

October  
2023



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# October Newsletter

Issue #17



## ABLE NEWS:

October is here! The weather is glorious, and the leaves are saturated with color. October marks the beginning of the holiday season. From now until New Year, it can feel like one big holiday!

Here are some important dates to remember:

For Thanksgiving break, we will be closed Monday, November 20<sup>th</sup> through Friday, November 24<sup>th</sup>. Employees can return to work on Monday, November 27<sup>th</sup>.

For Christmas and New Years break, we will be closed Monday, December 25<sup>th</sup> thru Monday, January 1<sup>st</sup>. Employees can return to work on Tuesday, January 2<sup>nd</sup>.

The following are **paid holidays for all qualifying employees:**

- Thanksgiving Day
- Day after Thanksgiving Day
- Christmas Day
- New Years Day

*(Time off during these breaks, other than the holidays listed above, can be taken as PTO or unpaid. Unless notified otherwise, available PTO will be applied first).*

The 4<sup>th</sup> Quarter Bonus period will run for the months of October, November, and December. Staff that earn a bonus will see it appear in the January 12<sup>th</sup> paycheck.



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## Welcome Fall!

### Safety Committee News:

The Able Safety Committee is run by Rob Dearth and Kimberly Rockefeller. The purpose of the Safety Committee is to bring workers and management together to promote safety and health in the workplace.

The role of the committee members is to promote and monitor safety on a daily basis. If they see something, they will say something. Lets all work together to put safety first!

### 2023/2024 Members

#### BUILDING A:

- Cody Shukis
- Elizabeth Sanchez
- Yoshabel Figueroa
- Regan Clancy
- Jason Gambacorta

#### BUILDING B:

- Shelby Bonomo
- Lorraine Quintana
- Miguel DeJesus
- Marie Kubasti
- Theresa Breault
- Kim Cadorette
- Myron Moroz

Happy Birthday Laurie and Lynne!!!

### OCTOBER BIRTHDAYS:

- Claudette Gopole- October 17<sup>th</sup>
- LaurieAnn Ray – October 23<sup>rd</sup>
- Lynne Thompson – October 25<sup>th</sup>
- Luisanna Toribio- October 27<sup>th</sup>



### OCTOBER ANNIVERSARIES:

- Vicky Isidro- 17 years
- Keila Adorno – 12 years
- Connor McKeever – 2 years



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## Let's "Think Pink":

October 13<sup>th</sup> is **Breast Cancer Awareness Day**. We ask that all our ACE employees show their support for people impacted by breast cancer by **wearing pink to work on Friday, October 13<sup>th</sup>!**

1 in 8 women in the United States will be diagnosed with breast cancer in their lifetime. It is the most common cancer in American women, except for skin cancer. On average, every 2 minutes a woman is diagnosed with breast cancer in the United States. This year an estimated 43,550 women will die from breast cancer.

The good news is, there are over 3.8 million breast cancer survivors in the United States, including members of our ACE team!

The ACE family is committed to supporting and raising awareness for important causes such as this. With increased awareness, early detection, and improvement in treatment options, we hope that the survival rate for breast cancer will be 100% someday.



## October Word Search



October	Rake	Autumn
Harvest	Scarecrow	Orange
Halloween	Corn Maze	Red
Pumpkin	Hayride	Brown
Leaves	Fall	Yellow

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## Pumpkin Chocolate Chip Cookies

### Ingredients

- 1 c. unsalted butter, melted and cooled slightly
- 1 c. light brown sugar
- 1/2 c. granulated sugar
- 2 tsp. vanilla extract
- 2/3 c. canned pumpkin
- 3 c. all-purpose flour
- 4 tsp. pumpkin pie spice
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1 1/2 tsp. kosher salt
- 2 c. semi-sweet chocolate chips

### Directions

1. Whisk together the melted butter, brown sugar, granulated sugar, vanilla, and pumpkin in a medium bowl until combined.
2. Whisk together the flour, pumpkin pie spice, baking soda, baking powder, and salt in a large bowl. Add the butter mixture to the flour mixture, and stir with a spatula until combined. Stir in the chocolate chips. Cover the dough with plastic wrap and refrigerate for at least 1 hour or up to 3 days.
3. Preheat the oven to 350°. Line two baking sheets with parchment paper. Scoop the dough into about 1 1/2 tablespoon-sized portions, and roll into balls with your hands. Place the dough balls about 1 1/2 inches apart on the lined baking sheets. Using the palm of your hand, slightly flatten the tops of the dough balls.
4. Bake the cookies for 11 to 13 minutes or until the edges of the cookies are set and dry. The center of the cookies will still be soft. Cool the cookies on the baking sheets for 10 minutes, then transfer to wire racks to cool completely.

## Mystery and Thriller October Book List:

- The Sun Down Motel by Simone St. James
- The Guest List by Lucy Foley
- The Final Girl Support Group by Grady Hendrix
- Home Before Dark by Riley Sager:
- The Lady Sherlock series by Sherry Thomas:
- Still Life by Louise Penny
- The Beekeeper's Apprentice by Laurie R. King:
- Truly Devious by Maureen Johnson:



