

Transparency In Numbers

CLEARLY ORANGE

January 2018

Auditor-Controller Hosts Taxpayer Watchdog Event in Huntington Beach: How to Read a City Budget



This month Auditor-Controller Eric Woolery hosted a Taxpayer Watchdog event in Huntington Beach this past December. Joining him were Huntington Beach City Treasurer Alisa Cutchen and Huntington Beach Mayor Mike Posey, who were awarded Taxpayer Watchdogs! The event focused on tips and tricks on how to read a city budget, and how Taxpayer Watchdogs can help keep their government finances accountable. Our next Taxpayer Watchdog event will be coming this soon, so stay tuned for more info!

Taxpayer Watchdog of the Month

This month's taxpayer watchdog is Sadie! Sadie is an American Bulldog who resides in Huntington Beach and likes chewing bones and long walks on the beach. Congratulations Sadie!



Save the Date! OC Tax Luncheon January 16, 2018



This month, Auditor-Controller Woolery will join OC Sheriff Sandra Hutchens at the annual OCTax Luncheon to discuss the cost of public safety in the County.

Seating is limited, so RSVP now.
To register for this event, visit <http://www.octax.org/events>

Would you like to welcome Auditor-Controller Woolery as a guest speaker at your event? Email anthony.kuo@ac.ocgov.com to schedule a speaker from our office for your group!

Cooking the Books with Auditor-Controller Eric H. Woolery

This month's issue of Clearly Orange's Cooking the Books with Auditor-Controller Eric Woolery features one of the Auditor-Controller's favorite dishes: Yorkshire Pudding. A holiday tradition, this dish is usually the first to be gone at the Woolery home!



The Auditor-Controller's Yorkshire Pudding

Ingredients:

- 3/4 cup all-purpose flour
- 1/2 teaspoon salt
- 3 eggs
- 3/4 cup milk
- 1/2 cup pan drippings from roast prime rib of beef

Directions

Preheat the oven to 450 degrees F.

Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes. Let cool, serve and ENJOY!!!

Eric H. Woolery, CPA Auditor-Controller

12 Civic Center Plaza
Room # 200
P.O. Box 567
Santa Ana, CA 92702
(714) 834-2450
(714) 834-2569 Fax
Office Hours 8:00 a.m. - 5:00 p.m. Monday - Friday
pioac@ac.ocgov.com

