

STAFF stuff

Volume 7 Issue 5
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What
are you
thankful
for?

2020 has been difficult, so we want to end the year and begin 2021 by focusing on the bright spots. Help us spread positivity on campus by sharing some of the things, big or small, that you're thankful for this year. You can post on the [Staff Conference Facebook page](#) or send an e-mail to cauthenk@winthrop.edu by **January 25**.

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SPOTLIGHT

ON Staff Assembly

Debbie Casperson
accounting technician, Cashiers Office



I joined the Student Financial Services Cashiers Office in January of this year. Our department is responsible for assisting students and parents with their student payments and questions about their accounts. I verify and/or adjust the payments received via credit cards or EChecks to assure the payments are applied to the appropriate term. In addition, I process departmental deposits, corporate trades, and ACH University funds.

The majority of my accounting positions were in the New Jersey and Philadelphia area before my husband's job relocated our family to California. I worked in the financial servicing area for several advisors, eagerly waiting to return to my ultimate home in South Carolina.

My son and his family remain in California with my adorable twin granddaughters, Ivy and Iris. Joyfully, my daughter, her husband, and their rescue puppy, Nova, moved to South Carolina. I enjoy getting together with family and friends, taking hikes, going on vacations and mini or day trips.



Finding Big Stuff



Can you find Big Stuff? Each issue of Staff Stuff has the illustration to the left of our beloved mascot, Big Stuff, hidden somewhere throughout the pages. If you find Big Stuff, send an e-mail to staffstuff@winthrop.edu and tell us where he is. Those who find Big Stuff will be entered into a drawing to win a prize. Congratulations to last month's winner: Teri Haddaway, *administrative assistant, Mathematics*.

New Hires

Welcome to the newest members of our Winthrop family:

James Funk, *business consultant, Small Business Development Center*
David West, *supply specialist, Facilities Management*

Committee Corner

Each month, we'll be highlighting a different staff committee to show the ways that staff can get involved. This month's focus is on **Media & Communications**.

The Media & Communications committee is responsible for putting together the Staff Stuff Newsletter and moderating the Staff Conference Facebook page. Committee members meet once a month to discuss ideas and plan for the next newsletter. There are opportunities to write stories, take pictures, edit articles, and more, but committee members can also just pitch ideas if that's what they are more comfortable with. No previous experience necessary!

If you'd like to learn more or join our next meeting, contact Kara Cauthen at cauthenk@winthrop.edu.

Staff Conference Highlights

- Staff submitted questions regarding printing services charges, taxes for those taking classes through the EEAP, spring COVID testing, updates on changing the name of Tillman Hall, and rebuilding the fence along Oakland Avenue.
 - Eduardo Prieto, *vice president, Access & Enrollment Management*; and Jack DeRochi, *dean, Graduate School*, presented information on the enrollment numbers for both undergraduate and graduate students, along with an update on recruitment efforts looking forward.
- To view the complete PowerPoint or review the minutes, visit the [Staff Conference SharePoint Site!](#)

STAFF MEMBER of the month

Elizabeth Moore

residential learning coordinator & academic associate
Residence Life



What drives you to make such a difference?

Continuous improvement for an evolving student population. No two students have the same needs, so it can be a fun (or frustrating) puzzle to try and solve.

What is your favorite part of Winthrop?

My favorite area of campus is the front of campus, along Alumni Drive. It's part nostalgia, because I spent a lot of time in Kinard and Bancroft as a student, but also because I appreciate that Winthrop has gone to great lengths over the years to preserve the older trees on campus.

What do you do in your spare time? Hobbies?

Trying to graduate with my MBA! The past year, I have been working towards my MBA and am on track to graduate in December 2020. Pre-pandemic, I enjoyed traveling and photography, but those hobbies have been put on pause.

If you had to tell an incoming student one thing about Winthrop, what would it be?

Don't room with your best friend from high school, and go for a random roommate. The person you are the day you move onto campus will be different within a couple months, and some long-time preexisting friendships aren't able to adjust to the "new" you. Meeting new people allows you the opportunity to be your most authentic self and still grow as a person.

How many years have you been at Winthrop?

