



Special points of interest:

- Tips and Tricks
- Remember
- Employee Birthday List
- Your Guardian Angel
- Who's that Kid?

Volume 2 Issue 3
April 2003

" FOR THE EMPLOYEES BY THE EMPLOYEES "

POINT OF VIEW

Special Up-coming Events

By: Joe Franus of Operations

ANNIVERSARY SALE

This year's big anniversary sale will again be a 3-day event, on July 6, 7 and 8. More than 10,000 vehicles will be offered for sale. It will demand an extra effort on everyone's part and a lot of overtime both preceding and following the 3-day sale. Management will request that vacations not be scheduled during the anticipated peak workload period. That is the week before and the week following the 3-day sale. So plan accordingly.

HOLIDAY PARTY

Another highlight of the year is the big party General Manager Charlie White throws for his employees in December –

date and place to be announced later. A lot of thought goes into planning such a big event. Choosing the right place with the right service and proper accommodations is a very important part of the plan. Previous parties have been held at the Swan Hotel, Arabian Nights and Sea World. Nothing makes Charlie happier than to see that everybody is having a good time – and we always do. So, as mentioned in "HR Corner" in the March newsletter, you are being asked to submit any idea you may have regarding the December Holiday Party. Talk to Judd about it. Do plan on attending this fun event.

ANOTHER BIG EVENT

On a personal note, we offer congratulations to Al and Marian Lukens on their 50th wedding anniversary. Their kids and grandkids are planning a big party in Pennsylvania. Their anniversary is April 15. Best wishes from all of us.

DATES TO REMEMBER

April	
6	Daylight Savings Time Begins
13	Palm Sunday
16	Passover Begins
18	Good Friday
20	Easter Sunday
22	Earth Day
23	Secretaries Day
25	Arbor Day

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Important Notice from Security:

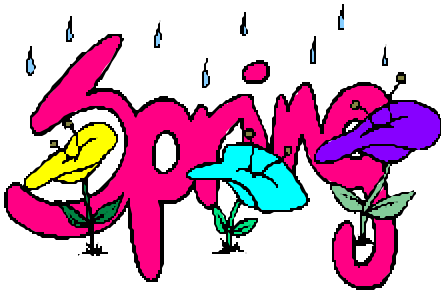
EFFECTIVE February 7, 2003 PAY CHECKS WILL NOT BE HANDED OUT UNTIL 11AM EVERY FRIDAY.

THANKS

KAY

Spring Comes To The Auction

By: Janet Rock of Operations



After many weeks of pre-dawn shivering in the early hours of Tuesday mornings readying for the auction, Spring is longed for, wished for and as welcome as the paychecks on a Friday.

Spring brings plans of planting and the cleaning up of the debris that old man winter has left in his wake. Here at the auction, I have watched the progress of the maintenance crew planting the trees and shrubs around the outside

perimeter of the property and want to comment on the nice job. I am looking forward to seeing the trees grow to provide a pleasant view as well as shade and environmental benefits. While on the subject of the maintenance crew, I like the new look of the auction floors, the new construction of the auctioneers cubicles and want to give a back pat to Hector and all the maintenance people who work to improve and maintain a nice environment to work in.

Gloria has also been doing a good job of getting the vans cleaned and fixed. The vans are our home away from home for at least eight hours a day. It is too bad that most of us who do pick up after ourselves have to pay for those people who didn't and forced the rules of no eating or drinking on

the vans.

For the college age crowd spring brings thoughts of spring break. Fun in the sun at the beaches along the coasts, partying with friends, flirting with the members of the opposite sex and all the fun things that springs promises to the young in heart as well as the young in age. Brooke Caraway and her friends are planning their high in the sky adventure and invite all who want to sky dive to join up with them for a thrill of a life time. Wish I were going too. John and I will be going up in a hot air balloon sometime in April, not quite as daring as sky diving, but a thrill that I have dreamed about for many years. Having John to share it with adds to the anticipation of drifting through the quiet early morning sky.

Hey Out There, What's Your Twenty?

By Joe Franus of Operation

We hope you're all picking up and enjoying a copy of your monthly "Point of View" newsletter. It's chock full of newsy and useful information which you'll not find in any other gazette because it's about you, your fellow-employees and your workplace. Some of you are asking, "Hey, when is the

next newsletter coming out?" This is music to our ears because it tells us people are reading it and our effort is not in vain. But we do need more participation. If you have a story about an unusual or humorous experience, an unusual hobby, an exciting vacation or anything else you'd like to

share with our readers, how about telling us about it. Got a favorite recipe? Let's print it. (A sample for the editor would help.) See Joe Franus, Janet Rock or Catherine Ramsey, your Outside Ops committee members for help with your story.

I Got Your Back

Submitted by: Lynn Harper

I am a small and precious child,
My Dad's been sent to fight ...
The only place I'll see his face,
Is in my dreams at night.
He will be gone too many days
For my young mind to keep track.
I may be sad, but I am proud.
My Daddy's got your back.

I am a caring Mother,
My son has gone to war ...
My mind is filled with worries

That I have never known before.
Everyday I try to keep
My thoughts from turning black.
I may be scared, but I am proud.
My son has got your back.

I am a strong and loving wife,
With a husband soon to go.
There are times I'm terrified
In a way most never know.
I bite my lip, and force a smile
As I watch my husband pack ...

My heart may break, but I am proud.
My husband's got your back.

I am a soldier ...
Serving proudly, standing tall.
I fight for freedom, yours and mine
By answering this call.
I do my job while knowing,
The thanks it sometimes lacks.
Say a prayer that I'll come home.
It's me who's got your back.

Employee Discounts

Join us at the West Orange YMCA for your New Year's Resolution!

- Wellness Center
- Spinning
- Group Exercise
- Child Development
- Youth and Adult Sports
- After School Programs
- And more!



West Orange YMCA
100 Windemere Rd.
Winter Garden, FL 34787
(407) 656-6430

Present your FAAO Employee ID Card for additional savings!

Photo ID Required
Must be 16 years of age.

Perkins in Ocoee offers a 10% discount to any employee when you show your Id Badge.

Special Camping Coupon!

For Florida Auto Auction of Orlando Employees

- 1 Night Stay -----No Charge
- 2 Nights Stay -----No Charge

Bonus!

Additional nights available at \$10.00 per night!
Maximum stay under this promotion is 7 nights.

Details of Participation

- 1) Please call first and make reservation at 407 889-3048
- 2) In most cases, full hook-ups are available on this promotion for RVs.
- 3) Subject to availability. Some limitations do apply.



From the Florida Turnpike take Exit 267 to Hwy. 50 East 1.8 miles to Clarke Rd., then north (left) 1.5 miles to Silver Star Rd. Proceed east (right) 1.3 miles to Apopka-Vineland Rd.(Clarcona Rd.) then north (left) 4.1 miles to resort.
From I-4 take Exit 48 west 6.5 miles to Sheeler Rd. South (left) on Sheeler for 2.8 miles (sharp right curve) to traffic signal then south (left) 2 mile to resort.

407 889-3048



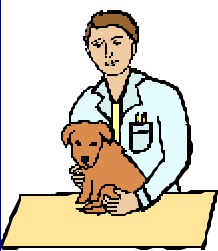
3000 Clarcona Rd. #99
Apopka, Florida 32703
407 889-3048
sunrvresorts.net

Helping Kids Thrift & Gift is a non profit organization that provides funding to non-profit organizations such as **The Children's Wish Foundation** and **The Center For Grieving Children**. The thrift store located in the Furniture Shopping Center across from Perkins on Hwy 50 and Maguire will give a 10% discount on all merchandise to any FAAO employee who shows their FAAO employee ID Card.

Donations of furniture, gift items, housewares and clothing are needed and greatly appreciated as are the volunteers who donate their time.

For more information or to schedule a pick up, call 407-648-8393 or stop by the store between the hours of ten to five.

Guanajuato Grill located on Story Road offers a 10% discount to any employee when you show your Id Badge.



Lake Olympia Veterinary Clinic located on East Silver Star Road in Ocoee, offers a 10% discount to any employee when you show your Id Badge.



Marco Anthony located on Maguire Road in the Publix Shopping Center, offers a 15% discount to any FAAO employee when you show your Id Badge.

LEARN TO DIVE !!

