

# SWEETWATER COUNTY EMERGENCY MANAGEMENT NEWSLETTER

Newsletter  
May 2019



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## Emergency Management

The Sweetwater County Emergency Management Agency analyzes the hazards, assesses capabilities, plans for the potential events then responds to, recovers from, and mitigates against the emergency or disaster. We coordinate with response agencies, industry, elected officials, and volunteer agencies to accomplish our mission of limiting injuries, reducing loss of life and damage to property.

Sweetwater County Emergency Management is available to train and provide preparedness information to groups and individuals to enable them to be better prepared. Please pass this information to your family and friends.



Memorial Day is a federal holiday commemorating men and women who died while serving in the United States Armed Forces.

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## Upcoming Events:

\*May 12: Mother's Day

\*May 27: Memorial Day

\*Sept. 12: MGT-452 Physical and Cybersecurity for Critical Infrastructure

## Can't Eat Just One Cinnamon Rolls

1 package (1/4 ounce) active dry yeast  
1 tablespoon sugar  
1/4 cup warm water  
1 cup 2% milk  
1/3 cup instant vanilla pudding mix (half of a 3.4 ounce package)  
1 large egg  
1/4 cup butter, melted  
1 teaspoon salt  
3 to 3 1/2 cups flour

### Filling:

3/4 cup sugar  
1 tablespoon ground cinnamon  
1/4 cup butter, melted

### Frosting:

1/2 cup butter, softened  
2 teaspoons vanilla extract  
1 teaspoon water  
1 1/2 to 1 3/4 cups confectioners' sugar

In a small bowl, dissolve yeast and 1 tablespoon sugar in warm water. In a large bowl, beat milk and pudding mix on low speed, 1 minute. Let stand 1 minute or until soft-set. Add egg, melted butter, salt, yeast mixture and 2 cups flour; beat on medium until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky). Turn dough onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, in a small bowl, mix sugar and cinnamon. Punch down dough; divide in half. Turn one portion of dough onto a lightly floured surface; roll into an 18x10 inch rectangle. Brush with half of the melted butter to within 1/4 inch of edges; sprinkle with half of the sugar mixture. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices. Repeat with remaining dough and filling ingredients. Place all slices in a greased 13x9 baking pan. Cover with a kitchen towel; let rise in a warm place until almost doubled, about 45 minutes. Bake in a 350 degree oven for 20-25 minutes or until golden brown. Cool slightly in pan.

For frosting, in a small bowl, beat butter until creamy. Beat in vanilla, water and enough confectioners' sugar to reach desired consistency. Spread over warm rolls. Serve warm.

Did you know?

In 1883 the time zones were created by the railroad companies.

**MGT-452: Physical and Cybersecurity for Critical Infrastructure****September 12, 2019****Sweetwater County Justice Center****50140 B US Hwy S****Rock Springs, WY 82901****This is a FREE course**

The national and economic security of the United States depends on the reliable functioning of critical infrastructure. This course provides participants from throughout the various levels of government, private industry, and community an understanding of the interdependency between physical and cybersecurity disciplines and opportunities to collaboratively formulate enterprise risk management strategies to enhance infrastructure security and resilience efforts.

**Course Objectives:**

- Identify physical and cybersecurity concerns impacting overall infrastructure security posture.
- Classify integrated physical and cybersecurity incidents and the evolving risks and impacts they pose to critical infrastructure.
- Apply key concepts and resources to improve security within an organization or business.

Please register on-line: [www.eventbrite.com](http://www.eventbrite.com)

## Flood Safety

### Before a Flood

- ✓ Stay informed– visit [weather.gov](http://weather.gov) or tune into your local news for the latest forecast
- ✓ Determine whether your home, school or work is in an area likely to flood.
- ✓ Learn which roadways are likely to flood and find an alternative route so you can avoid them.
- ✓ Create a communications plan so your family will know how to connect during an emergency.
- ✓ Assemble an emergency kit.
- ✓ If you might be evacuated, pack your bags and include items for your pets so you're ready to leave at a moment's notice.
- ✓ Charge all essential electronics.
- ✓ Be proactive–leave before the flooding starts to avoid getting stranded.

### During a Flood

- ✓ Stay informed–tune into your local news for updates on flooding in progress.
- ✓ Get to higher ground if you are in an area that is subject to flooding
- ✓ Follow evacuation orders and heed warning signs.
- ✓ If you have time before you evacuate, disconnect utilities and appliances.

- ✓ Avoid flood waters. It is NEVER safe to drive or walk through flood waters.

### After a Flood

- ✓ Stay informed–tune into your local news for updates on affected areas and the safety of your drinking water.
- ✓ Avoid floodwaters–standing water can hide chemicals that can make you sick, power lines that can cause electrocution and sharp debris that can seriously harm you.
- ✓ Avoid disaster areas–your presence may hamper emergency operations.
- ✓ Heed road closure and cautionary signs.
- ✓ Wait for the “all clear” before returning to an area that was impacted by flooding
- ✓ Contact your family and loved ones to let them know you're ok.

**For more information visit:**

[www.weather.gov/floodsafety/](http://www.weather.gov/floodsafety/)



If you would like more information on this or any of our other programs  
please  
contact us.

Call: (307) 922-5370 Rock Springs  
(307) 872-3884 Green River

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[coveye@sweet.wy.us](mailto:coveye@sweet.wy.us)

### Attention Sweetwater County Employees!

If you are the first to answer the following question correctly and email the  
answer to [coveye@sweet.wy.us](mailto:coveye@sweet.wy.us) you may win a prize!!

When did Amtrak stop servicing Rock Springs?

**CONGRATULATIONS** to **Sue Sanchez** for being  
the first person to submit the correct answer  
for the April 2019 quiz.  
The answer is 1852.

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*We're on the Web!*

*Visit us at:*

<https://www.sweet.wy.us>

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