



# **JANUARY 2024**

### FIELD EMPLOYEES IMPORTANT TIMECARD NOTICE

Please remember to submit your time card no later than Friday afternoon. If you are working a weekend shift, please submit <u>no later than</u> 8am Monday morning.

# If you have upcoming plans that require time off from work:

Please be sure to notify us as soon as possible! The sooner we know, the better we (and our Clients) will be able to prepare for your absence. Happy New Year! May each day bring new opportunities, exciting adventures, and moments of joy.

## Dates and Fun Facts for January

• Jan. 1 is New Year's Day. Did you know in Denmark, they would throw dishes and glasses against each others

doors to banish bad spirits!

• Jan. 6 is Epiphany. According



#### <u>Augusta Area</u>

Pension Associate - Augusta Inspector/Packer - Wilton PT Administrative Asst. - Augusta Full-time Teller - Augusta Administrative Spec. - Augusta Commercial Tire Tech - Waterville HR Generalist/Mgr. - Benton

#### Bangor Area

Painter/Property Maintenance - Bangor PT Receptionist - Holden Chiropractic Assistant - Bangor Office Manager - Bangor Bookkeeper/Admin - Hampden Manufacturing/Machine Operator - Old Town Senior Accountant - Old Town Production Line Supervisor - Old Town Office Manager - Bangor Marine Carpenter - Trenton Fiberglass Technician - Trenton Carpenter - Bangor Dental Hygienist - Bucksport Optometric Tech - Bangor



#### WINTER WEATHER LINGO

to the New Testament's Gospels, on this date the Magi – the three wise men or kings – venerated and brought gifts to the infant Jesus.

- January 8 is Elvis Presley's birthday.
- Jan. 16 is Martin Luther King Jr. Day (observed), a civil rights leader celebrated for is dedication to nonviolence.
- Jan. 17 is Benjamin Franklin's birthday.
- Jan. 29 is National Puzzle Day.

The Full Moon in January 2024 will occur on January 25, at 12:54 p.m. EST. During this month, the howling of wolves was often heard as they were hunting for food, hence the name "Wolf Moon".

#### Weather Folklore for January

- Fog in January brings a wet spring.
- A favorable January brings us a good year.
- If grass grows in January, it will grow badly the whole year.
- A summerish January, a winterish spring.

#### Source: Almanac.com



Please join us in Congratulating the following Field Employees, who were hired on with our Clients in December! Do you watch the weather report on the news yet never quite understand what all the warnings and advisories mean this time of year? Here's some info to help you out!

Winter Storm Warning: Issued when hazardous winter weather in the form of heavy snow, heavy freezing rain, or heavy sleet is imminent or occurring. Winter Storm Warnings are usually issued 12 to 24 hours before the event is expected to begin.

<u>Winter Storm Watch</u>: Alerts the public to the possibility of a blizzard, heavy snow, heavy freezing rain, or heavy sleet. Winter Storm Watches are usually issued 12 to 48 hours before the beginning of a Winter Storm.

Winter Storm Outlook: Issued prior to a Winter Storm Watch. The Outlook is given when forecasters believe winter storm conditions are possible and are usually issued 3 to 7 days in advance of a winter storm.

**Blizzard Warning:** Issued for sustained or gusty winds of 35 mph or more, and falling or blowing snow creating visibilities at or below ¼ mile; these conditions should persist for at least three hours.

Wind Chill Warning: Issued when wind chill temperatures are expected to be hazardous to life within several minutes of exposure. Winter Weather Advisories: Issued for accumulations of snow, freezing rain, freezing drizzle, and sleet which will cause significant inconveniences and, if caution is not exercised, could lead to life threatening situations. Source: National Weather Service



~ Richard Pante ~ Daniel Brazil ~ James Sirois ~ Phuc "Ivan" Luu ~ Scott Gregory ~ Daymion Ludden ~ Virginia Hugo-Vidal ~ Scott Gregory



Baked Parmesan Broccoli ~Taste of Home kitchen Ingredients 4 bunches broccoli, cut into florets 6 tablespoons butter, divided 1 small onion, finely chopped 1 garlic clove, minced 1/4 cup all-purpose flour 2 cups 2% milk 1 large egg yolk, beaten 1 cup grated Parmesan cheese 1/2 teaspoon salt 1/8 teaspoon pepper 1/2 cup seasoned bread crumbs Directions Preheat oven to 400°. Steam broccoli until crisp-tender. Place in a greased 13x9-in. baking dish. In a small saucepan over medium

heat, melt 4 tablespoons butter. Add onion; cook and stir until tender. Add garlic; cook 1 minute longer.

Stir in flour until blended; gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Stir a small amount of hot mixture into egg yolk; return all to the pan, stirring constantly. Cook and stir 1 minute longer. Remove from



heat; stir in the cheese, salt and pepper. Pour over broccoli. In a small skillet, cook bread crumbs in remaining butter until golden brown; sprinkle over the top. Bake, uncovered, 15-18 minutes or until heated through.

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