SOUTH LAKE DIVERS



- Specializing in Dive Travel
- Classes available to meet your schedule



With Florida Auto Auction ID- receive 10% off of Scuba Certification Class & Skin

450 East Hwy. 50
Ste #6
Clermont, FL 34711



Tel: (352) 536-9600

Naui Worldwide Member



Longhorn Steakhouse on West Colonial Drive in Orlando, is offering a 10% discount to FAAO Employee's only when you show your ID Badge. (for employee only, does not include guest)

LET PHIL MAKE FOR YOU:

- Adirondack Chair
- Adirondack Foot Stool
- Matching Table
- Hope Chest
- Toy Chest
- Shadow Box
- Benches
- Shelf for bathroom or kitchen vanity
- Shelf for above door or windows



Call Phil Fiedler
407-656-4024
E-Mail: PhilFiedler@AOL.com

HR Corner

By: Lisa Kirk of Human Resources

FORMS

I just wanted to remind everyone that most of the forms in our office can be printed from our web page. You can find them on www.faa.com click on About Us and then go to Human Resources. Your insurance forms, tax forms and employment applications are just a click away.

BENEFITS

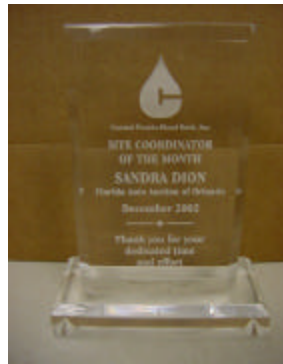
We all stay so busy in our lives taking care of the family and home we forget about taking care of ourselves. If you have Medical and Dental it would probably be a good time to schedule a physical or cleaning. If you have the comprehensive dental plan you are eligible for two **FREE** cleanings a year. So, be brave and make an appointment. I can promise you your teeth are like your car if you don't have regular maintenance done it will begin to fall apart and it costs a lot more money to correct the problem.

If you are enrolled in the Cox Medical Plan/Open Choice PPO, you may find

a participating doctor, dentist or medical facility by going to www.aetna.com and choosing the DocFind feature from the Quick Tools menu.

BLOOD BANK

If you didn't know it, Sandy Dion from the Factory department is our representative for the Central Florida Blood Bank. She is doing such a terrific job that she was recently recognized as Site Coordinator of the month. We would like to thank Sandy for taking on this responsibility and doing such a good job at it.



CONGRATULATIONS TO OUR NEW MOTHERS AND GRANDMOTHERS

Congratulations to Melissa Howell in the Vehicle Registration Department. She is the proud Mother of a new baby girl named Katie Ann. She was born at 4 p.m. on 03/08/03 and weighed 7 lb. 4.5 oz and was 19.5 inches long. Katie's Grandma Evelyn Rhodes works in System support.

RETIRING? NO WAY !!!

Did you hear that Marion Lukens retired March 25th. She has been a fixture on the lanes for over 15 years. She started out working as a driver and around 1994 she made a move to the block it must have been after her last pregnancy. (Ha, Ha) If you know Marion she has these about twice a year among other things. Her sharp wit and quick tongue will surely be missed. I understand the block presented her with a large bouquet of flowers during the meeting on Tuesday.

Adopt Someone In The Service

By: Phyllis Hassee of Human Resources



Several fellow employees have sons and daughters in service protecting us from harm.

We are listing some addresses so you can write; send a box of cookies or whatever to let them know we're thinking of them. It's a small way of showing our appreciation to those who are putting their lives on the line for us.

Brad Colburn (son of Bill Colburn)
82nd ABN 307 EN
B CO 1st PLT
APO AE 09368

LCPL. Gatica Jr., Byron (son of Byron and Mitzi Gatica)
2nd SUP BN. SUP CO. DET A
Unit 75092 Camp Fox
FPO AE 09509-5092

Gatica, Andy (son of Byron and Mitzi Gatica)
HHC 8th Perscom
APO AP 96205

SSG Hylton, Harold D. (husband of Suzanne Nurse-Hylton)
Camp DOHA 3rd ID/EOC
Operation Desert Spring 03-01
APO AE 09304

Horschler, Timothy J. (nephew of Nancy Di Fabio and cousin of Jennifer Smith)
A 10 E
APO AE 09303

If you would like to give us the address of your son or daughter in service, please send it to Human Resources and we'll include it in our next newsletter.

It's important that we show our support and respect for all of them.



April Birthdays

Happy Birthday to all of our Employees celebrating their birthday this month.

Day	Name	Dept.	Day	Name	Dept
1	Monte, Nick	Drivers	15	Trowell, Jeff	Fleet/lease
3	Khounpraseuth, Vilay	Security	15	Zacharie, Mevency	Traffic
3	Knight, Herbert	Arbitration	16	Losche Jr, Frank	Drivers
3	Luke, Rita	Block	18	Bamforth, Warren	Drivers
5	Chaltu, Diaram	Security	18	Cannaday, Lidia	Special Payments
5	Chrzanowski, Kathleen	Block	18	Rippe, Jacques	Security
5	Harrison, Rosita	Internet	19	Hairiston, Cecil	Security
5	Jelonek, Frank	Safety/Security	19	Hitnarain, Latchman	Factory Sales
6	Hazzard, Melissa	M.A.F.S.	19	Sasser, James C	Security
6	Moore, Alfred	Drivers	21	Quiles, Louis	Drivers
6	Puskarich, Barbara	Human Resources	21	West, Joanne	Drivers
6	Rodriquez, Rene'	Drivers	23	Mitchell, Patricia	Transportation
6	Watts, Ruth	Sales & Marketing	23	Rhodes, Amy	Factory Sales
7	Alexander, Robert	Drivers	23	Watson, Sean	Drivers
7	Clay, Christine	Maintenance	24	Pascall, Gayle	Drivers
8	Franzen, Shirley	Drivers	24	Warren, A. Gayle	Block
9	Morgan, Vernon	Security	24	Wright, Thomas	Internet
10	Asher, Marjorie	Drivers	25	Smith, Jonas	Security
10	Garcia, Rosa	Sales & Marketing	25	Wright, Harold	Drivers
10	Johns, Amy	Counter Clerk	26	Bales, Diane	Factory Sales
10	Super, Jane	Drivers	26	Bohley, Stephanie	Accounting
11	Horne, Martha	Factory Sales	26	Felton, Jimmie	Drivers
11	Lewis, Marie	Limo	26	Garnett III, William	Security
11	March, David	Factory Sales	26	Kassa, G. Jean	Drivers
11	Mozingo, Penny	Gate Registration	26	Sandeen, Karen	Operator
12	Gosnell, Kim	Dealer Sales	27	Schoonover, Cassie	Registration
12	Pistel, Sheryl	Internet	27	Witt, Daniel	Registration
12	Webber, Charles	Drivers	28	Cox, Robert	Drivers
13	Bennett, Bruce	Drivers	28	Kennedy, Gerald	Fleet/lease
13	Burke, Amy	Factory Sales	28	Knof, Robert	Block
13	Smith, James	Drivers	28	Medina, Sandra	Sales & Marketing
14	Watts, Gene	Accounting	29	Seltzer, Myron	Drivers
15	Ervin, Robin	Registration	29	Wentzel, Phyllis	Operations
15	Garrett, Sandra	Titles	30	Stockdale, Carol	Dealer Sales



Happy Birthday to all!

May Birthdays

Happy Birthday to all of our Employees celebrating their birthday this month.

