September 2022



Issue #4

Custom is our standard

September Newsletter

Letter from ACE TEAM

To maintain AS9100 certification, the certifying agency, Intertek, will be performing an onsite surveillance audit October 3rd and 4th. The purpose of the audit is to validate that our processes and procedures are compliant with the AS9100 standards.

Auditors may ask employees questions. It is important to know that it is **not a test**, auditors are not looking for an exact answer, rather they want to know how employees go about finding information and answers. Do procedures provide information? If the information is not in a procedure, where does the employee go next, do they ask a supervisor?

AS9100 Certification is a widely adopted and standardized quality management system for the aerospace industry. It demonstrates our ability to consistently provide products that meet customer and regulatory requirements for Aviation, Space and Defense Organizations.

(Please wear your ACE apparel on the dates of the audit if you are able.)



The Many Faces of ACE! (Vicky Isidro, Thomas Salinksy ,Yessenia Cotto, Victor Alvarado, Mark Orsos, Rosalba Garcia, Aaron Hankerson and LaurieAnn Ray)



SEPTEMBER BIRTHDAYS:

Angelina Gonzalez- September 1st Dana Schnabel – September 10th Anelise Hanson – September 18th Victor Alvarado – September 19th Patrick Parnell- September 23rd Keila Adorno- September 30th

Employee Spotlight Maureen Smith – Quality Assurance

Maureen Smith has been a member of the ACE family since 2010! Maureen was born in Waterbury. She worked at the Hartford for 6 years in remittance, then left to be a stay-at-home mom for 12 years. She worked briefly at Cabela's and then was hired at Able to work in assembly. She then moved to Cambridge and ultimately, found a home in the quality department.

Maureen enjoys working at ACE because the work is interesting, and there is always something new and challenging. She likes the people and likes being able to work independently.

In her free time, she enjoys camping, gardening, and spending time with her 2 daughters, Kaitlin and Jillian, her 6-month-old grandson, Trip, her partner, Jim, and 2 dogs.





Thank you, Isabel, for your 2 years of service!

SEPTEMBER ANNIVERSARIES:

Isabel Mejia De Javier – 2 years Shannon Richter – 13 years Jason Gambacorta – 14 years "Maureen is very easy to work with, a true team player, and always has a smile on her face. We are lucky to have her in our Quality department!" - Wendy Quintana



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A few friendly reminders from the Safety Committee!

- If you see something, say something. Always alert supervisors to anything that you think may be unsafe.
- Use equipment, machines, and tools properly.
- Wear appropriate PPE (Personal Protective Equipment), such as safety glasses when on production floor.
- Keep work areas and all emergency exits clear.
- Make sure all machines/ equipment are turned off at the end of work shift.
- Power off any computers and workstations.
- Check to make sure that clothing does not have pet hair or on it.
- No food or drink is permitted on production floor.





Custom is our standard

International Chocolate Day September 13th

Get your sweet tooth ready because on **Tuesday, September 13th** ACE will celebrate International Chocolate Day!

Whether you prefer your chocolate dark, milk, or white, with or without nuts, there is barely anyone who can resist its flavor. There will be a variety of chocolate to snack on in the cafeteria.

Did You Know.....

- Chocolate comes from the bean of the Theobroma Cacao tree, which grows in Central America, Mexico, and the north of South America.
- Cocoa beans were first brought from the Americas into Europe around 1550, where they were combined with milk and sugar to make a very popular drink, chocolate.
- The first Hershey milk bar was produced in 1900. The famous Hershey's Kiss was invented in 1907.

The most popular Chocolate bars in 2020

In 2020 a national consumer survey asked Americans 'Which brands of chocolate and other candy do you eat most often?' and calculated the most popular chocolate bars in the US, the results were:

- Snickers, made by Mars, Inc. 48,060,000 Americans had a Snickers in 2020.
- 2. **Reese's Peanut Butter Cups**, made by The Hershey Company. Eaten by 42,860,000 people in 2020.
- 3. **Hershey's Kisses**, made by The Hershey Company. In 2020 they were enjoyed by 42,580,000 people.
- 4. **Kit Kat**, owned by Nestlé. Eaten by 41,450,000 people in 2020.
- 5. **Peanut M&M's**, made by Mars, Inc. 40,360,000 Americans ate them in 2020.

The benefits of eating Chocolate

Dark chocolate has many antioxidants,



Fabulous Five-Minute Fudge

Ingredients:

- 1 12 ounce package semisweet chocolate pieces (2 cups)
- ²/₃ cup sweetened condensed milk (one-half of a 14-ounce can)
- 1 tablespoon water
- ³/₄ cup chopped walnuts, toasted if desired
- 1 teaspoon vanilla

Directions:

- 1. Line a cookie sheet with parchment or waxed paper; set aside. In a medium microwavesafe bowl, combine chocolate pieces, sweetened condensed milk, and water.
- Microwave, uncovered, on 100% power (high) for 1 minute; stir. Microwave about 1 minute more, or until chocolate is melted and mixture is smooth, stirring every 30 seconds. Stir in nuts and vanilla. Pour mixture onto prepared cookie sheet and spread it into a 9x6-inch rectangle, or drop mixture by rounded teaspoons onto prepared cookie sheet.

Shelby Bonomo

which help with your heart and circulation, reducing the risk of strokes, and it also reduces cholesterol and regulates your blood pressure and blood sugar levels. If this wasn't enough, dark chocolate has been proven to improve your mood, by releasing endorphins when you eat it.



3. Chill fudge about 30 minutes or until firm. Cut fudge into 1-1/2inch squares. Makes 24 pieces



Jason Gambacorta & Hilary Lambert pose for the camera!