

# Staying Connected... Team ALS Keeps it Simple



## What We Do Know...

The ALS Group team has been working mostly virtual and we continue to stay connected as we work a bit further apart. Even when working together we understand the importance of be cautious.

## What We Do not Know...

If the COVID cases will continue to rise in the NJ area and it is a bit unknown what that will do for added restrictions.- Certain zones are changing which means some areas will have different restrictions then other areas- be smart with the choices you make and stay cautious.

When we will return back to the office setting again. - look out in upcoming weeks for any updates on this.

## Resources for the team:

Use your procedure put in place by The ALS leadership team if you need to go into the office either by yourself OR with someone else. Being compliant with guidelines the state has implemented for in person working will be extremely necessary as we move forward in the COVID Era.

Jessica Aviles is your in house "people" resource if you have any questions or concerns.

### Gift Giving – Holiday 2020



## Giving Back during the Holiday Season

A few of the top methods for giving back during the holidays include:

- Volunteer your time
- Sponsor a family
- Donate your spare change
- Join a giving circle
- Help the homeless
- Clean out your closets

**Ingredients:** 6 pieces of fresh tilapia, 1 large white onion, 1 large package of cherry tomatoes, 1 bunch of fresh spinach, extra virgin olive oil, 2 cloves of garlic, salt & pepper to taste

**Instructions:** Using a Pyrex or Corning ware baking dish- place olive oil, garlic chopped, diced onions, cherry tomatoes cut in half, diced fresh spinach along with tilapia in oven on 350 degrees for approx. 45 minutes-1 hour. Add salt and pepper to taste before putting in the oven & serve with a side of rice or pasta for a dish your guests will love!

## Tilapia



**Ingredients:** 1 package of saltine crackers, chocolate chips (semi-sweet), 2 sticks of butter, 1 cup of white sugar.

**Instructions:** On a cookie sheet lined with parchment paper, line saltine crackers. Melt two (2) sticks of butter and 1 cup of sugar in a sauce pan. Pour the melted butter and sugar evenly over the saltine crackers. Bake in oven on 400 degree for no more then 6-7 minutes. Remove and sprinkle the semi-sweet chocolate chips on top and smear the chocolate so it covers the crackers evenly. Let cool or refrigerate- break apart and enjoy with family & friends!

YUM... Chocolate!



## Cracker Candy

*A Holiday favorite your family will love!*

## New Year Update!

2020 Was a challenging year to say the least! There have been many changes and obstacles The ALS Group team has overcome and the leadership team couldn't be more proud of the resiliency in our staff. We are grateful for the Clients that we have serviced in the last 12 months and the continued engagements we have secured in 2021!

### **The ALS Group is proud to announce:**

- The firm will be moving to Woodbridge, NJ in a brand new space for our team;
  - The intern program in 2021 will continue having 2 new team members join us in January! Both Sophie and Jessie will work with the Client Service Team and support several accounts as they learn the business and grow their technical knowledge! They are both student from the ERM Masters program at Columbia University;
  - We have added an Account Manager, Pragatee Dhakal, to our Client Service team and she is starting in January!
- Join me in welcoming all the exciting things ahead for our team; Cheers to a happy and healthy new year ahead!*