



Introducing Tom Stauss



The Alpine UniServ has appointed **Thomas M. Stauss** as UniServ Director and Organizing Specialist. Stauss joins Executive UniServ Director **Glenda Anderson** serving the educators in Alpine School District.

Stauss has held several roles in public education including Human Resources administrator in Washoe County School District (Reno, Nevada); UniServ Director for the Nevada State Education Association (Elko, Nevada); and Executive Director for the Washoe Education Association (Reno, Nevada).

“I’m excited to join and be a part of an outstanding Alpine Education Association leadership team,” said Stauss. “I’m particularly excited to be able to advocate for and provide support to our AEA members, as well as assist in growing our membership. I’ve been involved in education for many years, and being a member of the AEA and UEA has never been more important than it is today.”

Stauss has a Bachelor of Arts in Human Resources with a Training and Development Emphasis. He has participated in many national seminars on membership growth and member advocacy.



Retirement Deadline



(801) 224-2055

Winter 2022

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Retirement

Retirement Declaration Deadline

If you plan to retire this year, the deadline to declare your retirement is FEBRUARY 1. You can meet with Eridee Vance or Chell Warner at the District Office to complete your paperwork. You can email them at:

evance@alpinedistrict.org or cwarner@alpinedistrict.org

Do not delay as they get very busy this time of year. Alpine Education Association will be honoring you as well. More information will be sent to retirees after completing paperwork with Human Resources. Congratulations to all retirees!



What do you say to an octopus on Valentine's Day?

I want to hold your hand, hand, hand, hand, hand, hand, hand, hand!



Being an AEA Member



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Signing Up For AEA

Did you know that teachers can sign up to join AEA online now?

They can simply go to the link below, or print a membership form online at

www.alpineuniserv.org

<https://www.mynea360.org/s/join-now>

Many teachers reach out to us who need advocacy help but are not members. We can only assist in issues AFTER they become a member.



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Being an AEA Member doesn't cost, it pays!

Membership in the AEA entitles you to many ongoing discounts and benefits including:

- Development, resources and support
- Money saving programs
- Legal protection and advocacy

Register on **myuea.org** and create a member login and password, then click on "access member discounts".

Featured discounts include:

Disneyland
Papa Johns
Cinemark
Local Restaurants
Hotels
Car Rentals
And more!

Questions? Email:

membership@myuea.org

What did one light bulb say to the other light bulb on Valentine's Day?

I wuv you watts and watts!



AEA Elections



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UPCOMING ALPINE EDUCATION ASSOCIATION LOCAL ELECTIONS

The following offices/officers are up for elections this year:

Elementary Vice-President

- Two-year term
- Must have been an association member for two years and in good standing of the association
- Must be in an elementary school

Board of Directors

(Regions 2, 4, 6, 8, 10)

- Two-year term
- Must have been an association member for two years and in good standing of the association
- Must be from a school within the regions listed above

Election timelines are:

- February 25, 2022 -- Deadline to declare candidacy
- March 2, 2022 -- Candidates speak at Association Rep Meeting
- March 25, 2022 – Ballots sent out via email
- March 28 - April 1, 2022 – Voting per Google link - more info to come
- April 11, 2022 – Office/Officers Announced at AEA rep meeting

If you have any questions, please contact Alpine UniServ at 801-224-2055.

What did one volcano say to the other?
I lava you!



Important Dates



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Dates to Remember...

January 17: Martin Luther King Day (No School)

February 1: **Application for retirement deadline**

February 1: **Request for leave of absence deadline**

February 4: Teacher Work Day

February 7: Online Rep Meeting via email

February 21: Presidents' Day (No School)

February 22: Teacher Work Day

March 7: Rep Meeting at 4:15 at the PDC

March 11: Minimal Day

March 14: Professional Development

March 15: **Application for transfer deadline**

April 4 – 8: Spring Break

April 11: Rep Meeting at 4:15 at the PDC

April 25: Teacher Work Day

May 9: Rep Meeting at 4:15 at the PDC

TBA Date In May: Retirement Dinner at Westlake High

May 26: Last day of school

What do you call the world's smallest Valentine's Day card?

A valen-teeny.



Chocolate-Cola Cake with Chocolate-Cola Buttercream

by Joanna Gaines

Total 2 hours and 10 minutes (includes cooling time) • Active 30 mins • *Makes 12 servings*

Ingredients:

Cake

Nonstick baking spray or vegetable shortening, for the pan

2 cups all-purpose flour

1 cup granulated sugar

1 cup packed dark brown sugar

1/2 teaspoon kosher salt

1/2 pound salted butter

1/4 cup natural unsweetened cocoa powder

1 cup cola (not diet)

1 teaspoon baking soda

1/2 cup buttermilk, at room temperature

2 large eggs, at room temperature, lightly beaten

1 teaspoon pure vanilla extract

Frosting

12 tablespoons (1 1/2 sticks) salted butter, at room temperature

1/2 cup natural unsweetened cocoa powder, sifted

1/4 cup cola (not diet)

2 cups powdered sugar, sifted



Directions:

To make the cake: Preheat the oven to 350°F. Spray a 9x13-inch baking pan with baking spray or grease with vegetable shortening.

In a large bowl, whisk together the flour, granulated sugar, brown sugar, and salt.

In a small saucepan, bring the butter, cocoa, and cola to a boil over medium- high heat, stirring until smooth. Pour into the flour mixture and whisk until smooth.

In a small bowl, dissolve the baking soda in the buttermilk. Pour into the flour mixture and whisk until smooth. Whisk in the eggs and vanilla.

Pour the batter into the prepared pan and bake until a tester inserted in the center comes out clean, 40 to 45 minutes. Cool in the pan on a wire rack.

To make the frosting: In a stand mixer fitted with the paddle attachment (or in a large bowl with a handheld electric mixer), beat the butter on medium speed until smooth. Add the cocoa and cola and beat on low speed until smooth. Scrape the bowl. Beat in 1 cup of the powdered sugar on medium speed. Scrape the bowl. Beat in the remaining 1 cup powdered sugar on medium speed. Scrape the bowl. Spread over the cooled cake before slicing and serving.

If any cake is leftover, cover the pan tightly and store at room temperature for up to 2 days.

Eggs Benedict Casserole

by Joanna Gaines

from Sweet and Savory Breakfast • Magnolia Table with Joanna Gaines

Total 1 hour • Active 25 mins • Makes 12 to 14 servings

Ingredients

8 tablespoons (1 stick) salted butter, cut into 1/2-inch pieces, plus softened butter for the pan
12 English muffins, preferably Thomas' original, torn or cut into 1 1/2-inch pieces
10 ounces Canadian bacon, cut into 1 1/2-inch pieces

18 large eggs

1 1/2 cups milk

1 1/2 cups heavy cream

1 1/2 teaspoons garlic powder

1 1/2 teaspoons kosher salt

1 1/2 teaspoons freshly ground black pepper 1/2 teaspoon sweet paprika

Hollandaise Sauce

8 large egg yolks

3 tablespoons fresh lemon juice, plus more if needed

3/4 pound (3 sticks) salted butter, melted

Pinch of cayenne pepper

Pinch of ground white pepper

Garnish

Sweet paprika

2 tablespoons chopped fresh parsley



Directions:

1. Preheat the oven to 375°F. Generously butter a 9 x 13 x 3-inch (deep) baking dish.
2. Scatter the English muffin pieces across the prepared baking dish. Scatter the cubed butter on top, followed by the Canadian bacon.
3. In a large bowl, whisk together the eggs, milk, cream, garlic powder, salt, and pepper. Pour the egg mixture over the bread and bacon, completely covering it.
4. Cover with foil and bake for 30 minutes. Uncover and sprinkle the paprika on top. Bake until set and lightly browned, about 30 minutes.
5. Meanwhile, make the hollandaise sauce: In a medium stainless-steel bowl or the top of a double boiler, combine the egg yolks, lemon juice, and 2 tablespoons of water. Nest the bowl over a pot of simmering water (the bowl should not touch the water) and whisk the mixture until the egg yolks thicken and double in volume. Whisking constantly, add the butter in a slow, steady stream. The sauce will thicken and increase in volume, 4 to 5 minutes. Add the cayenne and white pepper. Taste and add more lemon juice if needed.
6. Remove the pan from the heat. Leave the bowl over the water to keep the sauce warm.
7. Remove the casserole from the oven and pour over some warm hollandaise. Dust with some paprika and the parsley. Serve at once, passing the rest of the hollandaise at the table. The casserole is best served warm.