



# THE LABOR ASSOCIATION OF WISCONSIN, INC

*Serving Public Employees Throughout Wisconsin*

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## HAPPY HOLIDAYS LAW MEMBERS!



I hope this writing finds all of you healthy and well. The Staff and I at LAW wanted to send our Warmest Wishes for Happy Holidays and a Happy New Year

I looked at the last year's Holiday greeting in the Letter of the LAW and not much has changed on how hard your jobs are even without the continued second guessing from the media. The Staff and I want to continue to show our thanks for what you guys do each day for all of us. First responders, such as yourselves, often go way beyond what is asked, without asking for anything in return. Your jobs are ever changing but one thing remains as it always has been, all of you are to be looked upon as heroes! I take immense pride that I represent each and every one of you.

Once Again, from all of us at LAW, Have a Great and Safe Holiday Season!

As always, if there is anything we can do for you, please contact us immediately.

Be Safe!

Ben Barth  
President  
Labor Association of Wisconsin

## - VEBA -

### Who can participate?

Anyone can sign up to be in our VEBA program.  
Family (including children, no age limit), friends and neighbors.  
LAW, Inc. is continually accepting members in the trust account.

However, if you are *not* a member of LAW, Inc., there is an affiliate fee of \$24 per person due January 1<sup>st</sup> of **every year**, along with the monthly \$10 fee.

## WANTED

**join the ranks of other  
fellow Law, Inc. members by  
recommending us to a prospective  
local. If the new local becomes  
a member of the law family,  
you will receive a  
\$100 reward**

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**Law Members Dental And Vision Insurance Premiums- 2018**

The cost of insurance premium rates for 2018 are as follows:

<b>Anthem Dental Members</b>	<b>Anthem Dental Non-Members</b>	<b>NVA Vision Members</b>	<b>NVA Vision Non-Members</b>
<b>Family Plan -</b> \$127.00 per month	<b>Family Plan -</b> \$129.00 per month	<b>Family Plan -</b> \$22.00 per month	<b>Family Plan -</b> \$24.00 per month
<b>Single Plan -</b> \$51.00 per month	<b>Single Plan -</b> \$53.00 per month	<b>Single Plan -</b> \$9.75 per month	<b>Single Plan -</b> \$11.75 per month

**VEBA – How Does It Work?**

Proceeds From The VEBA Health Trust Can Be Used To Pay For Your Monthly:

- Health Insurance Premiums
- Vision Insurance Premiums
- Dental Insurance Premiums
- Home Health Care Premiums
- Medicare Part B Insurance Premiums

Premiums are the monthly fees paid to your provider.

There is NO LIMIT to the number of shares and individual may purchase. Anyone can be a member of the Trust, not just those represented by \*LAW.

*\* The only requirement for non-represented members is a payment of a \$2.00 per month affiliate fee.*

**Congratulations on Your Retirement!**

**Officer Kevin Jackson**

**Firearms Instructor**

**St. Francis Police Department**

**Retired from the St. Francis  
Police Department after 29+ years of  
loyal and dedicated service to the  
people  
of the City of St. Francis.**

**Thank You for Your Service!**

**Officer Ray Borden**

**DARE Officer**

**School Resource Officer**

**Germantown Police Department**

**Retired from the Germantown  
Police Department after 21+ years  
of  
loyal and dedicated service to the  
people  
of the Village of Germantown.**



## Reindeer Twig ornaments



Here's what you will need:

- twigs or small branches
- glue gun
- googly eyes
- red pom-poms or buttons

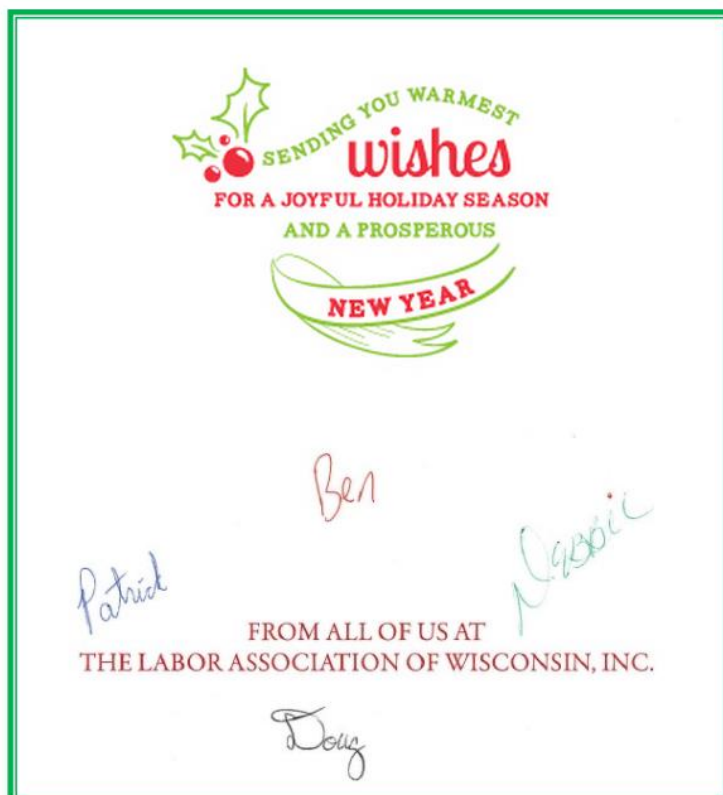


Simply glue a couple of eyes and a nose to your twig reindeer and let the fun begin!

