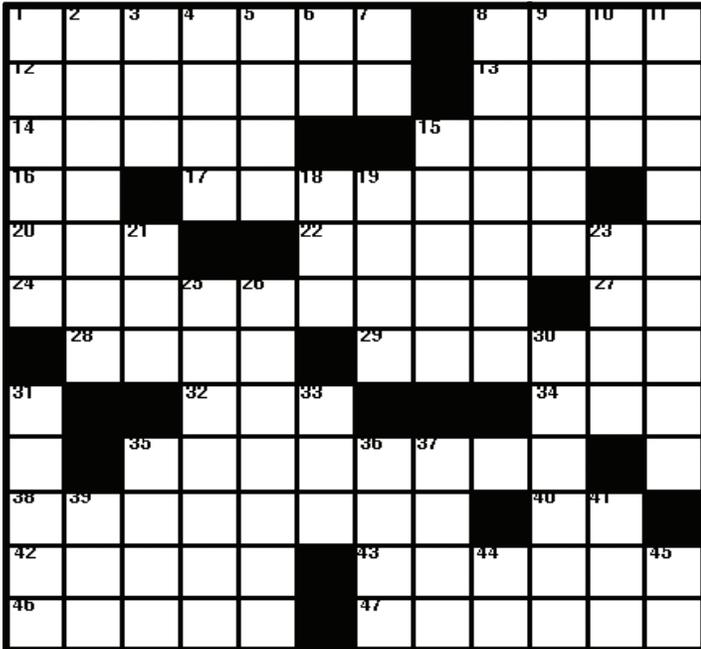
Holman Group

Holman Group is the SBCEO Employee Assistance Program (EAP). It is a resource to help you and your family manage issues that affect your daily life such as: marital or family conflict, alcohol or drug issues, stress or depression. When you self-refer to the EAP, it is absolutely confidential.

To access the free services, call the Holman Group at 1-800-321-2843, and for more resources go to: www.HolmanGroup.com.

sbceo Crossword

“Here’s lookin’ at you, KIT”



Submitted by Fred Borchers

Across

- 1 How often KIT is published (not counting July -Aug.)
- 8 KIT graphic designer Aguilar
- 12 Pork out
- 13 Pod veggies
- 14 Not clearly expressed
- 15 Fervors
- 16 In Touch, newsletterly
- 17 KIT’s Wendy Shelton, et al
- 20 German ice
- 22 Various legislative bodies
- 24 Don Cornelius-hosted TV dance show
- 26 *What’s Love Got To Do With It?* singer; init.
- 28 Not very far away
- 29 Spanish speaking female
- 32 Arrange the outcome of by means of deceit
- 34 Not a number, in computing
- 35 These are not in lower case
- 38 The way we learn more about our coworkers in KIT
- 40 Hawaiian Don

- 42 Agricultural school or college student nickname
- 43 He writes a front-page column in KIT
- 46 Light Amplification by Stimulated Emission of Radiation
- 47 Occur

Down

- 1 These are sometimes reviewed in KIT
- 2 If this is standing, it’s very good!
- 3 Not pos.
- 4 We trust most of the articles/stories in KIT are this
- 5 Take notice of
- 6 Lakers metrop.
- 7 Yugoslavian trombonists; abbrev.
- 8 Functioning; tending to produce effects
- 9 Smallest in size or amount
- 10 4 qts. make this
- 11 Tracey Beauchamp, KIT _____ Editor
- 15 Ms. Chaney, Categorical & Special Programs’ KIT reporter
- 18 It borders Leb.
- 19 Shade of blue; more greenish-blue than KIT’s color
- 21 Cash’s *A Boy Named* _____
- 23 Active Sicilian volcano
- 25 Home of the University of Wyoming
- 26 Beatles’ ‘66 hit *Day* _____
- 30 Where KIT is published
- 31 Licit; juridicial
- 33 Army soldiers, colloquially
- 35 “Smokes”
- 36 High-_____
- 37 Largest continent
- 39 La Guardia airport, briefly
- 41 What page the “Quote of the Month...” is on
- 44 ROP Automotive Occupations Instructor at Santa Ynez High School; init.

..... *Answers to crossword on page 8.*

Wildlife Sightings: Snakes are good

Tracey Beauchamp saw a snake in an egret’s bill recently, and I saw a ring-necked snake—so pretty and petite it might be taken for a big worm, but its coloring gives it away. A ring around its neck separates its dark head from a grayish or greenish body with a bright yellow to orange belly. When threatened, it curls its tail into a corkscrew, presumably to frighten you. It loves a moist habitat and is not found where it’s hot or dry too long.

You are more likely to see a gopher snake—a wonderful creature. The number of rats, mice, and gophers one snake can consume in a year would make anyone want several for their yard. Gopher snakes can grow to a lengthy five to seven feet. People confuse them for rattlesnakes and react by killing them, which is not a smart thing to do. Should you come across a specimen, keep your distance and take a look at the head and tail. The gopher snake’s narrow head is a continuation of its body. The rattlesnake’s head is

distinctively triangular and bigger than its body. Rattlesnakes usually have a stack of little rattles on their tails, but not always. The gopher snake is smooth and relatively shiny while the rattlesnake is rough. The rattlesnake can be fatter and longer. Not that any sane person should ever get this close, but a gopher snake has round pupils, while the rattlesnake’s are oval like a cat’s. So, because they appear similar with a diamond pattern on brown, best to leave them alone.

Finally, the magnificent California king snake—a predator whose diet includes both gopher snakes and rattlesnakes. Our local king snake comes in a number of color combinations, with a brown or black body and white or yellow rings or racing stripes. They can swim, which is a cool thing to see in local ponds and creeks.

Don’t kill a snake unless you like the pests they eat, or they’re eating your small pets. If you’ve got a rattler on the property, the best thing to do is google a trapper. — Kris Mainland White/CFE

Health & Safety tips:

by Donna Scott/NoCo

Information from Mayo Foundation for Medical Education and Research.

The effects of drinking alcohol while taking antibiotics?

Combining antibiotics and alcohol can increase side effects such as stomach upset, dizziness, and drowsiness.

A few antibiotics, such as metronidazole (Flagyl), tinidazole (Tindamax), and trimethoprim-sulfamethoxazole (Bactrim), should not be mixed with alcohol because it may result in a more severe reaction such as flushing, headache, nausea and vomiting, and rapid heart rate.

Some cold medicines and mouthwashes contain alcohol. So check the label and avoid those products while taking antibiotics.

Although alcohol doesn't reduce the effectiveness of most antibiotics, it can reduce your energy and delay how quickly you recover from illness. So, it's a good idea to avoid alcohol until you finish your antibiotics and are feeling better.

Answer to Puzzle (p. 7)

M	O	N	T	H	L	Y		O	L	G	A	
O	V	E	R	E	A	T		P	E	A	S	
V	A	G	U	E				Z	E	A	L	S
I	T		E	D	I	T	O	R	S		I	
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Question of the Month for June...

“ What questions of the month would you like to see asked next year? ”

Be ahead of the game for June.

Email your answer to traceyb@sbceo.org by May 15.



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- Zonia Chaney, Categorical & Special Programs
- Carole Cole, School Business Advisory Services
- Matt Evans, Communications
- Anna Freedland, Instructional Services
- Luciana Gallegos, Migrant Education – North
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