



# The CASS Crier



May, 2010

## \*\* CASS NEWS \*\*

CASS will be closed on Monday, May 31<sup>st</sup> in observance of Memorial Day, so timecards need to be submitted by end of business on Friday, 5/28.

### A Few Rules regarding the American Flag

- \* The flag of the United States is the emblem of our identity as a separate nation, which the United States of America has been for more than 200 years. Therefore, citizens should stand at attention and salute when their flag is passing in a parade or being hoisted or lowered.
- \*In a procession the flag is to the right of another flag or, if in a line of other flags, in front of the center of that line.
- \*The flag should not be displayed on a float except from a staff, nor draped over the hood, top, sides, or back of a vehicle.
- \*It should never touch anything beneath it, such as the ground, the floor, water, or merchandise
- \*When the flag is in such condition that it is no longer a fitting emblem, it should be destroyed in a dignified way, preferably by burning.

## \*\* THIS 'N THAT \*\*



### Memorial Day Monday, May 31<sup>st</sup>

Memorial Day is a United States federal holiday that is observed on the last Monday of May. It was formerly known as **Decoration Day**.

This holiday commemorates U.S. men and women who have died in military service to their country. It began first to honor Union soldiers who died during the American Civil War. After World War I, it was expanded to include those who died in any war or military action. The official birthplace of Memorial Day is Waterloo, New York.

On May 5, 1868, in his capacity as commander-in-chief of the Grand Army of the Republic, a veterans' organization, General John Logan issued a proclamation that "Decoration Day" be observed nationwide. It was observed for the first time on May 30 of the same year; the date was chosen because it was *not* the anniversary of a battle. The tombs of fallen Union soldiers were decorated in remembrance of this day.

## \*\* RECIPE \*



### Cucumbers in Sour Cream

#### Ingredients

- 2 cucumbers, thinly sliced
- 1 (8 ounce) container sour cream
- 1/4 cup distilled white vinegar
- 1/3 cup white sugar
- salt and ground black pepper to taste

#### Directions

Place the cucumber slices in a container and cover with cold water. Refrigerate 4 hours to overnight. Whisk the sour cream, vinegar, sugar, and salt in a mixing bowl until the sugar has dissolved. Drain the cucumbers and squeeze out the excess water; add to the bowl and mix to coat with dressing.