

SHELBY COUNTY GOVERNMENT RETIREE CONNECTION



SHELBY COUNTY RETIREMENT SYSTEM

1075 Mullins Station, W2 Building - 2nd Floor • Memphis, TN 38134

Phone: 901-222-1950 • Fax: 901-222-1960 Email: retirement.office@shelbycountytn.gov

July 2025



<u>NAME</u>	DEPARTMENT	<u>Y.O.S.</u>
BRENDA ADAMS	CORRECTIONS	25.83
VONDA BELEW	SHERIFF'S OFFICE	25.16
WILLIAM CARPENTER	FIRE DEPT	28.09
THOMAS COUPE	JUVENILE COURT	17.70
MARGARET CULVER	ASSESSOR'S OFFICE	30.24
YVONNE JACKSON	SHERIFF'S OFFICE	22.82
SHARON LEWIS	SHERIFF'S OFFICE	23.91
GREGORY RAINEY	SHERIFF'S OFFICE	27.68
LILLIE ROBERTS	HEALTH DEPT	39.36

RETIREMENT PAYROLL 2025 AUGUST 29, 2025

RETIREMENT BOARD MEETING

Tuesday, August 12, 2025 10:00 A.M., 160 N. Main, Memphis, TN 38103 Richards Conference Room - 5th Floor



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 credit for any incorrect changes.

The Retirement Office must be notified in writing of all address, telephone number, and direct deposit changes by mail at Shelby County Government, 1075 Mullins Station, W2 Building, 2nd Floor, Memphis, TN 38134 or by email at retirement.office@shelbycountytn.gov



901-458-4000 1-800-445-5011

www.myconcerneap.com



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.

SCORE NEWS

Shelby County Organization of Retired Employees

All retirees are welcome.

Scan the QR code below to join the SCORE Facebook page



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



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/



CAMILLE BLACK	HEALTH DEPT	06/21/2025
SHIRLEY BRUMLEY	HEALTH DEPT	07/13/2025
MARY BULLOCK	FIRE DEPT	06/16/2025
BOBBY COMSTOCK	GENERAL SESSIONS	06/30/2025
JAMES DOBBINS	SHERIFF'S OFFICE	06/30/2025
ALEXANDRIA HARRI	S CORRECTIONS	07/18/2025
LAVERNE HAYES	FINANCE	07/26/2025
ROBERT HERMANN	REGISTER OFFICE	06/16/2025
ROBERT HORNE	JURY COMMISSION	07/01/2025
HEWLETT LEWERS	SHERIFF'S OFFICE	07/01/2025
RICHARD ROSE	SHERIFF'S OFFICE	07/02/2025
AUBREY SMTIH	SUPPORT SERVICES	07/26/2025
WILLIAM TURNER	SUPPORT SERVICES	07/14/2025



Our Mission

Provide information and assistance to connect seniors, adults with disabilities, their families and caregivers with the tools needed to maximize their independence and safety in their chosen community.

Serving Fayette, Lauderdale, Shelby and Tipton Counties

160 N Main Street 3rd Floor Memphis, TN 38103 901-222-4111 866-836-6678 (TTY 711) toll free

www.AgingCommission.org

Visit us on Facebook at "Aging Commission of the Mid-South"

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



Banana-Mango Smoothie

Start your day with a flavorful fruit smoothie. This smoothie is as delicious as breakfast, but also serves well as an afternoon snack or even a frosty dessert.

Directions

Arrange the mango cubes in a single layer on a baking sheet; freeze until firm (about 1 hour). Place frozen mango, banana, milk, dry milk (if using), honey and vanilla extract in a blender. Process until smooth.

Tip

Freeze the cubed mango overnight in an airtight container to make this smoothie a snap to throw together (for variety, try substituting frozen berries for the mango). Remember to let frozen mango thaw for 15 minutes to soften slightly. The dry milk is optional, but one tablespoon provides about 100 milligrams of calcium.



Happy Birthday to all Retirees for the Month of July 2025