



Election Judge News

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“What if, today, we were grateful for everything?” - Charlie Brown

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November 22, 2023

Early Voting

The State Board of Elections officially declined to approve the Hancock Town Hall location as an Early Voting Center for Washington County. So far there is no proposed alternative location for the State Board's consideration. Stay tuned for more updates!

Election Judges Needed!

Don't forget we're always looking for additional Election Judges! If you know anybody who may be interested or who you think may be a great Election Judge, send them to our website:

www.washco-mdelections.org and click on "Become an Election Judge." Remember there's a pay raise this year!

Training Center

Excerpts from Chapter 3– Voters with Disabilities and Cross-Cultural Communication

3.6 Deaf/Hard of Hearing Voters with Speech Disabilities

- A voter who can not speak may choose to write down his or her information to give to the check-in judge. Check-in judges should have paper and pens available.
- Do not ask if the voter can read lips.
- Follow the voter's cue. Let the voter decide whether speaking, gestur-

ing, or writing is the best way to communicate. If you can communicate with the voter by speaking, speak calmly, slowly, and directly to the voter. Use short, simple sentences. Ask one question at a time. Do not shout. Your facial expressions, gestures, and body movements will help the voter understand you.

- Do not speak for the voter or try to finish his or her sentences.
- If a voter does not understand a sentence, try again with different words. Do not just repeat the same sentence.
- If the voter is still having trouble, write the sentence down on paper.
- If you do not understand something the voter has said, ask the voter to say it again. Do not pretend that you understand. If you are still having trouble understanding, provide the voter with a pen and paper. Ask the voter to write down what he or she said.
- Talk directly to a person (for example, "What is your name?"). Do not talk to his or her helper (for example, "What is his name?").

What's for Dinner?

As the holidays are fast approaching many people are spending time planning and preparing what's for dinner. Turkey, cranberry sauce, green bean casserole, stuffing, pumpkin pie? If that

sounds familiar to you, you're not alone! These dishes will be featured on many American dinner tables for this holiday season, but it may surprise you to know that they weren't always Thanksgiving staples.

Throughout the early history of the United States glimpses of what we now know as Thanksgiving have appeared.

In 1621, a meal was shared by Pilgrims and Native Americans in New England to celebrate the harvest. Many years later, on October 3, 1789, George Washington gave a Thanksgiving Proclamation, which read in part, "Now, therefore, I do recommend and assign Thursday, the 26th of November next, to be devoted to the people of these States to the service of that great and glorious Being who is the beneficent author of all the good that was, that is, or that will be." Still, "Thanksgiving" was not a regularly celebrated holiday in America yet.

Abraham Lincoln, in 1863, in the midst of the Civil War, declared Thanksgiving a national holiday. However, it was still difficult for most Americans to celebrate Thanksgiving. Depending on which part of the country you lived in, there were different things available for the dinner table and different local traditions.

By the 1880s, in New England, turkeys were considered one of the less useful farm animals and became commonly used for Thanksgiving dinner; turkeys do not give milk or eggs and have the capability of feeding a large number of people. The turkeys at this time were bred solely to be ready for Thanksgiving dinner since many stores found them difficult to store and sell without refrigeration.

In the 1940s, freezers became



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2024 Presidential Primary Election

Early Voting:

May 2-9, 2024 7AM-8PM

Election Day:

May 14, 2024 7AM-8PM

2024 Presidential General Election

Early Voting:

October 24-31, 2024
7AM-8PM

Election Day:

November 5, 2024 7AM-8PM



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What's for Dinner? (Cont.)

common in American homes and the turkey industry began to freeze turkeys in order to make them available across the nation. Butterball became the first frozen turkey company to provide a flash frozen turkey infused with a flavoring solution to make it retain moisture and taste fresh. Butterball quickly established itself as an American Thanksgiving staple for its ability to provide a delicious product at an affordable price that fed a crowd!

The innovations in the food industry in canning, refrigeration, and flash freezing around this same time, led to the products we see most often on the dinner table for Thanksgiving. The Libby's pumpkin pie, the Campbell's green bean casserole, the Oceanspray canned cranberry sauce, the Stovetop stuffing, and of course, the Butterball turkey suddenly became a part of the classic American Thanksgiving dinner!

You may be able to relate to this classic menu or maybe you have your own holiday traditions and a very different menu. We, here at the Election Board, each have our own favorite dish for a holiday dinner table!

So, whether you spend Thanksgiving cheering on a favorite football team, watching a parade, or sleeping off the tryptophan, save some time to try some of these favorite holiday dishes from our office! Take a glance, find a favorite and maybe it will become a staple on your own holiday dinner table! Follow us on Facebook and keep an eye out for a chance to vote for your favorite holiday recipe from the Election Board office!

