

Transparency in Numbers

CLEARLY ORANGE

April, 2019

From the Desk of the Auditor-Controller



Welcome to the latest issue of Clearly Orange! This past January I was sworn in for my second term as Auditor-Controller. Thank you to **Chairwoman Lisa Bartlett** for welcoming the attendees and **Supervisor Doug Chaffee** for leading us in the Pledge of Allegiance. I also want to thank **Superior Court Presiding Judge Kirk Nakamura** for administering the oath of office.

I was also honored to welcome then Irvine Mayor/now **Supervisor Don Wagner**, **Treasurer-Tax Collector Shari Freidenrich**, and **Laguna Beach City Treasurer Laura Parisi** who attended as well.

I was also excited to celebrate our mutual swearing in day with re-elected **Clerk-Recorder Hugh Nguyen** and new **District Attorney Todd Spitzer** (pictured below).



Also, congratulations to newly elected **Sheriff Don Barnes** and re-elected **Assessor Claude Parish**. And finally, congratulations to new County **Supervisor Don Wagner** (pictured at right), who was sworn in last week on March 27th.

Congratulations to all new and re-elected officials throughout the County, and thank you to the for your confidence in me and my office.

Sincerely,

Eric H. Woolery, CPA
Orange County Auditor-Controller



Reminder: Tax Season is Upon Us

For most of us, taxes are due on April 15th of every year. If you owe money to the IRS your payment must accompany your filing, otherwise it is considered late unless you file early. Taxpayers who file their 1040 before the deadline can update and correct their taxes, with a corrected payment, by or before April 15 with no penalty. In 2019, this means that all taxes are due (you guessed it) on Monday, April 15.

And, if you are a home or property owner, your Property Taxes are due April 10. For more information on how to pay your Property Taxes, please visit: <http://www.ttc.ocgov.com/proptax>

To learn more about the Property Tax Process, check out this information video we produced to help explain the complex process. Click on the video below to view or visit this link: <https://youtu.be/eaavcaHWg4>



We hope this spring your taxes go smoothly, and you have time to enjoy the beautiful wildflowers appearing all over Southern California during this year's superbloom!

Taxpayer Watchdog of the Month

This month we have named the OC Register Editorial Board as recipients of the Taxpayer Watchdog award for their dedication and commitment to protecting the taxpayers of Orange County. Opinion Editor Sal Rodriguez accepted the award on behalf of the editorial board. The Op-eds published by the board are written in the best interest of the citizens of Orange Count - like [this piece](#) from February, taking a stance against the SCAQMD's proposed tax hike. Congratulations to all of the Editorial Board members, and thank you for being Taxpayer Watchdogs!



Auditor-Controller staffer Anthony Kuo presents OCRegister Opinion Editor Sal Rodriguez with the Taxpayer Watchdog award.



Accounting For Taste

Each newsletter we share an office favorite recipe. This month we are sharing the ever popular Key Lime Pie, which is a spring favorite!

DIRECTIONS:

1. For the graham cracker crust: Preheat the oven to 350 degrees F.

INGREDIENTS:

Graham Cracker Crust:

1/3 of a 1-pound box graham crackers
5 tablespoons melted unsalted butter
1/3 cup sugar

Filling:

3 egg yolks
2 teaspoons lime zest
1 (14-ounce) can sweetened condensed milk
2/3 cup freshly squeezed Key lime juice, or store bought

Topping:

1 cup heavy or whipping cream chilled
2 tablespoons confectioners' sugar

2. Break up the graham crackers; place in a food processor and process to crumbs. If you don't have a food processor, place the crackers in a large plastic bag; seal and then crush the crackers with a rolling pin. Add the melted butter and sugar and pulse or stir until combined. Press the mixture into the bottom and side of a pie pan, forming a neat border around the edge. Bake the crust until set and golden, 8 minutes. Set aside on a wire rack; leave the oven on.
3. For the filling: Meanwhile, in an electric mixer with the wire whisk attachment, beat the egg yolks and lime zest at high speed until very fluffy, about 5 minutes. Gradually add the condensed milk and continue to beat until thick, 3 or 4 minutes longer. Lower the mixer speed and slowly add the lime juice, mixing just until combined, no longer. Pour the mixture into the crust. Bake for 10 minutes, or until the filling has just set. Cool on a wire rack, then refrigerate. Freeze for 15 to 20 minutes before serving.
4. For the topping: Whip the cream and the confectioners' sugar until nearly stiff. Cut the pie into wedges and serve very cold, topping each wedge with a large dollop of whipped cream.

Coming next issue...

View our first ever Property Tax Annual Report, our comprehensive guide to the Property Tax Process!

**Eric H. Woolery, CPA
Auditor-Controller**

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