I have been at Winthrop nearly nine years in total, in both a student and professional capacity. I am a Winthrop alumna, graduating in 2010 with a B.A. in history. I served one year as an AmeriCorps VISTA, during which Winthrop served as my host site. In my current capacity, I have been a residential learning coordinator and academic associate for four years.

What makes Winthrop special to you?

Winthrop's ongoing efforts to promote civic engagement inside and outside the classroom. Our students have a desire to learn more about how they can better our community, and it goes beyond just talking about it. They put their words into practice through volunteerism, service, community involvement, and activism for a variety of causes.

SMOTM Nominees

Jill Stuckey, *director of printing and creative services, University Communications & Marketing*; Andrew Davis *lab technician & instructor, Fine Arts*; and Sherry Jordan, *library specialist, Ida Jane Dacus Library*.

Do you work with someone who consistently goes above and beyond in displaying Winthrop's values? Have a colleague who really shined while tackling a tough project? Nominate them for Staff Member of the Month! Anyone can submit a nomination, and individuals can be nominated more than once!

Nomination Form

WU Votes



Jill Stuckey, *director of printing and creative services, University Communications & Marketing*; and Brenda Floyd, who retired from the Foundation Office earlier this year, worked at the Boyd Hill Recreation Center precinct on Election Day.

Oops!

Our last issue incorrectly listed Katie Fowler's title as a PRN registered nurse, when she is now full-time. Sorry about that, Katie!

Story or content ideas? Contact a member of the Media & Communications Committee:

Kara Cauthen, Jayme Charles, Maria D'Agostino, Kaye Hayes, Shea Maple, Kat Wilson

Holiday Recipe Exchange

Here are some tried and true holiday recipes recommended by staff. Share a photo on the [Staff Conference Facebook page](#) if you try any of them this year!

Pumpkin Pie Dip

recipe submitted by Whitney Hough, *director of communication and community engagement, College of Visual & Performing Arts*

Ingredients

- 2 – 16 oz. tubs of Cool Whip
- 1 can of pumpkin pie filling
- 1 box of instant vanilla pudding
- 1 tsp. of pumpkin pie spice

Directions

1. Mix the last three ingredients together, fold into Cool Whip, and voila! You're done.
2. Chill before serving, and serve with gingersnaps or graham crackers.

Oreo Balls

recipe submitted by Kay Stewart, *medical laboratory technician ASCP, Health Services*

Ingredients

- 38 Oreos (crushed fine)
- 1 block cream cheese (softened)
- Approx. 1 cup white chocolate

Directions

1. Mix crushed Oreos with cream cheese
2. Roll into small balls and place on wax paper
3. Freeze Oreo balls for about 15 minutes
4. Dip in melted white chocolate
5. Enjoy!

Turkey Pot Pies



recipe submitted by Jill Lauber, *assistant to the dean, College of Arts & Sciences*

Ingredients

- 4 tbsp. unsalted butter
- 1 small onion, chopped
- 2 medium carrots, peeled and thinly sliced
- 1 rib celery, thinly sliced
- Kosher salt and pepper
- 4 tbsp. all-purpose flour
- 2 1/2 cups chicken or turkey broth, warmed
- 1/4 cup heavy cream
- 3/4 tsp. dried thyme
- 1 1/2 to 4 cups cooked, shredded or bite

- size, skinless turkey meat
- 1/2 cup frozen peas (optional)
- 2 tbsp. chopped parsley (optional)
- 1 sheet frozen puff pastry, thawed
- 1 large egg

Directions

1. Preheat oven to 375° F. Line a rimmed baking sheet with foil (A foil-lined baking sheet is a must, usually bubbles over).
2. Warm butter in a large saucepan over medium-low heat. Add onion, carrot, and celery; sprinkle with salt and pepper; and cook on low, stirring occasionally, until tender but not browned, 10 minutes.
3. Sprinkle flour over vegetables and cook 3 minutes on low, stirring frequently. Stirring constantly, pour in broth and cream. Add thyme. Turn heat to medium, bring to a simmer, and reduce heat back to medium-low or low so mixture gently simmers. Cook about 8 minutes, until mixture is thickened. Taste and season with salt and pepper.
4. Remove from heat; stir in turkey, parsley and peas. Divide mixture among four 8-ounce ramekins. (Or use a 9 x 6 baking dish.) Place on baking sheet.
5. Place puff pastry on a lightly floured work surface. Slice into four 4-inch squares, and place over ramekins (or keep puff pastry as a sheet if using a baking dish). In a small bowl, whisk egg with 1 tbsp. water. Brush pastry with egg mixture.
6. Bake until pastry is deep gold and filling bubbles, about 35 minutes. Let stand 5 minutes; serve.

