



HEY! HAY!

F.M. BROWN'S COMPANY NEWSLETTER | **SEPTEMBER 2023**

HAY! TO THE FAMILY



FIRST 90 DAYS!

Eric Turner – *Operator II – James St*

Pedro Rodriguez – *Driver – Grass Seed*

Julio Arias – *Operator I – Mill*

Paul Zaorski – *Operator II – James St*

Jeff Ansel – *Lead Mixer – James St*

James Fair – *Order Picker – DC*

Robert Sanchez Morales – *General Production – James St*



HOPE YOU HAD A GREAT SUMMER!

A MESSAGE FROM MARIANNE

The coming months will be busy as we dive into ongoing projects. The next phase of the Flow Vision project in Mixing will begin shortly. The changes that we're making streamlines the mixing process and makes it more efficient. Additionally, we're progressing with ERP implementation in the Pet Foods Division. Both projects are sizable and will require teamwork and cooperation to ensure success.

HR UPDATES



YEARLY PERFORMANCE REVIEWS START

Yearly performance reviews start on September 1st. All staff must submit a self-assessment to their supervisor by September 8th. Use this chance to highlight past successes and upcoming goals.

FLU SHOT SEASON

Free on-site flu vaccines will be available on October 16th. Sign-up sheets at each location.

More details coming soon.



The collaboration between the DC and James Street is commendable. James Street excels at production and shipping to the DC; the DC swiftly picks and ships to customers. Even during June and July, two of the busiest months in the past 180 years, we maintained fill rates of 98-99%! This does not happen by accident and is a true testament to the value of teamwork across all departments.

Our accomplishments this year are impressive, and everyone should be extremely proud of the contributions you have made.

Thank you all for your dedication and I look forward to the months ahead.

HELPFUL RESOURCE

24/7 EMPLOYEE ASSISTANCE PROGRAM

Get confidential support for personal or work-related concerns. Free to employees employed for at least 90 days. Contact EAP at 800-316-2796 or visit www.mutualofomaha.com/eap.

LUNCH TRUCK! SEPT 28TH

Lunch on September 28th, provided by Five Star International. Food truck at the Office (10:45am-11:30am) and James Street (12:15pm-1:00pm). 2nd shift and DC employees welcome at both locations.



FIVE STAR INTERNATIONAL



Don't forget SAFETY FIRST!



IMPORTANT FORKLIFT REMINDERS

- Drivers – be aware of your surroundings including overhead clearance and pedestrians.
- Ensure that horns are being used at doorways and blind corners.
- Pedestrians – make sure that forklift operators are aware of your presence as you approach them.

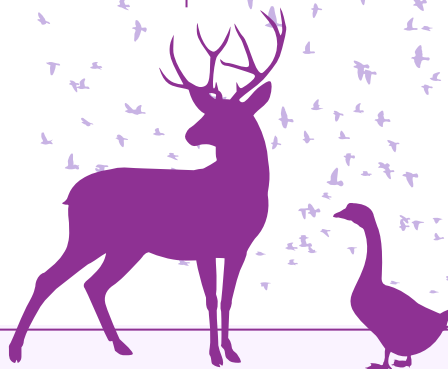


TIMELY REPORTING OF ISSUES IS IMPORTANT!

All workers must tell a supervisor if there's an accident or problem as soon as it happens. Even if it seems small, it should still be reported right away rather than days later. Any damage to tools or equipment must be reported as soon as it occurs.



Our next audit will be occurring shortly. Please ensure that you are focused on housekeeping and area cleanup at the end of your shift.



try me!

BAKED ZUCCHINI WEDGES

30 MIN · 60 CALS · 5 SERVS

INSTRUCTIONS

INGREDIENTS

- 4 large zucchini
- 2 tbsp olive oil
- ½ tsp each salt & pepper
- 2 tbsp breadcrumbs
- 2 tbsp grated parmesan

STEP #1

Preheat oven to 450. Trim ends of zucchini. Cut medium zucchini in quarters lengthwise, and large ones into sixths (halve then cut each half into 3 lengthwise to make 6 long. "wedges".)

STEP #2

Pile zucchini on a tray. Drizzle with 1 tablespoon oil, salt and pepper. Toss.

STEP #3

Line up in two rows so they are touching each other, with skin side down. Sprinkle evenly with breadcrumbs, then parmesan, drizzle with 1 tablespoon oil.

STEP #4

Bake 12 minutes until the parmesan is golden and zucchini is soft. (not soggy)

These are a great substitute for potato wedges!

