



CAPITAL AREA
STAFFING SOLUTIONS



BANGOR AREA
STAFFING SOLUTIONS

Welcome December



December Timecard Update

Due to the Christmas and New Year's holidays, our offices will be closed on:
December 24th & December 31st.

As always, please submit your time card at the end of your last shift of the week. Deadline for all timecards is 8:00 am Monday for the previous week.



If you have vacation/travel plans that require time off from work, please be sure to notify us as soon as possible, once you have requested it from the client. The earlier we know, the better we (and our clients) will be able to prepare for your

CONGRATULATIONS!

The following Field Employees have been hired permanently at our Client companies:

Diana Flagg
Tracey Higgins
Shelley Clough
Melinda Hellum
Steve Eaton
Heaven Riendeau

absence.

December Things to Do!



*Special Things To Do In
Maine in December*

Coastal Maine Botanical Gardens

November 20th thru January 1st
Gardens Aglow will light up the Boothbay peninsula for the seventh year in a row in 2021 as a driving tour. A driving tour of magical delight for this now annual family tradition .
<https://www.mainegardens.org/events-exhibits/gardens-aglow/>

Waterville Opera House

The Nutcracker
December 10th thru the 12th
Let the holiday magic begin with a fabulous journey to the Land of Sweets, where toy soldiers, dancing mice, and delicious treats help make holiday dreams come true. The return of Bossov Ballet!
<https://www.watervillecreates.org/shows/the-nutcracker/>

Winter fun!

There is tubing, cross-country skiing, downhill skiing and of course, getting outside having fun with the family. In the Bangor area, check out Hermon Mountain.
<https://www.skihermonmountain.com/>

Holiday Traditions



December Dates and Facts

December 6th Last day of Hanukkah

December 7th - National Pearl Harbor Remembrance Day.

December 21st is the Winter Solstice

December 25th Christmas Day

December 26th is the first day of Kwanzaa.

Sheet Pan Quesadillas

From Delish.com



INGREDIENTS:

- 1 tbsp. extra-virgin olive oil
- 2 bell peppers, chopped
- 1 onion, chopped
- 1 1/2 lb. ground beef
- 1 tsp. chili powder



In this holiday season, families and friends get together to create new holiday traditions or continue family traditions handed down to them.

Here are a few ideas:

Plan a cookie swap. A yummy way to have a get together and share family cookie recipes.

Binge watch Christmas movies:
Make a bucket of popcorn and watch ELF, The Polar Express, White Christmas and lots more.

Gather the family and friends and host a Dreidel Spinoff. Let each family member spin a dreidel. Using a stop watch, record the time each dreidel spins. If your dreidel spins the longest, you win.

We are Hiring!!

Capital Area Staffing Solutions and Bangor Area Staffing Solutions have many CAREER opportunities available!

Do you know someone who is looking for a new opportunity? Please ask them to review the listings on our website and send their resume for consideration.



1 tsp. cumin
1/2 tsp. smoked paprika
Kosher salt
Freshly ground black pepper
8 large flour tortillas
1 c. shredded cheddar
1 c. shredded monterey
2 green onions, thinly sliced
Sour cream, for garnish
Pico de gallo, for garnish

Directions

Preheat oven to 425°. In a large skillet over medium heat, heat olive oil. Add bell peppers and onion and cook until soft, about 5 minutes. Remove from skillet and set aside. Add ground beef to skillet and cook, breaking up meat with a wooden spoon, until beef is no longer pink, about 5 minutes. Drain fat, then stir in cumin, chili powder, paprika and season with salt and pepper. On a half sheet, place 6 tortillas around the edges of the pan so that about half of each tortilla hangs over side. Place another tortilla in the center to cover pan completely, then top with ground beef, pepper and onion mixture, cheeses, and green onions.

Place another tortilla in the center (on top of all fillings), then fold each tortilla towards center. Place a second baking sheet on top of tortillas (to help quesadilla hold its shape!) and bake until tortillas are beginning to turn crispy, about 20 minutes. Remove baking sheet from on top and continue baking until tortillas are golden and crispy, about 15 minutes more.

Slice into rectangles and serve warm with sour cream and pico de gallo.

Merry Christmas



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