

SHELBY COUNTY GOVERNMENT RETIREE CONNECTION



SHELBY COUNTY RETIREMENT SYSTEM

160 N. Main 7th Floor • Memphis, TN 38103 Phone: 901-222-1950 • Fax: 901-222-1960 Email: retirement.office@shelbycountytn.gov





UPCOMING SHELBY COUNTY GOVERNMENT HOLIDAYS Offices will be closed

Friday, March 29, 2024 GOOD FRIDAY

RETIREMENT BOARD MEETING

Tuesday, March 12, 2024 10:00 A.M., 160 N. Main, Memphis, TN 38103 Richards Conference Room - 5th Floor





SCORE NEWS

Shelby County Organization of Retired Employees

SCORE Announcement

Hot Springs Trip April 2024
See Web Member Services for Details

Scan the QR code below to join the SCORE Facebook page



The Retirement Office must be notified in writing of all address, telephone number, and direct deposit changes by mail at Shelby County Government, 160 North Main Street 7th Floor, Memphis, TN 38103 or by email at retirement.office@shelbycountytn.gov

NAME					
NEW ADDRESS					
CITY	STATE	ZIP			
PHONE:					
EMAIL ADDRESS: _					
SIGNATURE:					



NAME DEPARTMENT Y.O.S. ARDELL ANDREWS CORRECTIONS 29.95 PEDRO AMARO SHERIFF'S OFFICE 17.18 25.33 TRINA BRADLEY SHERIFF'S OFFICE JAMES DOBBINS SHERIFF'S OFFICE 29.51 **DARREN FEATHERS** SHERIFF'S OFFICE 35.04 **BERNICE HANKINS** 24.88 SHERIFF'S OFFICE JAMES HILL, JR SHERIFF'S OFFICE 7.66 **DEVONNE KNOWLES** SHERIFF'S OFFICE 27.83 **BERLINDA LANE** SHERIFF'S OFFICE 17.29 **GLORIA MORRIS** SHERIFF'S OFFICE 42.45 **VERA PATTON GENERAL SESSIONS** 24.95 ANDREA RICHARDSON CRIMINAL COURT 35.29 **CATHY SILVERSTEIN PUBLIC DEFENDER** 36.86 PAMELA STRONG SHERIFF'S OFFICE 32.42 **CHERYL WRIGHT COMMUNITY SVS** 23.24 As a participant in Shelby County Government's health insurance plan, it is a requirement that retirees and their dependent(s) obtain Medicare Part A & Part B approximately 3 months prior to turning 65. It is a requirement, if eligible, that any retiree or dependent who is currently disabled, or becomes disabled, must also apply for Medicare Part A & Part B. Please contact your local Social Security Office for further information regarding Medicare.

Health Care Provider Contact Information

HUMANA (Post-65 Retirees)

1-866-396-8810 — HUMANA Member Services

1-855-202-9799 – HUMANA RetireeFirst Advocacy Team

Cigna Medical (Pre-65 Retirees & Active Employees)

1-800-558-7453 Cigna Dental

1-800-244-6224

MetLife Vision

1-833-393-5433

Metropolitan Life Insurance Co. (MetLife)

1-800-638-6420

Social Security/Medicare

1-800-772-1213

Please Keep These Numbers in a Convenient Place

RETIREMENT PAYROLL 2024 March 28, 2024

Please review your deposit advice on Web member Services and report any discrepancies regarding your insurance deductions. You may also contact your financial institution regarding your deposit.

Discrepancies must be reported within 60 days of each pay date in order to receive a credit for any incorrect changes.



Happy Birthday to all Retirees for the Month of February 2024



The Memphis Museum of Science & History is now accepting volunteer applications for the Pink Palace Museum, Lichterman Nature Center, and the Mallory-Neely House. For information on volunteering, please contact Janie Best Paraham, Manager of Volunteer Services at Janie.paraham@memphistn.gov, 901-636-2438, or visit our volunteer page at //moshmemphis.com/volunteers/



BOBBIE AUSTON	HEALTH DEPT.	02/15/2024
BRENDA BRADY	ASSESSOR OFFICE	02/03/2024
LINDA BUSBY	HEALTH DEPT	01/26/2024
MARY COLE	OAKVILLE	01/12/2024
GENEVA DORRIS	HEALTH DEPT	02/11/2024
JEFFREY HAMPTON	CORRECTIONS	01/28/2024
GORDON JONES	COMMNUNITY SVS	02/10/2024
DEREK KELLEY	TRUSTEE'S OFFICE	02/12/2024
NORMAN LACHAPPELLI	E HEALTH DEPT	12/02/2023
GILBERT LEWTER	CORRECTIONS	01/26/2024
RONNIE SANDEFER	CODE ENFORCEMENT	02/14/2024
VIOLA THORNTON	REGIONAL ONE	01/24/2024
KATHLEEN WHITTY	PUBLIC DEFENDER	02/01/2024

POST 65 RETIREES ENROLLED IN HUMANA Please view flyer on Web Member Services regarding RetireeFirst

Healthy Recipe

Healthy, delicious recipes, including quick dinner, easy lunch ideas, snacks, breakfast, soup and more, from the food and nutrition experts at: www.eatingwell.com



Classic Fudge-Walnut Brownies

Ingredients

- ¾ cup all-purpose flour
- 1 cup granulated sugar
- ¾ cup unsweetened cocoa powder
- ½ cup packed brown sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup bittersweet chocolate chunks, divided
- 1/3 cup fat-free milk
- 6 tablespoons butter, melted
- 1 teaspoon vanilla extract
- 2 large eggs, lightly beaten
- ½ cup chopped walnuts, divided
- Cooking spray

Directions

- Preheat oven to 350°F.
- Combine flour, sugar, cocoa powder, brown sugar, baking powder and salt in a large bowl.
 Combine 1/2 cup chocolate and milk in a microwave-safe bowl; microwave at HIGH 1 minute, stirring after 30 seconds. Stir in butter, vanilla and eggs. Add milk mixture, 1/2 cup chocolate and 1/4 cup nuts to flour mixture; stir to combine.
- Pour the batter into a 9-inch square metal baking pan coated with cooking spray; sprinkle with remaining 1/4 cup nuts. Bake at 350°F for 19 minutes or until a wooden pick inserted in center comes out with moist crumbs clinging. Cool in the pan on a rack. Cut into squares.