Day	Name	Dept.	Day	Name	Dept
1	Cyr, Betty	Main Office	13	Leiby, Thomas	Operations
1	King, Richard	Auction Operators	14	Davidson, Avery	Drivers
1	Kneaskern, Donna	Gate Registration	14	Hargrove, Latisha	Accounting
1	Magnasco, Alejandro	Drivers	14	Morse, Susan	Drivers
1	Pentz, Michelle	Drivers	14	Raney, Mary Ann	Main Office
2	Conyers, Tamara	Block	15	Main, George	Transportation
2	Greenhill, Kevin	Safety	15	McDermott, Cheryl	Factory
2	McGuffee, Charlie	Factory	15	Paine, Fred	Drivers
2	Swiatkowski, Debra	Drivers	16	Kopansky, Peter	Drivers
3	Edgeton, Glenn	Arbitration	16	Taylor, Bernice	Traffic
3	Johnson, Michael	Internet	16	Von Sonnenberg, Carl	Operations
3	Ringling, Adrienne	Main Office	17	Collins, Phillip	Factory
4	Cory, Jerry	Operations	17	Sirois, Celena	Dealer Sales
4	Palmer, George	Drivers	18	Dion, Sandra	Factory
4	Richter, William	Drivers	19	Gray, Donna	Factory
5	Binder, Mary	Registration	19	St.John, Delores	Transporter Services
5	Ferrer, Anibal	Factory	20	Garrison, Alice	Drivers
5	Pierce, Sherman	Traffic	20	Howell, Janet	Factory
6	Gayen, Pronob	Security	20	James, Denice	Factory
7	Brewton, John	Accounting	21	Perez, Delila	Arbitration
7	Egan, Bert	Security	22	Milam, Jamie	Dealer Sales
7	Hart, Terry	Block	23	Padot, Arthur	Drivers
8	Edwards, Lenwood	Drivers	23	Shaw, Jeannine	Inventory Control
8	Meredith, Margo	Executive Secretary	24	Witt, Mary	Registration
8	Rosa, Rafael	Drivers	26	Austin, Angelena	Block
8	Slack, Kenneth	Drivers	26	Carney, Debra	Special Payments
8	Stillson, Betty	Registration	26	Cummings, Walter	Transporter Services
10	Raleigh, Ida	Drivers	27	Krueger, Margaret	Drivers
10	Smith, Rosemarie	Traffic	27	Murphy, Trisha	Registration
11	Cain, Melvin	Drivers	28	Hardwick, Peggy	Security
11	McKelly, Valerie	Security	28	Hebb, Kim	Fhp/gate Guards
11	Pryor, Terry	Security	29	Aper, Joan	Vehicle Locators
11	Rhodes, Evelyn	Inventory Control	30	Knighten, Jerry	Drivers
12	Smith, Kay	Security	30	Martynowski, Walter	Drivers
12	Taylor, Jack	Drivers	30	McCullough, Roxie	Drivers
12	West, Stacy	Factory	31	Edmondson, Lisa	Factory
13	Caraballo, Jorge	Security	31	Komorowski, Edward	Drivers

Happy Birthday to all!



An Easter Basket Survey

By: Janet Rock of Operations



Just for fun, I started to ask people this question, "If you could have anything you wanted put into an Easter basket for you, what would it be?" Some of the answers surprised and sobered me.

The largest request, for "peace on earth", told me that even though many people are in favor of attacking Iraq, they are saddened by it and wish for a solution without a war. Our world has shrunk with the advent of modern media's ability to bring the whole world right into our living rooms and the situations of war, poverty, fear and starvation become a part of our lives. As I listen to the news of the turmoil in the Middle East, I re-

member to pray, "God, please continue to bless America as You have since the day she was founded under the banner of "In God we trust."

The second largest request was for a member of the opposite sex. That reminded me of Mother Theresa's words, "The greatest disease in America is loneliness." We have so much here and yet the greatest basic need to love and be loved has somehow gotten lost under the blankets of materialism, self-centeredness and the fear of and the lack of the knowledge on how to love.

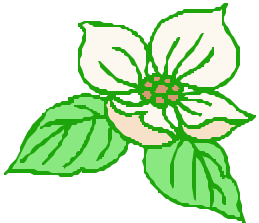
Some people wanted money for Easter, a new motor home, vacations, visits to family and

friends, and a fisherman wanted the catch of a big fish. Others wanted live bunnies and chicks, unlimited supply of the samoa girl scout cookies, a prime rib dinner, chocolate covered cherries (lots of them), chocolate covered strawberries and strawberry ice cream, little nibs would be nice; as well as Pam Anderson, said another.

If you could have anything you wanted in your Easter basket, what would it be? Whatever it is, I hope you get it, and if not, that you have a very beautiful Easter filled with all that makes your heart happy and your lips smile.

The Legend Of The Dogwood

Submitted by: Catherine Ramsey of Operations



There is a legend, that at the time of the Crucifixion, the dogwood had been the size of the oak and other forest trees. So firm and strong was the tree that it was chosen as the timber for the cross. To be used thus for such a cruel purpose greatly distressed the tree, and Jesus, nailed

upon it, sensed this, and in His gentle pity for all sorrow and suffering said to it: "Because of your regret and pity for My suffering, never again shall the dogwood tree grow large enough to be used as a cross. Henceforth it shall be slender and bent and twisted and its blossoms shall be

in the form of a cross. . . two long and two short petals. And in the center of the outer edge of each petal there will be nail prints, brown with rust and stained with red, and in the center of the flower will be a crown of thorns, and all who see it will remember."

Registration Honors Employee

By Jackie Weierbach of Registration

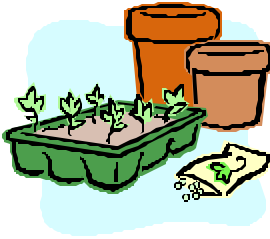


The vehicle registration team would like to recognize Rita Clay as our employee of the month for January (better late than never; sorry Rita). Rita started here February 1998, since then she has learned inside procedures, outside procedures, numbering units outside, team leading, and now has the responsibility of numbers coordinator. As our numbers coordinator, she

is responsible for every car that comes through our gate; gets the proper number (trust me not an easy task). Rita is a great team player that always has a smile to greet you with, and never says no to the task at hand. Thank you, Rita, you are a great asset. It is a pleasure to work with you every day.

Spring Gardening

By: Phyllis Hassee of Human Resources



Spring is just around the corner and the lawn is beckoning.

Now is the time to start cleaning up from the winter's damage. Cut off brown/dead tops from perennials. If a plant looks totally dead with no leaves, look carefully around the base of the plant. New green shoots may still come up. Don't be hasty about pulling presumably dead plants out of the ground.

The lawn and garden centers are full of blooming annuals and

perennials now. Pick ones that can take our hot sun. Pansies and petunias are pretty but they won't last long in our heat. If you go to all that work and expense, you don't want it to disappear in a few weeks.

Fertilize plants with timed-release pellets. As you water your new and established plants, they are receiving nutrients from the pellets. You're doing two things at once.

You'll be surprised at how many flowering plants were damaged

but are coming back to life now. Fill in areas that are bare and allow those small reemerging plants to grow.

Clean up patios and birdbaths for spring. Bleach and water do the job beautifully and easily.

Although spring means lots of gardening work, soon the clean up will be complete and then maintenance is easier and you can really enjoy the beauty that results from all that labor.

Do you have an article to submit?? See the back page for all the details.

Thank You For All Who Participated In Relay For Life

By: Louis Fazio, Jr. Community Relations Manager

Thank you for all who participated in relay for life:

We raised over \$8,426.83 in our first attempt. Lockheed Martin was the winner with \$25,219.24 and Crawford Tire/Silver Springs \$24,185.71. If my figures are correct, we would come in third with just over \$8,426.83; Windermere Elementary would be fourth with \$6,737.64. Perot systems fifth with \$6,238.50; CDPA is sixth with \$6,150.00. Lake Whitney Elementary \$4,424.37 was seventh. Senniger Irrigation was eighth with \$4,456.06. Idea seekers \$4,4237.28.

For those departments that did not participate, you missed a great opportunity to help your community. Maxine Walls and I along with other team members, challenge everyone at FAAO to have at least one member from each department to be part of our relay team for next year. We will be having a wrap-up meeting Thursday March 20, in the cafeteria. During this meet-

ing, we will be planning for our next relay for 2004.

In the month of March we had the West Orange Chamber tour the auction and our entire facility. I would personally like to thank Charlie and Kim White, Mike Johnson, Ken Carrick, Ralph Irizarry and Kay Smith for making this event a success.

I also had the opportunity to learn more about the malpractice issue that is affecting our state and country.

I will be traveling to Tallahassee with the Chamber of Commerce to monitor how this issue is progressing through our legislators. I will let you know more about this issue as information becomes available. If you would like to write your legislator, see me or Ken Carrick in the Community Relations office for the address of your legislator. Please let your voice be heard.

We are also becoming involved with chairman Richard Crotty

and the transportation initiative termed 20/20. At one of the meetings, Ken Carrick and I learned that there is only 40% new road construction and road usage was 150%. We will be hosting a meeting for the transportation alliance at our Re-Marketing facility on April 17, 2003.

The auction is also becoming involved in the Oakland Nature Preserve, along with the Winter Garden Rotary and eight other clubs. The goal is to heighten the awareness of youth and adults of Orange County and the entire state of Florida to the environmental issues.

As you can see we have been busy in the Community Relations department. If you would like to get involved or help with any of our projects be sure to let me know. Have a great community day.

Golf Outing A Big Success

By: Joe Franus of Operations

Great weather, a great turnout and a great afternoon of fun and fellowship – that’s how the Outside Operations sponsored Golf Outing turned out on February 26 at the Green Valley Country Club in Clermont. Thanks to Eugene Fogel, the guy who put it all together. Ten foursomes, each starting at #1 tee, were able to tee-off on time (1 pm) and finish before sundown.

It was a good mix of talent, which, as anticipated, included a few wannabees, a few has-beens, and, believe it or not, some darn good golfers. The two-man best ball format promoted healthy competition within foursomes. Green Valley is a nice course with some challenging holes; particularly the “what water”

holes #7, 8, 9, 10 and 12 where some took the opportunity to go “fishing” - for lost balls, that is. However, there was an imposed 3-minute limit for that sport. The greens were all in great shape.

As luck would have it, the guy who arranged the outing, Eugene, was unable to play because of a sore knee. Let’s hope he’ll soon be able to play. There is talk about having another outing probably in April. Interested? Let Eugene know.

As for the scores, they varied widely from a low 69 to a high 105 – par for the course is 72. I would be remiss – maybe fired – if I didn’t tell you that Judd Kuneman was the guy who shot that 69.

I’m told that there were some great drives and great putting; however, no report of a hole-in-one. It’s amazing how well some golfers score in a game that prohibits cheating (or fudging). Hmmm.

Everybody scored well at the 19th hole, leaving no divots in the pans of delicious Swedish meatballs and chicken wings, assorted cheese and veggie tray. Looking at the pictures, you can tell a good time was had by all. Again, thanks Eugene for making it all possible. And thanks to Dewayne Caraway for the camera shots.



Eugene Fogle explaining the rules



Lineup at the first tee



Waiting their turn David Henry & Gloria Gevers



Numero Uno, Ben Beckman, Judd Kuneman, Toni Creekmore, (host Eugene Fogle) and Carl Von Sonnenberg



That was a good hole, Toni Creekmore



Looking for a lost ball?



Lady Champs: Toni Creekmore & Gloria Gevers



Golf brothers: Frank and Dave Norton



Relaxed at the 19th hole

How Colorful Is Your Diet?

Health experts have long advised us to “eat plenty of fruits and vegetables.” And many would also tell us to “eat a variety of foods, oranges, yellows and greens.” That’s because the rainbow of colors found in fruits and vegetables is nature’s way of telling us that these foods are packed with hundreds of beneficial, disease-fighting plant chemicals.

RED

Examples, tomatoes, pink grapefruit, watermelon

Rich in the carotenoid lycopene. Lycopene may protect against prostate cancer, as well as heart and lung disease.

RED/PURPLE

Examples: red and blue grapes (and red wine), blueberries, strawberries, beets, eggplant, red cabbage, red peppers, plums, red apples.

Loaded with powerful antioxidants called anthocyanins that help the heart by blocking the formation of blood clots.

ORANGE

Examples: carrots, mangoes, cantaloupes, winter squash, sweet potatoes.

Rich in cancer-fighting alpha carotene, along with beta-carotene that protects the skin against free radical damage and promotes repair of damaged DNA.

ORANGE/YELLOW

Examples: oranges, peaches, papaya, nectarines.

Provide beta cryptoxanthin, which may help prevent heart disease.

YELLOW/GREEN

Examples, spinach, collards, corn, green peas, avocado, honeydew.

Sources of the carotenoids lutein and zeaxanthin, which are linked to reduced risk of cataracts and age-related macular degeneration.

GREEN

Examples: broccoli, Brussels sprouts, cabbage, kale, bok choy.

Rich in cancer-blocking chemicals like sulforaphane, isocyanate, and indoles.

WHITE/GREEN

Examples: onions, leeks, garlic, celery, asparagus, pears, green grapes.

Those in the onion family contain allicin, which has antitumor properties. The other foods contain antioxidant flavonoids like quercetin and kaempferol.

Insect Bites Bugging You?

Submitted by: Catherine Ramsey of Operations

Now that spring is almost here, here’s a simple kitchen cure for itchy insect bites. Just slap on a paste of meat tenderizer. Enzymes in the tenderizer are

absorbed through the skin and break down itch-causing toxins in the bite, eliminating that urge to scratch. If you don’t have any meat tenderizer, try bak-

ing soda. It won’t stop the itching, but it will reduce inflammation and pain.

Your Guardian Angel

Do you know someone who has been out awhile? Let us know and we will add them to our Guardian Angel list.

We would like to wish the following employees a speedy recovery and a safe return. You all are missed here at FAAO.

Anneta Allen

Joe Fisher
Elaine Glisson
Vard Hager
Melissa Howell
Leon Kazanji
John Meister

If we have missed anyone, please accept our apologies. We truly did not do it on purpose. If you are aware of someone who should be added to our list, please let us know.

Important Notice From Accident Investigations

By: Dena Hatcher of Accident Investigations

Employees should be aware that there have been several incidents where hoods have been bent on Chrysler PT Cruisers and Honda Civics. Please pay attention when lowering these hoods. The prop rods are set toward the back and it doesn’t take much force to bend the hood if you forget to lower the prop rod first.

Taking The Initiative

By: Louis Fazio Jr. Community Relations Manager

On March 12, 2003, Manheim's Florida Auto Auction again took the lead above all MANHEIM auctions, by kicking off our new employee program taking the initiative. This program empowers both the employee and his or her manager to improve FAAO. Bill Beane, with the strategic development, is consultant and author of this program to ensure that this program becomes part

of the Manheim's Florida auto auction culture.

I am honored to act as a facilitator of this program. Under the direction of Charlie White, we have begun piloting this new program to all of our full time employees. In the coming months this program will impact the entire auction. Taking the initiative, the theme of this inno-

uated program will catapult the Florida Auto Auction to a new and exciting era.

When you see your name on the list of participants to take this ground breaking course, please come prepared with your input to help us make our auction even better than we could imagine.

The Safety Zone

By: Larry Smith of Safety



Heat Stress

Hot weather triggers a variety of medical emergencies. Even healthy people should take it easy during extremely high temperatures, and those with respiratory and other health problems must be especially careful. Stay out of the sun as much as possible. Drink extra fluids, but avoid alcoholic beverages. Alcohol can cause dehydration.

The Best ways to prevent a sun stress emergency are:

- Drink before you're thirsty and drink often.
- Eat a healthy diet.
- Wear a hat or cap, keep the neck covered and wear loose fitting clothing.
- If you can, work in the cool hours of the day or evening.

The greatest amount of heat loss

from the body occurs at the head. This is why it is important to wear a hat or cap in the sun.

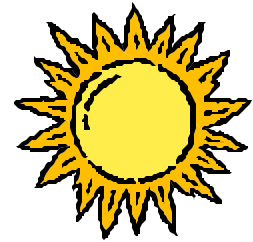
The University of Minnesota, Facilities Management does not recommend the use of table salt or salt tablets to replace body electrolytes. Many electrolyte replacement drinks are available on the market. Electrolytes are crucial for the proper functioning of the body. Common electrolytes are:

- Calcium
- Sodium
- Potassium

Heat-related injuries fall into three major categories:

- Heat cramps
- Heat exhaustion
- Heatstroke

Heat cramps are muscular pains and spasms that occur when the body loses electrolytes during profuse sweating or when inadequate electrolytes are taken into the body. They usually begin in the arms, legs or abdomen, and often precede heat exhaustion. Treatment for heat cramps is to rest in the shade, get near a fan, spray the person with water and massage the cramp.



Heat exhaustion is a medical emergency. When a person is suffering from heat exhaustion, they will perspire profusely and most likely will be pale. It is best treated by taking the patient to a cool place, applying cool compresses, elevating the feet and giving the patient fluids.

Heat stroke is the worst heat-related injury. The brain has lost its ability to regulate body temperature. The patient will be hot, reddish and warm to the touch. Their temperature will be markedly high and there will be no perspiration. This is a medical emergency, call 9-1-1. The emergency care of heatstroke is to cool the body as quickly as possible. One of the best methods for cooling the body during a heat emergency is to wrap the patient in cool, wet sheets.

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THE FABULOUS

50'S & 60'S

PICNIC AREA

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RAIN OR SHINE---WE'LL MOVE INSIDE
 COOKOUT---HOT DOGS---HAMBURGERS
 LIVE MUSIC---ANTIQUE CARS
 PICNIC TABLES AVAILABLE---BRING
 A LAWN CHAIR IF YOU WANT TO BE
 COMFORTABLE

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Admission is free to all Florida Auto Auction Employees
 Just come or contact Janet Rock for more information!!!

Pool!! Picnic Area!! Mini Golf!! Fun for everyone!! Spend a day at Sun Resort Clarcona Condo. Association located at 3000 Clarcona Rd.

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 THE PRICE IS RIGHT--GUARANTEED WORK

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Enjoy amenities such as controlled access gates, direct access garages, complete athletic center, swimming pool, spa and resident business center. Interior features include garden bathtubs, full size washers and dryers, built-in microwaves, and 9-foot ceilings with crown molding.

Congratulations to Employees of
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- you will receive 1/2 off of the security deposit
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- your choice of \$100 gift certificate from one of our neighboring stores or restaurants
- 2 months free rent on two and three bedrooms / 1 month free on one bedrooms

Call us today for a personal tour
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 (407) 253-3811 www.lincolnapts.com



Remember When

Submitted by: Janet Rock of Operations

For our kids and grandkids! We remember this, don't we?

"Hey Dad", one of my kids asked the other day, what was your favorite fast food when you were growing up?" "We didn't have fast food when I was growing up,"

I informed him. "All the food was slow." "C'mon, seriously, where did you eat?" "It was a place called 'at home'", I explained.

"Grandma Stewart cooked every day and when Grandpa Stewart got home from work, we sat down together at the dining room table, and if I didn't like what she put on my plate I was allowed to sit there until I did like it." By this time, the kid was laughing so hard I was afraid he was going to suffer serious internal damage, so I didn't tell him the part about how I had to have permission to leave the table.

But here are some other things I would have told him about my childhood if I figured his system could have handled it:

My parents never owned their own house, or wore Levis, set foot on a golf course, traveled out of the country or had a credit card. In their later years they had something called a revolving

charge card. The card was good only at Sears Roebuck. Or maybe it was Sears AND Roebuck. Either way, there is no Roebuck anymore. Maybe he died.

My parents never drove me to soccer practice. This was mostly because we never had heard of soccer. But also because we didn't have a car.

We didn't have a television in our house until I was 11, but my grandparents had one before that. It was, of course, black and white, but they bought a piece of colored plastic to cover the screen. The top third was blue, like the sky, and the bottom third was green, like grass. The middle third was red. It was perfect for programs that had scenes of fire trucks riding across ones lawn on a sunny day.

I was 13 before I tasted my first pizza. It was a Luigi's Pizza on the west side of Cleveland and my friend, Ronnie, took me there to try what he said was "Pizza pie." When I bit into it, I burned the roof of my mouth and the cheese slid off, swung down, plastered itself against my chin and burned that, too. It's still the best pizza I ever had.

We didn't have a car until I was

15. Before that, the only car in our family was my grandfather's Plymouth. He called it a "machine."

I never had a telephone in my room. The only phone in the house was in the living room and it was on a party line. Before you could dial, you had to listen and make sure some people you didn't know weren't already using the line.

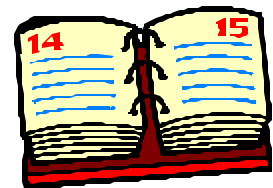
Pizzas were not delivered to our home. But milk was.

All newspapers were delivered by boys and all boys delivered newspapers. I delivered the Cleveland News six days a week. It cost 7 cents a paper, of which I got to keep 2 cents. On Saturday, I had to collect the 42 cents from my customers. My favorite customers were the ones who gave me 50 cents and told me to keep the change. My least favorite customers were the ones who seemed to never be home on collection day.

If you grew up in a generation before there was fast food, you may want to share some of these memories with your children or grandchildren. Just don't blame me if they bust a gut laughing.

One Day At A Time

Yesterday is history
 Tomorrow is a mystery
 Today is a gift –
 That's why it's called the "present"



Cookin' In The Kitchen

BANANA SHAKE

(Designed to deflate your high blood pressure)

2 bananas, sliced
2 cups skim milk
2 cups nonfat vanilla yogurt
1-cup pineapple juice
1 tbsp honey
Or substitute ½ cup blueberries for bananas

Process all ingredients in a blender until smooth. Serve immediately. Makes 4 servings.

OATMEAL RAISIN COOKIES

Submitted by Pat Dozier of Operations

2 sticks butter, softened
1-cup brown sugar
½ cup white sugar
2 eggs
1 tsp. vanilla
1-1/2 cup flour
1 tsp. soda
1 tsp cinnamon
½ tsp salt
3 cups oats, uncooked
1-cup raisins

Beat butter and sugars. Add eggs and vanilla, beat well. Add combined flour, soda, cinnamon and salt, mix well. Stir in oats and raisins, mix well. Drop by rounded tablespoons on ungreased cookie sheet. Bake 10-12 minutes at 350 degrees.

PEANUT BUTTER COOKIES

Submitted by Pat Dozier of Operations

½ cup sugar, white
½ cup butter, 1 stick
½ cup sugar, brown
1-cup peanut butter, smooth
½ tsp baking soda
½ tsp vanilla
1 egg
½ tsp salt
1-1/2 cup flour

Mix first 3 items until smooth. Add egg, peanut butter and vanilla. Combine soda, salt and flour; mix with above ingredients, blend well. Roll into 1.5 to 2 in. balls and place on greased cookie sheets. Flatten each

with the tines of a fork. Bake at 376 degrees for 15 minutes. Do not over bake.

EASTER EGGS

2 pounds confectioners' sugar
1/4 pound margarine, softened
1 (8 ounce) package cream cheese
2 teaspoons vanilla extract
12 ounces peanut butter
1 pound flaked coconut
4 cups semisweet chocolate chips
2 tablespoons shortening

In a mixing bowl, combine sugar, margarine, cream cheese and vanilla extract. Divide the batter in half and place each half of the batter in a bowl on its own. Stir peanut butter into one of the bowls and coconut into the second.

Using your hands, mold the dough into egg-shapes and arrange the forms on cookie sheets. Place the eggs in the freezer until frozen.

Once the eggs have frozen, melt the chocolate and shortening in the top of a double-boiler. Dip the eggs into the chocolate until coated. Place the eggs on wax paper lined cookie sheets and return to the freezer to harden. After the chocolate has hardened the eggs can be kept in the refrigerator.

EASTER MEAT PIE

4 (9 inch) unbaked pie crusts
2 pounds ricotta cheese
6 eggs
8 ounces mozzarella cheese, grated
1 pound cooked ham, chopped
1/2 pound Genoa salami, chopped
1/4 pound prosciutto, chopped
1/4 cup grated Parmesan cheese

Preheat oven to 325 degrees F (165 degrees C). Place ricotta in a large mixing bowl and add eggs one at a time while mixing on low speed. Stir in mozzarella, ham, salami, and prosciutto until all ingredients are well combined. Line two 9 inch pans with pastry. Spoon half of mixture into each pan. Sprinkle half of the Parmesan cheese over each pie, then cover with top pastry. Crimp edges and cut steam

vents in tops. Bake in preheated oven for 1 hour, until crust is golden brown. Cool on racks.

HOT-CROSS BUNS

2 packages active dry yeast (1/4 ounce, each)
1/2 cup warm water
1 cup warm milk
1/2 cup sugar
1/4 cup softened butter or margarine
1 tsp vanilla extract
1 tsp salt
1/2 tsp ground nutmeg
6 1/2 to 7 cups all-purpose flour
4 eggs
1/2 cup dried currents
1/2 cup raisins
2 tbsp water
1 egg yolk

Have the water and milk at 110-115°F. In a large mixing bowl, dissolve the yeast in the warm water. Add the warm milk sugar, butter, vanilla, salt, nutmeg, and 3 cups of the flour. Beat until smooth. Add the eggs, one at a time, beating the mixture well after each addition. Stir in the dried fruit and enough flour to make a soft dough. Turn out onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl and turn over to grease the top. Cover with a damp towel or plastic wrap and let rise in a warm place until doubled in size (about 1 hour).

Punch the dough down and shape into 30 balls. Place on greased baking sheets. Using a sharp knife, cut a cross (or X) on the top of each roll. Cover again and let rise until doubled (about 30 minutes). Beat the water and egg yolk together and brush over the rolls. Bake at 375°F for 12 to 15 minutes. Cool on wire racks. Drizzle icing over the top of each roll following the lines of the cut cross.

ICING: Combine 1 cup confectioners' sugar, 4 teaspoons milk or cream, a dash of salt, and 1/4 teaspoon vanilla extract. Stir until smooth. Adjust sugar and milk to make a mixture which flows easily.

Easter Egg Dye: The Natural Way

Submitted by: Nancy Di Fabio of Human Resources

Make dyes for Easter eggs from materials in the kitchen.

- Red cabbage leaves produce a robin's egg blue color.
- Orange peels create a tender yellow
- Carrot tops yield a smoky yellow green

- Yellow Delicious apple peelings dye eggs pale lavender flecked with soft rust.

- Brown (not white) onion peels dye orange.

- Fresh spinach gives you a pinkish color with gray-green buffs.

To dye eggs, place in a pan and cover with water. Add 1

teaspoon of vinegar and dye material. Bring to a boil; reduce heat and simmer gently 20 minutes.

The color will deepen or change if the eggs are left in the dye solution overnight.

DO NOT eat the eggs if you leave them out of the refrigerator over night!

History Of The Easter Bunny

Submitted by: Nancy Di Fabio of Human Resources



The Easter bunny has its origin in pre-Christian fertility lore. The Hare and the Rabbit were the most fertile animals known and they served as symbols of the new life during the Spring season. The bunny as an Easter symbol seems to have its origins in Germany, where it was first mentioned in German writings in the 1500s. The first edible Easter bunnies were made in Germany during the

early 1800s. And were made of pastry and sugar.

The Easter bunny was introduced to American folklore by the German settlers who arrived in the Pennsylvania Dutch country during the 1700s. The arrival of the "Oschter Haws" was considered "childhood's greatest pleasure" next to a visit from Christ-Kindel on Christmas Eve. The children

believed that if they were good the "Oschter Haws" would lay a nest of colored eggs. The children would build their nest in a secluded place in the home, the barn or the garden. Boys would use their caps and girls their bonnets to make the nests. The use of elaborate Easter baskets would come later as the tradition of the Easter bunny spread through out the country.

New Spot In Town

By: Louis Fazio Jr. Community Relations Manager

There is a new business in the West Orange Area. I am working on getting a discount for the employees. When it is finalized I will bring the news to everyone. Below you will find some information on the establishment and it's owner.

A New Way To Start Your Day... With A Jolt!!!

West Orange Chamber of Commerce Member, J-R's Attic Door, has introduced J-R's Daily Jolt, a quaint coffee, espresso bar at [The Gallery at 28 W. Plant Street](#) in Historic Downtown Winter Gar-

den. Featuring private label Winter Garden Select Coffee and with a 6:30 a.m. opening on weekdays and 8 a.m. opening on Saturday, proprietor Joe Dropsey will be offering a tasty selection of muffins, pastries and fresh fruit for the early birds while serving great cookies, brownies, cakes and pies to reel in the after-dinner crowd until 9 p.m. Mondays, Tuesdays, Thursdays, Fridays and Saturdays. The addition of teas, juices and nutrition bars is intended to attract the health conscience who are enjoying the West Orange Trail. Joe started the Winter Garden Se-

lect Coffee label early in 2002 and received an overwhelming response from patrons who are sold on the more than 90 available flavors which are freshly roasted-to-order in nearby Hollywood, Florida and available by the pound. So when you are in the area, whether for business or pleasure, stop by The Gallery and enjoy the refreshing delights, browse the gift shop and be welcomed by the outstanding customer service that makes the Daily Jolt a new way to start, or end, your day!

Simple Tips To Slimmer Waists

Submitted by : Anonymous

Everyone knows that eating right and exercising are the keys to weight control. But not everyone knows these tips to make you efforts pay off fast...

EAT BREAKFAST. It's true – regular meals and occasional low-cal snacks help prevent the “famine-then-feast” syndrome. Great start: fill up first thing with high-fiber cereal, whole-grain bread or fresh fruit.

BITE INTO A PICKLE OR LEMON. Advantages: neither has any calories to speak of, and the sour taste will curb your appetite. Don't have either? Try brushing your teeth.

POST A LIST of small projects on the refrigerator. Then, whenever you're bored and tempted to snack, tackle an item from your list. Result: it will help you ride out crave attacks.

SERVE yourself half the amount you usually eat if you tend to eat whatever is in front of you. And make less food look like more by using smaller plates.

EXERCISE in the morning. Why: after fasting overnight, two-thirds of the calories burned come from stored fat, which contains more calories than carbohydrates – the main energy source in afternoon workouts.

KEEP CALORIES BURNING with aerobic exercise, like biking, swimming or rowing. Advantage: a single session burns calories during the workout and for several hours afterward.

TAKE YOUR TIME. It takes about 20 minutes for your brain to receive the signal that you're full. So gulping food quickly may lead to overeating. Strategies: set your silverware down between bites...chew slowly... savor each flavor and texture. And play soft, soothing background music, which tends to slow the meal.

Being #1

Submitted by: Anonymous

I'll tell you what it's like to be #1. I compare it to climbing Mount Everest. It's very difficult. Lives are lost along the way. You struggle

and struggle, and finally you get up there.

And guess what there is once you

get up there?

Snow and ice.

5 Common Headache Triggers

Submitted by Anonymous

Headache sufferers spend more than \$4 billion a year on over-the-counter pain relievers. But prevention costs you nothing. Here are five leading headache culprits to watch out for:

STRESS

Frayed nerves are a frequent cause of “tension” headaches and may also trigger migraines. Ideas: take 30 minutes a day just to day-dream, meditate or otherwise relax.

DIET

Certain foods contain substances that can trigger headache pain.

Examples: caffeine, red wine, processed meats, chocolate, cheese, citrus fruits, lentils, snow peas and monosodium glutamate (MSG).

EYESTRAIN

Concentrating on one object for a long time (such as a computer screen) can cause temporary head pain. Suggestions: Take occasional “eye breaks” by looking out a window . . . consider an eye exam to see if a vision problem may be a factor.

SITTING

Staying seated for long periods,

especially if you're constantly on the phone or hunched over, can tighten muscles and lead to tension headaches. Self-defense: shift position ...stretch once an hour ... stand during phone conversations ... take a lunchtime walk.

SLEEP

Too little, or surprisingly, even too much sleep can bring on headaches. Best: control your brain's “clock” by going to bed and getting up at the same time each day – even on weekends.

What's Building On The Block....Spotlights The Runners

By: Lara Dale of The Block



Pictured from left to right Rosa Garcia, Roxanne Steinke, Bud Schneider, Lionel Kroeger, and Nile Hane.

The following employees are runners for the FAAO Block Department; Rosa Garcia, Nile Hane, Freddie Jones, Lionel Kroeger, Bud Schneider and Roxanne Steinke.

The runners are very important on sale days. They are the life-line between the block clerks and the office. They are responsible for separating and delivering the invoices to the correct departments in a timely fashion.

They are helpful to the trouble-shooters as well. They communicate problems from the lanes directly to them. Whether it is

a problem with a deal or a block clerk needing assistance, the runners get this information to them.

We appreciate the runners for all their many tasks, from bringing water to the clerks during the hot summer months to getting the invoices to the correct departments. We couldn't have a sale without them. Thanks for all you do!

Kids Really Do Say The Darnedest Things!

My (Annetta Allen) (or rather Jackie Weierbach's) seven yr. old Madison informed me, completely out of the blue, that NOTHING has 3 meanings,

The First is when someone asks you what you are doing, and you are not doing anything important, then you say Nothing.

The Second is if you go to a cabinet and open it, only to find it empty, that is a

Nothing.

The Third is if you subtract 2 minus 2 you get another Nothing.

Trudy Main's grandson, CJ, wanted to know, "What goes hippity-hop through the mud,? It's the Easter Pig!!!"

