At the annual Arkansas Human Services Employee Association, Awards Banquet, Nancy Holder was recognized as DDS Employee of the year. She was presented her award by DDS Deputy Director, Thomas Tarpley. Nancy has served DDS for about 36 years in various positions. She currently serves as Program Administrator of Children with Chronic Health Conditions. In each capacity, she has brought excellence, determination, and integrity. Congratulations Nancy!

DDS colleagues in attendance include Joe Winford, Program Administrator, (pictured above left) and Tracy Turner, Program Administrator (not pictured).
2019 DHS Veteran’s Wall of Honor Ceremony

On Friday, November 8th, DHS added 60 new Veteran portraits to the Wall of Honor and also displayed the wall logo. Director Melissa Stone read the names of Veterans in the Division of Developmental Disabilities Services during the ceremony. DHS Secretary Cindy Gillespie introduced the keynote speaker, Retired Major General Don C. Morrow. We recognize and thank all who have served and currently serve! If you are a Veteran and would like to be included in the DHS Wall of Honor, please contact Stephen Thornton at Stephen.thornton@dhs.arkansas.gov.

General Morrow

Secretary Gillespie

Director Stone
**Jambalaya**

**Ingredients**
- 2 bay leaves
- 1 teaspoon dried oregano
- 1 teaspoon black pepper
- 2 ½ tablespoon butter
- 2 cups converted rice
- ¾ cup chopped bell pepper
- ¼ cup chopped green onion
- 1 ½ cup chopped celery
- ¾ tsp dried thyme
- 4 cans chopped tomato
- ½ cup tomato sauce
- 1 can chicken broth
- ½ cup chopped kielbase sausage
- Peeled & fully cooked shrimp
- ½ cup chopped Cajun sausage
- 1 lb ground beef
- 1 teaspoon ground red pepper
- 1 teaspoon ground white pepper
- 1 ½ teaspoon salt
- 1 teaspoon ground red pepper
- 1 teaspoon ground white pepper
- 1 ½ teaspoon ground white pepper
- 1 ½ teaspoon dried oregano
- 1 ½ teaspoon ground red pepper
- 1 ½ teaspoon ground white pepper
- 1 ½ teaspoon ground white pepper
- 2 ½ tablespoon butter
- ½ cup chopped green onion
- 1 ½ cup chopped celery
- 1 ½ minced garlic
- 1 lb ground beef
- Lawry’s Season Salt
- Worcestershire sauce
- Uncle Ben’s converted rice

Season ground beef with Lawry’s season salt, black pepper, and worcestershire sauce then cook until done. Drain excess oil. Sear sausages. Combine all ingredients except shrimp in large boiler pot. Cook covered until rice is tender (about 20 minutes). Add shrimp during last 5 minutes of cooking.

- for milder/spicier taste use less/more amounts of three peppers
- may substitute 4 cans of chopped tomatoes, chopped bell peppers, and celery WITH 4 cans of rotel (original, mild, or spicy)
- use **ONLY** Uncle Ben’s converted rice
What would you like to see featured? Please send all comments, suggestions, submissions, and Q&A to Yvette.swift@dhs.arkansas.gov by the 15th of each month.

11/1-12/6 DHS Christmas Drive
12/6 DHS Toy Drive Parade with LRFD, Santa, and the DHS Singers
12/13 DDS Holiday Party

1/10/20 DHS New Year Celebration

Comments, Suggestions, and Q&A

Save the Dates

DHS CHRISTMAS DRIVE

NOVEMBER 1 - DECEMBER 6

WEEK 11/3
APPAREL
socks (Nike, fun, diabetic), fuzzy hats, mittens, t-shirts, throws, blankets

WEEK 11/10
BEAUTY
nail polish, bath products, shampoo, manicure sets, wallets, watches, jewelry

WEEK 11/17
FUN & GAMES
board games, card games, balls, etc.

WEEK 11/24
ARTS & CRAFTS
books (all genre), word searches, adult coloring books, crayons, markers, colored pencils

WEEK 12/1
BLACK FRIDAY
BIG TICKET ITEMS
Tablets, fitbits, yeti cups, headphones, cd players, drones

DONATION BOX LOCATION:
DPS: Secretary's Office - 2nd Floor

If you have questions, please reach out to Yvette Swift at Yvette.Swift@dhs.arkansas.gov.