



# Employee Bulletin



Charles Shelton	06/02
Kollen Roohr	06/06
Victor Lane	06/09
Tracy McClain	06/10
Mark Smudricks	06/15
Dallas Taber Jr	06/17
Barb Ashe	06/21
Earl Cason	06/21
Elvis Voigt	06/23
Chris Jones	06/26
Brad Bray	06/28
William Adent	06/29
Michael Magee	06/30



## June Employee Consecutive Years of Employment.....

Nathan Ellertson	1 Year
Elvis Voigt	1 Year
Michael Montgomery	1 Year
Jesus Martinez	1 Year
Joseph Hopkins	5 Years
Travis Boyles	9 Years
Janet Griggs	9 Years
Charles Emmons	10 Years
Colin Godfrey	10 Years
Brent Hicks	10 Years
Mark Smudricks	10 Years
Stan Gresham	10 Years
Robert Pendergrass	12 Years
Justin Geddis	22 Years
Matt Cole	25 Years
Robert Nicol	28 Years
Lark Weidenhaft	39 Years



**In observance of the 4<sup>th</sup> of July Holiday**  
**The offices and shops will be closed Monday July 4<sup>th</sup>.**  
**Have a safe and fun Fourth of July.**

*If you can't, you must.  
 If you must, you can.*



### WPI NEW HIRES

- Saipheth Khanthanhot – Sales Associate
- Nathan Ballard – Welder
- Aaron McWrightmen – Receiving Clerk
- Alex Turner – Install
- Najee Spivey – Shop Assistant

### Cleaning out a storage unit.....

- 1 full set (mattress & box spring)- Free
- 6 person Coleman tent - \$20.00
- Yakama 2 bike trunk rack - \$50.00
- If interested come talk to Kim in accounting or call at ex 235

### CHANGES IN THE UPSTAIRS OFFICES

- Tracy has moved to Bruce's office space
- Darla has moved to Tracy's office space
- Janet has moved to Darla's office space
- Chris has moved to Bob's office space
- Mike has moved to Chris's office space

# THANK YOU!

Our family would like to thank all the WP employees who gave money to help with the cost of Sofi's surgery. We appreciate the kind and thoughtful employees that work here at Western Pneumatics. We would also like to thank Molly for all she has done to make this happen.

There will be updates from Nina that I will be happy to share with you an email if you like, just let me know. I would like to also thank the 3 anonymous donors. I have a thank you note from Nina and Sofi for the 3 of you. I will leave notes down in the downstairs breakroom and you can pick them up and remain anonymous.

Thank all of you again for your kindness.

Janet Griggs

**I'M ADOPTING A HEALTHIER LIFESTYLE**



**SO I PARKED AND WALKED INSIDE TO BUY DONUTS INSTEAD OF USING THE DRIVE-THRU**

## JUST FOR FUN

**Teacher:** Johnny, please use the words "letter carrier" in a sentence.  
**Johnny:** Yes, ma'am. "My dad said that after seeing how many things my mom was bringing on vacation, he would rather letter carrier own luggage."

### Days to Celebrate in June

				1. World Milk Day	2. National Rocky Road Day	3. National Egg Day
4. Hug Your Cat Day	5. National Donut Day	6. National Gardening as Exercise Day	7. National Chocolate Ice Cream Day	8. Best Friends Day	9. National Strawberry Rhubarb Pie Day	10. National Iced Tea Day
11. Corn on the Cob Day	12. National Jerky Day	13. Weed Your Garden Day	14. Flag Day	15. National Lobster Day	16. Fresh Veggies Day	17. National Apple Strudel Day
18. National Splurge Day	19. National Dry Martini Day	20. First Day of SUMMER	21. National Smoothie Day	22. National Onion Rings Day	23. National Pink Day	24. National Pralines Day
25. National Strawberry Parfait Day	26. Tropical Cocktail Day	27. Great American Picnic Day	28. National Tapioca Day	29. National Camera Day	30. National Meteor Watch Day	

### Upcoming Dates

The next 401K meeting will be on 06/07/2022 at 2:00 PM

The next Aflac meeting will be on 06/15/2022 at 2:00 PM

Both are held in the training trailer

# Spring Spinach Buttermilk Pancakes

I wrote this up for a magazine subscription and thought I would share with everyone here at Western Pneumatics. **By Michael Burlingame**

Every weekend, my partner (Jessica) knows that the first thing she hears in the morning is “What do you want for breakfast?”. I love breakfast: to cook and to eat. All other meals of the day can be completely botched, improvised, or even skipped. Breakfast (to me) comes with greater importance than all other sustenance. As my employer knows, I may even make myself late sometimes if it means finishing cooking my breakfast.

While on a recent rafting trip, a funny story was told by our guides, regarding a former rafting group in which some poor child never experiencing pancakes without embedded spinach: The child raved about the ‘tasty’ instant-mix pancakes the guides had prepared. Apparently, the story goes that the child’s mother had always made pancakes with spinach. While this child may have found their mother’s recipe unpalatable (I will never know what it is), the breakfast-foodie lightbulb in my head lit up bright! “Why didn’t I think of that?” is what I repeatedly said, as our river guides chuckled. When I got home from our amazing rafting adventure (to our garden bursting with fresh spinach) I got to work exploring the idea. It did not take much to put it the concepts together with some of my favorite pancake-ingredients. The resulting pancakes are capital-D, Delicious, with a cheerful Spring-green color!

## Ingredients:

1 cup whole-wheat flour  
½ cup almond flour  
½ cup old-fashioned oats  
2 tsp. baking powder  
½ tsp. baking soda  
½ tsp salt.  
1 Tbsp sugar  
1 large egg.  
1 cup whole buttermilk  
2.5 – 3 oz fresh spinach  
water (amount varies)  
2 tsp olive oil (optional)  
1 Tbsp. butter (for skillet)



## Directions:

Start getting your skillet warm and add half of the butter to melt.

Start by mixing all dry ingredients in a large mixing bowl and set aside: flour, almond flour, oats, baking powder, baking soda, salt, sugar

Chop the fresh spinach so it will blend easily. Add the egg, oil (optional) and buttermilk to the blender, then all the chopped spinach, and then blend. Pour out all the blended mixture into the dry ingredients mixing bowl and begin to mix. Note viscosity and add small amounts of cold water as necessary until the batter matches your desired pancake thickness.

Spoon out the batter onto your skillet and start making pancakes!

You may note that the added spinach causes the pancakes to take slightly longer to cook than a basic pancake. Use the rest of the butter to re-grease the skillet when you have used half the batter. The resulting pancake is beautifully bright green, and the lightly salty spinach taste may have you not even requiring syrup (Jessica and I usually prefer a small amount of date syrup over conventional maple). The added oats and almond flour are just my personal preferences and can easily be substituted for regular flour or otherwise. If you would like to reduce the spinach-taste, use half the salt (but why would you want to do that?)

