



December 2023

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.

CASS & BASS Offices will be closed on Monday, 12/25 for Christmas Day and on 01/01/24 for New Years.

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.



Please join us in congratulating the following Field Employees, who were hired by our Clients in November!

> ~ Lisa Kimball ~ Jade Wood ~ Hillary Manson ~ Dan Nolin

> > "I heard a bird sing In the dark of December. A magical thing And sweet to remember.

"We are nearer to Spring Than we were in September," I heard a bird sing In the dark of December." — Oliver Herford



SO MANY CAREER OPPORTUNITIES!

Please visit our website <u>here</u> for a list of all current openings! Tell a friend!

Augusta Area:

Director of Events & Programs - Augusta HR Generalist - Winslow Patient Services Rep - Farmingdale Optometric Assistant - Augusta Tax Department Supv. - Auburn Pension Associate - Augusta Commercial Tire Tech - Waterville Administrative Specialist - Augusta

Bangor Area:

Painter/Property Maintenance - Bangor Optometric Tech - Bangor Machine Operator - Trenton PT Receptionist - Holden Payroll/HR - Old Town Production Worker - Bangor Evening Janitorial - Bangor Accounts Payable - Old Town Manuf./Machine Operator - Old Town Senior Accountant - Old Town Production Line Supervisor - Old Town Certified Medical Assistant - Hampden Marine Carpenter - Trenton Fiberglass Technician - Trenton Carpenter - Bangor Dental Hygienist - Bucksport



Crab Stuffed Mushrooms Recipe by Sloane Layton Ingredients: 1 lb. large baby bella mushrooms (about 24 mushrooms) 1 tbsp. olive oil 1 tsp. kosher salt, divided 4 oz. cream cheese, room temperature 1/2 c. finely shredded cheddar cheese 1/4 c. finely shredded parmesan cheese 1 (2-oz.) jar of diced pimientos, drained and finely chopped 2 tbsp. chopped parsley, plus more for garnish 2 garlic cloves, grated 8 oz. lump crabmeat 1/4 c. panko breadcrumbs 1 tbsp. unsalted butter, melted

Directions:

Preheat the oven to 400°F. Place a wire rack inside a foil-lined rimmed baking sheet; set aside.

Remove the stems from the mushrooms and wipe the caps clean using a paper towel; reserve the stems for another use, if desired. In a large bowl, toss the mushroom caps with the olive oil and 1/2 teaspoon of the salt. Arrange the mushrooms, cap side up, on the prepared baking sheet. Roast until the mushrooms are mostly tender and have released liquid onto the baking sheet, about 20 minutes.

Meanwhile, in the same medium bowl used to toss the mushrooms, stir together the cream cheese, cheddar, parmesan, pimientos, parsley, garlic, and the remaining 1/2 teaspoon of salt until well combined. Gently fold in the crabmeat.

In a small bowl, stir together the panko and butter. Set aside.



December Dates & Fun Facts

Click the links below to see what is happening in Augusta & Bangor this month!

A Cheerful Charlie Brown Celebration!

This beloved Holiday classic returns to the Penobscot Theatre Company stage in Bangor!

Holidays!

- December 3 is the First Sunday of Advent, marking the beginning of the Advent season.
- December 6 is Saint Nicholas Day. The patron saint of children is the model for Santa Claus and gift-giving.
- December 7 marks the beginning of Hanukkah this year, the eight-day Jewish festival of lights.
- December 7 is also National Pearl Harbor Remembrance Day.
- December 15 is Bill of Rights Day.
- December 17 is Wright Brothers Day.
- December 21 is the Winter Solstice – the astronomical day when the Earth is farthest away from the Sun.
- December 25 is Christmas Day, a Christian holiday commemorating the birth of Jesus Christ.
- December 26 is Boxing Day (Canada, UK) and the first day of Kwanzaa.
- On the last evening of the year, December 31, kiss the person you hope to keep kissing!

Stuff each mushroom cap with 2 to 3 teaspoons of the crab mixture and sprinkle with about 1/2 teaspoon of the panko. Return the stuffed mushrooms, cap side down, to the wire rack-lined baking sheet. Bake until the panko is golden brown and the crab filling is hot and melty, 15 to 20 minutes. Garnish with chopped parsley and serve immediately.



3 Essential Christmas Tree Care Tips

If you only remember three tree tips, here they are!

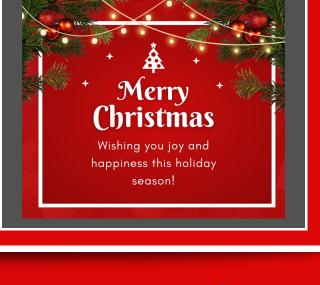
 Cut off the bottom of the trunk (at least an inch). Any pre-cut tree will have sealed its original cut with sap so it can't suck up the water it needs!

 Put the tree in the water immediately! Think of your tree as a cut flower. It will not survive long without water; you may not see the tree wilt, but it will never be the same if it dries out. You can start by just placing the tree in a bucket of cool water in your garage, but don't store it for more than a day or two.
Never let the water run dry. Check on water levels twice a day for the first week!

In 2023, the solstice occurs on Thursday,

December 21.

Look skyward on the night of December 13 after 9 P.M. for a chance to catch a glimpse of the Geminid meteors. The Geminid meteor shower is the most active shower of the year.



Capital Area Staffing Solutions, Inc. Bangor Area Staffing Solutions -The People You Trust-

~The Jobs You Want ~



Capital & Bangor Area Staffing Solutions | 2386 No. Belfast Avenue, Augusta, ME 04330

Unsubscribe nettiek@bangorareastaffing.com

Update Profile |Constant Contact Data Notice

Sent bynettiek@bangorareastaffing.compowered by



Try email marketing for free today!