

Staying Connected... Team ALS Keeps it Simple



What We Do Know...

Our first office move was March 6th!
Get excited, we are off to a new chapter!

The Woodbridge ALS office at 175 Main St. is in full swing of its renovation phase and is on target for April 2021 with a transition anticipated for End of April – Beginning of May! We can't wait to welcome all of you to see our new space! Pictures of progress there is on the H drive under our "Working Remotely but Staying Connected."

What We Do not Know...

What our new working hybrid schedule will look like at the 175 main street office but email communication on an approach will be sent out towards end of March to help our team plan ahead.

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.

Take a quick look inside 175 Main Street!



The pictures you see here are 2 conference rooms & a community workspace!



Ingredients: 6 Savory Cabbage leaves, ¼ cup mayonnaise, ¼ cup chopped parsley, ½ lb. corned beef cut into strips, 2 slices rye bread cut into strips, who grain mustard for serving

Instructions: Bring large pot of water to a boil. Add cabbage leaves and cook until softened (approx... 2 mins) Rinse under cold water, drain and pat dry. Stir together the mayonnaise and herbs in small bowl- spread on cabbage leaves. Toss corned beef with custard in small bowl, top cabbage leaves off with a few strips of rye bread and corned beef. Roll up and slice in half- eat and enjoy with friends/family!

Corned-Beef-and-Cabbage Rolls!



A great option for leftovers or an appetizer your friends and family will love!

Ingredients: 4cups all-purpose flour, 4 tbsp sugar, 1tsp baking soda, 1 ½ tsp salt, ½ stick unsalted butter, 1 ¾ cups cold buttermilk (shake well!), 1 extra large egg beaten, 1tsp grated orange zest, 1 cup dried currants **Instructions:** Preheat oven to 375 degrees and line baking sheet with parchment paper, combine flour, sugar, baking soda and salt in bowl. Mix well and add butter and mix on low speed electric mixer oOr low until butter is mixed into dry ingredients. With a fork, lightly beat the buttermilk, egg and orange zest together. With mixer on low speed, slowly add the buttermilk mixture to the flour. Combine currants with 1 tbsp of flour and mix into dough- it will be very wet. Knead on a sheet into shape of a loaf. Bake for 45-55 minutes or until cake texture. Cool on baking rack and serve warm! AMAZING!!!



Irish Soda Bread!

Items for sale!

- *Kitchen table and two stools*
- *3 desks and 3 file cabinets*
- *Tall bookcase (greyish wood)*
- *Multiple pictures*
- *2 black leather seats near reception area*
- *Irina's Desk*
- *Trish Reception Desk*
- *So Much More!!*



Inquire with Jess or Irina for details and pricing!