

CITY OF SALISBURY Wellness Committee Newsletter

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### National Cell Phone Courtesy Month

July is the perfect month to start working on your cell phone etiquette. Here are some tips to practice:

- Avoid texting or calling when with someone. They deserve better than that.
- Be aware of your speaking volume. All shoppers don't need to know your business.
- Respect quiet zones. (hospitals, theaters, restaurants, etc.) Use silent mode.
- Keep voicemail messages short and speak clearly.
- Never text or talk while driving.
- Do not walk and text at the same time. This may not end well for you.
- Avoid talking to people around you when on the phone with someone. It's rude.
- Do not text during a meeting. You're there for a reason.

Keep in mind that there was life before cell phones. The people you are with deserve your undivided attention.



## JULIE ENGLISH MAYOR'S OFFICE

#### **INTERESTS**

hobbies: rock painting, being creative, time with friends

music: just about anything!

food: chicken fettuccini alfredo

### Creativity is intelligence having fun.

ALBERT EINSTEIN

### **This or That?**

Coffee or Tea

**Pizza or Hoagies** 

Theater or DVD

Beach Front or Lake Side

Spring or Fall

Sunrise or Sunset

**3rd Friday or NFF** 

Ice Cream Cone or Snow Cone



Mother & Son



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# Quinoa Salad



#### **Directions:**

- Bring the water to a boil in a large saucepan. Add the quinoa, stir once, and return to a boil. Cook uncovered, over medium heat for 12 minutes. Strain and rinse well with cold water, shaking the sieve well to remove all moisture.
- 2 When dry, transfer the quinoa to a

large bowl. Add the cucumbers, onion, tomato, parsley, mint, olive oil, vinegar, lemon juice, salt, and pepper and toss well. Spoon onto endive spears, top with avocado, and serve.

Special shout out to the Wellness Committee and Task Force for the hard work in trying to keep us healthy and safe. We appreciate you!



#### Ingredients:

#### 12 cups water

- 1 1/2 cups quinoa, rinsed
- 5 pickling cucumbers, peeled, ends trimmed, and cut into 1/4-inch cubes 1 small red onion, cut into 1/4-inch cubes 1 large tomato, cored, seeded, and diced 1 bunch Italian parsley leaves, chopped 2 bunches mint leaves, chopped 1/2 cup extra-virgin olive oil 1/4 cup red wine vinegar 1 lemon, juiced
- 1 1/2 teaspoons salt
- 3/4 teaspoon freshly ground black pepper4 heads endive, trimmed and separated into individual spears

1 avocado, peeled, seeded and diced, for garnish



\*Check out the City of Salisbury's Wellness Committee Facebook Page for great recipes and fun.

Don

FORGET

\*We also have an exciting announcement coming to an inbox near you.

\*Turkey meat pick up at the Visitor's Center for City of Salisbury employees only. Courtesy of Perdue Farms. Check your email for details and pick up times.