



CAPITAL AREA
STAFFING SOLUTIONS



BANGOR AREA
STAFFING SOLUTIONS



September 2021

Field Employees

IMPORTANT TIMECARD NOTICE

**CASS & BASS offices will be closed
Monday, September 6th.**

Please remember to submit your time card no later than Friday afternoon, unless you are working a weekend shift.

Please e-mail/fax no later than 8am
Monday morning.

If you have vacation/travel plans that require time off from work, please be sure to notify us as soon as possible once you have requested the time off from the Client. The earlier we know, the better we (and our Clients) will be able to prepare for your absence.

HOT JOBS!

If you know of other great people like yourself who are seeking new positions, please refer them to us.

Augusta Area:

- Sr. Programmer Analyst – Augusta
- Machinists and Material Handlers - Round Pond
- Bookkeeper - Augusta
- Line and Loom Operators - Monmouth
- Medical Front Desk – Augusta
- Teller - Augusta
- HR Manager - Waterville
- Custodial Staff - Waldoboro
- Mortgage Claims Mgr. - Augusta
- Packer/Inspector - Wilton
- Payroll Specialist - Auburn
- Office Mgr/Administrator - Augusta
- Production Technician - Winslow



*There are flowers enough in the summertime,
More flowers than I can remember—
But none with the purple, gold, and red
That dye the flowers of September!*

-Mary Howitt



The Best Apples for Baking and Cooking

September is apple season and September 17th is National Apple Dumpling Day, but did you know that not all apples are ideal for cooking? And even for the ones that are, not every apple is the right fit for every recipe! Ever eaten a mushy apple pie? Often, this is the result of the baker using a soft apple variety that doesn't hold up in the oven. When you use the right kinds of apples in your recipes, your dishes can go from good to delicious!

For apple pies and crisps, use “firm” apples which hold their shape during cooking. Ideally, bake a pie with more than one type of apple—an equal amount of “firm-tart” and “firm-sweet” apples add depth of flavor. Softer apples tend to work best for sauces as well as baking dishes that cook quickly, like muffins. Use firmer apples for dishes that cook 45 minutes or more.

- Survey Technician - Augusta
- PT Sales Associate - Winslow & Farmingdale
- Shipping & Receiving Clerk - Winslow
- Scanner - Augusta
- Disability Services Tech - Augusta

Bangor Area:

- Reception/Admin Asst. positions - Bangor and Ellsworth
- Paint Line Operator - Brewer
- Carpenters - Hampden
- Cleaning positions (full time and part time) - Bangor
- Carpet Cleaner/Water Mitigation Tech - Bangor
- Bookkeeper/Office Assistant - Southwest Harbor
- PHP/MySQL Programmer - Bangor
- Landscape/Property Maintenance - Holden
- Direct Support Professionals - Bangor
- Dietary Aides - Bangor and Ellsworth
- Trailer Mechanic - Hampden
- Medical Office Assistant - Bar Harbor
- Bed Liner Spray Tech - Bangor

All job postings can always be found on
CapitalAreaStaffing.com or
BangorAreaStaffing.com



Who Do You Know...?

Do you have a friend or family member who's **currently employed** yet is thinking about a change? We're here to help, as that's an ideal referral for us!

Just give them our email address and have them reach out with

Here are the types of some well known apple varieties:

Granny Smith: firm-tart

Northern Spy: firm-tart

Honeycrisp: firm-sweet

Golden Delicious: firm-sweet

Cortland: soft with a tart/sweet balance

McIntosh: soft and slightly tart

Also, when it comes to cooking with apples, it may be helpful to know the following:

- 1 pound of apples = 2 large, 3 medium, or 4 to 5 small apples
- 1 pound of apples = 3 cups peeled and sliced apples



Old-Fashioned Apple Dumplings

Celebrate National Apple Dumpling Day with this recipe! Warm, flaky, apple-y sweet and drizzled with a sauce that bakes right with them. These are not difficult to make, just a little time-consuming. Serve warm with whipped cream or ice cream.

INGREDIENTS

- 1 recipe pastry for double-crust pie
- 6 large Granny Smith apples, peeled and cored
- ½ cup butter
- ¾ cup brown sugar
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- 3 cups water
- 2 cups white sugar
- 1 teaspoon vanilla extract

INSTRUCTIONS

Step 1

Preheat oven to 400 degrees F. Butter a

their resume and what they're interested in; we'd love to speak with them!

As you can see from above, we have a wide variety of positions available, so you would be helping both them and us!



September Dates & Fun Facts

- September 6 - Labor Day
- September 11 - Patriot Day, held in honor and remembrance of those who died in the September 11 attacks of 2001. This year marks the 20th anniversary of September 11.
- September 12 - Grandparents Day
- September 17 - National Apple Dumpling Day
- September 19 - International Talk Like a Pirate Day
- September 21 - International Day of Peace
- September 22 - First Day of Autumn

Monthly Observances

- ~Classical Music Month
- ~National Happy Cat Month
- ~National Honey Month
- ~National Recovery Month
- ~National Suicide Prevention Month

9x13 inch pan.

Step 2

On a lightly floured surface, roll pastry into a large rectangle, about 24 by 16 inches. Cut into 6 square pieces. Place an apple on each pastry square with the cored opening facing upward. Cut butter into 8 pieces. Place 1 piece of butter in the opening of each apple; reserve remaining butter for sauce. Divide brown sugar between apples, poking some inside each cored opening and the rest around the base of each apple. Sprinkle cinnamon and nutmeg over the apples.

Step 3

With slightly wet fingertips, bring one corner of pastry square up to the top of the apple, then bring the opposite corner to the top and press together. Bring up the two remaining corners, and seal. Slightly pinch the dough at the sides to completely seal in the apple. Repeat with the remaining apples. Place in prepared baking dish.

Step 4

In a saucepan, combine water, white sugar, vanilla extract and reserved butter. Place over medium heat, and bring to a boil in a large saucepan. Boil for 5 minutes, or until sugar is dissolved. Carefully pour over dumplings.

Step 5

Bake in preheated oven for 50 to 60 minutes. Place each apple dumpling in a dessert bowl, and spoon some sauce over the top.

YIELD: Makes 6 servings

Source: allrecipes.com

September's full Moon, called the Harvest Moon, peaks on Monday, September 20th. Unlike other full Moons, this full Moon rises at nearly the same time—around sunset—for several evenings in a row, giving farmers several extra evenings of moonlight and allowing them to finish their harvests before the frosts of fall arrive.

August's birthstone is the sapphire and it's birth flowers are the aster and the morning glory.



Capital Area Staffing Solutions
Bangor Area Staffing Solutions
~Your Staffing Partners~

