



November 2015

**Dear Friends and Neighbors,**

November is here and with it comes our yearly In-District Meeting, Pierce County Elections, Veterans Day, and Thanksgiving. I hope that you take the time to enjoy the things that make you and your family happy. We have so much to be thankful for in this great country of ours. This month you will find information on a fun Veteran's Day event, free National Park days and information on how to safely prepare your turkey!

If there is anything in Pierce County government that I can assist you with or if you would like to share your ideas or concerns, please don't hesitate to contact my office. My staff and I look forward to hearing from you!

Warm Regards,

*Joyce*



**Join me for a community meeting...**

Please join me for an in-district Council meeting on **Nov. 3 at 5 p.m.** We'll be meeting at Pierce County's new Sewer and Traffic Operations (STOP) Facility, [9200 122nd Street E.](#) in Puyallup.

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## Pierce County Election Nov. 3

Don't forget to vote in Pierce County's General Election on or before Tuesday, November 3, 2015.



Learn more about candidates and educate yourself on the issues before filling out your ballot by visiting the County Auditor's website at [www.piercecountywa.org/elections](http://www.piercecountywa.org/elections).

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### Lahar testing alert!

On Monday the 2nd of November, Pierce County Emergency Management will test the 17 outdoor lahar warning sirens in the Puyallup River Valley.

This is a monthly drill that takes place on the first Monday of each month.

A Pierce County Alert will be launched at 9 AM on Monday to citizens who have signed up to receive them.

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### Road crews prep for winter weather

Pierce County is preparing now for winter weather on county roads.

On Oct. 12 and 13, Pierce County road crews traveled their snow plow routes, set up and recalibrate equipment, and review the county's Snow and Ice Response Plan in anticipation of winter weather.



While it is unclear how severe winter weather will be in Pierce County this year, residents can prepare by making sure their car is in good working condition and putting together an emergency kit for their car that includes blankets, a flashlight, warm clothes and non-perishable foods. Find suggestions for creating a three-to-seven day emergency kit for vehicles and winter driving tips at [www.piercecountywa.org/winterwise](http://www.piercecountywa.org/winterwise).

Pierce County maintains 3,150 lane miles of roadway in unincorporated Pierce County. Approximately 1,517 lane miles are identified as key arterial and lifeline routes that connect residential areas to service centers and state highways. The level of service these roads receive during winter weather is determined by several factors, including weather conditions, the classification of the roadway, and available resources.

When a severe winter storm is forecast, Pierce County's plan calls for crews to apply anti-icing products to key arterials and lifelines routes assuming all resources are available. If heavy snowfall affects roads countywide, plow trucks with de-icing materials are deployed 24 hours a day when all resources are available until conditions improve.

The public can reach the Pierce County Public Works Road Operations Division 24 hours a day at (253) 798-6000 with requests for service. They may also fill out a Request for Action at [www.piercecountywa.org/rfa](http://www.piercecountywa.org/rfa).

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## Auburn's 50<sup>th</sup> Annual Veterans Day Parade & Observance

November 7<sup>th</sup>, 11:00 AM

**Auburn Main St.  
East Main Street  
Auburn, WA**

Auburn, Washington, is designated by the Veterans Day National Committee and the US Department of Veterans Affairs as a Regional Site for celebration of Veterans Day 2015. Auburn is proud to be a Vietnam War Commemorative Partner. Auburn has hosted the Veterans Day Parade since 1965. Now in its 50th year, the parade has grown into one of the largest Veteran's Day parades in the United States of America.

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### Free entrance day in the National Parks

Also on November 11, 2015, entry to all national parks is free.

Mount Rainier and Olympic National Parks will charge no admission, so expect more people and less parking than usual.

Visit <http://www.nps.gov/findapark/feefreeparks.htm> for more information.

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Happy  
Thanksgiving

An illustration of a brown cornucopia overflowing with autumn produce, including pumpkins, gourds, and various fruits like apples and grapes.

## Tips for food safety

Food safety is as important as great taste. Here are some guidelines to properly prepare and cook raw meat to ensure food safety and a delicious meal for your family:

### 1. Clean

Remember to use warm, soapy water to wash anything the raw meat touches:

- Your hands
- Countertops and other surfaces
- Cutting boards
- Plates or serving platters
- Meat thermometer
- Grill utensils



### 2. Separate

Avoid cross-contamination by separating raw meat from other foods.

- Use separate cutting boards
- Use separate knives and utensils
- Separate it in your shopping bags and refrigerator
- Store in sealed containers to keep juices from dripping onto other foods
- Never reuse a raw turkey marinade on cooked turkey



### 3. Cook

Fully cook meat to destroy bacteria that could cause food-borne illness.

- Cook the product as specified on the package. Always cook to well-done, 165°F as measured by a meat thermometer
- Roast until timer pops up and turkey is fully cooked, 180°F as measured by a meat thermometer inserted into the thickest part of the thigh. ALWAYS confirm doneness with a meat thermometer. Juices should run clear. Let turkey stand 20 minutes before carving
- Never eat under-cooked poultry
- Never reuse a raw knife or cutting board for cooked food



### 4. Chill

Storing raw meat at the right temperature helps keep food safe.


- Set your refrigerator to 40 degrees or lower
- Thaw raw meats in the refrigerator in fully sealed containers
- Keep thawed or fresh meat in the refrigerator for no more than 3 days before cooking
- Refrigerate leftovers within 2 hours of cooking
- Eat leftovers within 3-4 days





See more at: <http://www.jennieo.com/cooking-with-turkey/2-Tips-for-Food-Safety#sthash.jljqPFI.dpuf>

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