## DID YOU KNOW?

*Improving your knowledge daily with interesting facts, stories and things that make you think.*

- About 90% of the world's population kisses
- The internet was originally called Arpanet (advanced research projects agency network) designed by the us department of defense
- Toilets use 35% of indoor water use
- The fortune cookie was invented in San Francisco
- Koalas sleep around 18 hours a day
- The first Burger King was opened in Miami, Florida in 1954
- All insects have 6 legs
- The croissant was invented in Austria
- In eastern Africa you can buy beer brewed from bananas
- African grey parrots have vocabularies of over 200 words
- A giraffe can clean its ears with its 21-inch tongue
- Australia was originally called New Holland
- 'Lonely planet' for travelers is based In Melbourne, Australia
- The sentence "the quick brown fox jumps over the lazy dog" uses every letter in the English alphabet
- The Grand Canyon can hold around 900 trillion footballs
- All the blinking in one day equates to having your eyes closed for 30 minutes
- Your foot has 26 bones in it
- The average human brain contains around 78% water
- 1 nautical knot equates to 1.852 kph (1.150 mph)



## Upcoming Holidays



November 5 – Daylight Savings Ends

November 11 – Veterans Day

November 23 – Thanksgiving



December 5 – St. Nick Eve

December 7 – Pearl Harbor Day

December 13 – First Day of Hanukkah

December 21 – First Day of Winter

December 24 – Christmas Eve

December 25 – Christmas Day

December 31 – New Year's Eve



January 1 – New Year's Day

Martin Luther King, Jr. Day



## Giant Cinnamon Rolls

### Ingredients

• Serves 12

#### Dough

- ½ cup unsalted butter, melted
- 2 cups whole milk, warm to the touch
- ½ cup granulated sugar
- 1 pack active dry yeast
- 5 cups all-purpose flour, divided
- 1 teaspoon baking powder
- 2 teaspoons salt

#### Filling

- ¾ cup butter, softened
- ¾ cup light brown sugar
- 2 tablespoons ground cinnamon

#### Frosting

- 4 oz. cream cheese, softened
- 2 tablespoons butter, melted
- 2 tablespoons whole milk
- 1 teaspoon vanilla extract
- 1 cup powdered sugar

### Preparation

1. Generously butter a 9-inch (23cm) cast iron or cake pan.
2. In a large bowl, whisk together warm milk, melted butter, and granulated sugar. The mixture should be just warm, registering between 100-110°F (40°C). If hotter, allow to cool slightly.
3. Sprinkle the yeast evenly over the warm mixture and let sit for 1 minute.
4. Add 4 cups (500 grams) of all-purpose flour to the milk mixture and mix with a wooden spoon until just combined.
5. Cover the bowl with a towel or plastic wrap and set in a warm place to rise for 1 hour.
6. Preheat oven to 325°F (160°C).
7. After 1 hour, the dough should have nearly doubled in size. Remove the towel and add an additional ¾ cup (95 grams) of flour, the baking powder, and salt. Stir well, then turn out onto a well-floured surface.
8. Knead the dough lightly, adding additional flour as necessary, until the dough just loses its stickiness and does not stick to the surface.
9. Roll the dough out into a large rectangle, about ¼-inch (1.5 cm) thick. Fix corners to make sure they are sharp and even.
10. In a small bowl combine the filling ingredients and stir to combine.
11. Spread the filling mixture evenly over the rolled-out dough, spreading right to the edges.
12. Using a pizza cutter, make 3 horizontal cuts to divide the dough into four long, evenly sized strips.
13. Starting from the bottom, roll the first strip up right to left. Take the first roll and place it back on top of the next strip, starting again on the right side and rolling up right to left, building on the first. Continue with the remaining two strips until you have a giant cinnamon roll.
14. Place the giant cinnamon roll in the prepared cast iron or cake pan and cover with plastic wrap. Place in a warm spot and leave to rise for 30 minutes. The cinnamon roll should expand to the edges of the pan during this time.
15. Bake for 45 minutes. Cover the cinnamon roll with foil to prevent the outside from burning, and bake for an additional 35 minutes.
16. While the cinnamon roll is baking, prepare the frosting.
17. In a medium-size mixing bowl, whisk together cream cheese, butter, vanilla, whole milk, and powdered sugar, until smooth.
18. Remove the cinnamon roll from the oven and let cool in the pan for at least 20 minutes. Once cool, remove from pan and drizzle frosting over the roll before serving.
19. Enjoy!