Libby's Pumpkin Cranberry Bread



recipe submitted by Michelle Smith,
*administrative assistant, Grants &
Sponsored Research Development*

Ingredients

- 3 cups all-purpose flour
- 1 tbsp. plus 2 tsp. pumpkin pie spice
- 2 tsp. baking soda
- 1 1/2 tsp. salt
- 3 cups granulated sugar
- 1 can (15 oz.) LIBBY'S 100% Pure Pumpkin
- 4 large eggs
- 1 cup vegetable oil
- 1/2 cup orange juice or water
- 1 cup sweetened dried, fresh or frozen cranberries

Directions

1. Preheat oven to 350° F. Grease and flour two 9 x 5-inch loaf pans.
2. Combine flour, pumpkin pie spice, baking soda and salt in large bowl. Combine sugar, pumpkin, eggs, oil and juice in large mixer bowl; beat until just blended. Add pumpkin mixture to flour mixture; stir just until moistened. Fold in cranberries. Spoon batter into prepared loaf pans.
3. Bake for 60 to 65 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely. Recipe makes two loaves.

Cranberry Delight Spread

recipe submitted by April Hershey,
assistant to the dean, Graduate School

Ingredients

- 1 – 8 oz. package of cream cheese, softened
- 2 tbsp. orange juice (I just use the juice from the zested orange)
- 1/8 tsp. cinnamon
- 1 tbsp. sugar
- Zest of one orange
- 1/4 cup finely chopped pecans
- 1/4 cup finely chopped cranberries

Directions

1. Combine cream cheese, juice, cinnamon, and sugar using a hand or stand mixer on medium speed until smooth.

2. Fold in orange zest, pecans, and cranberries.
3. Refrigerate until ready to serve, but it's best to let it sit out for about 20 minutes to soften before eating.

More Tips

Make ahead and just keep it in the fridge for when friends and family stop by. The flavors continue to blend the longer it sits. It's best on Wheat Thins, but it is also delicious on Utz holiday pretzels.

Broccoli & Chicken Cheddar Ring



recipe submitted by Jayme
Charles, *administrative coordinator,
Computing & Information Technology*

Ingredients

- 2 cups chicken, cooked and chopped (you

- can use canned or rotisserie)
- 8 oz. frozen broccoli florets, thawed
- 8 oz. cream cheese
- 8 oz. sharp cheddar cheese, grated
- 1 tsp. garlic powder
- Salt & pepper, to taste
- 1 can Big & Flaky Pillsbury Crescent Rolls

Directions

1. Preheat the oven to 350° F
2. Mix the softened cream cheese, garlic powder, salt and pepper together in a large mixing bowl. Then add the chicken, broccoli, and cheddar cheese and stir until combined. If you didn't have time to soften the cream cheese, you can put it in the bowl and microwave it for 15-30 seconds, then stir and repeat as needed until it is easily stirred and nice and creamy.
3. On a greased cookie sheet, lay each crescent triangle down in a circle so that the wide side slightly overlaps to make a circle and the pointed side points out. It should look like a sun when it's laid out.
4. Scoop the mixture evenly around the circle, then pull the points gently over the top of the chicken mixture to secure the ring. If you can, tuck or pinch the point to the base to keep it secure as it bakes.
5. Bake for 15-25 minutes, or until the crescent rolls are lightly browned and the cheese is melted. It can be a bit tricky to move it to a serving plate without breaking it, but a sneaky trick is to just cut it in half and move the halves onto the plate. No one will ever know once you cut it to serve!

More Tips

- You can also leave out the chicken to make a vegetarian version!