Treasure Hunt!

Get your sleuthing skills ready to play this month’s Treasure Hunt! To play, just find all instances of the word “holiday” in the newsletter, then submit the correct answer via email to spark-comm@uga.edu by January 23. Up to 3 winners will be chosen to receive a prize.

Congratulations to Ann Smith in Accounts Receivable, Marilyn Smith in Accounts Payable, and Mary Fouquet in Student Accounts for winning last month’s treasure hunt!

Enjoy your Jittery Joe’s gift cards!

UGA Holiday Schedule

UGA closed – December 25 - January 1
Spring Semester Classes Begin – January 7
Bolton Dining Commons, a part of Auxiliary Service, hasn’t always stood at its current location. In January 2013, construction for the new Bolton began. Plans included seating for over 1,000 people and a wide variety of food stations. With massive windows, lounge room, and indoor/outdoor seating, the new Bolton creates a welcoming atmosphere that makes you want to sit for a while.

Bolton Dining Commons is a foodie’s dream! Serving everything from breakfast all day at the Sunrise Café to burgers and fries at the Tanyard Grill to salads at the Corner Market.

Have allergies? No worries here. Special Selections serves recipes that are free of the big 8 allergens.

Don’t forget dessert! The Baxter Street Bakery serves delicious sweet treats and there’s even a 50’s style milkshake bar called Shakes. With twelve different food stations, Bolton Dining Commons is clearly THE place to eat on campus.

Here’s a list of some of the fun “holidays” in January!

January 2 - National Science Fiction Day
January 4 - National Spaghetti Day
January 8 - National Bubble Bath Day
January 10 - National Save the Eagles Day
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January 14 - Dress up Your Pet Day
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January 24 - National Compliment Day
January 28 - National Have Fun at Work Day

*January is also National Blood Donor Month, National Braille Literacy Month, and National Hobby Month!

OFFICE DECORATIONS!!

2019 HOLIDAY WORD SEARCH!

MCJQRFJOYAFWCHARYEUAEFFQSATHANKGSVINGNNFWMDDCYCBLESSINGSDODEXNGUQQOFAMILYDTIRLOENRIHYULEMFGMRAYAEIIERINAQMISSLTOEODOHRLXECWGNBTPNASASIVRFOMOREUQCOCUPTEDENBCZXOEKRKGATOINLENRPWKHAKBRKRECCIVSSLTMCKXITRAEITYVNRATTUMEHWSWEHEHLSHAASLIOINARAESWADATECCEFCCRTPZNLEPDCTRAKTEKEMASPCTCCNSOIANTETAIAIICRISHAOGPHVSEIRISNOTLINOQMMCJDEXSORATGCTENEPNEAVYSTSNGIISEEJYSECHOCOLATEXYOUNGSSMHPRENTSFQBGYJSMU

ADVENT BLESSINGS BOXING DAY CANDLE CHARITY CHEER CHOCOLATE CHRISTMAS COOKIES DREIDEL FAMILY FEASTING FESTIVAL FRIENDS GINGERBREAD HANUKKAH HAPPINESS HOPE MENOrah MIRACLE MISTLETIDE MITTENS NUTCRAkker ORNAMENTS POINSETTIA PRESENTSFQBGYJSMU
The following people are celebrating years of service milestones in October 2019:

- Julie Hawkins – Budget Office – 5 years
- Lisa Jones – AP – 5 years
- Kyle Ellard – F&A IT – 5 years
- Elena Williams – Accounts Receivable – 10 years
- Aimee Grinn – Student Accounts – 15 years
- Mary Fouquet – Student Accounts – 15 years
- Anitta Sellers – Student Accounts – 20 years
- Jamie Sanders – Mail & Receiving – 20 years
- Susan Baxter – Mail & Receiving – 25 years

Please note that for newsletter purposes, we are counting from the employee's actual hire date and Finance and Administration uses a different data for their recognition.

New Employees to Finance Division:
- Michael Price, Post Award
- Michelle Davis, Procurement
- Katlin Bassett, Payroll
- Sydney Robertson, Post Award
- Amanda Freelove, Service Desk
- Andrew Kersh, Communications

Noah Varnes, son of Angela Varnes in Procurement, graduated May 10th with a BBA in Finance from Terry College of Business.

Emily Riley married Michael Salvia on July 6th.

Congratulations to Mr. and Mrs. Salvia!

Crystal Lester in Payroll is retiring as of Dec 1st.

