

## Welcome the newest staff member to our Marklund Team!



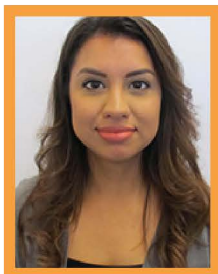
### Daniel Tomasello- Teacher's Assistant, MDS

I come from a family of five and have two sisters. I am from Addison. I have worked at NEDSRA for the past four summers. I have also just finished an internship with the Special Olympics where I helped with the volunteers associated with the 50th anniversary celebration. I love going out with friends and family.



### Lauren Bose- Social Worker, MDS

I am the oldest of three, with a younger brother and sister. We grew up in Addison. I moved to Carol Stream in 2011 when my husband and I got married. I have worked at different schools in many environments as a social work intern at World Relief DuPage with refugees and then at Glenbard North High School. I worked at two elementary schools previously to Marklund. My hobbies include reading, book clubs, and author signing events. I'm a big animal lover and have four cats: Jester, Goose, Girlie, and Boo Boos.



### Vanessa Alvarado- Paraprofessional, MDS

I have two older brothers, and a mom and dad. I've been married since March 2015. We have one dog named Brownie who we love dearly. I am from Elgin. I have worked at First State Bank in St. Charles as a personal banker. I enjoy reading, swimming, trying new restaurants, and taking my dog on long walks.

### ADDITIONAL NEW HIRES AT MARKLUND

**Kevin Chapin** - Housekeeping, MPC

**Aileen Esquivel** - PSP, MPC

## REMINDER

### Extra \$\$ for those enrolled in Marklund's insurance plans!

Today's paycheck is the 3rd pay day of the month, which means no insurance deductions taken! (403b contributions and UNUM premiums will be deducted)

*Brittany Leonhard,  
Benefits Coordinator/HR Generalist II*

AUGUST 30, 2018

What guides you?

Have you ever asked yourself that question? It's important because ultimately it influences your behaviors:

- the mathematician has the value of Pi
- the navigator has the North Star
- the carpenter has the plumb line

...so what guides us at **Marklund**?

Our **Mission** is: *Making everyday life possible for individuals with profound disabilities.* This is the **Promise** we make to every resident, student and community client we serve.

Our **Vision** is: *A happy, safe, purpose-filled life for every individual with intellectual and developmental disabilities.* We cannot fulfill this vision alone and will enlist the support of partners with a similar vision.

Our **Guiding Values** are: **A-C-T**

- **A**ttitude / **A**ccountability
- **C**ompassion / **C**reativity
- **T**eamwork

This is how we behave as individuals and as an organization. As I look over my *You Caught My Eye* honorees over the past eight years, these are the predominate traits that I have seen. When practiced, they exemplify the best in all of us.

And finally, our **Guiding Principles**:

- We will have a **Client-Centered Focus**.
- We will value **Diversity** and strive to be an **Employer of Choice**.
- We will conduct business in a way that is **Transparent** and with **Integrity**.
- We are **Committed to Excellence** in all we do.
- We will be **Responsible Stewards** of our resources.
- We will encourage **Supported Independence** for our residents and students.
- We will develop **Relationships** and **Partnerships** in the Community.

I am committed to our Mission, Vision, Guiding Values and Principles. They are what guide us in our strategy as well as our day-to-day interactions with our residents, students, community clients and our fellow staff. I want to thank each of you for your support of these as well.

It is a privilege for me to work with such gifted, hardworking and mission-driven colleagues. Please know that **Customer Service** is my #1 job and YOU are my customers. I am always working to bring the necessary resources to support you and those we serve at the highest level.

God bless you!



Gil

## #RepresentMarklund



**REST Program trainers** represented Marklund recently in Boston



**Bob Wasmond** represented in Aruba



**Dawn Lassiter-Brueske**,  
Director of  
Marketing & Communications,  
represented in Lake Geneva, Wisconsin.



**Heather Graves**,  
Chief Development Officer,  
represented in Iceland

**On your next vacation or getaway, bring Marklund along!**

Take a photo of yourself wearing Marklund attire, and we'll include it in an upcoming edition of Connections.

We want to see how many places and just how far our Marklund brand can reach!

Email your pics to  
Dawn Lassiter-Brueske,  
Director of  
Marketing & Communications,  
at [dlassiter@marklund.org](mailto:dlassiter@marklund.org).



 Fitch Foundation  
presents



**Run, Walk & Roll – Geneva**  
**Sunday, October 21, 2018**  
**Start Time: 8 a.m.**

## **New Team Competition for 2018!**

**Recruit your friends and family to  
participate in the 6th Annual Event**

**The Marklund Staff member who has the largest team  
at the October 21st**

**Run, Walk & Roll in Geneva  
will win a \$50 Target Gift Card!**

**(must have at least 9 non-staff members to qualify as a team)**

*Make sure to take a photo of your team on race day  
and send to [Stephanie.sheinz@marklund.org](mailto:Stephanie.sheinz@marklund.org) to be entered to win.  
Winner will be announced after the race.*

# Spicy Chicken Wings with Blue Cheese Dip

## RECIPES

### Ingredients

- 1 cup reduced-sodium soy sauce
- 2/3 cup sugar
- 2 teaspoons salt
- 2 teaspoons grated orange zest
- 2 garlic cloves, minced
- 1/2 teaspoon pepper
- 3 pounds chicken wingettes and drumettes
- 3 teaspoons chili powder
- 3/4 teaspoon cayenne pepper
- 3/4 teaspoon hot pepper sauce



### BLUE CHEESE DIP:

- 1 cup mayonnaise
- 1/2 cup blue cheese salad dressing
- 1/3 cup buttermilk
- 2 teaspoons Italian salad dressing mix

### Directions

1. In a small bowl, combine the soy sauce, sugar, salt, orange zest, garlic and pepper. Pour half of the marinade into a large resealable plastic bag. Add the chicken; seal bag and turn to coat. Refrigerate for 1 hour. Cover and refrigerate remaining marinade.
2. Drain and discard marinade. Transfer chicken to a greased 13x9-in. baking dish. Cover and bake at 325° for 1-1/2 hours or until chicken juices run clear.
3. Using tongs, transfer chicken to a greased 15x10x1-in. baking pan. In a small bowl, combine the chili powder, cayenne, pepper sauce and reserved marinade. Drizzle over chicken.
4. Bake, uncovered, for 30 minutes, turning once. In a small bowl, whisk the dip ingredients. Serve with wings.

ALL RIGHTS RESERVED © 2018 Tasteofhome.com