

Local 2398

October 2010

Staff & Clerical Federation, AFT, AFT-Wisconsin, AFL-CIO

Chippewa Valley Technical College, Eau Claire

<http://wi.aft.org/CVTC2398/>

From the President

I'm going to ask you a series of questions. I ask that you think about each of them and how they would relate to your life.

1. What would happen if you needed to call the fire department, and it took them more than 20 minutes to respond?
2. How would you feel about a huge pothole on a road that you drive everyday not being fixed?
3. Would you want to go to a park that was neglected, with trash, graffiti, and play structures in disrepair?
4. If someone would suggest getting rid of your retirement benefits, what would your reaction be?
5. What would you do if you lost your job due to less funding to the technical colleges?

So, are you wondering why I would ask you to think about these questions? It's because these are all services and benefits we are provided; the benefits of public service; the benefits of working in public service.

Being in public service ties us directly to politics. What happens at all levels of government will impact what we do at CVTC. Politics will also impact us in the communities we live in. How you vote will have a direct effect on the questions above.

AFT and the AFL-CIO spend countless hours looking out for the working class. They interview candidates for public office to determine how they view the issues that are important to us, like our jobs, our communities, and the people we serve. They endorse those candidates that will protect and defend the services we provide.

Please consider voting in the upcoming election for those candidates in which AFT and the AFL-CIO have endorsed! If you don't know who they are, please contact me and I will get you all of that information.

Every election is important, and every vote counts; including yours! Help to keep a voice in office for working families like yours and mine.

In Solidarity,

Lisa Storms
Union President



Labor Relations

We currently have two grievances pending. The Union's request to place the involuntary transfer grievance on HOLD has been denied by the College. Therefore it has been moved to Step 3, President Barker. The grievance regarding a job transfer is still being worked on at the Step 2 level.

The Union Stewards met on October 6, at the Gateway Campus with our staff representative, Jim Mangan for a training session.

Current stewards are: Jean Alcantar-ESEC/Transportation, Paul Wittrock-River Falls, Jeannie Krig-Menomonie, Sue Sie-HEC and Brenda Meinen-BEC, John Creaser-Gateway/Nano and Raeann Hutchinson-Chippewa Campus. Lisa Storms-President and Kim Yoder-Vice President also serve on the committee.

Please contact a labor relations member/union steward if you have workplace issues/concerns/questions.

In Solidarity,

Kathy Goodman
Labor Relation Chair

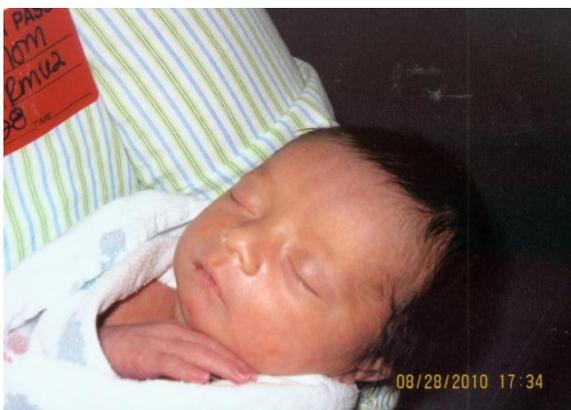
Baby Report



The Thornton boys with Lisa Storms and Mom (Melissa)

Logan Thomas Thornton
6 lb. 13 oz, 20 1/2 inches long
Born 8/9/10, 4:57 pm

Mason Thomas Thornton
6 lb. 3 oz, 19 inches long
Born 8/9/10, 4 :58 pm



Evan Michael Flores was born August 23

Weight 5 pounds, 4 ounces

19.5 inches long

Grandparents are Char and Lenny Drescher
(Evan is their 4th grandson!)

Take Me Out to the Ball Game!

Here are some pictures from the Carson Park picnic and Express baseball game on August 2.



Absence Reporting



If you have a planned absence of one week or more (5 days) in duration due to illness or injury, please ensure that you notify your supervisor **and** Human Resources. In notifying Human Resources before your absence, we can ensure that the paperwork required for your absence and all the benefits to which you are entitled are processed appropriately (e.g., your salary, insurance, application for Family/ Medical Leave (FML), eligibility for long-term disability, etc). You must also provide a return-to-work document signed by your physician prior to returning from such leave of absence. Jennifer Held can assist you in this matter. She can be reached at 715-858-1874 or by emailing jheld3@cvtc.edu



Neck Exercises to do at the Computer

We stare at the computer
For hours, every day.
MySpace, Facebook and Google
Entrapped us in their hands.

We never take a break
To exercise ourselves.
It seems too hard today.
We cannot leave the Net.

The doctors give us warnings.
But we don't give a dang .
Too lazy for a workout,
Too busy for a break.

I wrote this little poem
For all those at work or play
To make them do some movement
And scare the pain away!

So if you need a warm up,
But cannot leave your chair
Re-read this text all over
At least three times per day!

From the Social Committee

Staff & Clerical Federation, AFT Local 2398 will be cleaning up our section of the highway again this year! We are having our FALL CLEAN-UP on Saturday, October 9, at 10 a.m.

The section that we have been approved to keep clean starts at County Line Road/County Highway T and goes south on County Highway T for 2 miles or to Highway 312. Blue signs along the highway showing our starting & ending locations have been in place since last fall. We'll meet at our sign on the north end of Highway T at 10 a.m. Family members are invited but children must be at least 11 years of age. Please park on the side road and not on Highway T.

Wear long pants & sturdy shoes and bring a pair of gloves. The County has provided us with vests & garbage bags.

Let's all work together to keep Eau Claire beautiful! Thank you in advance for your participation!

From Kim and Sheri

Cheers!



On September 18, six union members and 12 total went on the Leinie's tour. A fun time was had by all!!!



Technology Tip

Last month I pointed out the difference between using the Insert feature to insert a photo or graphic into a document as opposed to using the cut-and-paste method. In case you forgot, using the Insert feature results in smaller file sizes. You can reduce the size of files even further by deleting the cropped portions of photos. Here's how:

The Compress Pictures feature automatically reduces the file size of pictures when you save your document. You can also delete the cropped parts of pictures from a file by using this feature.

The **Automatically perform basic compression on save** option applies only to the document that is open in the current program.

Select a picture in the document.

1. Under **Picture Tools**, on the **Format** tab, in the **Adjust** group, click **Compress Pictures**.



3. Click **Options**, and then do one or more of the following:
 - To stop automatic reduction of picture file size when you save the document, clear the **Automatically perform basic compression on save** check box.
 - To automatically delete cropped areas of pictures when you save the document, select the **Delete cropped areas of pictures** check box, and then click **OK**.
 - To automatically save cropped areas of pictures, clear the **Delete cropped areas of pictures** check box.

TIP: To use a shortcut to the compress pictures options in the **Save As** dialog box, click the **Microsoft Office Button**, point to **Save As**, and then click the file format for the Office document that you want. In the lower left corner of the dialog box, click **Tools**, and then click **Compress Pictures**.

Submitted by

Bev Hilton

Our Own Queen

Please click on this link to read an article about Annette Stoik. The article was published in the *Queen of the Castle* magazine and written by Shannon Crotty. The magazine is published monthly and features women in the Chippewa Valley.

[Annette Stoik is Living Life Without Limits!](#)

Cook's Corner

Crab Alfredo

1 pkg. (16 oz.) penne pasta or fettuccini
1/2 cup chopped onion
2 T. olive oil
2 cups (16 oz.) sour cream
1 can cream of mushroom soup, undiluted
1/2 cup milk
1/2 tsp. salt
1/2 tsp. garlic powder
1/2 tsp. Italian seasoning
1/4 tsp. pepper
2 pkgs. (8 oz. each) imitation crabmeat, flaked
1/4 c. grated Parmesan cheese
2 T. minced fresh parsley

Cook pasta according to package directions. In a large skillet, sauté onion in olive oil until tender. Whisk in the sour cream, soup, milk, salt, garlic powder, Italian seasoning and pepper until blended. Cook and stir until heated through (do not boil). Stir in crab meat; heat through.

Drain pasta; top with crab sauce. Sprinkle with Parmesan cheese and parsley. Yield: 8 servings.

Submitted by Cheryl Poppe

Apple Crisp

3-4 Granny Smith apples, peeled, cored and very thinly sliced
2 T. lemon juice
1/2 cup unsweetened apple juice or apple cider
1/2 cup rolled oats
1/2 cup firmly packed brown sugar
1/4 cup whole-wheat flour
2 T. butter, cut into tiny pieces

Preheat oven to 400 degrees. Place sliced apples in an 8x8 inch glass baking dish. Drizzle with lemon juice. Pour all but 2 T. of apple juice over sliced apples. Whisk oats, brown sugar and flour together. Mix butter pieces into oat mixture and sprinkle on top of apples. Drizzle with remaining apple juice. Bake for 35 minutes or until golden and bubbly. Serves 4-6.

Submitted by Bev Hilton

Thanks to all who submitted items for the newsletter. Look for the next newsletter in early December.

The End!