Then there is Stefanie Griner's daughter, Kelsi, who apologetically "woke up on

the wrong side of the bed".

This same little Kelsi also got very distressed because her mother was brushing "rats" out of her tangled hair.

Do you have a kid that says the darnedest things? Please submit them to your Point of View Committee Member.

Are You Ready For Some Softball?

By: Jack Peifer Assistant General Manager



Come to the game on April 25th at 3 pm Vignetti Park

Ok!....Its that time again! Spring training is over and its time to **PLAYBALL!!** Since the Fleet and Lease department went undefeated last year, they will keep the championship trophy and a whole new season will begin with a brand new trophy to be awarded to the new (or Repeat) Champion!

Everyone had such a great time last year and we have had many, many requests to get it started again. So, if your department wants to issue a challenge to another department, get your team together and sign up! Remember, this is Co-ed. For those of you who are not familiar with that term, it means you have to field and bat 5 men and 5 women!

Some departments do not have enough employees to field a complete team so hook up with another department to complete your team and issue your challenge. As the requests come in, we will set a schedule and let everyone know when the season starts. And, even if you're not interested in playing, come out and cheer for your department.

Sign up in Jack Peifer's office and you can submit your roster when your game is scheduled—remember, it must be 5 guys and 5 girls—no exceptions. Don't miss this opportunity to "beat-up" on another department! But, by all means, have fun!!



**2002 Champions
Fleet and Lease Department**

The Market Place

Need to get the word out? Got something to sell?

*Do you have something you need to sell? How about placing an advertisement in the Point of View? You can place an ad in The Market Place at **no charge** to you. If you are interested, please see a committee member for a submission form. Please keep in mind that this is a free service. Keeping that in mind, all ads will run for one month. If you would like to resubmit an ad we will run it again for you.*

TIME SHARE CONDO FOR RENT

Daytona Beach Shores. Sleeps 6; full kitchen, 2 baths. Right on beach. Large pool, tennis court. Week of Aug. 2-9. \$400. Contact **Robert Knof** at 407-656-8463.

TROPICAL FISH Fresh Water

*African Cichlids—Assorted Colors—\$4.50 each or 2 for \$8.00

*Red Devils—Tangerine in color—\$8.00 each or 2 for \$15.00. These fish are very aggressive; not for use in Community Tanks.

Call **Sharon** at 352-568-0402

BUNKBED

White Metal Frame bunk bed Twin top, Full size bottom with mattress for \$200.00 OBO call **Alicia** at 407-963-2292.

LOWRY GENIUS ORGAN

Very, very good condition. Wood (dark oak color) Digital Stereo Rhythm, 4 cartridges. Bought used from Music World. \$300, call **Joe or Pat Lacroix** at 407-877-8175.

I-90 NEXTEL PHONE

Worn / scratched, has charger, phone holder, car charger \$100.00, call **Joe Dixon** at 407-970-5919.

1996 PONTIAC GT COUPE for sale Runs great. Has cold

AC, CD, power windows, locks, mirrors, and sunroof. \$5,000, call **Laura** 407-253-0613 before 11 pm.

POT BELLIE PIGS FOR SALE

Miniature pot bellie pigs- all ages, Black and whites and solid whites.

Serious calls only please, contact **Stefanie** at 407-383-6697.

COUCH FOR SALE

Antique style couch claw / ball wooden legs need reupholstering. In good shape \$225. call **Cynthia** at 407-257-5779 can be seen in Howey In The Hills.

TWIN SIZE CAPTAINS' BED

Twin size captains' beds in white oak finish. Three drawers under each bed and bookcase headboards. Together form a king size bed. Like new mattresses. \$400 or best offer. Call **John** @ 407-880-2817 or **Janet** @ 407-886-3765.

TWO-BEDROOM MOBILE HOME

in nice Family Park with swimming pool, rec. hall, playground and many other amenities. You own the land and the home. Asking price \$35,000. Call **Laura** @ 407-230-5493 or 407-880-2087, for more information and to view the home.

MUSCIANS WANTED

It has been brought to my attention that we have many talented musicians working at the auction. We also have a drummer, **Jerry Hurst**, who for many years co-coordinated and booked entertainments. He would like to get a FAAO group together and perhaps play sometime or at the park where we live. Anyone interested? Get in touch with

Jerry @ 407-880-8256.

WANTED VINTAGE FOUNTAIN PENS

Some dip pens would be ok. Main interest is WW1 pellet fountain pen. If you have something I might be interested in, please call **Raymond** at 407-948-7530.

WANTED CERAMIC KILN

any size, Contact **Anna** at 407 445 8571.

USED or NEARLY NEW COMPUTER SYSTEMS WITH COLOR MONITOR \$100.00 AND UP

Custom built systems to your budget. Don't pay higher prices and chase rebates! Call **Janet** or **Chuck** at 407-420-7048. You'll be glad you did!

TRAINS

Buy or Sell, new or old trains. Marx dealer and all makes of trains. Apopka area. Contact **John Meister** at 407-880-2817.

WANTED

Your Market Place Ad. If you have anything that you want to get rid of, remember the Market Place. You may place your ad in the Point of View at NO CHARGE to you. Contact **your Department Committee Member**. If you do not have a department committee member, you may stop by the Human Resource office for a submission form.

Florida Auto Auction is not responsible for any items sold or purchased through the Market Place.

Lease News

By: Anneta Allen

Good morning to all from The Fleet/Lease Department; We had a very good departmental meeting this month and got lots of encouragement from our managers, which certainly always makes us feel good and gives us a good attitude.

Speaking of which, I attended the first Bill Beane class for employees on March 12. This is definitely a positive communication for us all. He makes a person realize just how intricately important their job is to our over-all operation and to each member of the FAAO team. When the class is over, a person goes back to work with a more positive attitude about his or her job and about themselves in general. "Hey", and the little tidbit of realization that he lets us in on concerning our managers can have interesting results. I have thoroughly enjoyed saying to Jay "Don't forget, you work for me". Of course with a smile on my face. When this course has been attended by all, the outcome will be a **BIG** positive, Those who have

already taken the class will know what I mean when I say "Yay, Yay, for 1-800-CHARLIE".

The RELAY FOR LIFE was a success, even though the rains came and poured down on our "parade". There was a good turn out and at least the thunder and lightning stayed away from us. And what a coincidence I ran into. I was born a red headed Anneta Sanders, and when they were giving out survivor medals, they called out the name Anneta Sanders. If they had not said "from Winter Garden", I would have thought they meant me. Then a red headed lady from Winter Garden, named Anneta Sanders came up and got her medal. It was a strange feeling.

Our Freddie Clark has bought a farm out towards Center Hill. We have seen some pictures by now, and it is beautiful, with lots of room for animals and a garden.

CONGRATULATIONS are in order for Carol Hawkins. She has

a new granddaughter named Nicole Marie. She was born on January 19, she weighed in at 8 lbs 3 oz. and was 19" long.



Nicole Marie

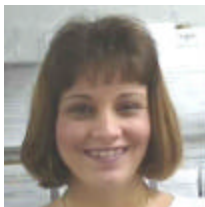
Of course we have all been dealing with the different stresses of FCAT with our children and grandchildren; as if pressures of the day were not enough for these children to deal with.

Catrina Jackson's oldest daughter has gotten her first job, which is no small feat for an almost 17 year old with an open heart surgery already behind her. She is now a cashier at Universal.

Way to go, Girl.

With that positive note, we will close for this time. We'll definitely see you around and talk to you later.

Fleet Lease Employee Spotlight

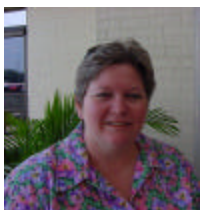


Stephanie Shirley

Hello, my name is Stephanie Shirley. I started my journey at the Florida Auto Auction in 1997 as a block clerk. I then was hired on in the Lease dept. in the summer of 1998. In the Lease department, I took on the challenge of inside Chase Auto

Finance account. I did this wonderful task for about three years. I then left the auction in 2002, but returned in November of 2002 as a block clerk once again. In December I was offered the Lexus / Toyota account which is where my journey has taken me to this day. I

have one daughter who is six years old. Her name is Lindsey. She is such a joy. My boyfriend Greg Sparks also works here at the auction on the BMW account.



