

WE'RE MOVING!

Beginning September 20, 2019 the
Orange County Auditor-Controller
department will be relocating to our
new permanent location at

1770 N. Broadway
Santa Ana, CA 92706
at the corner of Broadway and 17th Street



OC Auditor-Controller's J.C. Squires Awarded Lifetime Achievement Award

JC Squires, Director of Central Accounting Operations, was recognized with the 2019 Lifetime Achievement Award from the Association of Local Government Auditors (ALGA). This award honors auditors who have made lasting and worthwhile contributions to local government through their participation and

service in ALGA, of which JC previously served as a Board Member, Long Term Conference Planning Chairman, and as the organization's 13th president. JC was nominated by Mike Taylor of the Office of the Virginia State Inspector General.

Congratulations JC!



It is now **OFFICIALLY SUMMER!** And along with that comes Fourth of July...

Our office will be closed in honor of the 4th of July Holiday. We will reopen for regular business hours Friday, July 5.

Accounting for Taste: BBQ Ribs

The 4th of July is right around the corner, and what better way to celebrate than with a delicious BBQ meal! We've got a great recipe for you from our Auditor-Controller BBQ aficionados.

Ingredients:

- 2 tablespoons paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon salt
- 1 teaspoon ground black pepper
- 2 teaspoons ground cumin
- 1 1/2 tablespoons brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground cloves
- 1/8 teaspoon ground nutmeg
- 5 pounds pork spareribs
- 2 pounds hickory wood chips, soaked



1. In a medium bowl, stir together paprika, cayenne pepper, garlic powder, onion powder, salt, ground black pepper, cumin, brown sugar, cinnamon, cloves, and nutmeg. Apply liberally to the ribs. Place ribs in a large roasting pan, cover, and refrigerate overnight. Remove ribs from the refrigerator 1 hour before smoking.
2. Prepare an outdoor smoker, bringing the temperature to 200 to 225 degrees F (95 to 110 degrees C).
3. Smoke ribs for 6 to 8 hours, adding wood chips to maintain a steady smoke (approximately one handful every 30 to 45 minutes). Ribs are done when crispy outside and tender inside. Remove from smoker, and set aside for 15 to 20 minutes before serving.

Enjoy!

Don't forget to follow the Auditor-Controller on social media to stay up to date with news and events.

