

# EMPLOYEE NEWSLETTER

JULY - AUGUST  
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## GET THE FAMILY TOGETHER

It's as easy as gathering around the table!

Family mealtime is when everyone at home sits down and enjoys a meal together. This can be at breakfast, lunch or dinner. Additionally, it doesn't always have to happen in your own kitchen. Have you considered a picnic in your backyard or a nearby park?

Families who eat together are healthier and happier. Families are encouraged to cook, talk and eat together – and make mealtime a priority. In fact, here are just a few of the benefits that come from eating together:

- **Build relationships.** Eating together helps build a close relationship with family members. It gives everyone in the family a chance to learn more about each other. Turn off the TV and don't answer the phone during mealtime. Instead, use this time to talk, connect and make memories together.
- **Eat healthier food.** Meals prepared at home are usually better for you than meals eaten while dining out.
- **Promote stability.** Eating with your child helps them think things are OK. It sends a message of family stability.
- **Save money.** Eating at home saves the family money. It's cheaper to cook meals at home than to dine out.
- **Develop cooking skills.** Get everyone in on making a meal. Kids love to cook! Letting them help make meals will make them feel valued and part of the family.
- **Practice social skills.** Eating together as a family gives your kids a chance to learn and practice their social skills, table manners and conversation skills.
- **Try new foods.** Offer your children new foods, but don't force them to eat them. Let them choose how much to eat. Kids are more likely to enjoy a food when it's their choice.



## EMPLOYEE APPRECIATION

### Longest Serving Employees for the Bismarck Municipal Airport

- Dennis Weichel, Airport Labor  
1981 – Current (42 years)
- Gregory Haug, Director  
1990 – Current (33 years)
- Timothy Thorsen, Assistant Director  
1996 – Current (27 years)
- Troy Estes, Maintenance Manager  
1999 – Current (24 years)
- Curtis Kraft, Operations Agent  
2000 – Current (23 years)
- Ricky Hojian, Maintenance Supervisor  
2001 – Current (22 years)
- Bill Montgomery, Operations Agent  
2003 – Current (20 years)

### Number of Employees?

26 in total - 24 Full-Time, 1 Part-Time, 1 Intern

### What services do we provide?

The airport provides direct flight services to 3 hubs and 3 leisure destinations

- Denver by United
- Dallas-Ft. Worth by American Airlines
- Minneapolis by Delta
- Las Vegas, Phoenix and Orlando (seasonal) by Allegiant Air

Other services provide by tenants:  
Long-term/Short-term parking, car Rental, gifts shops, bar and café, and general aviation flight services.

### How is your division funded?

The airport enterprise fund supports itself by fees collected from rents and use fees for operation expenses and federal and state grants for capital projects.

### Combined years of service?

263 years (All airport employees)





## HR REMINDER

On April 27, 2023, ND Governor Doug Burgum signed into law H.B. 1158, which retroactive to January 1, 2023, lowers the state's personal income tax rates by collapsing the tax brackets from five to three with tax rates of 0%, 1.95% and 2.5 %.

- Income tax will be eliminated for single filers making less than \$44,725 and married couples making less than \$74,750
- A 1.95% tax will be applied to income between \$44,725-\$225,975 for single filers and between \$74,750-\$275,100 for married couples
- A 2.5% tax will be applied to any income earned beyond the second bracket's thresholds

These changes were reflected on the 6/23/2023 payroll check. Please contact Brandi with any questions or concerns.

We suggest you speak with your tax professional before making any changes, however should you wish to make changes to your taxes, submit a new W4 form to Farren. Please note, any changes to state withheld taxes must be noted on the W4, simply filling it out will not change any State withholdings.

## CUCUMBER SALAD WITH TOMATOES



### Ingredients

- 2 cups cucumber (diced)
- 1 cup tomato (seeded and diced)
- 1/4 cup onion (chopped sweet)
- 2 cups couscous or rice, cooked
- 2 teaspoons dill weed (chopped dried or fresh)
- 1/2 cup Italian salad dressing, low-fat

### Directions

1. Wash hands with soap and water
2. Toss together the cucumbers, tomatoes, onions, couscous (or rice), dill, and salad dressing
3. Chill for 1 hour
4. Serve



# CRYPTOGRAM PUZZLE

Can you crack the code? Below is a quote where each letter is substituted by another. Figure out how the alphabet is rearranged to crack the code. A few letters have been filled in to help get you started.

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z
N													A												

N				
A	R	I	R	E

		N	N	A
T	B	A	A	N

T	V	I	R

L	B	H

H	C

N				
A	R	I	R	E

		N	N	A
T	B	A	A	N

Y	R	G

L	B	H

			N
Q	B	J	A

### Answer Key

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z
N													A												

