

HAPPY 4TH OF JULY!

JULY 2016

Permanent Hires



CONGRATULATIONS

to the following Field Employees who have been hired permanently at our Client Companies!

Jay Ball
Renee Espeaignnette
Susan Opperman
Gary Crouse

Thank you all for representing us so well!

Hot Jobs!!!

Ask us about the following jobs we have available!!!

Augusta Area:

Customer Service Associate
Cleaners/Janitorial

IMPORTANT NOTICES!!!

Please remember to submit your time card to us no later than Friday afternoon, unless you are working a weekend shift. In that case, please fax / E-mail no later than 8am Monday morning.

Our offices will be closed July 4th in observance of Independence Day.



Administrative Asst. - Insurance
Front Desk/Admin. Assistant
PT Admin. Assistant (Legal)
Teller/Member Service Rep.
Front Desk - Dental
Production Operator - 2nd & 3rd
shifts

Bangor Area:

Scheduler - FT Dental Office
Receptionist - Scheduling Asst.
Reception - Admin. Position!
Front Desk Medical - Part-time
Full-time Wireless Retail Sales
Wireless Retail Associate - PT
Quality Control Technician
Accounting - Inventory
Management Clerk
Boat Builder - Willing to Train
Boat Technician
Boat Yard Assistant
CS - Scheduling Position - FT
Front Desk Medical - Part-time
Front Desk "People Person"
Admin
Broker Payable Position
Office Manager
Certified Welder - Immediate
Need!
Service Manager-Marine
Business
Bookkeeper/Legal Billing Clerk
Associate Attorney
Landscape/Yard Maintenance
Evening Cleaning Positions!
Small Engine Repair - Marine
Mechanic

Please remember to visit
CapitalAreaStaffing.com or
BangorAreaStaffing.com each
week for all of our
HOT JOBS.

Fireworks can be scary!

Remember to keep us safe
when you celebrate!



More pets are lost on Independence Day than
any other day of the year.

This July 4th:

- Make sure your dog is wearing a current ID tag at all times.
- Keep your dog indoors during fireworks.
- Never leave pets unattended, even in a secure yard.
- Have current, clear photos of your dog on hand, just in case.
- Playing music or the tv can help to drown out fireworks.
- Coddling a frightened dog will reinforce his/her fear. Instead, try playing or exercising to distract him/her.

CAREER ADVISOR

How to Handle Frustration and Fear

A job search is not a comfortable or enjoyable process for most job seekers. If you have been in a job search for a period of time, frustration and the fear of the unknown can sabotage your job search process.

STAY POSITIVE

- Limit the time you spend watching, reading or listening to the news. Remember good news does not sell advertising



FUN FACTS FOR JULY

JULY IS:

National Blueberry Month
National Hot Dog Month
National Ice Cream Month

Birth Flower - Water Lily
Birthstone - Ruby

July 4 - Independence Day

"In matters of style, swim with the current; in matters of principle, stand like a rock."

- Thomas Jefferson



Patriotic Fruit Pizza

Ingredients

For the cookie base:

- Limit the time you allow yourself to worry - it truly is waster energy
- Write down positive affirmations in the present tense and read them daily
- Write down your highlight of each and every day
- Conduct a reality check - and understand you WILL find a job!
- Meditate at least 15 minutes daily

CONTROL YOUR FRUSTRATION AND FEAR

- It is important to remember the definition of F.E.A.R. - False Events Appearing Real
- Understand fear can negatively impact your health
- Avoid political news that is basically fear-mongering
- Realize frustration and fear will negatively impact your networking effort
- Volunteer to help others less fortunate than yourself
- Stay as busy as possible, viewing your search as your full-time job

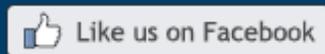
When you learn to minimize your frustration and fear, you will be more successful in your job search.



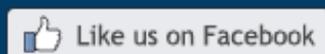
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Please take a moment and like us on Facebook!

CASS



BASS



2 3/4 cups all-purpose flour
1 tsp cream of tartar
1 tsp baking soda
1/4 tsp salt
1/2 cup vegetable shortening
1/2 cup margarine, softened
1 1/2 cups white sugar
2 eggs
1 tsp vanilla extract

For the topping:

1 (8 ounce) packages cream cheese,
softened
1 cup white sugar
2 tsp vanilla extract
3 large bananas, sliced
1 tbsp lemon juice
1 (16 ounce) package of fresh
strawberries
1 (6 ounce) package of fresh
blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Whisk the flour, cream of tartar, baking soda, and salt in a bowl.

In a large mixing bowl, mash the vegetable shortening and margarine together until thoroughly combined, and beat in 1 1/2 cup of sugar, eggs, and 1 teaspoon of vanilla extract. Mix in the flour mixture to make a workable dough, and spread the dough out in a rectangle shape onto an ungreased 12x17 inch baking sheet.

Bake in the preheated oven until very lightly browned, 8 to 10 minutes. Allow to cool completely. While the cookie base is cooling,

mash the cream cheese with 1 cup of sugar and 2 teaspoons of vanilla extract in a bowl until smooth. Place sliced bananas in a bowl, and gently toss with lemon juice to prevent browning.

To decorate the pizza, spread the cream cheese filling all over the cookie base in an even, smooth layer. Place the blueberries in a square in neat, closely-spaced rows, in the left upper corner for blue stars. Arrange alternating stripes of white bananas and red strawberry slices across the pizza. Refrigerate leftovers.