

Transparency In Numbers
CLEARLY ORANGE

March, 2018

Happy Lunar New Year!



Friday, February 16th marked the start of the Lunar New Year. As the Year of the Rooster ends, we at the Auditor-Controller's office are excited to ring in the Year of the (Watch)Dog! May the coming year bring health and happiness to you and yours, Chúc Mừng Năm Mới, 0000, 00 0 00 0000!



Valentine's Day with the Orange County Clerk-Recorder





Valentine's Day is a celebration of love, and for the Orange County Clerk-Recorder's Office, that means a steady flow of wedding ceremonies. Auditor-Controller Eric Woolery stopped by the Orange County Courthouse on February 14th to help the Clerk-Recorder convert pairs of fiancés into newlyweds.

Charged with maintaining the county's records of marriages, property transactions, and a whole host of important archives, the Clerk-Recorder plays a very important role in protecting the people's documents. To find out more about the Clerk-Recorder's office, click the image below to watch the latest episode of *Taxpayers Count*.



Cypress Mayor Pro Tem Stacy Berry Receives Taxpayer Watchdog Award



Orange County Auditor-Controller Eric Woolery recognized Pro Tem Stacy Berry with the Taxpayer Watchdog Award for January, 2018.

"Taxpayers deserve elected officials who are champions of responsibility and transparency to safeguard public funds and the public trust," Woolery stated. "Mayor Pro Tem Stacy Berry is an excellent example of that 'watchdog' mentality."

Mayor Pro Tem Berry was named Taxpayer Watchdog for her commitment to ensuring a fiscally sound City Hall and her dedication to supporting taxpayers in opposing a mid-contract rate increase with a vendor for citywide services.

"I am honored to be considered a 'Taxpayer Watchdog,' by our Auditor-Controller, Mr. Woolery," said Mayor Pro Tem Berry. "It's an uphill battle sometimes, but I had to do what was right in my heart, and what I know to be right for the Taxpayers."

Orange County Sheriff Sandra Hutchens Named Taxpayer Watchdog



Orange County Sheriff Sandra Hutchens received a Taxpayer Watchdog Award for the month of February 2018. As Orange County Sheriff, Sandra Hutchens is a watchdog in her own right. We are pleased to recognize her as a "Taxpayer Watchdog" for the operational efficiencies and fiscal oversight with which she has led the Orange County Sheriff's Department for over a decade.

To gain some insight into the challenges faced by our public safety officers and how our taxpayer dollars help keep us safe, click the image below to watch *Taxpayers Count* featuring the Orange County Sheriff's Department.



Taxpayers Count: Orange County Sheriff's Department

Cooking the Books with

Auditor-Controller Eric H. Woolery



At the Auditor-Controller's office, March 14th is Pi Day. So, naturally, it's celebrated with pi(e)! Without question, the most popular pie within the Auditor-Controller's Office is Banana Cream, so if you're a fan like we are, Fat's Banana Cream Pie is sure to be a hit around your table.

California Fat's Banana Cream Pie



Ingredients:

Pie Pastry (10"):

- 1 cup all-purpose flour
- ½ teaspoon sugar
- ½ teaspoon salt
- 4 tablespoons firm cold butter
- 4 tablespoons firm cold margarine
- 3 tablespoons ice water

Custard filling:

- 3 large eggs
- ¾ cup sugar
- 2 tablespoons cornstarch
- 1½ tablespoons butter, softened
- 1 teaspoon vanilla extract
- 3½ cups whole milk
- 4 bananas

- ½ cup heavy cream
- 1 teaspoon sugar
- ¼ teaspoon vanilla extract

Crust: Place flour, sugar and salt in a food processor fitted with a metal blade. Process 2 seconds. Cut butter and margarine into ½-inch chunks and distribute over the flour. Process until fat particles look like small peas, 6 to 8 seconds. With motor running, add ice water through the feed tube. Process just until dough forms a ball.

Shape dough into a 4-inch round; dust with flour. Wrap dough tightly in plastic wrap. Refrigerate for at least 1 hour before using.

Heat oven to 400 degrees. On a lightly-floured board, roll out chilled dough until it is 1/8-inch thick and 2 inches larger in diameter than a 10-inch pie pan. Fit pastry into pan; make a high fluted edge. Prick bottom of pastry in several places with a fork. Place pastry-lined pan in freezer for 30 minutes. Bake 12 to 14 minutes or until lightly browned. Place on a rack and let cool completely before filling.

Custard: In a medium bowl beat eggs lightly with an electric mixer. Add sugar, cornstarch, butter and the 1 teaspoon vanilla; beat until well-mixed.

In a heavy 3-quart pan, heat milk just to scalding. Pour half of the hot milk into the egg mixture, stirring to blend well. Return egg-milk mixture to remaining milk in pan. Cook, stirring constantly, over low heat until custard has thickened enough to lightly coat a metal spoon. Remove from heat and let custard cool to room temperature.

Peel bananas and cut into ¼-inch slices, dropping the slices into an even layer over the bottom of the pastry shell. Pour custard over the bananas. Refrigerate at least 2 hours.

Just before serving, whip cream, sugar and the ¼ teaspoon vanilla until stiff. Spread in an even layer over pie.

Note: If you are using a shallow pie plate, you may have custard and bananas left over. These can be layered in dessert cups and refrigerated.

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