

January Newsletter

AFSCME LOCAL 448

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January 2022

President: Alice Sutherland
Vice President: Diane Ritter-263-6673
Secretary: Taquisha Santos-Teague
 973-2857
Treasurer: Laurie Scudder-987-7509

Chapter Chairs

Tanya Burns: DCFS-987-7542
 Marie Reck: Revenue-209-5405
 Jennifer Lavoisier: Lottery 773-330-0566

Members at Large

Aaron Sockwell: DHS-670-5283
 Robin Aebly: DCFS-908-9664
 Tom Soresie: DCFS-973-2857

Trustees

Tina Wren: DCFS-590-9350
 Jeff Bergstrom: DHS-901-2969
 Greg Duffy: DCFS-994-0502

People Chair

Laurie Scudder: Revenue-987-7509

Chris Hooser: Staff Representative-815-968-0447

Meeting Dates

Membership Meeting	Thursday 3-3-22
Executive Board Meeting	January 6, 2022
All Membership meetings will begin at 6:30 p.m.	

DECEMBER MEMBERSHIP MEETING

It was great to see everyone that turned out for the December membership meeting. Unfortunately, Representatives Dave Vella and Maurice West had scheduling conflicts and were not able to be there to discuss staffing issue in all agencies but particularly at DCFS. Rest assured we are still gathering information for them and are still pursuing this matter. It is extremely frustrating and it seems like we are fighting an up-hill battle, but we are still fighting. The local and Council 31 are doing everything humanly possible to get each agency to request to fill vacant positions and for CMS to approve and post those requests.

**MEMBERSHIP APPRECIATION
EXTRAVAGANZA**

Everyone works so hard day in and day out and due to Covid we've been unable to have an appreciation party. We decided that, as we have done in the past, it was time to have a party for our entire local in one location to show our appreciation for everything you do.

SOOO..... everyone, mark your calendars for our next event which will be 4-23-22 at the Hoffman House in Rockford!!! There will be great food, beverages, music and more. Rockford to far to travel you say. The local will also be giving away rooms for the night at the Holiday Inn. So, make the trip, have fun, and spend the night!!! Watch for more info in the coming months.

BAD ADDRESSES

If you move don't forget to let your steward know your new address or send an email to Alice Sutherland at **presidentafscmelocal448@gmail.com**. Each month we get several newsletters back because members have moved, and we don't have an updated address. Member's if you know of someone who has moved, make sure to reach out to them and let them know they need to update their address with us. We want everyone to stay informed.

TERMS YOU SHOULD KNOW: AT WILL EMPLOYMENT

“At Will” employment describes the relationship between an employer and employee that exists without a written contract or other agreement guaranteeing job security. An “at will” employee may be terminated at the will of the employer without reason or cause.

Non-union employees, not protected by collective bargaining agreements, have traditionally been regarded as "at-will" employees, since the employer's right to fire them for any or no reason was considered absolute. Many public employees have some limited protection under civil service, but a collective bargaining agreement usually provides much greater protection.

This is why it is so important to be a member. Without our members we would not have the resources to fight for the things we must. We have the good pay and benefits we do as State employees because our union has fought for every single one of them. Our employer never come to the bargaining table and stated all the things they want to give us. They have always come with a list of things they think we should give up.

In the private sector it is so much worse. If employers were willing to give their employees a living wage and decent benefits, we wouldn't have companies spending millions of dollars, yes, I said MILLIONS of dollars to try and keep unions out.

FLEX TIME

Tis the season when management is some agencies think it is time to make everyone resubmit their flex time request. This is not necessary. I do know that managers are required to report once a year which employees are on flex time and what hours they are working. That's it. They don't need to report why you are on flex time, and your flex time does not need to be reapproved. If you are asked to resubmit your flex request, by all means, do. We don't want anyone written up for insubordination but reach out to your steward. I have already explained this to one manager so far including the fact that we will file a grievance and that we have won every grievance we had filed related to this issue.

HOLIDAY HAPPENINGS

This year's Holiday Happenings were a great success!! Everyone who participated had a great time. For those that didn't, you missed out.

CELL PHONE INFORMATION NEEDED

As in the past, it was important that we have your cell phone number to contact you about issues concerning legislation, negotiations, and your employment. You may have given the local your cell number however, Council 31 is revamping their system hence the need for your information. Please contact Alice Sutherland at presidentafscmelocal448@gmail.com to provide your cell information.

HOMEMAKE CHOCOLATE-GLAZED ANGEL FOOD CAKE

Ingredients

- ◆ 3/4 cup cake flour
 - ◆ 1/3 cup Nestle Toll House Baking Cocoa
 - ◆ 1 1/2 cups granulated sugar, divided
 - ◆ 12 large egg whites
 - ◆ 1 1/2 teaspoons cream of tartar
 - ◆ 1 1/2 teaspoons vanilla extract
 - ◆ 1/2 teaspoon of salt
 - ◆ 3/4 cup powdered sugar
 - ◆ 2 Tablespoons plus 1 teaspoon Nestle Toll House Baking Cocoa
 - ◆ 2 Tablespoons of hot water
 - ◆ Vanilla frozen yogurt (optional)
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- ◆ Preheat oven to 375 degrees
 - ◆ Sift flour, 1/3 cup of cocoa and 3/4 cup of granulated sugar in medium bowl
 - ◆ Beat egg whites, cream of tartar, vanilla extract and salt in large mixer bowl until soft peaks form. With mixer running, gradually beat in remaining 3/4 cup granulated sugar until stiff peaks form. Gradually fold in flour mixture, one-third at a time. Spoon batter into ungreased 10 inch tube pan with removable bottom.
 - ◆ Bake for 35-38 minutes or until cake springs back when touched. Cool by turning the cake (in the pan) upside down, propping on top of a bottle until it cools to room temperature. Run knife around the cake to loosen, then invert onto a serving plate.
 - ◆ Combine powdered sugar, remaining cocoa and water in a medium bowl. Stir until smooth. Drizzle glaze over top of cake letting it drip down naturally. Let glaze set for 30 minutes or until hard. Serve with vanilla frozen yogurt if desired.

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