

Chapter News



Nominations Committee Roundup

We still need takers for the nominations committee. Reach out to Tina Holland!

Board Chairs that are up for grabs:

- **Secretary**
- **Vice President**
- **Member at Large**

If you have 5 to 10 hours a month that you can spare, consider filling one of these positions!

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Special points of interest

- Upcoming monthly meeting agenda
- New member shout out
- Congratulations to members for length of membership
- News you can use



Midnight Sun Chapter Member Meeting
December 5th, 2024

UPCOMING MONTHLY MEETING AGENDA

February 6, 2025:
Emergency Management
Escape Room Experi-
ence—Tina Holland

March 6, 2025:
Seeking a technical meet-
ing volunteer - If you or
someone you know has a
topic you'd like to present,
let us know.

April 3, 2025 Technical
meeting TBD

May 1, 2025: Technical
Meeting TBD

June 5, 2025: Technical
Meeting TBD

Changes to Chapter By-Laws Approved

We were unable to vote at the December networking event because only two members attended.

A poll was emailed for voting on December 10th and open through December 17th.

9 Members voted, all were in favor of the change.

How to Improve Safety and Organizational Culture Through Risk Management

This article provides a six step enhanced model for risk management.

By understanding and applying risk management concepts, you can improve safety and organizational culture — often with greater support from leadership.

- [Article](#)

Region 1 PDC is a go for Fall 2026

We spoke of the Region 1 PDC at the Fall ROC meeting .
Based on the survey that was sent out the Specialty group is based on Women in Safety.

They are looking for volunteers from each Chapter to be on the planning committee. The Region 1 PDC is scheduled to be held in Fall of 2026.

For reference, you can view the link for the Region 2 PDC that will be held in Las Vegas in March 2025: [Region II ASSP Professional Development Conference](#)

Any and all volunteers get in touch with Mary Stine at mstine2006@gmail.com.

Did You Know:

ASSP has many educational opportunities for members!

- Don't Let Fall Get You Down - Webinar 2/20-2/21/2025
Offers 1.6 CEU's:
[Registration](#)
- Controlling Hazardous Energy
[Podcast](#)
- Defining the Role of AI in Safety:
[Message](#)

ASSP Foundation Supports Your Education.

- College Student enrolled in three credit hours can apply for scholarships through February 15, 2025.
- Safety Professionals in pursuit of certifications or certificates can apply for grants year round.
[Applications](#)

NEW MEMBER SHOUTOUT

No new members

*We currently have 34
Members*

***ASSP Member Get a
Member Program:***

[Link](#)

CONGRATULATIONS AND THANK YOU TO:

*Catherine O'Neil on 3
years of membership!*

*Kyle Reed on 1 year of
membership!*

*Bobbie Perkins on 10
years of membership!*

NEWS YOU CAN USE

January is National Radon Action Month, sponsored by the EPA. More information is available on the NSC Website:

[Radon Prevention - National Safety Council](#)

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February is American Heart Month. More information is available from the American Heart Association.

[American Heart Association | To be a relentless force for a world of longer, healthier lives](#)



AMERICAN SOCIETY OF  
**SAFETY PROFESSIONALS**

Midnight Sun Chapter

## Bobbie's Smoked Breakfast Fatty

12 slices of thick cut bacon  
1 lb pork sausage (of your choice)  
4 eggs scrambled  
1/4 to 1/2 cup shredded cheese (of your choice)  
1/4 yellow onion diced  
1 Jalapenos diced (optional)  
100% Maple Syrup (Optional)  
Seasoning of your choice



Make a bacon weave with your 12 slices of bacon. Press the lb of sausage onto the bacon weave leaving a 1/2 inch of bacon showing around the edges. Add the rest of the ingredients to the edge of your bacon sausage creation and roll tightly, using toothpicks to secure the edges so the ingredients don't fall out, best part about this roll is that you can stuff it with anything you like! I season the roll with Trader Joe's coffee garlic seasoning, but you can use anything you would like, a BBQ rub would be great on this. Place on your smoker at 275 F ( I like to use maple or pecan wood chunks) until the internal temp reaches 160 F. At about 150 F I brush the fatty with 100% maple syrup, but you can forego this, or use whatever you like, such as BBQ sauce.

Midnight Sun ASSP

<https://midnightsun.assp.org/>