Cory's Broccoli Cheddar Soup

3 Tbsp butter or olive oil
1 small white onion, peeled and finely diced

3 cloves garlic, minced
1/4 cup flour
3 cups good quality vegetable or chicken stock
2 cups milk
3-4 chopped broccoli florets
1 tsp Dijon mustard (optional)
1 tsp salt
1/2 tsp black pepper
8 oz freshly grated sharp cheddar cheese, plus more for serving
Heat butter in a large stockpot over medium-high heat until melted. Add onion and carrots and saute for 4-5 minutes, stirring occasionally, until both are cooked through and the onion is translucent.

Stir in the garlic and saute for an additional 1 minute, then stir in the flour and saute for an additional 1 minute.

Whisk in the chicken stock until it is evenly combined. Stir in the milk, broccoli, mustard, salt and black pepper until combined. Continue cooking, stirring every few minutes, until the soup reaches a simmer. Reduce heat to medium and simmer 6-8 minutes.

Stir in the grated cheddar cheese until completely melted and evenly mixed. Serve immediately, topped with extra cheese if desired.

Sherie's Sweet Potato Casserole

3 cups mashed sweet potatoes
1 cup sugar
2 eggs, beaten
1 tsp vanilla
1/2 cup milk
1 stick melted butter
Topping:
1 cup light brown sugar
1/3 cup flour
1 cup chopped pecans

Teresa's Mama's Pumpkin Bread

Preheat oven to 350
1 2/3 c up sifted flour
1 tsp baking soda
1/2 tsp cinnamon
1/4 tsp salt
1 1/4 cup sugar
1/2 cup chopped pecans (optional)
1/2 tsp nutmeg
Mix all the ingredients above and set aside. In 2nd bowl combine:
2 eggs, lightly beaten
1/2 cup vegetable oil
1/2 cup water
1 cup canned pumpkin
And mix well. Add the dry ingredients. Mix just until blended. Spoon into a greased 9x5x3 loaf pan.
Bake for 1 hour and 15 minutes

Carl's Smoked Brisket

Beef brisket
Seasoning of choice
Dry rub the brisket with seasonings of your choice.
Set a smoker to 200 degrees and allow the brisket to smoke for 1 hour for every pound that the brisket weighs (i.e. a 5 pound brisket smokes for 5 hours)
Every hour spritz the brisket with water or apple cider vinegar.
Once it is done in the smoker, finish the brisket in a crock pot set to low for the same amount of time again. When done, let it rest for 2 hours before serving.

Barry's Chocolate Pie

7 milk chocolate candy bars, chopped
OR: 1 cup milk chocolate chips and 1/3 cup semi-sweet chocolate chips



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What's for Dinner? (Cont.)

- 20 large marshmallows
- 1/2 cup milk
- 2 cups whipped topping
- 1 graham cracker crust (9 inches)
- Additional whipped topping, optional

In a large heavy saucepan, combine the candy bars or chocolate chips, marshmallows, and milk. Cook and stir over low heat until smooth. Remove from heat, COOL COMPLETELY. Fold in whipped topping; pour into crust. Cover and refrigerate for 4 hours or overnight. Garnish with additional whipped topping if desired.

Many Americans will be cooking for a crowd on Thanksgiving, but of course, not all. For those that may be cooking for less, try this crockpot turkey breast recipe!

Sarah's Crockpot Turkey

- 5 lb turkey breast bone-in or boneless
 - 5 stalks celery
 - 2 yellow onions
 - 1 cup carrots
 - 1 cup chicken broth
 - 6 Tbsp butter, separated
- Seasonings:
- 1 Tbsp dried minced garlic
 - 1 tsp seasoned salt
 - 1 tsp paprika
 - 1/2 tsp black pepper
 - 1 tsp Italian seasoning
 - 1/4 tsp dried parsley
 - 1/4 tsp dried sage
 - optional 1/4 tsp dried thyme

Spray the crockpot with cooking spray.

Place celery at the bottom of the crockpot and layer one yellow onion cut into large chunks and the carrots on top.

Place the skinless turkey breast, breast side down on top of the vegetables.

Cut the other onion in half and place inside the turkey with 4 Tbsp butter.

Stir together seasonings and rub over the turkey.

Melt remaining 2 Tbsp butter and brush or pour on the turkey.

Cover crockpot and cook on High for 1 hour and then turn to Low for 5-7 hours until internal temp is 165.

Enjoy the recipes and don't forget to vote for your favorites on Facebook soon!

Trivia Question

Who was the Campbell's employee that developed the green bean casserole recipe?

Answer below:

