



Special Holiday Issue

The Point of View committee would like to wish each and everyone of you a wonderful holiday season. We have compiled a special holiday issue filled with holiday traditions and special recipes for everyone to try. We will start up with the regular issues next year. We hope everyone has a joyous holiday season.

Building Update

By: Jack Peifer Asst. General Manager

We have a whole bunch of projects in the works as this year winds down. 2003 has been a great year here at FAAO and it finally seems to be our turn to modernize and update our aging, but successful facility. While no ground has been broken as of this date, here are some of the improvements you can expect to see next year.

1. A new vehicle registration building to accommodate Fleet and Lease, Drive-outs and Dealer Consignment vehicles. The structure will be 139' x 90' and will include (5) 20' x 90' lighted lanes (each to hold 4 to 5 cars) plus a huge break room and restroom facilities for all of our outside operational people. It will be situated in the same location as the receiving area is now. A copy of the floorplan is on page 3.
2. Expansion of the main building. We have the approval to expand our exist-

ing building to accommodate our "Trailer" departments, namely MAFS, Marketing and Accounting. The new addition will also include a huge expansion and modernization of our cafeteria which has been long overdue. A second floor will be added over the new expansion area only! (The existing structure will not support a second floor) This will provide space for a Media/Conference/ Training Room, Simulcast offices, Community Relations offices as well as extra offices for various uses. The Architect gave us several great options with regard to the elevation. The one we selected has a nice flow to it and with the matching mansards connects old to new really well.

3. We should have permitting approved by St. Johns River Water Management

District shortly which will allow us to start development of the 3.75 acre parcel immediately behind fish lake and arbitration (which butts up against the expressway). When development is completed, we will have a new arbitration/post-sale inspection building, new lifts and a greatly expanded test track. This will greatly improve the post-sale efficiency and enhance our profitability.

4. We have acquired the old nursery on Carter Road and it is presently being cleared to begin the early stages of development. The plans are in process to create a 125,000 sq. ft. (approx.) total reconditioning center which will include (4) four car paint booths and 18 detail lanes,

Continued on page 3

Building Update Continued

as well as general offices, mechanic shops, parts storage and all associated reconditioning departmental functions. 5. We are finalizing the purchase of

the huge airport body shop at this facility at 11 E, Land Street in Orlando. This facility will become part of FAAO's reconditioning department and

will specialize in collision repair serving the rental car, insurance and associated industries. This shop will be operational by the first of the year.

Welcome G.D.C. Employees

By: Jack Peifer Asst. General Manager

Our contract with Greco, Debelles and Camero expires December 10th, 2003. Florida Auto Auction of Orlando will be assuming all reconditioning functions and responsibilities as of that date. We

will also be welcoming the G.D.C. employees to our family. Our new co-workers will now have the opportunity to participate in all the benefits, functions and events that our current employ-

ees enjoy.

So, welcome to all former G.D.C. employees. We are honored to have you on our team and look forward to a great relationship in the future.

Community Relations Connection

By: Louis Fazio Jr., Community Relations Manager

The Community Relations Department would like to thank Tammy Sasser for her hard work and wish her good luck in her new position with Judd Kuneman. Tammy will now be working full time in Outside Operations. We would also like to introduce and welcome Darlene Conkling, who is the new Administrative Assistant in the Community Relations department. She will be working part-time from 9:00 a.m. to 2:00 p.m. five days a week. If you need my attention and I am unavailable, you may reach Darlene at ext. 3552 and she will be happy to assist you.

As you know, the Community Relations Department was working on the 20/20 Mobility initiative that was up for vote in October. Regrettably, the initiative was defeated, with 54% voting "no" and 46% voting "yes". We appreciate your participation as an involved citizen.

Also in October, our participation in the Ocoee Founder's Day was successful, raising over \$1,000 for our Relay for Life team, benefiting the American Cancer Society. We will again have a team participating in the Relay for Life in March, 2004, so if you are interested in being a part of our team, please contact myself, Maxine Walls (at ext. 5682), or Darlene. At this writing, we were involved in and have completed these successful events to benefit our team:

- Charity Doubleheader Softball Game, which was held on Friday, November

7th at Vignetti Park in Ocoee. We would like to congratulate Carol Burlson, who won the raffle for the Big Screen T.V., and extend our gratitude for everyone's continued support of community efforts.

- Winter Garden Centennial Celebration, which took place on Saturday, November 8th in downtown Winter Garden. This was a huge effort undertaken on behalf of our Relay for Life Team. Thank you to all that participated! Your efforts allowed us to raise \$881.00.

- FAAO Luau Party on Friday, November 14th at Tanner Auditorium in Winter Garden. The evening was great fun! 106 tickets were sold, raising \$1,667 for the team. I would like to express a big "thank you" to Charlie for covering all of our outgoing expenditures relating to facilities and other aspects of successful fundraising. I would also like to express my appreciation to the Relay for Life executive committee: Co-chairman, Maxine Walls, Kelly Bell, Brooke Braland, Jennifer Caraway, Tony Caraway, Sandy Dion, Teia Hooper, Gloria Karsten, Margo Meredith, Joan Pike, Tammy Sasser and Amy Wimberly.

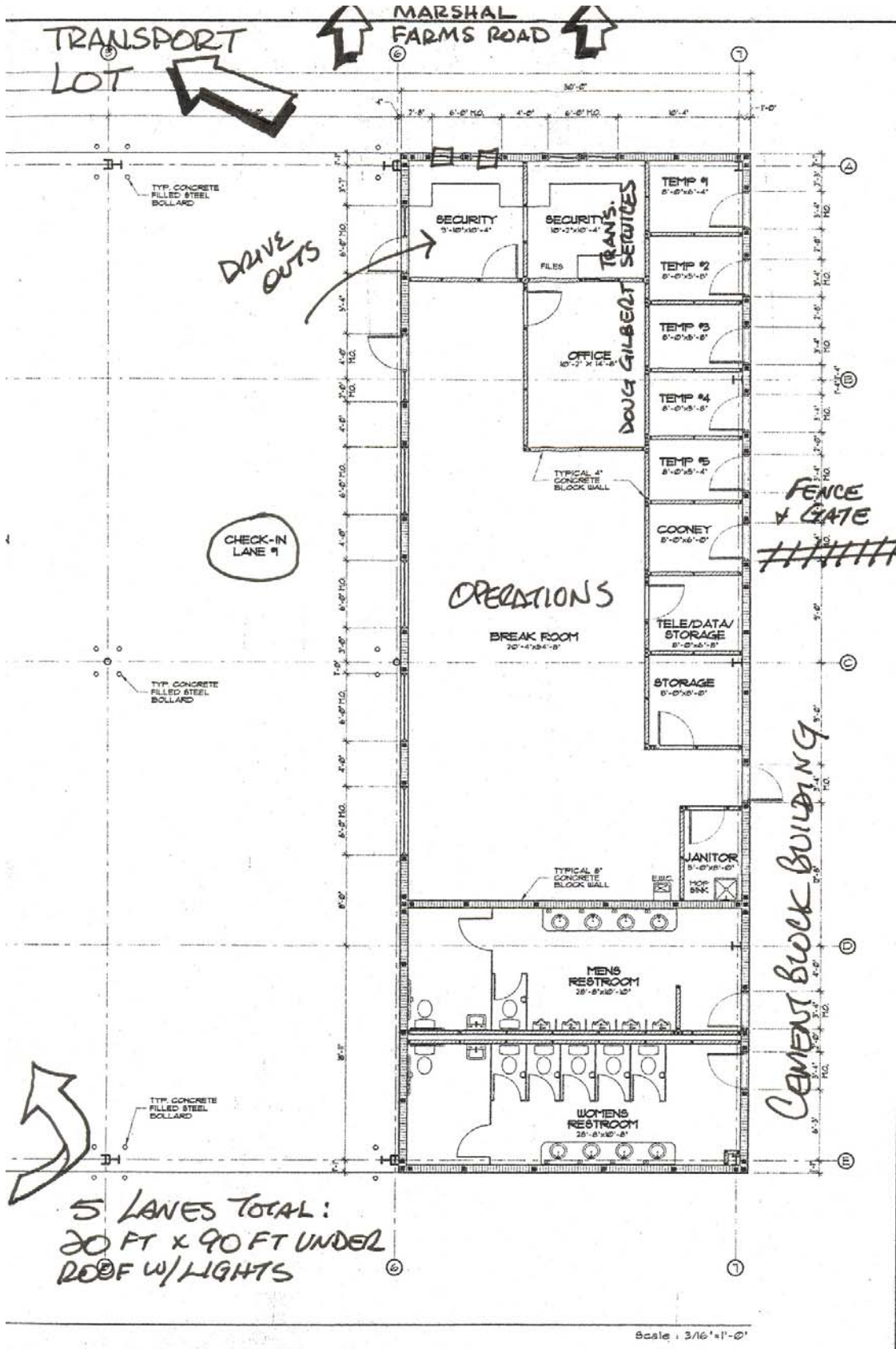
Also, if you are interested in contributing to other Relay for Life teams, the Idea Seekers (with the First United Methodist Church) are hosting a Gala New Year's Party on December 31, 2003. Please call 407-656-6285 for more information.

We thank all of our volunteers for their time and effort put into these events. On that note, the Community Relations De-

partment (myself, Charlie White & Darlene) will be hosting a Volunteer Recognition Breakfast to thank those employees who volunteer their time so willingly. This will take place at our next scheduled meeting on January 8, 2004 in the cafeteria at Remarketing. Please RSVP to Darlene (ext. 3552) in the Community Relations Department by December 31, 2003.

Currently, the Community Relations Department will be working on re-vamping our Employee Discount Program. We will be asking each vendor offering FAAO employees a discount to fill out a form documenting the amount of the discount and the period of time for which it will be available to us. In the meantime, if you experience any problems receiving a discount, please let either Darlene or I know so we can contact that establishment. Also, if there is a particular establishment that you would like to be offered a discount, please let us know so that we can formally request one. Please do not attempt to do this on your own. It is important that we develop a program by which these establishments officially offer FAAO employees a discount. Thank you for your assistance in this matter.

We congratulate all the winners in the Halloween Costume Contest, and thank them for their involvement. Please keep an eye on the Community Relations Bulletin Board.



ISSUED FOR:
PRELIMINARY

MICHAEL F. SOFARELLI JR.
FLORIDA STATE BOARD
OF ARCHITECTURE
REGISTRATION No.
AR 0014577

PROJECT:
MANHEIM AUTO AUCTION
NEW REGISTRATION / CHECK-IN BUILDING
STATE ROAD 502
OCFEE, FLORIDA

SOFARELLI
& ASSOCIATES
ARCHITECTURE INC. AIA
MICHAEL F. SOFARELLI JR.
1000 S. BELCHER ROAD BUILDING A, UNIT 1
LARGO, FLORIDA 33771
EMAIL: sofarellifg@aol.com
TEL: 727-530-3535
FAX: 530-4410



Revisions:

Content:
PROPOSED FLOOR PLAN

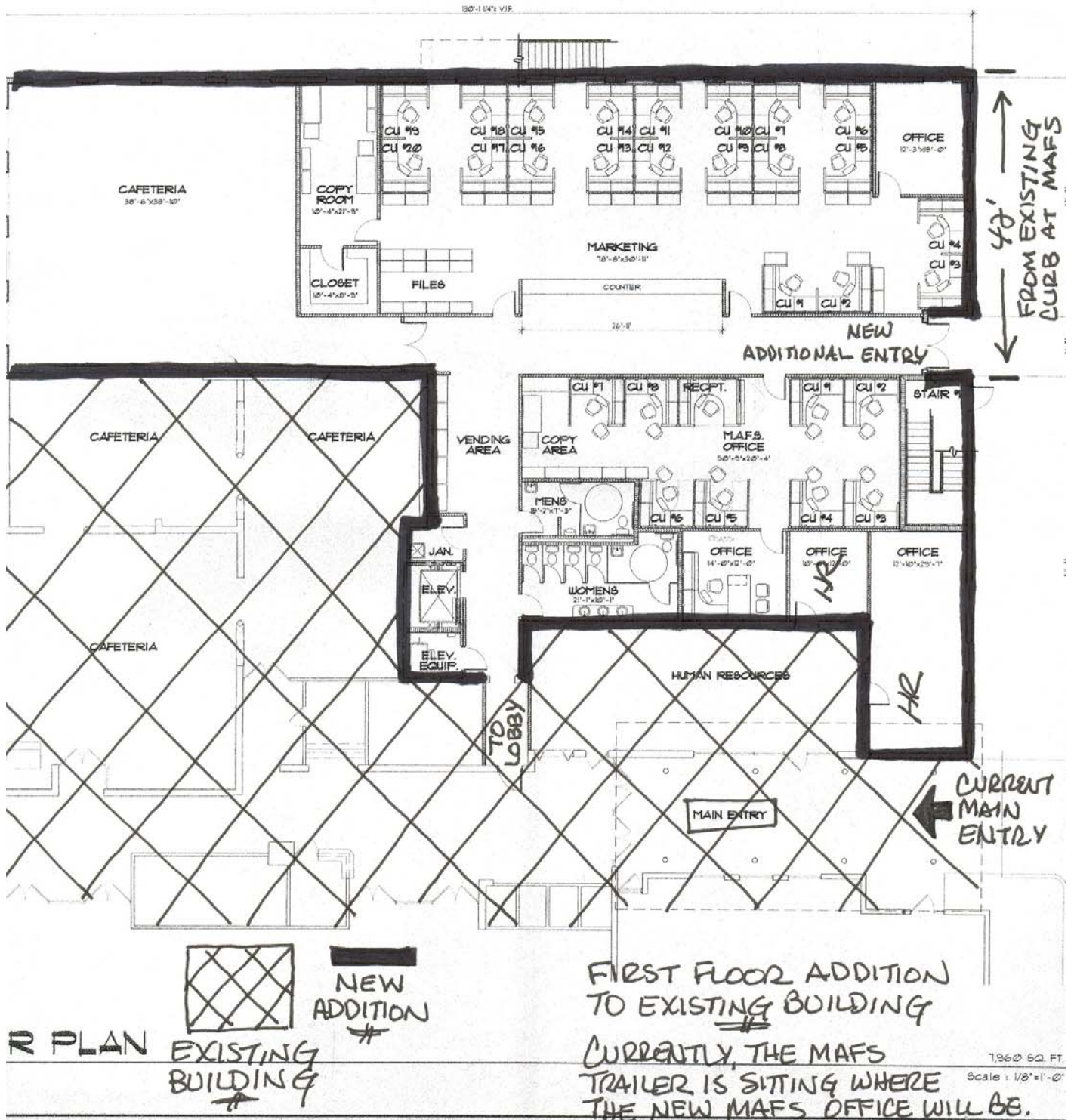
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Date:
10/13/03

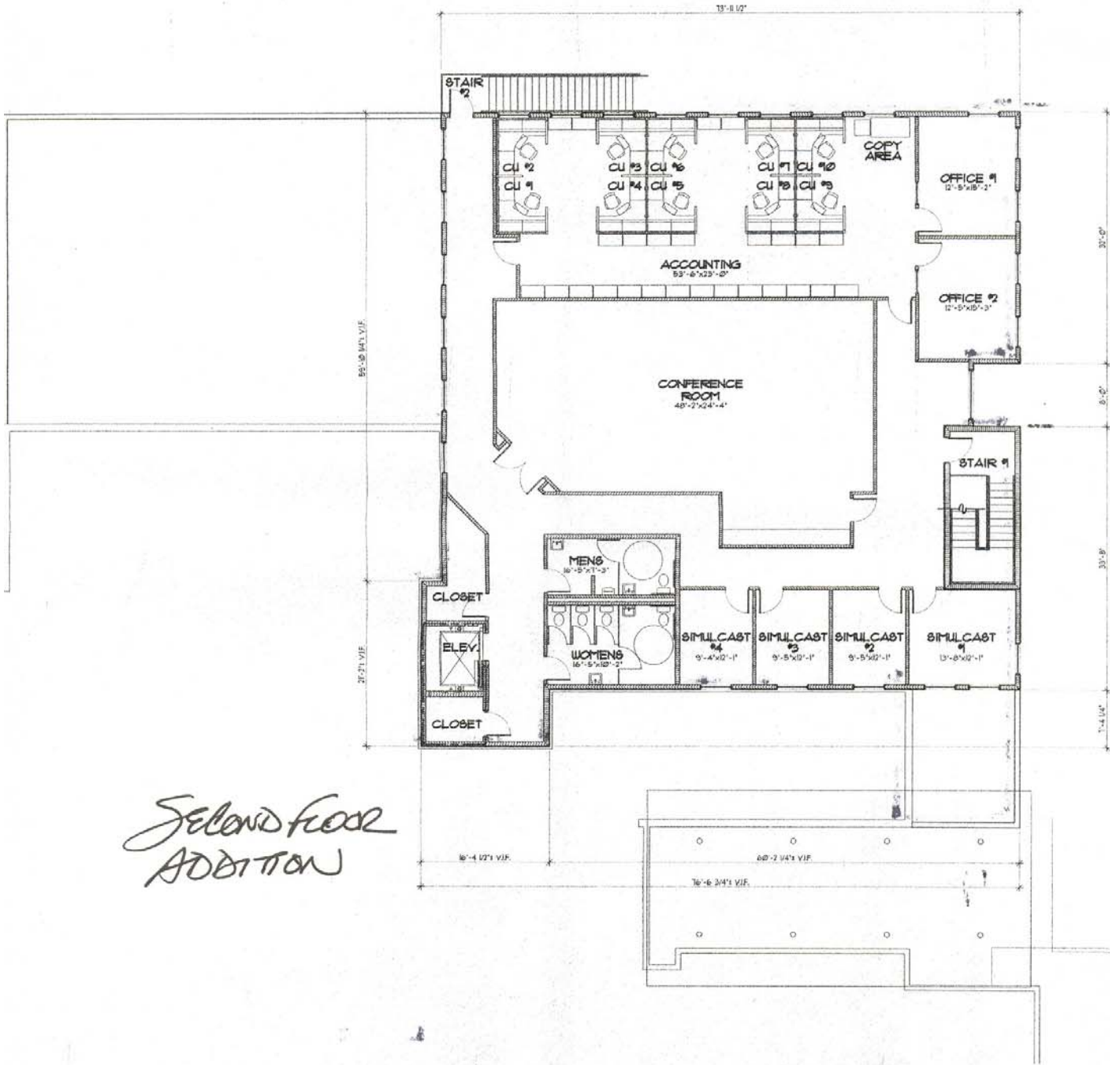
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03015

