

Staying Connected... Team ALS Keeps it Simple



We have been waiting
for you to arrive!

What We Do Know...

Our January 2021 Intern team has started and are excited to work with the Client Service team virtually! Welcome both Jessie and Sophie to The ALS Family once again!

The Woodbridge ALS office at 175 Main St. is in full swing of its renovation phase and is on target for April 2021! We can't wait to welcome all of you to see our new space! Details to come.

What We Do not Know...

If & when our team members will choose the COVID Vaccine or how they will remain cautious. We will be sure to implement similar guidelines as we approach a hybrid work arrangement in the 175 office.

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.



ALS does it best !

Check out the "Managing Talent in 2021" Blog Jess put together posted on The ALS Group Website and shared on LinkedIn & facebook.

We are hopeful the things that have helped us be successful in working remotely will be able to inspire & help others to reach their strategic goals in 2021 with their team!

Ingredients: 1 Pillsbury Pie Crust, 2 cups diced cooked chicken, 2 cups frozen mixed vegetables, thawed (12oz bag), 1 can condensed cream of chicken soup (10 3/4oz can).

Instructions: Heat oven to 400 degrees, soften Pie crust as directed on box. Remove 1 crust from pouch, unfold & place in bottom of a 1 quart casserole dish. In medium sauce pan, combine all filling ingredients and bring to a boil over medium heat- stir frequently. Pour into crust lined casserole dish. Remove 2nd crust from pouch, unfold and cut small holes with knife into crust. Top casserole with crust and seal the edges pressing with a fork on the edges. Bake at 400 degrees for 20-30 mins (until crust is golden brown and filling bubbles a bit).
Enjoy & serve like you have been cooking for hours!

Savory Chicken Pot Pie!



Prep Time: 10mins

Total Time: 40 Mins

A great option for a hectic weeknight dinner!

Ingredients: 1 medium to large red apple (or green if you like that better!), 1 tbsp creamy peanut butter (you can substitute for sun butter if you have a peanut free house), 1 tbsp jelly (you choose if you want to use grape or strawberry!)

Instructions: Cut ¼ inch thick slices of apple, spread peanut butter & jelly and enjoy!

YUM! So easy plus it's a healthy option while working from home; Prep time is 5 minutes!



Pre

A healy Snack option...

2021- Off to a great start!

- *The Spring 2021 Intern team has started! Welcome Jessie & Sophie to The ALS Family!*
- *New Blogs have gone up on thealsgroup.com and have been shared on LinkedIn and Facebook*
- *We have a new member that joined full time, Pragatee Dhakal – Keep up the hard work Pragatee!*
- *John Smith continues to work on our Dallas based Client, PRS! Go John!!*
- *We are still working remotely and are remaining connected- remember to add pictures to the H drive folder so we can see what everyone is up to as we start a new year!*
- *Our Compliance team is running at full speed- thank you to the three of them for stepping up and rocking it out so far into 2021!*
- *Jon Edwards is feeling a bit better- Thank you to everyone who has been a support for the firm while Jon was out of the business in the start of the month!*
- *Corrine starts in her Full time role February 1, 2021 – You got this!*