



ALTO NEWSLETTER

June 01, 2016

Health care professionals, as well as their patients, need an **ADVOCATE** too.

EMPLOYEE OF THE MONTH



Jennifer H., STNA

"Jennifer is always willing to pick up shifts, work doubles and even travel to our other clients, all while prepping for her STNA exam!"
- Chris H.

Summer Events for You

The snow has melted and flowers are blooming, summer is finally here! Beautiful weather means exciting events are happening near you, check out these upcoming festivals:

Troy Strawberry Festival – June 04, 2016

Who doesn't love homegrown strawberries and supporting local?

Waynesville Second Saturday Street Faire - June 11, 2016

Enjoy arts, crafts, music and delicious food

Enon Pizza Festival – June 18, 2016

Taste the best pizza from local communities near you, music and more!

Rail Festival at Carillon Park – June 25th

Dayton History and Carillon Park Rail & Steam Society are proud to present the 11th Annual Rail Festival at Carillon Park

Quotes from Hilarious and Famous Dads

"Having children is like living in a frat house — nobody sleeps, everything's broken, and there's a lot of throwing up." — **Ray Romano**

"Fatherhood is great because you can ruin someone from scratch." — **Jon Stewart**

"You can tell what was the best year of your father's life, because they seem to freeze that clothing style and ride it out." — **Jerry Seinfeld**

"When I was a boy of 14, my father was so ignorant, I could hardly stand to have the old man around. But when I got to be 21, I was astonished at how much the old man had learned in seven years." — **Mark Twain**

HAPPY FATHER'S DAY!



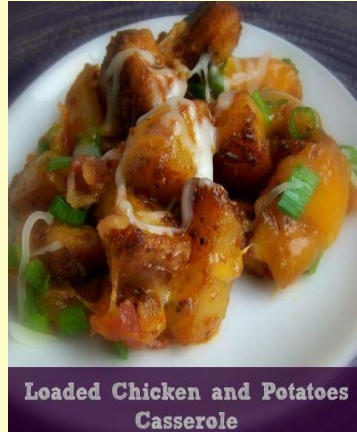
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#altostaffing

Loaded Chicken and Potatoes

- 1 cup Bacon
- ½ tsp Black pep.
- 1 lb Chicken Boneless Chicken Breast
- 2 tbsp Garlic Powder
- 1 cup green onion
- 6 red potatoes
- 2 tbsp Hot Sauce
- 1/2 tsp Black pepper
- 1 tbsp Paprika
- 1 tsp Salt
- 1/3 cup Olive Oil
- 2 cup Fiesta Blend Cheese



Stockpilingmoms.com

1. Preheat oven to 400 degrees.
2. Spray a 9X13" baking dish with cooking spray.
3. In a large bowl, mix together the olive oil, salt, pepper, paprika, garlic powder, and hot sauce.
4. Add the cubed potatoes and chicken and stir to coat.
5. Carefully scoop the potatoes and chicken into the prepared baking dish.
6. Bake the potatoes and chicken for 55-60 minutes, stirring every 20 minutes
7. While the potatoes are cooking, fry your bacon (about half a pound).
8. Once the potatoes and chicken are fully cooked, remove from the oven.
9. Top the cooked potatoes with the the cheese, bacon, and green onion.
10. Return the casserole to the oven and bake for 5 minutes or until cheese is melted.
11. Enjoy and you can serve with sour cream or ranch dressing, if desired.

UPCOMING EVENTS

CCMA Course	6/1-6/22
Father's Day	6/19
CPR/First Aid Class	
Dayton	6/14
Blue Ash	7/25
Walk in Wednesdays	6/1
	6/8
	6/15
	6/22
	6/29

JUNE BIRTHDAYS

Jennifer H.	6/02
Kenya L.	6/04
Sharron G.	6/04
Claudia S.	6/08
Jacquelyn A.	6/10
Ariana D.	6/13
David P.	6/13
Chaizon W.	6/16
Zachary M.	6/18
Jerome D.	6/19
Destiny W.	6/22
Ryan M.	6/30

HAPPY BIRTHDAY!!

Congratulations

Destiny W.

Destiny interned during her Winter Semester and now joins the Alto team full-time as the

Director of First Impressions

Welcome to the family!

Become a Certified or Registered Medical Assistant!

Join a study and preparation class for the CMA (AAMA) or RMA (AMT) exam

August 3rd-24th
Wednesday Evening Class
6pm to 9pm

Cost: \$600; includes AAMA or AMT membership dues, All course materials, and certification exam

Free for Eligible Alto Health Care Employees:
Must be a full-time employee for a minimum of six months

Held at our Dayton Office
To register, email screamer@altostaffing.com