



CAPITAL AREA
STAFFING SOLUTIONS



BANGOR AREA
STAFFING SOLUTIONS



August 2025



Augusta Area

- Optician - *Farmingdale*
- Inspector/Packer - *Wilton*
- Janitor - *Rockland*
- Payroll Assoc. - *Auburn*
- Patient Service Rep. - *Farmingdale*
- Optometric Tech - *Farmingdale*
- Landscape - *Farmington*
- PT Admin Asst. - *Augusta*

Bangor Area

- Landscape/Hardscape Tech - *Holden*
- FT& PT Front Desk Receptionist -
Bangor



Please join us in Congratulating the following Field Employees, who were hired on with our Clients in July!

- ~ Noah Sherburne
- ~ Izabelle Burt

FIELD EMPLOYEES IMPORTANT TIMECARD NOTICE

Please remember to submit your time card no later than Friday afternoon. If you are working a weekend shift, please submit **no later than** 8am Monday morning.

If you have upcoming plans that

Payroll Specialist/HR Assistant - Old Town

Inventory Clerk - Bangor

Cleaning/Restoration Tech - Hampden

Manufacturing Associate - Old Town

FT & PT Evening Cleaning - Various

Not looking for a new job right now, but know someone that is? Please feel free to send them our way!



Zucchini Bread

by Catherine Boeckmann

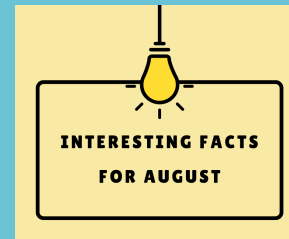
- 3 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 2 cups unpeeled, coarsely grated zucchini
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 tablespoon cinnamon
- 1 cup coarsely chopped walnuts

1. Preheat oven to 350°F. Grease two 9x5x3-inch loaf pans. In a large bowl, beat the eggs until light and fluffy. Add the sugar, oil, zucchini, and vanilla extract, and mix lightly but until well blended.
2. In a separate bowl, combine the flour, salt, baking powder, baking soda, and cinnamon and mix well. Stir the flour mixture into the egg-zucchini mixture, stirring until well blended. Fold in the nuts.
3. Divide the batter evenly between the two pans and bake for 1 hour, or

require time off from work:

Please be sure to notify us as soon as possible! The sooner we know, the better we (and our Clients) will be able to prepare for your absence.

*Lazy summer afternoons,
Walks along the beach,
Balmy evenings, cloudless skies,
Stars just out of reach,
Sailing on a quiet lake,
Hammocks in the shade...
These are the simple treasures
Of which August days are made.*



August 1 - Lammas Day, an old festival to mark the annual wheat and corn harvest. It was a sort of Thanksgiving (harvest time) in Britain. Lammas also marked the mid-point between the summer solstice and autumn equinox.

August 8 - National Sneak Some Zucchini Onto Your Neighbor's Porch Day

August 10 - National S'mores Day

August 11 - marks the end of the Dog Days of Summer, which began on July 3.

August 12 - Vinyl Record Day

August 13 - International Left-Handers Day

August 19 - National Aviation Day, chosen for the birthday of Orville Wright, who piloted the first recorded flight of a powered heavier-than-air machine in 1903.

August 26 - Women's Equality Day, which celebrates the 1920 ratification of the Nineteenth Amendment and, with it, women's right to vote in the United States.

Full Sturgeon Moon

August's full Moon, the full Sturgeon

until a knife or toothpick inserted in the middle of one of the loaves comes out clean.



Moon, reaches peak illumination on the night of Saturday, August 9.

In August 1762 the sandwich, as we know it, was created when the Earl of Sandwich requested meat between two pieces of bread.

Capital Area Staffing Solutions
Bangor Area Staffing Solutions

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~The Jobs You Want ~



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