

Wellness Committee City of Salisbury



In this newsletter: Gratitude Page 01 Showing Gratitude Page 02

> This or That Page 03

Recipe of the Month Page 04

Employee Gratitude Page 05

> Reminders Page 06



We hear the word quite a bit but what does it really mean?

"Gratitude - the quality of being thankful; readiness to show appreciation for and to return kindness."

Did you know that being thankful is an essential part of your wellbeing? A sense of gratitude is a positive experience which contributes to having a happier life and positive morale. [That feeling when you receive a compliment or someone thanks you for a job well done.] Why shouldn't everyone have that feeling? We are all important and significant.

Words of gratitude are very powerful in the workplace. They are also contagious. Here's a few things to think about when planning to be the one setting the example for showing gratitude:

- It doesn't have to be elaborate or complicated. Be sure to communicate "why" you are thanking the person or what they did specifically for you to appreciate them.
- Going above and beyond is not required. You should be grateful for those that repeatedly make it through the daily grind. Some days can be a struggle.
- Create avenues for recognition. For example, a recognition wall or an occasional sweet treat for your employees.
- Find out what drives your employees. They may not all be encouraged by the same things.

Remember, something is always better than nothing. You need to start somewhere and sometime. How about now?



## Ways to Show Gratitude

- Give a gift. This could be anything from a morning coffee to an item for their desk. Be sure it's appropriate and something THEY like.
  - Give a card or note of appreciation.
- Return the favor of something someone has done for you.
- Offer Words of Praise and Encouragement. Pay someone a compliment, point out one of their best qualities, acknowledge when they have a great idea, etc.
- Share an Experience. Take a walk, do a wellness class, go to the zoo, attend a charity event, order in lunch. Celebrate Personal Wins, New family members, work anniversary, birthdays, buying a new home/car, meeting a fitness goal.

As we express our gratitude, we must never forget that the highest appreciation is not to utter words, but to live by them.

John F. Kennedy

DIFLAWOF ATTRACTION COM

Intersup ANXIETY

intitude

Gratitude

Grafifulde is the best

Offitude



#### INTERESTS

hobbies: Reading, Watching old movies (westerns are my favorite)

music: Top 40, Country

food: Chicken, Pasta

## This or That?、

Coffee or Tea

Roadie Joe's or Mojo's

Netflix or (Hulu

River walk or City Park

Sunrise or Sunset

#### Beach Trip or Fishing Trip



Cats or Dogs

Third Friday or NFF

Wellness Newsletter Page 03

## Pork Chops w/Apples & Garlic Smashed Potatoes

### Ingredients:

pound small fingerling potatoes
cloves garlic
Kosher salt
4 1/2-inch-thick boneless pork loin chops (5 ounces each)
teaspoons chopped fresh sage
Freshly ground pepper
tablespoon extra-virgin olive oil
large red onion, cut into 1/2-inch wedges
Granny Smith apples, cut into 1/2-inch pieces
3/4 cup apple cider
1/4 cup buttermilk

#### Directions:

 Put the potatoes and garlic in a saucepan, cover with cold water and season with salt. Cover and bring to a boil, then uncover and continue cooking until tender, about 15 minutes. Cover and set aside.

2 Meanwhile, rub both sides of the pork

chops with the sage, and salt and pepper to taste. Heat a large cast-iron skillet over high heat, then add 1 teaspoon olive oil and sear the chops until golden on both sides, about 5 minutes total. Transfer to a plate. Wipe out the skillet and add the remaining 2 teaspoons olive oil. Add the onion and apples and cook over mediumhigh heat until lightly browned, about 5 minutes. Season with salt and pepper and stir in the cider.

3 Return the chops to the skillet. Cover and cook, turning once, until just cooked through, 4 to 5 minutes. Drain the potatoes, reserving 1/4 cup liquid. Return the potatoes to the pan; add the buttermilk and mash, adding cooking liquid as needed. Season with salt and pepper. Serve with the pork chops, onion and apples. Drizzle with the pan juices.









## **City of Salisbury Employee Gratitude**

I AM GRATEFUL FOR YOU BECAUSE ...

CANDACE C.: You are always so cheerful and friendly and a joy to work with. Always willing to help with any situation that arises. Your creative emails make my day better.

FAITH R.: YOU ARE ALWAYS SO KIND AND I APPRECIATE YOU!

DOUGD.: You are kind,

being you!

helpful, informative and

hardworking. Thanks for

DONNA H.: You always have the best ideas. You're fun, kind, caring, and always there to lend a helping hand!

LAURA B.: You are everybody's biggest cheerleader and you're a wonderful mom!

PAT G.: YOU ARE SO EASY TO WORK WITH AND HAVE SUCH A POSITIVE DISPOSITION. WHEN YOU COME TO OUR OFFICE, YOU **BRIGHTEN THE DAY!** 

COURTNEY B.: You always make me laugh!

**IERMICHAEL M.: You do so much** for the people in our community and I want you to know it doesn't go unnoticed. Thank you!

This is just a sampling of the gratitude forms received for our amazing employees!

# SWEET REMINDERS

Letters for the Mayor - For December, please write a letter to Mayor Day expressing holiday cheer. Since he is unable to be with his family and friends this year, we need to encourage him. We want the letters to arrive before Christmas so email letters to Donna Haag or send interoffice to Julie English **no later than Wednesday**, **December 9th.** (That is NEXT WEEK!!!)

> <u>Gifts for the Girls</u> - Christine is putting a Holiday basket together for Mayor Day's girls. They will receive it before Dec 25th so think holiday. Drop off items to HCDD or contact Christine **no later than December 19th.**