



IN THE
Loop

JULY & AUGUST 2023



THE DISH

Cooking Up a Sustainable Future

At Meals on Wheels People, we've always placed a significant emphasis on sustainable practices, seeing it not merely as a responsibility but as a fundamental aspect of who we are. Over the past few years, we're proud to say that we've made substantial strides in our sustainability projects and planning. From launching a large-scale composting program and strategically managing our energy

consumption to testing reusable trays and implementing energy-efficient systems, we've strived to embed sustainability into every facet of our work. These efforts have not only improved our operational efficiency but also helped us earn a place among the esteemed ranks of Oregon Business' 100 Best Green Workplaces in Oregon!



Here are some of our accomplishments:

- Large-scale composting program launched at Central Office break room and Central Kitchen (2017)
- Composting programs run at multiple sites in conjunction with community partners (2017)
- Year Two of Strategic Energy Management through Oregon Energy Trust proposal accepted (2017-18)
- Reduction of disposables at centers and Central Office (2018)
- Reusable Tray Test Pilot wrap-up and results (2018)
- Updated HVAC system at the Central Kitchen (2019)
- Motion detectors on lighting in Central Office (2019)
- Certified GOLD by the City of Portland's Sustainability at Work (2018 to 2021 program end)
- Initial LED lighting upgrades at Central Office (2020)
- EV charger installation at Central Office for free community and staff electric vehicle charging (2021)
- PGE Drive Change Fund grant fully funded purchase of electric refrigerated cargo van and Nissan LEAF for Meals 4 Kids program (2021)
- Partnership with James Recycling to recycle all hard-to-recycle items like cling wrap at the Central Kitchen (2022)
- Green Committee restarted after three-year hiatus – staff led and board attended (2023)
- Solar panels and battery project funded by PCEF in 2022 (to be installed summer 2023)



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How You Can Help

Our Green Committee is brainstorming sustainability ideas on an ongoing basis – and we need yours, too! No matter where you work in our organization, you personally play the biggest role in helping our organization, our community, and our world become a more sustainable place to live!

The Green Committee meets monthly on the fourth Wednesday at 2 p.m.

If you are interested in joining, contact kristin.mueller@mowp.org.

TASTEMAKERS

Most of us spend at least a third of our day during the workweeks with our co-workers. There's no need to restrict your conversations to work chit chat or discussing the weather for the third day in a row. Your co-workers are innovators, trendsetters, and thought leaders. From their career journey to their hobbies and interests outside of work, discover what makes your co-workers unique -- and perhaps find some common ground to bond over.

Margaux Shields' Journey for Justice

Get to know Social Programs Coordinator Margaux Shields — before she moves to Chicago and therefore leaves MOWP. Her last day is Aug. 9. We truly appreciate Margaux's contributions and wish her the best in her future adventures.

Margaux Shields has always been fighting for justice.

In college, she studied environmental science and political science. As a clean air advocate with the Ohio Public Interest Research Group, she engaged in public policy advocacy to reduce air pollution and protect public health and the environment and lobbied elected officials for stronger environmental protections.

She started law school thinking she'd practice environmental law but got involved in the Queer Law Students Association at the University of Wisconsin-Madison and became interested in other areas of law related to equal justice. After graduating, she worked as a staff attorney at the AIDS Resource Center of Wisconsin, managing a caseload of up to 100 cases, and then as a disability attorney with Community Advocates, representing clients with disabilities in appeals processes.

However, practicing law turned out to be quite different from what she had

envisioned. "It felt like you either win or you lose, and there was nothing in between," she says. "I saw my clients suffering. I wanted to make progress."

Making a Direct Difference

For Margaux, making a difference was about much more than just winning a case. It was about being there for people, understanding their struggles, and using her skills to alleviate their suffering.

When she and her wife moved to Portland in July 2019, she turned her sights to the nonprofit sector. Drawing from her past experience working in home care and volunteering with older adults at a senior center, as well as her close relationship with her grandparents, she started in an on-call position with Meals on Wheels People.

In July 2021, she became the social programs coordinator, overseeing the Friendly Chats program and Senior Planet training. At MOWP, she channels her passion for justice into a role that directly impacts the lives of older adults in need by addressing issues of isolation, accessibility, and digital literacy.

She recently assisted an older gentleman who had never before used a computer. As part of the Senior Planet training, she helped him not only learn about the basics of computing but also guided him in signing up for the Affordability

Connectivity Program, which offers reduced-cost internet and computers. It was not just about teaching him to use a computer — it was about opening a door to new experiences, opportunities, and connections for him. He now regularly calls Margaux to ask questions and update her on his progress. His excitement is palpable. "I feel like a whole world was opened to him with our Senior Planet classes," she says.

