

June 2022



ABLE COIL
& ELECTRONICS

Issue #1



Custom is our standard

June Newsletter

Letter from ACE TEAM

We all love summer. Spending more time with the family, soaking up the sun on the beach, and barbecuing. With another change in season, we reflect on all the great things that we have accomplished in the past year.

We were finally able to move into and enjoy our new facility on Boston Turnpike. ABLE received their AS9100 certification. This certification ensures our customers that we have a strong Quality Management System (QMS). We also reinstated the safety committee. Able prides itself in maintaining a clean and safe working environment. We have also been awarded new business and expanded our customer base. Growth is vital to the sustainability of our business.

A big change came with the retirement of Ed Gambacorta. Since then, the supervisors; Hilary, Jason, Shelby, and Wendy, have really stepped up to help create a smooth transition. Change is not always easy, but everyone has delivered their best.

The ABLE team has grown! We are lucky to have Matthew Kulman as our new General Manager and Myron Moroz as our Director of Engineering. Kimberly Rockefeller is happy to return as the Chief People Officer (CPO). Jason Guertin joins us as our Human Resources Generalist.



Marta Torres celebrates 17 years with Able Coil. Thank you, Marta, for your service! We are lucky to have you as a part of the ABLE Family.



Building A- Cambridge Winding



JUNE BIRTHDAYS:

- Emily Morey – June 3rd
- Jason Arner- June 4th
- Yoshabel Figueroa Seoane – June 6th
- Isabel Mejia De Javier– June 12th
- Wendy Quintana – June 25th
- Darlene McCarthy- June 27th
- Osbelia Rosales- Esteban – June 29th
- Kacheila Rodriguez – June 29th
- Theresa Breault- June 30th



Happy Birthday Yoshabel!

ABLE ANNIVERSARIES:

- Darlene McCarthy – 20 years
- Hilary Lambert – 19 years
- Marta Torres - 17 years
- Maria Rivera – 16 years
- David Spellman- 12 years
- Carrie Berube – 9 years
- Robert Julian- 3 years
- Theodore Faircloth- 3 years
- Miguel DeJesus – 1 year

Employee Spotlight General Manager Matthew Kulman

Matt recently joined ACE as our new General Manager. He is a dynamic, focused, multi-talented executive with proven business skills and demonstrated leadership abilities. He spent 20 years as a key leader in driving the top line and profitability growth of a company which evolved from a small business to a global leader in its field.

He possesses strong leadership in continuously improving company's sales, customer experience, quality control, and operational functions. He is a leader, an innovator, and a motivator. He brings superior operational skills, exceptional leadership, and a positive-growth oriented entrepreneurial spirit. We are lucky to have Matt join our team.





DO YOU KNOW WHERE YOUR CO-WORKERS LIVE?

Here is a list of the towns and the number of people that live in each!

Town & Quantity:

- Willimantic – 24
- Manchester – 15
- Coventry – 8
- Andover – 4
- Hartford – 4
- Vernon Rockville– 4
- Columbia – 3
- East Hartford – 3
- Hebron – 3
- Ellington – 2
- Glastonbury – 2
- Mansfield Center – 2
- North Windham – 2
- Tolland – 2
- Vernon – 2
- Windham – 2
- Amston – 1
- Bolton – 1
- Colchester – 1
- East Hampton – 1
- East Longmeadow, MA – 1
- Lebanon – 1
- Marlborough – 1
- Moodus – 1
- Niantic – 1
- Stafford Springs – 1
- Thomaston – 1

***With gas prices increasing, carpooling may help alleviate the financial burden we are all feeling at this time. ***

No Mayo Potato Salad

Ingredients:

- 3lbs red potatoes
- 5 Tbsp. white wine vinegar (divided)
- ½ cup extra-virgin olive oil
- 2 tsp. Dijon mustard
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper
- ½ red onion (small, sliced, about 1 cup)
- 2 Tbsp minced fresh dill
- 2 Tbsp minced fresh basil
- 2 Tbsp minced fresh Italian flat leaf parsley

Instructions:

1. Put potatoes in saucepan and cover with water. Bring to boil over high heat and add 1 Tbsp of kosher salt. Cook 15-20 minutes. Drain.
2. Once potatoes are cool, cut them in half and place in large mixing bowl. Sprinkle with 3 Tbsp of vinegar and let cool.
3. In small bowl, whisk olive oil, remaining vinegar, mustard, salt, and pepper.
4. Drizzle dressing over potato mixture and gently toss.
5. Add sliced onion and minced herbs. Toss again. Add salt and pepper to taste.



June 18th -International Picnic Day

Picnics have been a staple of most cultures for years! They are a great way to bring people together for an enjoyable day outside. Here is how to pack the perfect picnic lunch:

- Pack everything in stiff, resealable containers, and don't forget ice packs!
- Skip mayo heavy salads. Instead, go with hardy bean, grain, or pasta salads with vinegar-based dressings.
- Pack your favorite pre-made sandwiches – Classic Italian, BLT, Caprese sandwich, Veggie and Hummus Wraps
- Don't forget dessert! Choose finger food options, like cookies, hand pies, brownies, and dessert bars.
- Other picnic necessities: blanket, reusable plates, roll of paper towels, wet wipes, small knife, trash bags, sunscreen, and bug spray.
- Most important thing to bring = **SMILE!**



SAFETY COMMITTEE MEMBERS:

Building A:

- Hilary Lambert
- Nisa Macha
- Cody Shuskis
- Elizabeth Sanchez
- Yoshabel Figueroa
- Connor Mckeever
- Ryan Cadorette
- Regan Clancy
- Carrie Berube
- Jason Guertin



Building B:

- Shelby Bonomo
- Victor Alvarado
- Ivona Wielgos
- Thomas Salinsky
- Darlene McCarthy
- Keila Adorno
- Ryan Cadorette
- Regan Clancy
- Carrie Berube
- Jason Guertin

Thank you from Steven and Kimberly

In the past two years, the Covid pandemic brought great challenges. Nevertheless, we were able to remain open throughout, while maintaining the health and safety of all our staff. These were tough times, yet everyone stepped up and long-lasting teams were created. We are proud of the strength and resilience everyone showed. We learned that we are all in this together. Thank you for working hard, staying positive and giving your best every day!

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