Sheet:
A-4

NEW RECEIVING AREA FOR DEALER & FEET & LEASE VEHICLES 130' X 90'

PROPOSED ADDITION TO EXISTING BUILDING





*Second Floor
ADDITION*

R PLAN

5,551 SQ. F
Scale: 1/8"=1'-0"

PROPOSED FRONT ELEVATION - SCHEME 'B'



Blessings
Submitted By: Louis Fazio of
Community Relations

If you woke up this morning
with more health than illness,
you are more blessed than the
million who won't survive the
week.

If you have never experienced
the danger of battle,
the loneliness of imprisonment,
the agony of torture or
the pangs of starvation,
you are ahead of 20 million
people
around the world.

If you attend a church meeting
without fear of harassment,
arrest, torture, or death,
you are more blessed than al-
most
three billion people in the
world.

If you have food in your refrig-
erator,
clothes on your back, a roof
over
your head and a place to sleep,
you are richer than 75% of this
world.

If you have money in the bank,
in your wallet, and spare
change
in a dish someplace, you are
among
the top 8% of the world's
wealthy.

If you hold up your head with a
smile
on your face and are truly
thankful,
you are blessed because the ma-
jority can,
but most do not.

If you can read this message,
you are more blessed than over
two billion people in the world
that cannot read anything at all.

You are so blessed in ways
you may never even know.



Holiday Wishes
By Anneta Allen of Lease

T'was the night before the
Holiday,

I just couldn't sleep,
I tried counting backwards,
I tried counting sheep.

The leftovers beckoned –
The dark meat and white,
But I fought the temptation
With all of my might.

Tossing and turning with
anticipation,

The thought of a snack
Became infatuation.

So, I raced to the kitchen,
Flung open the door
And gazed at the fridge,
Full of goodies galore.

I gobbled up turkey
And buttered potatoes,
Pickles and carrots,
Beans and tomatoes.

I felt myself swelling
So plump and so round,
'til all of a sudden,
I rose off the ground.

I crashed through the ceiling,
Floating into the sky,
With a mouthful of pudding
And a handful of pie.

But I managed to tell
As I soared past the trees...

Happy eating to all –
Pass the cranberries, please.

May your stuffing be tasty,
May your turkey be plump,
May your potatoes 'n gravy
Have nary a lump.

May your yams be delicious,
May your pies take the prize.

May your Holiday dinner
Stay off your thighs.

Memories of Christmas Past

By Janet Rock of Operations

I remember walking in the dusk of the day towards the huge Catholic Church that my grandmother attended. I felt very grown up in my new patent leather shoes, my winter coat and plaid tam on my head.

We walked into the heat of the church, found a pew and knelt to say our prayers. I peeked to look around. A beautiful nativity was set up on the altar and an altar boy was quietly lighting the candles. When he was done and knelt to leave the altar, I saw the holes in his shoes and felt bad that I had peeked and immediately asked for forgiveness and got down to the business of praying. The organ began playing and although I didn't know the music, I felt it swelling

within me and felt the joy of the church as it as a whole worshipped and experienced the Presence of God in our midst. My grandmother felt it too and slipped her gloved hand over mine and I felt her love for me and the God that she was so devoted to.

When the service ended, we walked out of church hand in hand. It had just started to snow and you could see it under the streetlights falling so softly in the beginning of the night. As we walked back along the way we had come, my grandmother softly talked to me about the first Christmas in Bethlehem.

We arrived home, took off our clothes, hanging them up and putting on night-gowns and robes to have a cup of hot

chocolate and her wonderful home made sweet bread.

We went to her bedroom and she let down her hair which I had never seen loose. It was a beautiful silver and flowed down her back as she dutifully brushed it one hundred times before braiding it into one long braid that hung down to the middle of her back.

We said our prayers and then I snuggled close to sleep in the warmth of her presence. Today I still enjoy the candlelight services of Christmas for they always bring back the memory of going to a Christmas Mass with my grandmother.

A Special Thank You

From Susie Beigel, Block Supervisor

I was working on the float last week and lost my wallet. Dave and John in the Lane six office found it and were kind enough to call my house and tell me and my husband about it. I wasn't even sure

how much money I had in it because I had been saving since last Christmas. I ended up counting it and there was \$700 dollars in it. So I wanted to say thank you for saving it for me, and that if they

hadn't found it I probably wouldn't have a good Christmas. Thank you so much Dave Shipes and John Kaiser.

The Wired Side

By: Paul E. Rhodes of Systems Support

Wired Gifts for the Holidays

Looking for hi-tech gifts for the holidays. Here are some products that I use and recommend for your technophile at home:

MP3 Players:

Nike Sport Digital Audio Player psa128max:

This is a great MP3 player that will hold (depending on file size) around twenty songs. There are models that will store hundreds of songs, but I like this one because I can put the songs on it I want to hear and not worry about navigating through all of the other stuff.

Best Buy \$149.99

For those who want more storage space on their MP3 player, check out the iPod. Best Buy offers three models: 10gig (≈2,500 songs), \$299.99; 20gig(≈5,000 songs), \$399.99; and 40gig(≈10,000 songs), \$499.99.

Wireless Connectivity

So you have a broadband Internet connection and now you want to share it with other computers in the house. Check out the Linksys Dual-Band

2.4GHz Wireless A+G Broadband Router with 4-Port Switch (\$299.99, bestbuy.com).

This uses the latest 802.11G wireless standard, as well as provides wired ports for four other devices. This is fast and easy to install. Don't forget the wireless pc card for you PC or laptop.

For a less expensive solution, look for 802.11B, save some money, at the cost of slower speeds.

PCs and Laptops

If you plan to buy a PC or a laptop for the holidays, don't forget to use your employee discount with Dell. Log on to <http://mainstreet.manheim.com>, click on links and choose the Cox Materials Management link, then choose employee offers. (You must have a network logon to use this link. If you have problems contact the FAAO's help desk during working hours.)

Digital Cameras

According to Consumer Reports, the leading brands of digital cameras are Canon, Kodak, Olympus and Sony. Cameras generally give you numbers in

megapixels. The bigger this number, the better the quality of the photo, it will also mean a bigger price tag. Here are some guidelines:

1 megapixel (\$50 -- \$100): good for small snapshots and photos you just want to e-mail. Makes sharp 5x7 prints
3 megapixel (\$200 -- \$450): Best overall value; can make excellent 8x10 prints.

4 – 6 megapixel (\$350 -- \$1,000): High end verging on professional grade.

Look for cameras that have at least a 3x **optical** zoom, and unless you are planning to buy additional software, watch for what comes bundled with the camera.

If you decide to buy additional software, Microsoft PictureIt! Is good entry-level photo software for less than \$100. At the professional level is Adobe photoshop, in the \$150 range for an upgrade, \$600 for the full version. Sometimes, cameras will come with "Photoshop Lite", which will allow you to purchase the upgrade to Photoshop.

Christmas Traditions

By: Rebecca Couture of The Main Office

My first assignment with the Point of View is to find some folks around the Office willing to share with us their family traditions. It hasn't been easy. Most have related that they don't carry on the traditions anymore as families have grown and moved. I did find a few though.



Debbie Carney of the Floor Plan Department shares a tradition carried out on Christmas Eve with her family, aunts, uncles and all. They gather

around the lit Christmas tree holding an unlit candle. She tells me there are usually thirty or so folks there. The room lights are turned off, then one person lights his candle and tells what he's thankful for that year. The next person lights their candle from the first persons and tells that they are thankful for and so on around the tree until all have lit their candles and shared. She relates what a beautiful and emotional tradition it is.



Kathy Caltagirone relates her family's tradition as well. She tells us as far back as she can remember, her family always baked during

the holiday season. Her mother and two older sisters would bake a variety of cookies and candies. These sweets would be handed out to family and friends on plates covered with Saran Wrap and a bow. After her mother passed on, her father carried on the baking using his own style. He created cookies and pastry recipes from scratch. Her dad made the best fig cookies and cannolis every Christmas and would make sure his three girls received their fair share of them. Throughout her adult life, she has carried on the tradition during the holiday season. Both parents and her older sister are now gone, but she finds it very comforting to include several of their favorite Christmas recipes into her own routine which keeps them close to her heart.



I, too, had a tradition around the holidays. Every year I'd bake gingerbread houses for each of our three children. I would melt yellow Lifesavers in the windows

holes so the couldn't quite see inside, then I'd place a small wrapped gift inside each one. The kids and I would buy lots of candies and chocolate to decorate them with. Then, after supper, I'd give each child a cake-decorating bag filled with the frosting, the sweets put in bowl and they decorated their own houses.

We displayed them in the family room and every time I passed through the room, at least one of the kids would have an eyeball glued to one of the windows in their house hoping to figure out what was in that little package inside. The smell of gingerbread through the house was a treat for the grownups as well. They weren't allowed to eat any until after dinner on Christmas Day. All the neighborhood kids would get the urge to sled down our hill every Christmas afternoon and our kids would share their houses with them. Whatever was left, they always brought to school and shared with the rest of their classmates.

I no longer have any little ones to bake these for, but am pleased to find out our oldest daughter has taken up the tradition. She buys the kits at Sam's Club because they're faster for her, but she puts the little gift inside like she remembers my doing for her. It's really nice to know that a tradition I started touched her so much that she takes the time to carry it on for her own daughter. I hope by sharing these stories, we've encouraged even one of you to start a tradition of your own and may it bring peace and happiness to you and yours this holiday season!

Thanksgiving Centerpieces

By: Janet Patterson of The Main Office

Hard to believe that Thanksgiving has come and gone again. As in the years past, we had a "Centerpiece" Contest. Each department, or group of employees made a Centerpiece. The creations were displayed in the Main office on Monday and Tuesday, November 24 – 25. They were then delivered to the nursing homes on November 26 so they could be enjoyed by the residents and their guests over the Thanksgiving weekend. The Judges awarded the fol-

lowing prizes:

- 1st Lunch with Charlie -Fleet Lease
- 2nd 2 Hours Off -Lease Toyota
- 3rd Meal Ticket -Floor Plans
- Honorable Mention Movie Ticket - Diane Cothorn and Martha Horne of Factory

To all of our talented employees, we would like to Thank you all for your hard work and dedication. Each of you joined in and had some fun and bright-

ened the day for some of our most important citizens.

Health Central Park said they use all the centerpieces in the dining room on the tables and after Thanksgiving, they place the ones that are not perishable in the patient rooms for them to enjoy. She said that the employees do not take them home. The patients really enjoy and appreciate the centerpieces.

Swedish Family Traditions Continued Through The Years

By: Phyllis Wentzel of Operations



I remember when I was young watching Dad and Mom make glogg, or Swedish Christmas wine, around the holidays. They would get out a

huge pot and cook and bottle that year's batch. Then they'd put the bottles away for the following year and take out a bottle that had been sitting for a year or so. Though glogg is made for drinking right away, Dad would always let it sit so the flavors could blend and mellow like a fine brandy. Now it's my husband and I who make the glogg every year – just like Dad and his father had done for years.

There are probably as many glogg recipes as there are families in Sweden, but this is the one my family has been using for as long as I can remember:

Swedish Glogg

2 cups sugar

1 quart water

Combine and put the following into a square of cheesecloth – tie shut:

12 whole cardamom seeds (hulled)

6 whole allspice

6 whole cloves

3 whole stick cinnamon

1 small piece whole ginger

Dried peel from half an orange

1 gallon port wine (approximately 2 ½ - 1.5 liter bottles = 1 gallon)

1 pint grain alcohol

1 cup raisins

5-10 whole almonds (shelled)

In a large pot, combine sugar and water cooking until sugar is completely dissolved. Add the spices in the cheesecloth bag and simmer until the liquid is reduced slightly – 10 to 15 minutes should do. Carefully add the wine, raisins and almonds and heat until just about to simmer. Remove from heat and add grain alcohol. Remove and discard the spice bag. Let cool then ladle into bottles.

Note: Since you have added a considerable amount of liquids to the wine, you

will need extra bottles. Also, measure the grain alcohol carefully. Too little won't affect the flavor of the wine, but take my word - too much will give it a distinct flavor similar to that of kerosene.

Traditionally, glogg is served warm in a mug with a cinnamon stick and some of the raisins from the cooking in the bottom, but it is just as good served at room temperature like a brandy or wine.

As for the raisins, we had some better uses for them then to put them into the mugs. Mom would use them in her holiday baking. She'd usually start her holiday baking before Thanksgiving with the apple and pumpkin pies, then bake several days a week until Christmas. The whole house would smell wonderful during that time. She'd use the glogg raisins in oatmeal cookies or in Dad's favorite – Swedish cardamom coffee cakes.

Cardamom Coffee Cake

Dissolve 1 pack of yeast in ¼ cup warm water.

Melt 1/3 cup butter.

Heat only to luke warm 1 ½ cups milk.

Add melted butter and yeast mixture.

Beat 1 egg with ½ cup sugar. Add to milk mixture.

In a bowl, measure out:

½ tsp salt

2 cups flour

1 tsp powered cardamom

Add dry ingredients to milk mixture.

Stir until smooth.

Add 2 ½ cups more flour and ½ to 1 full cup raisins.

Knead in bowl until dough no longer sticks to the sides.

Cover and let rise in a warm place until doubled in size.

Punch down.

Divide dough in half and each half into 3 equal parts.

Braid each set of 3 pieces and slip onto a baking sheet.

Let rise until doubled in size.

Brush with melted butter and sprinkle with a mix of 1 tsp cinnamon & 1 cup

sugar.

Bake in a preheated 350-degree oven for approximately 25 – 35 minutes or until a toothpick comes out clean.

Optional: Instead of sprinkling with cinnamon/sugar, try spreading on canned vanilla frosting while the cake is still hot from the oven.

Note: For those who, like me, don't mind messing a little with tradition as long as it makes things easier, I have a cut down version of this recipe that I use in my bread machine. You can either take it out after the first rise and follow the traditional recipe from there or let the machine do all the work and you take the credit.

Finally, this last recipe isn't a Swedish one, but it certainly is one of my favorites – Mom's Pound cake...or as it's affectionately known in my family, the Ton cake. This is an old fashioned, smooth texture pound cake that is very heavy. Mixing is kept to a minimum to prevent too much air from being incorporated into the batter. Also, this recipe makes a lot of batter. Be sure you are using a big enough mixing bowl. Your ingredients should be at room temperature and yes-real butter makes a big difference in the flavor and texture of this cake.

Mom's Nearly Famous Ton cake

4 cups all purpose flour

3 cups granulated sugar

1 pound (4 sticks) butter, softened

¾ cup milk

6 large eggs

2 tsps vanilla extract

Heat oven to 325 degrees.

Put all ingredients into a large mixing bowl. Beat at low speed for 1 minute, making sure to stop and scrape the sides of the bowl. Beat at medium speed until blended – no more than 2 minutes. Pour batter into a greased and floured 10-inch tube pan.

Bake for 1 hour and 30 minutes or until a wooden pick inserted in the center comes out clean. Cool in the pan on a wire rack for 10 minutes. Remove from pan, and cool completely on a wire rack.



Happy Holidays

From the Point of View Committee

Molly
Joe Kranus
Phyllis Howe

Becky Couture
Catherine Ramsey
Reith Watts
Amy Wimberly
Pamela
Nancy Fuller

Kelly Bell
Moin Kavel
Tina Harper
Lenny Hargrave
Kay



Thanksgiving 2003

By Joe Franus of Operations

The first celebration of Thanksgiving in America began with the landing of the Pilgrims at Plymouth Rock. Together with the Native Americans, they joined in giving thanks for the bountiful fall harvest. They feasted on (wild) turkey, cranberries, squash and pumpkin – much as we do today 380 years later. We Americans, no matter what our ancestry, are a grateful people with an inherent desire to share our “abundance” with the poor and the needy. Thanksgiving is a joyful time and one of the most important celebrations of the year. I randomly approached some of my fellow employees to see how they would be spending the Thanksgiving holiday and to find out what they are most thankful for. Here’s how they responded:



Marie Geesy, Operations Driver

“I am thankful for all my blessings – my family, my good health and a job in my retirement. I’m

thankful we live in a free country. I have 3 children, 14 grandchildren and 4 great grandchildren, most of whom live in Ohio. I visit them in the summertime and, hopefully, will at Christmastime. I will probably spend Thanksgiving with

friends and I may also volunteer my service at the Salvation Army or Orlando’s Christian Center.



Joe Fagan, Operations Driver

“How will I spend Thanksgiving? Well, I’m getting too “old” to travel so my wife

Lorraine and I will be going to my daughter’s place (in Orlando). We have two grandchildren. We are thankful that they live close to us. Our son in New York, where I spent 20 years with the NYFD, will not be with us. I am thankful that we chose Florida for retirement. My prayers are with my brother firemen who fought the recent fires in California. And we are thankful for the men and women who fight for our freedoms. We pray for victory and a safe return home.”



Art Barnett, Operations Lane Lander, Crew Chief

“I thank the Lord for all my blessings – my job, my family and my good health.

Joyce and I will be traveling to Inez, Kentucky for our Thanksgiving feast with my mother-in-law, a beautiful and most gracious hostess. There are approximately 600 members in my family (ask me about it sometime), but only about 8 of us will enjoy Thanksgiving together.

What will the **Franuses** be doing for the holiday? We’ll have our usual family get-together at one of my daughters’ places (we have 4 daughters). Turkey, ham and all the trimmings and good close fellowship will be the order of the day. I especially enjoy it when my little grandchild offers special thanks with this simple little prayer. “God is great, God is good, Let us thank Him for our food.” Amen.



Happy Thanksgiving to everyone.

A Holiday Message

By Joe Franus of Operations

With the fast-approaching holiday season, we shift to a celebratory mode as preparations are made to celebrate Thanksgiving and Christmas. The stores, the malls and tourist attractions are gearing up for the onslaught of shoppers and tourists as brightly-lit colorful decorations are displayed both indoors and outdoors and music of the season is heard – Christmas carols adding to the joyful atmosphere – people singing along or humming to old favor-

ites like “I’m Dreaming of a White Christmas”, “Santa Claus is Coming to Town”, “O Come All Ye Faithful”, “Silent Night”, etc. It’s an old American tradition. Ironically, many of our loved ones in the military will not be singing, “I’ll be Home for Christmas” because of military duty in distant places. Let us not forget our brave heroes and their families. Cards, letters, gifts and telephone messages would let them know we miss them and, of course, we need to

pray for their safe return home. Also, let us be mindful of why we celebrate the holidays. My best wishes to all for a Merry Christmas, and a Happy, Healthy and Prosperous New Year.

DATES TO REMEMBER

December 8- 9-10

Annual 3-day Christmas Sale(Auction)

16 Kid’s Sale (Charity Benefit)

23 Final Tuesday sale of the year

29 Final GM sale of the year

January 6

First sale of the New Year

WITH UTMOST SYMPATHY

We are deeply saddened for our Fleet Lease Manager, Jay Davis and our MAFS Manager Sharon Carter , at the loss of their mother, Pat Connelly.

Our hearts and our prayers go out to both Jay, Sharon and their families in this time of great loss.

We do want you and your families to know that we are here for you in this difficult time.

From Your Fleet Lease Family.

Cookin' In The Kitchen

It's been a White family tradition as far as I can remember to have Clam Chowder on Christmas Eve. Below is the "secret" White family recipe for clam chowder, and in my opinion a pretty good one at that. With this recipe comes a warm "Happy Holidays" from the White family to yours.

BRATTEN'S CLAM CHOWDER

Submitted by Ryan White of Factory

2 c diced potato's
 1 c diced celery
 1 c chopped onion
 2 cans chopped clams (1 can 6.5oz) do not drain
 1 stick butter
 1/2 c flour
 1 qt. Half & Half OR whole milk
 salt and pepper to taste

Mix sauce then add to clam mix
 Sauce - on medium heat melt butter, add flour slowly, stir into paste. Add milk slowly and keep stirring. Salt and pepper turn to low heat set aside.
 Clams - saute onions and celery. Once tender add clams and potato's. Simmer on low 5-7 min.
 Toss Sauce and Clams into soup pot and simmer and stir for 45 min

HOLIDAY PUMPKIN SURPRISE

Submitted by Janet Rock of Operations

1 whole pumpkin (size according to people served: small for 2-3; medium for 4-6; large for 6-8).
 ¼ lb. hamburger for each person
 1 medium potato for each person
 1, 2 or 3 onions
 Salt, pepper, garlic
 1 pkg. brown gravy mix

Cook potatoes for mashing. Cook hamburger w/diced onion, salt and pepper. When done, drain both and mash together adding gravy, and or butter, as you mash. Fill the pumpkin, put top on leaving a little space for venting. Place on cookie sheet and bake in 350 degree oven for approximately 1 hour or until you can pierce with fork or toothpick. Serve on a bed of fall leaves, Christmas

tree cuttings or pretty white lace doily. Looks pretty, tastes great.

FANCY NUT BARK

1 cup salted mixed nuts, coarsely chopped
 1 pkg. (12 oxs) semisweet chocolate morsels

Spread nuts in single layer in a 9-in. microwave-safe pie plate or baking dish. Microwave on high 2 to 3 minutes, stirring halfway through microwaving time, until nuts smell toasty. Set aside to cool completely.

Line a baking sheet with waxed paper. In a 2-qt. microwave-safe bowl, microwave chocolate morsels on medium for 2 minutes; stir. Let stand 1 minute to finish melting; stir again. If not completely smooth, microwave 20 to 30 seconds longer; do not overheat.

With rubber spatula, fold in toasted nuts. Scrape mixture onto waxed paper-lined baking sheet and spread into 10 1/2 x 7 1/2 in rectangle. Refrigerate until chocolate is set, about 30 minutes.

When bark is hard and set, peel off waxed paper, then break into about 20 pieces. To store, layer bark pieces between sheets of waxed paper in container with tight-fitting lid; cover tightly. Bark will keep in refrigerator for up to 2 weeks.

CHOCOLATE CHIP DELIGHT CAKE

1 box yellow cake mix with pudding in the mix
 1 box instant chocolate pudding
 1 cup sour cream
 1 12-oz. bag chocolate chips
 4 eggs ½ cup vegetable oil
 1 tsp. vanilla
 1 tbsp. white rum (optional)

Preheat oven to 325 degrees. In a large bowl, mix all ingredients except the chocolate chips. Fold ¾ of the chocolate chips into the batter, then pour into a

greased and floured tube pan. Scatter remaining chips on top. Bake for 1 hour in a 325 degree oven.

MOZZARELLA CROSTINI

1 loaf thin French bread, cut into 1-1/2 in thick diagonal slices
 1 pkg. (8 ozs.) mozzarella cheese
 3/4 cup fresh basil leaves, chopped
 1/3 cup marinated dried tomatoes, with some oil, finely chopped
 1 clove garlic, crushed in garlic press

Heat broiler. Arrange bread slices in single layer on large jellyroll pan or baking sheet. Cut mozzarella cheese in half lengthwise, then crosswise into 12 to 14 slices, making a total of 24 to 28 slices. Place a slice of cheese on each piece of bread.

In small bowl combine basil, dried tomatoes and garlic. Spoon about 1 tsp onto each cheese slice

Broil about 6 inches from heat for 1-2 minutes, watching carefully, until cheese is just melted; serve immediately.

INCREDIBLE COBLER!

Submitted by: Amy Wimberly of Internet

Cobbler Mix

1 t. baking powder
 1 c. sugar
 1 t. vanilla powder
 1 c. all-purpose flour
 Mix together all ingredients until well blended. Store in air-tight container.

Follow with the following recipe:

4 c. berries
 ¼ c. orange juice
 ¼ c. sugar
 1 t. cinnamon
 1 c. butter, melted
 1 egg
 cobbler mix (recipe above)

Blend together berries, orange juice, sugar & cinnamon; pour into a 13x9"

Cookin' In The Kitchen

baking pan. Combine butter & egg, add dry cobbler mix and stir well. Drop cobbler mixture by spoonfuls over berries in baking pan. Bake at 375 degrees for 30 to 40 minutes or until golden.

ZUCCHINI PIZZETTES

4 tbsp. olive oil
3 cloves garlic, finely chopped
1 lb. frozen bread dough, thawed
cornmeal
4 medium zucchini, thinly sliced lengthwise
salt and pepper
3 tsp. snipped fresh oregano or basil

Preheat oven to 450 degrees. Combine oil and garlic in small bowl. Divide dough into three equal portions. On lightly floured surface, roll one piece into a 12-in. round. Place on baking sheet lightly sprinkled with cornmeal.

Brush dough with oil mixture; arrange one third of zucchini slices on top. Brush lightly with oil mixture; sprinkle with salt and pepper to taste. Bake 10 to 12 minutes or until edge of crust is lightly browned.

Prepare additional pizzettes using remaining ingredients. Serve immediately or cool on racks and heat at 300 degrees. When ready to serve, sprinkle each pizzette with oregano. Cut each into 12 wedges.

SPICY NUTS

Preheat oven to 300 degrees. Lightly beat 1 egg white with 1/4 tsp. salt until foamy. Add 1 lb. unsalted mixed nuts (pecans alone will do); toss until coated. Stir in 1/4 cup light brown sugar, 1/4 cup super-fine sugar, 4 tsp. ground ginger and 1 tsp. cayenne pepper if desired. Toss until spices are evenly distributed. Spread nuts on a lightly greased baking pan and roast, stirring every 15 minutes, for 1 hour or until browned and crisp. Let cool, then store in tightly sealed tin.

PUMPKIN BREAD

Submitted by Nancy Di Fabio of Human Resources

3 cups canned pumpkin puree
1 1/2 cups vegetable oil
4 cups white sugar
6 eggs
4 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground nutmeg
1 1/2 teaspoons ground cloves

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 9x5 inch loaf pans.

In a large bowl, mix together the pumpkin, oil, sugar, and eggs. Combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and cloves; stir into the pumpkin mixture until well blended. Divide the batter evenly between the prepared pans. Bake in preheated oven for 45 minutes to 1 hour. The top of the loaf should spring back when lightly pressed.

Makes 3 loaves.

PEANUT BUTTER FUDGE

Submitted by Chet Sherrard of Operations

1/3 cup milk
1 tablespoon margarine
2 cups sugar

Boil together and cook to soft ball stage. Watch very carefully. Take off stove and add:

1 cup peanut butter
1 cup Marshmallow Fluff

Spread in 9x9 pan. Cool

BROWN SUGAR FUDGE

(Honey Sticks)

Submitted by Chet Sherrard of Operations

3 cups brown sugar
8 tablespoons Kero syrup
2 teaspoons margarine
1/2 cup milk

Cook to soft ball stage. Remove from heat and add:

Dash of salt
1 teaspoon vanilla

Spread in 9x9 pan. Cool
Cut into strips and dip in chocolate.

GARDEN REBEL'S CHRISTMAS TREE TONIC

1 gal. Water
1/4 cup clear corn syrup
2 tbsp. Clorox 2

Saw off 2 inches of the bottom of the trunk to ensure that water and nutrients can be absorbed into the tree to keep it fresh. After cutting off the bottom, place the tree in the tree stand. Mix the ingredients well, and then pour the tonic into the tree stand, just shy of the top. Make sure to check the stand everyday, and add tonic as needed.



Fun & Games

FLORIDA AUTO AUCTION OF ORLANDO

WORD SEARCH

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

Christmas Traditions

Assemble Toys
Bake Cookies
Christmas Dinner
Christmas Partys
Decorate Home

Decorate Tree
Drink Egnog
Gift Exchange
Go Caroling
Go to Church

Hanging Stockings
Look at lights
Making Snowmen
Live Nativity
Kiss by Mistletoe

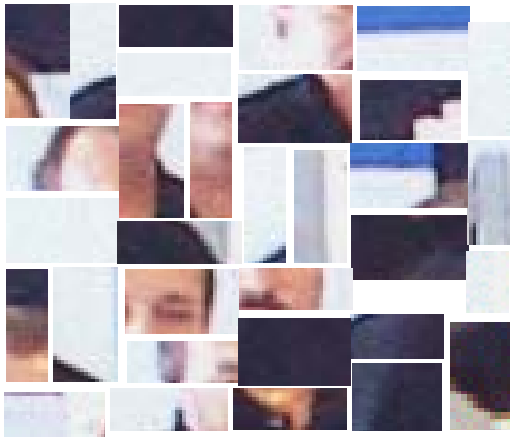
Open Gifts
Put up Tree
Read Christmas Story
Send Christmas Cards
Shopping

Sing Carols
Sleigh Riding
String Popcorn
Visit Relatives
Wrap Gifts

BY: MICHAEL JOHNSON
Internet Department

Fun & Games

Who's that kid?



If you guessed Helen Tillman as “Who’s That Kid?” of October/November, you were correct. Helen works in our Limo Department.

The following employees guessed the “Who’s That Kid” of October. November, winning a FAAO Beach Towel.

Stephanie Bryan
Neeta Rose
Jessica Swope

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

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:

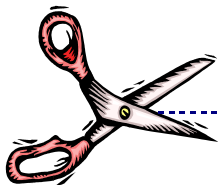
Can you put the pieces together to find out who is hidden in the photo without cutting the pieces?

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.

A special thank you goes out to the following for their correct submissions.

Jennifer Caraway
Hilari White
Gloria Gevers
Rhada Ankuman



Who's that Kid Submission Form

Name
Department
Extension
Your Guess

Holiday 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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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

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Howard Meadows

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Phyllis Hassee

Internet
Mike Johnson
Amy Wimberly

Lease
Anneta Allen

Limo
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