

August 2024



**ABLE COIL**  
& ELECTRONICS

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August Newsletter

Issue #27



## ABLE NEWS!

We hope everyone is enjoying their Summer! This month we are excited to welcome some new faces to ACE. Rich Petersen joins us as our new General Manager. Please take a moment to read a letter from Rich, included in this month's newsletter. Kalli Fortier and Julia Perez have also joined our Light Assembly department. Welcome!

We are one month into the 3<sup>rd</sup> quarter, which includes July, August and September. The majority of the staff performed very well during the 2<sup>nd</sup> quarter. Keep up the good work!



The ACE Annual BBQ has been scheduled for **Friday, September 13<sup>th</sup> from 1pm-3pm behind Building B.** There will be outdoor games and a raffle. Bear's Smokehouse will be catering again, but we will have a **new menu!**

- Baby Back Ribs
- Brisket
- Pulled Chicken
- Vegetarian Meatloaf
- Mac-n-cheese
- Potato Salad
- Roasted Corn Medley
- Corn bread
- Assorted Cookies



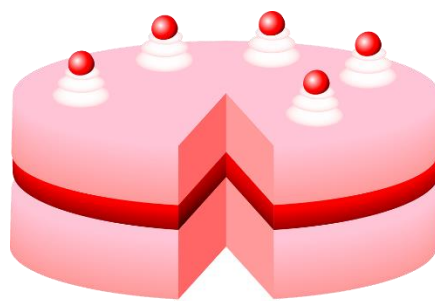
Enjoy the last days of summer as we look forward to a wonderful Fall season!



## Building A – July Fried Chicken FUN!

### AUGUST BIRTHDAYS:

Lidia Alvarez – August 3<sup>rd</sup>  
Ivona Wielgos- August 7<sup>th</sup>  
Nisa Macha- August 12<sup>th</sup>  
Cody Shukis- August 15<sup>th</sup>



### ABLE ANNIVERSARIES:

Robert Dearth- 1 year  
Jackie Hernandez- 3 years  
Laurie Todd – 3 years  
Osbelia Rosales- Esteban – 5 years  
Jeremy Haddock – 9 years  
Steven Rockefeller – 31 years



Thank you, Jackie, for your 3 years of service!

### Letter from Rich Petersen, General Manager



Hello everyone,

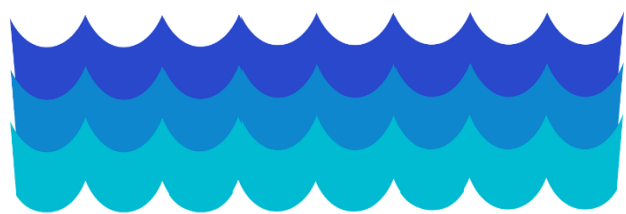
I am excited to join the team here at ACE as your new General Manager. With over 27 years of experience in the thermal spray industry, I have had the privilege of working in various roles, from entry level inspection to General Manager. I am passionate about operational management, financial improvement, and team building.

I live in Ellington with my wife of 28 years and our three children. I look forward to collaborating with all of you and contributing to our continued success!

Sincerely,  
Rich Petersen



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## National Family Fun Month

August is National Family Fun Month and the perfect reminder to take a break and have some carefree playtime with the kids/ grandkids before they return to school schedules. Here are some ideas for celebrating Family Fun this month in Connecticut!

- **Picnic in a pretty spot.** Try a breakfast picnic before it gets too hot in the day and then you can avoid the crowds and share a more peaceful moment.
- **Enjoy the water.** Go for a swim at the beach, lake or local pool. Morning is best to beat the crowds.
- **Visit animals at local farms**
- **Get Artsy** – Head out to a local museum for inspiration and then make your own creations at home.
- **Take a family hike or bike ride.** You can't beat fresh air and some nature exploration. The Hop River Rail- Trail runs 20 miles and goes from Manchester to Willimantic.
- **Take a Local Family Field Trip.** Pop over to the *CT Science Center* or make more of a trek to *Mystic Aquarium and Seaport*.
- **Go Out for Sweet Treats!** Nothing beats a nice cold treat on a hot summer day. *Dairy Queen* in Willimantic and Manchester is an American staple. If you want to try something different, there is also *Brain Freezers* in Hebron or *Scooter Bug's Ice Cream Stop* in Amston.
- **Go camping or fishing.**

No matter what you choose, we hope your whole gang has a great time together!

### Happy National Family Fun Month to all!!



### Cooking with Kids! Taco Cheeseburger

Whether you are looking for an extra set of hands to help with your meal prep or have a little one that loves to help in the kitchen, try this simple, family friendly recipe that combines two things' children (and adults) love. Tacos and Burgers! \*\*



#### Ingredients

- 3 tablespoons chili powder
- ½ teaspoon ground cumin
- Kosher salt
- 1.5 lbs of ground beef
- 2 tablespoons vegetable oil
- 4 slices American cheese, halved
- 8 corn tortillas or hard taco shells
- 1 cup shredded iceberg lettuce
- 1 tomato, halved & thinly sliced
- ¼ cup salsa or taco sauce
- Sour cream, for serving

#### Instructions

1. Preheat the oven to 400 degrees F
2. Combine chili powder, cumin, and 1 tsp salt. Stir until well mixed.
3. Divide the ground beef into 4 equal sections, about 6 ounces each. Gently form the meat into thick disks, then place on a piece of wax paper. Press patties until they are about ½ inch thick and 6 inches diameter. Sprinkle each patty on both sides with the spice mix, using about ½ tablespoons per burger. Cut each patty in half, giving you eight pieces.
4. Heat a 10-inch cast iron skillet over medium heat for 3 minutes. When skillet is hot, add 1 tablespoon of the oil and 4 of the patties. Cook until browned half of the way up the side. Flip and cook on other side. 2 ½ to 3 minutes per side. Place half-slice of cheese to cover the patty and melt. Remove burgers, then cook the remaining patties.
5. If using hard taco shells place them on a baking sheet and warm in the oven for about 5 minutes. If using soft tortillas, wrap the stack of 8 in foil and warm for 5 minutes.
6. Line center of each taco with lettuce, insert a patty and 2 tomato slices, then top with salsa and sour cream. Enjoy!

\*\* For little kids: Let them help tear the cheese and measure for the salsa. For big kids: Let them help shape and season the beef patties and shred the lettuce. Everyone can assemble his or her own taco.



## ACE Clothing

Able Coil clothing orders will be distributed the week of August 12<sup>th</sup>. Payment is due upon receipt of merchandise. Cash or check will be accepted.

(If you are unsure about what you ordered or the amount owed, please see Kimberly).

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