



Summer's almost here, so it's time load up the kids and head out to your favorite state park. But before you leave, pack your picnic basket with a few of these new dishes.

Macaroni and Cheese

4 cups of macaroni
 4 eggs, beaten
 4 cups of milk (evaporated milk)
 Salt and pepper to taste
 Paprika to taste
 1 stick of margarine or butter
 24 to 32 oz. of cheddar cheese (mix sharp and mild cheese)
 About six (6) oz Velveeta cheese, enough to make it creamy

Boil macaroni until tender, then drain. Add margarine or butter while macaroni is hot. Pour in milk, add eggs, add salt, pepper, and paprika. Add cheeses last.

Bake 20 to 30 minutes in pre-heated oven at 350 degrees.

Brenda Spann-Wallace
 Human Resource Manager I
 Human Resources

Low -Fat Turkey Chili

1 teaspoon canola oil
 1 small red onion, chopped
 24 ounces extra lean ground turkey
 1 (4-ounces) can chopped green chilies
 1 (14-ounces) can chopped tomatoes with chilies
 2 cans (28-ounces) whites beans
 2/3 cup frozen veggie blend
 3 tablespoons chili powder
 2 teaspoons ground cumin
 1 teaspoon oregano
 1/2 cup water

In a large, heavy bottom soup pot, cooked the onion in the oil for 2 minutes, over medium heat, until soft. Add the turkey and continue to cook, breaking up the turkey with a spatula, until no longer pink (about 10 minutes). Add remaining ingredients. Cover, reduce heat to medium- low, and cook another 45 minutes or so, stirring occasionally. Serve each bowl with a crunched-up tortilla chip.

Curtis C. Singleton
 District One Electrical Supervisor

Peanut Butter Pie

8 oz. Cream cheese (softened)
 1 cup Extra Crunchy Peanut Butter

1 cup Powdered Sugar
 12-16 oz. Cool Whip
 1 tsp. Vanilla
 Chocolate or Oreo Pie Crust
 Chocolate Fudge Sauce

Beat cream cheese. Add other ingredients; beating after each addition. Pour mixture into pie crust. Chill Pie

For topping, drizzle chocolate fudge sauce over pie.

Cathy Norman
 Work Zone Safety Program Manager
 Safety Office

Cream Cheese Delights

2 (8-oz.) pkgs./cans crescent dinner rolls
 2 (8-oz.) pkgs. Cream cheese
 1 cup sugar
 1 tsp. Vanilla
 Cinnamon and sugar, to taste
 1 stick margarine, melted

Place 1 (8-ounce) can of crescent rolls, rolled out into bottom of 9 x 13-inch casserole dish. Cream together cream cheese, sugar and vanilla; spread on top of dough. Roll other can of crescent rolls to fit on top of cream cheese mixture. Sprinkle cinnamon and sugar heavily on top. Pour melted margarine over top and bake at 350 degrees for 25-30 minutes. Cut into squares when cooled.

Cathy Norman
 Work Zone Safety Program Manager
 Safety Office

Creeping Crust Cobbler

1/2 cup margarine or butter
 1/2 cup milk
 1 cup self-rising flour
 2 cup cooked or canned fruit and juice
 1 cup sugar

Melt margarine. Sift flour and sugar; add milk. Stir with a spoon until blended. Pour over melted margarine. Do not stir. Pour fruit and juice over batter. Do not stir. Bake at 350 degrees for about 40 minutes* or until golden brown. Cook times may vary.

Amelia Glisson
 Program Coordinator II
 Safety Office

SCDOT wins 2005 ARTBA Pride Award for Community Relations on Cooper River Bridge project

SCDOT was among transportation construction organizations from Maine to New Mexico that were recognized at the American Road & Transportation Builders Association Transportation Development Foundation's (ARTBA-TDF) sixth annual "PRIDE Awards" luncheon, held April 26 during the association's "Federal Issues Program" in Washington, D.C.

The PRIDE Awards honor "excellence in community relations and public education that enhance the image of the U.S. transportation construction industry."

This year's awards competition was sponsored by Better Roads and Roads & Bridges magazines. An independent panel of public relations professionals and construction industry journalists selected the winners.

State transportation departments and private sector firms were recognized in the Public-Media Relations/Education and Community Relations categories.

SCDOT won first place in the Community Relations category for positive civic involvement with the community on the new Cooper River Bridge project in Charleston.

per River Bridge project in Charleston.

By enhancing area employment, education, housing, and health/environmental opportunities, the SCDOT's Cooper River Bridge project has "built a bridge" with a solid community foundation. Recognizing the value of public feedback, the agency opened a "community bridge office" adjacent to the project's right-of-way to field questions from citizens and track community concerns.

Agency officials conducted face-to-face interviews with impacted residents to understand their needs, delivered more than 500 project presentations, and distributed project updates door-to-door. When the community asked to enhance their employment opportunities, more than 80 previously under-employed and unemployed people were hired to complete the project's pre-employment program and given on-the-job training positions with the design/build contractor. Such efforts enabled North America's longest cable stay span to be completed a year ahead of schedule and within the \$632 million budget.

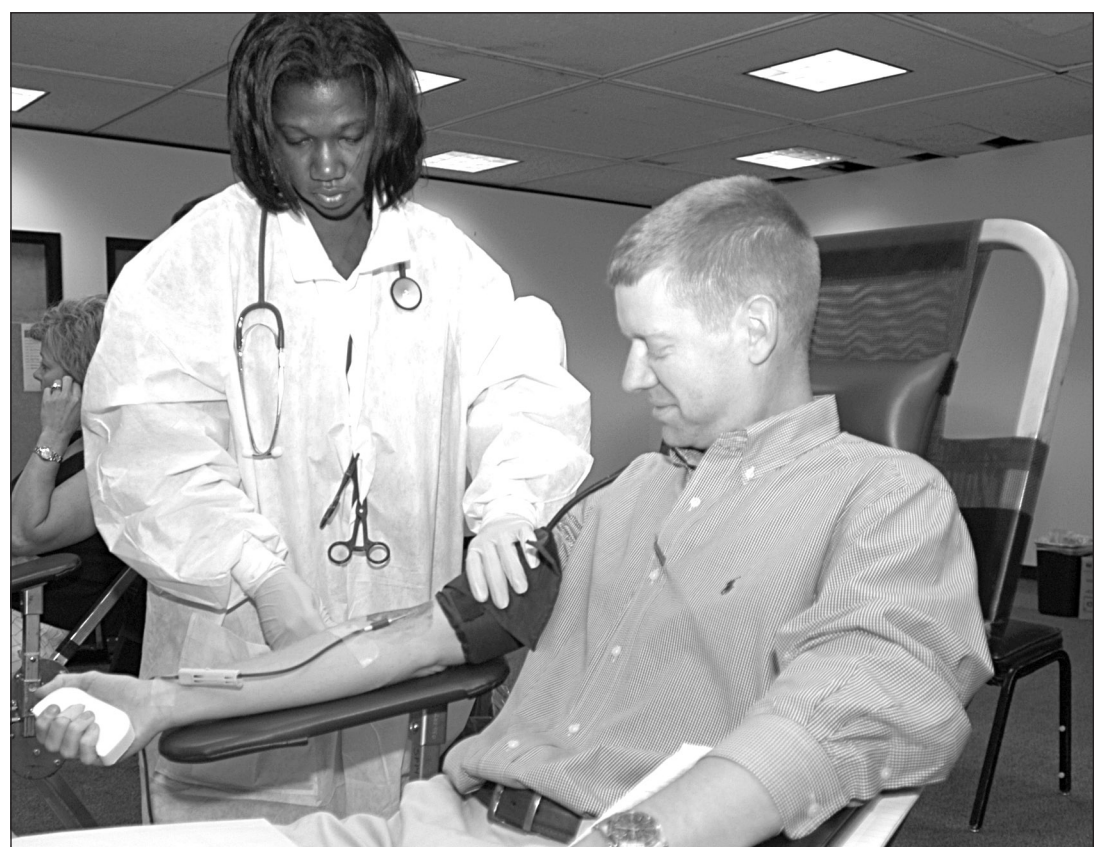
SCDOT participates in 'Pedaling With The Politicians'



PHOTOGRAPHS BY ROB THOMPSON/THE CONNECTOR

Terecia Wilson hands out a reflective 'snap' bracelet to a cyclist during a May 18 event sponsored by the Palmetto Cycling Coalition. For more information on cycling in South Carolina visit: www.pccsc.net.

American Red Cross collects blood at SCDOT



Chris Lacy donates a pint of life saving blood during an April 27 blood drive at headquarters. To learn more about the Red Cross in your area, or to find local blood drives where you can donate, visit: www.redcross.org/where/chapts.html#SC