

PSO Meeting Minutes

September 17, 2024
Meeting 2:30 p.m. in SAC 112
Link to [Teams Meeting](#)

1. Call to order - 2:30 p.m. by Vikki Swift-Raymond
2. Approval of minutes from [April 24, 2024 Meeting](#)
Dawn Lesperance motioned to approve; Beth Matuska seconded; all in favor.
Approved.
3. New Business
 - a. LC State Homecoming – Allison Silvestri, Asst Director of Development & Alumni Engagement. There is a great website for reference at <https://www.lcsc.edu/homcoming>. Flag find, sign up your office for decoration contest. Shirts can be pre-ordered, career fair, and a concert! Come and get involved and bring your families!
4. Old Business – PSO BBQ & Social – great success. Request for recipes and to do it again next year. Perhaps an area covered as it was hot (*see last page of minutes for recipes*).
5. Committee Reports – Committee Members have been updated – check the PSO website
 - a. LC Cares – same as last year
 - b. Compensation Review Committee
 - c. Functional Area Committee - Add Daphne Buckner
 - d. PSO Mentors – Vikki needs additional help – please volunteer!
 - e. PSO Employee of the Year -
 - f. Professional Development – Add Rob McDonald
 - g. Professional Staff Hearing Board – need 7 members
 - ~~h. Winter Revels~~—**Remove from remaining agendas**
 - i. PSO Donations – Sara will replace Alaina
 - j. Bylaws Committee – Dawn will review
6. Secretary / Treasurer Report (Sara)

FY24/25 Beginning Fund Balance: \$3820.44
Revenue: \$169.05
Expenses: \$0

 - o Prize Winners: 0

Ending Fund Balance: \$3,681.39

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7. Digital Communication Officer Report – (Tiffany) Emails will come from Tiffany Pilon. Please direct any updates for the website directly to her.
 8. Vice Chair Report – (Doug) Watch for events on the campus calendar and the Monday Message
 9. Chair Report
 - a. Goals and Focus for PSO Organization 2024/2025
 - Strengthen community within PSO and mentorship/mentee opportunities
 - Increase awareness of employee benefits
 - b. How to donate to PSO – Donations are requested to the PSO organization. This can also be done through payroll deduction. Forms are available and must be at least \$5 for five pay periods.
 - c. Employee perks and benefits will be covered at the next meeting. An overview will be given by Vikki or a member of the Human Resources staff.
 10. Drawings – Attendants Callee Lasley, Beth Matuska and Jane Johnson were randomly drawn to win \$10 on their WarriorOne card. Prizes were applied through the SUB on 9-17-2024.
 11. Adjourn – 3:25 p.m.
 - Next Meeting will be October 23 - 10:00 a.m.

Ranch Dressing –

- Mayo 1 Cup
- Garlic Powder 1 tsp
- Onion Powder 1 tsp
- Salt 1 tsp
- Black Pepper ½ tsp
- Parsley Flakes 1 TBS
- Milk/ Buttermilk ½ Cup

Instructions – Measure and mix all ingredients until smooth, taste and adjust seasoning to your liking

Coleslaw Dressing –

- Mayo 1 Cup
- Apple Cider Vinegar 2 TBS
- Salt 1 tsp
- Black Pepper 1 tsp
- White Sugar 1 TBS

Instructions – Measure and mix all ingredients until smooth, taste and adjust seasoning to your liking

Potato Salad –

- 5 Pounds - Yukon Gold potatoes or Yukon Gold potatoes
- 2 Cups - Mayonnaise
- ½ Cup - Refrigerated pickle relish (I prefer whole pickles chopped up)
- 2 Tablespoons - Yellow mustard
- 1 Tablespoon - Apple cider vinegar
- 1 Tablespoon - Celery seeds (optional but a nice taste)
- 1 Tablespoon - Salt
- 2 teaspoon - Pepper
- Garnish - Paprika
- 6-8 Each - Hard-boiled eggs – *peeled and chopped (optional)*
- 2 Cups - Celery stalks – *diced*
- 2 Cups - Sweet onion – *diced*
- Fresh chopped dill (optional)

Instructions –

The key to making the best potato salad is to use starchy potatoes and let them get really soft, so they are partially mashed once mixed. This gives the recipe a rustic, yet thick and luxurious quality. I like to use Yukon Gold or Red potatoes. You can also use Russet potatoes if you like.

Cut the potatoes into one inch cubes, place in a large pot of cold water and bring them to a boil to ensure even cooking. Make sure to salt the boiling water so the salty flavor gets deep down in the potatoes. Once the potatoes are soft, drain off the water. You can leave some of the skins on if you like the added texture.

Next, mix all the dressing ingredients together in a large bowl. Mayonnaise, yellow mustard, sweet pickles, apple cider vinegar, celery seeds, salt, and pepper.

Mix the potatoes and the dressing while the potatoes are still warm. Add chopped hard-boiled eggs for richness, celery for crunch, sweet onions for a zippy bite, and fresh chopped dill for a herbaceous punch.