Let’s take a moment to congratulate the following Finance Division employees for earning “Kudos” from internal and external customers from July through October of 2019:

**July:**
- Chad Cleveland, Accounting
- Julie Camp, Payroll
- Joey Segars, Accounts Payable
- Mary Fouquet, Student Accounts
- Matthew Hardigree, F&A IT
- Angela Varnes, Procurement
- Jeff Allen, Mail & Receiving
- F&A IT Team

**August:**
- Quintisha Meadows, Post Award
- Pauline LaCount, Procurement
- Student Accounts

**September:**
- Ching Yang, Post Award
- Christy Coddington, Payroll
- Payroll Team
- Jay McGarity, Post Award
- Arkedia Raines, Post Award
- Laurel Palmer, Commitment Management

**October:**
- Lynn Beard, Post Award
- Jay McGarity, Post Award
- Ken Dover, Post Award
- Callie Adams, Post Award
- Quintisha Meadows, Post Award
- Angie Perfect, Procurement
- Kasey Hillsman, Payroll
- Claire Boyd, Procurement

Thanks to all of you who came out to support our Bulldogs before the game against Kentucky. This was by far our biggest tailgate yet. The taco bar was delicious, thanks to Barbaritos!

With your help we were able to donate more than a dozen boxes of food to the UGA Food Pantry, as well as $365 in cash for them to purchase any necessary items not received through donation.

Written below is the thank you letter we received after the donations were dropped of at the UGA Food Pantry.

**Friends:**

Thank you all so much for your generous and thoughtful recent donations to the UGA Food Pantry. This is a vital campus resource that helps to ensure all students have the nourishment they need to succeed and thrive at UGA. We are blessed for your amazing care and support of students in this way. Thanks, as always, for all that you do.

Be well,

Victor K. Wilson

Vice President for Student Affairs
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Be well,

Victor K. Wilson

Vice President for Student Affairs
**Easy Mexican Soup**

From the kitchen of: Jennifer Mobley

**Ingredients:**
- 3 cans Progresso Minestrone Soup
- 2 cans Ranch style beans
- 1 can Rotel tomatoes & green chilies
- 1.5 lbs. ground beef

**Directions:**
Mix all the cans together in a large pan and let it simmer. Brown ground beef and then add to soup base. Let that simmer until you’re ready to eat. The ranch style beans have a kick to them so we use mild Rotel. We like to add sour cream and shredded cheese to our bowls before we eat. So yummy on a cold winter day with some cornbread.

**Serves:** 6-8

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**Mexican Layered Dip**

From the kitchen of: Jamie Jarrett

**Ingredients:**
- 16 oz Sour Cream
- 1 Packet of Taco Seasoning
- 3 eggs (beaten)
- 2 cups sugar
- 3/4 cup butter, melted
- 2 tbsp Vanilla
- 2 cups sugar
- 6 cups Flour
- 2 Eggs
- 1 bag (12 oz) cranberries (fresh)
- Whipped cream

**Directions:**
Mix sour cream and taco seasoning together and set aside. In a pie plate, sprinkle shredded cheese on top of that then layer the sour cream mixture on top. Spread the refried beans to the edges. Put dices tomatoes and green onion on top. Refrigerate until ready to use. Serve with pita chips, tortilla chips, or scoops.

**Serves:** 6-8

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**Butternut Squash Dinner Rolls**

From the kitchen of: Julie M. Hawkins

**Ingredients:**
- 2 eggs
- 4 tsp Baking powder
- 6 cups Flour
- 2 cups Sugar
- 2 tsp Baking powder
- 2 cups Cream
- salted butter

**Directions:**
In a large bowl, combine flour, butternut squash, cranberries, nuts and sugar. Add eggs and butter, and extract. Mix well. (Mixture will be very thick if using frozen berries) Spread into greased 13x9 inch pan. Bake for 45 minutes at 350°F (or up to 1 hour if frozen berries are used).

**Serves:** 12 rolls

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**Shannon’s Pasta Salad**

From the kitchen of: Brandi Jones

**Ingredients:**
- 16 oz. penne pasta
- 1/2 c. red/green bell pepper finely diced
- 1/2 c. onion, finely diced
- 1/2 c. green olives finely diced
- 1/2 c. black olives finely diced
- 3 tbs. lemon juice
- 4 tbs. olive oil
- 1 tsp. Accent seasoning
- 1 tsp. seasoned salt
- 1 c. mayonnaise OR 1/2 c. yogurt

**Directions:**
Cook pasta per package directions. Let cool. Mix dressing ingredients and veggies. Pour over pasta and mix. Let eat it in fridge for 24 hours before serving.

**Serves:** 12 bowls

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**Spinach Balls**

From the kitchen of: Stacy McLaine

**Ingredients:**
- 1 can artichoke hearts (drained/chopped)
- 1 cup Kraft Italian style five cheese blend
- 1/4 cup mayonnaise
- 1/2 cup frozen chopped spinach (thawed/drain)

**Directions:**
Combine cream cheese, mayonnaise, Kraft cheese, spinach, artichoke hearts, a dash of garlic powder and dash of Italian seasoning together. Place mixture in a baking dish and top with mozzarella cheese. Bake at 350°F for 20-30 minutes until the top is lightly brown.

**Serves:** Plenty

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**Sugar Cookies**

From the kitchen of: Paula Fitzgerald (via Pinterest)

**Ingredients:**
- 2 eggs
- 4 tsp Baking powder
- 6 cups Flour
- 2 cups Sugar
- 2 tsp Baking powder
- 2 cups Cream

**Directions:**
Mix butter and sugar to your mixer. Cream the butter and sugar until completely mixed. Do not over mix. Add vanilla and eggs, mixing until completely incorporated. Mix in baking powder. Mix in flour two cups at a time. Keep the dough room temperature to rise. Roll out dough on a floured surface until 3/8” thick and cut out with cookie cutters. Bake at 350°F for 6-8 minutes. Do not over bake. Frost & decorate!

**Serves:** 36 cookies

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**Shrimp Corn Chowder**

From the kitchen of: Jennifer Mobley

**Ingredients:**
- 1 1/2 lbs. of shrimp – cleaned
- 1/2 cup of diced onion
- 2 cans of diced potatoes
- 1 1/2 sticks of butter
- 3 cans of whole kernel corn
- 4 cups of whole milk
- 2 cans Ranch style beans
- 3 cans Progresso Minestrone Soup
- 3 cans of whole kernel corn
- 1 1/2 sticks of butter
- 2 cans of diced potatoes
- 1/2 cup of diced onion
- 3 lbs of shrimp – cleaned
- 1/2 cup grated parmesan cheese
- 1 Tbsp. pepper
- 1/2 tsp. garlic salt
- 1/2 tsp. thyme

**Directions:**
In a large bowl, combine ingredients, beat on medium speed until dough pulls hook on low for 5 mins. If too dry, add milk. Place in a large stock pot over medium heat. Add sugar and cream cheese to cream cheese to cream cheese to cream cheese to cream cheese to cream cheese to cream cheese to cream cheese. Bake at 325°F for 15-20 minutes.

**Serves:** 8-12

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**Spinach Artichoke Dip**

From the kitchen of: Jonathan Wentworth

**Ingredients:**
- 1/4 c. onion finely diced
- 1/2 c. red/green bell pepper finely diced
- 1/2 c. green olives finely diced
- 1/4 c. mozzarella cheese

**Directions:**
Mix cream cheese, mayonnaise, Kraft cheese, spinach, artichoke hearts, a dash of garlic powder and dash of Italian seasoning together. Place mixture in baking dish and top with mozzarella cheese. Bake at 350°F for 20-30 minutes until the top is lightly brown.

**Serves:** Warm with chips.

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OFFICE DECORATIONS!!

2019 HOLIDAY WORD SEARCH!

MCJQRFOJYAFWCHARITYE
EAFFQBSATHANKSGIVING
NNFWMDDCYCBLESSINGS
ODEXNGUQQOFAMILYDITIRLOENRIHYULEMMFGMRAY
AEIIEINAMISTLETOEIDO
HRXECWGNBWTPNASASIVRFOHMOREUQCOCTEODEN
BCZXOERKOHGATOINLENARPWHKABKRRECCIVSSLTM
CHKXITRAEITVRNATTUME
HWSHEHELSHAASLOIIN
ARAESWADATECEFCRCRT
PZNLEPDMRAKTEKEMAS
PCTCNOSIANTETAIAICRI
IHAOQGPHVSEIRISNOTLI
NOQMMCJDEXSORATGCTEN
EPNEAVYASTSNGIISEEJYS
SECHOCOLATEXYOUNGSS
SMHPRENTSFQBGYJSMU

ADVENT
BLESSINGS
BOXING DAY
CANDLE
CHARITY
CHEER
CHOCOLATE
CHRISTMAS
COOKIES
DREIDEL
FAMILY
FEASTING
FESTIVAL
FRIENDS
GINGERBREAD
HANUKKAH
HAPPINESS
HOPE
MENORAH
MIRACLE
MISTLETOE
MITTENS
NUTCRACKER
ORNAMENTS
POINSETTIA
PRESENTS
RELATIVES
SANTA
SOLSTICE
STOCKING
THANKSGIVING
TOGETHERNESS
VACATION
WELCOME
WREATH
YULE
Enjoy your Jittery Joe’s gift cards!

Sponsored Projects Administration (SPA) supports UGA’s mission by facilitating externally funded research, public service, instruction and cooperative extension activities. At UGA, the Sponsored Projects Administration comprises of Pre-Award and Post-Award Accounting staff in one unified department. SPA also collaborates with faculty and administrative support including DLSSs, grants coordinators, accountants and business managers to ensure funding is obtained and maintained consistent with the expectations of the sponsor.

The SPA team is an active partner available to address inquiries throughout the award lifecycle, working with administrators across campus to automate and streamline processes and timelines.

Based upon recent feedback, SPA also has implemented these improvements:

• SPA is now divided into teams performing specific tasks and assigned by sponsor, allowing team members to specialize their expertise.

• The SPA Rules of Engagement tool was developed to provide consistent customer service, focusing on response times, effective communication, portfolio management, follow up, escalation processes and timelines.

• SPA has developed award set up, contracting, and invoicing dashboards to aid in transparency, workload management, balanced distribution and training.

SPA has identified and prioritized additional improvements to come. In the interim, please share any ideas, questions or concerns with Jill Tincher, Executive Director.

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