Championing Inclusion

Another platform from which Margaux continues her fight for justice is her involvement in MOWP's LGBTQ+ ERG. Her drive to cultivate an accepting community was fueled by her past experience in an organization that wasn't friendly toward the LGBTQ+ community. While not openly hostile, it lacked the supportive environment necessary for everyone to feel truly welcomed.

During her first day on the job at MOWP, she saw a colleague wearing a Pride T-shirt. "It made me feel welcomed," she says.

As lead of the ERG, Margaux spearheaded our involvement in the Portland and Vancouver Pride celebrations. But more than a celebratory event, Margaux sees it as a crucial opportunity for visibility, particularly for transgender and nonbinary individuals. "We need to stand with each other and stand up against the targeted hate that's happening across the country," she says.

Conscious Career Changer

Get to know Thelma Skelton Home Delivery Manager Danielle Kim.

Danielle Kim never liked sitting behind a desk from 8 a.m. to 5 p.m. She tried for six years, working in sales support at Rubbermaid in North Carolina after college. "But I knew pretty quickly the corporate grind wasn't for me," she says.

Shedding the Corporate Shell

When Danielle and her husband, Fred, moved to Rhode Island for his job, she embarked on a career change. She had recently experienced the heartbreaking loss of her beloved dog, Bailey, who had been a part of her life since she was 16 years old, and felt as though something was missing now that Bailey was gone. Channeling her passion for animals, Danielle launched a dog-walking and pet-sitting business, Forever Friend Pet Services. Now, instead of sitting in front of a computer for eight hours a day, Danielle enjoyed the ever-changing scenery of neighborhood streets and parks and loving on other people's pets as if they were her own.

Stretching Boundaries

When they moved for Fred's job again — this time to Cleveland — Danielle brought the business with her, but she also wanted something more: "I went to Costa Rica and got certified in yoga. That was the compromise with us moving to Cleveland. I didn't like Ohio very much."

When Danielle began her yoga teaching journey at the YMCA in downtown Cleveland, she had no idea of the profound impact it would have on her. "That was my first introduction

to teaching to such a diverse group," she says. "I saw all types of people, all backgrounds, all income levels."

This vibrant mix of students, each with their unique stories and shared enthusiasm for yoga, sparked a transformative idea in Danielle. Drawing inspiration from the diversity and community spirit she experienced at the YMCA, she decided to make a difference outside the confines of her yoga class. In 2017, Danielle founded the nonprofit Yogotta Give Back. Bringing yoga and community service together as one, events typically began with one hour of yoga followed by an hour or more of volunteering. They did beach cleanups, worked on a sustainable farm, volunteered at a Habitat for Humanity ReStore, collected items for the food bank and homeless shelter, and donated a portion of the profits from the yoga class to local organizations. "That was my first introduction to the nonprofit world — and I loved it," Danielle says.

Trading Downward Dogs for Delivered Dinners

The Kims moved again, arriving in Portland just nine months before the pandemic. The world as they knew it came to an unexpected halt. The vibrant dog- and cat-sitting business Danielle had cultivated dimmed, and even her deep love for yoga began to wane. "I got burned out," she says. She briefly stepped back into the corporate world, a decision she soon realized was far from her true calling. "It was the biggest mistake of my life," Danielle admits.

Drawn back to the gratifying sphere of nonprofit work, she found her niche in June 2021 with Meals on Wheels People as the home delivery manager at Two Rivers. Last month, she swapped positions with Sara Johnson and is now

the home delivery manager at Thelma Skelton. "It's the best job ever," she says, reveling in the array of roles she gets to perform: packing carts, working with volunteers, reassessing clients, and sometimes even running the delivery routes herself.

As she delved deeper into her new role, Danielle was struck by the complex nature of food insecurity. It wasn't as straightforward as she had initially assumed. Income, she had thought, would be a key determinant of those needing assistance. The more she immersed herself in her role, the more she realized that the picture was far more nuanced. She encountered individuals from various walks of life, some even with ample financial resources, who still faced hurdles in accessing nutritious food, such as not being able to get to the grocery store or cook for themselves.

Danielle was also moved by a few instances when she arrived with a meal, only to find that the recipient wasn't home. When she went to call their emergency contact, she discovered there wasn't one. "They have no one but us," she says. "Without us, what would they do? To me, that furthers why I'm here."

From sales support to yoga instructor to home delivery manager, Danielle's journey has been an unexpected one. Yet it's in this role where she has found a unique blend of service and fulfillment. Every client she assesses, every cart she packs, every route she schedules contributes to a cause larger than herself. It's a role that goes beyond just delivering meals — it's about touching lives, bringing warmth and comfort, one delivery at a time.



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MEET OUR FRESH TALENT

Get to know the personalities, backgrounds, and passions of the new employees who are driving our success forward.

Prateek's Journey

Meet Food Production Manager
Prateek Sharma.

When Prateek Sharma is planning to travel home to Nepal to visit family, he makes one request: "I tell my mom a week in advance: Start making the stew now."

He's tried making his mom's mutton stew, but he just can't get the same results. And it's one of those dishes that tastes better and better over time. "I'll eat the same thing every single meal for a couple weeks," he says.

Prateek grew up cooking with his mom and grandma — curries, momos (dumplings), and noodles spiced with cumin, coriander, garam masala, timur, lapsi. It's the same food he made in his food truck and Sellwood-based food cart, Yatra PDX.

When Prateek opened Yatra (which means "journey" in Nepali) in the summer of 2019, it was the only establishment in the Portland area that served strictly Nepali food. "There were some food carts that marketed themselves as Himalayan or Indian food, but that was totally against my idea," he says. They create a small menu made exclusively of Nepali street food: steamed and fried momos, bara (lentil pancakes) with curry, pork skewers, kheer (rice pudding). He and his business partner had every intention of eventually opening a brick-and-mortar restaurant,

but then the pandemic happened. Despite having only five-star reviews on Yelp, business slowed so much that they sold the food cart and truck at the end of 2021. Prateek started cooking at the Peruvian restaurant Andina in the Pearl.

Global Flavors

Prateek has been working in kitchens since college when he spent summers at a pizza place in Maryland. After graduating with a business degree from University of Nebraska at Kearney, he enrolled in culinary school at City College of San Francisco. He'd wake up at 4:30, attend class from 6 a.m. to 2 p.m., and then head to his restaurant job from 4 p.m. to midnight. It was tough, but when he sat down with his co-workers for family meal, he says, it was worth it.

"I met a lot of friends from different ethnicities," he says. "In Nebraska, I knew one kind of people — mostly white. In culinary school, we had a lot of Filipinos, Thai, Vietnamese — people from really diverse backgrounds. To experience their food — some of the things were so similar, just with different names. Like dumplings. Everyone has their own dumpling. In culinary school, there was this Russian girl who used to make dumplings all the time. Same with Filipino cuisine. In Nepal, dumplings are called momos. It's different fillings, different spices. But when you look at it, it's the same thing."

Healthy Eats

While still in culinary school, Prateek and a friend launched a meal-prep business called Healthy Eats. "I was very much into fitness and cooking healthy meals but, at the same time, making it taste good," says Prateek, who was also a certified nutritionist at the time.

They started making three frozen meals a day seven days a week for 10 clients. By the time they sold the business a little over two years later, they were cooking for nearly 150 people.

"From receiving the food to delivering the meals, I was working seven days a week," Prateek says. "It was crazy." There would be weeks when he'd only see his wife on Sunday mornings.

The couple recently returned from Nepal, where they finally had their postponed traditional Nepali wedding, and when Prateek returned, he started looking for a way to get out of the grind. "I knew after coming back I'd look for something with work-life balance as well as something that I really wanted to see long term," he says.

Work-life Balance

Prateek started as food production manager at Meals on Wheels People in April 2023. With years of experience working in a production kitchen making frozen meals, it was a natural fit. And finally, he now has weekends off.

There's still not a Nepali restaurant in Portland, but Prateek has really enjoyed meals at the Thai BBQ spot Eem and the Russian restaurant Kachka. One of his favorite things to make at home, though? Pancakes.



Prateek's Pancakes

"These make great light pancakes with a very rich taste."

Ingredients

- 6 tablespoons unsalted butter
- 2 cups flour
- 2 tablespoons sugar
- 2 1/2 teaspoons baking powder
- 1 teaspoon salt
- 1 cup sour cream
- 1 cup milk
- 1 tablespoon vanilla extract
- 4 eggs, yolks and whites separated

Instructions

In a mixing bowl, add egg yolks, butter, and the wet ingredients.

Add sugar and salt and mix well.

Add the flour and baking powder into the same bowl using a sifter and mix gently.

In a separate bowl, whisk the egg

whites until it forms a firm peak. Gently fold that to the mix using a spatula. The idea is not to mix too much and create silky airy pockets inside.

Heat a large skillet or griddle over medium. Scoop the batter onto a hot griddle or pan.

Cook until surface of pancakes has some bubbles and a few have burst, 2 to 3 minutes, then flip.

Continue cooking until brown on both sides. Serve immediately or keep warm in oven.

GEM AWARDS

Congrats to our GEM recipients!

Gloria Cox, Melissa Oldenburg, and Sara Johnson were each recognized by their peers for going the extra mile.



"Thank you for participating in the Fleet Week event!"

— Kris Jensen to Gloria Cox



"Great outreach for the volunteer survey. Your center had the most responses!"

— Brianna Winningham to Melissa Oldenburg



"Thank you for participating in the Fleet Week event!"

— Kris Jensen to Sara Johnson

If you would like to recognize your peers for a job well done, you can give a GEM by filling out the form in Wheelhouse. Each month, GEM recipients are entered into a monthly drawing for a chance to win one of three \$25 gift cards.



Prateek Sharma

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BITE-SIZED UPDATES

Complete Required Paycom Trainings

Employees have been assigned to complete a new course on Paycom: "Introduction to Allyship" takes about 15 minutes to complete. It offers practical suggestions to increase self-awareness about our own allyship journey and steps to become an ally to all and an adversary to none.

Future Trailblazers

There are several leadership opportunities available as committee and employee resource group chairs. Chairs receive an additional \$30 per pay period for two monthly hours allocated to work on programming. If you are interested in any of these leadership positions, please send a letter of interest to: Ulises Alvarez Olvera at ulises.alvarezolvera@mowp.org.

- Whole Body Health ERG
- LGBTQ+ ERG

New Hires

- **Panchajany Scheffer**, Multnomah Village Home Delivery Manager
- **Eliza Martin**, Multnomah County On-call Site/Kitchen Coordinator
- **Trina Castle**, On-call Server at The Diner
- **Ken Koral**, Luepke Home Delivery Manager
- **Gary Jelinek**, Tualatin Center On-call Home Delivery/Site Coordinator
- **Jeremy Wray**, Client Services Specialist
- **Amber Eakins-Stubbs**, Client Services Specialist
- **Isamar Betancourt**, Client Services Specialist
- **Kate Blazer**, Meals 4 Kids Program Assistant
- **Maya White**, Director of Marketing and Communications
- **Earnest Murphy Jr.**, MLK Center Program Assistant
- **Shelah Hanson**, Chief Development Officer

Open Positions & Referral Program

Refer anyone you know who would be a great addition to the Meals on Wheels People team and great for any of our open positions. Receive a bonus of \$300 (less taxes) for each referral who is successfully hired and meets the hours worked requirements. Refer to the Employee Referral Program on the Wheelhouse for more details. Please reference our careers page for the most up-to-date open positions. As of press time, they include:

- **Cook**, The Diner
- **Program Assistant**, Meals 4 Kids
- **Program Manager I**, Elm Court
- **Home Delivery Coordinator**, Belmont
- **Site/Kitchen Coordinator**, Luepke
- **Development Director**
- **Social Programs Coordinator I**, Pet Program



TOP 10

Sustainable Living Tips

As stewards of our local community, we understand the importance of doing our part to preserve the planet. With this in mind, we encourage everyone to adopt a more sustainable lifestyle. Not sure where to start? Here are 10 practical tips to live more sustainably every day.

1. Cut Down on Single-Use Plastics

Single-use plastics are a significant contributor to global pollution. Billions of pounds of plastic can be found in swirling convergences, making up about 40% of the world's ocean surfaces. You can cut down on your plastic waste in a few simple steps: Use reusable bags when you shop. Ditch single-use water bottles, bags, and straws. Avoid products made from or packaged in plastic whenever possible (e.g., select unwrapped produce at the grocery store, cut down on online shopping, buy bar soap and shampoo).

2. Compost Food Scraps

Food waste takes up more space in our landfills than any other product category. About 23% of landfill space comes from food waste — more than any other product category. Although composting isn't an answer to the problem of food waste, it makes use of the food that's thrown away. Composting organic waste like vegetable peels, coffee grounds, and egg shells not only reduces the amount of garbage sent to landfills. It can also provide rich soil, increasing moisture retention and reducing the amount of watering you'll need to do.

3. Reduce (and Reuse) Water

Small changes like taking shorter showers, fixing leaks, choosing low-flow and low-water appliance options, and watering plants early in the morning can make a significant impact on water conservation. You can also repurpose your water. Some examples: After boiling pasta, let the water cool and use it to water your

plants or garden. Or as you wait for your shower to heat up, capture that cold water in a bucket.

4. Drive Less and Drive Green

Walk, bike, carpool, or use public transportation whenever possible. Combine errands to make fewer trips. Keep your car in shape with regular tune-ups and tire inflations. Low tire pressure means more fuel is required to move your car, which will increase the size of your carbon footprint. Tune-ups can increase your fuel efficiency by 4% to 40%, and if every American kept their tires inflated, gas use nationwide would decrease by 2%.

5. Buy Energy-efficient Appliances

Energy-efficient appliances not only reduce your carbon footprint but can also save you money on your electricity bill. If you're buying a new refrigerator, washer, or dryer, look for the Energy Star label to find the most efficient appliances. Need a new water heater? Consider upgrading to solar.

6. Switch to Better Bulbs

Ninety percent of the electricity used by incandescent light bulbs is given off as heat, which is wasted energy and money. Here's a bright(er) idea: Switch to LEDs, CFLs, or halogen bulbs instead. They use as little as 20% of the electricity — reducing your energy bill and your carbon footprint. Make the switch with bulbs you use the most, and switch to more energy-efficient ones as they burn out.

7. Shop Locally

Shopping locally reduces the carbon footprint associated with shipping goods long distances. Plus, it supports

local businesses and the economy. This extends to food, too. The farther away your food was grown or raised, the more greenhouse gases were likely emitted in shipping it to your grocery store.

When you do shop online, combine your orders into a single shipment by clicking the fewest packages/deliveries possible option and the lowest shipping option (instead of one-day).

8. Switch to Washable Cloths

Instead of single-use, disposable paper towels and napkins, try making your own reusable, washable cloths. Buy fabric in bulk and cut it into squares, or repurpose some of your old T-shirts or towels. You'll save trees and help reduce the billions of pounds of non-recyclable paper that ends up in our landfills annually.

9. Ditch Dryer Sheets

Dyer sheets are coated with chemicals that cause major health issues and affect the environment. They don't break down in landfills and, in fact, lead to soil and water pollution. Try using wool dryer balls instead. Each dryer ball will last for over a thousand loads of laundry, and every dryer ball you add will shorten your drying process, saving you energy and time.

10. Repair and Reuse

Did you rip a hole in your favorite pants while on a hike? Instead of throwing them away, try mending them instead. If that's out of your wheelhouse of skills, take it to a seamstress to help. Really damaged clothing, like a stained T-shirt, can be turned into rags for cleaning and dusting.



DEAR LACEY

Dear Lacey is Meals on Wheels People's advice column, where Lacey responds to your questions about the office, workplace issues, careers, leadership development, money, work-life balance, and more. Have a question? Send it to Lacey at tinyurl.com/dearlacey. (It's anonymous.)

Dear Lacey,

In a team setting, there can be instances where I disagree with certain decisions or have concerns about a project's direction. I often struggle with how to express these thoughts without causing conflict or appearing uncooperative. Can you offer some strategies on how to effectively raise and articulate these concerns in a way that they are understood, respected, and addressed while maintaining positive, professional relationships??

-- Troubled Teammate

Dear Troubled Teammate,

Firstly, I want to acknowledge your concern and appreciate your willingness to express it. It's an important part of a healthy and collaborative work environment to be able to voice your thoughts and reservations.

Communicating effectively, especially in challenging situations, requires a thoughtful approach. Here are a few strategies that can help:

Choose the Right Time and Place: Timing is crucial when raising concerns. Choose a moment when your team members or manager are not overwhelmed or rushing to meet a deadline. A calm, private setting can allow for a more focused conversation.

Be Specific and Solution-oriented: When voicing your concerns, be specific about what is troubling you

and why. Instead of just pointing out problems, also suggest possible solutions or alternatives. This shows that you are proactive and invested in the team's success.

Use "I" Statements: Framing your concerns as personal feelings rather than absolute truths can prevent others from feeling attacked. For instance, "I feel a little worried about ..." or "I have some concerns about ..." comes across as less confrontational than "This is a bad idea because ..."

Listen Actively: After expressing your views, make sure to listen attentively to the responses. This shows respect and willingness to understand other perspectives, fostering an open dialogue.

Stay Calm and Respectful: Even if the conversation becomes heated, maintain your composure and continue to show respect. Avoid

personal criticisms and stay focused on the issue at hand.

Follow Up: If you do not receive immediate acknowledgment or your concerns are not addressed on the spot, do not hesitate to follow up. This ensures your concerns do not get sidelined.

Remember, everyone at your workplace is aiming for success, and differing opinions are a part of that journey. With tactful communication and a bit of patience, you can effectively raise your concerns and contribute to your team's growth. Stay steadfast in your commitment to constructive communication, and you'll see the difference it can make.

FIVE-STAR ★★★★★ REVIEWS

What's the next big show to binge? The next podcast to download? The best take-out spot? Your co-workers have plenty of recommendations. Whether you want to stay on top of the latest trends or connect with others with common interests, here are their latest endorsements.

Hops n Drops

Recommended by Food Production Lead Ted Tran

"My kids love the French fries. I always get the mushroom burger."

My Favorite Murder

Recommended by Gift Processor Kaila Clark

"It's a true crime comedy podcast. It's a light-hearted spin on the worst things humans can do."

Swainson's Thrush

Recommended by AR/AP Specialist Charla Chamberlain

"They're migrating through Oregon right now and have the most incredible bird song."

Blend Playlists on Spotify

Recommended by Communications Specialist Kelsey Allen

"Use Spotify? Have a friend who also uses Spotify? Type 'Blend' into Spotify's search tab. Click on the Blend icon and invite said friend. Spotify will generate a shared Blend playlist merging your musical tastes into one shared playlist. I just tried it with a few friends, and it's a great way to discover new music and connect over songs we both love."

Consign Couture

Recommended by Recruiting and Retention Specialist Emily Sterling

"I love consignment/thrift stores because you can always find something unique and funky to express yourself with. It's also a great way to say no to fast fashion and support sustainability efforts. The prices are lower, too! This one is our Multnomah Village neighbor!"



SAVOR THE MOMENT

Life is meant to be enjoyed and savored as it's lived. Whether it's a small gesture like an email wishing someone a happy birthday or a team lunch to celebrate an anniversary, taking the time to recognize these milestones can have a big impact on our happiness.

July & August Birthdays

- July 19** Milan Kocis, Central Kitchen
- July 21** Sean Kennedy, Operations
- July 23** Suzanne Washington, Executive Office
- July 28** Leslyn Del Cid Lopez, Childrens Levy
- July 30** Clayton Egger, Diner
- August 1** Peggy Lemon, Central Kitchen
- August 3** Danielle Kim, Thelma Skelton
- August 4** Elaina Pogrebinsky, Client Service
- August 7** Lily Nowell, Client Service
- August 11** Panchajany Scheffer, Southwest
- August 12** Jake Peterka, Central Kitchen
- August 13** Margaret Gartman, Operations
- August 18** Chelsea Kyle, Washougal
- August 21** Celeste Goulding, Operations
- August 21** Yong Wu, Central Kitchen
- August 27** Rachel Grimes, Diner
- August 27** Nicole Hubbard, Tigard
- August 30** Trina Castle, Diner
- August 31** Rory Beacham, Operations

July & August Work Anniversaries

- 1 year** Abigail Pyle, Finance & Administration
- 2 years** Lily Nowell, Client Service
- 4 years** Julia Clark, Client Service
- 4 years** Celeste Goulding, Operations
- 4 years** Margaux Shields, Social Programming
- 8 years** Milan Kocis, Central Kitchen
- 1 year** Joshua Boswell, Client Service
- 1 year** Linda Eklund, Ambleside
- 1 year** John McArdle, Elm Court
- 1 year** Anna Pulscak, Development
- 2 years** Margaret Gartman, Operations
- 2 years** Sarah Vhay, Cherry Blossom
- 3 years** Tyrell Comeaux, Operations
- 3 years** Sarah Hallaj, Operations
- 4 years** Molly Deig, Operations
- 4 years** Madison Egan, Operations
- 5 years** Lamont Woods, Central Kitchen
- 6 years** Maritza Perez, Childrens Levy
- 12 years** Joshua Hancock, Childrens Levy

SAVE
THE
DATE



All-staff Picnic

The next all-staff meeting will be on Thursday, Aug. 24, at 2 p.m. at the Central Office. We will be having a picnic and revealing the end-of-year employee satisfaction results. We are looking for people who would like to help plan the event.

If interested, please contact Ulises Alvarez Olvera at ulises.alvarezolvera@mowp.org.



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