

May 2024



ABLE COIL
& ELECTRONICS

Issue #24



Custom is our standard

May Newsletter



On Monday, May 27th ACE will be closed in observance of Memorial Day. Memorial Day commemorates the men and women who have died while in military service.

May 27th at 3:00pm is designated as the "National Moment of Remembrance." At that time, all Americans are encouraged to pause wherever they are for a minute to remember and honor those who have died in service to the nation.

From ACE management we would like to say thank you to those men and women who paid the ultimate price. We will always remember the sacrifices of our nation's heroes. We are deeply grateful.

In remembering the fallen, we also honor their loved ones. We live in gratitude every day for the precious gift of freedom they have given us.

GOD BLESS AMERICA!



Building B Aerial Photo



ABLE BIRTHDAYS:

- Maria Figueroa- May 4th
- Paul Asvestas – May 8th
- Carmen Vega- May 12th
- Nathan Hettinger – May 18th
- Lorraine Quintana – May 24th
- Angelica Lopez – May 30th



Happy Birthday Maria, Carmen, and Lorraine!

ABLE ANNIVERSARIES:

- Christine Corcoran – 3 years
- Myron Moroz- 2 year

Memorial Day Parades 2024

- South Windsor Memorial Day Parade and Ceremony. May 27th @ 10am. Veterans Memorial Park, 575 Pleasant Valley Road
- Manchester Parades on May 27th:
 - Elks Lodge 9am-12pm. 30 Bissell Street, Manchester.
 - The Salvation Army 9:30am-11:00am. 661 Main Street, Manchester.
 - Bennet Academy 8:30am-10:30am. 1151 Main Street
- East Hartford Memorial Day Parade, May 27th 10:00am. 9 Riverside Drive
- West Hartford Memorial Day Parade May 27th 9:30am. Designated areas west of Woodrow Street on Farmington Avenue.



Building B Pizza Day!





No-Bake Cheesecake Flag Cake

This no-bake cake is perfect for any patriotic holiday. It has a lite mousse-like texture, and the fresh fruit makes it the perfect dessert to start summer with!

Ingredients:

Crust:

- 1 ½ cups finely crushed graham cracker crumbs
- ¼ cup white sugar
- 2 tablespoons unsweetened cocoa powder
- 6 tablespoons butter, melted

Filling:

- 1 cup cream cheese (room temp)
- 1 cup mascarpone cheese (room temp)
- 2 teaspoons grated lemon zest
- 2 teaspoons lemon juice
- 1 teaspoon vanilla extract
- 1/3 cup white sugar
- 1 ¼ cups cold heavy whipping cream
- 20 large fresh strawberries hulled and halved lengthwise.
- 24 large fresh blueberries

Instructions:

1. Combine crust ingredients in a bowl until mixture is thoroughly combined and crumbly.
2. Transfer crust to 9 x 11 baking dish. Press crust into bottom of dish until smooth and even. Refrigerate for 30 minutes.
3. Mix cream cheese and mascarpone cheese in bowl until combined. Stir in lemon zest, lemon juice, and vanilla extract.
4. In a separate bowl, whisk 1/3 cup sugar into whipping cream until fluffy. Add whipped cream to the cream cheese mixture and combine.
5. Spoon filling on top of graham cracker crust. Spread evenly. Tap pan gently on a work surface several times to settle crust and filling. Cover with plastic wrap and refrigerate for at least 3 hours.
6. Decorate the cake using the strawberries and blueberries to look like an American Flag.



Chicago-Style Hot Dog

This is a Chicago classic. The frank must be all beef, the bun poppy-seed, and the ingredients must be piled in the order specified! And whatever you do, don't ruin the flavor with ketchup!

Ingredients:

- 1 all beef hot dog
- 1 poppy seed hot dog bun
- 1 tablespoon of yellow mustard
- 1 tablespoon sweet green pickle relish
- 1 tablespoon chopped onion
- 2 tomato wedges
- 1 dill pickle spear
- 2 sport peppers
- 1 dash celery salt

Instructions:

7. Cook hot dog on grill or boil. To boil, bring a pot of water to a boil. Reduce heat to low, place hot dog in water and cook for 5 minutes. Remove from water and set aside.
8. Place steamer basket into the pot and steam poppy seed bun until warm, about 2 minutes.
9. Place hot dog in steamed bun.
10. Add toppings in this order:
 - Mustard
 - Relish
 - Onion
 - Tomato
 - Pickle
 - Peppers
 - Celery Salt

Tomato wedges should be nestled between hot dog and top of bun on one side. Place pickle between hot dog and top of bun on the other side. Don't even think about adding ketchup. It doesn't need it!



Vintage Lemonade

In the 1800's this is how people made lemonade! It's not that difficult and tastes wonderful.

Ingredients:

- 5 lemons
- 1 ¼ cups of white sugar
- 1 ¼ quarts water

Instructions:

1. Peel the rinds from the 5 lemons and cut them into ½ inch slices. Set lemons aside.
2. Place the rinds in a bowl and sprinkle the sugar over them. Let this stand for about one hour, so that the sugar begins to soak up the oils from the lemons.
3. Bring water to a boil in a covered saucepan and then pour the hot water over the sugared lemon rinds. Allow this mixture to cool for 20 minutes and then remove the rinds.
4. Squeeze the lemons into another bowl. Pour the juice through a strainer into the sugar mixture. Stir well, pour into pitcher and pop it in the fridge. Serve with ice cubes.