Sharon Jones

Hello, I am Sharon Jones and I work in the Fleet and Lease Department on Toyota titles. I started at FAAO in July of 1996 in the main office as a title clerk. Then I was fortunate enough to get transferred to the Fleet/Lease Department. I helped Marie

Rhodes with Lease titles before being sent to the Toyota Account. I have one daughter, Nancy, who will graduate from high school this year.

I enjoy travel, crafts, music, reading, and baking. (There are not many of us who have not enjoyed

one of Sharon's great cakes at some point in time.) I also love going to different theme parks, Sea World with it's great Penguin Encounter is my favorite.

I love to sit and watch them with all their many antics.

Egg Tips And Tricks

Recipe for Hard Cooked Eggs:

Place eggs in single layer in large pot. Fill pot with cold water to cover eggs by one-inch. Set over medium-high heat and bring the water just to a boil. Turn off the heat and let eggs remain in the water for 12 minutes. Plunge eggs into ice cold water. When cool, drain and refrigerate until ready to peel.

I used to call them hard-boiled eggs, but in the food writer's world, a "hard boiled" egg is now PI - politically incorrect. The preferred term is now "hard cooked."

What's the difference, you ask? Essentially, experts no longer recommend boiling (or even simmering) an egg for 15 minutes to cook it, as my mother (and the original Joy of Cooking) did. Instead, one should merely heat the water with the egg in it. Then, just as the water begins to boil, turn off the heat and let the egg stand in the hot water for several minutes.

Why shouldn't you boil an egg anymore? Because boiling results in a hard, dry yolk, instead of a creamy, soft one, and the white becomes rubbery.

In the upcoming weeks, millions of eggs will give themselves up to being dyed, decorated, punted and hunted in the name of the Easter Bunny and his basket. Here's a few tips for making your Easter Eggs festive, fun and safe:

- If you plan to eat the hard-cooked eggs you dye, keep them refrigerated. They should not remain out longer than two hours (and preferably only 1 hour) to avoid risk of food born illness. This

means that any eggs used for Easter egg hunts should be hidden less than an hour before the hunt. If you need to hide them earlier than that or if you plan to leave them out longer than 2 hours, then make and hide eggs you don't plan to eat.

- To prevent the egg white from sticking to the shell when you peel it, do two things: 1) buy older eggs -- as eggs lose their freshness, they contract, pulling away from the shell; 2) roll the egg all over on a hard surface to crack the shell into very fine pieces - the shell will come off easier if you peel it under running water.
- To keep the yolk from turning a dark grey-green on the surface, plunge the eggs into ice water immediately after cooking. The harmless greenish ring is caused by an iron and sulfur compound which forms when eggs are overcooked or not cooled quickly.
- Hard cooked eggs will keep 1 week in the refrigerator. Raw eggs keep 4 to 5 weeks from the packing date.
- Store eggs with the large end up to keep the yolk centered.
- Refrigerate eggs. One day at room temperature causes the egg to age as much as one week in the fridge.
- Egg shells are porous. If you plan to decorate eggs, use only edible food coloring or other materials.
- Store eggs in their original carton to prevent moisture loss.
- Don't store eggs in the door of the refrigerator. Eggs like a constant temperature for optimal freshness. Keep them on an inside shelf.
- A hen takes 24 to 26 hours to produce an egg. Thirty minutes later, she starts all over again.
- The shell color has nothing to do with quality. White shelled eggs are laid by hens with white feathers and ear lobes. Brown shelled eggs are laid by hens with red feathers and red ear lobes. The reason brown eggs cost more is because brown-egg layers are slightly larger birds and require more food.
- To tell if an egg is raw or hard cooked, spin it. If the egg spins easily, it is hard-cooked but if it wobbles, it is raw. The shifting of the raw yolk in the spinning egg causes the wobble.
- Most eggs destined for cartons are Grade AA or A; while grade B eggs are used in egg-substitutes, powdered eggs and other non-fresh products. Grade AA eggs stand up tallest, with firm yolks and the area covered by the mostly thick white is small. Grade A eggs cover a relatively small area, with a rounded yolk that stands up and the egg white is more thick than thin. Grade B eggs spread out more. The yolk is flat and there is about as much (or more) thin white as thick white.
- To prevent salmonella poisoning, cook eggs until the whites are completely set, and the yolks are either cooked solid, or cook the yolks on low heat until they begin to thicken. (Salmonella bacteria is destroyed when it holds at 140 degrees F for 3 minutes, or until the finished temperature reaches 160 degrees.)
- If you accidentally drop and break an egg on the floor, sprinkle it heavily with salt for easy clean up.

Fun & Games

FLORIDA AUTO AUCTION OF ORLANDO

WORD SEARCH

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

Basket
Candy
Cards
Chicks
Chocolate

Church
Coloring
Cross
Easter Bunny
Egg Hunt

Eggs
Family
Grass
Jelly Beans
Jesus

Lamb
Lilies
Marshmallow Peeps
Palm
Pastels

Plastic Eggs
Rabbits
Stuffed Animals
Toys
Tulips

BY: MICHAEL JOHNSON
Internet Department

Fun & Games

Who's that kid?



Can you guess Who this FAAO kid is?

Use the submission form below to send us your guess. Place the form in the Point of View Box in Human Resources. There will be three winners drawn from the correct entries.

Clues:

She works in the Operations Department.
 She loves to sing.
 She has a love for driving cars.

If you guessed Susie Beigel as "Who's That Kid!" of March, you were correct. Susie is our Block Supervisor.

This month we had three correct submissions. The following employees will receive the prize below for the correct guess on Who's that Kid from the new FAAO Internet Store:

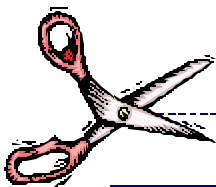
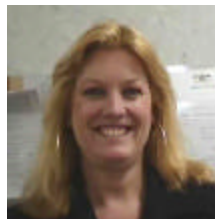
Gloria Gevers won a FAAO Tote Bag
 Dawn Armstrong won a FAAO Tote Bag
 Frank Styczynski won a FAAO Tote Bag

Do you have a photo that you think will stump the employees? Please feel free to submit your photo of yourself in your early years. We all know that you still have those prom pictures hanging around. So lets dig those old photos out and see who we can stump. If you can stump everyone, you will win the prize.

Would the winners please stop by Human Resources to claim your prize.



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Who's that Kid Submission Form

Name
Department
Extension
Your Guess

April 2003

Please submit separate entries for each guess by the end of the 3rd week of the month. The drawing will be held at the committee meeting on the 4th Thursday of the month. The winners will be listed in the next issue of the Point of View. There will be a maximum of 3 winners awarded with prizes from the new FAAO Internet Store.



"FOR THE EMPLOYEES BY THE EMPLOYEES"

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Web: FloridaAutoAuction.com
To reach the Human Resource Dept on
the web go to HR.FAAO.COM.



The Point of View is a Florida Auto Auction of Orlando Employee publication. All articles are reviewed by the committee prior to publication. The committee reserves the right to edit all article submissions for length and content. The committee is not responsible for any omissions or deletions contained within this publication.

Submission Guidelines

As you may have noticed, our newsletter has a new name and slightly different emphasis. It's **your** newsletter and we're counting on you for articles and ideas.

The best way to submit an article is in Microsoft word format. For the sake of consistency, please use Times New Roman font, set to 10 pts. Also set the margin to justified. If you do not have access to word, a plain text file is acceptable as well. This can be created using notepad or word pad. If you do not have access to a computer, hand written submissions are okay too, just make sure we can read them.

Articles must be submitted by the 3rd Monday of each month. Please include with the submission the name of the author, the department and your extension.

Please understand that there may not always be room for your article. If we run out of space we will fit it into the next issue.

And, most important, **please share** your copy of the newsletter. We can save a few trees by not printing one paper for every person. Read it and pass it on to a co-worker.

Thanks

Committee Members

Factory

Kelly Bell
Howard Meadows

Human Resources

Nancy Di Fabio—*Editor in Chief*
Phyllis Hassee

Internet

Mike Johnson
Amy Wimberly

Lease

Annetta Allen

Limo

Dorothy Jones

MAFS

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Main Office

Nancy Fuller
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Dealer Registration

Tara Johnson

Operations

Joe Franus
Catherine Ramsey
Janet Rock

Registration

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Sales and Marketing

Ruth Watts

Security

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